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Applegater

Photo by Teya Jacobi

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Celebrating
~21~
Years

Pacifica's Pond House on national historic register

BY PEG PRAG

A year of hard work and research by George Kramer, historic preservation consultant, and Lou Ann Allen, former Williams resident and volunteer, has resulted in the listing of Pacifica's beautiful Pond House on the National Register of Historic Places. With the restoration of the Lippincott Pond House, Pacifica will open new doors for community history and artistry in a building that is a perfect representation of the pioneer past and the environmental future.

You now have a chance to help record history. Pacifica is holding a series of meetings for anyone

who knows local history or is interested in talking about and preserving it. The next of these meetings will take place on Sunday, September 13, at 2 pm at the Pond House. Call 541-846-1100 for more information.

Pacifica and the Pond House have definitely seen their share of history. Here are some highlights:

Messinger homestead. If you walk next to Powell Creek (bordering Pacifica), you'll find piles of rocks left from gold mining. When most of the gold had been mined, the miners left, but the farmers and loggers stayed, including

Simon Messinger, whose original land-grant homestead dates from the 1860s. Si and Martha Messinger had a sawmill and worked their gold standard mine (on the hill overlooking the property) in winter for enough money to buy livestock and farm machinery. The Messingers still reside next to Pacifica in the family home.

Bill and Sallie Wagner Lippincott.

In the late 1940s, these artists and art collectors from the southwest bought the property and built the large house now called the Pond House. The Lippincotts were conservationists, anthropologists, philanthropic patrons of the arts, and



Once the home of rocker Steve Miller, Pacifica's Pond House boasts an eight-foot-high stone fireplace in the living room.

adopted members of the Navajo Nation. Before World War II, Bill and Sallie owned two trading posts in Arizona. They were both lovers of native art and helped the tribe develop a new way of

See POND HOUSE, page 2

Horses are good business in the Applegate

BY DIANA COOGLE

Trail rider Hope Robertson echoes every horse owner's experience when she says, "Keeping horses is a big-ticket item."

Boarding a horse can cost up to \$400 a month. Hay is pricier than ever because of the drought. Veterinarian services—vaccinations, worming, treatment of injuries—are expensive. And there's

more: training, supplements, equipment ("a barn full of useless equipment," one rider says), tack, grooming products, implements (brushes, hoof picks), trucks, equine dentists, fencing....

But money out of the pocket of the Applegate horse owner means money into the pocket of the Applegate horse business. Vets, hay farmers, trainers, boarders, fence builders, racehorse breeders, farriers—all are found in the Applegate.

What it takes to make money with horses in the Applegate, says Bev Hoogendyk, is "heart, time, and energy." Bev, with husband Robert, was the long-time owner of Creekside Farms when



Veterinarian Tom Everman performs a dental procedure.

it was one of the largest local horse-boarding facilities. Bev also offered horse training and riding lessons and was a frequent winner of endurance races.

Heart, time, and energy are qualities easily apparent in Kathy Everman, owner of Hidden Meadows Dressage. For Kathy, teaching dressage, and training and boarding dressage horses, is a good business. She loves teaching, especially "figuring out the puzzle of making it work between horse and rider." Her workday stretches between 7 am and 2 pm. She takes off every Monday, the traditional day off in the horse world because of weekend competitions.

See HORSE BUSINESS, page 12

GRAPE TALK

Branding the Applegate Valley wine region



BY DEBBIE TOLLEFSON

Applegate Valley is a unique part of southern Oregon because of its agriculture and wine industries. One of the reasons Applegate Valley's AVA (American Viticultural Area) has been growing in importance throughout the wine world is the increased branding of southern Oregon as one of the up-and-coming wine regions.

Liz Wan, a very passionate wine professional, has helped brand the region of southern Oregon and the Applegate Valley area. I first heard of Liz a number of years ago, and when I interviewed various vintners for Grape Talk, her name came up often in connection with her contributions to putting Applegate's AVA and southern Oregon wine on the map.

Liz is currently the assistant wine maker at Serra Vineyard on Missouri Flat Road. She grew up in the food and wine business in California and is a sommelier. She worked at Bonnie Doon Vineyard with wine maker Randall Grahm, one of her many mentors. Liz's wine experience in southern Oregon began at the Rogue Valley Country Club. Then for six years Liz worked at Troon Vineyards. Now she

is at Serra Vineyard and is working with owners Krissa and Scott Fernandes, with the title "Director of Discovery."

Serra Vineyard is situated on a beautiful 80-acre site that I must confess I hadn't yet visited. The vineyard tasting room sits high on a hill with expansive views of rows upon rows of grapes. Liz and her horse-dog, William, a Sanctuary One rescue, joined me on the deck as I sipped a very nice Serra Vineyard chardonnay (my favorite varietal) and asked about Vino-Verse Consulting, Liz's firm.

Liz told me that she and her team of consultants work on projects that either encourage folks from out of the area to explore our wine region or help visitors celebrate southern Oregon wineries while they are here. And her connections with other wine industry professionals and her advanced wine degrees make Liz the perfect person to work on the evolution of the World of Wine, which is now branded as the Oregon Wine Experience (OWE).

Held in Jacksonville in late August, this week-long event is sponsored by

See WINE BRANDING, page 23

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ISSUE

AGRICULTURE - WINE

All hands, all lands

BY DON BOUCHER

The Siskiyou Mountains Ranger District is hosting an open house on Wednesday, September 2, to share information about, and to begin collaborative discussions around, plans for restoration and other actions for the Applegate Adaptive Management Area (AMA). It will take place from 5 to 7 pm at the Applegate Grange, 3901 Upper Applegate Road.

Restoration generally refers to actions that will help maintain an ecosystem's resilience to major disturbances such as fire, insects, and a changing climate. We want to encourage a dialogue around what "restoration" means to you.

One of the topics at the open house will be the recent work by the Southern Oregon Forest Restoration Collaborative examining the risk wildfires pose to valued resources and assets. This collaborative is developing a 20-year plan to address the pace and scale of restoration in the Rogue Basin. US Forest Service (USFS) and BLM resource specialists are seeking to prioritize areas within the Applegate Watershed in need of restoration.

As discussed in the last *Applegater*, we plan to share the "story map" that specialists have been developing. The story map will allow us to share a series

of maps on an Internet site showing different data for the same location, such as a set of thematic maps about a sub-watershed. Users will be able to zoom into an area or pan to look at adjacent areas. This story map will also use images, videos, and web content to provide further information.

The Applegate workshop will give us at the Siskiyou Mountains Ranger District an opportunity to make contact with people interested in sharing ideas and collaborating with resource specialists to develop restoration projects across all lands in the Applegate AMA.

Recently, the Wildland Fire Leadership Council (WFLC) visited Ashland to look at the Ashland Forest Resiliency project and the Ashland Forest All-lands Restoration project as examples of successful and forward-thinking implementation of the National Cohesive Wildland Fire Management Strategy within an ecosystem. These projects stimulate local jobs and economy and tie into regional wildfire hazard reduction



and forest restoration. The WFLC team looked at the elements of that work that can be used in other communities to advance needed restoration. As a result of the efforts in Ashland, the USFS is shifting attention to the Applegate Valley.

The National Cohesive Strategy (NCS) encourages participation among all landowners. In alignment with NCS, the local agencies of the BLM and USFS are building a strategy for the Applegate AMA around the premise that agencies should both use the best science available and work collaboratively with all stakeholders and across all landscapes to make meaningful progress toward three goals:

1. Restoring and maintaining resilient landscapes. Restoration focuses on assisting the recovery and establishing the composition, structure, pattern, and ecological processes necessary to make terrestrial and aquatic ecosystems sustainable, resilient, and healthy under current and future conditions. Resilience refers to the ability of a social or ecological system to absorb disturbances while retaining the same basic structure, ways of functioning, and capacity to adapt to stress and change.

2. Creating fire-adapted communities. Communities that adapt to wildfire understand its risk and take individual and collective action to prepare for it, including work on the surrounding landscapes. An adapted

community is more likely to successfully survive the impact of wildfire. For more information, go to www.fireadapted.org.

3. Providing safe and effective wildfire response. Like wildland fire itself, fire management, with all its complex issues, recognizes no ownership or jurisdictional boundaries on the landscape. As a result, perhaps nowhere is the practice of interagency and interdepartmental cooperation as prevalent and effective as in the nation's wildland fire community. As partners, the agencies and departments work together on fire management issues from safety and planning to science, preparedness, operations, strategy development, logistics, intelligence, emergency response, and more.

The open house is a great opportunity for the Siskiyou Mountains Ranger District to coordinate cross-jurisdictional management in the Applegate AMA. Using the adaptive management approach outlined in the National Fire Plan and the Applegate AMA Guide, we can develop methods that will best reflect the needs of the land and communities.

We hope to see you at the Applegate Grange on September 2. For more information, please contact me at the email or phone number below.

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Applegate AMA Team Leader
Rogue River-Siskiyou National Forest
dboucher@fs.fed.us

Sanctuary One: An invitation

BY BROOKE NUCKLES GENTEKOS

Greetings from Sanctuary One! As the new executive director, I would like to invite our Applegate Valley neighbors to get involved with our inspiring nonprofit organization. Visit, adopt an animal, join the Care Family, and experience the fun and magic happening right in our valley as we save lives and make a difference each and every day.

Last spring I found Sanctuary One and joyfully joined its dedicated team. Sanctuary One's mission aligns with mine: to make the world better, one animal, one person, one bit of earth at a time. As a nonprofit care farm, Sanctuary One works to fulfill our vision of "People, animals and the earth. Better together."

Visitors often describe

Sanctuary One as a magical place, where calm overcomes them as they breathe the fresh air, take in blue skies, and appreciate the absence of city life. The mountains slope down toward the rushing Applegate River through ancient forests, past carefully tended gardens to green pastures where animals graze, at peace and in harmony.

Cats, dogs, rabbits, llamas, alpacas, sheep, goats, chickens and more call Sanctuary One home. During Farm Tours, the farm animals gather around visitors, happy and...smiling! Smiling, because they have hit the jackpot after being rescued from situations of neglect, abuse or torture. Now, these animals blissfully roam cage-free, are given



New executive director
Brooke Nuckles
Gentekos

opportunities for rehabilitation with positive human interactions, wait for a carefully selected adoptive home, or live out their days on the farm as ambassadors to animals. The joy, love, and compassion at Sanctuary One are inspiring. I encourage you to visit Sanctuary One by booking a Farm Tour—offered Wednesdays and Saturdays now through October and suitable for all ages. Come explore the farm, meet the animals and get

involved. Our new Care Family monthly sponsorship program invites you to support our work happening every day, year-round.

The magic of Sanctuary One grows from the dedicated staff, volunteers and supporters, the blissful animals, the permaculture-inspired gardens, and the gorgeous Applegate Valley landscape. It is the sum of all of these parts, greater together, that makes Sanctuary One a wonderful place to visit, tour and support.

To donate, book a Farm Tour or learn about volunteer opportunities, please visit www.sanctuaryone.org or connect with us on Facebook, Twitter, Pinterest or Instagram.

Brooke Nuckles Gentekos
Executive Director, Sanctuary One
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POND HOUSE

making the natural dyes used in their woven pieces, primarily rugs. These rugs helped to expand the tourist trade, and the weavings made their way into museums and became an important part of American art history. After World War II, the Lippincotts came to Oregon. They met the Messingers and bought 800 acres of their land. They felled the trees for their house, cleared land, and built fences for their Arizona cattle.

Architect Winfield Scott Wellington. Designer of the Pond House and a friend of the Lippincotts, Wellington was a well-respected professor at the University of California-Berkeley for 40 years and an environmental architect of considerable note. The house at Pacifica is his only building outside the San Francisco Bay Area. When the 3,600-square-foot house was finished, it was a perfect melding of site, space, material, and respect for



Pacifica's Pond House is available to rent.

the surroundings. The house remains a timeless showcase of environmental design and use of sustainable native materials. It reflects a pioneer past and an eco-conscious future all in one.

The next owners were the Lipperts, followed by Mr. McNutt, who subdivided the western 380 acres, leaving the 420 acres on which Pacifica sits today.

Steve Miller. The rock musician ("Fly Like an Eagle") owned the property between 1976 and 1986. During that period, he built an oak-and-cedar-lined "barn" with a lovely "great hall" (that can be rented for events) and a world-class recording studio, currently operated by the Dragon Media Group.

Pacifica purchased the remaining 420 acres in 1999, just as the property was about to be subdivided again. An education-based, nonprofit organization, Pacifica is committed to establishing and maintaining a botanical garden, a nature center, and educational facilities that support enjoyable hands-on learning about plants and the environment and music and the arts. Its grounds are open free to the public for hiking, biking,

birding, horseback riding, painting, photography, picnics, fishing, and as a natural classroom. Please come for a visit. If you're interested, Pacifica can *always* use volunteers and donations as well! (For more information about Pacifica, see the summer 2015 *Applegater* or visit www.pacificagarden.org.)

The historic wood-paneled, 4,000-square-foot Pond House with its eight-foot stone fireplace, wall of windows, and 60-foot deck overlooking the pond and mountains is amazing and now available to rent. Furnished in nostalgic 1970s style reminiscent of Steve Miller's time, it has complete kitchen and laundry facilities, dining for 20, and sleeping for 12—a delightful place for reunions, weddings, showers, and other special events. Call 541-846-1100 for more information.

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FROM PAGE 1

WHO WE ARE

The Applegate Valley Community Newspaper, Inc. is a nonprofit 501(c)(3) corporation dedicated to the publication of the *Applegater* newsmagazine, which, we feel, reflects the heart and soul of our community.

Our Mission

The nonprofit Applegate Valley Community Newspaper, Inc. (AVCN), provides the many rural and diverse communities of the Applegate Watershed with a communications vehicle, the *Applegater* newsmagazine, free of charge to all watershed residents. Our quarterly paper presents constructive, relevant, educational and entertaining reports on a wide variety of subjects such as:

- natural resources
- ecology and other science information
- historical and current events
- community news and opinions

AVCN encourages and publishes differing viewpoints and, through the *Applegater* newsmagazine, acts as a clearinghouse for this diverse community. We are dedicated to working together with community members to maintain and enhance the quality of life that is unique to the Applegate Watershed.

Acknowledgements

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Any and all materials submitted for publication must be original (no reprinted articles, please) and the intellectual property of the author unless otherwise credited.

All articles submitted to the *Applegater* are subject to edit and publication at the newsmagazine's discretion and as space allows. When too many articles are submitted to include in any one issue, some articles may be placed on our website or held until the following issue. Letters to the editor must be 450 words or less. Opinion pieces and articles cannot exceed 700 words. Community calendar submissions must be brief.

All photos submitted must be high resolution (300 dpi) or "large format" (e.g., 30" x 40"). Any questions, email gater@applegater.org.

All submissions for our next issue must be received at the email address below by the deadline.

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Editorial Calendar

ISSUE	DEADLINE
WINTER (Dec-Feb).....	November 1 <i>Holiday / Arts</i>
SPRING (March-May).....	February 1 <i>Commerce / Community</i>
SUMMER (June-Aug).....	May 1 <i>Environment / Fire / Recreation</i>
FALL (Sept-Nov).....	August 1 <i>Agriculture / Wine</i>

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Masthead photo credit

Teya Jacobi captured this beautiful duck swimming in fall colors reflected in a pond at Lithia Park.

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We can help you reach your market. The *Applegater* is the **only** newsmagazine covering the entire Applegate Valley.

With a circulation of 10,500 and a readership of more than 20,000, we cover Jacksonville, Ruch, Applegate, Williams, Murphy, Wilderville, Wonder, Jerome Prairie, and areas of Medford and Grants Pass.

For more information, contact:

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Next deadline:
November 1

Williams Farmers' Market

BY GABRIELA EAGLESOME

The Williams Farmers' Market reflects a unique freedom of spirit in this rural community of approximately 2,500 inhabitants. The market overflows with a diversity of organic farmers, artisanal vendors, crafters, as well as local nonprofits and musicians. Sometimes there is even a free bicycle clinic (tips welcome!). Homemade frozen popsicles tantalize with exotic flavors like cilantro-lime-pineapple. Warm smiles are dished out liberally on late afternoons throughout the summer.

The Williams Farmers' Market began with four to five vendors. It now supports over 20. The motto is "homegrown and handmade in Williams," but some vendors are grandfathered in. A vendor might come from farther afield if no one else produces that same product locally.

Creating a thriving social scene, the market's festive atmosphere draws friends and acquaintances to shop fresh, organic produce and handmade products from May to October. Long-time residents catch up with friends or simply check that everything is still as it should be in Williams. For a newcomer, the market provides an opportunity for introductions or a way to become familiar with what the community has to offer. The market's free nonprofit space enables the library or other groups to pitch their cause. Small children cling to their parents' legs. Musicians play flute, guitar, or ukulele, contributing to the market's good vibe. The late afternoon market runs from 4 to 6:30 pm on Mondays, bringing in people after work, people who missed area weekend markets, or people who prefer not to make such long trips unnecessarily.



Shoppers at the Williams Farmers' Market have an abundance of organic choices.

The expression "know your farmer" applies here. Rachel Reese of Old'n Ways Farm, one of the newest farmers, says that the competition is fierce in Williams because "everyone is doing it right. Everyone grows organically, on a small scale, and takes care of the land. With competition this tough, it's all about connections and relationships." In Williams a customer looking for organic produce feels confident, even if not all farmers have gone through the expensive organic certification process. It is satisfying to talk to the farmers or farm managers directly to discuss their concerns and experience their pride.

The plethora of locally made and artisanal products makes up part of the market's delightful character. Aside from fresh chevre and breads straight from the oven, vendors sell meat, eggs, wine, sweet treats, crafted spices and salts, jams, or even a wide variety of flavored kombucha.

Clothes, jewelry, greeting cards, and kalimbas made from locally grown gourds are among the handmade goods available. Conversation with a vendor might uncover gems of wisdom, experience, or local lore. Jim Rigel of "Jim's Blacksmithing" forges steel into wall hangers, bootjacks, candlesticks,

See FARMERS' MARKET, page 23

FROM THE EDITOR



Dear Readers,

We hope you're as happy as we are to turn our backs on this smoke-filled summer and head into a cool fall with fresh air! We also hope to supply some of that fresh air with this our fall issue, which highlights agriculture and wine.

Agriculture-related articles appear on page 1 (horse business) and page 12 (Hidden Valley High School Future Farmers of America). You can read wine-related articles on page 1 (Applegate Valley wine branding), page 23 (history of southern Oregon wine), and page 4 ("Vines, viruses and vectors" by Rick Hilton). If you would like to escape to the coast, read about the offer from Peter Thiemann, our Bird Explorer, on page 11.

Opinion pieces are abundant (pages 17 to 21) and range from cannabis to climate change to controlling owls.

The *Applegater's* annual fundraiser at Red Lily was a fun and successful event. Thank you to our sponsors, auction item donors, and attendees for making it special. For your viewing pleasure, there are a few photos on page 11.

Enjoy the latest issue. And, as always, feel free to send us your comments. We listen.

Barbara Holiday • gater@applegater.org

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Notes from a Rogue entomologist

Vines, viruses and vectors

BY RICHARD J. HILTON

Wine grapes are afflicted with a variety of viruses that have negative impacts on vine growth and production.

In last spring's *Applegater*, I discussed the rise of grape mealybugs as a vineyard pest. It turns out that the grape mealybug is a pest in two very different fashions: mealybugs can infest grape bunches and degrade fruit quality directly, and they are also very good vectors of grapevine leafroll viruses. These viruses cause leaves to roll and turn red and result in lower yields, reduced sugar in the fruit, and delayed harvest.

Mealybugs are members of a large order of insects, Hemiptera; the unifying characteristic of this group is a piercing-sucking mouthpart. Most insects that can vector plant viruses are in this group. Just as a mosquito can spread yellow

fever or malaria from person to person through its feeding, the same is true of these plant-feeding insects as they pick up the virus from a diseased plant and then inject it into a previously uninfected plant. As with mosquitoes and human disease, specific insects act as the primary vector for specific plant viruses.

I was part of the research team that was investigating mealybugs and leafroll virus in vineyards. The team tracked the movement of disease by assessing plants visually to see if they had the symptoms of leafroll virus. We then took samples of the plant tissue to verify the presence of the disease in the laboratory.

We kept finding symptomatic vines that were *not* testing positive for the virus. At first we thought it might

be a new strain of leafroll virus, but in 2012 other researchers discovered that there was an entirely new virus causing similar red leaf symptoms. Dubbed "red blotch virus" (it appears that plant virologists are rather prosaic), this new virus was different from leafroll viruses and belonged to a group of viruses that were often transmitted by leafhoppers.

Leafhoppers are prevalent in vineyards, the western grape leafhopper being our most common vineyard pest. The immatures feed on and damage leaves by puncturing the leaf cells, while the jumping and flying adults (about 1/8" long) create a nuisance for pickers at harvest by jumping into their faces when the vine is disturbed. Like mealybugs, though otherwise very different, leafhoppers have piercing-sucking mouthparts and belong to that same order of insects, Hemiptera, which are so adept at transmitting plant viruses.

With the discovery of this new red blotch disease and the rapid development of molecular tools to identify it, we began to search for possible vectors of the disease. Leafhoppers seemed to be a promising place to start. Researchers at Washington State University did some studies that indicated that the Virginia creeper leafhopper, a species related to the western grape leafhopper and

which will also attack grapes, was able to transmit the virus. However, researchers at University of California-Davis tried to replicate this research and have not been successful. While it is possible to retrieve the virus from leafhoppers that feed on infected plants, that, by itself, is not an indication that the insect is able to infect a healthy plant. Successful transmission can be a complicated process and evolves over time, so, as we researchers like to say (often to some derision), "more research is needed." That is certainly the case here.

And a final note: the Virginia creeper leafhopper is present in the eastern US and Washington State and, beginning in 2012, showed up in northern California where it has become a vineyard pest. However, it has yet to be found in southern Oregon. The fact that this leafhopper is a potential vector of red blotch virus makes it even more important that we find out if it is here locally or identify it when it arrives. While the western grape and Virginia creeper leafhoppers are similar in appearance, the Virginia creeper leafhopper has darker markings and, as the name implies, can be found feeding on Virginia creeper as well as grapes.

So keep an eye out for any new leafhoppers on Virginia creeper, and let me know if you see anything unusual.

Richard J. Hilton
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Senior Faculty Research Assistant /
Entomologist
Oregon State University
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Photo (left): Western grape leafhopper adult (*Erythroneura elegantula*).
(right) Virginia creeper leafhopper adult (*Erythroneura ziczac*). Photos: agf.gov.bc.ca.



BOOK REVIEW

Hiking Sasquatch Country: Exploring Bigfoot's Backyard

Wendy and Gary Swanson



I've spent quite a bit of time in southern Oregon's forests and mountains and never heard an unexplained movement in the bushes, seen a big footprint, or heard a strange grunt. Well, there was a time recently when I came across a bag left along the trail that was marked by some Pacific Coast Trail hiker with a note to the effect that due to weather some food had to be left behind. Two hours later, when I returned down the same trail, the bag was gone. I had not encountered another hiker on the trail that day. A wild animal would have torn into the bag to check out the food smells and left some telltale trash, but this bag just vanished. Maybe a Sasquatch made off with it and cooked up some Kraft mac and cheese for himself?

It's good and somewhat comforting to have a ready explanation for the mysteries we can't explain. A strange grunting noise, a rustling in the bushes or a missing bag: I can't explain it so it must have been Bigfoot. There, now that's settled.

This book by the Swansons really only touches here and there on the whole Bigfoot mythology. Those skeptics among us will be amused by their three stories of possible Bigfoot encounters (including a photo purported to show a gorilla-like face in the bushes) and then move on to the meat of the book: dozens of pleasant hikes in the area and interesting historical tidbits that enhance the hiker's experience.

Five years ago, recently transplanted Grants Pass area residents Wendy and Gary Swanson and their dogs began exploring their environs. They took many photos and began documenting their hikes on a blog. Now they've published *Hiking Sasquatch Country*. Many of their photos appear in the book as well as GPS coordinates, driving directions and descriptions.

Mining gold and other minerals drove many fortune seekers to this area from

the 1850s to the early part of the 1900s. We learn from the book that a gold nugget weighing 17 pounds, the biggest ever found in Oregon, came from the Illinois Valley. To serve these miners, there were towns of several thousands in the Illinois, Rogue and Applegate valleys that have now completely vanished with little evidence left behind. The Swansons have a particular interest in this aspect of southern Oregon's past. They give us a little history with each of their 39 hikes, taking us to some of these mining sites and showing us traces of mines and mining towns to give us a sense of this history.

Each hike has a personal commentary describing their experience and drawing us into their friendly circle. Many of the hikes are less than three miles long.

Their excursions extend to other interests besides mining: an old tombstone quarry near Hugo, nature walks through the Kalmiopsis, mountain lakes, view-rewarding hikes and more. At the back of the book is a list and brief description of 37 additional local points of interest like museums, cemeteries and landmark homes.

At historical sites, we get a sense of the presence of lives and times that preceded us. A spirit of those olden times remains, and it's a bit eerie and mysterious. Deep in the ancient woods and mountains, that awareness of the ages is perhaps even more deeply felt. The Sasquatch, real or imagined, might just be that sense in us that there is a presence in the forests of southern Oregon that challenges our rational understanding of the world.

Hiking Sasquatch Country is an excellent book for those new to the area wishing to explore its beauty and understand its history, as well as any old-timer hungry for some new areas to explore that might have been overlooked by other hiking books.

The book is available in Grants Pass at Oregon Books, Armadillo Mining Shop, Service Drugs, and the Old Town Antique Mall. It is also available at the Illinois Valley Visitors Center, the Chateau Gift Shop at Oregon Caves, and on Amazon.

Mike Kohn • chimchi@terragon.com

—NOTICE—

The Community Calendar, usually found on this page, has been temporarily relocated to our website at www.applegater.org. We hope to return the calendar to this location in the next issue.

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Globe-trotting artist Anna Elkins teaches hope

BY DIANA COOGLE

Anna Elkins is a blending of pairs: an “empathetic introvert” (her self-description), an artist of both image and word, a teacher and a practitioner of her art, which looks for the good but acknowledges the dark. She enjoys the simplicity of the poet’s life in Jacksonville, where she lives, but is a world traveler and has been to every continent except Antarctica.

This October she heads for Morocco as co-leader of a story-telling workshop arranged by Deep Travel. She is excited about the trip because she enjoys the Moroccan culture (this will be her second trip there), with its gracious hosts and good food, and because the story-telling tradition in Morocco is one of the strongest in the world. She is excited to be giving people this opportunity to learn how to communicate and to listen—to “get at the heart of the human story,” as she puts it. “There are so many misunderstood narratives,” she says, “and understanding narrative is vital to understanding each other.”

The narrative of Anna’s life begins in Montana, a landscape “carved on her heart,” though her family moved to Oregon when she was ten. When she was 18 she had an internship in New York City. Later she lived in a theological commune in the Swiss Alps, where she met a couple for whom she worked as a ghost writer and who took

her to their home in Spain. She has lived in Jacksonville off and on since 2002, “with lots of continents in between.” She finds the Applegate community’s support of the arts and the spaciousness here (as opposed to the urban density of New York) conducive to her life as a poet and artist. Here she can pitch her easel on the porch and paint outside, as she loves to do.

Literary and visual art is at the center of Anna’s narrative. Her BA is in both art and English; her MFA is in creative writing. For her, painting and writing have long been coequal. Painting is a way for the analytical self to take a break. “It’s the one thing I do where I truly lose track of time,” she says, “and it gives me a chance to play.” Writing uses the language side of the brain, the analytical mode. Both painting and writing give her a chance to work with her favorite thing—the line: the way the leaves are blowing, the shape of a leaf, the perfect line that really sings both in the poem and in the painting.

Anna wants her writing to be a gift of encouragement. She doesn’t write about politics but about the state of the world she lives in as she would like it to be. She would like readers and viewers to find in her art encouragement, hope, redemption. She would like the experience of her art to be “as though you went on a journey and came to a



Anna Elkins (pictured above) will return to Morocco in October for a story-telling workshop.

beautiful destination, not sentimental and saccharine, but something bright and beautiful at the end.”

So it’s not surprising to learn that Anna enjoys teaching—informally, not to give a grade but to pull out of students something they didn’t know they had. She likes to teach “prophetic art,” art that calls out the good in a person or circumstance, a way for people to acknowledge, get in touch with, and use creativity. Her purpose as a teacher is to encourage, exhort, and build up.

When Anna was in Chile last spring, she wrote a poem called “Cielo: Heaven, Sky, Air,” about a ride in a funicular up a mountain to the Museo a Cielo Abierto in Valparaiso. “Choose your translation,” she says in the poem:

“The museum of open air? open sky? open heaven?” (She chooses heaven.) She says she felt like she went to Chile to write that poem (which you can read at wordbody.blogspot.com). “That’s what’s beautiful about travel,” she says. “You think you go for one reason and end up writing a funicular poem.”

Anna’s future narrative includes more direct work with writing and art, and less editing. Beyond that, she says, she doesn’t know what it will look like, but she is excited to find out.

Diana Coogle

dicoog@gmail.com

If you would like more information about Anna’s Moroccan workshop in October, please visit www.annaelkins.com/etc/events-and-classes.

‘Inner Revolution’ workshop in Williams

On September 12 and 13, Beth Green will lead a weekend workshop in Williams called “Recipe for the Inner Revolution!” —available in person or online.

“The Inner Revolution is much greater than me, my community, and my personal work,” Beth says. “Before, the revolution was about forcing ‘them’ to change. Now it’s about ‘us,’ realizing that we are co-creating within ourselves, our lives and our societies, the very world that we oppose. Some people think the Inner Revolution is focused only on our inner beings and evolution. But that’s a misunderstanding of the word ‘inner.’ Whether we are looking at our personal ego-based, fear-based behaviors, or confronting the ego-based, fear-based structures, paradigms and actions of our race, religion, gender, social or geographic group, it’s all inner. It’s all about us.”

According to Beth, the Inner Revolution focuses on three ways that we are transforming: (1) Letting go of the paradigms of separation and competition and realizing that we are fundamentally connected. (2) Acknowledging our accountability and taking responsibility for our impact on ourselves, one another, and the earth. (3) Understanding that we need to embrace mutual support, basing our behavior on the

premise that we cannot thrive if the whole is not thriving.

Beth sees the Inner Revolution happening everywhere: kids documenting racism with cell phones, women standing up to guns in Egypt, Americans questioning the way we use prisons and deliver healthcare, and the Pope calling upon us to start focusing less on doctrine and more on caring for people and the earth. To Beth, these actions are not coincidental. They are part and parcel of the Inner Revolution, which requires us to stand up to the tyranny of everything we think we already know.

Workshop participants will spend much of the weekend working in small teams, discussing and creating visions around four primary questions: (1) What needs to be revolutionized in my sphere? (2) What do I have to revolutionize in myself to do it? (3) What do we need to confront in our world for this revolution to occur? (4) How do we do it?

More information about the workshop is available at <http://theinnerrevolution.org/events-calendar/>. Beth is the founder of TheInnerRevolution.org and host of *InsideOut: The InnerRevolution* on VoiceAmerica.com, Variety Channel.

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BACK IN TIME

Beaver Creek School District 1898

BY EVELYN BYRNE WILLIAMS WITH JANEEN SATHRE

In my story in the summer *Applegater* about attending first grade, the McKee School mentioned was actually Beaver Creek School. McKee School was an earlier school, on the other side of the river, that my mother and her brothers sometimes attended and was the first school building in the Beaver Creek School District.

By 1898 the census indicated that about 35 eligible students between the age of four and 20 lived in what is now the McKee Bridge area. Beaver Creek School District 82 was organized that year, and a building was constructed on government land that would become part of Deb McKee's homestead. (Deb was an older brother of my grandfather Amos.) The builders, Charles Pursel and Oliver Dews, used rough lumber from the Pursel Mill for the board-and-batten construction. The building had windows on two sides, and my mother thought a roofed porch was added later. There are no pictures of the entire building, just a photo with students standing along one wall.

The first teacher, in 1898-99, was Miss Daisy Walker. Later in 1899 Miss Kate Buckley of Ruch taught at the school. Her salary was \$30 per month. The school year consisted of two three-month terms: spring (March, April, and May) and fall (September, October,

and November). In summer, school was closed because most of the boys and girls had farm work to do, and in the winter, the weather was harsh enough to keep people home. Many times the boys would be young men by the time they graduated because they attended school only when they had time off from their chores. Girls sometimes didn't worry about graduating because they would be helping with their siblings or even starting their own families while only in their teens, such as my mother did.

The school clerk took a census every year, and county school funds were paid based on the number of pupils in each district. The 1898-99 count had family names like Lewis, Sargent, Pursel, Thomason, Silva, Carter, Dews, Buck, Creed, Bendick, and Kleinhammer.

There were 14 students for the September 4 through November 25, 1899, school term—quite a large class considering the transportation mode of the students. Students walked or rode horses, and, if a student lived on the opposite side of the river from the school, that student would most likely ride in the trolley.

The trolley was a wooden box suspended above the river by large cables from big trees or the highest rock outcrops. Students pulled themselves across with a pull rope. Then

the students waiting to cross next would pull the empty trolley back so they could get in the box and, of course, pull themselves over the river. One photo (top right) shows teacher Ina Stoker Pursel pulling a trolley to her near what was the Nick Wright crossing. The second photo (bottom right) shows Orpha Lewis, Aletha Buck, and teacher Maud Harr on their way across the Applegate River near the school and what is now the cement McKee Bridge.

In 1903 my great uncle Deb McKee settled on his homestead on the east side of the river. His children began going to the school with my mother, Pearl McKee Byrne, and her brothers, Floyd and Earnest. That the land the school was situated on belonged to the McKees and a large number of McKee children were going to the school are the most likely reasons the school building became known as the McKee School.



Trolley rides across the river. Photo, top: Ina Stoker Pursel, Beaver Creek school teacher, 1906-07. Photo, bottom, left to right: Orpha Lewis, Aletha Buck and teacher Maud Harr in trolley with others in the background waiting their turn.

Some of this historical information was gathered from Marguerite Black's book, *Ruch and the Upper Applegate Valley*, originally published in 1989.

Evelyn Byrne Williams
with Janeen Sathre • 541-899-1443



School children at McKee School 1906.

Front row, left to right: Lulia McKee, Doris McKee, Fern Phillips, Ora Phillips, Vernie Stephenson, Homer Stephenson, Lenard McKee.

Middle row: Aletha Buck, Orpha Lewis, Lydia Lewis, Harold Bostwick.

Back row: Floyd McKee, Henry Bostwick, Fort McKee, Clarence Buck, teacher Maud Harr.

Voices of the Applegate

The fall session of Voices of the Applegate, led by director Blake Weller, will begin on Wednesday, September 2, with rehearsals every Wednesday evening until November 18. Rehearsals will take place in the Ruch Library meeting room from 7 to 8:30 pm.

Concerts will be held at the Old Presbyterian Church in Jacksonville on November 20 at 7:30 pm and at the Applegate River Lodge on November 22 at 3 pm.

No auditions are required. Tuition is \$55 with scholarships available. For more information, call Joan Peterson at 541-846-6988.

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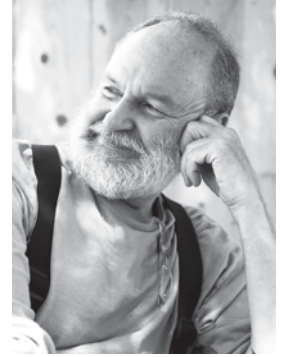
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Moon movements

BY GREELEY WELLS



Greeley Wells

We are all familiar with the various moons we see each month. Some are big and full in the eastern evening sky, with partial moons waning to crescents in the west at the end of day. Morning moons are approximately the same (the phases are just reversed), but they're so early that few of us see them.

Most of my life I have been confused by *where* those moons are found in the sky. Sometimes the full moon is high, sometimes low. Well, I finally figured it out a few years ago. We all know where to find the sun over the course of a year: high in the summer and low in the winter. Well, the moon is similar, but on a monthly schedule. In summer when the sun is high, the full moon is low on the horizon. Partial moons in summer months work their way up the sky till the little crescents are very high up. The reverse happens in the winter: when the sun is low the full moon is high! And again, partial moons, ending with the crescents, get lower and lower.

Now that you know *that*, you'll be able to figure out that in the fall or the spring the full moon's location will be sort of in between the low summer and the high winter.

This amazing solar system (and universe and cosmos) has such strange and wonderful, weird and interesting mechanics that can blow your mind—

and then, after you get the hang of it, astonish you. It's nice to be familiar with its workings. So now I can explain *what* the moon does, but I can't yet explain *why* it does this. Maybe some day.

Here are some highlights in the sky for you this fall season. As you receive this in September (the month of my 72nd birthday), the sky has moved to other favorites of mine and perhaps yours. As I talk about these, as a general rule I'm describing what things look like at about 10 pm. (Everything is farther east before 10 pm and earlier in the season; everything is farther west after 10 pm and later in the season.)

The Summer Triangle with the Milky Way is still up and high in September, then moves through the season to become low in the west in November (it's off-center to summer, coming late and overstaying its summer welcome). One of its great gifts is the Northern Cross, Cygnus the Swan, standing bolt upright on the northwestern horizon in fall/early winter. The triangle is followed by the huge square of Pegasus, prominent and overhead all fall and into winter too.

My favorite part of Pegasus is its northerly corner, facing the "W" of Cassiopeia. This corner of Pegasus begins the sweeping, curved triangle of Andromeda. She then heads towards Cassiopeia with three sets of two stars,

each set farther apart, widening into a beautiful, graceful arch. The second set of two stars shows us the Andromeda galaxy: look overhead toward the northeast—again, about the same distance that exists between the first two stars. It's just barely visible, a small fuzzy spot, but it's the only galaxy we can see with naked eyes. Although it's tiny, the concept of glimpsing another galaxy thrills me.

Other events of note

In August, Venus plunged into the sunset sun in the west and will emerge in the mornings of October.

Jupiter also sank into the sun in

August until the end of the year, when it shows up at dawn. The autumnal equinox occurs on September 23 and the full moon on September 28. October 15 marks the Muslim New Year. October's full moon is on the 27th. On November 1 we need to turn our clocks back one hour ("fall back") to standard time. Then look for a full moon on November 25.

Wishing you clear, dark night skies and bright stars.

Greeley Wells • greeley@greeley.me

Illustration: Guy Ottewell's Astronomical Calendar 2014.



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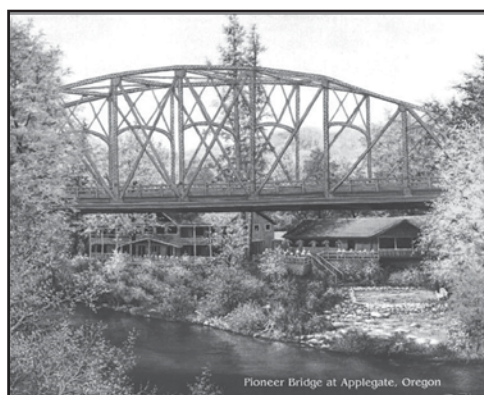
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The problem with bullfrogs

BY JAKOB SHOCKEY

In the mid 1800s, as streams of migrants poured into southern Oregon and northern California, driven by their hunger for gold, they brought with them another unrelenting appetite—for food.

As the first waves of fortune seekers arrived into areas with no agriculture and limited supplies, they turned en masse to the landscape to fill their bellies. Entrepreneurial hunters started furnishing the camps with game to augment the dry goods and whiskey from the eastern supply trains. Fresh protein was the hot commodity, and anything that could be easily caught was eaten.

Two of the native species that suffered most under this sudden onslaught of foraging were the California red-legged frog and the Oregon spotted frog, which were gilled and eaten by the hundreds of thousands. As the 1800s came to a close, native frogs quickly disappeared from the Pacific Northwest.

Looking to monopolize on this market for frog legs, a few would-be frog farmers decided to import the American bullfrog (native only to the eastern US) to California. These frog farms ultimately failed, due to the cannibalistic nature of the bullfrog, and the remaining frogs were released into nearby waterways.



Tonight's dinner? Photo: Huffington Post.

In the 1920s and 30s, another attempt was made to establish the bullfrog for its potential as a food source, this time by the Oregon Fish and Game Commission. Bullfrogs were bred at the McKenzie Trout Hatchery and stocked as a “game fish species” all around the state of Oregon. This effort, too, was ultimately abandoned. However, the bullfrog population was done needing help and exploded across the Pacific Northwest.

Bullfrogs can be found in ponds, rivers, streams, and wetlands across our region, and they have taken a huge toll on the recovery of native species like the California red-legged frog and western pond turtle. Bullfrogs are adept at living in degraded aquatic habitat, and they were turned loose on a riparian ecosystem still reeling from the enthusiastic blasting, digging and dredging for gold.

Like the largemouth bass (another introduced species), bullfrogs have a huge mouth and will eat anything they can fit into it, including fish, native frogs, baby

turtles, and ducklings. Even blackbirds and the western rattlesnake have been found in the stomachs of bullfrogs. Bullfrogs also reproduce at a much higher rate than any of the native frogs, aggressively outcompeting them for food and habitat. Private ponds and low-lying wetlands are especially susceptible to a bullfrog invasion.

There are a number of ways to rid your pond of bullfrogs.

Adults can be netted and gilled at night with a spotlight, or caught in the day by dangling a bare hook in front of their face. In Oregon there is no limit on the number of bullfrogs that can be taken and no license is required. Note the fishing regulations list for approved harvest methods.

Once adults are removed, your pond will still have a bank of maturing tadpoles. It is important to remove these as they become frogs over the next two years, or drain the pond to kill them. Over time, this will turn your pond or wetland into a refuge for native amphibians, reptiles and waterfowl. After removing the bullfrogs from my family's pond on Thompson Creek, we've had five or more western pond turtle hatchlings every year.

As landowners in this beautiful valley, there are important things we can do in stewardship of our land, like keeping star thistle out of the pasture and blackberries out of the creek. If you own a pond in our watershed, consider keeping the bullfrogs out too.

Jakob Shockey • 541-890-9989

Riparian Program Manager
Applegate Partnership and
Watershed Council
riparianprogram@apwc.info

Who you gonna call... for a natural resource complaint?

BY JANELLE DUNLEVY

Did you know that watershed councils, according to the Oregon Watershed Enhancement Board, are “locally organized, voluntary, nonregulatory groups established to improve the condition of watersheds in their local area”?

The Applegate Partnership and Watershed Council (APWC) is the Applegate's local organization dedicated to promoting ecological, economic and community well-being in the Applegate watershed through on-the-ground projects and strategic collaborations. We help develop natural resource projects that will benefit the watershed, private landowners, and local lands managed by county, state, or federal agencies.

What we, your local watershed council, do not do is conduct or initiate any regulatory action. We do not take complaints and pass them on to the appropriate agency. We do not come out and take photos or document issues that will lead to an enforcement action. But we *will* come out and give ideas for improvements or actions prior to violations of local natural resource laws occurring.

Common violations occurring in the Applegate and Rogue Basins include infractions of water rights laws, riparian vegetation removal (without a permit), water quality violations

(agricultural chemicals introduced into the water), in-stream fill and/or removal of gravel, and the taking of aquatic species (e.g., salmon and steelhead) outside of fishing regulations. Violations of natural resources can be civil or criminal, depending on the violation and the agency that regulates that law.

For example, a violation of the Department of State Lands removal-fill laws (Oregon Revised Statute 196.795-990)—removing or filling material in waters of the state without a permit—can be enforced as either a civil penalty or a misdemeanor crime depending on the culpability of the violator.

You might think this is a little extreme, but the first call you should make if you think someone is violating any state law (water rights, removal-fill, illegal take) is to the Oregon State Police Fish and Wildlife Division. They work with local agencies and can investigate the alleged complaint. Phone numbers for local agencies are listed below.

It also does not hurt to ask questions—all agency representatives are very knowledgeable and can help you determine if a violation has even occurred. Our best recommendation is to gather as much information about the potential issue as possible and try to talk to the people responsible for the questionable actions. They might

not even know that they are potentially violating a law.

So...who you gonna call?

- State-regulated natural resource violations and complaints: Oregon State Police Fish and Wildlife trooper Josh Nugent, Dispatch 541-776-6111
- Water Rights Violations: Jackson County Watermaster, 541-774-6880; Josephine County Watermaster, 541-479-2401
- Oregon Department of Environmental Quality Violations, 541-776-6010
- Oregon Department of Fish and Wildlife, 541-826-8774
- Oregon Department of Agriculture, 541-414-8797
- Jackson County Codes Enforcement, 541-774-6906. Online Complaint form: <http://jacksoncountyor.org/ds/Contact/Code-Enforcement>
- Josephine County Codes Enforcement, 541-474-5425. Online Complaint form: <http://www.co.josephine.or.us/Page.asp?NavID=937>

The APWC is available for questions, but please remember we are not a regulatory group and will not initiate any reports of violations with local regulatory agencies.

For more information about APWC and updates on our projects and upcoming events, please visit our website at www.apwc.info.

Janelle Dunlevy
Coordinator
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Watershed Council
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Bullfrogs in the frying pan

Today, this “poor man's chicken” has fallen almost entirely off the Oregonian's menu, but without good reason. Wild-caught frog legs are much like chicken wings, except cleaner (no factory farming here), organic, and non-GMO. Plus, you can sit back with a belly full of this locally raised meat and feel smug about the positive impacts your dietary choice is having on the ecosystem. Frog legs are a light, buttery meat that taste like something between chicken and shrimp, and can be cooked as you would chicken wings. If this sounds like something you are willing to try, here's what you need to do:

- Find a pond overrun by bullfrogs and persuade nearby 13-year-old boys to catch and kill as many as they can. (In the absence of volunteer frog giggers, you may have to do this yourself.)
- Skin out the bullfrogs by making an incision all the way around their waistline.
- With pliers, pull the skin down and off the bullfrog's legs. Cut off the feet and cut the legs from the body.
- Trim off any remaining veins or organ tissue, and voilà, it looks like chicken meat.

Hank Shaw, author of *Hunt, Gather, Cook: Finding the Forgotten Feast*, shares this recipe for French-style fried frog legs on his blog, www.honest-food.net.

Prep Time: One hour, mostly for soaking the frog legs. Cook time: 15 minutes. Serves four.

Ingredients

- 1-1/2 to 2 pounds frog legs
- 1 cup milk
- 1 tablespoon salt
- 1 tablespoon black pepper
- 1 cup flour
- 10 tablespoons unsalted butter, divided
- 3 garlic cloves, sliced very thin
- 2 to 3 tablespoons lemon juice
- 2 to 3 tablespoons minced fresh parsley

Directions

Soak the frog legs in the milk in the refrigerator for an hour.

Meanwhile, mix the salt, black pepper, and flour in a bowl, then chop the garlic and parsley.

Heat 5 tablespoons of butter in a frying pan large enough to hold all the frog legs. If you don't have a pan large enough, put a baking sheet in the oven and set a rack inside. Turn the oven to about 180°F. You'll use this to store the finished frog legs while you fry the rest. If you do have a large enough pan, set the baking sheet—with the rack set inside—next to the stove top.

Dredge the frog legs in the seasoned flour and shake off the excess. Fry in butter over medium-high heat until golden, about 3 to 5 minutes per side. Flip only once if you can help it, as the flour coating is fragile. Set on the rack to drain when the frog legs are done.

Discard the butter in the pan and wipe it out with a paper towel. Set the pan back on the stove over medium-high heat. When the butter is hot, sauté the garlic until it smells good, about 1 minute. Turn off the heat and swirl in the lemon juice. Arrange the frog legs on individual plates, and, right before you serve, mix the parsley into the sauce. Pour it over the frog legs and serve immediately.

Bon appétit!

DIRTY FINGERNAILS AND ALL

Yes, you can can

BY SIOUX ROGERS



Sioux Rogers

Nearly half a century ago, my partner and I started a landscape business. Our overhead costs were nominal: gas to drive to the site and four tools—a rake, sharp clippers, a weeder, and a shovel. I zealously protected those tools.

Our ancestors' tools were also zealously protected, not only by each family as a means of survival, but also by thieves. Garden tools were as necessary as guns for survival.

According to Sandy Levins, author of "The Use, Value, and Theft of 18th-century Garden Tools," there are strong connections between our tools of today and the tools of our predecessors. Levins writes, "When you look into the history of some of the most common garden tools we use today and study their images and descriptions from advertisements and old catalogs, you find that not much has changed, with the exception of material, in hundreds of years" (<http://historiccamdencounty.com/ccnews69.shtml>). Gardening is just one of the links to our agrarian roots, and the tools we use—unless you are digging with your fingers—are the historical links.

Some of the oldest garden tools are said to date back to 6000 BCE. There are archeological indications that the Chinese were using bronze tools resembling our spades of today as early as 1100 BCE. As Levins goes on to explain, "The Romans established the pattern for the spades and shovels we use today when they harnessed the technology of the forge to heat iron to its malleable point. In the mid-14th century, iron smelting made it possible to create lighter, more

precisely-shaped tools. Then came the industrial revolution, bringing steel and alloys out of the fire and leading to the manufacture of tools that were lighter, finer and far more durable."

Ah, and here we are today in the techno age using garden tools that resemble those of yore but are now mass-produced, break easily, and are not handed down as a family's heirloom tools of necessity. Garden tools per se are no longer made with pride, nor hand-forged by the local blacksmith.

One of my garden tools of which I am still proud is my collection of vintage watering cans. (It was in 1692 that Lord Timothy George wrote the term "watering can," previously referred to as "watering pot," in his garden diary. Thus the term "watering can" was created.)

Watering cans come in many different styles. Some have several holes

and some have just a single opening. Over time, the spout has moved around from the side to the bottom and back to facilitate drainage.

Watering cans, interestingly enough, are often identified by their country of origin. I don't know if this was always so, but "vintagely" speaking, the shape, handle and spout are the give-away parts. French watering cans tend to have graceful handles arching from the top of the can to the back. English-style watering cans usually have two handles, one for carrying and another for pouring.

While attempting to identify the differences between French, English and German watering cans, I often noted overlaps in design or that watering cans were identified as "French or English."

Today, I have two garden tools of necessity: my Japanese weeder and a very sharp handheld clipper. The watering can is not really a necessity,

as an old bucket or any vessel will work. However, my treasured collection of watering cans is both functional and part of my garden-art history. So instead of practical tools, it is my watering cans that I zealously protect the most—oh silly, romantic me.

So why the romance of a watering can? How about focusing on versatility. A watering can could be converted to a centerpiece filled with flowers or live plants. I have often filled clean, new watering cans with long sticks of black and red licorice, luxurious lengths of cinnamon sticks, or any beverage of choice, surprising guests with a unique pouring vessel.

Whatever you think you can or cannot do in your garden, you *can* do anything with your can.

Sioux Rogers
dirtyfingernails@fastmail.fm

Photo, left: Vintage French watering can (maisonclaire.co.uk/product-category/garden/). Photo, right: Vintage German watering can (etsy.com).



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Cantrall Buckley Park NEWS

Park wrapping up fund drives

BY JEREMY CRISWELL AND TOM CARSTENS

The Cantrall Buckley Park Committee is pleased to announce the end of two successful fund drives to renovate and reequip our 40-year-old playground, add educational signage, include a natural playscape, and enhance all with colorful outdoor art.

Our generous donors gave a total of over \$60,000 for these projects. They are listed in the accompanying box. All donors will be recognized in a permanent display in the park. To summarize, over the past ten months, we have received:

- Over \$35,000 from local private foundations
- Over \$5,000 from local businesses and organizations
- Over \$1,800 from community donation boxes
- Over \$2,500 from raffle ticket sales
- Over \$20,000 from individual donors

Once school begins, we'll start construction. Jackson County Parks, the Applegate Lions Club, and the Jacksonville-Applegate Rotary Club have offered to help with this.

A natural turtle playscape with educational signage will be in place by the middle of September. Tuffy Decker has been kind enough to donate the excavation work. A ribbon-cutting ceremony will be held in the park on Saturday, September 19, at 4 pm. The community is invited!

Playground construction work will begin in the fall.

Raffle winner

Annette Parsons of Applegate bought the winning raffle ticket and was rewarded with round-trip tickets for two to anywhere in the continental United States. Annette and her husband, Jim Clover, have decided to take their trip to

the Appalachian mountains of North Carolina. Bon voyage! Traveltrust of San Diego provided the tickets.

Art mural mosaic

As summer comes to a close, work on the community mosaic mural will begin. The mural, begun as a donor acknowledgement project, has grown into a full-scale community project.

This summer you may have seen us gathering community input at events throughout the Applegate. At these events, like our most recent one at Ruch Library, community members get to share their thoughts and ideas for the mural concept and its themes. The result will be a mural design built directly upon community input. With ideas like "river with fish," "families picnicking," "hiking," "native plants," and "trees and forests," our community is planning a mural that will fit our park beautifully.

Late this fall the real fun will begin. Your ideas will define the final design and we will start holding tile-making

events at local schools and libraries and at the Criswell Art Studio. At these events, community members will be able to work with cutting, marking and stamping tools. Participants will make clay and glazes for colorful tiles. Tile making will continue well into winter, so there will be plenty of time for participation in this project. If you have a group of friends or students who would like to make tiles, think about scheduling a group tile-making day.

For more information, to schedule a group tile-making day, or share your ideas, contact Jeremy Criswell at 541-899-9024 or jerr37@jeffnet.org.

We still need to complete funding for this project. Thanks to community donations, we now have over \$8,000 in the bank, but need to double that. The artist is donating \$3,000 of his costs to the project. Checks can be mailed to GACDC, P.O. Box 3107, Applegate, OR 97530. Be sure to indicate that the money is intended for the art mural.

You can check out Jeremy's work at www.jeremycriswell.com.

Jeremy Criswell • 541-899-9024

Tom Carstens • 541-846-1025



Photo, left: Annette Parsons (center) with husband Jim Clover (left) receives the round-trip-for-two flight certificate from Lynn Funk, member of the park committee. Other committee members, Michelle La Fave, Jeremy Criswell and Laird Funk look on. Photo: Tom Carstens.



Photos below: (left) Chris Cunningham of Troon Winery pulls the winning ticket from the jar held by Kathy Carstens. Photo: Lynn Funk.



(right) Adrian Criswell clammers on the skeleton of his father's turtle art. Photo: Jeremy Criswell.

Donors

With apologies to our Oregon endangered species, here are the donors who gave to the playground upgrade, turtle playscape, and mural mosaic.

Thank you!

Grey Wolves (\$5,000+)

Donna & Matt Epstein, Carpenter Foundation, Cow Creek Umpqua Indian Foundation, Ford Family Foundation, Oregon Community Foundation, Maggie Purves Fund of the Oregon Community Foundation, West Family Foundation

Northern Spotted Owls (\$4000)

We're still looking for donations to complete the art mosaic mural—wouldn't you like to be a spotted owl?

Marble Murrelets (\$3,000)

Kathy & Tom Carstens

Pacific Fishers (\$2,000)

Four Way Community Foundation

Oregon Spotted Frogs (\$1,000)

Applegate Store & Café, Jacksonville-Applegate Rotary Club, Pioneer Financial Planning

Siskiyou Mountain Salamanders (\$500)

Richard Brewster, Susan Naumes & Diane Mathews, Peter & Carly Salant, Don & Sandy Shaffer, Southern Oregon Subway Restaurants

Vernal Pool Fairy

Shrimps (\$20-\$400)

Robert Abernathy, Larry & Gaye Anderson, Frank Ault, Darla Kay Baack, William & Allison Benton, John Blackhurst, Christopher Bratt, Elizabeth Brauer, Larry & Shannon Buscho, Mark Charles, Scott & Sara Cole, Cassandra & Gary Connor, Judy Crowe, Karen & Herb Engelhardt, Brooke Nuckles Gentecko, P. Gordon, Perry Grayson, Craig Harper & Teresa Selvy, Robert Jones, Dave & Dee Laananen, Michael & Schuyler Loos, Karen Markman & Tom Mitchell, Stephanie McBrayer, Greta Mikkelsen, Kathleen Moore, Annette Parsons, Amy & Kent Patton, Joan Peterson

Business Community

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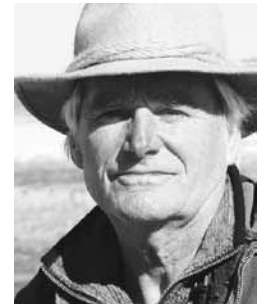
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BIRD EXPLORER

Time for ocean birds

BY PETER J. THIEMANN



Peter J. Thiemann

Living in the Applegate Valley means we have opportunities for quick escapes to the coast on warm late-summer days. It is only two hours to Crescent City beaches where there is rich ocean bird life. At the offshore St. George Reef, there is a large colony of Common Murres, the “penguin” of the northern hemisphere. Thousands of these ocean birds rear their young there, and constant coming and going can be observed. Colorful Black Oystercatchers are seen on intertidal rocks, often in flocks of three to six.

By early September large flocks of shorebirds are migrating down the coast and stopping on our beaches to refuel. Most common is

the Western Sandpiper, seen chasing incoming waves looking for food. Point St. George is a great place to visit at low tide, and, with the aid of binoculars, other ocean shorebirds reveal themselves. There are Semipalmated Plovers, a smaller cousin of the familiar Killdeer. Larger Black-bellied Plovers are coming back from their arctic breeding grounds. With luck you may see a few Snowy Plovers, an endangered species that nests in sand dunes on our Pacific coast.

Then there are the very showy Whimbrels, a large shorebird not to be confused with the Large-billed Curlew, that also can be seen in migration.

Sanderlings are of the sandpiper family, but somewhat larger than the

more common Western Sandpiper and show much white. They are seen chasing ocean waves but also rest in small flocks on intertidal rocks. Black Turnstones are common all year on our ocean beaches, although they do not nest here. The smallest sandpiper of the shorebird group that we call “peeps” is the Least Sandpiper, often overlooked because of its small size and its habit to forage in washed-up kelp after high tide.

After your beach visit, do not forget to stop at Crescent City Harbor, both near the old lighthouse and in the boat basin. Rebuilt after the large tsunami that resulted from the Japanese earthquake, the harbor is a great place to see colorful Surf Scoters, Pigeon

Guillemots and Common Murres up close. By July of this year I had already seen a number of Common and Pacific Loons in winter plumage. A real treat is to see the Elegant Tern, a species that nests on only four small islands in the Gulf of California and comes up the coast in late summer and fall. We are seeing record numbers of ocean birds coming up this year due to a strengthening El Niño. Cooler ocean water means more seafood, which is what ocean birds and mammals look for.

If anyone is interested in a guided ocean-bird trip, please contact me.

Peter J. Thiemann
peterjthiemann@yahoo.com



Common Murre



Black Oystercatchers



Western Sandpipers



Whimbrels

All photos courtesy of Peter J. Thiemann, Flickr photo stream.



GATER FUNDRAISER

Much fun, amazing music, gourmet food, and fine wine were highlights of the Applegater's Annual Summer Soirée. Thank you to everyone who joined us for this special event at Red Lily. We are gratified by your support.





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Hidden Valley High School teaches students to be good farmers

BY DIANA COOGLE

If FFA (Future Farmers of America) at Hidden Valley High School is any indication, the future farmers of the Applegate will be community leaders, good citizens, good stewards of husbandry and agriculture, and all-around good farmers. FFA teaches young people these important concepts along with farming skills. Besides, it's fun to be in FFA.

By the rules of the organization, a student has to be in an agriculture class to be a member. At Hidden Valley, that would be Dan Speelman's class. After learning about agriculture and husbandry, the students have a chance to use those skills in FFA competitions. They learn about the animals they raise for county fair competition. They learn how to judge livestock. In the fall, they learn about soil, then compete in a soil judging contest. In winter they learn parliamentary procedures and compete in

public speaking and in extemporaneous public speaking, in which they draw a topic and have half an hour to develop a speech and deliver it. In spring they study floriculture, memorizing lists of plants, taking cuttings, and identifying insect and other plant problems. They also participate in a meat judging contest, identifying which species the meat comes from, what cut it is, the name of the retail cut, and so forth.

One of Dan's assignments is for students to make up an agriculture-related business, research it, and do a presentation for a competition called "agricultural sales." Business ideas range from boarding horses to a catalog business for selling grooming supplies, from carriage rides for weddings and other events to fruit stands and restaurants.

Dan is only the second FFA sponsor

and agriculture teacher at Hidden Valley. Lowell Bickle started the class, and FFA along with it, in 1977, the year the school opened. He continued teaching till 2003, when he retired and Dan took over.

Every few years FFA students at Hidden Valley go east to the national FFA convention, which has been in Kentucky for the last few years and will be moving to Indianapolis next year. Dan doesn't take "just anyone" but chooses the kids who have been actively participating in the club during the year. The club has a fundraiser at the tractor show every Father's Day and a tri-tip dinner at the school, with a silent auction, to raise money to cover transportation and boarding costs for students on the trip.

If FFA's intent is to guide students towards successful



Hidden Valley High School FFA students, from left to right: Jessie Hendrickson, Chandra Green, Hunter Liska, Falynn Garrison, and Jon Vaughn. Photo: Dan Speelman.

agricultural businesses and good citizenship, Anna and Nathan Combe are good examples of the success of the organization at Hidden Valley. They were both a part of the high school's FFA program, and Anna served as its president. Now they have their own farming and haying business in Williams, where they raise cattle and sell hay and are, as Dan says, "outstanding people." Diana Coogle • dicoog@gmail.com

HORSE BUSINESS

Although dressage is a competitive sport, Kathy doesn't make money by winning at shows—not because she doesn't compete or because she doesn't win but because dressage has no purse for the winner. The value in competing is in the business it engenders.

"If you want to get into the horse business as a trainer and teacher," Kathy says, "go to horse shows and make a name for yourself. Winning competitions proves your competence."

By those lights, it's no wonder Kathy's business is so successful. On her horse, Florida, she has won ribbons at the international level of Prix St. George and in many other competitions. Every prize she or one of her students wins is another push forward in her business.

The lack of local competitions is a drawback for Applegate businesses that focus on show horses, since riders must frequently travel long distances to shows. Quarter horse riders have a well-known annual competition in Medford, but there is nothing for dressage or



The former Creekside Farms in Applegate, where owners Robert and Bev Hoogendyk offered boarding, horse training, and horse-riding lessons.

the endurance rider. When young Western riders enter Brushriders' popular gymkhana in Williams, they work hard for prestige and pride, not for money.

Buying and selling horses could be the best money-maker in the horse business, but Kathy is shocked at the idea of selling Florida. "Never!" she exclaims.

Because horse trading is so important, Applegate vets do good business breeding horses. Veterinarian Tom Everman has done as many as 50

breeds a year for racehorses at the home of Flying Lark. Another profitable aspect of the veterinarian business is the pre-purchase exam.

A good vet is in high demand here. When Tom moved to the Applegate, he barely had time to get settled before his business, South Side Equine, filled his time.

A good farrier is also in high demand. Brent Bare, a local farrier, shoes all kinds of horses—dressage,

barrel, trail, gaited—everything, he says, "from very expensive dressage horses to \$100 pets." Business is good, even though, as Brent sees it, the popularity of horseback riding is declining. "At the county fairs the horse arenas have a small fraction of the kids who used to be there," he says, "and the equestrian teams are dwindling." Part of the reason seems to be the expense, another part the desire, but "those of us not smart enough to know better still have our horses," Brent says.

Horse owners put up with the expense because they love their horses. "It's about a lifestyle," says Nancy Adams, trail rider. "I'm 67 years old and chomping to go for a gallop. There are trails to be ridden, creeks to be smelled, skylines to be viewed, leaves to be seen"—competitions to enter, gymkhanas to ride in, racehorses to buy and sell—everything that makes having a horse so much fun for the owner and so profitable for the businesses.

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FROM PAGE 1

HAPPY LABOR DAY

Painted Ladies in flight through fall

BY LINDA KAPPEN

The Painted Lady is the most widely distributed butterfly species in the world, inhabiting five continents—Antarctica is too cold and Australia is too isolated. Because of its wide range it is referred to as a “cosmopolitan” butterfly.

These butterflies migrate yearly from their warm winter habitats in the south to more temperate climates in the north for breeding. Some years,

southern populations of the Painted Lady will reach large numbers, producing a mass phenomenal migration northward that has caused road closures in places.

With our warm winter of 2014-2015, a noticeable but not excessive migration occurred early this past spring. It was not a mass migration as recorded in the early 2000s, but the butterfly was seen in large numbers moving north before dispersing, reaching well into the state of

Washington and beyond.

The Painted Lady is often mistaken for the monarch butterfly as it migrates. The difference is that Painted Ladies migrate in *groups*, while the monarch, after leaving their overwintering sites, will migrate *singly*. Early spring reports from north of overwintering sites talked about “groups of *monarchs*” flying north when, in fact, they were Painted Ladies.

This past spring I saw in a puddling area a painted lady laying eggs on gravel, small sticks, and also on a nearby thistle. I believe the type of host plant they use and surrounding conditions can sometimes have a direct effect on the size of the adult butterfly.

The Painted Lady (*Vanessa cardui*) is of the Nymphalidae family of butterflies. Its wingspan can reach two to three inches. With wings open, it has black tips with white spots. Shades of orange and brown pattern the wings. On the underside of hind wings, colors are gray to brown with four small eyespots.

Males will perch in shrubs

and aggressively patrol for females. A female will lay up to 500 eggs singly on the tops of host-plant leaves. Caterpillars will make a silk nest to live in and eat the leaves of the host plant. Painted Ladies can produce up to three broods or flights a year. Because these butterflies use as many as 300 host plants, as recorded in databases, they are great pollinators. Some of their favorites are mallow, thistles, hollyhocks, and some legumes.

Painted Ladies use nectar as their adult food. They will use thistles, asters, milkweeds, joe-pye weed, rabbit brush, cosmos, dandelion and almost any garden plant or native flowers and shrubs.

The Painted Lady habitat is anywhere from gardens to open spaces and forests. You can see these butterflies in flight from early April to November.

If you would like to learn more about butterflies and moths, I welcome you to the Facebook page, “Butterflies and Moths of the Pacific Northwest.” There you may find yourself visually stimulated with an accompanying desire to get outdoors more often.

Linda Kappen

humbugkapps@hotmail.com

Linda earned a naturalist certification from Siskiyou Field Institute and hosts two-day butterfly courses there. Photos: Linda Kappen.



Painted Lady on coyote mint



Side view of Painted Lady

Rearing and tagging monarchs

BY SUZIE SAVOIE

At only ten percent of their former abundance, monarch butterflies have been declining in population at a precipitous rate for the past 20 years. Conservation groups have petitioned the US Fish and Wildlife Service to protect the monarch under the Endangered Species Act, and it is now a candidate for listing. With some endangered species, such as the polar bear or loggerhead sea turtles, for example, it is difficult to feel like you can make a difference in their survival. But with monarch butterflies you can make a tangible difference right in your own backyard.

Planting milkweed, the only larval food source for monarch caterpillars, and nectar plants for adult monarchs is the easiest thing to do, but some passionate conservationists in our area are also trying to reverse the downward population trend by rearing monarchs indoors and saving wild monarch eggs and caterpillars from voracious predators such as wasps, ants, birds, spiders, or the tachinid fly. Historically, these natural predators kept a balance with monarchs, but with human-caused habitat loss through development and agriculture, combined with pesticide and herbicide use, it is all the more important to protect monarchs during their vulnerable larval stage.

Linda Kappen has been rearing monarch butterflies at Applegate School for 12 years. During this time she estimates that she has released 180 monarch butterflies. In May 2014, Linda started working with David James, associate professor of entomology at Washington State University, who has been studying monarch butterfly breeding and migration biology in the Pacific Northwest. Part of his research has included a monarch tagging program

to track the migration of our western population of monarchs—those that live west of the Continental Divide and overwinter along the coast of California. Not as much is known about our western population, and David’s research is integral to the long-term conservation strategy for the monarch butterfly.

Weighing just two percent of a monarch’s body weight, the tags are small stickers that don’t impact movement or flight. As an example, on September 30, 2014, Linda tagged a monarch in the Applegate Valley. On October 10, 2014, a man found it in his yard, 330 miles away, in San Mateo, CA.

After growing milkweed for over a decade and watching caterpillar after caterpillar either disappear or be eaten by a predator, I decided to join Linda in both rearing and tagging monarchs this summer, in hope that my work as a citizen-scientist may help in the recovery of this amazing species. I purchased butterfly-rearing cages and diligently watched for eggs and caterpillars on my milkweed patches. I found the first eggs on April 18, and from that point on I was hooked. I have tagged and released nearly 50 butterflies so far this year, and the season isn’t over yet.

Rearing monarchs is no easy task: it takes daily work and access to a big milkweed patch. Once an egg or caterpillar is found outside on milkweed, it is very carefully transferred onto potted milkweed plants or cut stems in the rearing cage. As the caterpillars get bigger they will eat a lot and will typically need to be fed on a daily basis. All this eating means a lot of cleaning out of the “frass” (aka poop). A caterpillar goes through five stages of growth, referred to as instars, eventually reaching 2,000 percent of its original size. When ready

to start metamorphosis, the caterpillar will find a place in the rearing cage to hang in a J-shape and transform into a chrysalis.

Watching the monarch emerge from the chrysalis is fascinating, but releasing a monarch, safe and sound, out into the wild world is pure joy. The female butterflies I released left on their migratory path immediately, while some of the males stayed to hang around my milkweed patch, waiting for a female to come along to mate.

After having raised these monarchs I felt an intimate connection to the tagged butterflies that fluttered around my wildlife-friendly garden for part of the summer. The knowledge that I’m helping with the recovery of an at-risk species, from the comfort of my own home, is uplifting in a world where the extinction of endless species of wildlife can get you down.

Suzie Savoie

klamathsiskiyou@gmail.com

Photos at right: (top) Just released tagged monarch nectars on showy milkweed in author’s garden. (middle) Linda Kappen tags a wild-caught monarch near a rare patch of heartleaf milkweed in the Applegate Valley. (bottom) Inside of author’s rearing cage with newly emerged butterflies, chrysalides, and a caterpillar.



For more information about monarchs

- Online resources: Xerces Society, Monarch Watch, and Journey North, to name a few. YouTube has excellent videos on rearing monarchs.
- Facebook page for researcher David James: www.facebook.com/MonarchButterfliesInThePacificNorthwest.
- Southern Oregon Monarch Advocates: www.somonarchs.org.

Shades of responsibility?

BY SANDY SHAFFER

My husband and I recently took a road trip, and during the driving hours we talked about the new “responsibility” that we would be picking up after our vacation. Meet Maggie, our new three-month-old Akita pup! We talked about feeding schedules, regular walks, brushing, training, vet visits. So much responsibility! We’ve been pet-free for well over a year, and at times I wondered if I was ready for this lively ball of fur.

On our vacation we saw new places, visited another country, read different newspapers, and heard the world’s issues broadcast from big cities. Being outside of my Applegate life, I found myself listening to the goings-on of the world in a different way. And the word *responsibility* kept popping into my head.

California’s water issue was big news. Having been raised there, my hubby and I couldn’t understand why restrictions are just now being put in place. Governor Jerry should know better! Do rich folks really deserve to be allowed to buy their way to more water? We’re all on this planet together and no one controls Mother Nature, so we should all have to live with what she gives us, right?

I also read where erratic weather in the Midwest caused a wildfire to blow up with very little warning. People complained that “no one told us to evacuate,” so they didn’t. Fortunately no one died, but why weren’t they aware of their local fire-weather forecasts and prepared?

Then, the news story about four 10- to 12-year-old kids starting a fire in Eugene that destroyed an historic stadium! Such a loss! They were charged with arson, reckless endangerment and more, but I have to ask: where were the parents? And, just this morning I read that a toddler was burned after climbing into a fire pit on a California beach! Huh? I was glad that the local fire chief had the gumption to say, “If you’re not going to watch your children, don’t go to the beach.”

I also read that there have been more than several fire starts recently along the Pacific Crest Trail, caused by nature-loving hikers who sometimes don’t put their warming fires “dead out.” This is so important—to do what Smokey started telling us decades ago: make sure your fires are “dead-out”! This means pouring water on them until you can run your

hands through the ashes and not feel any heat.

And further validation for “dead-out”: in mid-June there was a grass fire out here in the Applegate, caused by the hot, dry winds stirring up old burned slash piles from last winter. Mother Nature’s summer winds played around with them and bingo, a fire began! But this was not an isolated incident; a few days ago I heard a call on the scanner of another Applegate landowner whose April-burned slash piles rekindled on a hot, windy day.

Many of us moved to the Applegate without being fully aware of the environment or the differences between wet and dry forests. Living out here presents as much peace and pleasure as it does hard work and worry. It’s up to us to be aware of the weather, the forest conditions, and the wind and rainfall (or lack thereof). Know the current activity restrictions, and understand why, for example, we can’t mow in the afternoon.

It’s also up to us as responsible rural residents to have and follow family evacuation plans—plans that include any toddlers,



Meet the author’s new owner, three-month-old Maggie.

children, teens, grandparents, pets and/or livestock. And, everyone signs up to adhere to *their* role in the plan.

Whether we’re dealing with kids, a new puppy, or Mother Nature and the weather, we can’t assume anything. We need to think and act *responsibly*. Because, as Klamath National Forest Supervisor Patricia Grantham recently said, “There is zero risk to homes, firefighters, citizens, natural resources and communities from the fire that never starts.”

Sandy Shaffer
sassyoneor@q.com

Our deepest appreciation goes out to firefighters everywhere.

Fire district training building to open its doors

BY CAREY CHAPUT

The time has finally come to open the doors of our new training-multipurpose building that will handle the fire district’s expanding training requirements and serve our community. You have trusted this fire district to serve you in times of need, and we feel honored to fulfill your request for a community building that can serve all of us.

Come join us for the grand opening on Saturday, October 10, from 10 am to 3 pm. During the open house, visitors will be able to walk through the large meeting room designed to facilitate community groups and our regional training needs. The training-meeting room has been outfitted with audiovisual equipment

designed to engage an audience.

Visitors will also want to check out the commercial kitchen and spacious bathrooms. And be sure to see the new room outfitted with state-of-the-art exercise equipment designed to increase the stamina and physical ability of our volunteer firefighters while on emergency scenes. Special training events will also be in place for visitors to witness the skills and equipment required to assist our patrons out of tight situations.

Come see all that we have accomplished together!

Carey Chaput • 541-899-1050
Applegate Fire District
Office Manager

Come celebrate the opening of your new training/multipurpose building



Saturday, October 10, 10 am - 3 pm

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Learn life skills while serving your community.

Applegate Valley Fire Department • 1095 Upper Applegate Road

Be a volunteer firefighter—join our team now!

Applegate Valley Fire Department is seeking new volunteers for all stations. Volunteer Academy starts soon. Deadline to apply: November 1.
541-899-1050 • 1095 Upper Applegate Road • www.applegatefd.com

Birding and fungi highlight Siskiyou Field Institute’s fall fare

BY KATHLEEN PYLE

Siskiyou Field Institute (SFI) invites you to engage in a harvest of fall science learning. Fall classes will take place at SFI’s Selma headquarters and out in the field. First are two birding classes just in time to catch fall migration. Arcata naturalist and artist Gary Bloomfield will teach “Birding by Phone,” a class that will help you turn your smart phone into a handy birding tool. Gary has put together a class video viewable on Facebook. Just search “Birding by Phone” to find it. The class, on Saturday, September 12, will meet in Arcata and move to higher-elevation spots to find rarer migrants, including songbird species.

SFI will again offer “Birding Upper Klamath Lake by Canoe.” Canoe rentals at Rocky Point Resort are included in the class tuition. Early fall is a great time for bird watching on Klamath Lake, especially for marsh birds that can be observed quietly from a canoe.

Botanist Scot Loring will lead a class on “The Cryptic World of Red Buttes Wilderness” from September 28 to 30. *Cryptic* refers to cryptogams, the unique mosses and lichens that inhabit the rugged Red Buttes landscape. The botanist Linnaeus coined the term, which means “secret marriage.” He wasn’t clear on how these fascinating plants reproduced, thus the secret. The class will examine plant structure and reproduction in a lab and also investigate other plants growing in the volcanic terrain during a daylong field trip.

Lichens can be at their most vibrant after autumn rains. Lichenologist Daphne



Mushroomer shows off a king bolete. Photo: Mike Potts.

Stone will lead a class on the colorful partners of lichens: algae and cyanobacteria. “Lichens and their Photobionts” is scheduled for October 17 to 18.

Two SFI fall classes focus on mushrooms. One is geared to the edible mushroom hobbyist who

wants to learn to distinguish between edible, inedible, and toxic species. “Edible Mushrooms of the Siskiyou” will meet on Sunday, October 24, at SFI. For those who want an in-depth look at the entire fungal kingdom, SFI offers the three-day “Forest Mushrooms of Southwest Oregon/Northwest California” taught by US Forest Service botanist David Lebo. Class begins Friday afternoon, November 6, at Deer Creek Center. On Saturday, November 7, students will explore mushrooms and other fungi in the Smith River Canyon of northern California and end up in Brookings for the night. Sunday morning’s foray takes place along the southern Oregon coast. Class tuition is \$155.

Scholarships are available for Jackson and Josephine County educators (from public and charter schools and outdoor education nonprofits) thanks to the Rogue Valley and Siskiyou Audubon Societies. Email program coordinator Kathleen Pyle at programcoord@thesfi.org for details.

Find out more about these and other fall Siskiyou Field Institute classes by visiting www.thesfi.org or calling 541-597-8530.

Kathleen Pyle
programcoord@thesfi.org



JACKSON COUNTY Library Services

— Applegate Library —

Summer Reading was a great success this year. We had a large number of children sign up for the program and read over 600 children's books. Great going, young readers!

I want to thank the parents who found the time to bring their young ones in and keep them involved. A special shout-out to all the local businesses that donated prizes for our readers: Applegate Store, Peace of Pizza, Rosella's Winery, Wooldridge Creek Winery, Whistling Duck Farm Store, Provolt Store, Out Back Herbs, and many more. Thank you!

Something new: Jackson County

Library Services is now offering the option to purchase a Non-Resident library card to people outside Jackson County. Contact Applegate Library for more information.

If you're looking to volunteer in your community, the library is a great place to start. Friends of Applegate Library is looking for new members.

School is right around the corner. Please watch out for school buses and little ones.

For more information, contact branch manager Lisa Martin at 541-846-7346 or lmartin@jcls.org.

— Ruch Library —

Ruch readers rock!

With a week of Summer Reading still to come at this writing, we are winding down the programs but gearing up the reading logs that our eager readers are turning in! Participation in the Summer Reading program is up by 25 percent from last year in the number of children completing the program (i.e., reading ten books). Some of the children have read or listened to over 150 books! Thanks to donations and some help from the Friends of Ruch Library, we were able to offer a free book for every coupon a child brought in showing that he or she had read ten books.

We had a variety of programs about heroes this summer: local heroes, insect heroes, the heroes within us, and folk

heroes. The Folk Hero Program featured 20 Applegate characters portraying different folk heroes from Bigfoot to Eva Peron. It was all very entertaining and educational, and we want to thank all the participants who helped make this happen.

Preschool Storytime is on Tuesdays at 11:30 am, followed by a simple craft project. The Babies and Wobblers Program starts at 4 pm on Thursdays and is suitable for children two and under. Babies and Wobblers will be on vacation on September 3 and 10, but Preschool Storytime never sleeps.

Come and join us in the library!

For more information, contact branch manager Thalia Truesdell at 541-899-7438 or ttruesdell@jcls.org.

How to answer the call of the wild: Join ATA's 2015 fundraiser event

BY DIANA COOGLE

The wild calls strongly to those of us who live in the Applegate, whether from its flora and fauna, its ecology and geology, or its rivers and forests. We are proud of the natural beauty here, and the more we know about it, it seems, the more we love it.

With "The Call of the Wild," an outdoor seminar at Cantrall Buckley Park on September 19, the Applegate Trails Association is offering Applegaters a unique opportunity to learn more about the beautiful place we live in—and to have a really good time while contributing to this fundraising event for ATA. It's a family-friendly event with nature crafts, games, and explorations for children coordinated by Sara Scott, Barbara Kostal, and Michelle LaFave.

Wildlife Images, the wildlife rehabilitation center located outside Grants Pass, will give the keynote address, though the star of that address will undoubtedly be the amazing animals that come along.

ATA has recruited some of the most knowledgeable people in the Applegate to lead the workshops.

- Teya Jacobi will take people deeper into the art of photography.
- Tyler Wauters will lead a walk for

participants to learn about the use of wild plants for medicinal purposes.

- Jakob Shockey will enlighten participants on river ecology, demonstrated by the Applegate River along the border of the park.

- Chad Ananda will teach some backcountry skills.

- Joseph Vaile and Morgan Lindsay, both from KS Wild, will make a presentation on wolves.

- Justin Rohde, author of *Hiking Oregon and California's Wild Rivers Country*, will be teaching GPS usage.

- Diana Coogle, author of *Living with All My Senses* and other books, will offer a nature writing workshop.

The day's schedule provides a choice of three workshops, one in the morning and two in the afternoon sessions.

The festive atmosphere will include a raffle for some exciting items and a fundraising bake sale by ATA. Nonprofit organizations will offer information about their work from booths on the expansive lawns of Area A of the park. For lunch, participants can either bring a picnic or buy salad (made with locally grown, organic produce), tamales and bread from food booths, then sit on the grass or at picnic tables,

listening to the live music and discussing what they learned in the morning workshops.

The event begins at 9:30 am and ends at 4 pm. A \$45 admission fee will allow an adult to take advantage of it all—\$10 for children. Tickets can be purchased online from the ATA website (www.applegatetrails.org) or from Ruch Country Store. Participants can sign up for their first-choice workshops when buying tickets.

It's a great opportunity, a lot of fun, and a chance to support the Applegate Trails Association and its advocacy for nonmotorized trails in the Applegate. If all goes well, ATA could make this an annual event in the Applegate.

For more information, contact Michelle LaFave at michelle@applegatetrails.org or 541-846-8622.

Diana Coogle • dicoog@gmail.com

Friends of Ruch Library to offer free programs

The Friends of Ruch Library (FORL) is making plans for free programs at the library in 2015-2016 to engage, inform, and entertain our friends and neighbors. We know there are a lot of talented people in this community, and we would like to solicit your participation as program providers and presenters: authors, musicians, experts of all sorts!

At the same time, FORL is preparing its budget for the coming year. We intend to make a small honorarium available to program presenters. The amount isn't set yet but will at least cover costs for materials and travel. Or, if a presenter has a set fee, we will attempt to meet that fee.

If you would like to share your talents and enthusiasms with the Ruch community, please get in touch with FORL program chair Betsy Brauer at bee_brauer@yahoo.com or 541-899-1223.



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I don't know about you, but I sure can procrastinate on these things. But if you wait too long, you won't be able to get even a DRIP when your turn on the faucet!

When we service your well we keep a close watch on the overall health of your system, and prevent or prepare you for a potential out-of-water situation. We can help you prepare for an emergency so that you do not have to be out of water.

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541-862-9355



Wolf photo provided by KS Wild, leaders of which will be making a presentation on wolves at the ATA fundraising event on September 19.

NONPROFIT NEWS AND UPDATES

— Applegate Valley Community Grange —

Daylight time is getting shorter, fruits and veggies are getting plump and ripe, so it must be time to celebrate!

Mark your calendar for Sunday, October 4, from 11 am to 3 pm, for the Harvest Festival at the Grange. The free “Arts in the Applegate” show will display artwork of local photography, multimedia pieces, and 3-D work in ceramics, wood, metal, fiber, and more.

There will also be lots of crafts booths and local vendors, educational and nonprofit organizations’ booths, live music, food, and children’s activities. There’s something for everyone in the family—meet your neighbors, and make new friends at this annual community event.

Booth spaces, art show entries, and time slots for musicians are still available, and community volunteers are needed to help at the festival, so contact Janis at the information below.

Grange proceeds from this event will be used to upgrade the acoustics and carpeting for future community events, programs, and classes in the hall.

Bingo at the Grange! That’s

right, it will start on Sunday, October 18, from 3 to 7 pm, and is scheduled for every third Sunday of the month. Snacks and beverages will be available for purchase and a suggestion box provided for other food items you’d like to see available. Meet friends and neighbors for a fun, social time together.

Let a Grange member know if there are other social events you would like to see happening at the hall, and watch for other great events with music, poetry and prose, educational programs, and more. Our calendar has room to add local classes and private rentals, too.

We always welcome visitors to join us at Grange meetings and activities and to consider membership with our Grange. Contact Janis Tipton at the information below if you are interested.

See you at the Harvest Festival on October 4 at 3901 Upper Applegate Road, where there’s no admission fee, lots of free parking, and everything fun!

Janis Mohr-Tipton
541-846-7501

janismohrtipton48@frontier.com

— Williams Grange —

Pancake breakfasts are the second Sunday of the month from 8:30 to 11 am with a bluegrass jam 11 am to 1 pm. Upcoming dates: September 13, October 11, November 8, December 13.

The Farmers’ Market is every Monday from 4 to 6:30 pm (see article on page 3).

Current schedule of classes:

- Mondays—Abby’s yoga 9 to 10:30 am; acroyoga (new) 7 to 9 pm
- Tuesdays—Zumba 9 to 10 am; men’s group 7 pm (every second and fourth Tuesday)
- Wednesdays—Cassidy’s yoga from 6 to 7:30 pm

- Thursdays—Zumba 9 to 10 am; Ecstatic dance classes with Marie 6 to 8 pm (no class every fourth Thursday); OSGG 7 pm (every fourth Thursday)
- Fridays—Cassidy’s yoga 9 to 10:30 am
- Saturdays—Zumba 9 to 10 am
- Sundays—Kendra’s yoga 6 pm

For more information, go to www.facebook.com/pages/Williams-Grange/113382085361984 or contact Sandi Brown (goldenpaw7@aol.com or 541-846-6919). Williams Grange is at 20100 Williams Highway; mailing address: PO Box 121, Williams, OR 97544.

Sandi Brown • 541-846-6919

— Applegate Food Pantry —

The Applegate Food Pantry has new Monday hours—it is now open from 10 to 11 am to pick up food boxes. The pantry is closed the last Monday of every month. The location is the same: Ruch School, 156 Upper Applegate Road in Ruch.

The remaining 2015 dates for dropping off green bags at Ruch Country Store are October 10 and December 12.

Thank you to Ruch Country Store for its weekly donations, Ruch School for allowing us to use the back of the cafeteria for storing and passing out food, and everyone for driving slowly through school property.

Last but not least, thank you to all our volunteers who help make the pantry run smoothly each week.

Charlotte Knott • 541-899-8381

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A case study in collaboration: The Community Alternative to the proposed BLM Nedsbar Timber Sale

BY PRISCILLA WEAVER

Now that the Bureau of Land Management's (BLM's) planning for the Nedsbar sale has been extended into 2016, it seems a good time for an update on the Applegate community's alternative proposal and how we got to this point. The Community Alternative is, in my humble opinion, a remarkable document and here's why.

In mid-2014 the BLM proposed a timber sale affecting thousands of acres in the Applegate Valley. Many people were unhappy with the BLM's scope, rationale, and methodologies. As is often the case in our community, meetings were called, including meetings with the BLM itself; not much was accomplished; the grumbling continued. Before long a group coalesced to try to fashion an alternative better suited for the dry, steep terrain in our valleys than the BLM's plans. I was part of that group of drafters.

We were, and remain, a motley crew, ranging from some of the noisiest local anti-logging activists to at least one of us who was—perhaps with justification—thought to be way too “establishment” to be serious about saving our forests from bad logging. Every time we met, it seemed, we faced tension and an undercurrent of suspicion. Because I was a neophyte in the byzantine worlds of logging, fights against logging, the inefficiency of overlapping government agencies and their inconsistent regulations and practices, I brought a healthy dose of skepticism to the table. It seemed inconceivable that our fractious little band could possibly agree on anything besides our favorite meeting snack. What I did know was that the BLM's proposal was not good for our forests and that lots of other smart people of good will thought so too—even though our notions of a better alternative started out wildly inconsistent and seemingly irreconcilable.

Our relationship with BLM personnel was equally challenging. Although our meetings were sometimes productive and cooperative, at other times the BLM seemed more like an adversary than a public servant dedicated to stewardship of the public's lands.

Earlier this year marked the end of this story's first chapter: we submitted an alternative to the BLM that reflected hours of meetings and drafting, and orders of magnitude more hours of feet-on-the-ground analysis of every single unit the BLM proposed to cut.

In drafting the Community Alternative, we knew the community wanted us to focus first and foremost on the conditions right here and how best to protect our forests and our homes from catastrophic wildfires, and to propose a timber cut appropriate to our region's unique forest conditions. Beyond that, our proposed alternative had to resonate with a broad cross-section of people, or few would endorse it and the BLM would not take it seriously.

By the time we finished, we had exhausted ourselves with discussions, negotiations and compromises over broad concepts and scientific technicalities, and, to no one's surprise, with just plain nitpicking. More than once I came home fearing we would not find enough common ground to call our work a “community” product.

But we did reach consensus, and I am humbled at the overwhelming support from the Applegate community: over 300 people have signed on to the Community Alternative, an unprecedented response in our valleys. The BLM's reactions speak well for our community's ability to come together for the good of all. John Gerritsma, acting associate district manager of the BLM's Medford District, said, “The amount of detail and documentation of rationale for your alternative is nothing short of amazing. I am not aware of any other effort to this degree in our area by a community group!” One of his colleagues noted that extending the new schedule will allow for more collaboration between the BLM and the community in finalizing the Nedsbar sale. We welcome the BLM's invitation to continue collaboration, and we will do so to achieve a result that benefits our community.

All of us who signed the Community Alternative know that our work will not be complete until the BLM accepts its substance and then conducts the sale consistent with its parameters. But we have taken a critical first step, and we remain committed to seeing the Community Alternative through to its acceptance and implementation.

Thank you to all of you who have supported the Community Alternative for the Nedsbar Timber Sale. If you have not yet signed on, please join this important initiative here: <http://www.tinyurl.com/nedsbar-community-alternative>.

Priscilla Weaver • 541-899-1672

OPINION

Oregon's Right to Farm laws

BY LAIRD FUNK

If you want to farm, Oregon is one of the best places to be. We have great climate, wonderful soils, and usually enough water to get a crop to harvest. However, perhaps the best reason to farm here is Oregon's Right to Farm or Agricultural Trespass laws. According to these laws, Oregon farmers can't be subjected “to any private action or claim for relief based on nuisance or trespass” (ORS 30.936). That right is “absolute” protection against all comers, with two exceptions.

Compare that to many other states where thousands of farmers are at the mercy of an ever-increasing number of close neighbors. Neighbors who have no idea what a farmer is or does and just don't want to be bothered. Neighbors who find themselves distressed when awakened by whatever noise has to happen at 3 am. Neighbors who have no idea that cows can bellow all night. Neighbors who have some philosophical objection to a certain crop. Neighbors who don't like following a slow tractor on the road. Neighbors who are afraid of whatever was just sprayed, even if they don't know what it was. Even neighbors who think farmers should not have rights at all. Looking at those poor farmers, who wouldn't want to move to Oregon to farm?

Oregon law protects farmers from being sued for “nuisance or trespass, which includes but is not limited to actions or claims based on noise, vibration, odors, smoke, dust, mist from irrigation, use of pesticides and use of crop production substances” (ORS 30.932). New neighbors hate your wind machine? Too bad for them! Get an angry phone call because you have to bale hay till midnight? Too bad for the caller! Sprinkler drift gets spots on your neighbor's windows? Too bad for the windows! The manure gun odor ruin your neighbor's dinner party? Bad time for a party! Plowing dust covers the new subdivision next door? Darn that wind! I could go on, but I think you get my drift (no pun intended).

But what about those two exceptions I mentioned earlier? There are two instances when Oregon's protective Right to Farm laws are no protection at all. They are listed in ORS 30.936, apparently in

the order that the drafters ranked the severity of the possible damages. The second, apparently lesser exception in ORS 30.936 (2)(b) is “death, or serious injury as defined in ORS 161.015 (8) (General definitions).” “Serious physical injury” is further defined as “physical injury which creates a substantial risk of death or which causes serious and protracted disfigurement, protracted impairment of health or protracted loss or impairment of the function of any bodily organ.” Wow! That clearly is a bad thing! What in the world could be worse than death or serious injury?

Well, according to ORS 30.936(2) (a), it's “Damage to commercial agricultural products.” So apparently causing death or serious injury is bad, but damaging a neighbor's crop is worse! (These farmer-drafters of legislation were hard-core folks.)

While the relative importance of the two exceptions may not be exactly as I describe, damaging another's crop is clearly serious business, and rightly so.

Why shouldn't a farmer pay the neighbor if his baler throws sparks and burns up a barley field? Why shouldn't a farmer collect damages if a neighbor's pesticide drift ruins an organic certification or shrivels a grape crop? Why shouldn't non-GMO farmers get compensation if a GMO crop destroys the value of a non-GMO crop by crossbreeding? Why shouldn't a dairy breeder be compensated when a bull comes to visit like the one Ken Kesey owned and wrote about—a bull's bull that ignored all fences and inappropriately thrilled dozens of Holstein cows?

Why shouldn't farmers growing a very high-value crop, such as seedless marijuana for medical or other markets, be compensated for the ruination of a crop by the drift of pollen from an inappropriately sited hemp field? Why shouldn't a grower of a \$250-per-acre crop compensate the seedless grower whose \$2,000- to \$3,000-per-plant crop is ruined? And shouldn't compensation be increased if that damage was deliberate?

Oregon's Right to Farm law protects Oregon farmers from other farmers as well as from non-farmers.

Laird Funk
541-846-6759

HAPPY HALLOWEEN

Burn reminder

Before burning outdoors any time of year, check with your fire district to make sure that day is an official burn day and not a **NO** burn day.

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OPINIONS

Growing marijuana: Past, present and future

BY REX GAROUTTE

As of July 1, 2015, recreational use of marijuana became legal in Oregon. We have joined Washington, Colorado, and Alaska in legalizing marijuana.

Just prior to July 1, there were several different petitions seeking signatures for banning the growing of either marijuana or hemp in the Applegate. All sides appeared to be very passionate about their position, but the discussions always seemed to become hyperbole instead of fact. I decided that the history and current laws that apply to the Applegate Valley regarding marijuana should be explored in order to decide how this legalization is going to impact us.

First, let's define some terms so we're all on the same page. Marijuana has two forms that we have to deal with. The first is hemp, also known as ditch weed. It is used for fiber, essential oil, and a source of protein. This form has less than one percent tetrahydrocannabinol (THC), which is the compound that has a physical effect on your body. The second form occurs when only female plants are allowed to grow, and that is the drug form of marijuana, which, for the purpose of this article, shall be referred to as "weed."

Weed has been grown in the Applegate since the 1960s. Growers found that northern California and southern Oregon have ideal climates, public lands, and the water needed to grow weed. This fact was not lost on drug cartels, which utilized this area for large grows. Stumbling across grows has been a serious impediment to our access of public lands.

In 1998, Oregon passed Measure 67, which allowed for medical marijuana. In 2013, the legislature made medical marijuana dispensaries legal. Now the state has made recreational use legal, and we're looking at very uncertain times.

The biggest issue for marijuana is separating the growing areas of hemp and weed. The two forms currently can't be grown together. Weed is an unfertilized flower. The plant generates a resin on the flower to try to capture pollen. It's the resin that has the desired THC. Hemp

plants can ruin marijuana crops due to cross-pollination.

To give weed growers a head start, Representative Peter Buckley introduced HB 2668, which would have placed a moratorium on hemp growing in Jackson, Josephine, and Douglas Counties until 2020. This bill died in committee. Its failure will leave locations of grows up to the counties. Current thinking is that open air grows need two to five miles of separation between hemp and weed.

Let's look at the pitfalls of becoming a weed grower. After January 1, 2016, the Oregon Liquor Commission Control will start to issue growers' licenses. You will need land and water rights. The water requirements of weed and hemp make alfalfa look like cactus, so you'll need lots of water. Because weed is still illegal on a federal level, your property is at risk of confiscation. You will need to either hide the grow or create some heavy-duty security. Any security that includes armed guards or booby traps is not going to make you popular with your neighbors.

Another issue is what to do with the cash. Because the federal government considers the income to be coming from an illegal endeavor, the money cannot go into the banking system. The weed business in the US is estimated to be \$20 to \$40 billion. I expect some creative businesses to find a work-around for this issue.

What can we expect from the impending weed grows? Increase in paranoia? Yes. Higher level of animosity between growers and nongrowers? Probably. Public lands safe from illegal grows? No.

My fear is that people seeking big profits will change the fabric of our community. The flip side of the profiteers would be the vigilantes trying to destroy legal grows. We need to find our way to sustain the sense of community that keeps us here.

Rex Garoutte
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For more information on marijuana, visit www.socialphy.com/posts/news-politics/15625/16-Facts-About-Marijuana-And-The-Economy.html, www.nerdwallet.com/blog/cities/economics/how-much-money-states-make-marijuana-legalization/, and https://en.wikipedia.org/wiki/Cannabis_in_Oregon.

Cannabis: A farm industry in southern Oregon

BY ROB PENDELL

Last November, Oregon became the next state in this great country of ours to legalize cannabis for adult recreational use. What does this really mean?

As of July 1, persons 21 and over can use and possess a limited amount of cannabis in private without the risk of legal ramifications. How nice!

But is that all there is to it?

Based on the heated debates going on in practically every legislative body in the state, obviously not. Much of the debate revolves around whether cannabis should be grown and/or sold in counties and cities. The recently passed HB3400 gives municipalities the ability to ban cultivation and sales of cannabis in their area by putting the matter to a popular vote.

So, why all the debate?

If a municipality or concerned citizen doesn't want cannabis cultivation or sales in the community, they can gather signatures, put the issue on the ballot, and let the people vote. However, it seems some municipalities are arbitrarily attempting to ban or seriously curtail the presence of cannabis in their districts without so much as a "what do you think?"

Where's the democratic process in that?

It's understandable for those who have never used cannabis and have avoided it due to its illegality and nefarious reputation to be a little nervous. Cannabis has been vilified and labeled as a "gateway" drug for a long time. However, patient after patient has found relief from pain and dependency on other prescriptions by switching to cannabis. It seems to me to be more of a "destination" drug.

In an economy as depressed as southern Oregon's, a new industry can benefit everyone in the region. But cannabis really isn't a new industry. It has been thriving in southern Oregon for nearly 50 years. We just haven't heard much about it because, until 1998, it was totally illegal and the growers were very secretive about their business.

According to Southern Oregon Regional Economic Development, Inc., the three largest employers in the southern Oregon region are Asante with 4,231 employees, Harry and David with 2,000 employees, and Providence Hospital with 1,100 employees, for a total of 7,331 employees.

As a comparison, according to the Oregon Medical Marijuana Program,

there are currently 9,129 registered medical growers in southern Oregon. Most patients use a professional grower to grow cannabis for them, and a grower can serve four patients. If we assume that a quarter of the growers are personal patients growing their own cannabis, that leaves about 6,847 growers who are serving at least two patients or more. Growers serving multiple patients will hire anywhere from two to five people to help them. If we use the minimum number of two, that's 13,694 people employed in the cannabis industry, not counting the growers themselves! What's that number going to look like once it all becomes legal?

Washington and Colorado collected upwards of \$40 million in tax revenue in their first year of legal cannabis sales. It seems to be a no-brainer to me.

There is also a vibrant environmental discussion. Illegal growing operations are routinely found in public, pristine woodland areas. (Imagine if law enforcement had the resources to focus on that!) [Ed. Note: For information about environmental damage by illegal grows, see Jakob Shockey's article, "Poisoned marijuana grows are silencing our forests," in the winter 2013 *Applegater*.]

As a general rule, farmers are very careful about minimizing the environmental impact of their gardens by using organic and sustainable growing practices. Also as an agricultural crop, cannabis uses far less water than most other local crops.

Typical water usage for a cannabis garden with 48 plants is more than 1,500 gallons per week. My neighbor uses nearly 15,000 gallons a week to grow hay!

Personally I'm very excited about this new and dynamic time we're all living in and look forward to the collective sigh of relief that all growers will feel when this industry can operate in the open.

The Oregon Sungrown Growers' Guild is the largest cannabis advocacy group in the state and has been very active in the legislative process insuring that the rights of growers and patients are addressed. They are an excellent source of information and resources to anyone who is interested in or is already a part of this industry.

Visit www.oregonsungrown.org for more information.

Rob Pendell
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**Next deadline:
November 1**

OPINIONS

Our critical climate: Trends, impacts and solutions

BY ALAN JOURNET

A recent visit to Applegate Lake revealed a stunningly low water level and smoke hiding the horizon. Checking the records, we find that since the mid-1900s regional temperatures have increased about 1.5 degrees Fahrenheit, snowfall has decreased 20 percent, and soil moisture has dropped 2 percent. Decreasing snowpack leads to low summer streamflow and water level, and hot, dry conditions lead to high fire risk.

If we wonder whether these figures are an aberration or a taste of the future, we can check climate projections. They reveal what will happen within 85 years, possibly within the lifetime of our grandchildren, if we continue on our current path of accelerating fossil fuel use: an annual temperature rise of 9 degrees Fahrenheit, with July and August increasing 12 to 13 degrees; an increase in the number of days over 100 degrees; a 90 percent drop in snowfall; and a 20 percent decline in soil moisture. Our forests, grasslands, rivers, and wetlands will suffer dramatically, with some species unable to exist. Current conditions are predicted to deteriorate further and not return to some historic norm. Rather, our beautiful valley will be a vastly different place from what it is now.

If we wish to preserve the Rogue Basin as we know it for our children and grandchildren, we need to take note of both trends and projections and respond accordingly. We may not be able to solve the global problem entirely on our own, but the moral imperative is surely for us to do our part. Whether we have a conviction that we should protect God's Creation or we simply wish to provide a decent world for future generations, the conclusion is the same: we must become informed and take action—the sooner the better and before we're too late. We are both the first generation to realize what our

fossil fuel use is causing and the last generation with time to do something about it. The trajectory we are on will soon lead us across the tipping point—the point of no return.

We have enjoyed a fine run with fossil fuels driving our economies and standard of living. However, responsible attention to the cost of this era requires that we eliminate fossil fuels through reduced energy consumption and conversion to renewable energy. It can be done without our economy tanking. All we require is the will.

But even as we reduce our fossil fuel use, we should acknowledge that climate change will continue to some extent, and we must prepare for it.

To provide an opportunity for promoting local action to address these issues, Southern Oregon Climate Action Now (<http://socan.info>) is organizing "Our Critical Climate: Trends, Impacts & Solutions—A Rogue Basin Summit," scheduled for Tuesday, October 13, and Wednesday, October 14, at Inn at the Commons in Medford.

Conference information can be found at <http://socanclimatesummit.info> where registration is available until September 30. I urge Applegate residents, city employees, and council members throughout the basin to get involved so we can be proactive in this arena rather than reactive!

Alan Journet
Co-facilitator, Southern Oregon
Climate Action Now
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Applegate Lake level (August 2, 2015) compromised by low 2014-2015 snowpack accumulation. Smoky haze due to numerous regional wildfires promoted by dry conditions. Photo: Alan Journet.

Climate change deniers' grab bag of information

BY JEFFREY G. BORCHERS

The opinion piece in the summer *Applegater* by Alan Voetsch titled "Natural history of climate changes" reveals all that is false in the climate change deniers' grab bag of misleading information. For example, there is little comfort in reading that "today's climate is perfectly normal and in line with historical averages." As Mr. Voetsch himself points out, this historical "normal" included drastic fluctuations in sea levels, temperature, and precipitation. But he neglects to mention that these "normal" historical changes had large and disruptive impacts on the earth's human populations and the ecosystems on which they depended.

Whether human-caused or not, we would be foolhardy to ignore climate changes that come our way. They have the potential to disrupt human societies and the natural systems that support us. Fortunately, because human activities are the root cause of climate change over the past century, we know how to fix the problem. Simply put, if you find yourself in a hole, the first rule is to *stop digging*.

Humanity has been digging its own climate change hole with excess greenhouse gas emissions for over a century now. Back in the 1990s, when I was a scientist working on climate change impacts on national forests, I came to know and trust the work done by the Intergovernmental Panel on Climate Change (IPCC) (www.ipcc.ch). Their most recent summary report for policy makers (see bit.ly/ipcc-change) represents the best available scientific information on climate change. It also expresses a general scientific agreement on the fundamental issues of climate change. Here's their global warning: "Anthropogenic greenhouse gas emissions have increased since the pre-industrial era, driven largely by economic and population growth, and

are now higher than ever. This has led to atmospheric concentrations of carbon dioxide, methane and nitrous oxide that are unprecedented in at least the last 800,000 years. Their effects... have been detected throughout the climate system and are *extremely likely* to have been the dominant cause of the observed warming since the mid-20th century."

This is indeed an "inconvenient truth" for life on this planet. Much of the inconvenience comes in the form of potential economic and political losses by major industries that are heavily invested in pollution and denial. They and their minions who deny the overwhelming scientific evidence for human-caused climate change offer us a more convenient and palatable "truth." In a sense they say, "Hey, we didn't make the mess, so why clean it up?" But there *is* a mess, we *did* make it, and we now face a choice: adapt to it or do something about it.

There is no vast global conspiracy of scientists attempting to hoodwink us on climate change. It is not a liberal plot to make us go solar. The IPCC does good science, and we've always relied on good science to lead us out of the darkness of our own false perceptions. But the IPCC's message is unpopular, as was Galileo's in the 16th century when he claimed that the earth revolved around the sun. Eventually, Galileo faced down his deniers with indisputable evidence. So too will the IPCC, but it will take time. In the words of Nobel prizewinner Max Planck, "A new scientific truth does not triumph by convincing its opponents and making them see the light, but rather because its opponents eventually die, and a new generation grows up that is familiar with it."

Jeffrey G. Borchers, MS, PhD, LPC
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OPINIONS

River Right: Owl control?

BY TOM CARSTENS

The adrenaline rush that kayakers experience in fast-moving white water is what keeps most of us coming back to Oregon's rivers. But, let's face it, much of our sport involves gliding along the flat water between the rapids. I love that part, too, because that's when I can get up close and personal with river wildlife. Bears, otters, deer, foxes, turtles, ducks, eagles, herons, ospreys, fish. I've never seen an owl from the river but, in camp, I sometimes awaken to their low French-horn toots.

One of our owl species isn't doing so well. That would be the infamous northern spotted owl, the bane of loggers and the icon of environmentalists. Like conservatives in Salem, this critter is getting hard to find. The Oregon spotted owl population has dropped 40 percent over the past 40 years. The 1994 Northwest Forest Plan, by restricting logging on old-growth public lands, was supposed to help this finicky critter by preserving the only habitat in which it

can live. But things haven't turned out so well. Almost 25 million acres were set aside and thousands of timber-related jobs just disappeared. But it didn't stop the spotted owl's decline. In our neck of the woods, the population is still dropping by almost four percent per year. Why?

The latest theory is that the spotted owl's cousin, the barred owl, is moving in. According to wildlife biologists, we're seeing a family feud and the spotted owl isn't faring well. The spotted owl is pretty picky when it comes to eating arrangements. Its menu is limited—flying squirrels, deer mice, wood rats, and voles—and it dines only at night.

The barred owl, on the other hand, will eat almost anything—morning, noon, and night, including spotted owls! Bigger and more aggressive, it kicks the spotted owl out of its nest. And this bird likes large families—it pops out four times the number of chicks than the spotted owl can produce.

Scientists don't know for sure why barred owls moved west. The move could have been triggered when settlers in the prairies began planting trees, creating what they call a "habitat bridge." Or it could be just a natural pattern. (You can take a look at this migration pattern in the accompanying map. It's sizable.)

Since the spotted owl is listed as "threatened" by the Endangered Species Act, we've come to a point where federal biologists *must* do something to save it. They don't have a choice. Load the rifles. Wildlife Control (don't you love that name?) has begun shooting barred owls. This isn't new: these guys have shot cormorants, terns, and sea lions to protect salmon, arctic foxes to protect



Photos (left) Northern spotted owl (US Fish and Wildlife). (right) Barred owl (Oregonlive.com).

Alaska shorebirds, and coyotes to save the pygmy rabbit.

To be fair, the barred owl hunt is only an experiment. US Fish and Wildlife (USFW) says that they're targeting less than one percent of spotted owl habitat, with the goal of removing 3,600 barred owls within four years. If spotted owls can be shown to recover, then USFW will make new plans. My guess is that they'll try to expand the program, but only to specific areas of old-growth forests. But unless they call out the National Guard, they're going to be limited in firepower and funds...and maybe public support. (Read a complete report of this experiment by Googling "Owl Removal Final EIS.")

Should we continue to try and wipe out the neighborhood bully? Is that our job? Or is this something better left to nature? If I remember right, species domination is part and parcel of the evolutionary process. Is it ethical for us to pick and choose our favorite species? Where does all this "wildlife control" finally take us?

This picture became even more complicated when USFW discovered that these two species can interbreed. USFW says they're *not* going to shoot the hybrids. Hmm...this could get confusing!

In a lot of ways, we seem to be trying to freeze-stop the natural world just where it is. No changes allowed (especially if humans are suspected of involvement). Can we really reverse natural processes? Should we try? Or should we figure out ways to adapt? Picking one species over another doesn't seem right. When it comes to "survival of the fittest," I'll put my money on the barred owl, no matter what we do. When this experiment is over, USFW will ask for public comments. Let's tell them to write a report and move on.

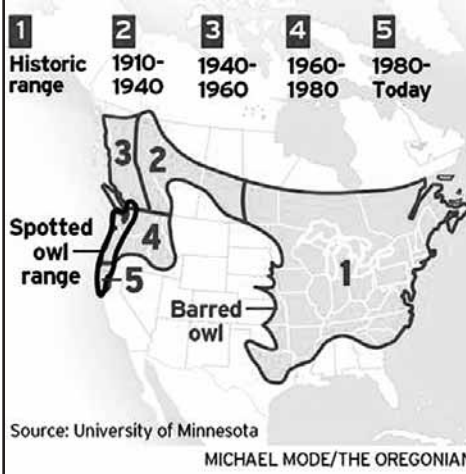
In the meantime, I'll continue to enjoy the hoot owl melody from river camp. I can't tell the difference between the two anyway.

See you on the river.

Tom Carstens
541-846-1025

Barred, spotted owl range

Barred owls were overwhelmingly eastern until moving in along the Pacific Northwest coast.



Help support our vision for public lands

BY MARION HADDEN

In August 2013, a group of Applegate citizens got together at the Applegate Grange and came up with a vision to influence policies on our public lands. In light of our current drought situation, it is essential to protect our forests so our water sources remain healthy for local streams, farms, wineries and individuals. It is important to circulate this vision once more to remind everyone in the Applegate Valley of the urgency of protecting our public lands and water and, hopefully, to encourage

more people to endorse the vision.

Following is an abbreviated version of the Applegate Community Public Lands Vision that you can find online at <http://kswild.org/applegate-vision>.

Applegate Community Public Lands Vision

As residents of the Applegate Valley, we value the Bureau of Land Management (BLM) lands that surround our homes because they are an integral part of our community. The forests and rivers managed by the BLM are essential to clean drinking water, native salmon runs, and the expanding recreation economy of the Applegate Valley. We urge the management of the BLM lands in the Applegate Valley to support our community values by:

- Preserving the Applegate Adaptive Management Area (AMA) as a designated area in which the BLM must use a collaborative, community-based decision-making process.
- Decoupling logging receipts and county revenue and, at the same time, exploring alternative sources of revenue. It is unrealistic to expect that timber revenues from O&C (Oregon and California Lands Act) lands alone can make up budget shortfalls.

- Managing forests to increase diversity, which would include the preservation of mature trees over one hundred years old, protection of riparian forests, and conservation of sensitive plants and animals, including salmon and steelhead.
- Preserving the clean water supply that is essential for family farms, small businesses, individual wells, and community water supplies.
- Protecting lands with wilderness characteristics and roadless areas such as the Wellington Wildlands and the Dakubetede areas.
- Reducing fire risk and firefighting costs

through fire-prevention planning.

- Using only existing roads for thinning and fuels-reduction projects as prescribed by the forest management or fire management plans.
- Ensuring that all forest management recognizes the need for reduced timber harvest levels in the fragile, dry forest ecosystems of southwestern Oregon.

Over 200 people have signed on to this vision. If you'd like to add your support, go to <http://kswild.org/applegate-vision>.

Marion Hadden
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Hikers enjoy the Enchanted Forest Trail on BLM-managed land.



OPINION PIECES AND LETTERS TO THE EDITOR

Opinion pieces and letters to the editor represent the opinion of the author, not that of the *Applegater* or the Applegate Valley Community Newspaper, Inc. As a community-based newsmagazine, we receive diverse opinions on different topics. We honor these opinions, but object to personal attacks and reserve the right to edit accordingly. Letters should be no longer than 450 words. Opinion pieces should be no longer than 700 words. Both may be edited for grammar and length. All letters must be signed, with a full street address or P.O. Box and phone number. Opinion pieces must include publishable contact information (phone and/or email address). Individual letters and opinion pieces may or may not be published in consecutive issues.

Email opinion pieces and letters to the editor to gater@applegater.org, or mail to *Applegater* c/o Applegate Valley Community Newspaper, Inc. P.O. Box 14, Jacksonville, OR 97530.

MY OPINION FROM BEHIND THE GREEN DOOR

Here we go again!

BY CHRIS BRATT

Let's face it. The Bureau of Land Management (BLM) has a fixation—an ongoing belief that timber extraction is the “dominant use” of the public forests they manage for us (over two million acres in western Oregon). In spite of the environmental risks and the laws that prohibit ravaging these forests, the BLM has again raised the specter of maximized timber production. They are determined to continue managing these public forests “primarily for timber extraction activities, which include timber harvesting, reforestation and tree release programs.” To be fair, they do manage other resources like wildlife habitat, soil and water quality, and recreational opportunities. But the bulk of their energy, funding, expertise, and actions continues to go into maximizing timber extraction. Over the years, this obsession has led to unsustainable amounts of timber being sold and cut, resulting in the degradation of other forest resources.

In 1937 Congress passed the Oregon and California Lands Act (O&C), the first environmental law to specify “sustained yield management.” Since that time, this federal legislation has guided the BLM's forest management

activities specifying “sustained yield management.” Sadly, the BLM has construed the essential “sustained yield” language—the heart of O&C—to include only timber, leaving out sustainability for the rest of the resources they manage. Don't the spotted owl, salmon, old-growth trees, and unique ecosystems deserve some sustainability rights too? They are as integral to the life of the forest as the trees. I believe the O&C is a true “multiple use” law where logging shares the sustainability requirements with all the other valuable forest resources. Not so, says the BLM, who insist they have the wherewithal, legal mandate, and plenty of trees to cut higher volumes of timber than they have in the recent past.

All of the BLM's management dilemmas and contradictions in terms are about to become more important to our Applegate community. Everyone who cares about our surrounding public forests should be aware that the BLM has drafted new Resource Management Plans (RMPs). These draft RMPs project an increase in timber harvest. An increase in cutting would be accompanied by a decrease in dependent species.

This planned overcutting comes

from trying to satisfy politicians, timber industry folks, county officials, and others who insist that timber sales would generate a lot more money to help Oregon's financially strapped forested counties. While that is true, it omits the other half of the equation: if you want to log sustainably—i.e., if you want to have continual timber production—you cannot finance all the struggling forest counties, satisfy the timber industry's timber needs, and manage for all the other environmental values and resources, especially those protected under state or federal laws. There are simply not enough merchantable trees in these forests. These new RMPs, if approved, will return the BLM to a path of such widespread habitat degradation that many of our public forests and resources may not last.

During the past 20 years, the BLM was committed to managing our forests by using scientifically creditable data from the region-wide Northwest Forest Plan (NFP). The BLM's current RMPs also directed the BLM to manage all the Northwest forestlands jointly with the US Forest Service (USFS) to prevent further fragmentation of these ecosystems. In addition, the Northwest Forest Plan gave the Applegate community (500,000 acres

of BLM, USFS, and private lands) the unique opportunity to work with the agencies in deciding the future health of our diverse local forests through the Applegate Adaptive Management Area (AAMA). The local community was given “extensive public participation” opportunities.

But these opportunities for our community to plan and participate in the future of our local forests are being sacrificed on the altar of more “intensive management.” Now the BLM is reverting to their old ways. Maintaining such things as wildlife habitat, biological diversity, carbon storage, and water quality at more sustainable levels, while cutting a lesser volume of board feet, will be a thing of the past. The two conflicting interpretations of the O&C over the years—multiple use and dominant use—have kept the BLM in a vacillating position. Their wavering actions continually threaten the integrity of our public forest ecosystems and the integrity of the BLM itself.

If you think I'm wavering, please let me know.

Chris Bratt
541-846-6988



Chris Bratt

The BLM's RMP is a failure

BY JACK DUGGAN

I really wanted this one to work.

After the spectacular failure of the Bureau of Land Management's (BLM's) last planning effort, the Western Oregon Plan Revisions (“The Whopper”), I had hoped that the people we pay to manage our public lands understood that we need to see a clear, understandable plan—a plan with a realistic view of the current state of our public lands along with a plan to restore them to a healthy, productive state that will serve future generations. Like it says in the Oregon and California Lands Act (O&C), providing “permanent forest production...in conformity with the principle of sustained yield for the purpose of providing a permanent source of timber supply.” The O&C lands are not now in a sustainable state and cannot provide a stable and predictable supply of timber to give us the kind of economic stability they should.

Unfortunately, the BLM's “DRAFT Resource Management Plan (RMP)/ Environmental Impact Statement” for western Oregon fails completely to show us, the citizens who own those lands and are neighbors of those lands, how they intend to create a balanced, forward-looking management plan.

At 1,600 pages, the BLM has obviously put a lot of work into this plan. But for the public reviewers, it's like the BLM dumped a bunch of puzzle pieces on the table, then walked away with the box top showing us what the picture should look like. Full of statistics, charts, maps, tables, indexes, glossaries and appendices, the overwhelming amount of information fails to come together in a way that allows us to see clearly what will happen.

The BLM admits their limits. The document contains numerous disclaimers to “the scope of this analysis” and frankly admits the lack of data on some issues. The data that is presented is supported by citations of many studies on various topics, but it has been my experience that the BLM cherry-picks their studies to support a particular direction. There are many peer-reviewed studies that come to different conclusions than this BLM document, but they are ignored.

The BLM also puts off taking action. They intend to designate numerous recreation areas, but will not determine how those areas will be used until they complete implementation planning in five years. In the meantime they will limit

activities to “existing roads and trails.” But I have attended two recreational workshops hosted by the BLM and they cannot define what they mean by “existing roads and trails.” So this ten-year plan is short-circuited, in recreation and other areas, by future work that will take half the life of the plan.

Two BLM proposals that have generated a great deal of controversy: to return to clear-cutting (“regeneration harvest”), and to reduce streamside setbacks.

Clear-cutting is the most efficient and economical tool for harvest in the short term, but the long-term consequences make it unsuitable for some areas, particularly southern Oregon. Anyone who watched the videos of last year's Douglas Complex fire saw those flames burn with greater speed and intensity through monoculture plantations that resulted from clear-cuts. We live in one of the most biologically diverse regions in the world, and converting the landscape to a monoculture will destroy our ecological balance.

At a time when water is in high demand, it is insane to impact even the smallest feeder stream by allowing increases in water temperature. Reduction of streamside setbacks also impacts wildlife, often causing many species to seek a better environment.

The O&C Act requires that the BLM manage our lands by “protecting watersheds, regulating streamflow, and contributing to the economic stability of local communities and industries, and providing recreational facilities.” Yet the BLM shows, by this proposal alone, that they have failed to take a comprehensive view of its management practices.

The BLM bases nearly every study and analysis on the impacts to cutting timber. It claims: “The terms ‘annual productive capacity,’ ‘annual sustained yield capacity,’ and ‘allowable sale quantity’ are synonymous.” Obviously economics are determining forest management rather than scientific forest management determining the best economic outcomes.

Clear-cutting, warmer streams, and an overall failure to address the non-sustainable conditions of our public lands will not result in “economic stability.” The BLM has worked hard, but failed to present us with a plan that allows us to tell our grandchildren what the landscape will look like when they are our age. The BLM needs to go back to the drawing board.

Jack Duggan
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More information on the BLM's plan is available at www.blm.gov/or/plans/rmpswesternoregon/.



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APPLEGATE SCHOOL

Applegate School garden is a community effort

Last June the Applegate school community joined hands to install an irrigation system around the historic school building.

The project got its start when the school's Garden Club members began to talk about how nice it would be *not* to have to come to the school each day throughout the summer to water the gardens that students had planted when school was in session.

Soon, wishful thinking blossomed into a full-blown project involving many people whose efforts have resulted in a completed first-class irrigation system that will, when the project is finished, mean green grass and healthy gardens around the old building.

This project has been a real team effort—classic Applegate. The historic building deserves this kind of care, and folks have really stepped up.

Many people endured some extremely hot days to complete the trenching and installation. Joshua Morrison, who works in the irrigation industry, was instrumental in the design and installation of the system. Joshua also was able to get all of the materials needed for the project donated by his employer, HD Fowler. Tyler Van Buskirk donated his time and equipment from his company, In Season Irrigation. Jake Lowry donated equipment and his expertise. Mac Embury donated topsoil, and plants were donated by Applegate Valley Nursery, Murphy Country Nursery, Sandy's Nursery, and Jacksonville Blue Door Garden Store.

I was proud to work alongside the many hands who braved the heat and worked hard to get this project underground: April and John Krause, Vickie and Chris DiStefano, Mathew Embury, Maggie Lowry, Fred Hall, Carrie Holloman, Janie Burstein, and Debbie Yerby. Thank you all!

Darrell Erb

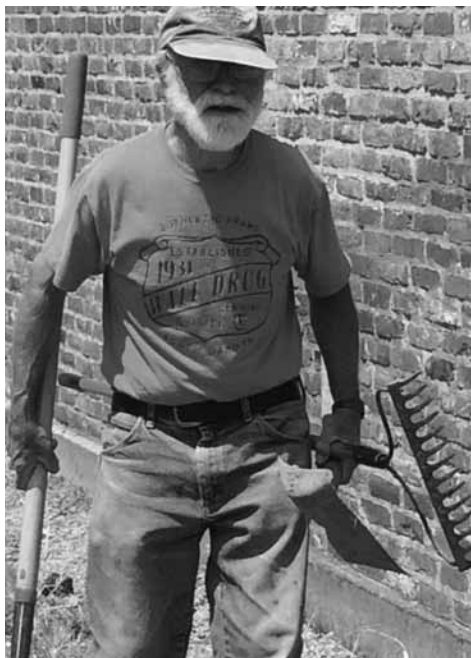
Principal, Applegate School
darrell.erb@threerivers.k12.or.us



Photos (top) Joshua Morrison helped design and install the new irrigation system. (bottom) Tyler Van Buskirk used a trenching machine from his own business.



Photos (below left) Fred Hall gave his time and energy to help complete the installation of the irrigation system. (below right) Jake Lowry takes a break after donating equipment and his expertise to the project.



RUCH SCHOOL

First graders become published authors at Ruch Community School

This past spring, I was asked to write an article about first graders who were writing and self-publishing their own books in Kim Neiswanger's class at Ruch Community School. Being an author myself, I jumped at the opportunity to visit these young writers. After all, it's important to check out the local competition, right?

As part of my assignment, I drove to the school and watched the young authors at work. I had no idea what to expect. When I arrived, the students were still at recess. Kim greeted me enthusiastically and said she would bring in the children. "What would you like the children to call you?" she asked. "Mr. Curtis, will be fine," I responded.

The first graders arrived in two neat rows. I expected them to make a beeline for their desks. Instead, they made a beeline for me. Each child walked up to me with an outstretched hand, waiting to shake mine. The kids looked me in the eye, gave a warm smile, and said, "Welcome to our class, Mr. Curtis," or "We are glad you are here." I melted. What did it matter what the children had written; they had won me over. I may have met the most polite first graders in the world.

But the truth was, the children had a great project going. As they settled in to write or draw illustrations for their books, I walked around and talked to them while Kim worked with individual students. The children were eager to share their tales and show me their illustrations. I learned about dragons, tigers, dinosaurs, princesses, kitties, and even robots. Apparently, Robocop was having a crisis because his batteries were low. At least that's what I thought I was told. There may have been an interpretation problem between the student's young voice and my old ears.

The class was in the second phase of its project when I visited. The students had started by brainstorming what they wanted to write about and picked up skills for idea-generation that I wouldn't learn until I was 30. At the time they were finishing up their first drafts. After my visit the students did peer reviews. "I see you have drawn a big elephant but there is no elephant in your story." Whoops. Next they did one or two rewrites. The finished product was then shipped off to a publisher in the Midwest.

Each child's work came back as a beautifully bound and illustrated book.

While in the classroom, I looked through a selection from last year. Every child's book had a cover, a title page, a copyright page, a dedication, the story, and an author's page. Imagine the children's thrill when they saw their finished books and held them in their hands. I suspect it wasn't much different from the thrill I felt when I held my first published book.

An authors' reception was held in June at the Ruch Branch Library adjacent to the school. The children proudly read their books to parents, school district administrators, and community members. (The authors' reception was the culmination of a whole-school celebration of writing at Ruch Community School, with local authors sharing their stories and expertise with the students.)

The first-grade book-publishing project, now in its fourth year, is a collaboration between Ruch Community School and the Oregon Writing Project at Southern Oregon University. Funds for publishing the books are generously donated by members of the community at Ruch School's annual PTO fundraiser. My wife, Peggy, and I have been twice to this fun event with good food and a great cause, worthy of your support. (This year's fundraiser, "A Night by the River," was at Red Lily Vineyards on Friday, August 21.)

After the children went to PE that day last spring, I stayed and chatted with Kim. As a teacher, she was brimming over with enthusiasm. "I love to write," she told me. "It is my hope that the children will develop the same enthusiasm I have." I bet they do.

Curtis Mekemson

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To view all 31 students' books (with the option to purchase any individual paperback book), visit www.thebookpatch.com, click on "Site Search," then search for "Neiswanger."

Photos (top) Audience listens enthusiastically to first graders reading their books. (bottom) Kim Neiswanger's class of first-grade authors proudly hold their books. Photos: Margaret della Santina.



The fine history of southern Oregon wine

BY MELISSA RHODES

Among the beauty of southern Oregon are some of the top-rated wines in the American West. “There are a lot of good wines being produced that resemble wines from the California Sierra foothills,” says wine expert and historian Dr. Will Brown, who was generous in sharing his knowledge of the southern Oregon wine industry for this story.

Now an Ashland resident, Dr. Brown started to study wine in 1954 while in medical school after being introduced to fine wine by a professor. In 2003, Dr. Brown purchased the Bern Ramey Wine Library and donated it to Southern Oregon University (SOU). The impressive collection of 371 books, accumulated over four decades, contains many rare first editions and is housed in Hannon Library at SOU. (The late Bern Ramey was a member of the first graduating class of seven from the University of California-Davis School of Viticulture and Enology, along with the late Peter Mondavi and the late Joe Heitz, both internationally recognized Napa Valley winemakers. Ramey is the author of the 1977 *The Great Grapes and The Wines They Make*, which took over 20 years to complete.)

SOU’s growing collection, entitled “Wine of Southern

Oregon,” also contains wine bottle labels, photographs, annual price lists, and other items that have been contributed by participating area vineyards, wineries, and individuals connected to southern Oregon’s wine industry, as well as images collected by MJ Daspit and Eric Weisinger for their book *Rogue Valley Wine* (Arcadia, 2011).

These materials document the important history of grape growing and wine production in the Rogue Valley American Viticultural Area (AVA), which encompasses the drainage basin of the Rogue River and several tributaries, including the Illinois River, the Applegate River, and Bear Creek, making the collection a valuable resource for students, researchers, local vineyards, and wine makers. If you are interested in contributing wine-related items to Hannon Library Special Collections, email libdigi@sou.edu. More information about the collection is available online at <http://hanlib.sou.edu/speccoll/wine.html>.

Dr. Brown appreciates the wine produced in southern Oregon. “I would say that the Applegate Valley is the best all-around area in the Rogue for producing premium wines, but good wines come from all over, depending

WINE BRANDING

Asante and benefits the Children’s Miracle Network. Liz coordinated the classes for both wine aficionados and wine novices and included Oregon Wine University classes by physician and wine educator Peter Adesman, MD, comparing old-world wines with southern Oregon wines. There were also classes comparing cold and hardy grape varieties, classes by Riedel glassmaker, and a tasting class with the Ledger David Cellars wine team.

There were 12 classes at the Oregon Wine University this year at the event site on Bigham Knoll Campus in Jacksonville and two classes at the Southern Oregon Wine Institute (SOWI) in the Umpqua Valley. Based on the success of this year, next year they are hoping to have two weeks of events and classes so OWE will become more of a destination for wine lovers near and far, and the classes at

the Oregon Wine University will attract more wine professionals, wine writers, as well as wine novices. According to Liz, OWE is developing into a major wine festival bringing people to southern Oregon. Besides the competition and good wines, there is also a great deal of money raised for a very worthy cause. If you didn’t attend the Oregon Wine Experience this year and you love wine, mark your calendars for this fun and informative event in August 2016.

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Contact Information

- The Oregon Wine Experience: www.theoregonwineexperience.com
- Serra Vineyards: 222 Missouri Flat, Grants Pass; www.serravineyard.com
- Vino-Verse Consulting: www.vino-verse.com

Liz Wan with Paul Gregutt, contributing editor for Wine Enthusiast magazine and author of Washington Wines & Wineries, the Essential Guide.



Photos (top) Dr. Will Brown, wine historian. (right) Smoke-filled vineyard at Valley View. Photo: Melissa Rhodes.



on soil, climate, aspect [the direction the vines are facing], and elevation,” he explains. This is the reason that so many wineries call the Applegate Valley home and succeed in doing so.

While there are about 70 different wine grapes being grown in southern Oregon, growers are testing many varieties to see what grows best here. As a result, southern Oregon vineyards have grown not only an assortment of the Bordeaux varieties that were first planted here (e.g., cabernet sauvignon, merlot, and cabernet franc), but later planted Rhone Valley varieties like syrah, grenache, viognier, and tempranillo. Pinot noir, chardonnay, and pinot gris are also grown in southern Oregon.

The first winery in Oregon was created by Peter Britt in Jacksonville in the 1870s. Britt died in 1905 and his winery closed two years later. However, there were several small wineries in the Roseburg area in the late 19th century. With prohibition, all wineries closed, but some vineyardists in the Roseburg area continued to sell grapes to home winemakers, which was legal.

Wine made its comeback in the 1960s and ’70s, resulting in new wineries spread across the valley. Richard Sommer started Hillcrest Winery in Roseburg in the early 1960s. Frank Wisnovsky at Valley View Winery established the first winery in the Rogue Valley—their first wine was made in 1976. Siskiyou Winery in the Illinois Valley was opened shortly after Valley View, and was later sold to

Bridgeview Vineyards and Winery.

Today, larger vineyards are being planted. Land is cheaper in southern Oregon than in the northern parts of the state, and there is a lot of land suitable for growing grapes. At the same time, more grapes are being sent to northern Oregon wineries, which want grapes that don’t grow well in the north.

The wine industry in southern Oregon seems to be doing very well with new vineyards being planted and new wineries being opened. “There is a mystique about being in the wine industry that attracts money and people,” says Dr. Brown.

Melissa Rhodes
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Melissa attends SOU and plans to pursue a master’s degree in English. We thank her for researching and writing this article.

— Winery News in Brief —

- John Michael Champagne Cellars recently moved its tasting room to the winery site at 1425 Humbug Creek Road in Applegate and is now serving local organic foods to pair with their wines (www.johnmichaelwinery.com).
- Plaisance Ranch received a 91 rating and recognition in the *Wine Enthusiast* magazine’s August 2015 for its 2012 pinot noir (www.plaisanceranch.com).
- Troon Vineyard’s new general manager is Chris Cunningham. Wine maker and vineyard manager is Steve Hall (www.troonvineyard.com).

FARMERS’ MARKET

FROM PAGE 3

and other useful objects. “I will make anything to order,” he cheerily offers interested customers. Jim was born in Williams 70 years ago and still lives on the same ranch. His wife, Barbara, of Barbwire’s Creations, exclaims, “I just love to try new things.” Her display includes bracelets hammered from copper tubing and earrings of embossed metal, natural stones or horseshoe nails.

Liz Dolan Tree, volunteer coordinator, helped spearhead the market initially in 2002. She is pleased at the growing demand and dreams of finding a larger venue with more convenient parking. Liz has a wide range of experience from buying directly from farmers for a store to setting up the People’s All Organic Farmers Market in Portland years ago.

She and co-manager Sarah Shea of White Oak Farm make sure that the market maintains the high standards that people expect. The market requires certified scales and that foods be prepared in certified kitchens. Recently, the Oregon Department of Agriculture checked the accuracy of all the scales. Organizing can be challenging at times, but the reward lies in interacting with customers face to face and sharing in the weekly fun. “I do this primarily to bring the community together,” says Sarah.

There is a lot of joy and pride at the Williams Farmers’ Market. These are key features of life in Williams, and the market represents these qualities exceptionally well.

Gabriela Eaglesome
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Handcrafted ‘Applecrates’ for sale

Beautiful planters called “Applecrates,” built with donated local wood and volunteer labor, are for sale. All proceeds will help sustain the *Applegater*. You can see these useful and long-lasting Applecrates at Applegate Valley Realty, 935 N. Fifth Street, Jacksonville. The price of a stock planter box (see photo), 12” wide x 22” long x 14” deep, starts at \$40. For more information, or volunteer to help, call Chris Bratt at 541-846-6988.



Look who's reading the Gater

Take us with you on your next trip. Then send your favorite "Reading the Gater" photo to gater@applegater.org or mail to *Applegater*, P.O. Box 14, Jacksonville, OR 97530. Photos will appear as space allows.



Photos, clockwise from left:

- While in Hawaii, **Alberta Heagney** found this popular waterfall with the help of the Gater.
- Diana Coogler delivered the Applegater to **Mike Kohn** at 6,800 feet in the Alpine Lakes Wilderness Area of the northern Cascades.
- **Danny Black** studies the West Frisian language in the Applegater while in the ancient city of IJlst in Friesland.
- **Alberta Heagney**, now in Japan, prepares for her next destination by studying the Gater's detailed atlas.
- **Jeanne Hausch and Frederick Johnston** were counting on the Applegater to bring cool breezes from the northwest to Lido Beach in Sarasota, Florida, in June. Apparently, the Gater is out of practice.

Keep those articles, letters, opinions and "Reading the Gater" photos coming in. You are the Gater!

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