

# THE North Star MONTHLY

Every Small Town's Newspaper

DANVILLE, VERMONT

GOOD FOR THE WHOLE MONTH

\$1.50

MAY 2007

Volume 19, Number 1

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for the Right Person  
in Groton**

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in Vermont's  
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PAGE EIGHTEEN

**Jeudevine Library  
the Pride of Hardwick**



## HOMECOMING PLANNED AT KARMÊ CHÖLING

SANDY RAYNOR

When we use the phrase "Once upon a time," our association is with fairy tales and the opening of a child's story of make believe. The expression points backward in time, to a far different era. In this case, however, the phrase takes us to the early 1970's when a 450-acre Barnet dairy farm was sold and a Tibetan lama moved in with his wife. That's when this story begins. The story continues today.

Once upon a time a monk from the Kham region, the high mountains of Tibet, and his British wife crossed the Canadian border and came to a little dot of a town called Barnet. That was before people referred to the area as the Northeast Kingdom. Just a few months before their arrival, in the thick of mud season, the cows were sold off and the deed transferred to a few young adults who were buying the property for their teacher. Their association and their relationship with this teacher was established at a meditation center in Scotland. The students were devoted to the man, and they offered to buy a place in America

(See On May 26 on Page 10)

**Houghton's  
Greenhouses**  
Don't forget to remember...

**Now open for the season!**  
Please see our ad on page 11.

## No Modern Material Compares with a Restored Old Canoe

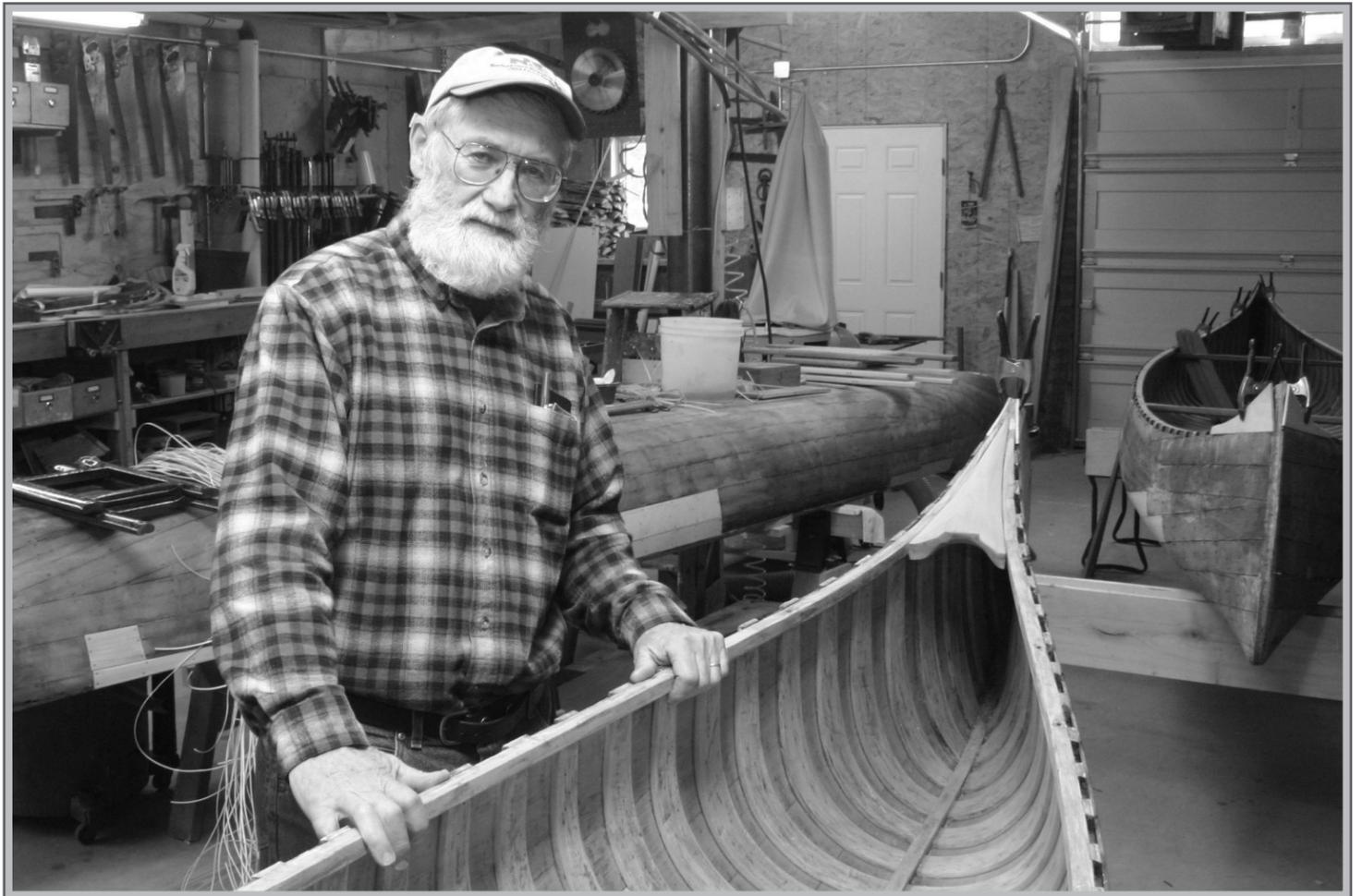


Photo By: North Star Monthly

Dave Houston finds great pleasure in the repair and restoration of canvas covered wood canoes. Canoes like these have histories and an appeal that no new material or modern technique can produce. Here in his basement shop he has three canoes, two made by Old Town and one a Kingsbury, which he has in various stages of restoration.

TERRY HOFFER

“There is nothing, absolutely nothing, half so much worth doing as simply messing about in boats,” said the water rat to Mole in Kenneth Grahame’s *The Wind in the Willows*.

Ratty was right. There is nothing half so much worth doing as messing about in boats unless it’s collecting old boats and trying to visualize their history as you return them to their functional (if not their original) condition. Dave Houston of Danville and Ratty of Kenneth Grahame’s classic story would have much in common.

Houston is on the relaxed side of a long and distinguished career in forestry. Born into a Vermont family he actually drew his first breath in Westborough, MA. His father was organizing and managing dairies all over New England at the time, and his mother was a high school teacher. The family had a farm in Westborough, and that is where young Houston was born in 1932.

With a bachelor’s degree from the University of Massachusetts, a master’s degree from Yale and a doctorate from the University of Wisconsin, Houston accepted a position in forestry research with the U.S. Forest Service on the campus at Yale in New Haven, CT.

“It was a great job,” he says. “I was working on stress related tree diseases, and I had the chance to travel wherever the problems appeared.” Houston describes the approach as new in that he was evaluating not single causes in the context of tree pathology but the network of causes that resulted in detectable effects among populations of maple, oak and beech trees among others. He worked all over New England and, though retired, still enjoys connections with former students and associates with whom he worked in the Forest Service.

But like the water rat before him, Houston’s greatest pleasure comes from messing about with boats - canoes that is - canvas covered wooden canoes, which were made with purity and technique long before plastics and other space age materials pushed the old way aside with the new.

In Houston’s neatly organized basement workshop he is surrounded by canoes in the process of restoration, spare parts, patterns, hard-

ware, rolls of canvas, hand tools, power equipment and cans of paint and varnish. It is here that he restores canoes, sometimes for others, but often for himself. It’s not a business, he says, but a labor of love quite possibly for the pleasure of seeing the final result. He admits, “If it was a business, I’d do it all differently. Some say the rule of thumb for canoe restoration is \$100 per foot, and for a 16- or 17-foot canoe,” he says, “that becomes an investment.”

On this day, however, Houston has three of his own canvas covered canoes in his basement in the process of repair and restoration. Three canoes seems like a lot, you think? Houston has nine, all wood. Eight are covered with canvas.

According to Jerry Stelmok and Rollin Thurlow of Brooklin, ME, who teach courses in wooden boat building and canoe restoration and who literally wrote the book on *The Wood & Canvas Canoe*, the revolutionary style came from Nova Scotia and was first described in an article in *Forest and Stream Magazine* in 1876. Pine ribs were covered with longitudinal strips and covered with stretched and waterproofed canvas. Members of the canoeing establishment, put off by movement away from the traditional styles, called them “rag” canoes.

Evan Gerrish of Bangor, ME was the earliest commercial builder of wood-canvas canoes, making more than 50 a year by 1884, but by

(See *Members of the Canoeing Establishment* on Page 6)

THE North Star MONTHLY

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## Catamount Arts Digs In

Dave Houston appreciates things that last. His affection for things that are well made and those that survive is represented by his restoration of wooden canoes. Like anyone who understands the character of wooden boats, Houston admires the integrity of a natural material and its resilience to age. Sure there are modern materials that seem to provide carefree boating, and they are touted as the secret to no-muss and less-fuss getting out on the water. But ask any serious boater if the time and the effort for wood is worth the investment. As Houston says, modern materials have their place, but he'd have a hard time agreeing, when it comes to canoes, those materials will feel the same, paddle as well or restore as completely as wood. But even more important than the feel or performance is the history and legacy that comes with time and age. You have to wonder if modern synthetics could ever accumulate the same depth of history as wood. (See the article on page 1.)

When Malvina Jeudevine wanted to create a memorial for her late husband and son in Hardwick she might have found an easier way to do so. But in 1895 she persuaded the Fairbanks Company architect, Lambert Packard, to design a building, a public library, that involved classic design and materials. The Jeudevine Library is as spectacularly beautiful today as it was 100 years ago when the building was given to the town. Today the librarian, trustees and friends are seeking the means to expand their "Castle Library." Sure they are facing challenges associated with contemporary regulations and the needs of expanded programs, but as Librarian Lisa Sammet says, "People love this building as an icon." It is cherished as part of Hardwick's landscape, and Malvina Jeudevine's memorial lives on. (See the article on Page 18.)

Catamount Arts in St. Johnsbury is undertaking a project with interest and respect for long range planning a priority. Catamount began as a film series with Jay Craven and Reg Ainsworth hauling film canisters in the back of a 1968 Mustang to places like Hardwick, Orleans, Franconia, Bradford, St. Johnsbury and Lyndonville. In 1985 Catamount became an art center with a modest theater, galleries and office space in rented space on Eastern Avenue, the old St. Johnsbury post office. Now Catamount has acquired the St. Johnsbury Masonic Temple and, in a generous partnership with the remaining members of the Lodge, has launched a campaign to establish the building as a permanent home for the art center.

Catamount might have picked an easier route or a shorter path, but built in 1912 the Masonic Temple is a beautiful building and a part of the fabric of the community we call the Northeast Kingdom. Renovations including an elevator, modern utility systems and reconfiguration of the basement and main floor area as two theaters, a performance space, classrooms, a gallery, a museum, a service kitchen and offices are estimated to cost \$1.3 million. Work on the project is underway with contributions and commitments for more than 40% of that total.

Catamount will finally have its own building, and it will stand tall as the regional beacon for arts in Vermont. Ainsworth says, "Whereas in the past we weren't able to do things in space that was leased, we will be in a much stronger position to develop programs and seek financial backing with a building of our own."

Some day before very long, just as we have admired wooden canoes in Dave Houston's workshop and the Jeudevine Library in Hardwick, we will pass through the double doors with the etched glass windows into the Masonic Temple on Eastern Avenue. It will be a busy place with art makers and art appreciators embraced by a long history, which will continue with energy and stability into the future. Catamount will be there, and it will stay. We will be better for it.

Terry Hoffer

## Redefining Normal Does Not Diminish It

When I think of things being "normal," I have an expectation of constancy, a sense of predictability. Normal is defined by our usual and customary routines. (To keep normal from becoming monotony, we punctuate our routines with holidays and vacations. These predictable variations are all part of the norm.) Despite the expectation of consistency, normal is, of course, always changing. There really is no such thing as "getting back to normal."

For those so fortunate, what we consider "normal" changes gradually. The unavoidable changes imposed by aging force us, willing or not, to regularly redefine normal. In a generally positive way, normal for the developing child is very dynamic. For example, consider just how much a child's "normal" changes as he or she goes from creeper to walker to bicyclist to driver. At the other end of the age spectrum, consider the differences in normal routines as someone formerly sure-footed becomes, through the limitations enforced by aging, an unsteady cane walker. Changes in strength, hearing and eyesight all force us, sooner or later, to adapt to a new "normal."

Sometimes normal is redefined more suddenly and dramatically, as with changing jobs, the birth of a child, the departure of that child from home for advanced education or work, the loss of a spouse or partner. Normal can be upended by illness or injury. For example, many (too many) young men and women returning from Iraq are redefining their own normal as they adapt to the loss of a limb or limbs. Cancer also can forever change what is normal.

In March Elizabeth Edwards, wife of presidential candidate John Edwards, publicly announced the recurrence of her breast cancer. Following this announcement, some questioned the wisdom of continuing the campaign. I am pleased with Mrs. Edwards' response, in that although she realistically recognizes that her "normal" will be different than before the diagnosis of recurrent cancer, it will not be any less active or enriching. Serious injuries and illness do force adjustments in our routines and can redefine what is normal. Yet, as demonstrated by Elizabeth Edwards, human adaptability and resiliency is formidable. Normal may be different following a diagnosis of cancer (or other chronic illness), but it does not have to be diminished.

Tim Tanner

## Letters to the Editor:

### Enough of the Travel Pix

Dear North Star,

The photo of The North Star being read on Easter Island about a year ago was interesting and unique. The concept is getting

old. Time for a whole new idea. Gavin McDonough Richmond, VA

### T. Bailey and R. Bourne

Dear North Star,

In the April issue of the North Star in an article about the painter T. Bailey, there is mention of Richard Bourne, an art dealer in Hyannis, MA. Does anyone

know if that is the Dickie Bourne (and his sister Gwen) who lived in the house beside the Danville General Store. Does any one know where either of them are now. Gwen was in my class at Danville School. I like getting *The North Star* each month. I see names of people who I wasn't sure were still alive.

Vera Pierce Orlando, FL

THE North Star MONTHLY

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## Write to Us

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

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

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

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

**DEADLINE:** 15th of the month prior to publication.

*All materials will be considered on a space available basis.*



### Vanna's Ham

Dear North Star,

I've got to tell you that having been raised on a dairy farm with a family of hunters and gatherers I thought I was pretty confident about cooking ham for family gatherings.

I followed the instructions offered by Vanna Guldenschuh in her April "No Small Potatoes," and my family is still talking about it. Never have we enjoyed ham so much.

We are grateful.

Milly Anderson  
Saginaw, MI

# Ice Crop Is Largest Ever Gathered on Hudson River Lunenburg Railroad Bridge Opens to Traffic Across Connecticut River



## THE NORTH STAR

May 5, 1876

**Fourteen Thousand Miles of Ice** - The Hudson River ice crop for 1875 has been harvested and is one of the largest and finest ever gathered. The blocks average 14 inches in thickness and the total quantity secured is about 2,000,000 tons or seventy million cubic feet. If this mass of ice was arranged in a single line, 12 inches square, it would have a total length of about fourteen thousand miles and would reach more than half way around the world. This enormous supply of ice will be chiefly consumed in the city of New York. It is brought down the Hudson River from the great ice houses, which are located at the water's edge, in large barges towed by steam. The ice is delivered directly from barges onto ice carts and then conveyed to doors of private dwellings. From a quarter to a half a ton a month is a common supply for a small fami-

ly. The price charged is from \$15 to \$30 a ton for families according to the scarcity or the abundance of the supply. Large consumers, such as market men and hotel and restaurant keepers pay a much lower price.

The people of this country pay \$1,000,000 a year for shoepegs.

**Lunenburg** - The P. & O. Railroad bridge across the Connecticut River was finished last Monday. It was built by the Pennsylvania Bridge Co. Most of the workmen came from New York city. It was built of Southern hard pine (supported by iron rails) from Savannah, Georgia shipped to Portland and thence by rail to Lunenburg. It is a splendid bridge, one of the best on the river, and cost the railroad company \$25,000. The company drove two large engines over the bridge when it was completed, and they made no more impression on the bridge than they would on solid rock.

May 12, 1876

John Sias has stocked up his shop with a lot of new paints, which he offers to those intending to brush up this spring.

The water is very high at West Danville and it is feared the dam may give way. Shattuck, Greenbanks and Fisher along the line of Joe's Brook are watching things anxiously. The rain of Wednesday night must make matters worse.

Joe's Pond is to be stocked

with black bass and wall-eyed pike sometime within the next 30 days. George W. Baxter of this village is corresponding with Dr. Edmunds, one of Vermont's fish commissioners, with a view to procuring the two varieties. The commissioner says landlocked salmon will not thrive in ponds where there are pickerel or perch and so it has been decided to take the other two varieties. Bass and pike are abundant in Lake Champlain and the latter attain a size of 10 to 15 pounds.

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May 19, 1876

A Groton man put in his pocket the other day some powder and shot that he bought at the village, but on his way home he carelessly put a pipe he had been smoking in with it. He was made unconscious by the explosion, his coat was torn to shreds, his other garments were set on fire and he would probably have burned to death if a neighbor had not come along and cared for him.

**Wife Beating** - The Burlington Sentinel says Capt. C.G. Fisher, an employee of the custom house, was arraigned before the city court on the

charge of beating his wife. After a full hearing Judge Tyler fined Fisher \$20 and costs and placed him under \$200 bonds. Fisher is a quiet, gentlemanly appearing man and a member of the church. He whaled his wife because she didn't have breakfast ready at 7 o'clock.

The question has often been asked by those interested, "Can I have gray hair restored to its natural color without coloring the skin? And can any thin locks be thickened up? We answer, "It can." And would advise you to read a treatise on the hair which is published by R. P. Hall & Co., Nashua, NH. Who send it free upon application. The Hall & Co. is the proprietor of Hall's Vegetable Sicilian Hair renewer. We learn from it, the hair, in a perfect state of health, is constantly falling out and new hairs grow from the same tubes; but in case of any disease of the scalp or by the use of any alcoholic preparations, the hair tube becomes contracted at its mouth and prevents the new follicles from reaching the surface. Hall's preparation will create a perfectly healthy condition of the scalp and by its tonic properties will preserve and strengthen the roots of the hair.

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May 26, 1876

Last Sunday and Monday

were two of the warmest and most summer-like days we have had this season. But Monday night there was a sudden and marked change in the temperature as the thermometer dropped some fifty degrees by Tuesday morning. There was frost in several localities and a cold piercing wind.

Tickets to Philadelphia and the great Centennial Exposition and return, good for 30 days, are \$19 at the central Vermont ticket office.

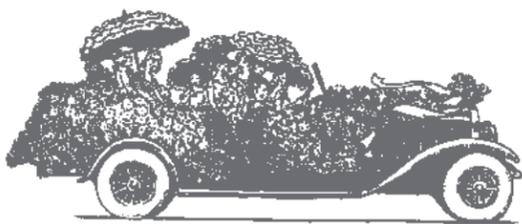
**A Triple Burial** - Barre, Vt. had a triple burial a few days ago, that of Royal C. Gale and his wife who died within a few hours of each other and Martin V. Bailey their son in law who was killed by a falling tree.

Bribery among Japanese officials will hereafter be punished with decapitation.

While attempting to quell a disturbance growing out of a dog-fight the other day in Burlington, Constable Smith was struck in the back of the neck with the head of an ax by an old man eighty years of age, and knocked senseless. Injury slight.

**Frozen to Death** - Henry Severance of St. Johnsbury was surprised one morning last week to find 24 of his 36 sheep dead in the pasture. He sheared them the day before, turned them out and that night it came off cold and rainy, proving too much for the flock, and they quietly retired from the wool growing business.

# THE North Star MONTHLY



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**My Black Heroes and Heroines**

This is a column I never thought about writing, until I found it writing itself in my mind. It almost made me wish that I were black, too. But I would not have had the courage or the stamina to endure the indignities and discrimination suffered by most blacks, even today.

Not long ago I read an article about the Reverend Martin Luther King Jr. that described the last years of his life when his popularity suffered as he expanded his concerns beyond civil rights. He was passionate and noisy as he opposed the Vietnam War and the failure of the government to deal with social issues. This was probably why he was assassinated.

The Martin Luther King national holiday was a belated recognition of his true greatness and the vital role he played in improving the lives of so many blacks. Many distinguished and successful blacks have followed him and can trace their acceptance and their success to his impact on our society.

When my conscious mind had absorbed the thoughts generated by my subconscious, I thought about other blacks refusing to let the disadvantages of their color deter them from success. I recognized the inherent truth in the humorous remark of another black political pioneer, Charles Rangel, long-time veteran member of the House of Representatives and now chairman of its Ways and Means Committee. Referring to President George W. Bush, he said, in effect, that the president was proof that there was no such thing as white supremacy.

I have read about and admired the people mentioned in the article for years, beginning with the civil rights movement. The order in which they are mentioned has no relation to their importance or success; they are heroes and heroines randomly presented.

Rosa Parks: she had everything to lose, but refused nevertheless to sit in the back of the bus in Birmingham, AL. She was forcibly removed, of course. In support of her effort, black citizens of the city boycotted the busses and walked to work for about one year.

James Meredith: risking his life, with the protection of federal troops, he maintained a presence on the campus that resulted in the end of segregation at the University of Mississippi in 1962. He was harassed, and his life was threatened by countless white students. He had no white friends.

Eight black students were protected by army and national guard troops and persevered as daily students in the Little Rock, AR high school even though Governor Faubus and disruptive civilians and students did their best to prevent them from doing so.

General and former Secretary of State Colin Powell: he probably could have been elected president had he chosen to run. He started as a lowly soldier and endured his share of discrimination as he worked his way to the top position in the army. In my judgment, he was the only member of President Bush's staff trying to make a difference in the president's policies.

Secretary of State Condoleezza Rice: although there is much to criticize about her roles in the Bush administration, her success, and, from her personal view, her record of achievement has to be considered a success. Provost of Stanford University before becoming a Republican luminary, she moved to Washington to become an integral part of the Bush administration. Time will tell if she rises above her ideological leanings to approach the world's problems in a realistic and objective manner.

Barack Obama: he is close to the top of my list. His two books tell the incredible and unlikely story of his rise to power and influence. He has worked with the poor and the downtrodden as a community organizer. His natural political instincts, coupled with his outstanding brilliance and warm personality may project him into the White House at some point.

Gwen Ifill: personable, bright, likable, she has become a leader in the world of Television journalism. She would be a fitting person to succeed Jim Lehrer as the moderator of the McNeil-Lehrer News Hour.

In the world of professional football, basketball and baseball, there are successful players wherever we look. Identifying exceptional heroes is more difficult. Nevertheless, my personal survey leads me to three true heroes.

Satchel Page: legendary pitcher who seemingly pitched forever. After playing for many years in black leagues, he entered the major leagues in his 40's and had a successful career for about 10 more years.

Jackie Robinson: he broke the color barrier in the major leagues. He was told that he was a pioneer, and that success for him and other blacks to follow depended on keeping his mouth shut and enduring slights and insults from fellow players and audiences. He did as he was told. The rest is history.

Tiger Woods: I confess that I never played or watched golf until Tiger came along and enchanted me. I watch golf only when he plays. Some experts say that Tiger is probably the best golfer to ever play the game, and I agree. He became the champion that he is by coupling an amazing talent with the need to practice endlessly and improve his physical development. He is close to the top of my list of heroes.

Writing this column has been good for my conscience, for I think most of us have a lingering sense of guilt, not so much personal as cultural, about how blacks have been treated over the centuries. We self-satisfied whites would do well if we could come up with a comparable list of white heroes and heroines.

John Downs

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## Mother's Day Deserves More than a Card

In ancient times, the Celtic peoples celebrated the feast of Imbolc (The Milk) in early February. Early spring was the time in Europe of lambing and ewe's milk. This festival was dedicated to Bridhe, the goddess of hearth and home, of artists and metal workers, of flocks and herds, of birth and the flourishing of life. Early Christians cashed in on this festival, overlaying St. Bridget on Bridhe, to keep the pagan faithful happy. At an Imbolc celebration this winter, I began thinking about mothers throughout the world and the joy and pain that they experience.

I thought first of the mothers of Darfur. How can we, with our comfortable lives in the United States, have any concept of what it would feel like to be pregnant with so little food to nourish our own body and that of our growing fetus; to give birth in fear and anxiety; to have so little milk for our babies, and finally to see their brains dashed out on the ground by murdering agents of the government?

What of the mothers of Afghanistan, whose lives we have impacted greatly in the years since 2001? Those women had so much hope when we battled the Taliban, liberating them and their daughters from a life of repression that we cannot imagine. Girls were able to go to school for the first time, and all women could go out of their homes and flourish as individuals, activities we take for granted and consider our right. Sadly, their hopes were short-lived when the United States changed priorities and reduced troop levels to the point where the old enemies of Afghani women, the Taliban, are resurging and repression is returning. We must not let that happen.

What of the mothers of Iraq? They have seen their lives changed dramatically since we invaded their country. Our president's early boast, that we would bring freedom to that country and women's rights to the female population, has become hollow. Iraqi women with advanced college degrees can no longer go out of their homes without the veil. Many are not able to work, go to school or college for fear of death threats. Mothers are in daily fear that their children will be kidnapped for ransom. Markets where many mothers shop for family food are frequent targets for suicide bombers and snipers. Our senseless war has unleashed the unholy terror of religious fundamentalism on that country.

In his recent budget proposal President Bush has called for great reductions in U.S. international aid for maternal and child health programs. Five hundred and thirty thousand women worldwide die each year in childbirth, and this number has not diminished over the last 30 years. For every woman that dies in childbirth, another 20 are physically injured in the birth process because of inadequate medical care. Many of these women in third world countries, do not receive surgical repair for their injuries or even decent care. They are shunned and abandoned by their partners and their families. In our country, where many women use expensive plastic surgery merely to enhance their feminine charms, we should be able to give more aid than the equivalent of \$1.15 per American citizen that our president thinks adequate to help these foreign women and children in extreme need.

And what of other mothers closer to home? Here are some suggestions: Education is the key to a brighter future for all women. Encouraging teenage girls to stay in school long enough to get a high school diploma is an important task. Education, not abstinence or ignorance, is the best way to prevent teens from becoming mothers before they are ready. Empowering women to participate in local government helps our communities set priorities. This can begin with going to parent-teacher conferences, school board meetings and local community projects. Bullying, peer pressure and violent behavior have no place in a decent society, and they impact women of all ages in disastrous ways. Teaching children and teens to recognize and avoid abuse in its many forms is a critical life skill. Supporting these tasks, even by only talking openly about them, can help bring about positive change.

In 2007 I believe it is still possible to say that all humans have one thing in common - they were all once inside a woman's body - that of their biological mother. That mother may have also held them and rocked them, fed them and wiped their faces and bottoms. It is interesting that so many cultures speak of the earth as Mother and yet so many societies treat women as though they were worthless. This attitude is reflected in the way we treat Mother Earth. By the beginning of 2007 we have abused her for too long. We are beginning to realize the significance to all of life of that abuse. Maybe we can make amends before Mother Earth pushes us off her knees. We can acknowledge the value of mothering in all human societies by doing so.

Isobel P. Swartz

## Volunteers Wanted to Stock Salmon Fry

Here's a chance to help contribute to the fisheries conservation effort in Vermont. The U.S. Fish & Wildlife Service and the Vermont Fish & Wildlife Department are asking for volunteer help with the stocking of landlocked Atlantic salmon fry into the Huntington River on Saturday, May 12.

The inch-long salmon fry will be scatter-stocked into shallow areas where they will grow for two- to three-years before migrating to Lake Champlain to mature and eventually return to the rivers as adults.

Landlocked salmon fry have been stocked annually in the Huntington River since 1998 in an effort to help restore the salmon population to Lake Champlain. Fisheries biologists from both agencies hope the effort will contribute to increased returns of adult salmon to the Winooski River. Many of the returning adults will be collected in the Winooski One Hydroelectric

Facility's fish trap at the "Salmon Hole" in Winooski. From there they will be trucked upstream past three dams and released, giving them access to spawning areas in the Winooski River drainage, including the Huntington River.

Volunteers are asked to bring a clean five-gallon pail.

You also may want to bring a pair of hip boots or chest waders, but they are not necessary if you don't mind getting your feet wet and cold.

Interested people should contact Nick Staats at the Essex Junction Fish & Wildlife Office at (802) 879-5679 or toll free in Vermont (800) 640-3714.



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# Members of the canoeing establishment called them "rag" canoes.

(Continued from Page 1)

1898 the innovations of Gerrish and other individual builders were in the hands of the Indian Old Town Canoe Company. Today there is still reverence shown for Old Town canoes and the company's early guide boats. Houston appreciates them as well.

As he stands in his workshop describing the unique aspects of these canoes he slides his hands across the gunnels with affection. These canoes were designed with integrity and made by hand. As Houston says, "They have a weight-to-length and a weight-to-strength ratio that is

high. Unlike aluminum they are quiet, and unlike fiberglass they can be repaired and restored to like-new." Houston accepts the introduction of other materials like Royalex, Kevlar and Polyethylene for their place, but he'd be hard pressed to say that any of them produce a canoe that feels the same or paddles as well as wood. And to Houston none of the modern materials will ever reflect the sunlight back into the dark water of a northern New England lake as well as painted canvas over wood.

One of the Houston projects is a 17-foot Kingsbury made probably near the banks of the

**Canvas covered wooden canoes were made with purity and technique long before plastics and other space age materials pushed the old way aside with the new.**



Photo By: North Star Monthly

Restoration is always preferred to reconstruction. This canoe has had planks replaced and new cane woven into the seats, but fundamentally it's the same canoe that was built around 1900.



Photo By: North Star Monthly

Two of these ribs will be saved, but the third will be replaced and the new one steamed into shape to fit the the old canoe.

Charles River in Boston around 1900. There are wonderful photographs of couples paddling together in virtual swarms of canoes on the Charles at the turn of the century. Canoeing was popular before automobiles established new rules for courting, and canoes, perhaps this was one of them, were rented by the hour, the afternoon or the day for an outing on the water. According to Bill Conrad in his article in the April 2007 *Wooden Boat Magazine*, canoes were made in the Charles River vicinity by Kingsbury, Crandall, J.R. Robertson, H.B. Arnold, Waltham Boat & Canoe Co., C.P. Nutting, Brodbeck, Partelow, Emmons and others. On any summer weekend the clubs and public parks at Riverside, Auburndale and Waltham used more than 6,000 wooden canoes as people took to the water, not to go anywhere but to socialize.

Houston tells about taking this Kingsbury to a wooden canoe restoration class in Maine. He says, "I was planning on a full reconstruction. One of the instructors looked at this canoe, then he looked at me, and he said, 'You've got to think about



Houston Family Photo

Once the planks and ribs are repaired the wooden cane is forced down into an "envelope" of canvas, and the canvas is stretched up and finally tacked to the gunnels.

this. Imagine this canoe one hundred years ago, with a beautiful girl in a long white dress sitting in the bow leaning back in her seat and the fellow in the stern playing his mandolin. Times were different then, and this canoe was there in all its beauty." Houston's reconstruction project became one of restoration.

Beside the Kingsbury is an 18-foot 1923 Old Town Molitor. "It was the top of the line," Houston says. "It had all of the bells and whistles. It had internal and external stems and three keels." The Molitor shows signs of age, but Houston has replaced some of its ribs and planking and he is making new gunnels for sections that are beyond restoration. To the extent that it is possible he always prefers restoration, but when original materials are beyond repair, replacement is clearly an option. With patience and careful staining most people will never notice the difference.

The third canoe in Houston's shop is a 1906 18-foot Old Town, and like the Kingsbury, he describes it as a "courting canoe." Old Town actually called this the Charles River model, and between 1906 and 1927 the company made nearly 24,000 of the classically beautiful design in 15-, 16-, 17- or, like this, an 18-

(See *Canvas* on Next Page)

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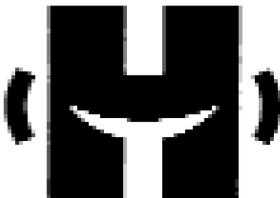
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# Good Living Senior Center Blooming with Activity

Susan Shaw's enthusiasm is infectious. Shaw is the director of the Good Living Senior Center in St. Johnsbury, which she describes as a gathering place for senior citizens who already know a lot about good living from their years and years of experience.

The Good Living program calls the St. Johnsbury House home, but Shaw is particular in describing it as distinct from the St. Johnsbury House apartments and the senior meal site, which operates in the kitchen and main dining room of the landmark hotel building on Main Street. "We're like three sisters," Shaw says, related but different.

Formerly known as the St. Johnsbury Senior Center, the organization started in 1971 in the "post office building" on Eastern Avenue, now occupied by Catamount Arts. Then, under the leadership of Lillian Mullally and with more than 130 members, the organization moved up the hill to the St. Johnsbury House. There was a temporary relocation as extensive renovations took place in the 1850 hotel building, but now in a state of rebirth and a surge of new inter-

est Good Living is back and building momentum.

Shaw was appointed the Good Living program director in October 2005, and she has taken to the challenge like a fish to water. She laughs, "My husband says I'm in my second childhood."

With a dedicated board of directors and host of volunteers, Shaw has organized a monthly schedule of activities, which draw in great part on the interests and skills of the participants. In April, for example, there were films, jazz and book discussions, games of bridge and cribbage and a "now and then" discussion group in which ideas of politics and world events are explored. There are speakers including those in the popular Osher Lecture Series.

Shaw has arranged for yoga classes and "grocery bingo" games where players contribute a few grocery items, buy bingo cards and hope to win groceries by the armful.

"We have great fun," Shaw says, and she has been as inspired as anyone by the extent of the creativity and the energy of the people who have joined



Photo By: North Star Monthly

Looking forward to the Good Living Senior Center doll show on May 16 are (L-R) Caroline Church, Susan Shaw, Meg Jewell and Betty Robinson all of St. Johnsbury. Church holds a doll given to her by her daughter. Shaw and Jewell have dolls and Teddy Bears made by Meg Jewell including one "Little Maid from Old Vermont," which is dressed in clothing true to styles featured in Godey's Ladies Journal in the 1860's. Robinson is holding the first doll she ever had and a grandpa doll, she says, because she was her grandpa's pet. "I could never do anything wrong," she admits.

her programs.

At one time an elder care giver, Shaw found that the places to take people during the daytime were limited. As a result she has a clear understanding of the objectives of the Good Living program, and she has piled a busy calendar into her 22-hours each week. The Center in the St. Johnsbury House is officially open from 10:00 a.m. to 3:00 p.m. on Monday through Thursday, but shopping and bus trips to Littleton and theater trips to White River Jct., for instance, often extend those hours.

In March, Shaw calls it the best month they've ever had, the Center hosted a rug hooking show where rug hookers displayed and described their collections and their work. "It was a huge success," Shaw says, and the idea led to a doll show currently planned for May 16.

Several people began talking about their own dolls - some old

ones, and some relatively new - and then Meg Jewell of St. Johnsbury brought several of her own handmade dolls, and Shaw says, "There was a buzz. Almost everyone has some sort of doll or Teddy Bear, and they will be on display with doll houses and furniture with written descriptions of their history or their relationship to the owner."

Shaw says, "It's going to be

our own local version of the Antiques Roadshow."

Anyone is welcome at the Good Living Senior Center doll show on Wednesday, May 16 at the St. Johnsbury House. And anyone 55 or older is welcome to join in the weekly events. Call (802) 748-8470 or visit the Good Living website, [www.stjgoodliving.org](http://www.stjgoodliving.org) for further information. Your experience counts.

# Canvas Covered Canoes

(Continued from Page 6)

foot length. Houston is remaking the graceful mahogany decks and repairing the gunnels as nearly as possible to the way they would have been, perhaps, on the Charles or some other river in 1906.

Dave Houston is 74, but he looks much younger than that. Perhaps the secret is in his canoes. "When you get right down to it," he says, "even the most careful restoration will not be as perfect as a brand new canoe. But age represents history, a legacy and a degree of character that no new materials or modern techniques can provide." Houston looks up as if to apologize for his lapse into spirituality. His eyes sparkle again, and he smiles as he says, "Besides there is nothing like a restored old canoe." ★

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## Up on the Farm Early

Lorna Quimby



During the school year 1937-38, Peacham Academy started an agricultural course. The teacher was Wayne Twombly, newly graduated from the University of Vermont's agricultural program. Fresh from his studies and filled with helpful ideas, he not only taught the sons of farmers but also provided enrichment for the fathers themselves. Diversification was the buzz word to help dairy farmers survive the effects of the Great Depression.

Dad knew Mr. Twombly, as he was known to all, quite well. And Mr. Twombly had a particular interest in my father not so much as a farmer but as the father of an extremely attractive young woman. That was my sister. Mimi was going to the Academy and proved a magnet for the Ag teacher.

Dad had read about various approaches dairymen could use to improve their incomes, such as raising chickens for the market. You bought a certain number of chicks, raised them to the fryer and broiler stage. Then you could sell the cockerels and raise the poults until they began laying. The sale of eggs would pay for feed, so when you finally dressed off the old hens, after they'd finished laying, you had a tidy profit left. That was the process presented by the powers that were supposed to know. Mr. Twombly, of course, explained

that option to the local farmers, and offered Dad his assistance.

**I didn't mind sliding my hand into the nest and pulling out the warm eggs to put into the basket. But I hated it when my hand hit a resident hen and she pecked my fingers.**

The young chicks came in cold weather and had to be cosseted under a large hood made of galvanized metal. There was no electricity on our farm, so a kerosene lantern-type heater warmed the area under the hood. A thermometer hung on one side, so the farmer or his wife could check to see that the proper temperature was maintained. The first thing Wayne (we'd dropped the "Mr. Twombly" by then) did was check to see if the thermometer worked properly. He struck a match and stuck the thermometer directly into the flame. The thermometer broke.

To say that Wayne was not practical was to understate the

case. His intentions were good, but he couldn't foresee the inevitable results. During the same period Dad was going to smoke a ham. In front of the garage, Dad set a barrel over a smoky fire of corncobs. Wayne thought he'd make the barrel more efficient and lined it with tarpaper. Very little of that ham was edible.

Back to the chickens. Patty and I loved to visit the brooder house and listen to the cheeping of the little fluffy balls. Their noise was unbelievably loud. We found the chicks less attractive as they grew older. Fluffy yellow down changed to coarser feathers, and the beaks became harder when they picked at our fingers. We still liked to put grain in the feeders and slide our hands through the ground-up oyster shells, which the chickens had to eat, too. I had the chore of keeping the waterers filled, and they were miserable. I would turn them upside down, pour in the water, attach the bottoms and invert the containers quickly. I always spilled more water than I was supposed to.

Along the last of June or first of July the cockerels were large enough for broiling or frying. Our family did not "do" fried chicken, to say nothing of broiling. To maximize profits, the farmer or his wife had to retail the birds. And that meant getting orders for the 20 or so cockerels.

Selling anything was not Dad's strong point. He liked people, but he'd be damned if he'd go around trying to get someone to buy something. However, Wayne described the process of taking orders and delivering the

birds. Harvey's Lake and all the summer people around it would be a good place to start.

After chores one hot morning, I rode along with Dad and kept track of the orders as he got them. He'd park at the end of a drive, get out and go down the drive to the camp and knock on the door. A busy farmer, Dad was used to getting up early summer mornings to get chores done so he could hay after the dew dried. The idea that people who could spend summers at cottages around a lake would sleep much later did not occur to him. I've wondered since what they thought. But most were kind and obliging. Dad would return and tell me so-and-so wanted two or four halves, sometimes more and once in a while only one. The procedure took longer than Dad had planned, and he muttered to himself as he drove back to the farm to start the day's haying. Probably that evening the killing, cleaning and processing of the flyers took place. I wasn't there.

The next morning we delivered the orders. I had the list. The chickens were in a box with ice packed around them. We'd stop, look at the name, and I'd tell Dad how many halves to take with him on his way to the porch door. Most of the time Dad came back with cash and I'd mark "paid" beside the name. One woman had changed her mind and wanted only one half instead of two. Dad said a few words about her attitude. Thank goodness we didn't have many customers like her. There were only two halves to take home with us. I totaled the cash, added the column of figures, and gave Dad the total. What a pleasure to help Dad. I only wished there was more money for all the work.

We still had the hens and

picking up the eggs each morning was a chore for Deedee and me. Most of the time I didn't mind sliding my hand into the nest and pulling out the warm eggs to put into the basket. But I hated it when my hand hit a resident hen and she pecked my fingers. Maw had all the eggs she wanted to cook with. Sometimes we had hard-boiled eggs for dinner instead of meat. (We still were suffering the effects of the Depression.) Another time Maw would make milk gravy and hard-boiled eggs to go with baked potatoes.

Dad didn't try to sell any of the hens. Maw had fully matured fowl for chicken pie with lots of gravy or roasted chicken stuffed with dressing with lots of onion and sage. And Wayne could enjoy eating them when he was courtin'.

Wayne taught for another year after he and Mimi were married. His students collected more "absent-minded professor" stories such as the time he drove Mimi and a car-load of boys to St. Johnsbury for some event. He drove all the way back to Peacham with the boys bursting with suppressed laughter, for he had completely forgotten Mimi.

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## Wilderness Expands in New England

Last December, President Bush quietly signed into law the New England Wilderness Act, which augments several existing wilderness areas and creates three entirely new ones — 74,000 new acres of wilderness in all. Hikers and other wilderness enthusiasts in the northeast should thank their lucky stars. The bill is an aberration, a consequence of rare support from Congressional Republicans, whose championing of environmental issues has been virtually unheard of for the past six years.

The impetus for sponsoring new wilderness areas came from the new US Forest Service management plans for the Green and White Mountain National Forests. It may seem surprising that the USFS, which exists primarily to facilitate logging in the National Forests, favors expanding wilderness, but it deserves credit for recognizing that although logging will continue in its northeastern forests, recreation is now the primary use.

Like any bill passed by Congress, the Wilderness Act needed sponsorship. Senators Judd Gregg and John Sununu and Representatives Charlie Bass and Jeb Bradley, all Republicans from New Hampshire, co-sponsored bills with strong backing from Vermont's Democratic and Independent delegation.

These New Hampshire Republicans, though fiscally conservative, take a moderate approach to environmental issues. Gregg and Bradley, in particular, have a real affinity for the outdoors. Bradley is a member of the Appalachian Mountain Club's New Hampshire 4000 Footer Club, and all members are strongly supported by hunting and fishing groups. Their stance was good politics, as well. With the electorate clearly leaning Democratic last fall, the New England Wilderness Act offered a chance for distinction from President Bush.

The Senate bill passed unanimously, and the House measure seemed assured of success until opposition appeared from an unexpected quarter. Vermont's Republican governor, Jim Douglas. Citing the negative impact to the local economy (i.e. the logging industry and ATV-enthusiasts) around Glazenbury Mountain, one of the new wilderness areas in Vermont, Douglas wrote Richard Pombo and Bob Goodlatte, who as Republican chairs of the House Natural Resources and Agriculture Committees had the power to halt the bill. A notorious supporter of property rights and a persistent critic of the Endangered Species Act, Pombo apparently did not need much persuasion.

The New Hampshire delegation tried to separate the act into two bills to allow passage of the New Hampshire sections, but their efforts failed. Finally, despite considerable bickering and accusations thrown both ways, Vermont Senators Pat Leahy and Jim Jeffords, and Bernie Sanders, Vermont's Representative, negotiated a compromise with Douglas that reduced the proposed Glazenbury wilderness by 6,000 acres.

The revised act sailed through Congress, and with the Presidential signature it became law on December 1. It was not enough, however, to save Bass and Bradley from embarrassing upsets in the November elections. Pombo was also defeated, while Sanders replaced Jeffords in the Senate. To Bass and Bradley's credit, their support for the bill did not waver in the post-election lame duck Congress.

What exactly does the New England Wilderness Act preserve? Having hiked mostly in New Hampshire, I cannot speak to the Vermont areas, but I know New Hampshire's new Wild River Wilderness Area and the enlarged Sandwich Range Wilderness area well. Neither is untouched wilderness: the Wild River's main trail, of which parts are remarkably straight and gradual, is not the result of painstaking labor but rather the convenient bed of an old logging railroad. The Sandwich Range has seen less timber extraction, but its rugged hills have a long history of recreation, and signs of old farm fields and dwellings abound among its lesser hillsides. The history of human use is part of the charm and fascination of these beautiful, isolated regions.

The new wilderness areas are a bright spot amidst an otherwise depressing parade of environmental news. They should be not taken as proof of the natural world's health or an excuse for development. Rather, they are a repository of tranquillity where we can acknowledge humanity's complicated relationship with nature and, I hope, resolve to do better.

Andrew Riely



## Pope Notes

Dee Palmer,  
Library Director

With luck, by the time you read this the snow will be gone. We really hope so since our Memorial Day Plant, Book and Bake Sale is only a few weeks away. We will be looking for donations of perennials, books and baked goods. Please bring your books in during the week prior to the sale, May 21 – May 26. We will accept books in good condition, the newer the better. Please – no text books. You may drop off plant donations on Memorial Day (Monday, May 28) before 8:30. Please label your plants with their name and color. The Plant, Book and Bake Sale is from 9:00 a.m. to Noon on the 28th.

Some of our newest book acquisitions are: *Family Tree* by Delinsky, *White Thorn Woods* by Binchy, *Step on a Crack* by Patterson, *High Profile* by Parker, *Storm Runners* by Parker, *Heart Shaped Box* by Hill, *Remainder* by McCarthy, *The Secret of Lost Things* by Hay, *The Knitting Circle* by Hood, *Mistress of the Art of Death* by Franklin, *March* by Brooks, *A Long Way Gone* by Beah, *Stealing Buddha's Dinner* by Nguyen and *Deep Economy* by McKibben. Come in and check them out.

### From the Children's Room and YA Center

We are starting to plan our summer reading program activities. The theme for this year is "Get a Clue at Your Library." Mark your calendars for July 25 at 11:00 a.m. when Magician Tom Joyce will return to Danville with his Magical Mystery Tour. Joyce presents a magical comedy show that will keep kids of all ages guessing and laughing. The event is free and open to the public. The location of the show will be announced at a later date.

We have the 2007-2008 Dorothy Canfield Fisher Award books. You are welcome to check them out over the summer.

The last day for the Young Adult After School program is May 25. Rita Foley and Jill Kelleher have done a great job with the program and had record numbers of kids attending during the year. We look forward to another great session in the fall.

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# On May 26, 1987 the Vidyadhara Chögyam Trungpa Rinpoche was Cremated at Karmê Chöling in Barnet

(Continued from Page 1)

so he could "bring the dharma" to Western thinkers.

After searching and visiting other parts of New England, the focus of the young people's attention turned to the Pateneau farm just west of Barnet Village. Their search and the purchase happened at a time when more than a few towns in northern Vermont saw their population swell overnight, as people from out of state arrived to set up communes on large tracts of land.

The Tibetan who landed in Barnet 36 years ago in May was a meditation master, scholar, teacher and poet. He was Chögyam Trungpa Rinpoche, raised as an incarnate lama from the age of 3, by Buddhist monks in their monastery. In 1959 when the Chinese invaded Tibet,

Chögyam Trungpa, as he was known, led a group of monks over the Himalayas to India. The name Chögyam is a contraction of the Tibetan expression meaning "ocean of dharma." Rinpoche is an honorific term meaning "precious one." The stream of incarnate lamas, of which he was the eleventh, is known as the Trungpa.

After a near fatal automobile accident in Scotland, Rinpoche exchanged his robes for the usual garb for men and allowed his shaved head to grow its thick black hair. His appearance was no longer so exotic. His command of the English language grew, and he often used modern references, which showed the flexibility of his mind. Chögyam Trungpa was like a magnet, attracting crowds of Americans as they were drawn

to him and hung on his every word. He studied comparative religion at Oxford University and in 1967 established a meditation center in Scotland.

In 1970 with the encouragement of devoted students from the United States, Chögyam Trungpa and his wife relocated to Barnet. In those days, his instructions were called seminars. Several were held at the Barnet town hall.

Tail of the Tiger was the name of the original center on Pateneau Lane. In 1970 Jeanine Greenleaf visited to attend a seminar. In 1975 she returned to help convert the dairy barn to a shop and a space for making floor cushions for meditation. Invited by Rinpoche, her husband and young daughter gave up their familiar lives in New York, and moved to the rustic region where the Interstate was but an idea on paper in Montpelier.

Greenleaf vividly remembers the early days with Chögyam Trungpa, and she describes the hours of work to accommodate the fledgling business in a cow barn. Somehow everyone seemed cheerful and easy about the project.

When another center was founded in Colorado, Chögyam Trungpa began to divide much of his time between the two places, and Karmê Chöling began a physical transformation, the results of which can be seen today.

Karmê Chöling's main shrine room was designed by Chögyam Trungpa, himself, and it was he who oversaw and created the splendor that one feels upon seeing the room. The shrine room was completed in 1975, and since, the cushion business has moved to downtown Barnet where cushions are made and meditation supplies are sold to visitors and mail order customers far and wide.

In 1983 Chögyam Trungpa established a monastery on Cape Breton, Nova Scotia for Westerners seeking the traditional monastic discipline, and he moved his home and the international headquarters of his community to Halifax.

On April 4, 1987 in Halifax Chögyam Trungpa died. He was



Photo Courtesy of Karmê Chöling

Chögyam Trungpa was like a magnet, attracting crowds of Americans as they were drawn to him and hung on his every word.

48. His body was returned to Barnet and the place where he first began his teachings in the West. As his body lay in state, the shrine room filled to capacity with meditators sitting 24-hours a day. As tradition dictates for a meditation master of Rinpoche's stature, his body was packed in salts for 49 days and cremated. According to a report in *Time Magazine* at the time, 3,500 people were present on May 26, 1987 when the cremation ceremony took place.

Twenty years later, the folks at Karmê Chöling led by new director, Jane Arthur, discussed an event to mark the occasion. Teri Rowe, assistant director of Karmê Chöling, put out the idea of a homecoming, and everyone immediately agreed.

While the invitation is for all, 800 personal invitations have been extended to those who were an integral part of the center and the cremation ceremony 20-years ago.

Karmê Chöling's invitation to the gathering, or coming home, is offered to anyone living nearby to join in the Memorial Day week-

end events that are planned. One of the highlights will be a party under the stars. Guests will find a barbecue and dancing to a live band under a tent erected for the celebration. The walk to the cremation site is a modest uphill climb, easily done in a few minutes for hardy folks and 15 minutes for others.

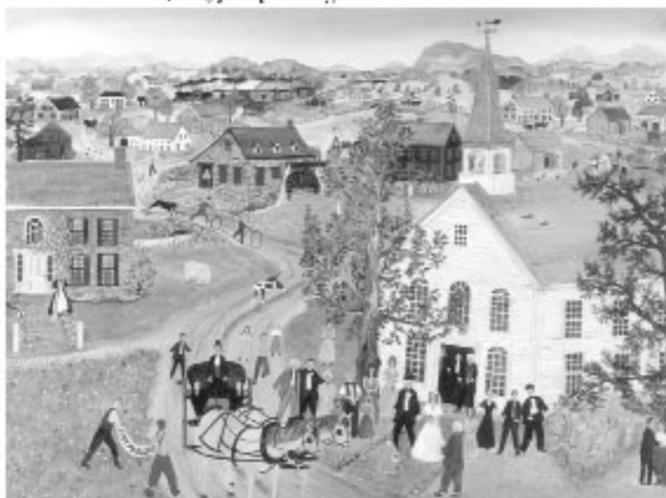
Greenleaf and others maintain that Karmê Chöling has been at the forefront of transmitting the wisdom of Tibetan Buddhism in the West. Every day at Karmê Chöling, one finds an extraordinary contemplative environment and a community of individuals devoted to integrating meditation practice and everyday life.

"I feel he is still here" Greenleaf says quietly. Once upon a time - a short, dark-skinned man settled into these rolling hills and transformed thousands of lives through his example and words.

Sounds a bit too good to be true, but is true and it will be good. Karmê Chöling will welcome all to the homecoming on Friday, May 25 to Monday, May 28. For more details see [www.karmecholing.org](http://www.karmecholing.org) ★

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# Follow the Money

by Rachel Siegel

## “House of Cards”

By all accounts, the real estate market is wallowing in a trough. Unless you are trying to sell a house, why should this matter?

It matters because that slows or stops the construction of new homes, and so the building trades and building supply businesses have also slowed or stopped growth, and that construction industry had been the fastest growing sector of our economy and had created of more jobs than any other in the last couple of years.

It matters because as the housing market tanks and home prices drop, more home “owners” are left with negative equity, that is, owing more than the house is worth. That often leads to foreclosure, and more foreclosures will put more empty homes on the market, adding to the glut that’s already there and depressing values even faster.

Even when there’s no foreclosure, many homeowners will be forced to refinance, this time at a higher rate with larger and more burdensome monthly payments. That leaves consumers with less disposable income and so less ability to spend, and consumer spending has been driving our economic recovery and health since our last recession.

At the least, more homeowners will have to stop relying on their homes to provide extra disposable income, will have to stop taking cash out of their equity with home equity loans or second mortgages. This will slow down consumer spending.

At the very least, as effortless gains in equity evaporate, so does the “wealth effect,” the increase in spending that occurs when people

“feel” wealthier and more financially secure. This will slow down consumer spending even more.

It matters because as the housing market goes, so goes the mortgage market. Mortgages, like anything else, are as valuable as they are useful, and if people aren’t buying houses, there’s little use for mortgages. Not only are fewer new mortgages generated, but more existing mortgages go bad, as people can’t afford their payments, now larger, due to refinancing due to negative equity (see above) or because their adjustable rates have adjusted upward.

**When we are forced to stop looking to our homes to provide our gains, we may have to start trying harder to create real ones.**

The mortgage market also matters because it is no longer limited to the borrower and the local bank. Those mortgages are resold and resold and become significant vehicles for investment.

In theory, this is a good thing, because this additional marketability of debt allows banks to sell their risk. Those mortgages are eventually turned into mortgage-backed securities (MBSs) or collateralized debt obligations (CDOs) that are valuable because they provide a stream of cash flows, from all those mortgage payments, with a minimum of risk – the risk is diversified over millions of mortgages. MBSs and

CDOs are used by investors such as insurance companies and retirement funds that need cash flows to meet their promised payouts (for insurance claims and pension checks).

It matters because the cyclical weakness in the housing market has exposed the structural weaknesses of the mortgage market. We are now discovering the nether world of the “sub-prime” mortgage market. More and more stories are surfacing of loans made to people who had no business borrowing, made by people all too eager to sell – and resell – mortgages. There were “teaser” loans offered with impossibly low – or no – interest until the loan “reset” at a much higher rate. There were “liar” loans, requiring no proof of income or ability to pay. More such shaky deals will certainly come to light.

In their frenzy to make loans (and profit), lenders opened the markets to many who would never have qualified for loans in more cautious times. Too many borrowers took the easy money to finance speculation, intending to “flip” a property and make a quick gain, based on the assumption that prices always rise. Others treated homes more as cash machines than as savings, with value to be milked for consumption rather than preserved as equity, which only works if, again, prices always rise.

Our vulnerability to this bursting of the housing bubble shows our over-reliance on it – for job creation, for consumer spending, for wealth creation. Perhaps now we will focus on our real issues: an economy that produces services and efficiencies without creating enough good jobs, that produces consumerism but not the real wage growth to support it, that produces the “wealth effect” without the real wealth.

When we are forced to stop looking to our homes to provide our gains, we may have to start trying harder to create real ones. It’s time for us to leave the nest, or at

least to stop relying on it for real economic growth.

Rachel S. Siegel, CFA, consults on investment portfolio performance and strategy, and on account-

ing and tax dilemmas. She has an MBA from Yale; she is a professor in the business administration department at Lyndon State College.

## Hard Sugar

'Well it is what it is,' he said to her. 'One year we'll boil March, half of April, and all but the last run fancy. This killer year, run's done, still two hundred cans to fill.'

'And all dark, too,' she said. 'Nor do I like having it sold to flavor dip and chew the boys then spit, at once manly and childlike – your fault, too, your Cold beer for the boiling crew!'

'Drawing off now,' he said. 'Let in more sap, then I'll rake the coals down for the night. You think they'd not have drunk, not have chewed that crap if we'd kept the sugarhouse lily-white?'

'Can't know,' she said. 'They're gone and we're alone in a sugarhouse that looms like a gravestone.'

Bill Biddle



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# Lifestyle Investment

## There's a Great Opportunity for the Right Person in Groton

The early history of Groton was tied to the flow of the Wells River. Splashing down and away from what we know now as Groton State Forest and east through the broad meadows of South Ryegate to the Village of Wells River, the river provided good sites for sawmills.

Hazen's at the outlet of Lake Groton, employed 60 men and had the capacity to produce 50,000 board feet a day. The town had eight schools, and its small town life, in the days before electricity and wide open highways, was quite comfortable.

Groton Village was a town center with a post office, a store, other businesses and a concentration of substantial homes. Some of those homes are still testimony to a culture of prosperity derived from lumber one hundred years ago.

Gradually the reign of lumber ended, the railroad lines were abandoned, and Interstate highways altered our vision of going to town. Cars and trucks brought places like Barre, Montpelier and St. Johnsbury, Woodsville and even Hanover and Lebanon closer to Groton, and they are where the jobs, the services and shopping are most likely found.

The Village of Groton was once the social and commercial center of the area around it, but as US 302 was improved and Groton's schools all closed, the village lost its grip as a community



Photos By: North Star Monthly

The Groton General Store building dominates the center of the Village of Groton. The Store building includes the vacant 1,600 square foot space for a general store and three smaller commercial spaces and several apartments above, all occupied. Beyond is the Lauzon House, the second of five buildings in the village which have been completely remodeled as part of the rebirth of the village. Immediately to the right, but out of the photograph, is the Alice Goodine house, which includes an occupied apartment and the town library.

Today there is hope and clear sign that Groton will regain that grip on community.

Groton's population expanded slowly from 1790 through the time of the Civil War and then jumped to its peak of 1,059 in 1900. At the turn of the century lumber was king, and the railroad west to Montpelier and east to Wells River hauled millions of board feet of lumber from Groton's forests. One steam sawmill alone, Baldwin &

center.

Today there is hope and clear sign that Groton will regain that grip on community. Two nonprofit community development organizations, one regional the other statewide, have poured money and time into the rehabilitation of five buildings in Groton Village. Gilman Housing Trust based in Newport and Housing Vermont in Burlington have collaborated to remodel and modernize the properties in this roadside village and light a spark for Groton's redevelopment.

Three of those buildings (the Welch Block, the Pancake House and the Lauzon Building) have apartments. The others (the Alice Goodine property and the Groton General Store building) have mixed uses. The Alice Goodine building is home to one apartment and the town library. The general

store building has residential apartments plus three occupied commercial spaces and a fourth, which is vacant but ready to be occupied as a 1,600 square foot general store.

Debra Tinkham is a Groton selectman and a potter, whose studio occupies one of the small commercial spaces in the General Store building. Tinkham and a group of others understand that the project has provided a huge boost to Groton, but for it to be truly successful it needs the effort that can only come from people in the town.

In addition to Tinkham the group includes Paul and Mary Berlejung, Janet Bryer, Deborah Jurist, Mary McLeod and Brad Vietje, all of whom see the project as a symbol of Groton's rebirth.

Tinkham says, "The store is the kingpin of the village's redevelopment,

and having the apartments occupied and the small commercial spaces in the general store building full is evidence of the viability of the project and the extent of the enthusiasm for it."

Vietje owns the Greenworks Solar Works, a design consulting business also located in the General Store complex. He says, "A lot of towns like Groton have been drained by people who go away to get what they need. But with vehicle fuel and other energy costs on the rise there is a trend in which people want a renewed sense of place. People are showing that they want some independence from the big communities that have sucked the soul out of small towns. They call it relocalization."

At a recent meeting of the committee, that was exactly the mood of the group. There are differing ideas as to the exact vision for the

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# Union Bank

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The grassroots committee which is actively promoting the rebirth of Groton and seeking the right person to operate its general store includes (L-R) Mary and Paul Berlejung, Debra Tinkham and Brad Vietje.

store, but all agreed there is sound potential for one. Tinkham says, "I'm sure it could be rented as office space, but we want a general store where people can buy groceries, where they can get the staples of daily life and they can hang out and socialize."

Ed Stretch is executive director of Gilman Housing Trust. Stretch says, "With a project like this, the more a town owns it the more successful it will be. Neither of the developers want to run a store." And this sort of grassroots nurturing is exactly what Stretch thinks will lead to the next level in the Groton project's success.

The five recently remodeled buildings include 19 apartments, and all are occupied, but as Stretch says, "The viability of housing in small communities without a general store is tough."

The former Groton General Store closed in 2005 with, Tinkham says, "a building that was too costly to maintain and owners who were just tired." Since then the

building has been remodeled, insulated and completely modernized and the store space is ready for a new life. But still it remains empty.

To Tinkham and the others on her committee, that is both the problem and the solution. The group has persuaded the town and the developers to grant a temporary four-month lease to the committee giving it time to hold monthly special events and attract wider attention to the village and store. On February 18 guitarist Alan Greenleaf performed a concert to benefit a music in the park program. On March 18 a book reading served as a benefit for the town library, and on April 22 public radio commentator and story teller Willem Lange spoke in a benefit for the Groton Historical Society. All drew enthusiastic audiences.

Retired attorney Paul Berlejung says, "It's a deliberate process of events to make people understand the importance of this space." And it is working.

Somewhere there is the entre-

preneur, maybe nearby or maybe not, who would be willing to invest time and money in this space and confirm the viability of a general store in a place like Groton.

The town's population appears to be on the upswing with 876 people in 2000. That number may seem small, but the traffic on US 302 from Topsham, Ryegate, Peacham and beyond totaled 1,900 in the state's annual average daily traffic count in 2004. Route 302 is a primary east west state highway, and the massive WalMart Superstore to open, 13 miles away, in Woodsville in November will push that daily count higher.

Groton State Forest covers 26,000 acres and is the second largest holding of state lands of the Vermont Agency of Natural Resources. It includes six separate parks, eight ponds and trails maintained for hiking, off-road biking, horseback riding and snowmobiles, all of which attract people in search of general store fare in a place like the Village of Groton.

Tinkham and her committee are advocates of the "build it and they will come" theory of economic development, and there is a larger community anxious to prove them right.

By some estimates it would take \$250- to \$300-thousand dollars to open a general store in Groton, but financing is available from generally aggressive commercial banks and nonprofit lenders like Northern Community Investment Corporation in St. Johnsbury. Dave Keenan, vice president of NCIC, says that the right person could probably find as much as 90% financing.

Business brokers call this sort of situation a lifestyle investment, in which a buyer (or in this case an investor with a lease) gives up one lifestyle for a new one and the chance to be a part of a community and make a difference. It would take commitment and family support, and general store operators learn quickly that such a role can run around the clock. However, there are plenty of people who have found personal satisfaction and financial success operating a general store in a village like Groton.

Interested? Call Debra Tinkham at (802) 584-3995. ✦

## Dry Weather Increases Fire Danger This Spring

Dry weather, which forecasters expect in May, brings an increased threat of grass and brush fires throughout Vermont, according to the state's Department of Forests, Parks and Recreation. Despite snow, rain and flooding in April, warmer temperatures and drier weather will combine to dry out dead vegetation quickly, creating fuels for grass and brush fires.

The drying trend is likely to continue. "Fine fuels, like dead grass, leaves and twigs only need a few hours of exposure to sun and wind to make them combustible. These fuels are the kindling for wildfires," says Tess Greaves, state fire weather program coordinator.

The number one cause of brush and grass fires in Vermont is people burning debris. Yard clean-up is a common springtime activity and is likely to be widespread with the debris left from April storms. "Wind torn debris, on top of dry grass and leaves from last fall, can make for a volatile situation with the right weather conditions. Low relative humidity, combined with wind, will dry those dead fuels quickly."

Before burning yard debris, Vermonters are urged to contact their local town forest fire warden for a burning permit. "It is the law, and the fire wardens are knowledgeable about their local condition," Greaves says. Wardens can advise residents of restrictions or special burning conditions. If a permit is issued, people burning yard debris should always have on hand water and hand tools like shovels and rakes. Fires should never be left unattended. Be especially attentive in the enthusiasm for statewide Green Up on May 5.

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From left: Isabelle Wright (back), Diane, Sandi, Louise

# Artisans Guild's Gallery Features Hand-crafted Furniture in "Home Sweet Home"

CATHY DWYER

Inspired by the nesting instinct of spring, the Northeast Kingdom Artisans Guild presents "Home Sweet Home," an exhibition of fine home furnishings by 23 of Vermont's foremost artisans.

The show is at the Backroom Gallery of the Artisans Guild on Railroad

Street in St. Johnsbury. Among the diverse collection of hand-crafted pieces is an inlaid table by furniture maker, Janet Collins of Ryegate, VT. Collins, a 1996 graduate, (and now a teacher there) of North Bennet Street School in Boston, says she "enjoys making furniture and accessories that enhance and enrich lives. I value the process of building the piece, working with my hands and doing it right." When asked if she ever has a problem letting go of these creations, she says, "The end product belongs to the client; the process belongs to me."

In addition to Collins' pieces, Paul Evans, Peacham, exhibits handcrafted, country-inspired colonial cupboards and Mark Korban, Brownington, has an impressive pine cabinet with a carved door. Master

chairmaker, Don Fogg, St. Johnsbury, has contributed an American Windsor rocker, decorative segmented bowls and an inlaid chess table with chess pieces. Doug Clarner, East Burke, displays his classic, elegant small tables. Clarner also makes custom furniture out of reclaimed wood such as cypress from Rheingold Beer vats. Bill Peberdy, Corinth, a furniture maker, uses reclaimed antique wood, as well, to create heirloom country furniture.

In addition to the beauty of the furniture are handcrafted accessories of all types. Adorning the walls are colorful textile wall hangings by Naomi Bossom, garden prints by Ellen Dorn Levitt and whimsical "Bosch Bites" by Dorian McGowan. McGowan and his wife, Kari, have also collaborated on knitted wall hangings.

Watercolor and oil paintings, by John Hulbert, Sheri

Pearl and Lydia Corrow, and hooked wall hangings by Carolyn Buttolph add to the extent of the warm country appeal of the furnishings. Decorating the floor are floor cloths by Sandy Ducharme, braided rugs by Delsie Hoyt, colorful rag rugs by Lydia Corrow and woven rugs by Marilyn Magnus.

Textiles for the table include popular, hand-pieced runners by Ann McKinsey, and woven mats and runners in overshot patterns by Lydia Corrow. Wall tiles and pottery pieces with images of dragonflies and tea parties by Leslie Koehler and Sally Duval add whimsy and lightness to the show. Lamplight is provided by Trenny Robb of High Beams and potters, Norma St. Germain and Jennifer Boyer.

Need inspiration for beautifying your nest or someone else's? Visit the Northeast Kingdom Artisans Guild. "Home Sweet Home" will run until May 29 at The Backroom Gallery at 430 Railroad Street in St. Johnsbury.



Photo Provided By: Janet Collins  
Among the collection of hand-crafted pieces in the Backroom Gallery "Home Sweet Home" exhibit is an inlaid table by furniture maker, Janet Collins of Ryegate, VT.

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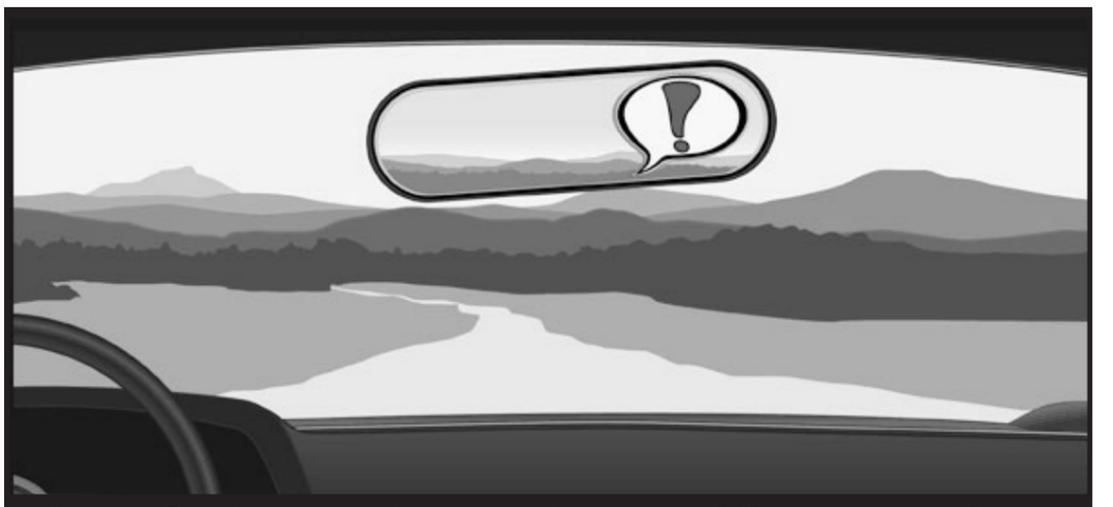


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## the ARTS around

### May

- 3 Jason Wilbur, Middle Earth Music Hall, Bradford.
- 4 Frigg, Middle Earth Music Hall, Bradford.
- 4 Sol y Canto, Opera House, Lebanon, NH.
- 4-10 *The Lives of Others* (2006, Germany) [R] Director: Florian Henckel von Donnersmarck. Captain Gerd Wiesler, a highly skilled officer who works for East Germany's all-powerful secret police, is directed to spy on a celebrated writer and actress couple from the attic of their apartment. Slowly he is drawn to a deeper understanding of what drives his subjects. Catamount Arts, St. Johnsbury. (802) 748-2600.
- 5 Dartmouth Dance Ensemble, Morse Center for the Arts, St. Johnsbury.
- 5 Messiah II with Bill Cotte and LSC Community Chorus, Alexander Twilight Theater, Lyndon.
- 5 Stone Cold Roosters, Middle Earth Music Hall, Bradford.
- 6 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.
- 6 *Just Walking the Hills of Vermont - a Reading* with Alan Boye, Catamount Arts, St. Johnsbury.
- 10 The Wailin' Jenny's, Barre Opera House.
- 11-17 Academy Award Nominated Short Film Showcase (2006). Two full length programs: Live Action Shorts and Animation. Catamount Arts, St. Johnsbury.
- 11 Dr. Burma, Middle Earth Music Hall, Bradford.
- 12 The Rocking Chairs, Middle Earth Music Hall, Bradford.
- 18 Joe Davidian, North Congregational Church, St. Johnsbury.
- 18-24 *Days of Glory (INDIGÈNES)* (2006, Algeria-Morocco-France) [NR] Director: Rachid Bouchareb. A group of North African volunteers enlist in the French army to support the French resistance against the Nazis during World War II. The fact that they are fighting for a lesser group of colonial oppressors against a more virile one does not enter their minds nor does their treatment by bigots in the French army. Catamount Arts, St. Johnsbury.
- 18 John Gorka, Middle Earth Music Hall, Bradford.
- 19 Ruthless Geezers, Middle Earth Music Hall, Bradford.
- 25-31 *The Wind That Shakes the Barley* (2006, England) [NR] Director: Ken Loach. Film takes place in Ireland in the early 1920's, with an afternoon game of hurling on land near Cork belonging to Sinead and her family. Suddenly, the afternoon explodes as a platoon of thuggish British troops appears, sent from England on a mission specifically to humiliate and demean the Irish. Catamount Arts, St. Johnsbury.
- 25 Rani Arbo & daisy mayhem, Middle Earth Music Hall, Bradford.
- 26 The Toughcats, Middle Earth Music Hall, Bradford.
- 26 The English beat, Opera House, Lebanon, NH.
- 27 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.



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# Come to the Table

Denise Brown



Nearly every day, at some odd hour when the house was quiet, I'd pick up the phone to call my mother. "So, what's cooking?" she'd invariably ask.

Given our family penchant for good food, her question was never a figure of speech. And while she loved to hear of some new recipe I was testing, or a treat my daughters had prepared, she was equally happy to learn the kitchen was closed, and that it was a "take out" night.

**In those days, fresh pasta was a holiday doing. Fresh herbs were a luxury if not an outright rarity.**

"Good," she'd say. "You deserve a break."

I wish I could tell her what's bubbling on the stove today.

My twin daughters just turned 18, and we're preparing a celebratory feast for their friends. In some karmic confluence, the menu they've crafted lists 18 items. What's cooking at our house is a lot.

My culinary duties and ambitions while growing up were few and, for the most part, apathetic. Why learn to cook when my mother handled the task so well? I became though a dresser of salads and a seasoner of sauces. I learned how a pinch of an herb, a dollop of mustard and a splash of lemon juice or red wine vinegar added to good olive oil was all that was needed to flavor a week-day salad. I still prefer that clean and uncomplicated taste over nearly anything bottled.

By her side in our tiny kitchen, I'd taste and adjust the spices of the evening's marinara, crushing a little dried basil between my fingers before tossing it into the sauce, stirring the pot as it simmered, adding still more of that good olive oil just before serving. I'd grate the whole milk mozzarella or nutty parmigiano. I'd strain a piece of pasta from the boiling water and test it between my teeth.

In those days, fresh pasta was a holiday doing. Fresh herbs were

a luxury if not an outright rarity. I can't recall our local market carrying basil in a bunch. Our pantry seldom held anything but dried and bottled offerings from McCormick, Morton's Salt, store brand tins of finely ground black pepper. Somehow, we managed.

Today I grow terracotta urns full of herbs in high windows with a western exposure. Rosemary flourishes leggy if rather pale. My oregano fairly needs a haircut, and lemon thyme is abundant with tiny fragrant leaves. My own Vermont kitchen, I often reckon, is four times the size of my mother's.

I am, however, not four times the cook.

When my mother passed away just before Christmas, my daughters helped prepare the funeral meal, the pounds and pounds of eggplant parmesan, the huge bowl of bucatini, the stockpot of sauce.

Today, we cook together again. In our kitchen, a long dark season having passed, we quietly rejoice.

So for the birthday bash we're serving two kinds of pasta, one with a red sauce and one with a creamy Alfredo seafood. We've pulled from the freezer two focaccias already baked and rolled out a tray full of seasoned meatballs. One daughter has arranged an antipasto plate of treats, paper thin slices of capicola and hard salami, mellow provolone, marinated peppers, hot and sweet. My first-

born girl has finished off the raspberry sauce for the cheesecake, my mother's signature dessert, baked this morning from the recipe I know by heart. A sheet cake, the girlhood favorite festooned with candy bits like confetti, awaits frosting.

Around my wrist as I cook is the watch that circled my mother's delicate arm. For my daughters today, gifts of gold hearts with tiny diamonds to wear on strong but slender chains.

Grandmom, I do believe, would approve.

## Mom's Chicken Cacciatore

Black olives are traditional, but Mom made hers with green olives, and so do I. I like the sauce quite a bit on the tangy, spicy side and generally add far more than a splash of hot pepper sauce.

- 8 boneless, skinless chicken thighs
- 1 large Vidalia onion, roughly chopped
- 10 ounces sliced mushrooms
- 2 cloves minced garlic
- 1 28-ounce can petite cut diced tomatoes
- 1 8-ounce can tomato puree
- 2 cups chicken stock
- 1 - 2 tablespoons dried basil, crushed
- Healthy splash hot pepper sauce
- 2 tablespoons balsamic vinegar, optional
- One-half cup or more green olives
- Lots of cracked black pepper
- Kosher salt for soaking the chicken
- Salt to taste

- Olive oil
- Grated Parmigiano cheese
- One pound short pasta

Fill a stockpot with ice cold water. Add 3 or 4 tablespoons of kosher salt. Rinse the chicken pieces and place in the pot. Set aside to soak for 30 minutes.

Meanwhile, heat a few tablespoons of oil in a large, heavy, preferably non-stick skillet. Over medium heat, sauté the onion until translucent and just slightly brown, about 10 minutes. Place in a Dutch oven or large pot. Add a touch more oil to the pan and sauté the mushrooms until golden brown. Add the garlic, and cook one minute more. Season mushrooms and onions with salt and pepper while sautéing.

After soaking, remove the chicken thighs and pat dry with paper towels. Remove any excess skin or fat. Wipe out the skillet, and heat a little more oil over medium high heat. Brown the chicken in batches, about three or four minutes per side. Set the chicken into the pot.

Add the diced tomatoes with their juices, the puree, and 1½ cups chicken stock. (Reserve the remaining stock, to add at the end if the sauce seems too thick.) Add the hot pepper sauce and a healthy pinch of black pepper. Bring the pot to a low boil, then turn down the heat to medium-low. Simmer, partially covered, for 30 minutes, stirring the contents gently now and then. Add the basil, and simmer another 15 minutes or until

chicken is tender. Add the olives and balsamic vinegar, if desired. Adjust the seasonings. Add a touch more broth if needed. (Avoid tasting the sauce until the chicken is cooked through.)

Meanwhile, bring a pot of water to a boil. Salt the water well. When chicken is nearly tender, cook desired pasta (penne works beautifully) until al dente. Drain pasta, and place in a large shallow serving bowl. Drizzle with a little olive oil. Spoon the sauce and chicken over the pasta and bring to the table immediately. Pass grated parmigiano cheese. Serves 4 to 6.



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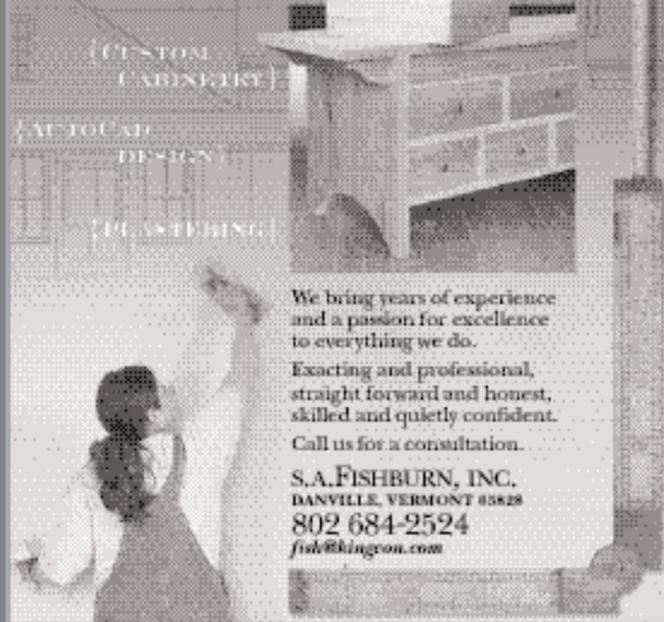
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## Scott Remick Heading to Europe on People to People Peace Program

WIBALENE REMICK

Ever since he started dribbling a basketball at age 2, my grandson Scott "Scooter" Remick has dreamed of playing professional basketball in the NBA. While not yet the NBA, he learned in March of an opportunity to play international basketball with children from all over the world.

Twelve-year-old Scott Remick was recently nominated to be a sports ambassador for the People to People Ambassador program. The program was founded by President Dwight Eisenhower in 1956. Eisenhower believed that ordinary citizens of all nations could promote world peace. He believed that if people from different cultures could come together in peace and friendship, so eventually would countries. Since its founding, People to People has launched many international programs, including Sister Cities and Project HOPE.

In support of his nomination, Remick obtained references from coaches Dave Chamberlin, Tammy Rainville and physical

education teacher Guy Pearce. He completed a pre-interview questionnaire, and the family traveled to Braintree, VT for the personal interview and team building activities. A day later, he learned the exciting news that he was accepted.

Remick will be traveling to Vienna, Austria from June 23 to July 3, 2007 to compete in the sport of basketball. While in Vienna, he will have the opportunity to hone his skills under the direction of Sydney Moncrief, two-time NBA Defensive Player of the Year. Moncrief will attend the Ambassador Games as a clinician and assist with the training camps. Remick will experience various coaching styles and talent from around the world to improve his own skills and technique.

Remick is excited to think about meeting new friends from across the United States and around the world and to experiencing international culture and diversity. As an Ambassador, he will personify President Eisenhower's beliefs, and he is ready to represent the United States with pride. Remick will

not only play the game he loves but he will have the opportunity to visit famous historical sites and earn educational credits through the program. Through a partnership with Eastern Washington University, People to People is able to offer credits for university courses to its Sports Ambassadors.

This opportunity does not come without a price. Remick and his family are working on raising the \$5,500 tuition/travel expenses with several fundraisers in the works. On April 14 they held a bottle drive. Despite the late winter snow, they have planned a softball/baseball spring training camp for ages 7-12. A yard sale is scheduled for May 19. A hand-made quilt will be raffled off during the spring season, and Remick is doing odd jobs to earn the tuition. For example, he is going to stack my share of firewood, which gets us through long winters like this one. He has sent letters to area business and organizations for donations, but he is trying to "work" his way to Austria. If you are interested in donating money, time or ideas to this



Remick Family Photo

Twelve-year-old Scott Remick has been accepted to the People to People Ambassador Program, and with help from his grandmother Wibalene and others he is seeking to raise funds for the trip.

adventure, please contact the Remicks at (802) 751-8343.

Scott is the son of Charles and Peggy Remick and the grandson of Paul and Wibalene

Remick and Vic and Rita Gilding. This is a once in a lifetime opportunity and we are all extremely proud of Scott's commitment to the project.

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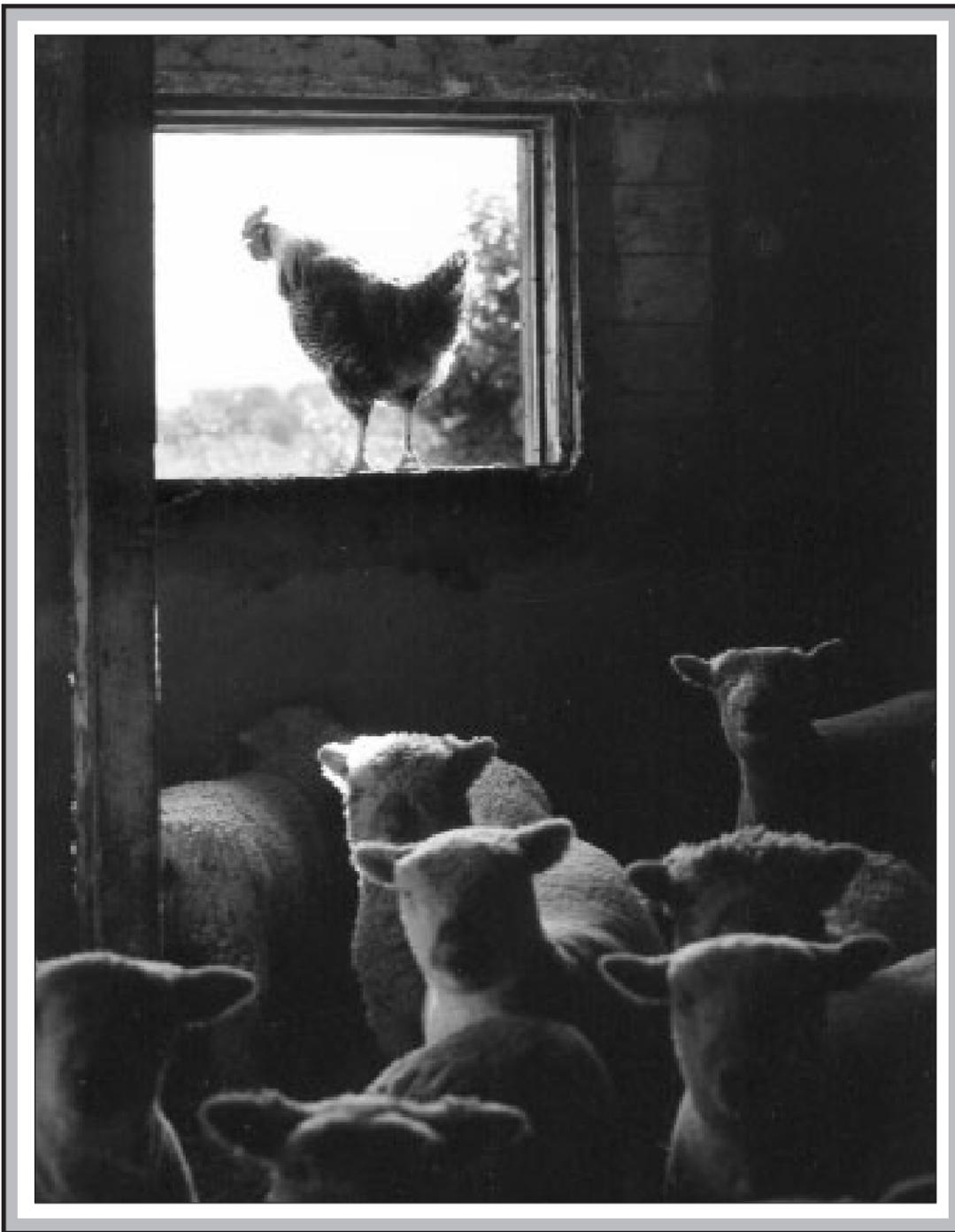


Photo: Courtesy of Jenks Studio of Photography, Robert C. Jenks

*Vermont is a beautiful place, and the Northeast Kingdom is rich with its share of Vermont. We invite you to come stay with us, take your time and get to know this part of New England. Reeve Lindbergh, a North Star contributor and author of books for children and adults, describes the area like this: "It is very beautiful, whether or not our words are adequate to its beauty, in any century. It is absolutely real, however we choose to describe it, at any point in our lives. And best of all, however it may surprise us, after twenty five years or two hundred, it is still here."*

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Photos By: North Star Monthly

The Jeudevine Library was dedicated in 1897 as a memorial to Alden Jeudevine and his son, Cornelius. Designed by Lambert Packard of St. Johnsbury, the building was constructed at a cost of \$17,000 as a gift to the town from their widow and mother, Malvina Jeudevine.

# Jeudevine Library Would Be a Highlight in Any Town - It's the Pride of Hardwick

TERRY HOFFER

When Malvina Tuttle married Alden Jeudevine in Hardwick in April 1858 she knew little, if anything, about the weight of heartache or family tragedy.

Malvina was born in August 1828 the granddaughter of Amos Tuttle the first settled minister in Hardwick. Alden Jeudevine was born in Concord, VT in August 1811, VT, but in 1839 he moved to Hardwick and established a series of partnerships with business interests in retail trade, farming, cattle sales and sawmills. Alden served as town clerk, selectman, postmaster, assistant judge and legislator from Hardwick and state senator

representing Caledonia County.

It is easy to imagine their wedding in 1858 as a festive and large affair at the church with relatives, neighbors and friends from afar. The bride was 29; the groom was 47. The future looked bright for the Jeudevines, but, according to Hamilton Child's 1887 *Gazetteer of Caledonia and Essex Counties*, during the next three years the couple lost three children in infancy. Finally in June 1861 a son, Cornelius, was born, and he was healthy.

"Nealy," he was called, was bright, handsome, industrious, kind and apparently quick to understand the business interests of his father. In 1867 Alden retired. He withdrew from his career as a merchant and devot-

ed his time to farming and the care of his property of several thousand acres and his family. Child wrote, "The wealth of [Nealy's] parents, instead of inducing a spirit of idleness and frivolity, only served to give an added sense of responsibility to his life, a determination to use his advantages wisely..." Again the Jeudevines seemed blessed with good fortune.

On March 23, 1878, Nealy caught a cold, which advanced to (or perhaps masked an underlying case of) malignant erysipelas. Despite a doctor and medical supplies rushed from Burlington by train, Nealy died six days later. He was only 16. Newspapers across the state mourned the loss, and great numbers of letters of sympathy arrived from the extended Jeudevine family and friends.

A year later, still grieving, Malvina and Alden sent a photograph of Nealy to their friends with a letter that said, "Our idol son died one year ago, aged 16 years, 9 months and three days. One year of our sorrowing has past, and the most unhappy year of our lives, with no anticipation of any real enjoyment in this life. Nothing but Sorrowing, Sorrowing, to our graves is left to us."

Alden died in 1888 leaving Malvina a widow. Surely her days were dark, but however hopeless they may have seemed

Malvina was determined to create something for the town, a lasting memorial to her husband and son.

In 1894 members of the Vermont General Assembly agreed that libraries were a necessary part of life in any community and adopted an act to promote free public libraries across the state. The legislature appointed a state library commission and urged towns to start library collections. If only a town would appropriate matching funds and elect five library trustees the commission would provide a collection of books worth \$110.

In 1895, Hardwick accepted the offer and with an additional \$50 from Judge N.V.B. Hathaway organized the

Hathaway Free Public Library collection, and Malvina persuaded Lambert Packard, the Fairbanks Company architect in St. Johnsbury, to design and build for the town a library.

Packard was heavily influenced by the 19th century superstar of American architecture Henry Hobson Richardson. Packard was in St. Johnsbury by 1866 with an appreciation for classical architecture and an astounding ability to generate prolific and elaborate designs. By the time he agreed to work for Malvina Jeudevine, Packard was honored for his designs for "Underclyffe," Franklin Fairbanks' home (1872), the North Congregational Church (1877-1881) and the Fairbanks Museum in St. Johnsbury



Alden Edsen Jeudevine was born in Concord, VT on August 11, 1811 and died in Hardwick on February 10, 1888.



Cornelius Alden Jeudevine was born in Hardwick on June 26, 1861 and died on March 30, 1878.



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The annual budget has grown to nearly \$74,000 including an appropriation of \$59,000 from the town. The Jeudevine collection has expanded with books, videos, music, journals and newspapers that are heavily used. Programs include book discussions, storytimes, poetry readings, concerts, magic shows, parade floats, puppet shows and the perennial favorite, the haunt-

**The Jeudevine Memorial Library is by any measure a spectacular and cherished part of Hardwick's landscape.**

ed library, an essential stop on Halloween.

Sammet says, "I think Malvina would be happy with the way we are using the building. She lived across the street, and I'm sure she would have been pleased by the activity."

At the same time, Sammet says, the building is limited by its size and the 19th century approach to accessibility. The trustees have a feasibility study and an expansion plan for a breezeway and an addition to the rear. "It's a big hill to climb," she says, "but the library friends and the trustees are giving it lots of thought."

Sammet is optimistic. "There is a lot of energy in Hardwick, and there are a lot of forward-thinking people who appreciate this community. My job, part time as it is, is to see that the town is as proud of its library as it is of its building. Were she alive today, I think Malvina Jeudevine would be a leader of that cause." ✦

(1889), the Orleans County Courthouse in Newport (1885), the school, later known as Spaulding High School, in Barre (1890), the public library in Bradford (1894) and hundreds of structures built in St. Johnsbury for the Fairbanks Company.

(Although not confirmed there are many who think Packard actually worked as an associate with Richardson near Boston. Packard moved from northern Vermont to Boston around 1847 and returned to St. Johnsbury in 1866. Richardson was studying civil engineering at Harvard in 1854 before leaving to study architecture at L'Ecole des Beaux Arts in Paris. Richardson returned to the U.S. after the Civil War, and it is obvious that Packard's Fairbanks Museum and the Jeudevine Library have clear similarities to Richardson's Converse Memorial Library in Malden, MA (1885) and his Crane Library in Quincy, MA (1881).)

For the Jeudevine building in Hardwick, Packard followed the Romanesque Revival Style, which Richardson made famous. The foundation of the library was built with granite, but its exterior walls were faced with sandstone. The library is asymmetrical on the outside with a distinctive entrance arch and a turret surrounding an interior spiral staircase. Inside are three rooms totaling approximately 1,000 square feet, a reading room on one side, the stacks on the other and an entrance directly inside the main door. The interior, up to and including the 19-foot ceilings, is finished with white oak, as is a narrow mezzanine, perhaps the original office for a librarian or library documents, above the stacks. Exterior windows include nine

of stained glass, which give the interior a warm and colorful glow even when skies are gray.

Mounted in the reading room beside and across from a mantel and brick fireplace are portraits of Alden, Cornelius and Malvina Jeudevine, and a plaque reminding patrons to this day of the members of the family for whom the memorial was created. "Erected by M. M. Jeudevine in Memory of her Husband and Son."

At a ceremony on December 15, 1897 the town accepted the building from Malvina Jeudevine with admiration and gratitude. Set on a knoll on Hardwick's Main Street it is still strikingly beautiful and recognized by Packard's biographer, Allen Hodgdon of Guildhall, as one of Packard's greatest works.

Alterations have been minor, and generations of Hardwick patrons still call it their "Castle Library."

Malvina died in Hardwick on November 2, 1905. She was 77.

The Jeudevine is by any measure a spectacular and cherished part of Hardwick's landscape. Librarian Lisa Sammet says, "People love the building as an icon." But modern libraries are not what they were. As recently as the year 2000 the Jeudevine had an annual budget of under \$18,000. Sammet was appointed in May 2000, and since then, she says, the library has transcended from a schedule and level of service that was primitive to one that is busy and involves trustees and "friends" who are determined to use and to protect their library.



Lisa Sammet is the Jeudevine librarian. From the narrow mezzanine overlooking the stacks she tackles the daily work of program planning, book buying, cleaning and building maintenance, library operations, disposing of bats and working with the library trustees and friends in the direction of their long range plans. That's a job she squeezes into 30+ hours each week all while looking for ways to spend more time on planning and development.

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## What's Happening at the Town Hall?

### Barnet

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

March 26, 2007

**Highway Equipment** – Leigh Larocque met with Board to discuss upgrading town through state's heavy equipment load fund. Town has used this to stabilize costs for keeping equipment up to date. Currently town needs much equipment replaced. The program charges 2% interest on loans up to five years with a maximum amount of \$90,000.

**Barnet Village Store Runoff** – Ted Faris met with VTrans officials to discuss water coming into parking area at Barnet Village Store. One problem is stone wall next to US 5 and whose responsibility it is. State officials will continue to look into the situation and discuss further with store owner Deb King and Board.

**Road Foreman** – Road Foreman Maurice Gingue met with Board to discuss concerns regarding interaction between himself, road crew and Board. Specifically he thinks budgeted funds are not being used as efficiently as possible; department needs updated and well-maintained equipment; Board has a lack of trust in his judgment for purchases, rotation and trade-in of equipment; there is slowness in filling vacancy on road crew; hours have been increased as Gingue handles being an administrator, part-time grader operator, mechanic, researcher for equipment purchases, backhoe operator and so forth; he is discouraged and frustrated by not having Board's full attention in matters he brings to Board; and his intention to forward calls he receives at home concerning road maintenance to Board.

**Road Crew** – Board agreed to advertise for applications for opening on road crew. They will look for someone with background in maintenance as well as equipment operating.

**Paving Projects** – Board discussed summer paving and center line painting schedule. Board plans to pave section of West Barnet Road from I-91 park & ride to school entrance and some of Barnet Center Road.

**Road Equipment** – Board reviewed quotes on new backhoe.

**Liquor License** – Board approved liquor license for Paul's Whistle Stop.

**Overweight Vehicle Permits** – Board approved overweight permits for Calkins, Green Mountain Power, Sidney Smith Trucking, Larry Flood, Kirk Fenoff & Son, Camp Precast Concrete and Limlaw Pulpwood.

**Beach Committee** – David Warden asked who will lead Beach Committee

this year. He noted absence of swimming lessons last year and recommended having them again.

**Ancient Roads** – Warden encouraged Board to consider Ancient Roads program. Board has not viewed this is a large problem in Barnet and would prefer to deal with issues as they arise.

April 9, 2007

**E911 Road Names** – Board held a hearing to correct certain E911 maps bearing road names. Board voted to clarify location and length of Boney Woods Road and to name private road, as requested, Old Carrick Lane.

**Backhoe Purchase** – Board noted a Cat backhoe has been ordered from Southworth-Milton for \$99,000 less a \$20,000 allowance for town's old John Deere backhoe. Board approved application \$50,000 loan through VT Municipal Equipment Load Fund for 5 years at 2%. Balance to be from town equipment fund.

**TransCanada Hydro Appraisal** – Board signed transitional support agreement with TransCanada Hydro Northeast in amount of \$19,950.07 for purpose of tax payments. Appraisal will appear in grand list at 33,731,719, as basis for statewide education tax. The extra funds paid to general fund are a side agreement that covers what town estimates would be the tax if assets were appraised at approximately \$37 million dollars.

**Barnet Library** – On recommendation of library trustees Board voted to accept bids from Graves Builders (\$4,180) for removal and replacement of decking and supports for covered porch at Library and from S&J Roberts (\$4,175) to provide underground electrical service to building and other work on exterior lighting.

**Connecticut River Joint Commissions** – Board appointed William Graves to riverbend subcommittee of CT River Joint Commissions.

**Highway Access Permit** – Board approved access permit for Alan & Stephanie Giese on Tower Road.

**Zoning Administrative Officer** – On recommendation of planning commission Board reappointed Shirley Warden as zoning administrative officer.

**Overweight Permits** – Board approved overweight vehicle permits for Michael Townsend and JFB Trucking and tabled permit requests from Chief Logging and Ron Fenoff Excavating.

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

April 23, 2007

**Highway Access Permit** – Board approved access permit from David & Jennifer Gile Little Scotland Road.

**Harvey's Lake Dam** – Board reviewed correspondence from Sen. George Copenrath confirming approval of use of

funds for hydrology study rather than as originally appropriated for renovations to the dam at Harvey's Lake.

**Overweight Vehicles** – Board approved overweight vehicle permits for Gil's Construction, H.A. Manosh, Carroll Ainsworth and Classen's Crane Service. Application from Maple Leaf Trucking was tabled pending receipt of proper insurance coverage.

**Beach Committee** – Board discussed status of Brock Cottage at Harvey's Lake. Board has an estimate of \$7,500 to tear it down. Bob Zita met with Board to discuss use of beach this summer for fireworks and procedure for fees charged for those attending mid July barbecue but not using the beach. Fees for passes and day use to remain the same in 2007.

**Road Crew** – On recommendation of road foreman Board agreed to buy six new tires for the grader from Goss Tire at \$430.22 each and to a price of \$85 per hour from Little Acres Landscaping for sweeping town roads. Maurice Gingue presented a drawing and specifications from Allen Lumber for a new town garage.

**Legal Matter** – Board met with Victoria Bergeron who has a disagreement with Passumpsic Fire District over taxes on property she and her husband own in Passumpsic area. Bergeron thinks most of her land lies outside of the fire district, but no one seems to be able to tell her where the boundaries are. Bergerons have hired an attorney.

### Cabot

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

March 21, 2007

**Solid Waste Management** – Lydia Menendez of the Central VT Solid Waste Management District met with Board and described the goal of implementing a zero waste plan for Cabot and other waste district member towns. Board also discussed sample ordinance for illegal burning.

**Willey Building Committee** – Board met with members of Willey Building Committee and reviewed goals as defining its purpose, defining issue of security and space use and maintenance and repair considerations. Further, Board asked committee members to consider oversight of Masonic Hall.

**Cabot Library Appropriation** – Library Trustee RD Eno requested payment of library's \$15,095 appropriation. On recommendation of town clerk, Board approved distribution of funds after receipt of the annual tax anticipation loan. Board also discussed health insurance for librarian and assistant librarian being invoiced with that of other town employ-

ees. Library staff is viewed as separate from but associated with town employees. Board agreed library should have separate account number for purposes of billing for health insurance.

**Town Meeting Resolution** – Board adopted resolution validating 2007 Cabot town meeting in response to questions about compliance with requirements for legal warning of the meeting.

**Appointments** – Board appointed Richard Payne as representative and Jackie Folsom as alternate to Central VT Regional Planning Commission; Ken Gokey and Ken Christman to Central VT State Police Community Advisory Board; William E. Cobb as town service officer.

**Tax Anticipation Loan** – Board approved tax anticipation note from Chittenden Bank for \$400,000 at 3.8%.

April 4, 2007

**Willey Building Committee** – Carlton Domey reported recommendation from Willey Building Committee to install doors at the stairways leading to the third floor. Committee is considering replacing front door to building and a maintenance audit for the building.

**NH State Police** – On request of Jim Bensinger Board voted to sign a certain letter to NH State Police regarding his status in the community.

**Liquor License** – Board approved liquor license for Searles Village Store.

**Librarian Health Insurance** – Board noted correspondence from VT League of Cities and Towns advising Board that librarian must be a part of the town in order for librarian to be eligible for town employee health insurance.

**Town Audit** – Chris Kaldor distributed final copies of the town audit.

**Central VT Solid Waste Management District** – Board appointed John Grosvenor to Waste Management District.

**Dog Discussion** – After hearing various complaints as to a dog at 3065 Main Street Board agreed that dogs in Village must be controlled in accordance with dog control ordinance. Board will have annual dog warrant at next meeting and contact Jo Guertin about conducting a town-wide survey of dog owners.

**Moderator** – On request of town moderator, Board voted to increase his annual stipend to \$50 per meeting.

**Law Agent** – Board appointed Chip Taylor as town law agent.

April 18, 2007

**Town Web Site** – Board discussed use of town web site.

**Liquor License** – Board approved liquor license for Goldie's Gathering.

**Town Financial Plan** – Board approved 2007 annual financial plan for town highways.

**Bridge Inspection Report** – Board approved 2006 Bridge Inspection Report.

**Town Garage Committee** – Board appointed Ted Domey; chair, and David Pike, Joanne Vecchiola, Andy Leinoff, Chris Riddell and a member of planning commission to be appointed by planning commission to town garage committee.

**Willey Building** – Board voted to authorize \$250 grant application for evaluation of maintenance issues at Willey Building.

### Danville

Town Clerk: Virginia Morse  
Selectboard: Marion Sevigny, Denise Briggs, Doug Pastula, Marvin Withers and Michael Walsh

March 22, 2007

**Keiser Pond** – Board met with Paul Hamlin of VT Department of Fish & Wildlife, Tracy Zschau of VT Land Trust and Kellie Merrill of Passumpsic Land Trust regarding proposed state acquisition of 38.6 acres of property abutting Keiser Pond. After discussion Board voted to write letter of support for the acquisition.

**Route 2 Committee** – Merton Leonard reported Act 250 and Storm Water Discharge permits are complete for Route 2 project, but acquisition of rights of way will delay project to 2009.

**Tax Maps** – Leonard presented preliminary tax maps and indicated they will be finished by mid April. Board agreed to pay half of final bill of \$6,000 and balance when completed.

**Emergency Use of Town Hall** – On request of VT Department of Health Board approved use of town hall as a strategic national stockpile site to distribute medications in a time of an emergency.

**Antique Roads** – Board approved further research on Antique Roads and expected expenses.

**Employee Insurance** – After conferring with town's insurance carrier Leonard confirmed that town's part time employees are completely covered under town's liability insurance.

**Road Crew** – Kevin Gadapee reported road crew has been working on rain, mud, ice and snow challenges and seeking to keep roads open and smooth as much as it can.

**Road Grader** – After review of quotes grader replacement: Volvo G940 for a trade price of \$128,300; Cat 140H for \$133,500; or a Cat 140H with less than 200 hours use for \$128,500 with as-new warrantee Board voted to accept Gadapee's recommendation for slightly used Cat for its larger engine and great onsite service. Board discussed keeping old grader but voted stay with trade in.

**Personnel** – Following executive session to discuss a personnel matter, Board voted to accept a mutual agreement with employee Royce Masten such that Masten's employment will cease on March 23 without prejudice. Masten will receive an additional two-weeks pay as severance pay.

**Liquor License** – Board approved liquor license renewals for Goodfella's Restaurant, Marty's First Stop and Danville Inn.

**Property Tax Appeal** – Board reviewed court decision for appeal of Linda and Rich Leone property tax appraisal, in which court reduced Leone's appraisal by \$14,500 and ordered a credit or refund of \$201.14 plus \$12.07 in interest. Board voted to pay refund.

**Town Officials Liability Insurance** – Board approved renewal of Public Officials Liability Insurance with Sawyer Insurance Co.

**Zoning Bylaws** – Board reviewed planning commission letter outlining progress

# Mayo's Paint Dept.

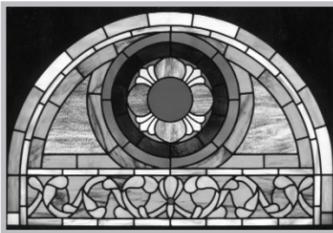
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## Excerpts from Selectboard Minutes from Area Towns

See your Town Clerk for complete minutes of the meetings

on update of zoning bylaws and commission's concerns for implementation.

April 5, 2007

**Methadone Clinic** – Stan Cole met with Board to discuss methadone van at health center next to his house. Board agreed to invite Alan Aiken to next meeting to explain program to those who didn't get information before and answer questions and concerns.

**Road Crew** – Kevin Gadapee reported work continues on seasonal road maintenance. Town received new grader with less than 200 hours on it at a trade price of \$128,500 with new grader warrantee. On Gadapee's recommendation Board agreed to put Peacham Road paving out to bid.

**Highway Improvement Grants** – Board appointed Mike Walsh to sign state grant applications as they are completed.

**Bridge Report** – Board noted state bridge report.

**Keiser Pond** – Board signed letter in support of state's acquisition of land on Keiser Pond.

**North Danville Building** – Merton Leonard advertising for bids for roofing North Danville Community Center.

**Liquor License** – Board approved liquor license for Diamond Hill.

**Curbside** – Board approved curbside for Terry Powers on Peacham Road.

### Lyndon

Town Clerk - Lisa Barrett

Selectmen: Martha Feltus, Kevin Calkins and Kermit Fisher

April 2, 2007

**Highway Report** – At 23% through year highway budget is 16% expended.

**ATV's on Town Roads** – Board discussed VT All-terrain Vehicle Sportsman's Association request to use town roads to connect with ATV trail system. Board would like to see a map of area and discuss request with residents.

**Cabaret Liquor Licenses** – Board voted to place conditions on all 1st class cabaret licenses as requested by police chief. In response to complaints about past advertisements placed in local newspaper, Board asked that future advertising for special events at Packing House Lounge be in good taste and suitable for a general audience.

**Gun Show** – Board approved request of William Borchers to use ice arena for a gun show on October 6 and 7 with town listed as additional insured on his insurance policy with liability limit of at least \$1 million.

**March of Dimes Walk-a-thon** – Board approved request of March of Dimes for a walk-a-thon on May 6.

**Darling Inn Senior Meal Site Walk-a-thon** – Board approved request of Darling Inn Senior Meal Site for a walk-a-thon on May 19.

**Excess Weight Permits** – Board approved 15 excess weight permits as requested.

**Liquor Licenses** – Board approved seven liquor licenses as requested with standard conditions for cabaret and first class licenses.

**Fire Truck Loan** – Board approved renewal of current loan of \$14,914.93 for

fire truck from Community National Bank at 3.82%.

**Bridge Report** – Board signed state bridge inspection reports.

**Gilman Housing Trust** – Board authorized Arthur Sanborn to sign request for release of additional \$20,000 for Gilman Housing Trust for home accessibility grants.

**China Moon** – Board approved lease as discussed with China Moon at its location on US 5.

April 16, 2007

**ATV's on Town Roads** – On request from Larry Simpson that Cold Hill Road, Vermont Drive and Fall Brook Road be available for ATV use, Board decided to have a public meeting to discuss the issue with adjacent land owners.

**Liquor Licenses** – Board approved applications for liquor licenses from Lyndonville House of Pizza, Sweet Basil Catering, Lyndonville VFW and Vinny's Hospitality.

**Excess Weight Permits** – Board approved excess weight permits for Huntington Homes and Michael Townsend.

**Memorial Day Parade** – On request of American Legion Post #30 Board approved use of Center Street from Memorial Park to cemetery on May 28 for annual Memorial Day Parade.

**Road Name Revision** – Board voted to correct names of Maddox Park and Maddox Park Lane to Mattocks Park and Mattocks Park Lane.

**Police Department** – On recommendation of police chief Board approved a policy regarding lost and found property.

**Development Review Board** – Board appointed Marie Hemond to development review board.

### Peacham

Town Clerk: Bruce Lafferty

Selectmen: Richard Browne, Tim McKay and Gary Swenson

April 4, 2007

**Personnel Policy** – Board discussed town personnel policy.

**Zoning Violation** – Board discussed zoning violation at 851 Onion Point Road near Peacham Pond and voted to file suit against Kathleen Curtiss in connection with violations of town's zoning bylaw.

**Road Work** – Board discussed road work with Administrative Assistant Phil Jejer including equipment repairs and road repair strategy such that, weather permitting, priority will be given to class 2 roads and class 3 trunk roads. Work on class 4 road repairs will follow.

**Personnel Matters** – After executive session to discuss a personnel matter Board approved certain personnel reviews and pay rate adjustments. Board discussed Jejer's suggestion about size of town's road crew and directed Jejer to develop a recommendation for Board. Board discussed draft of Jejer's job description as written by Browne.

**Budget Status Report** – Board reviewed quarterly budget report.

### St. Johnsbury

Town Manager: Michael Welch

Town Clerk: Sandy Grenier

Selectboard: Jerry Rowe, Daniel Kimbell, Bryon Quatrini, Gary Reis and Dale Urie  
March 26, 2007

**Liquor and Tobacco Licenses** – Board reviewed and approved liquor and tobacco licenses for GoGo Mart; St. Johnsbury Country Club; Black Bear Grill & Tavern, and St. Johnsbury Elks.

**Water System Planning** – Board approved various documents associated with \$99,890 loan for engineering work on water system master plan and disinfection by-product treatment alternatives.

**Industrial Parkway** – On recommendation of Dick Boera, chair of St. Johnsbury Lyndon Industrial Park board and following discussion about liability issues, increased state aid for highway maintenance and ability to enforce speed limits, Board agreed to concept of accepting Industrial Parkway as a class 3 town road in St. Johnsbury (.98 miles) and in Lyndon (.67 miles) subject to requirements of comment at a public hearing, town attorney approval and legislative action.

**Fairbanks Scales Tax Stabilization Agreement** – Board approved tax stabilization agreement for Fairbanks Scales such that value of personal property would be based on 10% of its book value as reported annually by company. Neither committee nor Board will consider stabilization of Fairbanks real estate value until consideration of impacts of town-wide reappraisal.

**Petition for Redetermination of Equalized Value** – Town manager reported that after town's appeal of state's original equalized education value, minor sales transactions were corrected as requested by town. Board reviewed and signed stipulation.

**Reappraisal** – Board discussed potential impact of town-wide reappraisal on education tax rate and on amount of state-aid received by town. Board will have Caroline Lockyer make a presentation on potential impacts of reappraisal, education tax rate and amount of education aid received by town.

April 5, 2007

**Water System Improvements** – Board met with engineer to review project status of Overcliff storage tanks; Overcliff water booster pump and Breezy Hill pump station improvements; water main cleaning and lining; construction of new storage tank at industrial park; various other improvements to water main and improvements to reduce disinfection by-products. Engineer informed Board that having final design will put St. Johnsbury

in best position for grant funding for improvements. Application amount for final design is \$469,700. Following discussion, Board approved an application for loan funds for final design as described.

**Liquor and Tobacco Permits** – Board approved liquor and tobacco permits as submitted by Surf & Siroin, Kingdom Convenience and St. Johnsbury Moose Lodge.

**Tax Anticipation Loan** – Board approved offer of \$2 million tax anticipation loan from Community National Bank at 3.82%.

**Personnel** – Following executive session for personnel review with town manager no action was taken.

April 9, 2007

**Public Comment at Meetings** – After discussion, Board voted to establish a 5-minute period of public comment at beginning of meetings.

**Conflict of Interest Policy** – Board voted to adopt draft conflict of interest policy as amended.

**Mobile Methadone Clinic** – Board discussed program application to be submitted for authorization to operate mobile methadone vehicle in Danville, Plainfield or Berlin. Town manager reminded Board that its position has been that, until an additional mobile facility is open, cap for St. Johnsbury van will remain at 60 patients. Town has asked to receive correspondence about application status and plans for further facilities.

**Tobacco License Review** – Mike Welch reported that state has asked Board to reconsider tobacco license issued to Paul Ravel, Landry's Drug Store due to violations. Board will discuss further.

**Planning Commission** – Board agreed to meet with Pamela Smart, John Wileczek and Robert South who expressed interest in being appointed to planning commission and Ronald Cargill who is interested in being appointed to downtown improvement commission.

**School District Property** – After discussion Board approved agreement between town and school district for study of mixed income housing development on land owned by school district in St. Johnsbury Center.

**Water Sewer Rate** – Board discussed various proposals for adjustments to water rates.

**Gordon Mills Way** – Board approved documents prepared by attorney for discontinuance of Gordon Mills Way.

**Bridge Structure Report** – Board tabled consideration of bridge structure report until highway superintendent has completed his review.

**National Volunteer Week** – Board approved proclamation for National

Volunteer Week.

**Town Manager Performance Objectives** – Board approved town manager performance objectives for 2007 as presented.

**Town Expenditures** – Board appointed Daniel Kimbell to review town expenditure warrants with Gary Reis as a back-up.  
**Hooker Hill Speed Limit** – Board discussed request for speed limit change on Hooker Hill. Town Manager has asked police to conduct radar speed analysis. Bryon Quatrini volunteered to meet with town manager to review conditions on Tilden Road and Hooker Hill Road.

### Walden

Town Clerk: Lina Smith

Selectboard: David Brown, Perley Greaves and Douglas Luther

March 28, 2007

**Horses on Keene Road** – Dave Brown reported a complaint about horses on Keene Road. Board agreed that it is a civil matter and not something over which Board or town has jurisdiction.

**Constable Training** – Board approved Bill Huntoon's request for authorization to attend constable training classes and reimbursement for mileage and his time for the day.

**Coles Pond Culvert** – On recommendation of state engineer Board approved hiring Tim Ruggles to replace culvert at Coles Pond. Estimated cost is \$2,000.

**Better Backroads** – Board noted deadline for Better Backroads program application is September 1. Board will follow up during summer.

**Ancient Roads** – After discussion about bill for Ancient Roads, Board agreed to do more research on the subject before deciding on how to proceed.

April 10, 2007

**Illegal Trash Burning** – Lydia Menendez from solid waste management district spoke to Board about illegal burning and asked Board to consider ordinance against such practices. Board will consider this.

**Logging Damage to Rock Road** – Perley Greaves reported a complaint that loggers were damaging Rock Road.

**Grader Tires** – Perley Greaves asked Board to consider purchasing new tires for grader. More research will be done before a decision is made.

**Town Garage** – Board discussed repairs needed at town garage and possibly of building a new garage.

**Cystic Fibrosis Walk** – Board noted Cystic Fibrosis Walk for a Cure on May 19.

**Ancient Roads** – Board discussed ancient roads program and decided to hire attorney Paul Gilles for advice.



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# Teaching in a One Room School Required More Skills than Just Teacher Training

LOIS (FIELD) WHITE

Lue Campbell taught many kids the three R's.

**One day the kids tied a dead mouse to one of her books. She dropped the mouse into the stove and gave every pupil a couple of licks with the strap.**

One-room schoolhouses with more than 20 pupils spanning eight grades; outhouses; wood-fired box stoves and lamplight from oil. These were a part of Vermont's rural school system in the 1930's and 40's. There are still a few teachers around from those somewhat primitive educational days. One is Lucinda Taylor Campbell of Danville. She

goes by "Lue."

Lue was born on a farm in Lunenburg and grew up there, one of 13 children. She remembers her father, Edgar Taylor, as a man who could do anything. Her grandmother Bishop made the children's clothing. Lue had no "boughten clothes" until earned with her own money.

Lue went through eight grades at the Lunenburg Village School and attended the 2-year, one-teacher high school on the second floor of the same building. She finished high school at Montpelier Seminary, a co-educational secondary boarding school. Lue's education there was a gift from her aunt, Cora Wood Taylor, an editor at *Collier's Magazine* in New York. The Seminary had an excellent faculty and offered many subjects and athletics. Lue was captain of the basketball team. She was advised to take the so-called boys' subjects, math and science, and was an honor student. She graduated in 1933.

Lue worked summers during her teenage years at hotels on Lake Seymour in Morgan, VT and at Twin Mountain in New

Hampshire. Her Aunt Cora wanted her to attend Northfield Seminary to become a nurse, but Lue wanted to be a teacher. She enrolled at Lyndon Normal School.

The Normal School classes were at Lyndon Institute during those years. Incoming freshmen took entry tests in all subjects and those not scoring high enough were required to take remedial courses. Lue did very well in most of her tests and courses. Rita Bole was the Normal School principal supervising 10 teachers.

Lue was a dorm student. She lived the first year at Sanborn House and the second year at Bean Cottage. Bean Cottage girls were "self-boarders." That is, they brought food from home and prepared their own meals. Lue did her practice teaching at the Mt. Hunger School in Lyndon. She graduated from Lyndon Normal School in 1935.

Lue prepared to start teaching at her first school that fall. She was 19. Her salary was to be \$18 a week. Her father hired a man to drive her to the farmhouse of Mr. and Mrs. Arthur Folsom, about 1½ miles from Wheelock Village, where she would get room and board for \$6 a week. The one-room schoolhouse where she would teach was nearby. The school was heated with a wood stove and had neither electricity nor indoor plumbing. Once closed the school was reopened for the children of French-speaking loggers who had moved from Canada to work in the woods.



Photo By: North Star Monthly

Lue Campbell was a devoted school teacher with many years in one room schools where lessons, hot lunches, janitorial services and just about everything else were provided by the teacher.

Many of the families lived in temporary housing with dirt floors.

Lue was excited to have her own school. She walked to the small, dark building that first morning in September carrying some books. When she arrived she found that no textbooks, paper, pencils nor other supplies had been provided. That day Lue and her 21 students played games and sang, and she read to them, and at the end of that day the young students went home and Lue walked to the village and sought out a school director, the local storekeeper. She described the ill-equipped schoolhouse and he arranged for supplies.

Lue taught basic subjects and music, art and physical education (outdoor games and exercises). With no piano or pump organ Lue and the better singers led the others in song. They put on programs for the holidays.

Lue was the janitor. She built

and kept the wood fire and carried pails of water from the Folsom farm for drinking and washing in a basin. Everyone drank from a single tin dipper.

The school had a reputation for unruly students. Several teachers before Lue had stayed but a year. Lue's father provided her with a strap to use if she deemed it necessary, and she had permission from the superintendent to use it. One day the kids tied a dead mouse to one of her books. She dropped the mouse into the stove and gave every pupil a couple of licks with the strap. The behavior improved after that.

The children had lightweight jackets and few had hats or mittens. Some clothes had holes through which bare skin could be seen. No one had warm long underwear for the cold weather. One boy brought a dome-top dinner pail packed with baking-powder biscuits, the lunch provided for his brothers, his sisters and himself.

Lue realized her charges were underfed, and she decided to provide hot lunches. At home at her family farm on weekends she baked bread (14 loaves at a time) and carried vegetables and other groceries to the Folsoms to take to school. She purchased food with her own salary and asked the children to bring vegetables.

One boy brought a cabbage. Lue shredded it, added chopped carrots, potatoes and an onion from her supplies, and they boiled it all together. She added evaporated milk and seasonings, and Lue says, "The kids were

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amazed. To them cabbage soup was just cabbage, salt and water. They couldn't get over that soup."

Children were not required to attend school until they were 8-years old. The youngest in one family, an 8-year-old girl, started first grade that fall. She spoke no English, and Lue could speak no French. So the girl's older brothers did the translating, and by Christmas the teacher could speak to her student.

Lue determined to do something about the unsanitary pail and drinking dipper. So she put on box-suppers as a fundraiser. People came carrying lanterns to create more light than the oil lamps in the schoolhouse. Finally Lue had enough money to buy a five-gallon stoneware crock/reservoir with a spigot at the bottom for drinking.

She bought paper cups, again from her own money, and the youngsters were fascinated to have their own.

Lue remembers that the Folsoms were nice people and provided a good place to stay, but the upstairs bedroom of the old farmhouse was so cold that she had to sleep wearing a toque, sweater and flannel pajamas and cover up with lots of blankets. Lue left the school after one year.

She taught at Gallup Mills, in Victory, and boarded at Shirley and Doris Lund's home. Conditions were much the same as at the Wheelock school; however she had only nine students.

She taught 15 pupils at Chessman School in Guildhall. She lived at home when she taught there and drove to school in a Ford Model B automobile that she later traded for a Model A.

Lue continued to prepare hot lunches for her students purchasing groceries, meat and cheese at the A&P Store in Lancaster, NH. The store manager generously matched what she spent so she had double the sum for food. She says her supplies were supplemented by vegetables from the farm, and the students raved about her baked beans with maple syrup.

Lue met Alton Campbell, the manager of a grain store in Lancaster, when he came to her father's farm. The couple were married in 1942 when Lue was teaching in Guildhall. She taught full-time until 1946, when her certificate expired, and substituted at various schools thereafter.

Lue was the mother of four children. Her parents, most of her siblings, her husband and two of her children predeceased her. Two of Lue's 14 grandchildren are teachers; one grandson Michael did his practice teaching under his younger sister Kandi.

Lue continued to teach as substitute until 1994, when she last taught grades 1 and 2 in North Danville. Superintendent Richard Fagnant described her as a very good teacher.

Lue has lived in Danville for 20 years and now has 35 great-grandchildren and 10 or so great-great-grandchildren.

Imagine, if you will, old pictures of children in front of their one-room schoolhouses, and try to imagine days in those dark drafty buildings. Think of the vigorous young teacher, perhaps Lue Campbell, building a fire in the wood stove and cooking meals as the young students crowded around in anticipation of her hot soups. Perhaps those students, now middle-aged folks wherever they are, remember the savory hot lunches and a teacher from Lunenburg who cared for them during the cold winter days in Vermont. ✦

# Change Happens from the Ground Up

VAN PARKER

A recent guest on a public radio program spoke about her aunt. The radio guest said that her aunt had a way of making people feel important. That was especially true as to members of her family. This particular niece and her sisters each thought they were her Aunt's favorite niece. It went beyond the family. Everybody felt like somebody important as they talked to this remarkable woman.

Recently a man I knew pleasantly but not well died very suddenly. He had retired a few years ago as an executive of a large insurance company. He and his wife lived simply in a comfortable but modest home. During his retirement he devoted four days a week to tutoring in an inner city school in Hartford. He loved the kids, and they loved him. John Hunt was their true friend. He knew their names. He encouraged them to do well and he established funds to help them go to college. Most of all he believed in them. They just couldn't believe it when one day their principal announced that their friend, Mr. Hunt, had died.

A few years ago a former

governor of Vermont spoke to a large gathering in Burlington and concluded his address with the words "You have the power!" He was saying that ordinary people have the power to change the world, to make it a little better. Whether you agree with Howard Dean on every issue or not those words touched a nerve. Dean reminded people that they can make a difference, beginning locally, starting with their own relationships and reaching out and away from there. In a world where individuals often believe they don't amount to much and where large, impersonal economic forces seem to control everything, we need that reminder.

The Internet can help. People can communicate with friends more quickly and easily. They can exchange ideas, even argue with one another. They can trade recipes, find poems or prayers or speeches or quotes. Computers are no panacea. Like everything else, they can be misused. But for many they are a tool that magnifies their voice and thoughts. A computer can be a means of enabling and encouraging creativity.

But change, like growth,

begins in quiet, unobtrusive ways, like a seed in good soil. It's organic, rather than mechanical. It happens as we see and affirm signs of life. It has something to do with appreciating and encouraging forces that are already there.

I'm writing this before the middle of April, but counting the days until our late April trip to Danville. If the weather is decent we'll work around the yard and in the gardens, getting them ready, pruning the raspberries, clearing away brush and sticks, fertilizing, preparing the soil, perhaps planting some peas and some lettuce. The process doesn't just clear the yard. It clears my head. It reminds me that terms like "grassroots" and getting "down to earth" have real meaning.

And it reminds me how important it is to have people like this anonymous woman around, the one whose nieces each swore that she was her favorite. Or like John Hunt who helped so many students at the Sanchez School to feel that they were somebody.



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

# Danville's Town Hall Theater Is a Sleeping Giant

JOHN THADE

It was a bright fall afternoon when I went to pay my taxes at the town clerk's office in Danville. As I arrived in the town hall, I noticed a large pair of staircases heading up to somewhere. They had a meaningful look, as if leading to a place of reasonable importance. Upon inquiring inside, I was told that there was a newly renovated theater upstairs. I never knew there was an old one to begin with, let alone a new one; and, on top of the town clerk's office no less.

Curiosity got the better of me, so I decided to meander up and have a look. To my surprise, what I found was a rectangular hall, meticulously restored with an absolutely charming stage and real theatrical curtains hanging in perfect symmetry. "Was ist das, " I thought, "a Manhattan concert venue?"

I truly couldn't grasp the TLC that had gone into the planning of these renovations. Consider this: Freshly painted walls and ceilings

with a new noiseless baseboard heating system and perfectly functioning thermostat; magnificent overhead lighting both in the hall and onstage with multiple dimmers; beautiful curtains and onstage back-drop; immaculate wood flooring; modern rest rooms (right there in the hall); storage space; and, do you believe this, even an elevator.

The powers that be in Danville have thought of everything. It is a labor of love. I tried to find out who was responsible for this gem. My own personal suspicion is that the ghost of someone like Emanuel Schikaneder may have been whispering in the wings. I'd like to mention that the original Vienna State Opera House did not include rest rooms, and when that was pointed out to the designing architect, on opening night no less, the poor man's only remedy was to commit suicide.

But wait, now comes the ultimate test for any hall. I clapped my hands and sang a few notes. At first, the acoustics seemed terrible.



John Thade Photograph

On December 17 John Thade sang in a free concert with pianist Dennis Buck in Danville's Town Hall.

The hall was extremely reverberant. Knowing, however, that people absorb sound, I wondered whether an audience might just possibly present a reconfiguration of the acoustical ambiance. I believed I had discovered a masterpiece in Danville and decided to chance it by booking my own concert. Thankfully, my judgment was correct. As some 75 people attended the event, the overly harsh acoustical hall mellowed into a warm and elegant sounding venue with just the right natural reverb. It was absolutely magnificent.

Lucky for me, the broadcast quality promotional video that I had been hoping for turned out just right. If I were to try to book a venue with such attributes anywhere else, it would be prohibitively costly, involve endless scheduling problems, not to mention aggravations with local managers

and self-appointed impresarios with dubious credentials. Not so in Danville. With the enthusiastic help of Danville's administrative assistant, Merton Leonard, everything came off without a hitch.

I'm wondering how many folks may be aware of how wonderful this venue can be. When the hall is empty, the acoustics are deceiving, as if to say, "Don't bother me." When an audience is welcomed into the hall and the ensuing mellow acoustics emerge, like an orchid in summer, Schikaneder and his colleague Mozart would have loved it. They did perform in just such little halls for the local Duchy. Oh, well ...

I would like to mention that the hall would be perfect for a variety of un-amplified concerts, for instance: vocal/piano; vocal/guitar; chamber music; choral groups; concert version operas and operettas; musicals; not to mention recitals, lectures, poetry readings and the like. Once the audience materializes and the re-configured acoustics reveal themselves, the hall is a treasure to behold.

There is one tiny and hopefully only temporary flaw. The in-house piano is no longer serviceable. It's beyond beyond. Even though it's

not in my authority to issue an appeal ...

Quite aside from all of the above, the Danville Town Hall could become a respectable financial contributor to the town. At its current modest rental fee, it's in a class of its own. I know a lot of venues in Vermont with similar seating capacities that are in perfectly dreadful condition, have hefty price tags and provide ultra poor acoustics.

Take note Danville residents, and count your blessings. The Danville Town Hall is one of them, indeed. I believe that efforts should be undertaken to publish this opportunity to the arts community throughout our area. With improvements coming to US Route 2 highlighting the center of the town, please do not overlook your queen on the hill.

*John Thade is a classically trained tenor who brings Broadway classics, show tunes, movie themes, Irish Songs and more to communities and their stages in Vermont, New Hampshire and beyond. On December 17 he performed a free concert with pianist Dennis Buck in Danville's Town Hall.*

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## Lyndon Institute Spring Athletics 2007

### Varsity Baseball

Thurs.	May 3	@ Lake Region	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

### Varsity Softball

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

Tues.	May 1	Lyndon	3:15
Fri.	May 4	@ BHS Invitational	3:15
Sat.	May 5	@ BHS Invitational	10:00
Wed.	May 9	@ Peoples	3:30
Sat.	May 12	Winnacunnet 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	3:30
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

### Golf

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)	3:30
Wed.	May 23	@ Randolph	3:30
Tues.	May 29	Div. II Sectionals	
Tues.	June 5	Girl's States @ Proctor/Pittsford	
Wed.	June 6	Boy's States @ Middlebury	

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# Ask the Shrinks

Alice S. Kitchel and Burton Zahler

Dear Shrinks,

I hope that you can help me with my situation. It's been going on for a long time, and at this point I feel stuck. My parents died when I was very young. In fact, I barely remember them. I was raised by my sister "Agnes" who is 17-years older than I. She wasn't a bad "parent," but it was tough. There was food on the table and clothes to wear, but I remember her being resentful and burdened by my presence. I felt unloved, hurt and angry. I actually brought myself up in most ways.

I thought that I had made peace about this, although Agnes and I never talked about it. I figured it must have been tough for her, too, and I wanted to let bygones be bygones. But now, many years later, she is suffering from dementia, and I have had to help her out. I find myself again feeling angry at her about things that happened in the past. We can't discuss anything now because of her condition. I don't want to feel like this. Help me to put my anger behind me.

Angry angst

Dear angry angst,

This must be a painful position to be in. An older child must become the parent of a very young child. Your older sister did

not get the freedom to explore young adulthood as she might, and you did not get the parenting that two adult parents could have provided you. We will try to help you move on from this predicament.

First we want to note that anyone caring for a family member with dementia, no matter how uncomplicated the relationship with them, experiences a sense of ambivalence and a mix of many feelings. Please keep this in mind. Your sister probably had a mix of feelings when she took over your care, too.

We notice that you and your sister have traded places. She now needs more help and care, and you are in the more capable adult role. We don't know what your sister's feeling is about this current situation, but your present feelings may be similar to hers in the past. Perhaps you thought that your sister shouldn't have felt the way she did. Now you think that you shouldn't feel the way that you do. On top of that, switching roles has put you back into close proximity to old, painful and unresolved feelings. Around you go, caught in the cycle. Seeing this pattern and

cycle may help a little.

We wonder if you need to forgive yourself first, and then hopefully your sister. If you can take the step to see the bigger picture, ease your expectations of yourself and forgive yourself, we think that your anger will ease. Good luck. We also hope that you have some respite from the task of caring for your sister.

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

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Photo By: North Star Monthly

*Alice Crays was honored for her many years of volunteer service to The Open Door in Danville with a 2007 Governor's Award for Outstanding Community Service. Crays, 94, works each week, every Wednesday, at The Open Door.*

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www.unionbankvt.com

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## St. Johnsbury Academy

### Spring 2007 Sports Schedule

#### BOYS VARSITY / JV LACROSSE

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 Games will Follow Varsity

#### GIRLS VARSITY / JV LACROSSE

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
5/17	Montpelier*	(A)	4:00
5/19	BFA St. Albans*	(A)	1:00
5/22	Lamoille*	(A)	4:00
5/24	Randolph	(H)	4:00
5/29	JV Jamboree,	(A)	TBA
	Harwood		

\*JV Games will Follow Varsity

#### VARSITY BASEBALL/SOFTBALL

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 dates JV teams will be at opposite sites

#### BOYS TENNIS

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

#### GIRLS TENNIS

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

#### TRACK

5/27	NEK Frosh Meet	(H)	3:30
5/2	Lamoille & Essex	(A)	3:30
5/4	Burlington	(A)	3:00
	Invitational Co-ed @ Essex?		
5/5	Burlington	(A)	10:00
	Invitational Co-ed @ Essex?		
	(SAT Date)		
5/9	CVU, NC, Danville	(H)	3:30
5/11	Bob White Relays	(A)	3:30
	@ BFA St. Albans		
5/12	Girls' Iverson-Rebel	(A)	10:00
	Relays @ So. Burlington		
5/16	Mt. Mansfield	(H)	3:30
5/18	Metro Frosh Meet	(A)	3:00
	@ Essex		
5/19 or 20	Hanover Invitational	(A)	10:00
5/23	Lyndon	(H)	3:30
5/26	NE Qualifier @ Essex	(A)	10:00
6/2	Division I State Meet	(A)	10:00
	@ Burlington		
6/9	New England's	(A)	
	@ Fitchburg State		
	College, Fitchburg, Mass		

#### ULTIMATE FRISBEE

5/5-6	Amherst Invt. B&G	(A)	8:00
5/12-13	STJA Invt. Girls	(H)	
	5/12 2:00 5/13 8:00		
5/12	Greenfield B V&JV	(A)	8:00
5/13	NEPSUL Champ. B	(A)	8:00
5/19-20	STJ A Invt. Boys	(H)	
	5/19 2:00 5/20 8:00		
5/27	VT States B & G	(A)	8:00
6/3	NE Champ. B & G	(A)	8:00

#### GOLF

5/2	Girls Tournament - SHS Barre	2:00
5/2	SHS, BFA, NCU - Newport	3:00
5/7	MMU, CVU, SBHS - (H) STJ C.	3:00
5/9	Girls Tournament, SBHS VT Na	1:00
5/11	MMU, BFA, VUHS - Rocky Ridge	3:00
5/14	Girls Invitational-MVU - Champ.	2:00
5/15	MVU, RICE, BFA - Cedar Knoll	3:00
5/17	Boy's Invitational, NCU - Newport	8:00
5/18	Milton, BFA, Mt. Abe. - West Bolton	3:00
5/18	Girls Invitational, BHS - Catamount	2:00
5/21	Girls Invitational, NCU - Newport	12:00
5/21	Midd., Essex, Mt. Abe - (H) STJ C.C.	3:00
5/24	SHS, RICE, CVU - Williston	3:00
5/25	2 Man Tournament - Basin Harbor	
5/25	Girls Metro, MMU - West Bolton	1:00
5/29	Division 1 - North - Newport	10:00
5/31	Girls Tournament HAR - Sugarbush	1:00
6/5	State Tournament Girl - Proctor/Pittsford	
6/6	State Tournament Boys - Middlebury	

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#### Softball

<b>May</b>			
1	Tuesday	Danville @ Stowe	4:30
3	<b>Thursday</b>	<b>Hazen @ Danville</b>	<b>4:30</b>
8	<b>Tuesday</b>	<b>Winooski @ Danville</b>	<b>4:30</b>
10	Thursday	Danville @ Lake Region	4:30
12	Saturday	Danville @ Richford	11:00
15	<b>Tuesday</b>	<b>Peoples @ Danville</b>	<b>4:30</b>
17	Thursday	Danville @ Enosburg	4:30
19	Saturday	Danville @ Williamstown	2:30
22	<b>Tuesday</b>	<b>Stowe @ Danville</b>	<b>4:30</b>
24	Thursday	Danville @ Hazen	4:30
26	<b>Saturday</b>	<b>BFA Fairfax @ Danville</b>	<b>11:00</b>

#### Baseball

<b>May</b>			
1	Tuesday	Danville @ Stowe	4:30
3	<b>Thursday</b>	<b>Hazen @ Danville</b>	<b>4:30</b>
8	<b>Tuesday</b>	<b>Winooski @ Danville</b>	<b>4:30</b>
10	Thursday	Danville @ Lake Region	4:30
12	Saturday	Danville @ Richford	11:00
15	<b>Tuesday</b>	<b>Peoples @ Danville</b>	<b>4:30</b>
17	Thursday	Danville @ Enosburg	4:30
18	<b>Friday</b>	<b>BFA Fairfax @ Danville</b>	<b>4:30</b>
22	<b>Tuesday</b>	<b>Stowe @ Danville</b>	<b>4:30</b>
24	Thursday	Danville @ Hazen	4:30

#### Lacrosse

<b>May</b>			
5	<b>Saturday</b>	<b>Colchester @ Danville</b>	<b>11:00</b>
8	Tuesday	Danville @ Sharon Academy	4:30
11	<b>Tuesday</b>	<b>Thetford @ Danville</b>	<b>4:30</b>
15	<b>Tuesday</b>	<b>St. Johnsbury @ Danville</b>	<b>4:00</b>
19	Saturday	Danville @ Colchester	11:00
21	<b>Monday</b>	<b>Sharon Academy @ Danville</b>	<b>4:30</b>
24	<b>Thursday</b>	<b>St. Johnsbury @ Danville</b>	<b>4:00</b>

#### Track & Field

<b>May</b>			
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
<b>June</b>			
2	Saturday	@ Chester States	

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# Emilia Romagna and Balsamic Vinegar

TERRY HOFFER

Few foods offer such a price range that you can spend \$3 or \$600 for a single (and tiny) container. But there is balsamic vinegar.

Aged traditional balsamic vinegar, produced in the Emilia Romagna region of Italy and sealed in a bottle of 100 milliliters (3.4 ounces) can be very expensive, and yet you can find almost anywhere in America another vinegar described as balsamic for less than \$3.

Not long ago I found myself gazing at the unit prices of balsamic vinegar in the Hanover Food Coop, and I was taken aback by the cost of some of the vinegars. Since then I've enjoyed conversations with people more experienced than I, and I've even tried some nice varieties, all of which make me respectfully curious about the premium levels of this curious dark, sweet balsamic vinegar.

There are two kinds of balsamic vinegar with a gulf-like divide between them. One is made in a small area in northern Italy between Milan and Bologna, according to traditional methods and a no-less-than 12-year

process of aging. Some of the most exotic in this class have been aged for 100-years. The other kind is made with modern commercial techniques and aged, as it is, for but a few hours.

Protected by government regulation, there are two provinces in the Emilia Romagna region of Italy that are authorized to produce true *balsamico tradizionale*. The provinces are Modena and Reggio. Tested each year and approved for sale by a consortium of provincial experts, the real thing is rich, intense, sweet, dark brown, concentrated and thick - a far cry from your garden variety vinegar. Some talk about drizzling it over strawberries or ice cream or sipping it straight from a glass like very fine whiskey.

Once you're out of Italy and seeking to satisfy a surging demand for balsamic vinegar most regulations of the Italian government no longer apply, and cooks in industrial park kitchens stir, color, sweeten and bottle vinegar under all kinds of conditions and label it balsamic vinegar of Modena. It's just not the same.

Recently I spoke with my good friend and the editor of the wonderful quarterly publication *The Art of Eating*. Ed Behr stud-

ies and writes about fine details of food and its preparation leaving no stone unturned in his search for truth and the last word. Behr's work is researched with care and written with precision and beauty. He steered me to his summer 2000 edition of *The Art of Eating*, which featured an account of his trip to Emilia Romagna as he went up close and personal with *aceto balsamico tradizionale*.

What follows, slightly updated from that issue, is his description of real balsamic vinegar in Modena.

ED BEHR

The only ingredient of traditional balsamic vinegar is *mosto cotto*. *Mosto cotto* is "boiled must" - the freshly pressed juice of ripe grapes, full of sugar, cooked down to a sweet syrup. When used as sweetening in the kitchen, *mosto cotto* is known as *sapa*.

To make balsamic vinegar, you put the *mosto cotto* in barrels and you wait. Most of the year, there's no work to do. A producer has one or more *batterie*. Each is a series of at least three but often five and up to a dozen barrels of descending size, their holes covered with a square of white cloth, open to air. The barrels are never completely filled and never emptied. They are kept in an attic, where they are exposed to extremes of winter cold and summer heat. Evaporation steadily diminishes the contents. After a dozen years, the *aceto balsamico*



*Aceto Balsamico Tradizionale can only come from the Emilia Romagna region of Italy. The area has a government protected designation of origin or D.O.P. Each province has its own consortium of master tasters, experts who approve the product before sealing it in its official 3.4-ounce bottle, a round bulb with a neck from Modena (above) or an inverted tulip shape from Reggio. If you want true balsamic vinegar, look for the word tradizionale and the distinctive bottles, and be prepared to pay well.*

*tradizionale* has been transformed into a dense, dark brown, precious syrup. I've tasted intense 40-year-old balsamic vinegar that was scarcely pourable.

At the end of each year, the producer draws off a little of the most aged balsamic vinegar from the last, smallest barrel, and that may go into a *tragn*, a ceramic jug, for more aging. Then she, the *acetaia* was always the domain of the wife, replaces that *aceto* with more from the next barrel, and so on, from barrel to barrel, until the largest barrel is replenished with fresh *mosto cotto*.

For centuries, intense, real balsamic vinegar has been made in the provinces of Modena and Reggio, mostly by well-to-do families. The Duke of Modena,

until he fled ignominiously in 1859, had his own *acetaia* in the attic of the palace. Various recipes have been used to make concentrated special vinegars for at least a thousand years in the area, but the description "*balsamico*" began to be applied only in the 18th century. Modena's balsamic vinegar has the best reputation, though connoisseurs say the one from Reggio Emilia can be just as good.

Massimo Malpighi, a charming, goateed young Modenese, has taken charge of his family's business of producing *aceto balsamico*. When I saw him, he was serious and modest, making no grand claims as he explained and answered my questions. He was extremely proud, however, of his impressive and international collection of press clippings about the Malpighi *acetaia*, and he was eager for more. The *acetaia* receives, he said, an average of 5,000 groups of visitors each year, from all over the world. The *acetaia* has 1,500 barrels altogether, in various batteries in an attic or nearby one-story building. Malpighi told me that by the time liquid reaches the last barrel only 10 percent of the original quantity is left. One hundred kilos of grapes, after 25 years, yield just seven 100-milliliter bottles of

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"extra vecchio" balsamic vinegar.

What takes place in the first barrel is an absurdly slow and partial alcoholic fermentation, in which yeast turn some of the sugar into alcohol. Soon a second fermentation joins the first, as acetic bacteria turn the alcohol into acid, producing vinegar. In the second and succeeding barrels, enzymes, again slowly, produce many of the most desirable flavors. Exposure to air oxidizes the vinegar, contributing another aspect of the taste. As the liquid moves from barrel to barrel and becomes more and more dense, the transformation in taste is slower and slower. All this is obviously work for the future, even for future generations. The barrels themselves may be 100 years old or more. Even in the same attic, as you can taste, no two batteries yield quite the same results. Still, the vinegar evolves a lot in a few years; for less exalted uses, the Hosteria Giusti, with its fine restaurant, sells a surprisingly advanced six-year-old version, otherwise identical to more aged balsamic vinegar.

Typically, the first barrel is oak, followed by other barrels in some combination of chestnut, cherry, ash, mulberry, and more oak. The most expensive wood, Massimo Malpighi said, is juniper, which must be imported since it is illegal to cut in Italy. Each wood is supposed to add its own flavor, and more porous ones increase the evaporation. Italo Pedroni, when he showed me his *acetaia* in Rubbiara, said his barrels are only oak and chestnut, no other wood, "because they are better." Who says that? "It's the general opinion." Two coopers in Modena supply barrels to vinegar-makers as well as winemakers.

The practice of making *aceto balsamico* was declining until sales began to pick up in the 1970s and 80s, an effect of nouvelle cuisine. And a mass-market counterfeit immediately flooded forth in Italy, the US, and other countries. A large bottle cost just a few dollars or its equivalent. That "balsamic vinegar" isn't meant to fool anyone who has tasted the real thing. It's a quick mix of regular wine vinegar (sometimes poor quality), *mosto cotto*, sometimes caramel, maybe some young real *aceto balsamico*. A batch is ready to sell as soon as it

is put together. But there are more convincing imitations as well, altogether a bewildering variety.

**The practice of making aceto balsamico was declining until sales began to pick up in the 1970's and 80's, an effect of nouvelle cuisine. And a mass-market counterfeit immediately flooded forth in Italy, the US and other countries.**

The commercial makers of the real thing around Modena, to protect themselves, formed a consortium, and those in Reggio did the same. In 1987, two controlled place-names were approved. All the adhering Modena producers use the same specially designed globular 100-milliliter bottle, the only permitted size and shape. The Reggio producers have their own taller bottle. There are two levels of *aceto balsamico tradizionale di Modena*. (The word "tradizionale" is the only part of the phrase that the competitors aren't permitted to copy.) One is 12 years old - that's the minimum average age - and in Modena a 100-milliliter bottle costs about 50 euros, or about \$67. The "extra vecchio" is at least 25 years old and costs about 80 euros, or about \$107. Prices are at least double in the US.

Consortium producers must send their *aceto* in demijohns to undergo blind tasting by six master tasters, who judge appearance, smell, and taste. The consortium returns the vinegar to the producer already sealed in the official 100-milliliter bottles - unless the vinegar is rejected. In that case, the *aceto balsamico* goes back into the producer's battery in the hope that next year it will be better.

Balsamic vinegar has about

the same 6 percent acidity as regular vinegar, but you would never suspect that, since the acidity is masked by sweetness. Traditional balsamic vinegar has profound flavors of prune, maple syrup, and the meaty flavor the Japanese call *umami*, which is found in soy sauce, for instance, and the juices from a roasting pan. The after-taste of balsamic vinegar contains a shadow of astringency.

The promoters of Modena's traditional balsamic vinegar say that the area around the city has the best microclimate for growing the needed grapes and maturing the vinegar. Maybe. Compared with Bologna, Modena is a little warmer; grain ripens a week sooner. Or maybe the explanation has to do with something less tangible. Where Bologna, the region's capital, feels like a big city, with a university founded in the 11th century, Modena's scale is altogether smaller. The arcades along its streets are fewer and mostly lower. In Modena, bicycles fill the shop-lined Via Emilia; they seem to suit the Modenese sensibility. Benedetto Benedetti, author of *L'Aceto balsamico del Ducato di Modena*, an authoritative book on the methods of production, points out that the Emilian plain produced large yields of high-sugar grapes and high-alcohol wine but not the best quality. He suggests that since better wine was made elsewhere, the people of the plain looked for other products to make from their grapes - *mosto cotto* and *aceto balsamico*. Trebbiano is the favored grape variety, but producers can also use Lambrusco and Ancellotta and the obscure white Occhio di Gatta, white Spergola, and red Berzemino, all of them late-ripening and rich in sugar.

The popularity of balsamic vinegar and its widespread use in cooking are a recent phenomenon. At lunch in the tiny, packed dining room of the Trattoria Ermes in Modena, I asked an outgoing young construction worker and Lambrusco-grower who shared my table, has your family ever made balsamic vinegar? No. Do you use it in cooking? *Oh, yes.* Does your mother? *Oh, yes.*

On Italian cooking, I almost always agree with the astute views of Marcella and Victor

Hazan. She was born in Emilia Romagna, and the couple lived for a time in Bologna. In *Essentials of Classic Italian Cooking* they write that, in salad dressing, real balsamic vinegar "never replaces regular vinegar; it is sufficient to add a few drops of it to the basic dressing of olive oil and pure wine vinegar." Some restaurants in the region offer you a choice of vinegar for your salad, balsamic or regular, and I choose regular because I don't like the strong sweet taste of balsamic on lettuce.

But traditional balsamic vinegar goes well on many warm vegetables. It is excellent on grilled meats and even seafood. It flavors both simple and complicated sauces for meat, with the *aceto balsamico* added last and merely heated before serving. A common Emilian dish is *stracotto*, which means "overcooked," meat stewed for a long time until it is very tender (and sometimes the meat is *somaro*, "donkey"). A dominant flavoring in *stracotto* is now often good balsamic vinegar, which ensures a dark, flavorful sauce. Drops of balsamic vinegar are a small revelation as a sauce on vanilla ice cream. A little can be mixed at the last minute with fresh strawberries or put on ripe melon. Or in the traditional manner you can drink a thimbleful by itself after dinner as a *digestivo*, returning the vinegar to its original role as a balsam.

Terry Hoffer's conclusion: There will always be those whose attention is captured by the highly unusual and boutique pricing. I shudder and try to avoid it when I see a place that projects the contemporary aura of "upscale." In my own experience that translates as overpriced with an attitude.

I have, however, been intrigued by *balsamico tradizionale*, and I haven't stopped trying it. I would never choose to mix the real thing with salad oil to make homemade dressing of any sort, but having it straight up with fresh vegetables or a complimentary cheese is really quite something.

Although I have seen 100 milliliters of 100-year old *balsamico tradizionale* offered for sale at \$675 that is way off the charts of what one might expect to pay. I have had some near blissful sensory experiences for five percent of that price, and I am still looking. In any event the real McCoy, *balsamico tradizionale*, is meant to be dripped not poured.

Ed Behr may have moved on to other condiments. As an update he offers this footnote: "Basically, I'm not a fan of any *balsamico* but the real thing, and only for limited uses: for me, in general, for salad, good red wine vinegar and good cider vinegar are superior to balsamic of whatever kind."

Ed Behr and information about *The Art of Eating* are available at [www.artofeating.com](http://www.artofeating.com)

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## String Worth Saving

Bill Christiansen

May is the most idyllic month of the year. Temperatures are warm, nature is returning to life, and winter is a fading memory. But, according to old Norse philosophy, for every good thing in life, there is a price to pay. The price we pay for May is called black fly.

**The price we pay for May is called black fly.**

Mud was at one time the scourge of spring, but today most of us live on roads that are paved. Thus, spring's scourge has been replaced by black fly season.

Black flies usually appear around the first of May and stay with us until the end of June. Worldwide there are about 1,800 known species, nearly all belonging to the genus simulium. In North America, the northeastern states, Canada and northern Michigan are the places where these insects are most often found. If you look closely at one of these creatures, you will see that it has a hump on its thorax,

which is the reason for its other common name, buffalo gnat. Fortunately, only one generation of black flies hatch each year.

The life of a black fly starts out with the female laying eggs in a clear, fast-moving stream. This fact limits where black flies can be found. When the egg hatches, the larvae attaches itself to a firm, smooth substrate, usually a stone. This is done with a silky holdfast.

Outlets of ponds and lakes are a particularly favored and protected habitat. The larvae filters food from the flowing water as it grows. Plankton, algae and other debris floating by are the food preferred. The larvae molts six to nine times as it grows. The average is seven. The rate of growth depends on the food supply and water temperature. When it reaches the growth limit, the larvae pupates and changes from a pupa to an adult. This takes about a week. During the metamorphosis, gas is generated inside the pupa case. When the adult is ready to leave the pupa case, the bubble of gas floats it to the surface, where the young fly opens its wings and flies away.

In general, only the female black fly bites. Both male and female are nectar feeders.

However, in order to produce eggs for the next generation, the female needs protein. This she gets by biting a warm blooded animal and drinking its blood.

We sometimes think black flies and mosquitoes are alike in that they both drink our blood. But, they do this in very different ways. The mosquito has a long hollow proboscis that it uses to puncture the skin of its victim. We say it sucks the blood, but actually your blood pressure is enough to fill the mosquito's stomach. You can see this if you let a mosquito settle down for a meal and then gently pull the skin near the insect tight. This will trap the proboscis in the skin and the mosquito cannot withdraw it. Your blood pressure keeps pumping blood until the insect explodes. As a child, this activity made for many hours of my entertainment.

Black flies find their blood meal in a very different way. Their mandibles are short and sharp. They bite the skin and cut through the outer layers. The wound begins to bleed and the fly drinks its fill. The saliva contains an anti-coagulant, so the bite keeps bleeding even after the fly has finished and gone.

Black flies find their way to a victim by following a trail of carbon dioxide. They travel up wind and arrive near the nose of the victim. This is why they usually swarm around your head. Once they arrive, they try to find a shel-

tered place to land. The area around your shirt collar or cuff of your sleeve are favorite locations.

One study done in June in Algonquin Park in Ontario recorded a maximum attack rate of 78 landings per minute on a single square inch of exposed skin and a bite rate of 17 bites per minute on that same area. This might be an experiment you could try.

Control measures for the average person are limited. Of course, the best way to avoid being bitten is to stay inside, or if you are outside, don't breathe. Black flies do not bite if they are trapped inside a house or cars. But, who wants to stay inside on a nice day in May?

Hats, long sleeves and pants are one way to protect yourself. The less skin exposed, the fewer places to bite. Color plays a big part in attracting these insects. It has been documented that dark colors including blue, purple, brown and black are especially attractive to black flies. This makes sense. The animals that black flies feed on most like moose, deer and so forth are all dark colored. So, wear light colors, and tuck them in where you can.

Insect repellents have shown mixed results. There are times when you will be bitten no matter how much repellent you use. The most effective repellents are those that contain DEET.

Repellents last but a few

hours at best, depending on the temperature, humidity and other environmental factors. One person I know recommends an aluminum hard hat smeared with fuel oil. This theory is that the black flies are attracted to the aluminum and become stuck in the oil. I'm sure there are other theories out there that have worked for centuries. Woodsmen once believed if you didn't wash your cloths all winter, black flies wouldn't bother you in the spring.

Black flies usually bite during the day in outdoor shaded or partially shaded areas. They do not bite after dark. Since black fly larvae can only live in running water, temporally damming a small stream for 10 to 24 hours will kill most of the larvae. A bacterium, *Bacillus thuringiensis*, applied to streams at the right time seems to be an effective control. This is not a project for the individual property owner.

The entire life cycle of these creatures spans about four to six weeks depending on the species and environmental variables. Eggs that are deposited in streams at the end of the cycle will not hatch until the following spring, ensuring a new crop the next year. Once they are gone, we can relax until next year. However, as the black flies leave us, the mosquitoes appear, and they will revel in our hospitality for the rest of the summer. ✦

## Celebrate the Season and Small Places Pumpkin Hill Singers Spring Concert

In May, the Pumpkin Hill Singers will "Celebrate the Season and Small Places." Welcoming Spring and honoring the life of small towns in Vermont, the annual Spring concert features a collection of songs with lyrics by Steve Parker and

composed and arranged by his wife Susanne Terry. The performances will be at the North Congregational Church in St. Johnsbury on Thursday, May 3 at 7:30 and at Danville's Congregational Church on Sunday afternoon, May 6 at 4

p.m. These original songs all have their origins in our own community but run the gamut of themes and styles. There are descriptions of local home architecture *Big House, Little House, Back House Barn*, to the sound of small gas engines *Portable Mill*, to work songs *Snow Shanty* and *Up in the Morning Early*, to reverence for home *Danville Fair, Gathering Stories* and *Home Fires Burning*, to the importance of music for many of us *With Song Alone* and *Music in the Kingdom*.

The concert also features the newest Parker/Terry composition, *Remembrance and Surprise*.

The Singers pride themselves on an eclectic repertoire, and these concerts are no exception. Works include such diversity as a gospel song from South Africa, a liturgical hymn from Bulgaria, a catchy Japanese round, an American 60's pop favorite, *Li'l Red Riding Hood*, and more.

Complementing the Singers are outstanding instrumentalists: Ellen Gold, Jeff Gold and David Hare.

According to one the Pumpkin Hill Singers, Tom Ziobrowski, "Director Susanne Terry has an uncanny ability to meld the group into one voice and to create a marvelous expression from the words and melodies."

The concerts will be great fun. Admission is by donation.

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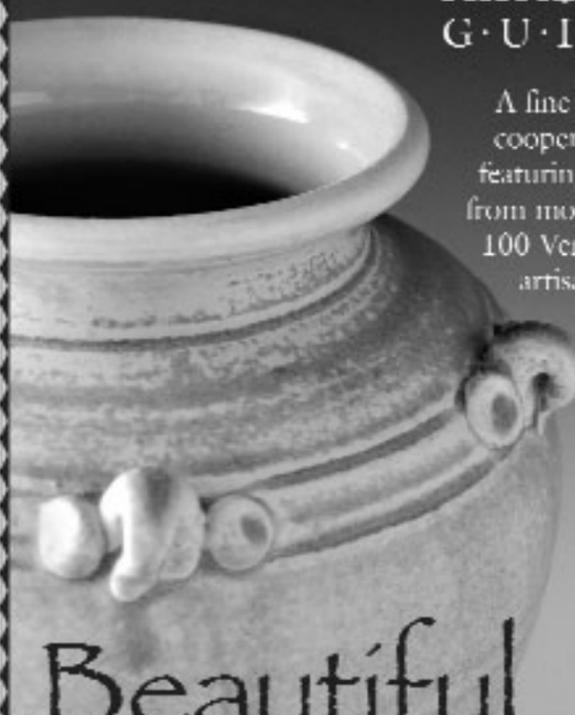
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# Letters from the Past

When writing was a necessity and an art

Lynn A Bonfield



Leonard and Betsey Merrill Johnson of Peacham had five girls, two of whom went off to the South during the Civil War to serve in the freedman's schools. Growing up, they seemed like typical young women concerned with rumors about marriage, new clothes, summer bonnets, and the health of family and friends. Their progressive spirit, however, is evident early on as they take turns clerking in the Union store, a benefit for the abolitionist movement. Priscilla (born 1831) in Peacham for her tour of duty in the store writes to Martha (1822-1871) who is visiting their aunt and uncle in Glover.

Peacham May 8. 1854

Dear Sister Martha:-

We received your letter tonight and it is as you say a long time since I have written to you. We were proper glad to hear from you and know that your back is better and you are enjoying yourself as well. Clarissa has gone home to-night and I am to be clerk of the Protective Union the remainder of this week.

I got home from Glover last Wednesday morning. I had a royal good visit only I had to stay a week longer than I intended to when I went so I became rather uneasy- All on account of the bad traveling- I never saw the like before and when I did come we were jolted about in an old go-cart that seemed as though it would rack me in pieces.

You ask who is at home up there? No one that used to help me have a good time when I was there before. George, Jess and Bill have bought farms in Wisconsin and are there. Jesse and Bill are in company, and George's farm joins theirs so they board with him till they get their house built which I understand will be ready to move into next month.

Rachel is still in Lowell but expects to go West and keep house for her brothers sometime this summer or fall. Uncle Henry [?] and his wife expect to spend the coming winter in Wisconsin and I believe the old lady counts the days to the time of starting - not a day passes but she sheds

tears on their account to think they are so far away and she cannot see them. . . .

I expect to have a good time staying home this Summer. Every body that knows it seems to think it means something very wonderful - and the report is that I am to be married this Summer or Fall but where they obtain grounds for their conjecture I am sure I cannot tell - and I know one thing time will show their mistake so I am not going to dispute them. I am no nearer being married now than I was last year and you know how very near that was. I hear from Bill occasionally but I am not engaged to him for I would not go there any way nor would he wish to have me supposing he wanted me even for a wife which is not very certain.

I dont believe they will stay there a great many years - though perhaps they may. Dont ask any particular questions when you write will you if there is any thing worth telling I will let you know.

I sent to Rach last Spring and

she got me a silk dress it cost about \$14.00. I have not made it yet. Martha Ewell is coming up next week and we are going to make it.

You ask if Jane Marsh has got a school - she has in Orrin Martins' district at one dollar pr week. She raves terribly because she has not got the [Peacham] Corner school and I expect she will be mad at me because I lent my influence on Maria's side, but I dont care a straw. I guess according to all accounts their borders have had a great time this Spring.

Ira Blake & Martha Hatch are to be married next week. I believe they are going to make a pretty large wedding. Cass[?] is going with David Goodwillie. As for news about here if there is any I dont know what it is for I have been gone so long.

They are getting along with the measles very well. Lue has got well Lib was most well James was pretty sick Saturday and Sunday but is doing well Caroline is just coming down with them.

We have had very cold weather for several days past but to day is very pleasant and some warmer than before.

What are you going to have

new this Summer? how are you going to have your bonnet fixed. I thought I would get a new one but have concluded to make the old one answer for this Summer. We have not heard from Mary since she left Blackstone. I shall look very strongly for a letter to-night. I wish you were coming home when she does.

What do you expect to employ yourself about have you anything particular in view? I was down to Aunt Mery's last Sunday night Grandmother is there yet - she has got an awful cold which makes her almost sick. My sheet is filled Write to us often. Love to Uncle & Aunt

From your Sister,  
Priscilla

The original of this letter is preserved by the Vermont Historical Society (VHS) in the *Johnson Family Papers*, MS 185. Letters in this series are transcribed as written with no changes to spelling, punctuation or capitalization. Editor's additions are in brackets; words missing are indicated by ellipses.

[The notes in the VHS descriptive guide list the 5 chil-

dren of Leonard Johnson: Martha 1822-1871; Samuel 1824-1867; Priscilla b. 8/1/1831 (death date unknown); Clarissa b. 11/1833 (approximate birth date; death unknown); and Susan b. 7/3/1843 (death date unknown).

Ernest L. Bogart in his 1948 *Peacham: the Story of a Vermont Hill Town* tells of Caroline Johnson, p. 429, when he discusses missionaries including: "The home field was also making its appeal during this period and the response was equally generous. Even during the Civil War urgent requests were made for teachers among the Negroes, and in 1863 Miss Martha Johnson began her work as teacher near Beaufort, SC, where she remained until her death ten years later.

"During the same year her sister, Miss Caroline M. Johnson, went on a similar errant to Hampton, VA, where she worked for two years.

"June 1904 visit to the Andersonville prison in Georgia; Susan wrote a detailed description; she had taken maple sugar which she offered to her party and also to an old Confederate soldier who was pleased with 'Yankee sugar.'"

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# No Small Potatoes

Vanna Guldenschuh

Brioche is an amazingly light and delicate bread with intense flavor. It is a deceitful bread, often disguising itself as a chocolate filled pastry or a savory brunch item stuffed with sausage or sometimes as just a plain bread longing for homemade jam. The airy and fluffy nature of brioche belies the number of eggs and the sticks of butter used in its dough. It rises high and is a beautiful sight for the cook who retrieves it from the oven.

If you think it is difficult to make this French gourmet delight in your home kitchen you would be wrong. A normal kitchen stove will cook a brioche to perfection.

And, don't be afraid of the butter and eggs, we are all ready for this treat after winter in the Northeast Kingdom.

### HELPFUL HINTS

**Ingredients:** The temperature of your ingredients is important. Milk should be warm, but not hot enough to kill the yeast (105° to 115°). Eggs should be at room temperature and the butter

should be very soft room temperature but not melted. The temperature of the butter is important because it will not integrate properly if it is too hard.

**Time:** Give yourself enough time to let the dough rise properly at every stage. There is a lot of yeast in this dough, and it must be given the time to work its magic without leaving a too yeasty flavor in the finished product.

**Machinery:** I use a fairly heavy duty mixer to make the dough, but you can make it by hand. This recipe utilizes the mixer, but I will try to give by hand instructions along the way. If you really want good "by hand" instructions, Julia Child in *Mastering the Art of French Cooking - Volume II* does a great job of explaining (with illustrations) how to make brioche by hand.

### BRIOCHE DOUGH:

- 3 packages active dry yeast
- ¾ cup warm milk
- 4 cups white flour (unbleached)
- ¼ teaspoon salt
- ½ cup sugar

- 6 eggs
- ¾ lb butter (very soft)

**The Sponge Stage:** This stage is an important one. It tames the yeast in this recipe.

Combine the yeast and warm milk in a bowl and mix them until the yeast has completely dissolved.

Add ½ cup of the flour and mix well. Set this mix aside to rise for at least an hour. It will ferment and a "sponge" will form. Put the sponge in the bowl of your mixer.

**Mixing the Dough:** Add the salt, sugar, 4 eggs and the rest of the flour to the sponge and using the paddle attachment of your mixer, blend on medium speed until well combined. (By Hand see \*1)

Add remaining 2 eggs and blend until very well mixed. Add the very soft butter gradually into the mix until you have incorporated it all and a smooth but very soft dough has formed. If it is too liquid (like pancake batter) you can add a little flour to make it more workable, but remember, the softness of the dough is important for this loaf. (By Hand see \*2)

Put the dough in a bowl for rising.

Cover it and let rise at room temperature for 3-4 hours.

It will be light and airy and almost tripled in bulk. Deflate the dough gently, cover it and put in the refrigerator overnight. After

spending the night in the cold, this dough is ready to be deflated gently and formed into the many faces of brioche.

\* 1 If you are going it by hand use a heavy duty wooden spoon, and combine the above ingredients very well. It will take some muscle.

\* 2 If using the by hand method you will have to knead the dough at this point - It takes some flour on the surface and a scraper to get the soft dough to behave and incorporate the butter. Some bakers slap the dough down again and again to complete this step.

I give you a few ways to use your brioche dough, but feel free to get creative and make your own version. I like to make one plain and one stuffed item from the recipe, so the recipes below use half the dough. Use the cold dough right from the refrigerator in all the following recipes and do not handle it too much - the butter will get oily.

### Plain Brioche Loaf

You can shape this dough many ways. The classic brioche is made by putting 3 small balls of dough in the bottom of a fluted brioche pan and one larger ball on top. I prefer making a long

loaf in a bread pan.

Butter a bread pan. Form rectangular shaped pieces of dough (each about the size of a deck of cards) and lay them in the pan on their side as though they were slices of bread. Cover the pan and let the dough rise at room temperature about 1½ hours. It will puff up past the top of the pan. Brush lightly with an egg wash and bake at 350° for about 35 or 40 minutes - until the top is golden brown and it has a slightly hollow sound when you tap the loaf.

Let it sit for a few minutes when it comes out of the oven and then run a knife around the edge to loosen it and turn it out on a wire rack to cool.

I find that brioche is not as good hot from the oven as it is when it has cooled completely. After it has cooled you can peel each slice off without the help of a knife. The slices that you originally put in the pan will pull right off the loaf. If you want it warm, heat it again in the oven. It is ambrosia with homemade jam slathered on the top. You can toast brioche, but I think it is better warmed in an oven.

Use this plain brioche in French toast and recipes for bread pudding. It sounds decadent, but it is very delicious.

### Chocolate Brioche

An interesting dessert or a great tea cake

- 1 cup semisweet chocolate chips
- ½ cup finely chopped nuts (optional)
- ½ of your chilled brioche dough

Pre-heat the oven to 375°. Butter a loaf pan.

Roll the dough into a 7x15 rectangle. Spread the chocolate chips and the nuts (if you are using them) into the center of the dough and starting from the short side, roll into a tight log and pinch the seam to close it. Place the log in the buttered loaf pan (seam side down); put few quick slashes across the loaf (not too deep); cover and let rise at room temperature about 1½ hours. The dough should no longer feel cool.

Brush the loaf with a small amount of beaten egg for a nice sheen and cook. Bake about 40 minutes. When the brioche is golden brown take it out of the oven and run a knife around the edges to loosen the loaf and turn out on a wire rack to cool completely.

Slice and serve with whipped cream and a hot beverage.

(See Vanna's Brioche on Next Page)



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8 A.M. Classical Music with Walter Parker	8 A.M. Weekend Fill-in	
9 A.M. (Wednesday) Weekend Edition	9 A.M. Car Talk	On the Media
10 A.M. Performance Today with Fred Child	10 A.M. Wait, Wait... Don't Tell Me!	Studio 360
11 A.M. Fresh Air with Terry Gross	11 A.M. Interlude	A Prairie Home Companion
12 P.M. All Things Considered with Neal Charnoff	12 P.M. Saturday Afternoon at the Opera with Peter Fox Smith	All The Traditions with Robert Heslik
1 P.M. (Monday) Monday Morning at 11:00	1 P.M. All Things Considered	
1 P.M. (Tuesday) Tuesday Morning at 11:00	2 P.M. A Prairie Home Companion	From the Top
1 P.M. (Wednesday) Wednesday Morning at 11:00	3 P.M. Trivia & Showrock	Cross the Stage
1 P.M. (Thursday) Thursday Morning at 11:00	4 P.M. My Place	Say Yes
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# A Precious Seed Was Sown in the Woods of New Hampshire

BETS PARKER ALBRIGHT

I often wonder how seemingly ordinary events sometimes lead on to not-so-ordinary ones. If only we could know ahead of time which ones would have important consequences.

Each summer my widowed grandmother took her four children from New York City to Sugar Hill in New Hampshire. The family stayed in a cottage belonging to the Sunset Hill House. In those early days of the 20th Century the White Mountains were popular with

## Vanna's Brioche

(Continued from Page 30)

### Sausage Brioche

Serve this for lunch or on an appetizer platter. It should slice well after cooling.

- ¾ lb. of your favorite coarse ground sausage taken out of its casing
- ½ of your chilled brioche dough

Fully cook the sausage in a medium sauté pan and discard all the excess fat. Let cool before putting it in the dough.

Roll the dough into a long rectangle and spread the sausage filling down the middle. Bring each side of the dough to the middle and pinch the seam down the center. Form the dough into a circle and loosely attach the ends. Butter a bundt pan and gently put the circle of filled dough into the pan seam side down. Cover and let rise for about 1½ hours at room temperature. Brush with egg wash and cook around 40 minutes in a 375° oven.

It should be golden brown on top when cooked. Again, let this cool before serving. You can reheat this brioche in the oven with good results.

Serve with a salad for a light meal or slice (after cooling completely) into rounds for an appetizer plate. ★

vacationing New Yorkers and Bostonians. Large hotels sprang up with wrap-around verandas, often with family-sized cottages spread over green lawns. There were the magnificent mountain views as a backdrop for golf, tennis, walking and excellent dining. All this was readily accessible from the south by rail.

My father told me that he tired of games and teas and endless all-too-feminine conversation. He loved the rugged countryside and wanted to explore.

One lovely day he took off from the hotel grounds and headed downhill through thick woodland, arriving finally at a dirt road where he discovered a small cottage. A man was relaxing on the lawn, smoking his pipe. My father, Raymond Holden, introduced himself to the man, who identified himself as Robert Frost.

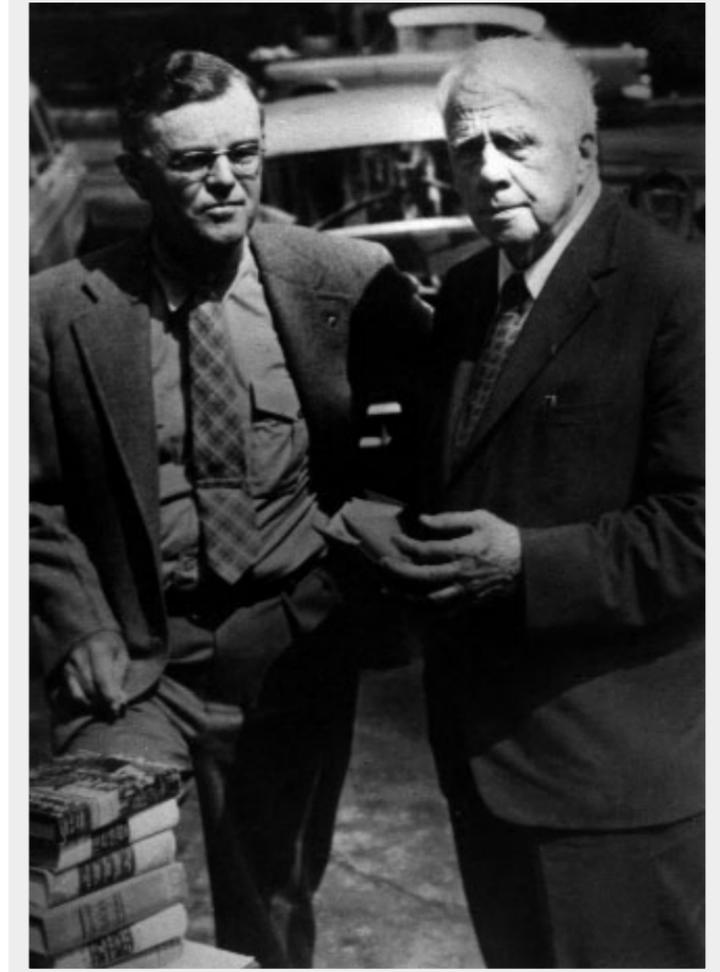
The two men got into conversation, and my father said he had written quite a lot of poetry. He knew a little of Frost's reputation as a poet, which grew a thousand-fold in subsequent years. Frost said he would like to see my father's poems.

A friendship began, poetry was shared, and eventually my father purchased some land just uphill from Frost's cottage. It was a few years later, after my father and mother were married and looking for a vacation spot, that they decided to build a summer home on that beautiful open area which was surrounded by woods and looked out over the mountains.

My mother was strong-willed and an artist, who loved the mountains. She got a bit carried away in the design and building of the house, and it cost more than the young couple could afford. The result was that my family could keep the house only if they rented it for most of the summer.

My mother decided that she wanted me to be born in her beloved house and not in New York City, where she wintered. So I was born on a September day after the summer tenants had left, and the small room in which I was born became mine during the first few summers of my childhood.

By the time we came to occupy the house, Robert Frost had moved on to other places and greater adventures, so we never saw much of him. But



Bets Parker Albright Photograph

Author's father, Raymond Holden, and Robert Frost in the mid 1950's.

today, if one drives past the Frost Cottage, 50-yards or so, a long driveway still leads through the woods to a place of wonderful memories from my

childhood. The present owners are very kind and invite me in whenever I bring friends to see my birthplace.

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| Hummon, Doris T.                    | Swainbank, Dan & Mary                |
| Hunt, Jim & Deborah                 | Tallman, Philip & Susan              |
| Ide, J. Timothy & Jenness B.        | Tanner, Suzanne & Tim                |
| Incerpi, Angelo & Virginia          | Therrien, Doris                      |
| Jung, James & Norma                 | Toll, Abel & Kitty                   |
| Kallahana, Bea                      | Union Bank                           |
| Kitchel, Rita                       | Wadiak, Susan                        |
| Kitchel, Guil & Jane                | Wallens-Matte Deborah                |
| Lam, Jennifer & Benjamin            | Webster, Duane & Diane               |
| Larabee's Building Supply           | Wheeler, Edward & Ida                |
| Larabee, Dorothy A                  | White, Daniel M                      |
| Lawrence, Beulah S.                 | White, Lois Field                    |
| Linsley, Ken & Cheryl               | Williams, Dustin & Nancy             |
| MacDowell, Lisa & Gilman, Chandler  | Wyand, Dan & Mary                    |
| Mackenzie, Wendy & Langham, Matthew | Ziobrowski, Tom & Williams, Beth     |
| Malm, Elaine                        | Zucker, Dan & Susan                  |
| Matsinger, John & Barbara           | Others who asked to remain Anonymous |
| McCabe, Beth                        |                                      |

In addition to the above names we would also like to give special thanks to those who generously donated to the Chamber of Combined Community Membership Drive to benefit The Pope Memorial Library.

# BUSINESS DIRECTORY

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## Accountants

**Kenneth M. Biathrow, CPA**  
Tax preparation services -Personal, business, estate. Accounting services, financial statements review and compilation. P.O. Box 528, 364 Railroad St., St. Johnsbury, VT 05819. (802) 748-2200.

**McCormick & Company P.C.**  
Dwight E. Lakey, CPA; Robin C. Gauthier, CPA. 1360 Main Street, St. Johnsbury, VT 05819-2285. (802) 748-4914. (800) 516-CPAS.

**A.M. Peisch & Company LLC**  
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## Transcription

### St. Johnsbury Transcribing

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## Tree Service

### Bedor's Tree Service

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### Burt's Tree Service

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## Upholstery

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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

Steve B. Levine. Practice limited to horses. Saturday appointments available. (802) 684-9977. 254 RT 2, Danville, VT 05828. www.northernequine.com

### Companion Animal Care

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

## Volunteers

### R.S.V.P.

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

## Water Systems

### H.A. Manosh Corporation

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

## Welding

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## Windows

### Mayo's Glass Service, Inc.

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# Click & Clack Talk Cars

## Don't Cry Over Possible Scratched Paint

Dear Tom and Ray:

Does writing in the dirt dust on a car scratch the paint? A teacher at my children's school today wrote "Clean Me" as a joke in the dirt on my new Suburban as I was parked in the school pickup line. (It was dirty only because we've had bad weather lately!) I left it unattended while I was visiting another mother ahead of me in line while waiting for the kids to come out of school. I'm a little surprised that an adult would do this, and I don't quite know how to bring up the subject with him. I don't want to hurt his feelings, but I do want him to know that I didn't appreciate the fact that he could have scratched the paint. I haven't had a new vehicle since 1999, and it really hurt my feelings to have someone do this the second week I've owned the vehicle. How can I give this fella an education about not messing with other people's cars, without offending him? - Linda

RAY: Well, first of all, Linda, you should never be surprised at what an adult male will do. In the big scheme of adult-male misdeeds, however, this is not something for the International Court of Justice in The Hague.

TOM: I know what I'd do. I'd write "Clean Me" on HIS car. With a nail!

RAY: You see what I mean about adult males, Linda? If there was nothing but dust or fine particles of dirt on the car, it's unlikely to have done any damage. However, if there was grit and sand on the car, it's possible that there are slight scratches on your paint. In that case, rest assured that the scratches will easily come out with polishing compound.

TOM: As you know, cars get scratches all the time. The back of someone's jacket rubs against your door in a parking lot ... someone puts a shopping bag on the hood ... your kid rubs her backpack against it while getting in ... you scrape up against a bush in a driveway. Scratches are inevitable, and there's no avoid-

ing them over time. So don't lose sleep over it.

RAY: On the other hand, you can say to the fellow: "Listen, I know you were just joking around, but you probably didn't know that you can scratch the car that way. And since it's a brand-new car, I'm not emotionally ready to have it scratched up yet!"

TOM: "And, by the way, you owe me \$5,000 for a paint job!"

RAY: Be nice about it, Linda, because I'm sure the guy didn't think he was doing any harm. But letting him know will make you feel better and will force him to find alternative ways to be destructive in the future.

## Hybrids Don't Need Special Oil Changes

Dear Tom and Ray:

I took my 2006 Honda Civic hybrid to a store for an oil change. The manager told me he couldn't do oil changes on hybrid cars, because the engine can start even with the ignition turned off and the keys out of the car. He said he needed lineman gloves and would have to disconnect the electrical system in my Honda or he could get a serious shock. He said I must have noticed that the car would start all by itself even with the key out of the ignition. He said it does this to charge the battery. I never noticed the car starting by itself. He said only Honda can safely change the oil in a hybrid. I have taken my Honda hybrid to other local service stations, and they all changed the oil without any problems. Is there any merit to what he told me? My previous car was a Toyota Prius, and I did notice a humming sound coming from the engine after I had turned it off. But even with the Prius, I had the oil changed at local service stations rather than go to the dealer. - Robert

TOM: The guy was misinformed. Once it's turned off this car won't start unless someone turns on the ignition.

RAY: It's true that an increasing number of cars, including some versions of the Prius, come with something called a "passive

entry" system. With one of these systems, all you need to do is approach the vehicle with the key fob in your pocket, and the car "senses" that you have the key.

TOM: Once it senses that the correct key is close by, it will let you unlock the doors and start the engine (by push button) without actually taking the key fob out of your pocket.

RAY: But even with a passive entry system, you still have to push the "start" button, or the car absolutely will not run.

TOM: This guy may have experience with a hybrid where someone left the ignition on. Since hybrids are silent in their electric mode and only start the engine when they need to, it may have appeared to be off.

RAY: Then, if the hybrid's computer determined that the battery needed to be charged, it may have started up while he was working on it and scared the lug nuts off him. Who knows?

TOM: But if the car is legitimately turned off, it will not start by itself. And you can get your oil changed anywhere, Robert. Well, anywhere but from this guy.

## Forget the Car Warm Up

Dear Tom and Ray:

I have a 2002 VW Passat. I live in the Chicago suburbs. I park it outside in a public lot all day while I'm at work. How long should I let the car warm up before driving it home at the end of the day? Keep in mind, while it is getting warm, I am very cold. My late husband was obsessive about this, but I've been told that new cars and oils don't need a warmup. I don't have time to read the manual. Please help. Thank you so much. - Carolee

RAY: You don't have time to read the manual? What about all that time you spend shivering while waiting for the car to warm up!

TOM: Actually, what you've been told is correct. Modern cars don't need to be warmed up at all. Nor do older cars.

RAY: If your car starts and

doesn't stall when you put it in gear, it's ready to go. In fact, the best way to warm it up is by driving it.

TOM: It's best to drive it gently for the first three to five minutes, to allow the oil to fully warm up and thin out. So, you don't want to pull out of the parking lot and immediately floor it on a highway ramp. But driving it gently is an ideal way to warm it up.

RAY: The only exception is when the temperature is buttfreezingly frigid (like below 10 degrees). Then it's not a bad idea to let the car idle for 30 seconds or a minute before heading out.

TOM: But generally speaking, you don't need to warm it up at all. Turn the key and drive, Carolee. And now that we've saved you all this warm-up time, use some of it to read the manual.

## Danville Senior Action Center

### May Meal Schedule

**May 1** - Chili with Meat, Cheese and Vegetable Enchiladas, Spanish Rice with Tomatoes, Lemon Meringue Pie.

**May 3** - Chef Salad with Ham and Cheese, Homemade Bread, Fresh Fruit Salad, Tomato Juice.

**May 8** - Grilled Chicken Breast, Fettucine Alfredo, Roasted Vegetables, Homemade Rolls, Grapes, Tomato Juice.

**May 10** - Breakfast for Lunch: Cheese and Vegetable Omelets, Nollie's Homemade Donuts, Bagels and Cream Cheese, Cantaloupe, Orange Juice.

**May 15** - Quiche Lorraine with Bacon, Broccoli and Red Peppers, Tossed Salad, V-8 Juice, Hot Fudge Sundaes.

**May 17** - Greek Salad, Kielbasa with Peppers and Onions, Whole Wheat Rolls, Oatmeal Raisin Cookies, Orange Juice.

**May 22** - Spaghetti with Meatballs and Marinara Sauce, Cauliflower, Broccoli, Carrots, Garlic Bread, Apple Juice.

**May 24** - Baked Vermont Trout, Lemon Rice, Broccoli Salad, Peas and Carrots, Blueberry Cobbler.

**May 29** - Clam Chowder, Chicken Salad Sandwich with Lettuce and Tomatoes, Spinach Salad with Mandarin Oranges and Red Peppers, Orange Juice.

**May 31** - Lamb Chops with Mint Jelly, Roasted Potatoes with Red Peppers and Onions, California Vegetables, Pumpkin Bread Pudding, Whole Wheat Rolls.

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.

### #6578 BARNET

Breathtaking Barnet Home c. 1906. Elegant Georgian style 3,354 sq. ft. home on 20+ acres of beautiful farmland. Wonderful curved front porch overlooking a perennial garden & the CT River. Custom kitchen w/ 2 under-counter frigrs, smooth top convection/standard range and built-in oven, dishwasher, 2 warming drawers & Corian type counters. A few of the many special features incl. tin ceilings, red birch & oak woodwork, pocket doors, beech, maple and wide pine fls, unique curved-brick fireplace w/ 2 tiered mantle. 2 parlors, den, 5 bdrm. & 5 baths complete this amazing home. Located on the CT River Scenic By-way. Visit once & you will want to stay forever, it is that spectacular.



Being offered at \$550,000 w/20 acres (Pending subdivision permits) or \$625,000 w/ 43 acres.

### #6662 LYNDON

Very well built log cabin. Private and self-sufficient! This brand new log cabin has a state of the art solar energy system that is self reliant with a generator backup. Has radiant heat in the basement and woodstove on main level. This two bedroom home is situated on 33 acres with a year round brook out your door. VAST trail close by.



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# The Cork & Bottle

Gerd Hirschmann

Red wine on the rocks, please. In my days as a waiter I used to be horrified by an order of wine with "ice on the side." To many it seems like blasphemy, but some of the best wine minds think otherwise.

A quick way to cool down even a red wine (and often improve the taste) is to add an ice cube to the glass. Sometimes some wine critics even add a teaspoon of water to a young red wine to help smooth out the components. Yet toss a cube of ice into a glass of wine and you'll provoke audible gasps from others who consider themselves knowledgeable.

If you go to hot regions of the world, for instance Spain, Italy or Argentina, you'll find that many routinely add ice cubes to wine. Even if the wine comes out of a fridge, if you're sitting in the 95° sun, it's going to heat up very quickly. The only way you give the wine a chance of staying cool until the glass is empty is by adding a bit of ice.

Sure, this isn't done with a \$500 bottle of Bordeaux, but you're usually not drinking that in blasting heat. That sort of wine is more likely enjoyed in a

temperature-controlled room, and hopefully in proper glassware. In that case, ice cubes are definitely out of place.

Do ice cubes dilute the wine? Sure, a bit. But wine is mostly water anyway, and you're balancing your penalties here. On one hand, it adds a bit more water. On the other, it keeps the temperature in a range that's reasonable. Many wines get totally ruined because they are served way too hot. That 'alcoholic,' nasty taste that a warm wine can get completely destroys any flavor in a wine. The purist, of course, will keep the bottle on ice (or cool somehow else) and pour only small amounts into the glass.

Or you can use one of the plastic ice cubes now available, in a variety of cool shapes. Keep

them in the freezer and pull out a few when you need them. This will keep the wine cool without diluting it at all. The plastic may harm the flavors of the wine. But many wineries use plastic cork nowadays apparently without any problem. Some even pack their wines in plastic bags. But when in a restaurant where the wine is served too warm, it's usually hard to produce one of these out of your coat pocket.

Are you worried about how the wine will look or what others will think? If so, it's time to change your focus. Wine is about how you enjoy it. You should choose the wines that you like and drink them in ways that please your palate. Any time you start altering your wine drinking habits to impress others, you're going to lose out. It's your tongue after all not theirs.

Here are some guidelines for proper wine drinking temperatures: 100°F for a warm bath; 68° is a pleasant room temperature; 64° works for Bordeaux, Shiraz or Cabernet; 61° for

Rioja, Pinot Noir or Red Burgundy; 59° for Chianti or Zinfandel; 55° is the ideal storage temperature for all wines. I recommend 54° for Beaujolais or Rose; 52° for Viognier and Sauternes; 48° for Chardonnay and Riesling; 45° for

Champagne and 42° for Ice Wines. Keep your refrigerator at 35° and your freezer at 0°. Even wine will freeze.

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

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\$299,000



MLS# 2648959 Many possibilities for this lovely, private 2 +/- acre building lot in Peacham. There is a sturdy, rustic camp and outbuilding on the mostly wooded site. A site design for septic and water is available. You could "go solar" or bring power in. Make this your dream home or continue use as a secluded get-away! High School Choice.

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## West Barnet Senior Action Center

May 2007

May 2 - Chipped Beef with Egg Gravy, Boiled Potatoes, Spinach, Biscuits, Grapenut Pudding.

May 4 - Buffet.

May 9 - Meat Loaf, Mashed Potatoes, Buttered Carrots, Assorted Breads, Tropical Fruit Cup.

May 11 - Chicken Cordon Bleu, Mashed Potatoes, String Bean Casserole, Homemade Bread, Fruited Jell-O.

May 16 - Chop Suey, Carrot Slaw, Muffins, Vanilla Pudding with Graham Crackers.

May 18 - Roast Turkey with Stuffing, Mashed Potatoes, Peas, Homemade Rolls, Cranberry Sauce, Jell-O.

May 23 - Cheeseburger Pie, Mashed Potatoes, Mixed Vegetables, Assorted Breads, Orange-Pineapple Jell-O.

May 25 - Salad Day, Cold Cuts, Assorted Breads, Brownies.

May 30 - Sweet and Sour Pork on Rice, String Beans, Broccoli, Whole Wheat Bread, Ice Cream.

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



**Brighton:** 1 1/2 story 6-room bungalow on nice 5-acre country lot in snowmobile country. Detached garage. Close to Island Pond for summer fun. This property is good for the person who would like chickens or a horse. Lots of flowers and garden space. House has many updates.

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**AROUND THE TOWNS**



**May**

**COMMUNITY CALENDAR**

**Daily** - Northeast Kingdom Artisans' Guild Backroom Gallery: Home Sweet Home: an exhibition of finely hand-crafted home furnishings by 21 Vermont artisans.

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

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

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

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

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

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

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

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

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

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

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

**Wednesdays** - Read 'n' Stuff, Cobleigh Library, Lyndonville. 3:30 p.m. (802) 626-5475.

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

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

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

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

**2nd & 4th Saturday** - Pancake Breakfast, 8 -10 a.m. Lake View Grange Hall, West Barnet. (802) 748-8180.

**Saturday & Sunday** - Planetarium Show 1:30 p.m. Fairbanks Museum, St. Johnsbury. (802) 748-2372.

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

**May**

**2** First Wednesday Lecture Series with Journalist Barry Dunsmore and *War vs. Truth: Freedom's Dilemma*. St. Johnsbury Athenaeum. 7 p.m. (802) 748-8291.

**2** First Wednesday Lecture Series with Stephen Inglis and *India: Cradle of Religions*, Pierce Hall, Stanstead College, Stanstead, PQ, (819) 876-7891.

**3** *America and the Middle East*, lecture, St. Johnsbury House, St. Johnsbury. 1:30 p.m. (802) 748-9165.

**3** Pumpkin Hill Singers Spring Concert, *Celebrate the Season and Small Places*, North Congregational Church, St. Johnsbury, 7:30 p.m. (802) 748-3642.

**4** Poetry Reading with Kevin Goodan, 3:30 p.m. Grace Stuart Orcutt Library at St. Johnsbury Academy. (802) 748-8171.

**4** Contradance, Danville Town Hall with Union Suit Hull's Victory String Band, 8 p.m. (802) 563-3225.

**5** **Green Up Day.** Men's Ecumenical Breakfast, Methodist Church, Danville, 7 a.m. (802) 684-3666.

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

**5** *Messiah II*, Bill Cotte and the LSC Community Chorus, Alexander Twilight Theater, Lyndon. 7 p.m. (802) 626-9962.

**6** Pumpkin Hill Singers Spring Concert, *Celebrate the Season and Small Places*,



Potter Family Photograph

Jonathan Potter and Christina Potter-Jacobus of Wheelock (and the Peacham Church) check on what is happening back home via The North Star while on a mission trip during their spring vacation from Lyndon Institute in Ghana, West Africa. They are here in a friend's craft shop.

- Congregational Church, Danville, 4:00 p.m. (802) 748-3642.
- 7** Northeast Kingdom Audubon Informational and Planning Meeting, 4:30 - 6 p.m. Fairbanks Museum, St. Johnsbury. (802) 626-8265.
- 7** Danville Senior Meal Site volunteer recognition reception, United Methodist, Danville, 5 p.m. Everyone is invited. (802) 684-3903.
- 9** Booksigning and Author Talk with Ann McKinstry Micou and her *A Guide to Fiction Set in Vermont*, Davies Memorial Library, Lower Waterford, 6:30 p.m. (802) 748-4609.
- 10** Small Planet Series: Michael Troy and Ecotourism in India's Garhwal Region, NorthWoods Stewardship Center, East Charleston. 7 p.m. (802) 723-6551.
- 10** Film discussion following 7 p.m. film at Catamount Arts, St. Johnsbury. (802) 748-8813.
- 12** Plant & Garden Sale, 8 a.m. Peacham Congregational

- Church. (802) 592-3135.
- 12** Swing into Spring Dance, Danville Town Hall, 7 p.m. dance class; 8-10 p.m. dance. (802) 592-3015.
- 13** Northeast Kingdom Audubon Morning Bird Walk, Blue Mountain High School Trail, Meet at school parking lot off US 302 in Wells River, 8 a.m. or at Fairbanks Museum, 7:30 a.m. (802) 626-9071.
- 13** **Mother's Day.**
- 13** Mothers' Day Brunch, Peacham Congregational Church, 11 a.m. (802) 592-3185.
- 14** Book Discussion with P.L. Gaus' *Blood of the Prodigal*, Dailey Memorial Library, Derby. 10:30 a.m. (802) 766-5063.
- 18** St. Johnsbury Athenaeum Gala and Altered Books Project Auction, 7:30 p.m. (802) 748-8291.
- 19** Northeast Kingdom Lakes Tour: Norton Pond, 9 a.m. NorthWoods Stewardship Center, East Charleston. 7 p.m.

- (802) 723-6551.
- 20** Music for a Sunday Afternoon, Classical Pianist Marie Claude Montplaisir, St. Mark's Church, Newport. 4 p.m. (802) 334-7365.
- 21** Book Discussion with Peter Tayloy's *A Summons to Memphis*. Barton Public Library, Barton. 7 p.m. (802) 525-6524.
- 25** Sacred Circle Dance, Danville Congregational Church, 7-9 p.m. (802) 684-3867.
- 27** Northeast Kingdom Birdathon, Call (802) 626-9071 for details.
- 27** Memorial Day Lamplight Service and Hymn Sing with Rev. Robert H. Sargent, Old North Church, North Danville.
- 28** **MEMORIAL DAY.**
- 31** Blue Moon Paddle on the Clyde River, NorthWoods Stewardship Center, East Charleston. 7 p.m. (802) 723-6551.

See also: Arts Around the Towns Calendar Page 14.

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