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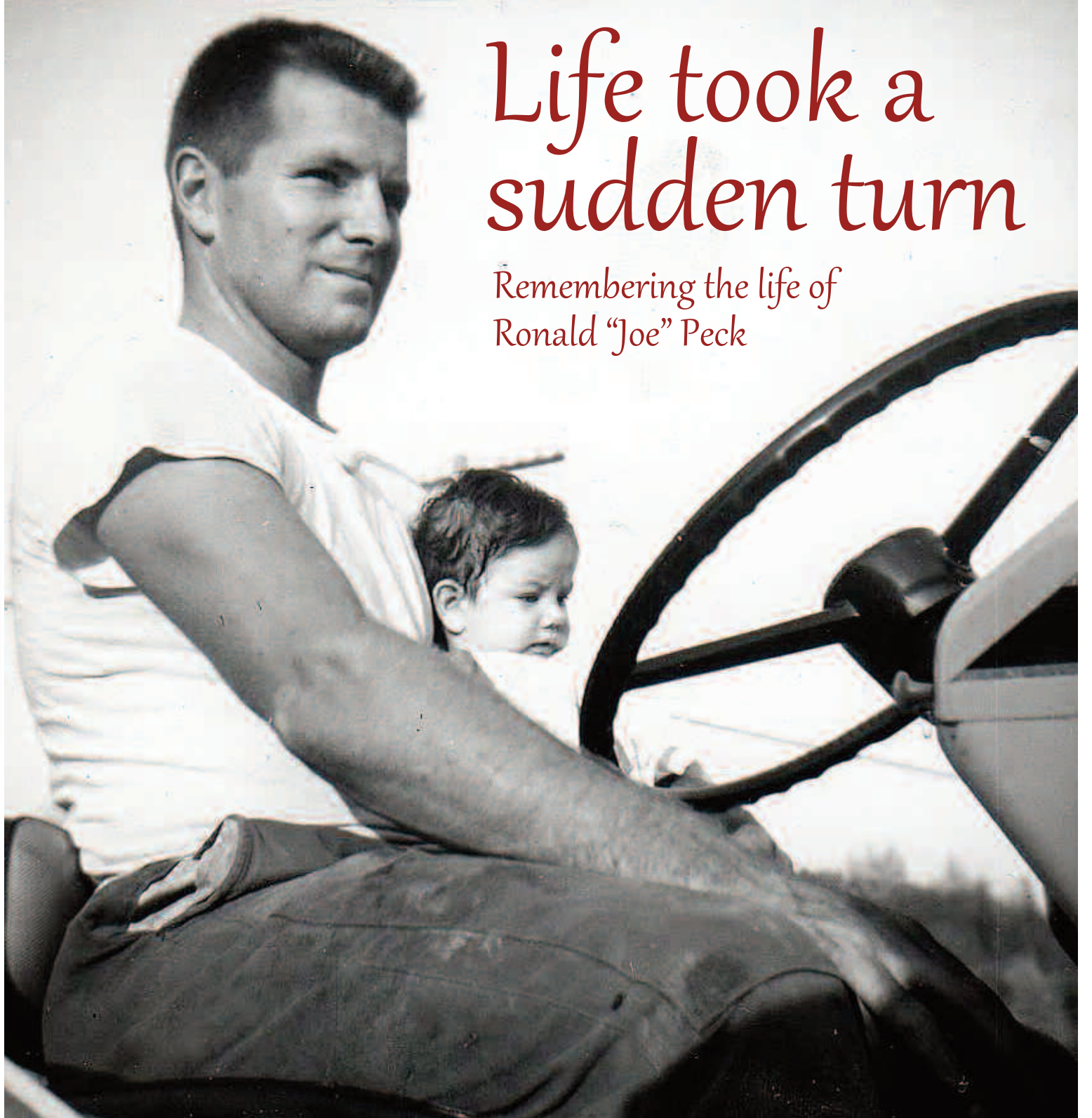
JUNE 2010

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Life took a sudden turn

Remembering the life of
Ronald "Joe" Peck

BY WINONA PECK GADAPEE

Life took a sudden turn, and this is the way I am healing.

My brother, Joe Peck, and his wife Pat had just arrived home from Florida in time to help deliver a breech calf. The cow bolted, pinned him in a doorway, and broke a rib. We heard on Friday that he was hurt, so Saturday night we went to visit and take up some of my "green ambrosia."

We had a great visit, but it was easy to see that he was in great discomfort whenever he moved and was having difficulty breathing. He was concerned that he was aging, slowing down, and should think of giving up his beloved cattle

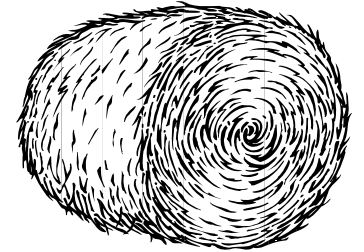
A week later, April 19, he was doing chores and couldn't breathe. Mid-morning we got a call from my brother's daughter, Dawn, who ex-

plained they were rushing Joe to the hospital by ambulance, and he was in a very serious condition. My husband Arnie just had time to call my sister, Nancy, to let her know, when Dawn called us back that Joe had died. Blood clots in his lungs had moved, blocking oxygen to his heart. I couldn't believe it. In just those few moments he was gone!

Visiting hours, where some waited for over two hours outside, were eye-opening for me. I heard stories about how Joe was a "teacher" and a "healer of broken souls." I heard stories about how he helped some get started farming, showed them how to set up their books, how to build a portable saw and help design a barn. So many young men told me how he had pulled them out of the wrong crowd and straightened them out.

I woke up the next day realizing I didn't even know this man. Do we ever really know a person and all the many facets of their lives?

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My Baler

BY NATJANIEL TRIPP

There it sits, in a dark corner of the equipment shed, expressionless despite the broken teeth. It has been brooding there all winter, the last bales of the season festering in its bowels.

It is my baler, and it is almost as old and cantankerous as I am. It had bravely soldiered for many years and was ready for retirement when I bought it at auction, and that was more than twenty years ago. The green paint has faded like the fatigues of a veteran and it bears many scars, yet here I am, calling upon it to march in endless circles

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FROM OUR READERS

some things never change



Dear Editor:

My daughters were visiting the old cemeteries in the north end of Danville to photograph Civil War soldier's graves. The Danville Woman's Club is undertaking this project in preparation for the Danville Historical Society's celebration of the Civil War Sesquicentennial in 2011. Heading back towards Danville, they happened upon Dwayne Langmaid and his "horse-drawn Winnebago." He was heading over to the Bennett Place on the Old North Church road to camp for three days and pick stone with

his nephew Jake. The campsite would be the exact location of the pick-up baseball field alluded to in Dwayne's article about the Peck boys "Playin' Wuff." Some things never change over time in North Danville, especially the character of the people. I thought Dwayne's article was incredible. Also, I thoroughly enjoyed Dot Larrabee and Pete Blackadar's article on Archie. Danville High School has produced some great writers.

Mary Prior

THE North Star MONTHLY

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Postmaster: Send address changes to **The North Star Monthly**, P.O. Box 319, Danville, VT 05828-0319. Periodical postage paid at Danville, VT.

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ARTICLES: We don't have a big staff of writers. So we look forward to you sending your writing. If you have questions or ideas and want to ask us first, please call. We'll send our guidelines. No fiction, please.
PHOTOS: We'd like to see your photos and welcome them with a story or without. They can be black-and-white or color, but they must be clear.
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Danville's Elm House expands with a piazza, contaminated brook water dessimates families in Newark

The North Star
 "WHERE LIBERTY DWELLS THERE IS MY COUNTRY"
 1807-1889
 Est. by Ebenezer Eaton
 Danville, Vermont

THE NORTH STAR

June 6, 1879

Edison the Inventor - A New York scribe has paid Edison, the great inventor, a visit at his workshop in Menlo Park, N.J., and says of him: "He looked little enough like a man who has succeeded a half a dozen times in his short life of thirty and odd years in setting the world ahead, and no one would have guessed that he had an income of an indefinite number of dollars a year and had recently solved the much mooted problem of an economical electric light. He does much and says little about it, and while money comes to him from many sources, he is one of those peculiar men who never seem to have any. If he feels as if he could enjoy a holiday, he takes one and everybody about the place participates. They go down to Staten Island Sound on a fishing excursion or up to the hills to shoot, and Edison pays all the expenses while the work stands still. When the inventor wants

anything done, however, he wants it then and there, and it must be done just as he says. Hence one may visit the shops during what are ordinarily working hours and find everything still. He may go at 2 am or Sunday noon and find everything at full blast. When the writer called he found Edison - who is 200 or more times a patentee - busy improving what little time the outside world leaves him. His feet were on the table casting a shadow over a new experimental vacuum pump, and, as he grasped his visitor's hand, he remarked pathetically, "Give me a chew of tobacco." However, while Edison uses tobacco in excess, he never drinks and has little patience for those who do.

Barn fall - Ansel W. Hawkins, while at work in John A. Webster's barn in North Danville fell from the high beams to the floor, a distance of 23 feet, striking on the head. Dr. Durant of this village rendered medical assistance and found the head and back to be severely injured, but there were no broken bones.

Newark Poisoning Case - That is terrible bereavement which has recently fallen upon the people living in the Morse School District in Newark. What was previously reported as 20 cases of diphtheria turned out to be as many cases of poisoning. The children, who have been sick, drank water from a little brook near the school house, near where a dead sheep and horse had been buried. It is also

claimed that some potato vines, which had been sprinkled with Paris green, had been thrown into the brook. The children were all taken sick about the same time and last week seven children had died, and there are four more that won't live. John Aldrich has lost three children, E.D. Morse has lost two, John Cole has lost one, and L. Wilson has lost one. The entire family of John Aldrich, young and old, has taken on the disease. Mrs. Aldrich is insane, and the calamity has caused great excitement in Newark. The children were blood poisoned, and those who died suffered immensely. Some of the water has been sent to Boston for analysis.

June 13, 1879

How the Chinese Fish - A thousand years ago, the Chinese had the same idea when it came to catching fish and the working of nets as they do right now. On the coasts, the general system of procuring fish is in vogue. The lakes and rivers of China, especially those in the north, are so abundantly stocked with fish that the fish catchers make their living scooping fish out of the water with their bare hands. The man enters the water half swimming, half walking, raising his hands above his head and letting them drop, striking the surface with his hands. Meanwhile his feet are moving on the muddy bottom, by a rapid dive, he brings up a fish in his hands. Striking the surface frightens the fish that

sink to below and are felt by the feet and secured.

Elm House - The Piazza to the Elm House is now being erected. It reaches the second story, and when completed and well painted, will make a good addition to the hotel.

Fourth of July in Danville - At a meeting held at the Town Hall to discuss a Fourth of July Celebration. It was voted to establish a committee of seven who will have general supervision and make all the arrangements. The next thing necessary for a successful celebration is a good amount of money, which must be raised by the inhabitants by subscription. The committee is looking to raise between \$200 and \$300. It is hoped that people will feel an interest in the celebration and contribute liberally to the cause.

Lyndon Fourth - A temperance celebration is announced at Lyndonville grove on the fourth. We have not seen the program, but learned that the celebration is to be under the auspices of the Good Templars of the State. The same day, the Lyndon Park Association will have a trotting exhibition at their park, with \$1,000 offered as premiums. Also a pedestrian race, with premiums.

June 20, 1879

Profile Railway - The Profile and Franconia Notch railroad is expected to be completed June 20th. Two miles of iron have already been laid. It will be operated by the Boston, Concord and

Montreal road. It is nine miles long, running from Bethlehem to the Profile House. The fare is fixed at \$150, which is nearly 17 cents per mile. June 27, 1879

Haying - Mr. Chas. Brainerd of this village has commenced haying, and he expects to be finished before the fourth of July. He intends to cut another crop in the fall.

Bayonets at the polls - The Wallace Committee of the United State Senate, appointed under a resolution introduced and urged by Blaine, unearthed some very direct evidence and contradiction of the oft-repeated assertion of Republicans in Congress that bayonets have never been used to intimidate voters and that supervisors and deputies have not sought to control the elections. T.J. Mackey a circuit court judge in South Carolina, and a republican until 1876, testified that he was present at Chester in 1876 when elections were progressing for state officers when he was called upon to interpose his official authority to check interference by the military and Deputy Marshals with voters at the polls. Several marshals declared their intent to carry the election for the Republicans. They assaulted voters and took from them their Hayes and Hampton tickets. Several voters who failed to surrender their tickets were knocked down. Nineteen soldiers also marched into the court yard and required voters to go to the polls under fixed bayonets.

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Calling all innovators, your time has come

BY ISOBEL P. SWARTZ

One phrase I am hearing with increasing frequency from every politician from the President on down is, "The thing we need to do next is create new jobs."

I feel as though Lady Liberty, with one wave of her magic lamp, is expected to soon scatter jobs upon a grateful land. But that's not how things happen!

There are many kinds of jobs and using that term lumps them all together. We need to consider just what we are talking about, and realize that "creating jobs" is not an easy thing to do. Starting at the top of the job ladder there are the professions: Medicine, Law, Finance, Education, Architecture, Engineering and Religion, all requiring a certain ability, aptitude and years of expensive education. These "jobs", however necessary they are to our national life, cannot be created in a single moment. In the medical profession alone there is already a great national shortage of nurses and, in rural areas such as Vermont, a shortage of family physicians. These shortages are not new, they have been steadily increasing over many years, despite efforts to encourage students to enter the medical field.

We have shipped many of our manufacturing operations overseas to places where companies can make more money by employing cheap labor, not having to pay benefits and avoiding environmental restrictions that have helped clean up our industrial mess but have recreated it elsewhere. A recent trip down the Connecticut River valley was a sad reminder of the booming industry of the textile mills and engineering factories of even 30 years ago. The more architecturally interesting buildings have become office buildings (for what companies I wonder?) or apartments for the well-to-do, but not for low income housing, to be sure.

We are not alone in this loss of manufacturing jobs. When I was a small child in England the mills of my hometown were busy, noisy, and dirty. The smell of wool was in the air as huge bales of raw wool were constantly trucked through the town, to be turned into the finest worsted for men's suits. The local rivers were not for swimming! The municipal sewer plant skimmed off and processed the lanolin from mill effluents and sold it to drug and cosmetic industries. Those mills are now silent reminders of an industry that has long since gone to cheaper places, or been lost to the increased use of imported, man-made fibers.

Jobs are created when innovative ideas find a niche, a societal need or desire. I was reminded of this in Malcolm Gladwell's book, *Outliers*. This

book is a good read on many levels and the last section is very inspiring. It speaks to the very issue of how creative individuals can survive in hard times and how their rise to great success takes others with them. This is what the United States needs right now. There are creative people in this world today, and also great needs.


One primary need that comes to mind is for the development of clean energy sources. The President has talked at length about clean energy, but where, for example, are the plants producing solar panels for homes and the huge solar energy farms in Arizona and California? They are in China, and it has the corner on the market for solar panels. Why?

The time is right for many such industries to get going. We have the know-how, we have the need, so where are the entrepreneurs? We do not need those who use hard-to-access financing, or state and federal environmental laws as excuses for inaction. They should read Gladwell's book and then take a long, hard look in the mirror. This is just the time for innovation and entrepreneurial skills to come to the fore. We don't need to develop new industry at the expense of the environment; we've done that and are still cleaning up. Maybe this is the time for us to develop and market our environmental clean-up techniques. China will soon need them to clean up its mess.

New jobs are crucial to our economy but even more to people's self esteem. The folks, who worked in the mills and factories that we let slip away, were proud of their work. That pride enabled them to achieve better living and working conditions, and to move up the ladder of success. Pride gave those families a reason to support local schools and encourage their children to stretch their minds.

These forwardly focused aspects of self-esteem are what we need now, not the complaining Tea Partiers longing for a nostalgia-wrapped past, circa 1950, that can never again be as they "remember" it. Life styles, attitudes and expectations worldwide have changed. A return to the national womb is not a possibility. Just saying "No" to everything does not prevent the future from happening; it just dampens the enthusiasm for what that future could be. So wake-up you entrepreneurial innovators, this country and the world wait for your ideas, and the jobs they will provide.

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Up on the Farm Early

BEAUTIFUL SPRING

BY LORNA QUIMBY

“Welcome, sweet springtime! We greet thee with song.”
Spring is, indeed, welcome in northeastern Vermont.
Welcome and all too short.

By late November, we look forward to snow that will hide the dingy landscape. We appreciate its beauty and expect everything to be covered in white stuff at Christmas. By the end of February, our enthusiasm wanes. Although the days grow longer, we lose our tolerance for slippery roads, icy drafts from winds that seem to have come directly from the North pole, the struggle with boots and outer gear—and those glowing letters from friends in Florida or California, who write “the temperature here is in the 80s and how are you surviving the cold weather?”

March brings town meeting and, as I’ve said before, a chance to get rid of some of the winter’s bile. Somewhere around that time, sugaring starts. Blessed be sugaring!

From the first tapping, the first boiling, the first taste of maple syrup to the final cleaning of the equipment before you put it away for another year, sugaring speeds the onset of spring. You come out of the sugar house and notice a few green leaves here and there peeking around the last of the melting snow. Soon mayflowers appear.

One of my earliest memories is going with Maw and Deedee to pick mayflowers. There were still patches of snow and my hands got very cold. Maw was so enthusiastic I was sure I was having a good time. Many years later, I became fussy and would only pick the pink blossoms. By that time,

Maw didn’t go with us but she appreciated our bouquets, sniffing the sweet scent and putting them in a vase for the sitting room. Dick usually picks some for me. A glass filled with sweet smelling mayflowers on the kitchen windowsill brings spring nearer.

All through the spring we brought Maw a succession of flowers, from the old-fashioned double roses at the Wilson place to the showy lady slippers in the swamp. After the lady’s slippers and the pipsissewa went by, we turned to berrying. By then Maw had flowers from her garden if she wanted to fill a vase. She, too, turned her attention to berrying and canning. When company drove in to the yard, we’d hurriedly throw dried-up stalks into the garbage pail. Spring also means a progression of color as the leaves come out on the trees, soft purples of the tamaracks, tender greens of the poplars and here and there scarlet blossoms on a soft maple. More subtle than the bold color of autumn,

spring’s hues last but a brief moment. By the middle of May, the trees are fully leaved out and the apple trees begin to bloom.

Late spring doesn’t always bring balmy weather. This year is no exception. We had a frost last night. But some years ago, one Mother’s day, we drove to a nursery to get our Dutchess apple trees—the ones that now provide apples in plenty for pies and crisps—and there were snow flurries!

The coming of mayflowers begins the parade that continues with breathless haste until a late freeze kills the few remaining asters. A few weeks filled with cleaning the Historical House in preparations for its opening the last of June means the hepaticas are gone by, the violets are in full bloom and I’ve missed the trilliums that grow beside the Willow Brook road. Black fly season begins and what a pain that is! The snow birds (human and otherwise) who’ve spent the cold months in warmer climates, re-

turn north. We try in vain to fit six months of warm-weather activities into a short Vermont summer.

We think our summers go by fast, but mayflowers have to grow out of last fall’s leaf mold, bloom, and produce seed before the trees leave out and shade them. A single season is all they have to reproduce. Birds have to establish territory, find a mate, build nests and raise their young in time to fly to warmer climates for the winter. Watch the robins on the lawn. At first they search for worms on patches free from snow, then they gather grass and twigs for a nest and soon they’re followed by nestlings with gaping mouths, frantically begging for a bite. You can almost see the sweat pouring off the somewhat untidy parents. We don’t know what pressure is!

Yes, springtime is sweet, if all too short. We northerners relish every moment.



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“Life Took a Sudden Turn...”

Remember the life of Ronald “Joe” Peck

>> Page 1

At Arnie's suggestion, the funeral was held in the gym at Danville High School where for over 20 years, Joe coached basketball, little league, Babe Ruth, high school boys' baseball and a baseball town team. There were over 300 people there.

Joe was cremated, and they used his last game ball from his last state tournament to store his ashes. This was set along with his state championship jacket and the Uno cards he played with granddaughter Cassie on the floor

under the basketball hoop. These were buried at his cemetery site.

My sister Nancy said as soon as she arrived, "Joe will never have to be in a nursing home and he died still able to do what he loved." He was 70 years old on Jan 15 of this year. I cannot let myself feel badly. Joe did not have to make the decision to get rid of his precious cattle or change his way of life. He followed God's way of caring for his earth and maybe left it better than when he came into being. Thanks Joe. I love you so much.



Three granddaughters on Joe's tractor: left, Erika Pastula, center, Melanie Pastula, and right, Katy Peck.

By NANCY PECK JONES

He was my big brother, and we did so much together.

We used to climb up to the top of the silo and play with the baby pigeons. It still surprises me that the mothers didn't seem to mind that we held their babies.

I remember picking wild strawberries together on the bank next to the brook up in the pasture. Together we picked a whole metal measuring cupful and brought them home to eat on cereal.

At that same spot in the brook, the water flowed between two flat rocks. It sort of resembled a sink, and we even called it "the sink." We used to put our hands in the water and make a basket with our fingers and a trout would swim into our fingers. We would pull out our hands, holding the trout, just for a few seconds before putting him back in the water. We would go back there on another day, do the same

thing, with the same result. This trout seemed to like being taken out of the water. Eventually, I guess we and the trout lost interest in this.

Once when I was six and he 11, he pumped me up on the swings on the playground at school. I don't know whatever possessed him, but when he got us up really high, he decided to stand on my shoulders. It's amazing that we both didn't get hurt, because I just sort of crumbled under his weight, and we both came crashing down.

We raised rabbits together. We started with two and a year later we had 99. We both loved getting inside the rabbit hutch, watching the mothers with their new babies. We thought we were going to make money by selling them, but we couldn't even give them away. We ended up letting them go up in the woods, not knowing that they wouldn't survive in the wild.

We spent a lot of time down by the pond. We both loved frogs

and we loved looking for frog eggs. It seems like we would spend hours just sitting on that big rock, watching the water. He built a raft, put an inner tube under it, and poled us around the pond.

To this day I have a phobia of fish hooks. Joe took me fishing in our brook, quite a ways from our house. When he cast out his line, the hook went right through my ear. I think he removed the worm and then we took the long walk back to the house with me attached by hook to the end of his line. I think Mom cut the hook, and then pulled it out with pliers.

Then there was the time we were sliding on the hill behind the house. He had been taking me down the hill on his sled, with him steering. I guess he got tired of going cautiously down the hill with a little kid and wanted to go faster with a bigger kid. At the top of the hill he handed me the sled and I thought he said, "Here, you go ahead" and then he took off down the hill on a toboggan



Winona (Peck) Gadapee, Ronald "Joe" Peck



Joe's grandson, Devin, loved riding the tractor with him.

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with someone bigger. I couldn't believe he was letting me go by myself, but I did it anyway, not even knowing how to steer. I slid right into a barbed wire fence at the bottom of the hill and got a big gash in the side of my face, almost taking out my eye. He ran over to me and yelled, "I told you to stay put!" Leaving a trail of blood, we headed back to the house, and then had to wait while Mom finished up her order with the door-to-door Grand Union man before she could take care of me.

I know now that Mom was really afraid of lightning. When I was little, she used to wake us up during a thunderstorm, saying, "Come and watch the pretty lightning." We would all sit on the porch, bundled in blankets until the storm had passed. I'm guessing now that he was probably old enough to realize the real reason we were doing this, but he never let on.

Sometimes when Joe was with the Hale boys he could be really mean! We were all in the hay loft in the Hale barn, and they all went down the ladder first. Then they took the ladder away and told me I had to jump. They left me up there for what felt like hours. I peed in my pants. Finally he, or somebody else, came back and put the ladder up and helped me get down.

He and I would scheme against Winona, because sometimes we resented her big sister bossiness, and she was way too sophisticated for our tastes. One time he pretended to have shut the shop window on me, and my top half was hanging out the window and my bottom half was inside, and I was screaming like I was trapped. Winona came running to "rescue" me, and when



Joe and his granddaughter Cassie Pastula.

she got there we both just laughed at her. She was not amused and told us both off.

One fall day we were all digging potatoes in the potato patch. At the end of the day, our parents had gone somewhere, and we were cold, dirty and tired. Joe cooked up some small, just out of the ground potatoes and added butter, cream, salt and pepper. It was the best meal I ever tasted and still is to this day!

Joe actually built a sugar house amongst the maple trees on what was the Calkins land. Together we had a maple sugaring operation. We would collect the sap on a stone boat that was pulled by our horse Babe. I remember how deep the snow was back then, because it was at least up over Babe's knees. I might have been 10, and he was probably 15. I remember falling asleep on the stack of cedar slabs that he had piled up inside the sugar house for the fire, and waking up all sticky from the sweet steam.

At the end of a hot summer

day, Joe drove us up to the beach at Joe's Pond. We dove in, (there was some sort of dock back then), and when I came back up he asked, "Where are your glasses?" I had forgotten to take them off, and now they were gone. We searched and searched, but the water was all murky because of all the swimmers there, and we couldn't find them. He had to take me back home, and I was so scared because I couldn't see, but mostly because I was going to be in big trouble. Joe woke me up very early the next morning, and we went back up to the beach. He found them!! From the end of the dock, he looked down into the water and could see the outline of my glasses where the sediment had settled. Not only did he retrieve my glasses, but he also kept my secret. My mother never found out that I had been so careless.

Later in life, Joe had quit college and was farming. He watched his cows coming down from the pasture and knew



Right, a display during Joe's calling hours and funeral. His ashes were placed in the ball and buried with the UNO cards at Danville Green cemetery.

something was not right. At the top of the hill above the pond one of his cows dropped. She had tangled in some barbed wire and had severed one of her teats. He tried really hard to save that cow, but eventually she died from the loss of blood. I can vividly remember his desperation and his sadness, as much for

the cow as for his financial loss.

I trailed after him for many years, and except for the "Hale incident," I don't remember him ever acting like he resented it. I wish we could have gotten that back, but I'm glad for these special memories.

To see this article and more photos, go to <http://danvillehistorical.blogspot.com>



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Green outside and in the kitchen



No Small Potatoes *with Vanna Guldenschuh*

I went to the Farmer's Market last Saturday and found an amazing array of salad greens, spinach, chard and green onions. It got me thinking about all the summer salads you can make from these spring treats and gave me hope that I can start eating more locally again. We cooked some of the spinach and it was indescribably delicious. Kudos to all the growers in the region!

So, buy yourself some of these local ingredients and start eating locally and lighter this coming summer season. Any of the salads below provide a hearty and satisfying dinner on their own. Of course – a nice loaf of local bread served on the side is not without merit.

Chicken Florentine Salad

Fresh spinach greens right from your garden make this salad a special treat at this time of year.

A large brown bag (grocery size) full of fresh spinach greens (You can use 2 bags of frozen spinach, but make sure you buy whole spinach

leaves - not chopped or cut)

Salad greens for the plates
3 cloves fresh garlic - chopped
1/2 cup olive oil
3/4 cup chicken stock
4-6 boneless chicken breast halves
1/2 cup grated parmesan cheese
2 tomatoes - cut into wedges
1 red onion - thinly sliced
1 cucumber - sliced
1 stick softened butter
1 cup breadcrumbs

Prepare the spinach - In a large sauté pan, brown the garlic in olive oil. Place as much spinach as you can possibly fit (almost to overflowing) on top of the browned garlic and toss it around a little over high heat for just a minute or two. Put a cover on the pan and remove from heat and let the spinach wilt. This is all the cooking that is required for the spinach. If you are using frozen spinach there is no need to cook the spinach, just add the thawed spinach to the browned garlic and give it a toss. When the spinach is cool enough to handle mix in the parmesan cheese and add a little salt and pepper to taste. Set aside.

Prepare the chicken - Butterfly each breast half by slicing into the breast, horizontally, until you have almost cut it in half. Use a sharp boning knife. Stop short of actually cutting the breast in half and flip the top piece over and flatten out the breast. You now have a chicken breast that is twice as wide and half as thick. Do this to each piece of chicken and set aside.

Lay out each cut breast half and rub liberally with soft butter and place some of the spinach mix on top. Roll the breast up like a jellyroll and place in a baking tray. Repeat until you have used up the chicken and the spinach. Leave a quarter inch or so between each chicken roll so they will cook properly. Mix 4 tablespoons of butter with the breadcrumbs and set aside for topping. If you have extra spinach, reserve it for a garnish on the salad. Pour 3/4 cups of stock over the rolled chicken, top each piece with a tablespoon of the breadcrumb mix and cover and bake in a 350-degree oven for about 25 minutes. The chicken breast should be fully cooked, but not dried out. Remove from the oven and let cool for 15 minutes to one hour. Slice each breast into

about 6 rounds (I like to slice on the diagonal.) This will create a pinwheel effect with chicken and spinach.

If you want to prepare the chicken ahead of time, let it cool and store in the refrigerator tightly covered. Let it set out for a half hour or so to get to room temperature before you serve the salad. You can freeze the chicken after you have made it into a roll and it is still raw. Freeze immediately after preparing the chicken rolls. Take them out and let them defrost in the refrigerator. Cook chicken as directed above.

Prepare the Salads- Put your favorite salad greens on plates and top with 6 pieces of chicken, tomato wedges, cucumber slices, red onion slices and any extra spinach you may have left over. Serve with your favorite salad dressing on the side and some good bread.

Salad Nicoise

This is a traditional French salad from the Mediterranean. It includes green beans, red potatoes, tomatoes, hard-boiled eggs, black olives, tuna, anchovies and capers. All these ingredients are prepared and set on a bed of Boston type lettuce. The tuna and anchovies are classic in this salad, but if you don't care for them feel free to substitute another type of fish or chicken. I like to grill fresh tuna or salmon - try smoked trout, turkey or even duck.

2 heads of Boston lettuce
(substitute any nice salad greens)

6 cups green beans
12 asparagus spears
8 medium sized red potatoes
6 fresh plum tomatoes (regular tomatoes can substitute) cut into quarters
4 hard-boiled eggs cut into quarters
2/3 cup black olives
(preferably brine-cured Nicoise or Greek variety)
2 6-oz. cans tuna fish - Italian style in oil - drained
1 can anchovy filets (optional)
2 tablespoons capers
1 cup olive oil
1/2 cup chopped parsley
1 cup chopped scallions
Salt and pepper

For a heartier dinner salad you will need one 6 oz. poached or grilled chicken breast or one 4 oz grilled or poached piece of tuna or salmon per person.

Set a medium saucepan of water to boil. Tip and tail the green beans. Throw them in the boiling water and cook for about 10 minutes or until they are slightly tender. Drain and add one or two tablespoons of the olive oil and salt to taste. Toss and set aside.

Break the asparagus ends off and cook until they just start to soften. Set aside

Cut the potatoes into large bite-size pieces and boil until they are tender but not too soft. Drain and while still warm toss with a few tablespoons of olive oil, one-quarter cup chopped parsley, one-quarter cup scallions and salt and pepper to taste.

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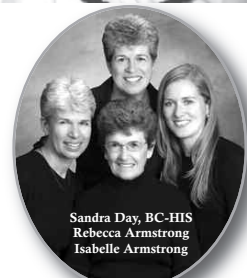
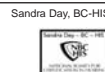
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Set aside.

Boil eggs and peel. Set aside.

Grill or poach the fish or chicken if you are using either of them.

Make each individual salad on a large dinner plate. Lay down a bed of Boston lettuce on the bottom. Keep all the ingredients in separate groups on the plate. Potatoes in the middle with tomato slices on each side, green beans and asparagus placed on each side with egg quarters decoratively placed around the plate with an anchovy filet draped over each one if desired. Decorate further with the capers, black olives and small piles or pieces of the tuna, fish or chicken you are using. Serve with a side of your favorite vinaigrette dressing on the table. Always serve some good bread with this salad.

Asian Beef Salad

A way to utilize some of the beef in your freezer. You can use your favorite cut of beef or even leftover beef.

- Enough greens for the bottom of the plate
- 1/4 lb. beef per person – Use an eye of the round roast, thin sliced beef or leftover beef
- 4 cups snow peas or snap peas
- 1 small pkg frozen or 1 cup fresh peas
- 1 carrot cut into thin julienne slices
- 3 cups cooked rice
- 1/2 cup soy sauce
- 1/2 cup sherry
- 1/4 cup sugar
- 1/4 cup finely sliced ginger (optional)
- Sesame seeds
- Sesame oil
- (may substitute olive oil)
- 1/2 cup chopped parsley
- 1 cup chopped scallions
- Salt and pepper

Tips:

Greens: The beautiful red tipped lettuce at the farmer's market makes a colorful presentation on the plate, but use anything you like or might

have peeping up from the ground.

Rice: I like to use sushi rice for this dish, but any converted rice is all right to use. The proportion of water to rice is the secret in cooking perfect rice. Use 1 1/2 cups of water to each cup of rice. For this recipe I would use 2 cups of rice and 3 cups of water. Put the water and rice in a saucepan together and bring to a boil over medium high heat. Give it a quick stir and immediately turn down to low heat, cover and cook for about 15 minutes. When the rice has absorbed all the water it is done. Keep it covered for 10 minutes, fluff up with a fork and cover until ready to use.

Sauce for the beef: Combine the soy sauce, sherry, ginger and sugar in a bowl. Cook over medium heat for about 10 minutes. Set aside.

Beef: For a roast - Coat the raw beef with the some of the sauce before cooking and let it set for an hour. Roast the meat in the oven, basting frequently till it is done to your satisfaction. I like a rare eye of the round, cooked to an interior temperature of about 140 degrees. For leftover beef or thinly sliced raw beef - sauté the beef in sesame or olive oil and finish with some of the sauce.

Boil or steam the snow beans or snap peas until just barely done. Sprinkle with sesame or olive oil, salt and half the sesame seeds. Toss and set aside.

Sauté the scallions and peas in sesame or olive oil till barely cooked. Stir them into the cooked rice and set aside.

Prepare individual salad plates: Lay the greens on the bottom. Put slices of beef on top along with the snow peas or snap peas. Place the rice, scallion and pea mix on the side. Pour a little of the sauce on the beef and over the rice. Sprinkle the rest of the sesame seeds among the salads and top off with a garnish of julienne carrots. Serve with light vinaigrette on the side if anyone desires more dressing.

A partial history of the Elm House

By GEORGE CAHOON, JR.

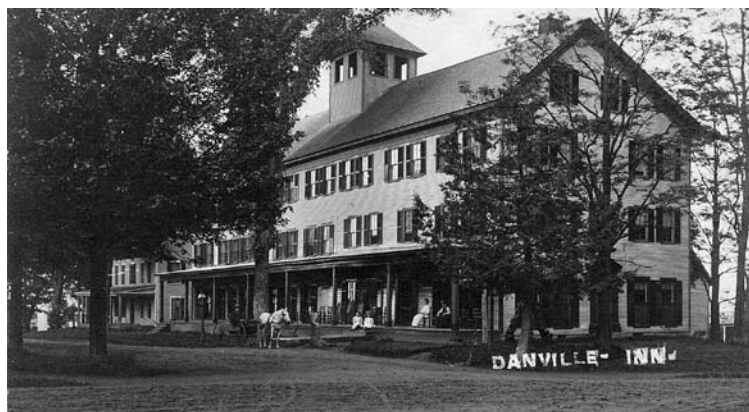
The Elm House Hotel sat on the south side of the Common facing North. It was built in the late eighteen hundreds and was the largest building in town.

It got its name from the large elm tree that grew beside the front walk (east side), and close to the road. It was a huge tree by the time that I stayed there during my four years in high school. Unfortunately, the Dutch Elm disease took it along with several other elms that graced the "Green."

My father's brother, Walter Cahoon, and his wife Viola bought the hotel in the 1920s and lived there until it was closed and sold to Howard Calkins in the late 40s or early 50s. Calkins' crew tore it down and used the lumber to build the two small houses on the east side of Hill Street and the one on the south side of Grand View Drive.

Walter and Vi's oldest daughter, Gladys Cahoon Peck, came in to help with lunches and dinners. Her two daughters and I had noon lunch there during school. I was mostly a permanent resident during school time, going home to the Walden farm for vacations and some weekends. My job was to keep the wood boxes filled.

I am not sure of the dimensions of the building, but I would guess it was close to 140 feet long and 40 feet wide. There was an ell at the east end for a horse and carriage barn and woodshed. The main building was three full stories high. The first floor held the office and registration desk immediately to the right of the front entrance. Going straight through the front hallway, one came to the door into the big kitchen with two big stoves used for large dinners. East from the kitchen through a



short hallway was a big dining room furnished with large, round oak tables that would be worth much money today. Two walls had several large stuffed and mounted moose and elk heads. I remember being afraid of them when I was quite small.

Upstairs from the front hall were the guest rooms. I never counted the number, but there were several on both sides of a long hallway. There were two common "necessaries" near the top of the stairs. The only bathtub and lavatory sink was in the ladies' room. There was no shower in the men's room — only a commode and urinal. There was also a small cement sink for water for mopping the floor. There was hot water from a large tank behind one of the kitchen stoves heated by what was called a "water front" located on one side of the fire box. The third floor was given over to a large dance hall or party room accessed by a rather steep and narrow stairway from the second floor. There was a large wood stove near the far end of the long hallway. Otherwise the guest rooms were unheated.

The third floor had been long unused by the time I stayed there during high school, and there were only a few occasional people who stayed overnight. There were occa-

sional noon meal guests, and the bank directors came once a month for a noon meal. These people were accommodated in the family dining room directly behind the office and next to the kitchen.

There was a large cellar under the west end of the building with stone walls and a dirt floor. The cellar stairs went down from a short hallway between the kitchen and dining room. There was also a bulkhead to the outside under the kitchen. It stayed cool in the summer and only on an occasional very cold winter got below freezing. Beer for the tavern was stored there, and I often carried cases up for the tavern trade.

There was a separate outside door to the dining room/tavern and Walter had an entrance "coop" built over that door and a larger one over the front door. Rolla (Rol) Hebb was a more or less indigent elderly permanent resident at the Hotel after he separated from his wife. He was primarily a blacksmith and carpenter in earlier days and had a shop on Railroad Street. He was old and slow but he finally finished building the two entrances probably pretty much for his board and room. He was an excellent workman, despite his shortcomings. He passed away some time after I finished school, but I have no recollection of when it happened.

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Our pet...our friends

Stacey Henderson has made animals his life

BY DONNA M. GARFIELD

Cats have always been a part of my life. For the last 35 years I have either had a cat or been in the process of getting one. People who love dogs understand that same feeling. Cats and dogs are no longer just pets. They are members of our families.

One does not have to search far to find accessories for that favorite little feline or canine in your life. Browsing through catalogs, there is everything from designer collars to toys, scratching posts for cats, sweaters for dogs, carriers, heated beds, condos, special water and food dishes, and the list goes on.

Our pets fascinate us. Whether they are waiting for us to arrive home from work by sitting in the window, chasing a ball, sleeping in the sun, playing with our children, purring, barking with excitement, running to the kitchen at the sound of a can opener, cuddling with us on a cold day, or listening to our problems when no one else is around, they make our lives more enjoyable.

Stacey Henderson, a Lyndonville veterinarian, treats cats

and dogs. He was born in Des Moines, Iowa, and while growing up wanted to become a physician. He attended the University of Massachusetts at Amherst. The summer before his junior year in college, he worked for a small animal veterinarian in northern Minnesota and his plans changed. He thought, "This is the way to go. This is what I want to do on a daily basis." He attended Iowa State University College of Veterinary Medicine in Ames. Stacey says, "At that time getting into vet school was harder than getting into medical school. There were only 26 veterinary schools in the country. To become a vet, it is four years of undergraduate, usually pre-vet, pre-med, and then four years of veterinary school."

Stacey met his wife, Allison, now a local pharmacist, in a chemistry class he was teaching at the University of Massachusetts. They married in 1988. Right out of vet school in 1989, he joined Dr. Foster Palmer at the North Country Veterinary Clinic as an associate. "It was my first job out of school. When this was a two-person practice, we did what we call a mixed animal practice. We

would go out to various farms." In 1993 Stacey bought the practice from Dr. Palmer.

Stacey and Allison have four children, Riley, Katie, Sarah, and Jack. Their family has four pets, Scrappy, a 14-year-old Jack Russell Terrier; Kassie, a one-year-old black lab mix; Sunny, a six-year-old orange cat; and Oliver, a two-year-old gray and white cat.

As I visit with Stacey at his office, Kadoe, a black Labradoodle (a mix of poodle and Labrador Retriever), comes to see me. He belongs to the receptionist and does not stray too far from her. He greets me very politely and then returns to sit by the reception desk looking very stately and picturesque. Stacey has two office cats, and soon one of them, Patience, a tortoiseshell color, wanders in to check me out. "She came in pregnant as a stray and, had her kittens here. We found homes for the kittens, and no one wanted her," Stacey says. So she became a permanent office cat and "likes to lie down mostly on my desk." She is about 12-years-old with very soft fur and likes to have her belly rubbed. A little later, Sunny, the second office cat, decides he should check out

what is going on and enters the room. He is 9-years-old and orange and white. Both cats are friendly and roam freely throughout the office. Sometimes they sleep in their condo located in one of the other rooms or sit at the front desk to get lots of attention and petting from people coming and going.

The best thing about being a vet Stacey says is "the diversity of things we see. It's always something different. I think most vets want to work with animals, and I remember the first day in class being told these animals that you just want to treat have owners. It is just as much a people job as it is an animal job."

People usually ask whether they should keep their cats indoors. Stacey tell his clients "that the average indoor cat lives to be 16-years-old and the average outdoor cat lives to be 2-years-old." He leaves it up to the owners to make their own decision. A lot depends on whether they live near busy streets or in areas where there are fisher cats, coyotes, or foxes.

Dogs are intrigued by porcupines, but it is a very painful experience. Stacey says, "Usually we have to put dogs out to remove the quills. We had a dog recently with two in his chin and we just pulled those out. Some dogs just attack the porcupine and it looks like they are wearing a beard. The quills are in the roof of their mouth, their tongue, in the back of their throat and it sometimes takes

several hours to get them all pulled out because you have to pull them out one by one. Those are done under anesthesia." Do the same dogs ever come back with the same problem? Unfortunately, yes. He treated one dog years ago that came back almost on a weekly basis because of porcupine quills.

What is the hardest thing about his job? "Probably the economics of it when someone has a pet with a treatable illness but can't afford to treat it and we having to put it to sleep. We put animals to sleep for a variety of reasons, and usually it's because the animal is suffering and old and it's the humane thing to do." For people who have pets and decide to have them euthanized, it is always an extremely difficult decision. Many people will stay with their pets, hold them, and talk to them until they stop breathing.

The clinic used to take in abandoned cats to be adopted. Now Cindy Cady at the Lyndonville Pound has the facility where the animals are housed until they are adopted. Stacey says, "They come through here, we check them over, test them for leukemia, give them their vaccinations, spay or neuter them, and then they go to Cindy."

Common names of cats are Shadow, Sunny, Puff, and Ebony. "Sunny is the favorite," Stacey says. He sees a lot of six-toed cats and Maine coon cats. Popular names for dogs are Marley, Cooper, Gus, and

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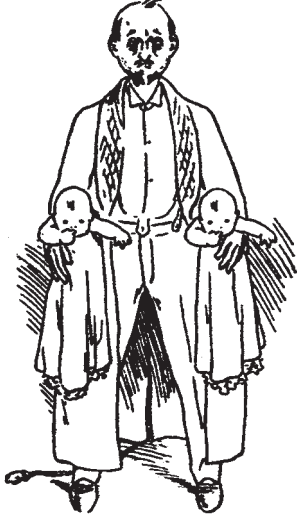
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Stacey says, "There are some conditions we never used to see a lot of but see more now. We see a lot of larger dogs with knee problems. We don't really know why. There are a lot more skin allergies in dogs and ear problems." There is also more cancer as dogs and cats are living longer as well as problems with diabetes.

Although Stacey worked with farm animals and small animals for the first six years of his practice, today he treats mostly dogs and cats. He does not treat birds, pocket pets, or exotic animals. He says, "Probably 60 percent of my practice is treating dogs and 40 percent is treating cats. It is getting more even. With people's lifestyles today, cats are better. You can put out some food and water for the weekend."

Cleaning a pet's teeth is a fairly new procedure. Stacey says, "We are finding that bad oral health affects the overall body. They can get bad infections in their teeth and it is hard on the kidneys and the heart. It's painful and animals are very good at hiding pain." Advances have also been made in treating fleas with medicine that can be applied directly to the pet's skin once a month. It is much easier than using collars or flea powders.

Technology has introduced microchips to help reunite lost pets with their owners. The microchips are implanted under the skin along the back and just above the shoulders. Stacey reports that "we have probably implanted about 50-60 animals, the vast majority being dogs. The only information on the chip is a number that is given to the company that maintains the database of contact informa-

tion. The chip is read with an electronic wand. The owner is given a tag to be placed on a collar that indicates the pet has a microchip. The various pounds in the area have a scanning wand and check all stray cats and dogs."

In Vermont, dogs and cats legally need to have rabies shots. Distemper shots are recommended. Outdoor cats should have a leukemia vaccination. It is also important to bring your pet to the vet for an annual checkup.

Vets are licensed by the state and must do continuing education. In Vermont, every two years they renew their license and must have 24 hours of continuing education. There are a variety of things they can do to earn education credits such as going to seminars and attending labs to learn specific surgical procedures.

The clinic has four employees—two receptionists, an office manager, and a veterinary technician. Vermont Technical School in Randolph has a degree program for veterinary technicians. In Stacey's clinic, his technician "preps the animal for surgery, puts IV catheters in, is allowed to medicate animals, do nursing care, and give injections – anything under my supervision with the exception of surgery. She does the teeth cleaning but I do the extractions."

Most of the surgery Stacey performs is spaying and neutering. On average he does two a day four days a week.

At times, Stacey will spend the night if he has a patient that had late surgery and he wants to make sure the pet is coming out of the anesthesia without any problems. Once he had a dog that had seizures and needed to

spend the night, so he also spent the night. "Now there are 24-hour facilities that are fully staffed. One is in Burlington. That's nice for the critical cases. They also have a blood bank for cats and dogs in case they need a transfusion. I can get it overnight but if they need it quickly, I will send them over there."

The clinic does a lot of testing so it has all the equipment needed such as an instrument that measures blood cells and a microscope for looking at various cell samples or parasites. If there are unusual things to be tested, the samples are shipped overnight to a lab in Tennessee and they get the results back the next day.

With examining rooms, a basic treatment room, a surgical suite, and recovery area, the clinic reminds one of the Emergency Room at the local hospital. There are overhead lights, monitoring equipment, ultra-

sound, an X-ray machine, and an EKG machine. "It is so much safer now than when we came out of school," Stacey says. Everything is done in a sterile environment. He wears a mask and gown just as a surgeon would to operate on a human. The medical records are computerized. By law, he must keep them at least seven years from the pet's last visit.

St. Johnsbury Academy has a program where students can shadow at various jobs. Some of them have worked at the clinic. It is not unusual for Stacey to have people interested in veterinarian work shadow him two to three days each week. In the summer they have an Upward Bound student who works there.

The website for the clinic is northcountryvetclinic.net if you want to find out more information about the clinic as well as information on how to care for your pet.

Stacey's time away from the clinic is spent with his family. He says "they like anything to do with water. All the kids like to fish at Harvey's Lake, Moore Reservoir, and Bald Hill Pond. There are nice trout up there. I like to scuba dive, sail, swim, and canoe."

Although Stacey is a long way from retirement, he feels he will probably always work with animals in one capacity or another.

For those who love cats and dogs, we will have them as part of our families as we advance into old age. They help keep our blood pressure down. We walk our dogs not just for their need of exercise but ours as well. We enjoy the contentment of a cat sitting on our lap as we read a book. They are with us through good times and times of trial. We need to take good care of our pets as one does not find friends like them very often.



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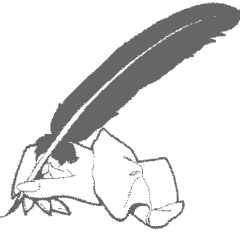
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Letters from the Past

When writing was a necessity and an art

By Lynn A. Bonfield



Peacham boys fared better than most forty-niners rushing to the California gold fields for two reasons: they stuck together and they kept in touch with home.

The following letter written by Ephraim Clark (1828-1900) to his father and stepmother, Russell and Aphia Clark, in Peacham is among the dozen he wrote after leaving Vermont in December 1851 and before returning in the spring of 1855, all preserved at the Peacham Historical Association.

He and his compatriots, mainly classmates from the Academy, enjoyed the comfort of shared domestic chores such as cooking, washing clothes, and housekeeping when they weren't up to their knees in the cold mountain streams; gold mining was not an easy job. Not so isolated that he was out of touch with national events, Ephraim voiced his strong abolitionist opinion regarding the debate in Congress over the Nebraska Bill that would have allowed slavery in the western territories, a view

widely shared with the people of Peacham.

Ephraim missed his home and regretted being separated from his family by "Ocean and Mountain," but he went to California to make his "pile," and now he faced the difficult decision of when to leave. Had he made sufficient funds to help his father pay off the debts on the family farm? When was his "pile" large enough?

White Rock June 12/54

Dear Parents

I sit down to scribble a few lines to you it is raining this morning & we are all in our cabin just now for we do not like to work in the rain we are thick as three in a bed but we tumble round just like so many puppies all good natured. Mr. [William] Gibson [George] Blair & Myself

are writing [John] Eastman is cooking. [Ashbel] Martin on the bed sleeping [John] Blanchard sitting on the bed reading so we talk & read & write Blanchard has just read an advertisement from a western paper Rheumatic Medicine. Oil of [Lesoy?] makes the lame leap for joy ha! ha! ha! What next, a world of wonders. We read with a great deal of interest the debates in Congress on the Nebraska Bill it seems as tho they were all going mad at least to[o] many of them. it has stopt raining so I must stop writing and go to work again & continue this at another time.

Eavening we are all in our cabin again the rain is pouring down sweetly which we like to hear very much. We are safe from the storm and tempest. And I think often of you snugly housed in your cotage how happy should I be to be with you But Ocean &



Credit: Peacham Historical Association

Daguerreotype taken in 1856 when Ephraim W. Clark (on left) and Ashbel Martin (on right) had returned to Peacham. They bookend Thomas Scott Pearson, Peacham Academy principal. Note Ashbel's gold ring probably made from gold that he mined.

Mountain seperates us and we can only mingle in thoughts. Wonderful faculty of the mind that can thus streach itself to the utmost bounds of creation that allows it to expand and grasps the things of eternity that contemplates God & Heaven & Hell. Wonderful being is Man so perfect from the hand of his creator.

I received your letter conveying tome the precious intelligence of your continued good health & prosperity & also concerning the land speculation. I do not write this as an answer to that letter but shall answer that some other time, but I suppose a little money wont come amiss. But I don't know as I have any thing of very general interest to communicate. things move on pretty much as usual peace & poverty which is better than plenty & discord I wrote you a long letter by the last mail & I only write this to send you some money to pay for that land for I calculate to keep you out of

Debt unless you get in to[o] fast for me. You will probably see Sprague Harriman before you get this Mrs. Fullers son [Benjamin] goes with him so one after another is leaving for home of course I should like to go with them but I must try a little longer yet It is bed time and I must close rain still pours down wetting the thirst earth Excuse me for not writing anything of interest at this time Pray for me that I may be a sincere folower of our Saviour

from your son E. W. Clark

I send one hundred and fifty Dollars this time, that will pay a part of your debt I will send you some more by and by

E. W. C

The original of this letter is preserved at the Peacham Historical Association. Letters in this series are transcribed as written with no corrections of spelling, punctuation, or capitalization. Brackets indicate editor's additions.

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Peacham Library Celebrates its Bicentennial in 2010

Throughout this summer, Peacham Library is hosting a series of public lectures and other events to celebrate its bicentennial.

Our series of events will begin with the annual Ray Anderson Memorial Concert on Friday, June 11, 12 p.m. at the Peacham Congregational Church. Concert Pianist Paul Orgel will perform. A reception will follow at Peacham Library.

On Saturday, July 3, in our honor of our bicentennial the Peacham Historical Association's Ghost Walk will feature former Peacham Library personalities in the town cemetery at 2 p.m. during the 4th of July celebration.

Now in its tenth year, the Library's Peacham Summer Series will present *The View From Peacham*, a three-part lecture series looking at the intellectual and cultural life of Peacham over time. On Monday, July 12th, as part of the Library's annual meeting, the series will begin with Peacham historian Lorna Quimby's talk about Peacham's early years and the role of the Library in the nineteenth and twentieth centuries. The series will continue on Thursday, July 29 with filmmaker Jay Craven discussing the role of the arts in community life in Peacham and the Northeast Kingdom. In the final lecture of the series, Vermont State Librarian, Martha Reid, will examine the vital role rural libraries will continue to play as we move into the digital age on Thursday, August 5. All lectures will be free and held at the Library beginning at 7 pm.

During the summer months the Library's Gilmore Gallery will be showing the work of a variety of Peacham artists as they envision Peacham. An opening reception is planned for July 3rd during Independence Day festivities.

On Sunday, August 8th at 3 p.m. our summer-long Bicentennial Celebration will conclude with a program of reminiscences and music followed by a picnic at the Peacham Congregational Church. This event is free and open to all.

For more information, please

call Peacham Library at 592-3216 or email the co-directors Becky Jensen and Cheryl Sauter at peachamlib@fairpoint.net.

Peacham Library (1810-2010)

The library in Peacham was founded on August 9, 1810 by a group of students of the Caledonia County Grammar School (Peacham Academy) as a resource for their debating society. They named their library "The Peacham Juvenile Library Society." For an original fee of \$2.00, an individual could become a proprietor.

For forty-five years, the Peacham Juvenile Library Society continued as it had begun, serving its member proprietors. There was no actual building for the library throughout its first one hundred years. The book collection moved from store to store in the village of Peacham Corner.

The collection evolved from its original size by fees and donations over the years. Thaddeus Stevens, an early student at the academy who had gained national prominence as his career advanced, offered what we now know as "challenge grants" several times starting in 1854 to encourage support for the Peacham Juvenile Library Society. These were very successful efforts, and at his death in 1868, Stevens also left a \$1,000 bequest to Peacham, the interest of which would go to the library.

Gaining a stronger financial footing in the late 1800s, the library went on to purchase a

building in Peacham Corner in 1909. In 1914, with a gift of 1,000 volumes from George Harvey, a Peacham native and US Ambassador to Great Britain in the 1920s, the library collection had grown to over 3,500. By 1944, it was at 6,170. Tragically, the library building burned to the ground on January 27, 1959, with only a few books salvaged. However, in time for its sesquicentennial observance in 1960, the library was rebuilt and the new building was dedicated on August 10, 1960. Donations of books from residents, public and private organizations, and other libraries in the area became the start of the new collection.

On April 7, 2001, with a \$65,000 bequest from Horace Gilmore, a long-time Peacham resident; with a \$25,000 grant from the State of Vermont; and with donations from the townspeople, an addition to the library building was dedicated. It nearly doubled the size of the library and included a lovely gallery area to be known as "The Gilmore Gallery."

Peacham Library continues as a public benefit corporation, whose purpose is now to enrich the Peacham community by providing free access to library materials and information services, and serving as a focal point for the town for many events, regular coffee hours, children's programs, community meetings, art exhibits, movies, and more. Currently, the Library has over 9,200 volumes in its collections (which are now fully automated as of this year) and over 500 registered patrons.

Found in an old desk:

Presenting the Bickford/Kinerson letters

BY LOIS FIELD WHITE

Travel back in time. Come and hear, in their own words, the tales of several young Peachamites who went West in the mid-1800's.

Benjamin Bickford and Bridget Keyes, born in Thornton and Plymouth, NH respectively, were married in Peacham in 1820 and subsequently had six children: Emily, who married James Richardson Kinerson; Albert, who married Augusta Merrill; Russell; Caroline (Carrie) Bickford, who married Harvey Varnum; Harvey, and Charles.

Emily and Albert remained on farms in Peacham and lived out their lives there; however, the other four Bickford children moved, one by one, to the West. They wrote letters back to their relatives in Peacham for nearly 60 years, beginning in 1847 up to the early 1900's.

The Bickford parents, and then daughter Emily, stored the letters in an old desk that was handed down, intact, to several generations. Emily and her husband James also kept in the desk Emily's diaries, letters from their oldest son, Jerome, a traveling salesman, as well as many letters and other documents from various cousins and friends, and income and expense ledgers concerning James' butterprint business.

The letters and other documents were discovered in 2007 by Bickford/Kinerson relatives Florence Randall Kinerson and Lois Field White. They unfolded, read, sorted, and filed the papers in acid-free plastic sleeves, then delivered them to the Peacham Historical Association in 2009.

The Bickford/Kinerson authors will be described and portrayed by several Peacham townspeople at a presentation of the Peacham Historical Association in June. The actors will read letters in the collection and excerpts from Emily Bickford Kinerson's diaries. The program will be held in the Peacham Congregational Church on Wednesday, June 16, 2010, at 7 p.m. Photographs of the Bickfords and Kinersons will be on display. Call 592-3262 for further information.

Here is your chance to hear the first-hand accounts of the lives and experiences of the courageous young Vermonters who dared to leave their familiar homes for the unknown West in the mid-1800's. They married, had children, established farms and businesses, and lived out their lives in the West, returning to Peacham only for visits. But they documented their lives in their letters home, and now you can hear their stories.

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Rob Larabee (left) and Yves Morrisette of McIndoe Falls bring their organic coffee (beans or fresh to drink) to the St. Johnsbury Farmers' Market Saturdays and the Danville Farmers' Market Wednesdays. Both markets are open from 9 am - 1 pm. Vermont Kingdom Coffee Roasters carry five coffee varieties and the beans are roasted specifically for the markets. The markets have many vegetable vendors and folks selling fresh baked goodies, plants, soaps and salves. Also available are Vermont cheeses, maple products, wool, jams and jellies, wood products, crafts, meat and lunch to go. Support your neighbors and enjoy a local treat.

Enter Your Name Here

Ancestry.com takes Betty Bolevic for a ride

BY SHARON LAKEY

As a child, Betty Beattie listened raptly to her favorite song on the radio, "Far Away Places with Strange Sounding Names," and dreamed of becoming a world traveler. "I just didn't know how it could be done," she said. "Sometimes dreams do come true, though."

Betty was the first child of Harold and Phyllis Beattie of Lyndonville, VT. When the couple divorced, Harold kept custody of their four children before marrying Catherine Beattie of Danville, with whom he had ten more children. Those in Danville associate Harold and Kate with the McDonald farm, Kate's family home, in Danville near Dole Hill where the couple moved in 1947. But Betty's memories span both towns, including her first home on Red Village Road in Lyndonville.

She graduated from Danville High School, and then attended Lyndon Teachers College where she earned an elementary education degree. That degree became her golden ticket to those faraway places. She joined forces with teachers who taught overseas in support of American children at military bases. These teachers began with the pay of a lieutenant and the rights and privileges associated with an officer's rank.

"The pay wasn't that great," said Betty, "but our living ex-



Betty (Beattie) Bolevic holds the book *Family Tree Maker*, which is teaching her how to turn 12 years of research into a book.

penses were near to nothing, and we had weekends and vacations to travel and sightsee." Her first overseas duty was at St. John's, Newfoundland. Her next was in Japan, then to England at Fairford (North of London) where she and her friends could bike to Stonehenge. "I have such wonderful memories from there, like attending Shakespeare's plays at Stratford on Avon." She spent her last year abroad in Bitburg, Germany, where she had an opportunity to take a bus tour into East Germany before the wall came down.

When she returned stateside, she was hired in Fairfield, Connecticut. It was in Fairfield that she met William Bolevic, whom she married. They raised their family of five children in Ansonia, CT, Betty taking time off to

enjoy being a mother after each child was born. All their children have stayed in New England -- Vermont, New Hampshire, and Maine. In 1999, she and Bill purchased a home near the farm in Danville in 2002.

"The farm was always a draw for us," she said, "and we often visited there during summer vacations." It was during the summer of 1997 that Betty became hooked on another form of her "faraway places" dream. This time the dream was triggered by Aunt Elnora (Beattie) Morse, Harold's sister.

"She was quite a character," said Betty. "Elnora was a short woman with a powerful personality," she explained. "She was the town clerk of Jay, VT, and lived in Richford on a farm. When she retired and came to visit Kate and



Left, Elnora at St James Church in Leeds, Quebec - July 1995. Buried here is the Irish immigrant couple that began Betty's family history search. Right, This is the opening computer screen on Ancestry.com's Family Tree Maker. It is a deceptively simple beginning that has taken Betty Bolevic on a 12-year family search.

Harold, she would peruse the Danville Town Report, looking for errors, finding both clerical and mathematical ones, which she would announce aloud to all who were gathered there. One of the favorite family stories of Elnora is how she pronounced the family name-- Bee-tee, not Be-at-tee. One time she answered the phone at the farm and when the party on the other end asked for Occie Be-at-tee she said, "There is no one here by that name," and hung up."

That summer morning in 1997, Elnora, said to those seated around Kate's table that she would like to go to Canada to visit some cemeteries near Lennoxville, Quebec. The lure of travel called to Betty, who spoke up, "I'll take you." Before going, though, Betty took her aunt to the Middlesex library where Elnora was introduced to microfiche. "She loved it," said Betty. "Finding lots of family names was like discovering a mystery for us. She was so excited, and I got caught up in it, too."

Armed with new information about her father's mother and fa-

ther, Tom Beattie and Betty took Elnora across the border. "We ended the day at St. James church cemetery in Leeds," said Betty. "It was dusk when we found them—two old stones, barely readable: Mary Livingston and Robert Beattie." The two Irish immigrants, the object of Elnora's search, lay before them.

But Elnora's reaction to the discovery astounded both brother and sister. "If I knew which vein in my body ran the blood that came from Ireland, I would cut it out!" she exclaimed, in an emotional outburst. Tom and Betty were taken aback. "It was such an odd exclamation from a woman who was normally open-minded and unprejudiced," said Betty.

On the way home, Elnora explained that her father was an Orangeman and hated the Irish. It was a deep-seated prejudice. Elnora remembered bringing home a shamrock as a child and having her father order its removal from the house immediately. "Who knows what stories lay behind such strong emotions?" said Betty, who began her own re-

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search into the Orangemen and the Irish.

"I was intrigued by the family stories," said Betty, "and Elnora was eager to tell them. There were lots of relatives still living in the area, and I began visiting them, asking them to tell me the stories. I encourage others to do the same with their family, because these family members have since passed. Do it now, before they are gone," she said seriously.

Sensing Betty's excitement, her husband Bill did a surprising thing. He came home with a gift for her, an Ancestry.com CD entitled Family Tree Maker. She was two years from retiring, so she tucked it away on a shelf, but when she retired in 1999, she re-discovered it. The CD opens with a simple window. "It's amazing," she said, dismissing with a gesture the countless hours and corridors it has led her down, "how quickly I was off and running."

Of the many hours of research, she said, "It's like you are a detective solving a mystery puzzle. Sometimes, you run up against a brick wall, but months later you will find a clue and you're off again. Many of the connections come from unexpected sources. Canadian family members, also working on Ancestry.com, have helped her solve many of them.

"One of the serious roadblocks I've experienced," said Betty, "is in Ireland itself. In the wars between the English and the

Irish, the records were burned. I can get no further back than Mary Livingston and Robert Beattie, the same two who started my search." One can't help but think the inhabitants of the quiet graves in St. James cemetery must be pleased that they started an avalanche of paper that traces their subsequent family in America. Betty has been working at her family tree now for 11 years. "I've gotten just about all that I can," she said.

The outcome of all those years of gathering is about to take flight. With instructions from a companion book, Family Tree Maker, Betty is about to embark on making a book. Along with the facts about the family, she has gathered photos, stories, and anecdotes that will add human interest to the book. It's a giant step forward from that little Ancestry.com box on the computer screen in which Betty was first asked to place her name.

An invitation: if you are interested in getting started on your own family tree, Betty would be willing to lend a hand, encouraging you and steering you in possible directions when you run into a roadblock. Call the Danville Historical Society (802.684.2055) to set up an appointment with her.

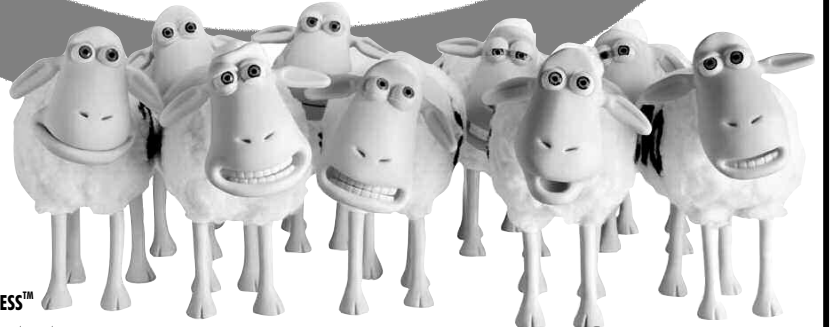
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Left, Elnora Beattie Morse. Right, an early photo of Kate and Harold Beattie.

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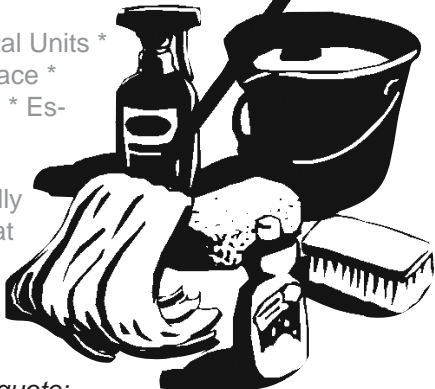
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Project: Plank

The North Star makes a surprise appearance in a home renovation

By Biff Mahoney

Owners of old houses often go to great lengths to establish or verify original construction dates of their homes. In some Vermont communities that can be tricky because early records may have been destroyed by fire or suffered some other misfortune.

However, other means of verification are available, such as town histories or early newspapers.

For several years Denise and I had been periodically making the 18-plus-hour trip from North Carolina in search of an affordable fixer-upper, preferably an early Vermont post and beam cape with hand-hewn timbers. Weekly, I logged onto Northern New England Real Estate Network (NNEREN) to wade through the latest listings. Prior to each trip we would select several homes, make appointments with realtors and head north for a long weekend.

In spite of viewing dozens of properties over the years, none held our interest until the spring of 2005. Dispirited after checking out four uninspiring houses over two days in early May, we headed back to the bed and breakfast where we were staying. Because it was still early Saturday afternoon, I mentioned to Denise that we were only 20 miles away from another old cape, a fixer-upper within our price range. I also disclosed that this was a property she had rejected six months earlier when I presented her with a printout of the listing. Despite her prior rebuff, I had remained interested and contacted Joyce Hatcher, the realtor, for more pictures. Everything I saw in those photos led me to believe the house merited further consideration.

"Okay," Denise responded, "let's take a look."

Merging off US-2 onto I-91, I called Joyce

and asked if we could see the house.

"Meet you there in fifteen minutes," she responded.

A mile and a half north of Sheffield village I slowed the Blazer to a mere crawl.

"This is it," I said to Denise as I turned into the driveway.

I could see her scanning the property, visually taking in the house.

"Wow! I like it!" she exclaimed.

Maybe we've finally found the place we've been looking for, I thought.

"It's a plank house, believed to have been built in 1842," explained Joyce who arrived shortly after us. Several years would pass before I understood the full significance of and developed an appreciation for plank houses.

The lady, who occupied the property from 1946 until she sold it to a Connecticut couple in 2003, did a modicum of upkeep. Over the years the rear rotted, and the sill settled into the ground. The Connecticut couple, although meaning well, undertook some sill and plank repairs, but soon realized a full restoration was going to be more than they could handle; plus the husband's employer transferred him to Colorado, which made their situation dubious. So, they put the empty house on the market.

Once inside it became obvious that this was "the place." Denise heartily agreed, saying, "It feels right."

It was mid-September before we finally closed the deal and took possession. With our



cat Border, we spent our first weekend sleeping on a double bed mattress placed on the floor and eating at an old dining room table we transported from North Carolina. From local second hand stores we purchased chairs, lamps, rugs, and other odds and ends necessary to get comfortable enough to not feel like we were camping.

It wasn't until late November that we were able to make the trip again, spending our first Thanksgiving in the 163-year-old plank house, cooking the turkey and all the trimmings in the home's vintage Hardwick gas stove.

Border took an immediate liking to the house, spending hours exploring the attic and cellar and ridding the place of mice. The cat made about a dozen trips with us. Traveling up I-91, just north of St. Johnsbury she would suddenly perk up, scramble onto the dashboard and start to chatter. A sixth sense told her we were nearing the old farmhouse in Sheffield.

With succeeding trips, we explored and measured everything inside and outside the

house. We planned, re-planned and re-planned again and again, until we were fairly certain of what we wanted to do. I was intrigued with the hand-hewn timbers in the attic and cellar, yet concerned because the main house showed no supporting corner posts.

Inquiries as to whom to hire to repair and restore the house led us to Ed Jewell. After checking over the property, Ed told us what he could do and the expected cost. He expressed gratitude that someone had purchased the house everyone else said "ought to be burnt down." "For years I've been driving past this house several times daily," said Ed, "and always figured it was worth saving."

"We're told it's a plank house," I said.

"Yup," he responded. "This area has a lot of 'em; I've worked on several."

In the process of removing plaster, lathe, and blown-in wool insulation from above the ceiling, the original construction of the building came into view. Eight-inch hand-hewn beams held aloft by wide three-inch-thick

sawn planks standing 90-inches comprised its structure.

In the midst of gutting, Ed uncovered a chalked date on the end girt over the kitchen sink. "1831 9th June" was clearly visible. To the right of the date could faintly be made out the name "Lougee." George C. Lougee and his wife Solhia were the first recorded owners of the property according to a research of deeds. That should have been proof enough to establish June 9, 1831, as the date of raising; however, there was even more confirmation.

Beneath the beam, pasted on the inside of the two exterior walls of that room, were North Star newspapers. Dates of "Tuesday Morning" May 7, 1831; August 23, 1831; October 25, 1831; November 8 & 11, 1831 and December 13, 1831, gave testimony that 1831, and not 1842, was the year of construction. The newspapers had been used as insulation and wallpaper for that room. At a later date, lathe and plaster had been applied over the newspapers.

Pasting newspapers to the exterior walls made sense because as the planks dried they shrank, creating gaps between them. When the cold and penetrating winds of December, 1831, began capturing what warmth the fireplace could give off, the family sealed the widening gaps in what then was probably the main family room and kitchen. Otherwise it would have been a chilly Christmas that year. The easiest and least expensive way to insulate was to seal the walls with newspapers, and at that time, the weekly North Star was read widely throughout northeastern Vermont.

Gutting exposed the very essence of how a plank house was constructed.

Until 1830 as many as one-third of the dwellings built in the Northeast Kingdom were various style plank houses. In reading "The Plank Framed House in Northeastern Vermont," by Jan Leo Lewandowski, I was able to surmise



that ours is a "Type 2" plank house, the strongest and most substantial method of building at the time.

Comprised of vertical planks between sill and plate without posts, each plank is tenoned into the overhead plate and supporting sill, with stress pins pegged laterally into the edges of abutting planks about halfway between sill and plate. For the building to rack out of shape, a significant number of these pegs would have to shear simultaneously. This solidity was evidenced when the house was jacked for sill work. Ed said the entire house hinged on the front sill without racking when jacked at the rear, lifting the top of the chimney along with the roof. The chimney separated just below attic level. This stability is also evidenced along the northwest gable end of the house where clapboarding, level when installed, now inclines more than eight inches from front to back, a distance of 27 feet.

Stress-pegged Type 2 plank framing formed a solid wood wall, eliminating the need for corner bracing or corner posts, much as sheet plywood does in present day construction. Openings for doors and windows were accounted for in the framing process or simply cut

out after the walls were raised, removing the need for separate studing and headings.

Quoting from Lewandowski, "Type 2 plank frame, plank without posts, is the most numerically significant in northeastern Vermont, and as many as several hundred may [still] exist. It also represents the most significant departure from the timber, or balloon framing which followed, in that loads from roof and floors are transferred to the ground with complete uniformity all around the building, rather than being carried by a few posts or a number of studs."

Assembly and erection of a Type 2 plank house necessitated all planks and beams be prepared in advance and set into place and raised as a combined unit since none of the planks could stand alone on the sill without some sort of temporary bracing.

"The Type 2 plank frame house has no posts, studs, or diagonal braces, only planks between sill and plate," Lewandowski continued. "Planks no different from any others meet to form corners, or frame windows and doors."

The fully developed Type 2 plank frame, where planks replace

all corner posts, studs and braces does not indicate a primitive method or an isolated pocket of construction in Vermont, but rather one method among several available at the time, and one with several distinct advantages over post and beam, and subsequent balloon and stick-built framing. What looks to be primal and overbuilt, was actually a refinement of an old technique well adapted to newly settled areas still rich in virgin forests and with a need to build quickly. The technique used more sawn and less hewn timber and required less skilled labor. Other advantages were multiples of similar parts, ease of layout, and absence of posts with their numerous mortises and toilsome corner bracing because each wide plank acted as opposing diagonal bracing. The plank frame also provided the basis for a more elegant interior of Federal style homes by eliminating the in-door visual of corner posts.

A typical post and beam frame construction in c1800 Vermont required sawn or hewn posts, sills, plates, joists, and rafters, accompanied by sawn studs and braces cov-

ered with one or two layers of sawn boards. The chief benefit of plank frame construction was that it took no longer to saw out a three-inch plank, regardless of width, than it did to saw out a one-inch sheathing board, and the plank served as post, stud, brace, and sheathing as well, all of which individually required hewing and/or sawing in a post and beam structure.

Unfortunately plank framing was constrained to the period in which it was prevalent, c1780s-c1830s, because it demanded large dimension timber. Planks of spruce, fir and hemlock generally varied in width up to 26 inches.

Depletion of virgin timber coupled with introduction of the circular saw blade led to general acceptance of balloon frame construction and the resulting demise of wide-plank frame construction.

Denise and I didn't get our traditional Vermont post and beam house — we got something better; a Type 2 Plank House, replete with all the tradition and character of the Northeast Kingdom. Now all we have to do is finish restoring it.

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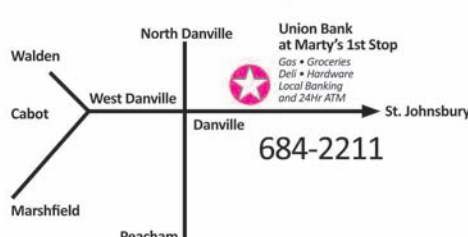
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Lineage library given to Danville Historical Society

By SHARON LAKEY, DIRECTOR

A rainy day in May was the perfect opportunity to light the fire at the Historical House in Danville where a meeting, luncheon and gift of a lineage library transpired. Helen Staley, chapter president of the National Society Daughters of Founders and Patriots of America, was pleased to present the gift to Danville Historical Society president, Paul Chouinard. Also present for the celebration was the National Society President, Donna Chilton Derrick, from San Diego.

Below is the speech given by Helen that explains more about the society. It is Helen's belief that there are likely more residents in our area that would match the lineage requirements to become members of the group, and encourages people to look into their own lineages. At present, three members from Danville have documented their lineage and are included in the volumes: Thelma Hartshorn (Volume 41, a future printing); Luella Sanborn Kirker, volume 39; and Helen Ross Staley, volume 38.

Helen's speech: "The Northeast Kingdom Chapter of the National Society Daughters of Founders and Patriots of America is giving a set of their Lineage Books, volumes 26 through 40, to

the Danville Historical Society.

"The NSDFPA is a hereditary society made up of women, unique because eligibility requires that in an unbroken line is an intermediate PATRIOT ancestor who gave military or civil service in establishing American independence between 1775 and 1784.

"This 112-year-old small society aids the military in times of war and promotes genealogical, historical and patriotic projects. Printed volumes of proven lineages of society members, published every 500 new members, are placed in libraries throughout the United States. Each lineage gives valuable known birth, marriage and death dates and the colonies or states in which these occur, along with the references from which they were extracted. This information is invaluable to genealogical researches.

"Also included is an Index of Lineage Books, Volumes 1 through 34, labeled: 'Founders and Patriots of America Index.' The project of DFPA National President, Donna Chilton Derrick, during her three-year administration is to collate and print DFPA Index to Lineage Book Volumes 35 through 40, a copy of which we will give to the Danville Historical Society.

"The Northeast Kingdom Chapter was organized in 2006 and chartered in 2007 with 14 members, including locally: Thelma Hartshorn, whose PATRIOT, Aaron Hartshorn was in



Helen Staley, president, officially hands Paul Chouinard, president of the Danville Historical Society, one of the lineage library books.

Danville before the conclusion of the Revolutionary War; Luella Sanborn Kirker, whose patriot's son, Jonathan Hobbs Sanborn was in Tampico, North Danville, about 1780-1790; and Helen Ross Staley's patriot's son, Jonathan Ross was in Waterford in 1792. Other chapter members' Founders and Patriots were from the colonies or states of New Hampshire, Connecticut, Massachusetts Bay, New Haven and Maryland."

I couldn't help but wonder how this library might help those

who have no chance of matching the lineage guidelines for this organization. Personally, my side of the family has no long roots in America, but recently my husband reopened his family tree folder, and there is one man who does. On his mother's side, John Clay, known as the British Grenadier, captained a ship to Jamestown. At least, that was the information he had gleaned from family notes and the Internet. Thinking I might find that man in the library, I looked in the Index. There, I found an entry

for him that sent me to Volume XXIV, 187.

The short entry in that volume reads: "John Claye, son of Sir John Clay of Wales, came from England in ship "Treasurer" in 1613. Resided in Charles City, Virginia in 1624, finally settled near Jamestown, Virginia. Married Ann, who came in the 'Ann' in 1623."

Now, that was interesting!

To see this article with the associated photo album link, go to <http://danvillethistorical.blogspot.com>



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Adjusting to life in my 90s

By JOHN DOWNS

Adjusting to age 90 for the past six months has been traumatic. I realized that I was probably living in the last decade of my life.

I had already lived through eight “end of the decade/beginning of the next decade” eras without a problem. Life ahead seemed limitless then!

But my life in the 9th decade promises to be different — with this caveat: back in the days when super-longevity was an exception, my grandmother lived to be 91, and my mother to be 96. I have their genes, but my interior clock doesn't seem to be set for 100 years — hence this preoccupation with my supposedly final decade.

So how to anticipate a life that will inevitably be changed— enjoy it or endure it? Of course, my physical condition and mental acuity will be involved. So far, I expect to enjoy these years and not simply endure them. I am not discouraged by a serious problem with my balance (a cane helps), impaired hearing that will get worse (hearing aids help immeasurably), and some short term memory loss (no help here — just hope it doesn't get much worse).

Fortunately, most of my mental buttons are still working. And more importantly, I am blessed with a loving and caring wife, three thoughtful children, friendly relatives, good friends and legal associates, (an adoring and adorable cat), plus sufficient material resources to support ourselves. How could I be so lucky?

And yet, it is impossible to forget that death with its finality and oblivion is always hovering nearby. If I am to have a modicum of enjoyment and pleasure during these final years, I have to accept and adjust to its permanent presence. So, as I can't avoid it, I plan to meet it head on. As the inevitable changes in attitude and life style are forced upon me, I shall try to accept them graciously, if not enthusiastically, and not ignore them.

New thoughts and concerns have arisen along with the 90s, as they must for anyone who admits that he or she is living in what is probably the final decade. For example: do we change where we live? In an earlier column I wrote about our decision to move to a retirement community, and the peace of mind that came with that decision. Well, that decision has al-

ready undergone a change.

We are still on the list to be offered a two-bedroom apartment when one becomes available, but upon further analysis (thanks to a flexible approach to life) we believe that as long as there are two of us, it is better to stay right here on our beautiful hilltop.

Why the change? Virginia decided that she would not be comfortable enough in a retirement community environment at this stage in her life as she will be right here. We were influenced, also, by the decision of a valued 88-year-old friend in precarious health to live and die alone in the home he loves, even though he lives more than a half a mile from neighbors. We concluded that if he could do that, why are we leaving the beautiful home we built when we are in good health?

The last decade has to have some fun and frolic in it — even foolishness! I really don't know what to expect. For example: a few days ago, when I was sitting on our deck with its panoramic view of Mount Washington and Burke Mountain, the implications of life in my final decade finally hit me with a startling reality. I was sitting alone, so there was no audible or visual reaction to its stunning effect on me.

And then I happened to turn my head to the right, and there, about five inches from my glasses, was a colorful pansy staring at me. He/she/it was one of a colony living in a flower box outside of our breakfast area. We exchanged stares; the pansy won the visual staring contest because of its beautiful white, blue and orange colors. But I won the “philosophic confrontation” because it promptly brought to mind several important concerns to which I have no ready answers. Perhaps I am selling the pansy short, but I don't think it was worried one whit about such mundane, human preoccupations.

In retrospect, I think this is a good time and place to stop. In subsequent columns over the months and years to come, I will try to keep you informed about how life in the 90s is working out for this nonagenarian. May some wisdom evolve from the process.

A small victory over Amazon

By VAN PARKER

I'm still celebrating what might be described as a small victory over amazon.com. This may seem like an unworthy topic for an article in The North Star. However, for one who has always felt technically challenged it was very satisfying.

It was a matter of ordering a book. The book was selling for \$4.79. It apparently came from a warehouse that was going out of business. So I went to work to get the book properly ordered in Amazon's “shopping cart,” but then I couldn't remember my password. After retyping several odd combinations of letters and numbers I heard the good news that I could use a new password.

So I started over with the new password and reordered the book, only to find that I had now ordered two copies of the same book. In trying to rectify the situation I kept adding more books. At one point Amazon was going to send me seven books plus a substantial postage fee. A \$4.79 book had multiplied like rabbits, and the total had reached \$48.00.

I had tried to make things better, but I had only made them worse.

I called in my wife, who often serves as both

my ears and brains. She had successfully ordered from Amazon before. This time, though, she couldn't figure it out either. Meanwhile my order was in suspended animation.

It was getting late so I decided to sleep on it, thinking that in the morning I could look at the whole mess again with what the Buddhists call “a beginner's mind.” Getting up early and determined to find the answer, I successfully reduced the number ordered to two books, one of which was a totally new book I hadn't intended to buy.

That seemed like progress. Seeing a little box to check, I reduced the order and somehow was able to delete the book I hadn't ordered. Then I noticed another little box, which said something like “apply changes.” It worked and I felt better all day.


One wonders how many problems are solved in the early morning, how many rash decisions have been avoided. “Sleep on it” is something my mother would have said. She knew what she was talking about. And, concerning Amazon, don't let them sell you anything you don't want to buy. It's inexpensive, but it's not your local bookstore. And the postage brought the price up to \$8.77, give or take a cent.



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Walden Hill Journal with Jeff & Ellen Gold

June 2, 2009

A chilly start to the month and more rain. On the 1st we had a precarious low of 34°. Last night the two digits changed places. What veggies are in the garden are on hold, waiting for warmer weather and sunshine. Asparagus are offering a modest but delicious harvest. Lilacs are profuse and opening gradually, perfuming the air. I haven't seen any swallowtails but they should arrive soon. The hummingbird feeder is attracting customers, and I filled the seed feeder as well. Goldfinch, blue jays, and striking rose-breasted grosbeaks have been visiting the feeder. Hopefully the bears have enough food in the woods to leave the seeds to the birds.

June 5, 2009

We've brought the birdseed back inside after getting word of a bear at the neighbors' feeder up the road. A very beautiful but puzzled goldfinch is perched on the feeder pole wondering where the seed has disappeared to. Except for the voracious blackflies, it was a beautiful outdoor work day. My basil and tomato plants are in the ground and carrot and squash seeds are planted as well. All that remains are kale seeds, which I'll plant later to insure a Fall harvest. Swallowtail butterflies have returned to feast on lilac nectar, their bright yellow a shocking contrast against the purple lilacs. Our new lawn mower with directional, movable front wheels is doing a good job mowing the field and providing a great aerobic workout.

June 9, 2009

I cleaned out the stove yesterday, mopped the hearth and surrounding tile and put the woodstove into summer mode. So today, of course, it's chillingly damp and in the 40s. A wood fire would be in order but enough is enough. We're opting for an extra layer of clothing instead.

June 12, 2009

We're getting some much needed pre-cip. The rain barrel is finally filled again, and the transplanted lettuce is responding to a good soaking. Irises have begun to open to compliment the already blooming bachelor buttons. True to form, the vibrant pink rhododendron flowers opened in time for my birthday. We celebrated with an overnight stay on Lac Massawippi, complete with a gourmet French dinner and equally delicious breakfast. The special for the evening was lobster served over quinoa with chanterelle mushrooms surrounded by a delicate orange sauce. Jeff opted for the salmon biologique (which melted in his mouth) with daikon strips topped with a poached egg. After our amuse-bouche of tuna with various minutely chopped garnishes, Jeff chose a seared scallop entree while I opted for the fiddlehead soup. The dry bowl arrived with neatly arranged strips of leek, radicchio, and various herbs and flowers and a small mound of cauliflower puree. The waitress then swirled the rich, emerald green creamed fiddlehead soup into the decoratively garnished bowl. Each spoonful of fiddlehead puree offered a different culinary sensation from the various garnishes provided. For dessert I chose the maple parfait with blackberries and fried banana while Jeff chose the lemon tartelette, which was a beautifully arranged plate of "disassembled" lemon tart so that Jeff could savor each rich part individually or combine it at will. Our mignardises consisted of several truffles and other gourmet sweets with a "happy birthday" marzipan wafer. The culinary highlight for Jeff were the still warm, crusty, olive bread rolls. Fortunately, we stayed in between storms in Quebec although it was mostly cloudy. We managed an afternoon canoe ride on the placid lake. It's the first time in many years that we've ventured out in a canoe and found that our paddling needed some adjusting. Our stroll after dinner was

complimented by a pair of loons drifting close by. It was a relaxed and very memorable birthday celebration. It's always a treat to head over the border into Quebec.

June 21, 2009

Summer has "officially" arrived as far as the calendar is concerned. It certainly looks like summer with lush green hills and profuse floral displays. Lupine, lilies, irises, poppies, bachelor buttons, and euphorbia have responded to the recent rains and are in full multicolor bloom. The temperature remains on the cool side and the sun a bit elusive. Makes for comfortable working in the garden when the rain finally lets up. Of course all this moist weather has been a boon for the blackflies. Another large bear was sighted across the road. Neighbors called to alert us that it was headed down the power line path towards us. We didn't see it but remain vigilant. Another neighbor described seeing a large cat cross her yard. From her observations it sounded too big to be one of our local bobcats. Maybe we have an illusive catamount?

June 24, 2009

Summer has finally arrived in the form of bright sunshine, lush green fields, towering thunderheads, and delicate wildflowers dotting the roadsides. For now it's bright yellow buttercups, orange hawkweed, purple asters, and white daisies bringing dainty beads of color on long, graceful stems, swaying at the slightest encouragement from the wind. We spent a very enjoyable evening yesterday, touring the Comerford Dam. Its basic operation hasn't changed much since opening in 1930, the old technology proving adequate over time. Computer technology has automated the running of all the hydro dams along the VT/NH stretch of the Connecticut River, but the principle operation is the same since President Hoover pushed the button to commence operation. Our

group of about 30 individuals from age 13 to past 70, donned blue hard hats and eye protection for the three-hour tour and discussion of hydroelectric power production. We ended with a short explanation of the ongoing ecological studies of the dam's effect on the surrounding ecosystem. We learned that due to new safety concerns, our group was receiving Trans-Canada's final tour of Comerford Dam. The reservoir is very picturesque and peaceful, somewhat remotely situated on the infamous 15-mile falls of the upper Connecticut River. The falls presented great danger to the old time logging river drives. Several loggers were found buried in pork barrels on the banks of the river when the dam was being constructed. We discovered a very scenic back road to arrive at the dam and had a blazing sunset returning to Danville via Joe's Brook Road.

June 30, 2009

We're ending the month with more rain, but at least it's warmed up a bit. The sun is trying to break through and will hopefully provide us with a window to work outdoors and feed the blackflies. Meanwhile, the gardens are flourishing and so are the weeds. We harvested our first bok choy and it was a tasty, peppery treat. The fresh greens are very tender and steam down nicely as do the chopped stems. This is our first time growing bok choy, and it seems to do well in our colder climate. It's an early garden treat, ready to harvest before the snowpeas or kohlrabi. I wasn't sure when to start picking the plants but knew it was definitely time as flower stalks began appearing. The road crew is out grading Walden Hill. They're going at it none too soon, as it was getting hard to avoid the potholes. Fireflies are beginning their nightly flickerings. Lightning seems to intensify their frenzy. It's interesting to observe ones closer by and follow their unique blinking codes.

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Follow the Money

'EXIT, FOLLOWED BY BEAR'

BY RACHEL SIEGEL



You couldn't make this stuff up. In a line, at a table adorned only with water bottles and stacks of pages filled with their own email chatter, investment bankers raise their right hands and solemnly swear. Facing them are senators armed with similar stacks, aides, and populism.

The senators take on different roles; they are the stock characters we've seen so often in black and white. Some lead off with a direct assault and colorful language, feisty and offensive. Then some are folksy, talking it down for the people back home—it helps to have a drawl—trying to reveal the common, human evil under the sophisticated veneer of education and intelligence. Then there are the analysts, putting themselves on par with knowledge to strip away the defense of complexity.

In the end, the bankers said they did their job. They are market makers, and they did what market makers do: they made a market. They took the other side of the trade. When someone wanted to buy, they sold; when someone wanted to sell, they bought. Just doing their job.

Did they take the other side of their own clients' trades?

Of course, that's what market makers do.

Did they advise their clients to buy investments that they were selling?

Perhaps, there was a lot going on.

Did they know there was so much risk?

Of course, they were managing the risk. That's their job.

Who did what, exactly? Where is the colorful rogue on whom we can pin the greed and

the guilt? "We worked as a team."

To make a market is to create a way for investors to offload risk, to sell again whatever they have once bought and with it, its future risk and potential losses. To make a market is to create liquidity and indeed, without that there would be much less financial activity all around. Few would buy corporate shares or bonds without secondary markets to re-sell them, and as a consequence there would be far less financing and far less economic growth. Few would buy government bonds they couldn't re-sell, making fiscal policies –

the wars and the welfare, the retirement and the healthcare – impossible.

Someone has to create liquidity—it isn't just there—because if it's an opportune time to sell (buy), few would want to buy (sell) for all the same reasons, so market makers keep markets from drying up, from creating losses and panics, and perhaps from evaporating altogether.

In the mortgage market, investment bankers who packaged and re-sold mortgages, who bought packages of mortgages and used them to sell synthetic securities, or who took the other

side of those trades were making a market. They were creating the liquidity that enabled a market that allowed institutional investors who wanted to gain from an increase in home ownership to invest in mortgages but not in their risk. That allowed mortgage lenders to lend more and profit more from lending, without its risk. That allowed individual homeowners to borrow more and buy more, but to bear all that market risk.

When you use leverage to buy a home, or to make any investment, you take on the risk of the home losing value. That can happen for two reasons: something specific could happen to the property or something could happen to the property market that affects your property. You buy insurance to cover your specific risks, but you can't insure against market risk.

The mortgage lender also takes these risks, but the lender can turn to a liquid market and sell your mortgage and with it,

your risk. That buyer can then bundle those mortgages and re-sell those risks, and on, and on, but you are stuck with them. You can't insure against your housing market falling down as you can against your house falling down, and you can't insure against recession.

We need a plot, preferably one with a colorful and evil villain, or at least a tragic hero or dramatic irony or catharsis. In the end, we are left with relentless rationality. Whoever buys into a liquid market can offload risk and avoid its losses. Whoever has no liquid market must keep risk and will suffer its consequences. That makes a liquid market a valuable thing. Whoever can create one, a market maker, will be compensated for the service provided. Whoever understands that lives to invest another day.

Rachel S. Siegel, CFA, consults on investment portfolio performance and strategy. She is a professor in the business administration department at Lyndon State College.

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A natural education

Frequent creature visits shape the future of a young boy

By BILL AMOS

A few readers living nearby know I'm a retired biologist, and a long-time naturalist. If asked what prompted me to pursue such a calling, I credit mentoring by outstanding teachers and colleagues. Family support was constant, especially from Catherine who has been with me every step of the way and is entirely responsible for whatever success has come.

But there was an earlier influence that had little to do with people. Since I've been writing about youthful days in the Philippines, it's time to acknowledge the effect of those years. No young boy living where I did could avoid noticing the constant parade of tropical creatures and plants. My friends were aware of them too, although apparently weren't affected so profoundly. From the start, I was consumed by wonder with an overwhelming need to know, an intense interest in the natural world.

Remembering those faraway days is like entering a kaleidoscopic zoo where strange creatures pop in and out of focus. It makes no difference what they were or which came first, but here are a few that had an effect.

Insects and spiders probably started things off, since they were all over the place, indoors and out. Being young and small I was close to where they lived; it was a lot easier hunkering down to their level than it is today.

In bed at night, tucked inside mosquito netting, I'd hear a giant atlas moth land with a thump on the window screen. Its fluttering alerted me to something huge just beyond my reach. I may have been

frightened at first, but soon looked forward to the arrival of this magnificent insect with a foot-wide wingspan. Years later I acquired a mounted specimen of an atlas moth that now hangs where I see it every day.

Then there were nose-bears. A nose-bear (a boy's name for it) was a big insect we regarded fondly as a carry-around pet. Yes, it would cling to your nose with scratchy claws if you put it there, which we often did to gross out the girls, but its name really came from an exceptionally long proboscis sticking out in front like a rigid trunk. Years later I realized it was a weevil, a member of a large family of distinctive beetles. We have tiny weevils in Vermont with prominent noses, but they're only a fraction the size of a Philippine nose-bear.

Treasured pets that they were, we carried nose-bears around in wooden matchboxes and raced them against one another. They rode in toy cars and went to bathtub seas in little boats.

The best nose-bears were black and sturdy with ridged wing covers. Black ones, we knew, were far superior to the smooth red ones. No one kept red nose-bears, but if a newcomer did he clearly was incapable of recognizing quality.

I have no idea what Philippine nose-bears ate in the wild, but it's possible they were destructive of crops—but that wouldn't have lessened their appeal to us. In captivity they consumed unwanted spinach and perhaps a soiled gumdrop fished from a linty pocket.

One might think ten inch walking sticks inhabiting our house shrubbery would be formidable

competition for a nose-bear, but they were much too large and had a boring lifestyle, slow moving and incapable of performing the tricks and jobs we had lined up for our compliant pets.

Foot-long centipedes weren't any fun. In fact they were nothing you wanted to play with. They scurried with dozens of legs so swiftly you couldn't anticipate where they would turn next. Everyone knew the scimitar fangs were capable of injecting venom of a terrible sort. Our Igorot gardener's withered right arm was, he claimed, the result of repeated bites by a centipede. Many years later reading about tropical centipede toxicity, I believe he was right.

Termites weren't any fun either. They were inordinately dedicated to what they saw as their destructive duty. Shunning light, they worked hidden within galleries inside wood of every kind, anywhere and everywhere. Our house, like all others, was built high on cement piers in an attempt to discourage termite invasion, but resourceful as ever, they attached mud galleries to the concrete through which they scurried in lightless security. A finger-wipe could breach a tunnel, but it was repaired within minutes.

Termite persistence paid off—for them. Most Americans placed small wooden Igorot carvings around their houses to serve as bookends, bowls and such. They were favored targets for termites because the wood from which they had been carved was old, dry and coated with shoe polish, a convenient stain readily available to mountain tribesmen. Sometimes a little wooden warrior, apparently untouched and intact on a table, would crumble beneath your fingers when picked up.

Spiders were another matter. Venom notwithstanding, they appealed to me. One kind of jumping



"Clara Bow" was a pet Philippine Macaque.

spider almost perfectly mimicked the black ants it lived amongst. Using upraised front legs as "feelers" it greeted passing ants by touching their antennae, and they accepted it as one of their own, a fellow nest-mate. The ants never tumbled to the fact that every once in a while one of them served as the spider's dinner. But who would miss one among thousands?

Giant spiders of the tarantula sort were everywhere. Playing golf with my father and reaching a green, my ball rolled close to the hole. It suddenly vanished under the onslaught of a furry beast leaping from the hole and straddling the ball as possible prey. It didn't work out for the spider, but it was an impressive sight.

Equally large house spiders hid during the day but came out at night to lurk on the knotty pine walls. Beneath my mosquito net I could never be sure what was spider and what was a pine knot. If it

moved, I knew.

The least appreciated joint-legged creature was the ubiquitous giant cockroach. No matter what control methods were used, the two-inch bug populated every house in the country. Our cat did her valiant best every night preying upon and devouring as many of the succulent insects as she could. Satiated at last, she left evidence of her many meals in the form of spindly legs and papery wings scattered over the floor.

One cockroach made family history.

My father, a calm and even-tempered man, seldom used expletives. Lying awake in the dark I heard him enter the bathroom where he had left a cup filled with medicinal syrup to soothe his raspy throat. There was a horrible gurgling noise, a crash of breaking glass, and a house-shaking roar, "Holy Nellie!"

He hadn't turned on the light and had come close to swallowing a giant, sweet-seeking tropical cockroach that was in the process of drowning in the syrup, legs twitching.

"Holy Nellie" entered our family vocabulary and is with us today, three generations strong.

We lived in mountain country at an elevation of almost 5,000 feet. Having no understanding of animal needs and specialties, it did not enter my mind that this might not be a place for crabs. I took it for granted the small red and blue crabs living in a stream near our house were natural inhabitants of mountains. I watched them and played with them, never knowing about their life cycle. Many years later as a marine biologist, I realized that the larvae of these mountain crabs nevertheless had to become members of the ocean's plankton in order to complete their life cycle. Upon maturing the colorful crabs left their mountain home and sculled downstream over fifty miles to the sea. The eggs they laid in salt water would then hatch into swimming larvae that eventually meta-


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morphosed into the typical crab shape, but of an exceedingly small size. Incapable of swimming, these vulnerable little creatures had to leave the sea and clamber all the way into the mountains where they grew to maturity.

It wasn't just animal life that affected us. Almost with bewitchment, walking outdoors after dark enhanced sensory perception. A powerful and lovely fragrance permeated the evening air from a small tree called dama da noche, or lady of the night. In moonlight one might see the great white blossoms of night-blooming cereus, so bright they seemed to shine of their own accord. By day these huge, ornate blooms withered and dropped off, function complete after a single night.

I'd spend daylight hours deep inside the towering cathedral colonnades of giant bamboo whose foot-thick towering stems rattled in the breeze overhead. The ground was devoid of small plants, carpeted as it was by a blanket of bamboo leaves. The surface was thick and slippery enough for me to try skiing on a pair of smoothed pine boards—only to crash and break my arm.

The one plant I remember disliking intensely and tried to avoid was tall, sawtooth-edged kogan grass. Just one attempted pass through a stand of kogan and blood was drawn. Many years later reading about the ordeal of American troops during the four-year Philippine War (1899-1902), fields of razor-sharp kogan grass challenged them almost as much as the Tagalog enemy.

Animals larger than insects and spiders left a lasting effect upon a growing boy. Scurrying foot-long grass lizards invited chasing, but were rarely caught. If I finally grasped one, I was horrified to find my fingers holding a twitching, thrashing tail as the now truncated lizard scampered to safety. Once in a while I'd notice a lizard with a stump of a tail of different color in the process of growing back. It was only later that I learned about this entirely natural, life-saving diversionary feature of grass lizards and many others of their kind around



Jumping spider that closely mimics the ants it lives amongst.

the world. Autotomy, it's called: self-amputation.

The house-living, wall-climbing gecko was an endearing little lizard. After dark I'd hear them exchanging their gek-gek-gek calls; in daylight I found them visually enchanting. When a gravid female crawled across a sunlit window, I could see eggs within her translucent body. Closer still it was possible to study those marvelous splayed fingers and toes that allow a gecko to climb any vertical surface.

One gecko engaging another on the ceiling grew agitated and dropped onto the breakfast table near my cereal. Landing gently right size up, it paused for a long minute to regard me with bulging eyes before scampering off. If I had grabbed it, no doubt I'd end up with a twitching tail.

Other reptiles were impressive in a different way.

Our Philippine mountain house, elevated off the ground like others to discourage termites, had firewood stacked underneath. It was a maze in which boyhood friends and I liked to play—until we found we shared the space with an Asian black cobra. It never occurred to us to run in alarm and demand the snake's demise; we simply found another place to play. I sometimes saw the cobra sunning

itself outside my bedroom window where it watched for native mice and rats, whose population took a precipitous drop. Our solicitous houseboy, Felipe, saw it one day and concerned for our welfare dispatched the creature with a single bolo chop.

We also had pythons. A sixteen-footer, freshly killed by the gardener, was presented to my parents, who decided to take it to an expert in town for identification. The huge creature was draped half on the floor of our car and half on the back seat next to me. In the middle of the town's main street, the reptile went into a paroxysm of violent thrashing in its final death throes. Despite a steep downhill road, human occupants catapulted from the car. The expiring python remained as sole passenger in the accelerating vehicle that came to rest against a wall a half block down Session Road.

For a while I had a couple of pet mammals, but not at the same time. One was a mongoose named (what else?) Rikki. He paid not the least attention even to the smallest common grass snakes, but in contented fashion rode wrapped around my waist, hidden from adult disapproval under a sweater worn to ward off the morning chill. He even went undetected to class with me.

Briefly there was a monkey, a Philippine macaque, not known for its manners. This one scratched a lot and liked picking through my hair. Neither the monkey nor I had inhabitants in our fur, but apparently searching for them was fun and at the same time mutually satisfying. Later I learned that grooming is a form of social interaction especially important to primates of all kinds.

For reasons now forgotten, my monkey was "Clara Bow," a name familiar to those of my generation. The real Clara Bow (a Hollywood sex symbol of long ago) would not have been flattered on two counts: my Clara Bow's face was locked into a perpetual grimace, and my "she" was a he.

Clara Bow the monkey didn't live with us for long. After a few months in a large outdoor cage, he was allowed to accompany me indoors where we chased one another around my bedroom, ultimately romping through the entire house. Our family grew careless, allowing him to stay inside for longer and longer periods. One evening at dinner—mercifully only our family was present—Clara dashed across the room, climbed a floor lamp, and launched himself onto a wicker chandelier above the table. It swung wide, accelerating as he pumped it into greater arcs. The ride was exhilarating, and excitement got the better of him. He lost sphincter control and a thin stream of fluid sprayed up and down and back and forth across the table. Nothing escaped.

That put an end to Clara Bow's failed brush with civil deportment. Thenceforth he dwelt with others of his kind in a regional zoo where he could be as uninhibited as he wished.

Birds of course were everywhere, but wary of my prying they

stayed out of reach. Having no binoculars at the time, I paid little attention to them. Nevertheless a few remain in my thoughts. One, never seen (but possibly a native dove) called in the woods. Its distinctive song became a family whistle and to this day my children, all now members of AARP, perk up when I pucker and blow. Even grandchildren pay attention.

A neighbor down the road had a pet native mynah living just inside her front door. When anyone knocked, her distinctive voice, faithfully uttered by the bird, brightly called out, "Just a minute please!" When she was away from home, frustrated, grumpy visitors eventually left muttering rude things. I'd go to the porch and try unsuccessfully to tire out the bird, but it remained as cheerful in its twentieth response as with the first.

Another bird voice heard only after dark and chilling to recall, was the deliciously frightening staccato cry of the diminutive Philippine screech owl. Deep within my protective mosquito netting I shivered with wonder.

It was a voice straight from hell, entirely unlike our little North American screech owls whose querulous calls are more amusing than alarming. Those Far Eastern vocal virtuosos started with an impossibly high tremulous shriek, repeated a dozen or more times in descending intensity and range, ending with a gurgling croak suggesting a horrible demise straight out of Edgar Allen Poe. I suppose the only creatures that loved that nightly serenade more than I were lady owls.

So I ask, how could a child fail to be affected by such a cast of characters: giant centipedes, bamboo cathedrals, shrieking voices in the dark—and nose-bears?

Nature education indeed.



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>> Page 1
again.

The first baler I ever saw was green, and may have even been the same model, a John Deere 14T. At the time, I wasn't sure exactly what it did, and I'm still not sure exactly how, but I was fascinated by it the same way I was fascinated by the steam locomotives which were running through our valley at the time. I had seen my destiny. My baler education has been slow and sporadic since then, occasionally punctuated by loud bangs, it would have been a lot faster if I'd ever had to actually farm for a living. I never became a locomotive engineer, either, but I've had some good times on the left side of the cab.

The first baler I actually owned was brown, not green, and it was positively demented. The original red had all gone to rust, but faded yellow letters still proclaimed: "The Hay in a Day Machine!" Born in the day when most tractors were too small to power a baler, it had its own gasoline engine perched on top, capped by a muffler which looked like a Mexican sombrero. "Pancho" was the problem. He wouldn't wake up, and by the time he did it was five in the evening, with showers in the forecast, and I had been so preoccupied by my efforts to rouse him that I had neglected the other adjustments which were sorely needed.

In those blissfully naive days so long ago, it seemed as though there were always friends on hand who were as innocent as we were, and about half a dozen had turned out to "help with the haying." Several grew impatient with my efforts to rouse Pancho, and left early. More left when they saw the baler actually spring to life. It was terrifying. While Pancho snorted and puffed smoke, the machine clattered and growled, rocking my tractor as though it was a mechanical bull. Worse yet, as I began feeling my way down the first

windrow, hay kept going in one end but then refused to come out the other, while the rocking and growling grew more ferocious. It was a nightmare, an impossibility. Everyone knows that what goes in one end must come out the other.

But then, at last, I could see by the expressions of the few friends left that something important was happening, and sure enough the baler was laying our first bale. When it was done, the rocking let up and the motor began to purr contentedly. The bale was six feet long and weighed two hundred pounds. A few more "friends" left. I shut the thing down and made a few adjustments, but by the time I finished baling it was twilight and the dew had settled heavily upon the land. The bales were shorter but hardly any lighter, all the help had left, and my wife and I lugged them to the barn with a pickup truck, eight or ten to a load. Within a few more years, both the baler and the wife had left the farm as well.

One does not start over again without some trepidation, but I did, all the wiser about the importance of maintenance in any relationship. I still don't fully understand the magic of tucker fingers and knotter bills, but as this baler and I grow older together I am increasingly in awe of its place in the parade of farm equipment which helped to make our nation great, just as the steam locomotive did. I'm also more aware that every technological advance seems to put something else at risk. Less work means more responsibility. I'm not in favor of stepping backwards; I've tried taking in hay loose, for example, and it's not nearly as much fun as it may appear. I'm quite content to be stuck in the 1950's and if anyone out there knows of another nice John Deere 14T I could purchase, I might give my own baler the retirement it so richly deserves.

In praise of haggis

The pride of Scotland



The Colvin family. Back row, Angus in World War I Navy gear, Norman and Louise, Middle row, Arthur and Isabelle; front row, Elsie Bain Colvin, Helen, (mother of Virginia Downs) and Angus Colvin.

By VIRGINIA DOWNS

Alexander McCall Smith's recent article in the New York Times, "Keep Your Hands Off Our Haggis," struck a sensitive chord in my Scottish heart. With both grandparents on my mother's side and Campbell ancestors on my father's side from Scotland, the wail of bagpipes puts me in a nostalgic mood.

The Edinburgh author traced the antipathy between the Scots and English over three centuries. "The insult to the Scots this time is that haggis, the Scottish national dish, is not really Scottish, but English," he wrote. "Now this may seem a matter of little consequence to Americans, but how would the United States react if apple pie and turkey with cranberry sauce were to be claimed as the products of, say, French cuisine?"

"The haggis, of course, has

played an important role in the Scottish national psyche — not as food, but as an invention," he continued. "Scots like to console themselves with the knowledge that even if today we are a small nation on the periphery of Europe, an adjunct to a defunct empire, and chronically unsuccessful at something we would love to be successful at (soccer), we nonetheless have a great past as inventors."

My mother's parents emigrated to America from Scotland in the late 1800s. Angus Colvin came from Aberdeen and Elsie MacDonald from Aberdeenshire. They met in Montpelier where both had made plans to stay with cousins until they found work and became citizens. Angus arrived with hands-on experience working with granite for tombstones. Soon he and two cousins set up business in Montpelier sheds. Elsie helped her relatives run a boarding house. Social life was active, with many jobs in the Barre

quarries and granite sheds nearby. My grandparents-to-be met at picnics. My mother was the first of their six children, destined to play nanny to the youngest, her sister Isabelle.

Several years ago, I met her brother, Angus, in California, who told me the story of his family chore shared with his brother Norman — preparing haggis. Through membership in the St. Andrew's Society of Vermont, I have sampled it.

Some readers of "Northeast Kingdom Cookbook," a book I prepared in 1986 for Caledonia Home Health Care Agency, probably saw, but did not try to cook, my uncle's recipe.

Back Yard Haggis

Angus Colvin

- 2 lbs. dry oatmeal
- 1 lb. lamb's liver
- 1 scrubbed sheep stomach bag
- 1 large onion
- 1 lb. chopped mutton suet
- 1/2 tsp. each cayenne pepper, Salt and black pepper
- 2 cups of beef stock

"Toast oatmeal slowly until crisp, then mix everything (except stomach bag) and add stock. Fill the bag just over half full, press out air and sew tightly. Have a large pot of water boiling. Prick haggis bag all over with a large needle so it won't burst, then boil slowly for four to five hours. Always served with mashed turnips and potatoes (Clapshot) by Scotch families such as mine.

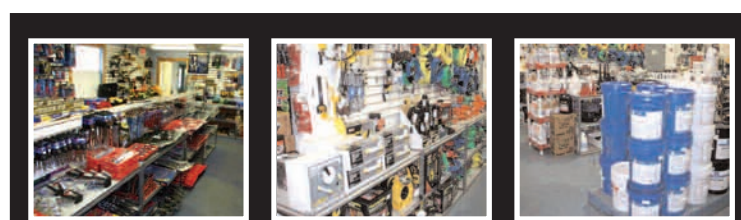
"My mother was very particular that the stomach bag be carefully scrubbed inside and out. That was not a favorite chore for my brother and me. We used a laundry brush and a washboard, doing it in the back yard. Once when she kept telling us it wasn't clean enough, we thought a wire brush used to groom pigs would be better. This tore the bag up and scratched the wooden washboard. We did not do that again — our punishment was to clean a bushel of spinach full of dirt from a neighbor's garden.

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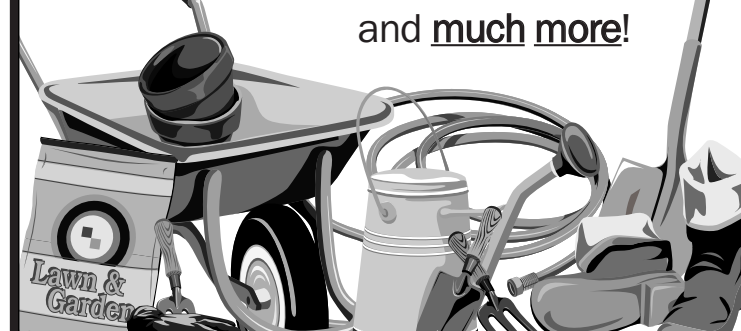
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Big Night in Danville

The first in the Dinner and Foodie Movie series, to benefit the Pope Memorial Library, held at the Flander's home in Danville on April 30, was a gastronomic and cinematic success.

The setting, food, screening and cooking was provided by our gracious and talented hostess Ginny Flanders. The movie screened was Big Night, with Stanley Tucci and Tony Shaloub, about two immigrant brothers who own and operate a struggling restaurant on the New Jersey shore. The chef, Primo, is a brilliant perfectionist who chafes under his few customers' expectations of 'Americanized' Italian food. He can only cook 'authentic' and will make no allowances for his customers more mundane palates. All the brothers' hopes to remain in American hinge on how Primo executes the dinner for the 'Big Night'.



Just as Primo poured his heart into every dish, Ginny's culinary skills upheld the fictional chef's stringent standards, course for course, in taste, flavor and presentation. The first course was an Italian Clam Soup, a cioppino-like soup with fresh clams that danced on your tongue and had the guests swooning just as the 'zuppa' created by Chef Primo. Served with the first course was homemade Italian semolina bread, warm from the oven, along with an olive tapenade. The main course was hand rolled lasagna with spinach, mushroom, meat sauce and béchamel that melted in your mouth and rivaled the famous 'timpano' of the movie. The 'ensalada' was tender lettuce and pear dressed with a hand made Italian vinaigrette. The 'dolce' was not one but two tiramisus; one traditional and one blueberry.

Ginny created these sumptuous masterpieces of culinary delights for 11 very lucky guests who expressed their thanks with, not only words of gratitude and praise to the chef, but also with donations to the library! The chef de cuisine was assisted in the kitchen by two able bodied sous chefs, Susan Tallman and Barb Griggs.

The next in the series, Babette's Feast, will feature a Scandinavian smorgasbord. It is currently scheduled for June 26. Inquiries to attend may be made at the Pope Library (684-2256) or by contacting Susan Tallman at 684-3836 or Henretta Splain at 563-2478. If you would like to attend one of the series please let us know as the seating for each event is limited to 10 to 12 people. The suggested donation is \$25.

If you would like to host a dinner and foodie movie, the selections and sample menus and instructions are available at the Pope Memorial Library. Again, please direct inquiries to the above mentioned people.

Danville students join Green Up effort

The Danville Student Council recently participated in a successful Green-Up Day initiative.

The Council received a letter from Danville Green-Up Coordinator, Jim Jung, in mid-April asking for Student Council participation during Green-Up Day. The Council voted on expanding the idea to a project that included the middle and high school student body.

Student Council Representative Colby Roy took on the role of organizer for the project. The Council felt this was a great way for the school to give back to the community of Danville, as well as help sustain the cleanliness of our region. Roy together with Naomi Larrabee put the final pieces of the project together.

The plan included 18 groups of



10 students bused and dropped off at 18 locations throughout town. On May 5, students put on their gloves, picked up their bags, and set out to participate in Green-Up. In an hour and a half, the students collected over fifty bags of trash and recyclables. Due to the project's great success, Danville School's participation in Green-Up Day is projected to become an annual school

event.

A special thanks goes to Denise Briggs for coordinating transportation, Assistant Principal Amy Rex for her encouragement and support, Jim Jung for help coordinating the project, Abby Krone for picture taking, Colby Roy and Naomi Larrabee for many hours allowing this event to be a great success, and all the students who participated.

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24-HOUR PAY AT THE PUMP

What's happening at town hall

Barnet

Town Clerk: Benjamin Heisholt
 Selectboard: Ted Faris, Gary Bunnell and Jeremy Roberts

May 24, 2010

ATV Rules - Names of residents who submitted correspondence regarding the proposed ordinance were listed. A motion was made by Roberts to omit the portion therein describing prohibited weekend hours of operation, thereby prohibiting ATV operation between 9 p.m. and 8 a.m. throughout the week. The motion was seconded by Bunnell and approved by voice vote. Roberts moved to amend a section to specifically state that the annual review will take place at the first regularly-scheduled board meeting following Annual Town Meeting. Bunnell seconded and approved by voice vote. Michael Lamp spoke regarding his concern that permitting town highway usage for ATV access to the West Barnet Quick Stop may elicit an objection from the owner of the West Barnet Garage due to unfair gasoline sales competitive advantage. Roberts responded, comparing trails enabled by this ATV ordinance to snowmobile trails that have historically incorporated the West Barnet Quick Stop or stores formerly occupying its location. Faris said in the unlikely case of a lawsuit arising from this situation, the Town would take im-

mediate action to repeal the ATV ordinance. Susan Robinson said The West Barnet Garage is not open on Saturday afternoons or on Sundays. Brief discussion ensued regarding the possibility of shortening the period of time before the effective date of the ordinance. It was concluded, however, that the 60 days stated in the ordinance is statutorily required and can be adjusted by the Board only by lengthening the period.

Harvey Mountain Road - The Board reviewed a petition for change of speed limit as originally requested by Donald Easter and discussed at May 10, 2010 Board meeting. After brief discussion, a motion made by Roberts to change speed limit from 50 miles per hour to 35 miles per hour as petitioned. It was approved by voice vote.

Hazardous Waste - Town Clerk Benjamin Heisholt explained that Transfer Station/Recycling Center Supervisor Bruce Marston has requested that the household hazardous waste collection date of June 16, 2010 be advertised in a local newspaper. After brief discussion no action taken regarding this matter.

Police coverage - Sheriff Michael Bergeron has indicated that the Caledonia County Sheriff's Department will patrol the section of Roy Mountain Road having a recently-decreased speed limit as part of their normal patrol of the town.

Danville

Town Clerk: Wendy Somers
 Town Administrator: Merton Leonard
 Selectboard: Steve Larrabee, Denise Briggs, Doug Pastula, Marvin Withers and Michael Walsh

May 6, 2010

Fire Warden - Fire Warden Jason Crocker and Deputy Fire Warden Jeremy Withers were present to discuss a complaint on a permitted burn at 116 Hill St. The complaint was that disallowed items such as tires, plastic, tar paper, asphalt roofing, etc were being burned in an open fire. When they went to investigate the complaint soon after they were called, neither of the wardens found anything at that time that was not allowed to be burned in the fire. However, witnesses at and around the scene insisted that the smoke smelled as if some of the banned items were in the fire. The Fire Wardens had suspended all burning permits in town, until the question was settled. The discussion turned to burning in general in the village areas and concern of densely populated areas that exist there. After further discussion Marvin Withers moved to institute a temporary ban on all burning permits in the former design control areas of Danville Village, North Danville Village, and West Danville Village, until the Burning Ordinance could be readdressed to better define burning in these areas. The motion was seconded by Steven Larrabee and was approved. Merton will post this ban notice

in the newspaper and the Wardens will resume issuing burning permits in other areas of the town.

Green mowing - Request for mowing bids to mow the Green had been advertised in the local paper for approximately ten days. Wendy received 12 bids. They ranged from a high of \$2,880 to a low of \$680. The low bid belonged to Don Woods of Danville and included the necessary insurance form. After some discussion, the Board awarded the mowing of the Green to Don Woods for \$680 for the season, on a motion by Douglas Pastula that was seconded by Marvin Withers.

Phone system - Wendy informed the Board that the town hall phone system controller has failed and is not repairable. The system is a few years old, and since it was installed the manufacturer has gone out of business. D&K Enterprises of Barre has a local repair man that supplies fast response and great service when called. He replaced the controller with a backup unit he had, to keep the office going until a replacement system can be obtained. He recommended a new phone system manufactured by Samsung for a replacement with additional features including voice mail and caller ID for a replacement. Their price for the complete system replacement is \$4,303.12. After some discussion, Denise Briggs moved to replace the Town Hall phone system with the new Samsung unit for a price of \$4,303.12 from D&K Enterprises. Steven Larrabee seconded the motion, which was approved. The Board

signed the line of credit borrowing form, from the Passumpsic Bank that was approved at an earlier meeting.

Road Agent - Kevin's written report stated that the road crew had to return to winter work with the snow storm that hit in late April. This also returned many of the roads to "spring" conditions again. The grader has been working to get them back in shape. They have installed more drainage on Hill Street also, working around the water and sewer pipes also under the road. They will continue working on culverts on Hill St, as well as keeping up with events that occur on other locations. They will also attend their annual MSHA training for the whole department, now required to enter quarries and gravel pits. On May 18, the Local Roads Grader training will be held here at the town garage. Kevin is waiting for Larrabee's to estimate replacing the old garage roof with wooden trusses as possibly a less expensive better solution to the roof problem.

Town Administrator - Merton noted that the bank foreclosure notice for 116 Hill St house was in the paper, so the bank is progressing on getting ownership to that property. Two structural engineers have inspected the Town Hall porch and roof situation. Merton is waiting for a quote from one of them. He sent out bid notices of the work required on the North Danville Bridge #7, to the bridge contractors that bid

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June 2010 Menu

West Barnet Senior Meal Site

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

June 2 - Chop suey, tossed salad, garlic bread, pudding.
June 4 - Buffet
June 9 - Macaroni salad, cold cuts, cottage cheese, fruit, dark bread and brownie.
June 11 - Baked ham, sweet potatoes, broccoli, homemade bread and jello.
June 16 - Meat loaf, potatoes, green beans, dark bread, peaches and cream.
June 18 - Roast beef, mashed potatoes, mixed veggies, rolls and strawberry shortcake.
June 23 - Quiche, tossed salad, bread and cantaloupe.
June 25 - Chicken and biscuits, mashed potatoes, fresh carrots, cranberry sauce, vanilla pudding and mandarin oranges.
June 30 - Liver, bacon, onions, potatoes, peas and carrots, dark bread and cake with frosting.

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on the Harvey's Hollow Bridge as well as posted it in the paper. Merton has been working with Kevin and Bob Briggs to get the radio license's changed to narrow banding per the FCC's mandate for the Northeast. Their intention is to double the number of users in this busy corridor. Most radios we have in use will be able to be reprogrammed; there may be a few older ones that will have to be replaced.

Lyndon

Town Clerk - Lisa Barrett
Administrative Assistant: Dan Hill
Selectmen: Martha Feltus, Kevin Calkins and Kermit Fisher

May 10, 2010

Mobile Home Park Licenses – A motion was made by Kermit Fisher, seconded by Martha Feltus, to approve the mobile home park licenses for Maple Ridge Mobile Home Park, Hill Street Park, Woodland Heights, and NEK Mobile Home Park. The motion carried.

Roadside Mowing – A motion was made by Martha Feltus, seconded by Kermit Fisher, to accept the bid of Walt Neborski for roadside mowing at a price of \$7,000. Mr. Neborski's bid was the lowest of the five received.

Paving Bid Results – The Board

accepted the bid of Allstate for reclamation of Mathewson Hill Road at a price of 74 cents per yard. **Paving** - Steve Simpson spoke of the benefits of using a cold mix application with a chip seal. The Road foreman prefers to use hot mix. Motion made by Martha Feltus to accept the bid of BlakTop for a hot mix application on Mathewson Hill Road. Tabled due to lack of a second and to gather further information.

Skate Park Grant - The skate park grant application will be presented to the LWCF grant selection committee at 9:30 a.m. on June 10 in Waterbury.

Pedestrian Bridge - The development review board has heard the application and has requested further information. Dan Hill will gather the needed information.

New Police Officer - Jonathan Bullard has been hired as a part-time police officer effective 5/14/10.

LSC - George Hacking, Director of Public Safety at Lyndon State College, explained to the Board that the college is creating an emergency management plan. Part of that process involves creating a memo of understanding with the Town.

Peacham

Town Clerk: Bruce Lafferty
Selectmen: Richard Browne, Tim McKay and Andy Cochran.

May 5, 2010

Town Hall Renovation - Ann Mills requested that the Town Hall tour preceding the meeting scheduled for June 10, 2010 begin at 6 or 6:30 p.m. to allow more people to

attend. The Board felt that the meeting would be informal enough to allow the tour of the Town Hall to be held later as well. The Town Clerk was asked to inquire as to whether the Postmaster could stay later than presently planned. The Board requested that the Clerk to the Board post appropriate notices in town when final tour and meeting times are established. Proposed floor plan drawings will be available at the meeting and are presently at the Town Clerk's office.

Festivities - Fourth of July festivities were discussed. Chairperson, Lisa Moore, will be contacted regarding scheduling considering that July 4th falls on Sunday this year.

Town Hall - A proposal from Raymond Young was received for insulating and window weatherization work in the Town Hall. One additional proposal will be presented soon.

St. Johnsbury

Town Manager: Jim Fitzgerald
Town Clerk: Sandy Grenier
Selectboard: Bryon Quatrini, Bernie Timson, Daniel Kimbell, Jim Rust, and Rod Lamotte.

May 10, 2010

Pine Street Parking: In response to complaints about parking on Barker Avenue and Pine Street during St. J. Academy events, Headmaster Tom Lovett indicated to the Board that he would increase no parking signs and the Academy personnel will try to better enforce the no parking policy. The neighbors who complained pre-

viously are pleased with the result so far. They also suggested to the Development Review Board that there be "No Parking" signs posted on both sides of Barker Ave. and Pine Street. Currently there are only signs on the south side of Pine Street. Priscilla Messier pointed out complaints have been received on a sharp corner of Lafayette Street, where people park and block the view of on-coming traffic, and the need for a stop sign at the bottom of Spaulding Road where it intersects with Lackey Hill. The SelectBoard agreed to look into the situations. Chairman Jim Rust suggested that Town Manager Jim Fitzgerald and Public Works Director Dan Scott review Lafayette Street and Lackey Hill, and report back to the Board.

Public Records Request – Jim Rust reviewed a complaint from Brian Christman about not receiving the copies of public records that he had requested. Rust reported that he had spoken to Deputy Secretary of State, Bill Dalton, and came away with the suggestion that Mr. Christman supply an exact written list of documents that he wanted to see. Rust, Jim Fitzgerald, Sandy Grenier and Dan Scott will review the list and provide everything that is in the Town's possession to produce. Daniel Kimbell said he thought Christman had already

submitted a list and the Town had provided everything they had.

Policies and Procedure – The Board decided to ask for more complete job descriptions from the Department Heads and Employees, and to have a review of non-union employees' vacation policy to avoid a build up of vacation time that is not planned for in any given budget but must be paid unexpectedly.

Downtown Designation – On a motion by Daniel Kimbell, seconded by Bernie Timson, the Board unanimously voted to sign an official request for a three-month extension on renewal of the Downtown Designation, due to changes in personnel.

Portland Street Bridge – Ready to have official bid signing; Winterset is ready to begin construction.

May 24, 2010

Energy Audit - Fitzgerald reviewed the details of the energy grant with the Board. Rod Lamotte stated he would be in favor of the purchase of the heating system for the Municipal Building. Timson asked if the Manager could find the money for a new boiler if we cannot use the energy grant. On a motion by Bryon Quatrini, seconded by Daniel Kimbell, the Board voted to appoint Jim Fitzgerald as Town Service Officer.

June 2010 Menu

Danville Senior Action Center

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 \$4 for guests 60+ (others \$5) is appreciated.

June 1 - Stir fried chicken and broccoli, sesame noodle salad, baked egg rolls and birthday cake.

June 3 - Roast pork, fruity rice salad, homemade chutney, fresh rolls and sauteed kale.

June 8 - Bacon-cheddar-broccoli quiche, pasta primavera, OJ and chocolate chip cookies.

June 10 - Stuffed peppers, peas and carrots and homemade rolls.

June 15 - Grilled chicken breast, ratatouille, pasta, fresh strawberries and tomato juice.

June 17 - Hamburgers on a bun with lettuce and tomato, roasted vegetables with salsa verde, french fries and pesto sauce.

June 22 - Macaroni and cheese, cauliflower and broccoli with tomato sauce and spinach salad.

June 24 - Authentic Indian cuisine! Chicken masala, m-sour dal (red lentils), roasted okra, naan bread, rice. Guest Chef: Nora Sethi.

June 29 - Shephard's pie, sauteed bok choy, homemade rolls, oatmeal bars and V-8.

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Ongoing Events

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 Monday: North Danville Community Club, Meeting, 6 p.m. North Danville Community Center. (802) 748-9415.

1st & 3rd Mondays: "Six O'clock Prompt," Writers' Support Group, 6:30 p.m. Catamount Arts. (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: Cribbage Tournaments, 6 p.m. Lake View Grange Hall, West Barnet. (802) 684-3386.

Tuesdays: Argentine Tango, 4:30-5:30 p.m. (beginners) 5:30-6:30 p.m. (intermediate) Teacher: Isabel Costa (603) 823-8163.

2nd Tuesdays: Caledonia Right to Life will meet at St John's Catholic Church Parish Hall, 1375 Main St, St. Johnsbury, VT at 7:30 pm. All are welcome.

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

2nd & 4th Tuesday: Drop-in quilting at 1 p.m. at the Cobleigh Public Library, (802) 626-5475.

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

Wednesdays: Lyndon Town Band concerts in Bandstand Park, 7 p.m.

Wednesdays: Danville Farmers Market on the green from 9 a.m. to 1 p.m.

Wednesdays: Ordinary Magic. Meditation for Life, St. Johnsbury Shambhala Center, 17 Eastern Avenue, 6-7 p.m.

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

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

Thursdays: Live Music at Parker Pie in Glover. Call (802) 525-3366 for details.

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

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

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

Thursdays: Tutoring for GED and Adult Learning Programs, 1 p.m. to 3 p.m., Cobleigh Public Library.

Thursdays: Farmers Market in Peacham, 3-6 p.m., across from the Peacham Library, 656 Bayley Hazen Rd. Peacham, VT.

Fridays: Hardwick Farmers Market, 3-6 p.m., Rte 14 & 15 between Aubuchon's and Greensboro Garage.

1st Fridays: Contra Dance, 8 p.m. at Danville Town Hall. All levels welcome. (802) 563-3225 or samlyman@myfairpoint.net.

4th Fridays: Public readings at Green Mountain Books in Lyndonville. Call (802) 626-5051 or E-mail greenmountainbooks@myfairpoint.net.

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

Saturdays: Bridge Club for all experience levels, Cobleigh Library, Lyndonville, 12:30 p.m. (802) 626-5475.

Saturdays: Farmers Market in Lyndonville at Bandstand Park from 10 a.m. to 2 p.m.

1st Saturday: Men's Ecumenical Breakfast, Methodist Church, Danville, 7 a.m. (802) 684-3666.

Saturdays: St. Johnsbury Farmers Market behind TD Banknorth from 9 a.m. to 1 p.m.

1st Saturday: Scrabble Club, St. Johnsbury Athenaeum, Noon - 4 p.m. (802) 748-8291.

1st & 2nd Saturdays: Dance in the Kingdom at the Good Shephard School - Latin & Ballroom dance: Lessons at 7 p.m. followed by open dance, 8 to 10 p.m. (802) 748-3044

2nd Saturdays: West Barnet Grange community breakfasts from 8-10 a.m.

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



ML#2834413
You'll love viewing the White Mountains from your living room at this well cared for cape style home. It's end of the road location offers peace and quiet yet it's walking distance from downtown. With an open concept floor plan the home is ideal for entertaining. The kitchen, dining room, and fireplaced living room flow into the huge sun room. There are 2 large bedrooms, a den, a handy mud room, and 2 bathrooms. The yard offers plenty of room for children to play and for your garden. With an attached 2-car garage, this one owner home is priced reasonably at **\$249,900**.

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Pope Notes

with Dee Palmer, Library Director

Don't forget to come to our Plant, Bake and Book Sale on Memorial Day, May 31 from 9-noon. We'll have many varieties of perennials, delicious baked goods and tons of books at reasonable prices. We will also have on display our 2010 raffle items. This year we are featuring the work of 4 local artists: Jenny Green, Barbara Matsinger, Sheri Pearl and Ray Richer. Tickets will be available at the sale.

We have just received the 2010 "Make a Splash This Year" Vermont State Park summer pass along with a 2010 "Visit History Where It Happened!" Historic Sites pass for circulation to our patrons. Each pass allows up to 8 people in one vehicle to visit Vermont State Park day areas from 10am to sunset.

As part of our 2010 "Splash into Reading" summer reading program, Ray Richer of The Gallery at Loon Cove will present his "Miracle in the Marsh"

loon program sponsored by the Pope Library. His slide show features incredible photos of Joe's Pond loons and information about their habits. Details to follow.

Our latest book acquisitions are: Lit:A Memoir by Karr, Shelter Me by Fay, Caught by Coben,

Major Pettigrew's Last Stand by Simonson, The Mapping of Love and Death by Winspear and COMING SOON: The Girl Who Stepped on a Hornet's Nest by Larsson. Come in and check them out!

From the Children's Room: Our last story hour for the sea-

son is Monday, June 7. The 2010 "Splash into Reading" program kicks off in July. We will have books, songs, activities and lots of fun with a water theme at the Pope. You won't want to miss "Baby, You Can Paint My Car"!

All participants will receive a summer reading manual and

certificate.

The 2010/2011 Dorothy Canfield Fisher books are coming in for summer reading. We also have a new YA series: The Alex Rider Adventure Series by Anthony Horowitz. You won't be able to put these down!

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>MLS# N2727166
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▼MLS# N2826076
Well maintained 2 story ranch home has 4-5 bdrms, 2 baths, large vaulted living room, mud room and a covered porch with views. Detached 30x60 garage w/electricity. Nice level lawn. **\$219,000**

<MLS# N2801189
Private log home with 10+/-Acres with woods, expansive lawn, water frontage and White Mtn Views. Stainless steel appliances, breakfast nook, cherry floors, 4 bdrms, 2 baths and a deck with sunken hot tub. **\$209,000**

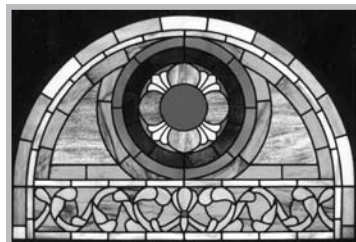
MLS#2821726
Nice family cape style home in the village. Big back yard with perennials, patio and picket fence. Eagles nest in the woods. St Johnsbury Academy sending town. 3-4 BR 2 Baths. Fireplace, hardwood floors, pellet stove.
Reduced to \$189,000.

MLS#2823632
Custom built log home. Very private location. No houses can be seen from this property. Gorgeous views. Big wrap around deck and covered porch for your outdoor leisure. Inside has floor to ceiling windows, fieldstone fireplace, great use of wood. Custom built cabinetry.
Reduced \$350,000

MLS#2832788
Well built commercial building right in down town Retail space on the first floor. Basement finished space has access to the street. Two upper stories are gutted and ready to finish. Sturdy brick and woodframe with lots of curb appeal.
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Events in the NEK

«JUNE»

TUES.1:

Exhibit of Paintings by Leah Benedict at the St. Johnsbury Athenaeum. On exhibit June and July. Phone: 748-8291. St. Johnsbury Athenaeum, Main St. St. Johnsbury, VT. Email: inform@stjathenaeum.org Web: www.stjathenaeum.org.

WED.3:

Reading & Book Signing: Bill McKibben, 7 p.m. The Galaxy Bookshop is pleased to welcome Bill McKibben to discuss and sign his new book, *Eaarth: Making a Life on a Tough New Planet*. Phone: 472-5533 or visit www.galaxybookshop.com for more information.

FRI.4:

Becoming an Outdoor Family Weekend at Stillwater State Park in Groton. This is a weekend jammed full of fun that introduce families to the fundamentals of camping and other recreation. Phone: 1-800-281-6977. Email: mary.wasserman@uvm.edu or lisa.muzzey@uvm.edu Stillwater State Park, 44 Stillwater Rd. Groton.

HypZotiQue BellyDancE CirCus at Catamount Arts, 8-10 p.m. he wayward delirious brain-child of HypzOtikA Director Erin Narey and the Northeast Kingdom's ringmaster of mayhem, Jingo the Dark Clown. Phone: 748-2600. Catamount Arts Center, 115 Eastern Ave. St. Johnsbury VT. Web: www.catamountarts.org

SAT.5:

The Tour de Kingdom is a competitive and recreational ride through the lake region of Vermont's Northeast Kingdom. This is a double century challenge with Day 1 taking riders

through the lake region of the NEK and Day 2 heading up and over the flanks of Jay Peak in the western hill country. Shorter routes are available each day to accommodate all ages and all skill levels of cyclists. Web: www.tourdekingdom.org or e-mail: bike@orleansrecreation.org.

Youth birding field trip to Joe's Pond with the NEK Audubon Society. Larry Carfeld of the North Branch Nature Center will lead a youth birding field trip to Joe's Pond. All are welcome. Email: stonesandstars@myfairpoint.net. Registration required. Phone: 626-7671, Web: www.nekaudubon.org

SUN.6:

Field trip to Conte Wildlife Refuge with the NEK Audubon Society. Registration required. Phone: 626-9071. Email: blackpoll@myfairpoint.net Web: www.nekaudubon.org

THURS.10:

Paddle the Kingdom: Connecticut River, 10-1 p.m. Cost is \$10/person, \$30 with canoe rental. Paddle New England's longest river and explore the northern valley lands along the Vermont/New Hampshire border. Call to register. Phone: 723-6551.

Watercolor and Willow - paintings by Bert Dodson woven willow works by Zelma Loseke. On exhibit until June 17. NEK Artisans Guild, 430 Railroad St. St., Johnsbury, VT. Web: www.nekartisansguild.com

SAT.12:

Paddle the Kingdom: Connecticut River, 10-1 p.m. Cost is \$10/person, \$30 with canoe rental. Paddle New England's longest river and explore the northern valley lands along the Vermont/New Hampshire border. Call to register. Phone: 723-6551.

Free Fishing Day - the one day in the year when residents and nonresidents may go fishing without having to purchase a fishing license.

Vermont Days - Vermont State Park day areas, State-owned Historic Sites, and Vermont's History Museum will be open and free to the public. For more information visit www.vermontdays.vermont.gov

TUES.15:

Exhibit of Paintings by Leah Benedict at the St. Johnsbury Athenaeum. Phone: 748-8291. St. Johnsbury Athenaeum, Main St. St. Johnsbury. Email: inform@stjathenaeum.org Web: www.stjathenaeum.org

Deborah Luskin visits The Galaxy Bookshop to read from and discuss her debut novel, "Into the Wilderness," 7 p.m. Phone: 472-5533. The Galaxy Bookshop, 7 Mill St. Hardwick. Web: galaxybookshop.com

THURS.17:

Strawberry Buffet supper in Ryegate, 4:30 p.m. Strawberry Buffet supper with sliced ham and turkey; homemade rolls and salads; beverages, homemade strawberry shortcake made from fresh strawberries! Phone: 584-3612. Ryegate Presbyterian Church at crossroads of Witherspoon Rd. and Bayley-Hazen Rd. Ryegate Corne. Email: ticklenaked@hotmail.com

SAT.18:

Circus Smirkus Smirking Camp for ages 6 -9. Two-day (one-night) introductory sleepaway camp. Smirkus camp captures the magic and excitement of circus and combines it with the fun and friendship of a Vermont camp. Phone: 533-7443. Circus Smirkus, 1 Circus Rd. Greensboro. Email: camp@smirkus.org Web: www.smirkus.org

MON.21:

Chickens and Ducks and Geese . . . Oh My! - a celebration of poultry at the NEK Artisans Guild, 10:30 a.m. - 5 p.m. On exhibit until Aug. NEK Artisans Guild, 430 Railroad St. St., Johnsbury. Web: www.nekartisansguild.com

WED.23:

Hardwick Area Community Coalition Community Meeting, 5:30 p.m. HACC office at 64 North Main Street, Hardwick. Prescription Drug Presentation at 6 p.m. Childcare available during the meeting. RSVP to hardwick-coalition@yahoo.com for dinner.

FRI.25:

Circus Smirkus Big Top Tour! The 2010 theme is Wilderness Wonders: Outdoor Adventures Under the Big Top. Shows at 2 and 7 p.m. Our talented Troupers will explore the FUNtier, as Circus Smirkus celebrates the great outdoors with merrymaking, mirth and a touch of magic, in a fantastically fabulous four-season spectacle! Phone: 533-7443. Circus Smirkus, Circus Road, Greensboro. Web: www.smirkus.org

SAT.26:

Victory Dawn Patrol: We'll see who's moving around before the sun comes up. Maybe the full moon will still be up. For more information, or to register, call Tom at 626-9071.

Feast with the Beasts - A Summer Celebration at the Fairbanks Museum, 6-9 p.m. Join us for elegant food and drink inspired by the local, seasonal flavors of Vermont's Northeast Kingdom. Feast with the Beasts is an evening of elegant food and drink in one of St. Johnsbury's finest heritage landmarks. Kindly RSVP by Friday, June 19. Phone: 748-2372. The Fairbanks Museum, St Johnsbury. Web: www.fairbanksmuseum.org.

SUN.27:

Free Garden Skills Workshops and tours at Perennial Pleasures Nursery and Tea Garden, 10:30 a.m. - 1 p.m. Sunday mornings from mid-June to mid-August. Let's have a fun and a relaxing time together talking plants! Phone: 472-5104. Perennial Pleasures Nursery and Tea Garden, 63 Brick House Road, East Hardwick. Email: annex@perennialpleasures.net Web: www.perennialpleasures.net



NEK youth birding

By JIM ASHLEY

It was already raining lightly on the morning of May 8 when a small group of four youth and their parents gathered at the Blue Mountain School Nature Trail for the first of the season NEK Audubon Youth Birding field trips. After putting on rain coats and other rain gear, the group headed down the trail to a wetland and pond created by the old railroad bed. This railroad bed has become the Cross Vermont Trail. Leading the group was Larry Clarfeld of the North Branch Nature Center.

When the group reached the pond they were greeted by a Rose Breasted Grosbeak overhead in a spruce tree and by deep chew marks and felled trees from the resident beaver. The group noted the two big beaver houses and a great number of Red Winged Blackbirds were everywhere. A Canadian Goose was using one of the beaver houses as a high and dry nesting platform. A number of other birds flew in and out of view in the increasingly heavy rain. Never-the-less a great time was had by all.

The second Youth Birding trip will be to the Joe's Pond wetlands on June 5, and the last trip will be to the Hardwick Trails on August 21. All trips are at 8:30 a.m. All youth interested in participating are asked to call Laura at 751-7671 for more information and to register.



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