

Applegater



**New logo
chosen!**
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September 1, 2008
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September-October 2008



Murphy violin maker passes the baton—and more

BY BARBARA HOLIDAY

Violin maker Michael Klein is a class act. Not only has he created violins, violas and cellos in the centuries-old Italian method for almost 20 years, but he has been passing the baton to students for eight years. And with the school's proceeds, he sponsors the Grants Pass High School orchestra and has contributed to the Youth Symphony of Southern Oregon. There's more: He has won a dozen awards for the highest workmanship and tone from the Arizona Association of Violin Makers International. And he has judged that competition, which "was difficult, but it was nice to be asked by my peers to judge others' works." If that's not enough, he and his wife, Janice, are just plain nice folks.

A somewhat challenging trip to the Klein's 100-acre property high up a rough dirt road in Murphy rewards a visitor with grand vistas, and quaint structures that

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Photos: Above—Michael shows off his most recently made violin for champion fiddler Rudi Booher of Yoncalla, Oregon; Below—Hanging violins represent instruments either made, repaired or restored by Michael.



Fire District opens new station

BY SANDY SHAFFER

Our Applegate Valley Rural Fire District #9 opened a new fire station in June on Griffin Lane near Sterling Creek Road. About 40 people were on hand for the ribbon-cutting ceremony and a tour of "Station 7." Unfortunately, the folks who made Station 7 possible were out of town and unable to attend. John Henderson and his wife Cheryl donated the land to the Fire District way back in 1992. Many thanks to you both!

That's right—District #9 now has seven fire stations in the Applegate! Station 6 on Kubli Road was the last to open in 1997. The others are: Station 1 in Applegate on North Applegate Road, Station 2 on Upper Applegate Road just past Star Ranger Station, Station 3 (Headquarters) on Upper Applegate Road in Ruch, Station 4 on Williams Highway and Water Gap Road, and Station 5 on Hwy. 238 at the top of Jacksonville Hill.

Back in 1992 when my husband and I were looking at property to buy in the Sterling Creek area, the real estate agent told us that a fire station was going to be built on that site "soon." I guess I lost faith for a while until I got involved with the Fire District's Budget Committee a few years back and saw the capital project of building "Station 7" in the Chief's Five-Year Plan.

It's gratifying to see how the Fire District has grown over the years to

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Photos clockwise from top: On June 21, 2008—The grand opening of Station 7; Longtime volunteer firefighter Bob Ettner tries to recruit a new junior firefighter; Board of Director's Chair Ed Temple and Fire Chief Brett Fillis officially cut the ribbon.



Afternoon tea to benefit Applegater

Photo: Patrons of Eve's celebrate during a tea party. Photo courtesy of Eve's Garden Café & Tea Room.

Ladies! Dust off those hats and gloves and join fellow Applegater supporters for Afternoon Tea on Sunday, September 14 at 2:00 pm at Eve's Garden Café & Tearoom in downtown Applegate.

Scones, lemon curd and Devonshire cream, fruit, an assortment of tea sandwiches, quiche and an assortment of desserts will be served.

Between courses, stroll through the garden and view the items for sale in the Silent Auction. More than 60 items have been donated and all items will be sold to the highest bidders. Beautiful ceramics, gift certificates, artwork, plus many other types of merchandise are available for your bidding pleasure.

Prizes for the best hat, the funniest hat and best tea attire will be awarded. This is a perfect time to get your group, girlfriends or family together. What better way to support our local newspaper and have an afternoon of fun!! Entertainment will be provided by the trio of Kristi Cowles with Steve and Clint Driver. They make beautiful music together.

The price for this fun-filled afternoon is \$45 per person. Call 541-846-7673 or 541-846-9019 to reserve your spot today. Credit cards are accepted.

A bare-bones request from the Applegater

It's been a year since we've asked you, our loyal readers, for donations. Yes, we're having to ask again. Without your help we have funding for only a couple of issues. Some observations:

"America's first continuously published newspaper, the *Boston News-Letter*, published its first issue on April 24, 1704. John Campbell, a bookseller and postmaster of Boston, was its first editor, printing the newspaper on what was then referred to as a half-sheet. It originally appeared on a single page, printed on both sides and issued weekly. In the early years of its publication, the *News-Letter* was filled mostly with news from London journals detailing the intrigues of

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REQUEST

FROM PAGE 1



mouth of our community. Someone once said, "All those body parts sound so anatomical. How else can we refer to the newspaper?" Well, I guess we could say it is the "bulletin board" of our valley, though that is far too simplistic. A newspaper is the heartbeat of any community. The *Applegater* is so important because it is local to us, the folks of the Applegate Valley, from Wonder to McKee Bridge and all the places in between. The *New York Times* did not have a picture of one member of a fourth-generation family leaving the Applegate Valley on her own personal tractor. No sir! The *Mail Tribune* did not cry when the *Applegater* editor's dog died. And the *San Francisco Chronicle* doesn't give a hoot about starthistle.

We care because we live here. Because of the *Applegater* newspaper, you were able to scream about or

English politics, and a variety of events concerning the European wars. The rest of the newspaper was filled with items listing ship arrivals, deaths, sermons, political appointments, fires, accidents and the like." (This is according to www.earlyamerica.com.)

In many ways, the *Applegater* newspaper is following in the steps of its ancestors. Well, it is not exactly announcing the arrival of ships, but it does announce local events. (That must count for something.) Life and death has continued to occupy the printed media, no change there. And wouldn't you know, fires have most certainly remained a headline feature. Whatever your belief, from the first *Boston News-Letter* to the current *Applegater*, politics is still in print, no matter which side of the fence you sit on or straddle. Our forefathers did not get all these interesting tidbits on the radio, television or even the Internet. The newspaper was it!

The newspaper is still it! If all else fails, through blizzards, power failures, floods, snow and postal rate increases, the *Applegater* still arrives in your mailbox. This newspaper remains the ears, eyes and

support gravel trucks on our back roads. All voices were heard. Everyone was able to give support to what they believed to be right or wrong.

Now, everyone needs to help financially support our hometown *Applegater* newspaper. If our community newspaper can no longer be published due to lack of finances, you, the community, will lose your eminent voice. Your shouts of joy, your pleas for help, your protests and your disagreements will fall on a dried-up inkwell and shriveled discolored paper.

This is now a bare-bones request. Donations are necessary to cover the high cost of printing and postage. Donations of \$25, \$50, \$75, \$100, or whatever you can manage, are greatly appreciated. Please make your checks payable to *Applegater* Newspaper and mail to:

Applegater
181 Upper Applegate Road
PMB 308
Jacksonville, OR 97530
J.D. Rogers • 541-846-7736
Editor, *Applegater* Newspaper

Artistry abounds in the Applegate New Gater logo chosen

There's no doubt that there are countless significant artists among us here in the Applegate Valley. That this was evident while we sorted through the myriad logo submissions is an understatement. We, the Board, did not expect such an outpouring of creative ability, yet this is, indeed, what we got.

As difficult as our decision was, we are proud to announce that the logo chosen is by award-winning Applegate artist Josie Mendelsohn. Her original art included the elements that we thought best represented the Valley. We hope you agree when it debuts in the next issue of the *Applegater*.

In the meantime, you can find out more about Josie on her website at www.bmendelsohn.com. Her art is part of the Permanent Collection of the Library of Congress and the Stanford University Libraries Special Collections. She "welcomes inquiries about my paintings, many of which are of Applegate scenes."

Thank you to everyone who sent us their logo suggestions—they were all exceptional. We're sorry we could choose only one.



Josie Mendelsohn is a graphic designer, illustrator and musician whose art has appeared in *Rolling Stone* magazine and the *Print Magazine Design Annual*, among other publications.

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We can help you reach your market —Grants Pass, Medford and the Applegate Valley. Call
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Applegater

ISSUE	DEADLINE
Nov-Dec	Oct 1
Jan-Feb	Dec 1
March-April	Feb 1
May-June	Apr 1
July-August	June 1
Sept-Oct	Aug 1

The Gater is gratified by the support of these recent donors

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WHO WE ARE

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

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* newspaper, free of charge to all watershed residents. Our bimonthly paper presents constructive, relevant, educational and entertaining reports on a wide variety of subjects such as:

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

AVCN encourages and publishes differing viewpoints and, through the *Applegater* newspaper, 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

The *Applegater* is published bimonthly by the Applegate Valley Community Newspaper, Inc. and is funded by donations from our loyal readers and advertisements for local businesses.

Special thanks to Carole Moskovita for layout; Barbara Holiday, Joan Peterson, Sue Maesen and Paul Tipton for editing; Barbara Holiday, P. R. Kellogg and homeschoolers Kelton and Jakob Shockey for proofreading; and Lisa Crean for bookkeeping.

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PROTECTION OF COPYRIGHTED MATERIAL

The *Applegater* requires that any and all materials submitted for publication be the intellectual property of the author unless otherwise credited.

Letters to the Editor cannot be more than 450 words. Opinion pieces and unsolicited articles cannot exceed 600 words. Community calendar submissions must be to the point. All submissions must be received either at the address or email below by October 1 for our next issue.

The Applegater
c/o Applegate Valley
Community Newspaper, Inc.
181 Upper Applegate Rd., PMB 308
Jacksonville, OR 97530
Email: gater@applegater.org

Community Calendar

Applegate Valley Garden Club meets at 1:30 pm on the third Wednesday of the month from September through May. For meeting locations and programs call Sandra King at 541-899-9027 or Betty Lou Smith at 541-846-6817.

Applegate 4-H Swine Club meets on Tuesday following the third Wednesday of every month at 7 pm. For more information contact Charles Elmore at 541-846-6528 or Barbara Niedermeyer at 541-846-7635.

Applegate Christian Fellowship. For service times, call 541-899-8732, 24 hours/day.

Applegate Friends of Fire District #9 meets on the third Tuesday of each month at the Fire Station—1095 Upper Applegate Road—at 6:00 pm. New members are welcome. For more information, call Bob Fischer 541-846-6218.

T.O.P.S. (Take Off Pounds Sensibly) meets every Tuesday morning at Applegate Church, 18960 North Applegate Road (at the corner of Hwy. 238 and N. Applegate Road). Weigh-in starts at 8:30 am; the meeting starts at 9:00 am. Come join us!

Josephine County Soil and Water Conservation District (SWCD). Meets Thursdays at 6 pm. For meeting information, call Connie Young at 541-846-6051.

Applegate Valley Community Forum (AVCF) meets the third Thursday of each month, location alternating between Applegate and Ruch. For more information, call Pat Gordon at 541-899-7655.

Greater Applegate Community Development Corporation meets the second Wednesday of each month at 6:00 pm at the Applegate Library on North Applegate Road in downtown Applegate. For more information, call toll-free at 866-289-1638.

American Association of University Women (AAUW) Grants Pass area meets monthly from September to June. College degree required for membership. Days and locations vary. Contact Ann Kistler 541-471-1963 or Kathy Kirchen 541-846-9039.

AA Meetings Tuesday nights at 7 pm in Williams. Upstairs at the American Legion Hall. Contact Stan at 541-846-0734.

Applegate Library Hours

Sunday closed
Monday closed
Tuesday 2 pm - 6 pm
Wednesday closed
Thursday closed
Friday 2 pm - 6 pm
Saturday 10 am - 2 pm
(Storytime will be held Tuesdays at 2:30 pm.)

Ruch Branch Library Hours

Sunday closed
Monday closed
Tuesday 11 am - 5 pm
Wednesday closed
Thursday 1 pm - 7 pm
Friday closed
Saturday 12 pm - 4 pm
(Storytime will be held Tuesdays at 11 am.)

Friends of Ruch Library Board of Directors meets monthly. Check with the Ruch Library for schedule. 541-899-7438.

Food & Friends. Senior Nutrition Program invites local 60+ seniors to enjoy a nutritious, hot meal served at 11:30 am Monday through Friday at the Jacksonville IOOF Hall located at the corner of Main and Oregon Streets. A donation is suggested and appreciated. Volunteers help serve meals or deliver meals to homebound seniors. For information about volunteering (it takes 40 volunteers to keep the Jacksonville program going) or receiving meals, call Food & Friends at 541-664-6674, x246 or x208.

Williams Library Hours

Sunday closed
Monday closed
Tuesday closed
Wednesday closed
Thursday closed
Friday closed
Saturday closed

Josephine County Farm Bureau For meeting information, call Connie Young at 541-846-6051.

Upper Applegate Grange #839 Business meetings: first Thursday at 7:30 pm. Potluck/Social meetings: fourth Friday at 7:30 pm, open to the public. Join us for informative meetings, fun and involvement in community service. Sponsors of Boy Scout Pack #18. Call 541-899-6987.

Williams Rural Fire Protection District Meetings: fourth Wednesday of the month at 7 pm at the Williams Fire Department.

Williams Creek Watershed Council Meetings: fourth Wednesday of the month at 7 pm at the Williams Creek Fire Station. The Public is welcome. For more information, call 541-846-9175.

Williams Grange Pancake Breakfast, second Sunday of each month, 8:30 am to 11:00 am. Closed July and August. Bring the whole family! 20100 Williams Hwy, corner of Tetherow Road near the Williams General Store. For more information, call 541-846-6844.

Wonder Neighborhood Watch Meetings, second Tuesday of each month, 6:30 pm, Wonder Bible Chapel.

Applegate Fire District Board of Directors meets on the third Wednesday of each month at Station 1 – 18489 N. Applegate Rd. at 7:30 pm. Except for the months of March, April and May, which are held at Headquarters – 1095 Upper Applegate Rd. For more information, call 541-899-1050.

Applegate Neighborhood Network (ANN) meets on the last Wednesday of every month at the Ruch Library. All interested persons are welcome to attend. ANN is a community organization dedicated to protecting, preserving, and restoring the Applegate watershed. For more information about ANN, call Duane Bowman, 541-899-7264.

Women Helping Other Women (WHOW) meets the second Thursday of the month at 10036 Hwy 238 (Gyda Lane) at 6:30 pm for a potluck meeting to plan work parties at each other's homes. New members are welcome. For more information, call Thalia Truesdell at 541-899-8741 or Sioux Rogers at 541-846-7736.

Email calendar information to gater@applegater.org.

Applegate solar tour coming October 4

On Saturday, October 4th, the Greater Applegate Community Development Corporation (GACDC) is teaming up with Earth Advantage and Energy Star to bring a solar tour to the Applegate Valley. The tour will feature two homes and two businesses located between Ruch and Slagle Creek. The event is tagged officially as “The Applegate Valley Green + Solar Tour,” and is a part of a nationwide series of tours sponsored by the American Solar Energy Society (ASES). While these tours have been held around the Rogue Valley for several years, this will be the first in the Applegate since 1986. Some of the old hands might remember the tour—it was coined “The Pioneer Tour,” and featured several solar homes on North Applegate Road.

This year's tour has a lot to offer those who are interested in building a green home or considering a solar retrofit. The homes are two recently built Earth Advantage-certified homes that are equipped with photovoltaic panels for electricity and solar heating systems for hot water. Both homes also feature healthy indoor environments. One home is a national award winner for energy efficient design. One of the businesses is a vintner that has retrofitted solar power and hot water systems.

All solar power systems on the tour are grid-tied (also called “net metering”), meaning that all excess electricity produced is funneled back to the power grid. Pacific Power pays for this via a power credit on the bill. All tour residences and businesses benefit from very small power bills.

The last stop on the tour is a local winery that features passive solar construction. This type of construction, using technology thousands of years

old, takes the best advantage of siting and materials to capture the sun's energy in winter and keep naturally cool in summer.

At this last stop, music, wine and food will be provided. Green construction contractors, solar installers and other vendors of energy-efficient systems will be on hand to answer your questions. A representative of the Oregon Department of Energy also will be there to answer any questions you might have about tax credits and rebates offered by the state and the federal government. A representative from Earth Advantage, Inc. will be there to help explain the green construction certification process. And the City of Ashland is loaning us one of their energy consultants to help with the guided tour.

How to Register

Registration for the tour is online at www.earthadvantage.com. Link to “Classes and Events” to read more about it and click on “Register” to secure a place on the tour. The tour will be limited to the first 100 registrees. The tour will start at 10:00 am on Saturday, October 4, in the parking lot of the Ruch Community Bible Church on 190 Upper Applegate Road, next to the school. If you didn't get registered online, you can show up at 9:30 am to register late. Tickets will be sold for \$10; no one under the age of 15, please. Bus transportation will be provided at no extra charge. We also will have maps for those who would prefer to carpool. Pack your own lunch. This is a guided tour with a set schedule. The tour is expected to last from 10:00 am until approximately 5:00 pm.. Mark your calendars and join us for a fun and educational day!

Tom Carstens
541-846-1025



Jackson County Master Gardener Association and Oregon State University Extension Service

The Jackson County Master Gardener Program, a program of Oregon State University Extension, educates local gardeners on the art and science of growing and caring for plants. Trained Master Gardener volunteers extend sustainable gardening information to their communities through educational outreach programs.

There is a fee of \$5.00 per class unless indicated otherwise. The classes are held at the OSU Extension Center located at 569 Hanley Road, Central Point, Oregon. 541-776-7371. Saturday classes 9 am-12 pm - weekday classes 7 pm-9 pm.

October and November Class Schedule

Wednesday, October 15
CARNIVOROUS PLANTS FOR THE HOME AND GARDEN
Floyd Williams, Grower

Floyd is a local grower and a member of the Rogue Valley Growers Market. He will explain the care and culture of temperate climate carnivorous plants that also can grow in our climate. In addition, he will discuss carnivorous house plants.

Thursday, November 13
HYDROPONIC GARDENING
Nathan Jackson, Ladybug Indoor Gardens

This class will cover the basics of hydroponics. Topics will include a brief history of hydroponics, the benefits of soil-less gardening, different types of hydroponic systems, common hydroponic crops, nutrient and pH management, organic pest control and indoor lighting.

To learn more about Jackson County Master Gardener Association, go to <http://extension.orst.edu/sorec/mg>.

Chris Greene • 541-664-5898 (after 10 am) • cgreene00@juno.com

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Applegate Fire District Levy It's our decision

BY SANDY SHAFFER

Our Applegate Valley Fire District #9 (AVFD#9) was formed 28 years ago to provide emergency services and fire protection to homes in the eastern portion of the valley. A lot of growing and changing has taken place in the Applegate since 1980, and it's been a challenge for the Fire District to keep up with our community's needs. They've done so very successfully, now providing seven fire stations, 20 emergency vehicles, 47 volunteers and seven staff to provide full protection services to homes within an area of 181 square miles.

However, we voters within AVFD#9's jurisdiction will be asked to make a decision this coming November that could change things. In short, do we want to maintain the services that AVFD#9 is **currently** providing—at the **same rate** that we are now paying, or do we want to reduce those services? Knowing that local levies can be a complicated and contentious subject, I decided to sit down with our Fire Chief, Brett Fillis, and ask some questions.

“What are we paying now, and to whom?”

The first thing I did was look at my last property tax bill. It showed two entries for Fire District #9, and two entries for the Oregon Department of Forestry (ODF). Since ODF's entries mentioned “fire,” I talked to the SW Oregon District Forester, Dan Thorpe, to get clarification. As an FYI, ODF provides wildland fire protection to private properties in Oregon, and they also provide support for structural protection. Dan told me that the “surcharge” entry is a flat rate assessed on improved lands to cover large fire suppression efforts. The ODF “timber” tax entry is assessed only on forested parcels to cover ODF's operating expenses

In short, do we want to maintain the services that AVFD#9 is currently providing—at the same rate that we are now paying, or do we want to reduce those services?

to fight fires in our area.

AVFD#9, on the other hand, provides structural fire protection to homes in the District, and they are also our first responders for medical emergencies. They also respond to any other types of emergency calls, including vehicle accidents, drownings, and wildland fires.

So, what are we paying District #9 right now? The first entry on my tax bill labeled “Applegate Valley RFPD #9” represents the tax district rate that was set up for the Applegate Fire District #9 in 1980. Chief Fillis told me that when State Measures 47 & 50 passed in 1997, voters could no longer vote to approve a tax increase for a district; once District #9's rate per thousand (of assessed value) was set, that's it. The Chief told me the District's rate was reduced by over 21% due to those two Measures, a huge cut. This entry will not be affected by our voting in November.

The second entry, called “Applegate Valley RFPD #9 Local Levy” is the current five-year levy, which began 7/1/04 and will

expire on 6/30/09. This is the levy up for a vote in November. The rate of the current levy is \$0.85 per \$1000 of assessed value; it represents 32% of AVFD#9's current tax revenue.

“What levies have we had in the past, and what have they provided?”

Some history, per Chief Fillis: Due to the revenue reduction in 1997, Applegate voters approved a five-year “local levy option” for AVFD#9 in 1998 to help with operating costs, at \$1.00 per thousand. The District pledged to work toward reducing that rate in future years. During that five-year period the District replaced two rescue engines, refurbished another, and built two new “Midis” (designed and built from the chassis up to serve our needs for medical equipment, water storage and a short wheel base to get up windy, narrow driveways). Equipment purchased were 16 breathing apparatus, 40 turnouts and eight radios. Construction: a fourth bay was built on Station 1, and a staircase and deck built at Headquarters (HQ) in Ruch that provided a second exit from the second floor. Staffing: three shift officers were hired to provide 24/7 coverage at HQ. Also completed, but not in the original five-year plan of work: a Brush engine was replaced and a new set of the “jaws of life” were purchased.

The second five-year levy: In 2003 the District made good on its pledge, asking voters to approve the levy at a reduced rate of \$0.85 per thousand, and we did. The five-year plan for the period of July 2004 through June 2009 was just as aggressive. Chief Fillis told me that the following has been accomplished to date: a third Midi was constructed, a new tender was purchased, six portable and eight mobile radios were purchased, and a new set of rescue tools purchased for Station 1. The District also purchased a breathing air compressor, allowing air tanks to be filled at HQ rather than having to travel to Medford. An Operations Chief was re-hired (the position had been filled prior to 1997), water came to Station 6 in the form of a well and septic system, the parking lot of HQ was paved, and Station 7 was built on Griffin Lane.

“What will the levy that we will vote on in November actually say?”

The same as the last five-year levy: \$0.85 per thousand of assessed value. The actual wording is: “Shall District continue to impose \$0.85 per \$1,000 of assessed value for five years for improvements and general operating purposes?” What this means to you as resident and taxpayer is that there is **no increase in the rate** that you are **currently** paying to help support Fire District #9.

“If passed, what will be done with the levy funds during the next five years?”

The levy will state that the purpose is to continue to provide funding to allow Applegate Fire District to operate at the current level of staffing, and to continue to provide for replacement and improvement of vehicles and equipment. Chief Fillis told me that the average age of the District's fire vehicles was 28 years old when the levy process began in 1997, and that today the average age is down to 16 years! (See photos.) Personal firefighter and communications equipment continually



Top: AVFD's newest vehicle—a 2006 Water Tender.

Right: An “oldie but goodie,” this 1961 Ford Type 1 engine is the oldest in the fleet.



needs to be upgraded in order for our firefighters to be safe, and to be in contact with others during an event.

The current staffing at HQ in Ruch includes the fire chief, operations chief, office manager, logistics/maintenance officer, and three shift officers. The Chief explained the shift staffing to me in the context of pre-1997. Being a volunteer fire department, all calls were responded to by volunteers who received a page, jumped in their cars and drove to their fire station, suited up and drove to the call address. This could take anywhere from 5-15 minutes. Current shift staffing at HQ provides two firefighters at the station 24/7. When a call comes in for anywhere in the District, these guys are the first to respond, usually leaving the station within three minutes. Volunteers still respond, and sometimes, depending upon the location, they can beat the HQ guys to a call. But, in general, having shift officers at HQ greatly reduces response time to the majority of the population in the Applegate Fire District's jurisdiction.

Other advantages of having this staff are not quite so apparent, but in my mind are just as important. Three of the new vehicles were custom-built on site under the direction of the logistics/maintenance officer. Each cost roughly half of what a newly purchased vehicle would. This same officer services all vehicles at HQ whenever necessary, thereby saving time and mileage to have repairs done in town. The operations chief has been hugely successful in writing grants the past four years: grant funds paid for a portion of the new air compressor, radios and a brand new tender! The office manager is more than a bookkeeper; she answers all of our telephone questions, she made those evacuation warning calls to Humbug Creek last summer, she stocks the fire information kiosks, keeps up the District's webpage, visits the local schools to teach fire safety, and writes the defensible space rebate checks. Lots of little things that I think makes this Fire District a real part of the Applegate community.

“What are the consequences of not passing this levy?”

Chief Fillis has been agonizing over how he'd suggest reducing the budget if the levy did not pass: staffing versus capital projects versus sound vehicles versus safe equipment. He told me that he feels he “would be irresponsible to propose that only capital expenditures would be cut.” Response times are vital, but we currently have a good army of volunteers who can

continue to respond to our emergency calls. Vehicles need to be dependable, equipment safe, communications high-quality, stations/facilities maintained.

While the ultimate decision on budget cuts would be made by the District's Board of Directors, the proposed cuts if this levy is not re-approved will be the loss of 3.5-4 staff positions, less equipment replaced, and fewer improvements to facilities. The three shift officer positions would be cut and the office manager position either reduced to part-time or eliminated altogether. The remaining three officers would increase their responses to calls during the normal 40-hour work week, with volunteers covering the off-hours. What about optional stuff such as home assessments for defensible space, grant writing for fuel reduction or equipment, fire prevention events, I asked? Most likely gone, the Chief told me.

What are my thoughts and conclusions?

It seems to me that our Applegate Fire District has shown that they can keep promises, stick to a budget, plan for the future and provide for our valley's growing needs. The Applegate community has definitely grown, with new construction averaging around 8% over the past five years. Chief Fillis told me that their annual alarms have risen from 458 in 2002 to 582 in 2007. This is an increase of 27% over five years! We are growing.

We have a solid base of volunteer firefighters with an average length of service around nine years (as opposed to the national average of 18 months!). Our staff is securing additional revenue through grants, they build vehicles in their spare time to save the District money, they engage the public in fire prevention and education work (which also saves money), and they mentor, train and encourage the volunteers, which helps keep the team spirit alive. Our Fire District is more community-engaged than any in the Rogue Basin, if not the state!

Considering the valley's growth, and recent raises in insurance rates, gasoline and energy costs, and the basic cost of living, I feel that our District and the Board of Directors have done an outstanding job in keeping the levy request at the same level as the past five years. I therefore urge everyone to vote YES to renew our operating levy at the same rate that we are now paying.

Sandy Shaffer • 541-899-9541

Friends of Fire District #9

BY BOB FISCHER

Comparatively few people in the Applegate Valley and vicinity know of a unique organization that was organized in October of 1986 under the name of the Friends of Applegate Valley Fire District #9.

The outstanding service being rendered by volunteers and full-time firefighters of Fire District #9, plus the extraordinary contributions far beyond the call of duty that were being made, prompted some residents of the community to come together to further help the Firefighters of Fire District #9.

The objective of this non-profit organization is to promote, support, and aid Fire District #9 by providing food and drink to firefighters on extended fires. They also do fund raising in order to purchase needed equipment or meet other needs for the District outside of its budget.

We planned morale-boosting activities for the firefighters and families, including a summer picnic and a Christmas function, complete with Santa Claus. The Friends also set up and help with the Fire District's Awards Banquet at the first of each year.

In September of each year they hold a giant yard sale in the community of Ruch. All proceeds help the Friends purchase much needed fire fighting equipment and to help new firefighters pay for their college EMT training. The Friends hold 11 monthly meetings each year.

The Friends started with only eight members, and over the years they have grown to over 30 full-time members.

The Friends are always looking for new members, so any individual residing within the boundaries of the Applegate Valley Fire District #9 is eligible for membership. Stop by Fire Station 3 or come to a Friend's meeting and fill out an application and join the fun with the Friends of Fire District #9. The Friend's meet on the third Tuesday of each month at 6 pm at Fire Station 3 on Upper Applegate Road. Help us give something back to our community.

Bob Fischer
541-846-6218

Fire District #9 21st Annual Yard Sale

September 20th
Saturday 9 am to 5 pm

September 21st
Sunday 9 am to 3 pm

Come and find a treasure or two at our Annual Yard Sale.

Proceeds are used to purchase much-needed equipment for our fire department.

For those of you who wish to donate articles to our yard sale, bring your usable items to the fire station on Upper Applegate Road before the sale. Some of the items we cannot take are: refrigerators/freezers, computers and components. This year we cannot take small TVs because of the digital changeover. Tires on rims are okay with good tread, but no worn-out ones.

Be sure and be there Saturday by 9 am so you can get in on the good stuff. Sunday will be our \$1.00 for a shopping bag full. Mark your calendar for the above dates. Also, do not forget to donate your garage sale stuff. See you there. For more information, call 541-899-1050.

Bob Fischer • 541-846-6218
Friends of Fire District #9

STATION

FROM PAGE 1

meet the needs of the Applegate's ever-increasing population. Just think: Station 7 will directly provide protection to **154 residences** within five road miles of the station. It also will provide secondary protection for another 400-500 homes! Some folks already are starting to see their homeowner's insurance rates drop!

As you may know, our Fire District

is mainly a volunteer district, with full-time paid firefighters **only** at Headquarters. All of the other stations are manned by the 40-plus volunteers—folks from around the valley who are fully trained and dedicated to serving the residents of the Applegate. Currently, Station 7 has two volunteers, but a couple of folks who attended the grand opening indicated they were interested in taking the training this coming year.

I'm told that we also could use more volunteers at Stations 2 and 5. If you've got some free time and energy, give Fire Chief Fillis a call at 541-899-1050 and chat. Become a part of the District 9 family. You won't regret it!

Sandy Shaffer • 541-899-9541

Photo left: Firefighter Carey Chaput talks to visitors about how our fire district works, and also gives them a few tips on defensible space.

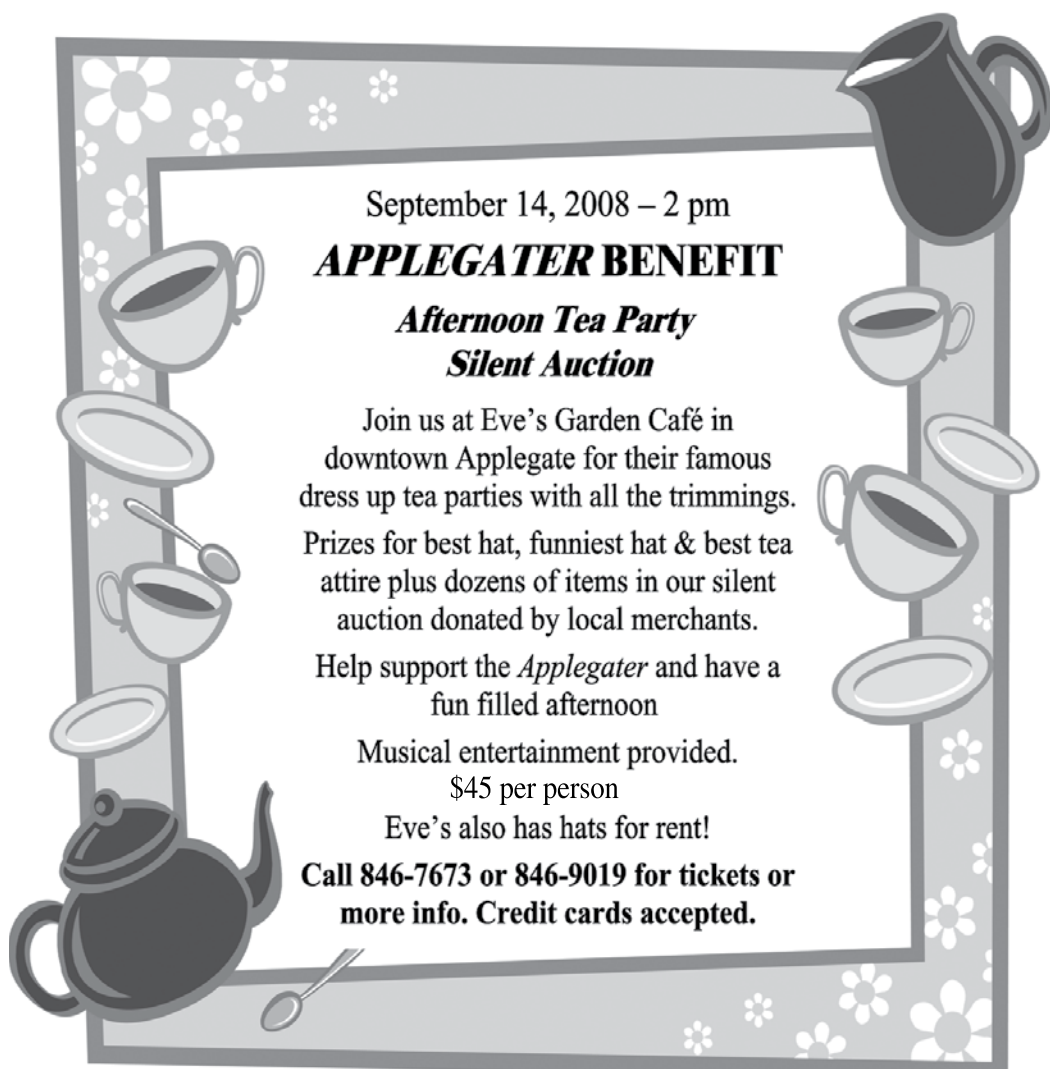


Thank you.

The owners and residents of Dragonfly Ranch on North Applegate Road want to thank each and every Firefighter, Neighbor, and Well-Wisher who fought for our property, protected our animals, or provided hugs during our recent fire.

The response of Applegate Fire District #9, O.D.F., and the neighboring fire districts was swift and strong.

We have always been proud to call these people "neighbor." We now know, more than ever, what a gift it is to be part of the Applegate Family and look forward to many years of friendship with all of you.



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Silent Auction

Join us at Eve's Garden Café in downtown Applegate for their famous dress up tea parties with all the trimmings. Prizes for best hat, funniest hat & best tea attire plus dozens of items in our silent auction donated by local merchants. Help support the *Applegater* and have a fun filled afternoon. Musical entertainment provided. \$45 per person. Eve's also has hats for rent! Call 846-7673 or 846-9019 for tickets or more info. Credit cards accepted.

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TRENDS AND OBSERVATIONS

Supply, demand and expectation

BY RAUNO PERTTU

Like many of us, I've been following the debates on whether or not to allow offshore drilling for oil, or whether to develop alternative energy sources when, critics say, this will only make a ten or fifteen percent difference in energy or oil supply. Often, the argument that the energy source in question will only last a few years is added to the dismissals. In these discussions, ten percent differences and ten-year time periods tend to be brushed off as insignificant. This perception is fundamentally wrong. Small differences in supply and demand and in the attitudes of purchasers can create huge differences in price and availability.

Years ago, when I was Director of Business Development for Kennecott, which was then the world's largest copper company, I learned that small shifts in supply and demand created much larger shifts in pricing and in corporate economic health. At that time in the mid-1980s, copper languished at \$0.60 per pound. Ten years earlier, in 1974, copper prices had peaked at \$1.74, and in 1980 were still around \$1.50 per pound. The difference between \$0.60 copper and \$1.50 copper was the difference between billions made and billions lost. In other words, the difference was corporate life and death. Interestingly, these differences in price, ranging from 150 to 300 percent, were created by differences in supply and demand of much less than 10 percent. Very modest changes in available supply versus customer demand resulted in huge changes in price.

Copper prices have had a steady climb over the past five years from below \$1.00 per pound to more than \$4.00 earlier this summer. A very recent price drop to about \$3.40 was triggered by expectations of slowing demand.

In an even more remarkable climb,

the price of molybdenum, a steel-hardening alloy, climbed from a depressed price of about \$3.00 per pound in 2002 to more than \$40.00 in 2005. This price explosion was triggered by purchaser expectations of supply shortfalls resulting from increased Asian demand. The molybdenum price remains above \$30.00 per pound.

In an even more remarkable climb, the price of molybdenum, a steel-hardening alloy, climbed from a depressed price of about \$3.00 per pound in 2002 to more than \$40.00 in 2005.

In these cases, small supply and demand swings created multiplied price increases. That small swings in supply and demand create multiplier effects is true in many commodities.

It's hard to remember that oil prices hovered significantly below \$20 per barrel in 1999. Those prices peaked above \$140 nine years later, this July. While oil demand increased less than 20 percent in those nine years, the per-barrel price increased ten-fold.

Factors other than straight supply and demand obviously contribute to major price swings for commodities. One important factor is expectation and buyer worries about supplies. Buyers and sellers can trigger exaggerated price swings because they are paid to anticipate supply shortages and surpluses and to act before the expectation becomes reality.

Buyers for molybdenum became worried that they wouldn't have the supplies they needed for their steel production, especially because they saw a growing market demand from China and India.

Buyers reacted in a bidding war for supply contracts to control supplies ahead of their actual needs. Their competition squeezed the available supply contracts and created an instant surge of panic buying which led to the beginning of the abrupt rocketing of molybdenum prices.

At the other end of a boom cycle, when buyers worry about being left with surplus inventory, a sort of mirror image effect takes place. Buyers can worry about having spent too much money to corner too much supply that may not be needed in the near term. They suddenly can stop buying in anticipation of reduced consumption, and thereby create a downward price spiral. Resource producers usually have major investments and overhead in production capacity, and can't just stop producing with a slowdown in buying, so they start competing for a shrinking number of purchase contracts and prices drop.

Oil prices have similarly been impacted by the traditional supply, demand and expectation concerns described above. Growing demand by China and India have been major factors in the rocketing of oil prices. Additionally, contrary to what most people believe, oil prices today are more influenced by the actions of OPEC and by other factors than by sneakiness of the large oil companies. This is not to say, however, that large oil companies aren't doing their share to move oil prices upward.

Oil prices also have been pushed upward by other factors. One is the concern that much of the world's oil supply is from unstable and often unfriendly countries that could squeeze the world's needs at any time. Another is the price of our dollar. Most of the world's oil is still traded in U.S. dollars, and with the dollar in a continuing slide, oil sellers, who are

international, have been raising oil prices to maintain profits. Remember, many of their currencies have risen relative to the dollar, so they have had to raise oil prices even more to maintain their profits.

As for the argument that increased oil supplies aren't worthwhile if they only represent a few years of additional consumption, the reality is that changes can't happen overnight. Obviously, we need to change our energy sources and efficiency because we can't keep burning increasing amounts of fossil fuels indefinitely. Our fossil fuels are finite and the burning of fossil fuels contributes to increasing carbon dioxide. Part of any sane energy policy has to be the development of a suite of alternate energy sources and applications. However, these necessary changes will take time and will come with a large price tag. Assuming the needed changes to alternative energy uses are initiated without a crisis (which may be wishful thinking), we will have a much stronger economy to fund the

Part of any sane energy policy has to be the development of a suite of alternate energy sources and applications. However, these necessary changes will take time and will come with a large price tag.

transition if we have a continued oil supply. Adding new reserves for a few years will buy us time to make the necessary changes in energy policy without further disrupting our economy.

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Applegater to be online in September!

Beginning in September, the Applegate Valley Community Newspaper will publish on the Internet a website that is a companion and expansion of the content and services that the printed *Applegater* newspaper provides.

Highlights of what this website will offer include:

- **Index and viewable/downloadable issues** of the *Applegater* starting from March 2008.
- **Expansion of content and pictures** of selected articles that appear in the printed paper.
- **Community calendar** that everyone can post to by contacting our webmaster via email.
- **Community services directory** with contacts, current activities and bulletins for all our major community services such as police, fire, library, BLM, etc.
- **Directory of local businesses.**
- **Listing of websites** that pertain to the Applegate Valley.
- **Changing collection of images** of scenery and activities within our beautiful valley.

Starting in early September we encourage you to log on to <http://applegater.org>

Gary Brauer, Webmaster
AVCNGaryBrauer@gmail.com

DIRTY FINGERNAILS AND ALL



The columnist, Sioux Rogers, having a discussion with her Red Bourbon turkey, Bonnet. They are deciding who gets the first sip of good Applegate wine.

The inedible garden

BY SIOUX ROGERS

Once upon a time when I first started growing daylilies, I read a little blurb from a daylily grower. I can't quote her exactly, but she mentioned that daylilies are not only edible, but they actually are good for you. She also said that the buds are crunchy and each color of daylily has a slightly different flavor. Well, she was right, but I felt very guilty munching my way through the garden. Why so? The daylily grower said, and this part I remember exactly, "We don't do this too often because we don't like to eat our friends." So there I was with a mouthful of daylily buds hanging from my face and nowhere to put them. Now I just nibble when I want to impress a visitor.

This year we have a brand new crop to make me feel guilty: turkeys! You heard me right—turkeys. We have raised chickens and ducks for both eggs and meat for many years, but never turkeys. Hubby and I thought this was not only a great Thanksgiving and freezer idea, but also a no-brainer, well almost.

I did my homework and finally concluded that we could indeed combine our grown hens along with the baby turkeys. Now, before PETA comes to strike me lopsided, we did separate the big chicken hens from the baby turkeys while they were too small to be in the same pen and might get squished. We have a big see-through pen inside the large henhouse so all the girls and boys can "talk" to each other but not stomp on the wee ones. This type of cohabitation works just fine. When the babies are the right size to mix with the big girls, the gate is opened and the little chicks can come and go as they wish. That was easy!

Here's the first glitch. We had placed an order for heirloom turkeys with some friends. We had ordered six turkeys, but when we received our order, we received only five turkeys, one being a white "turkey-turkey." Our kind friends insisted that we get what we paid for, so I collected one more baby Red Bourbon

from them. I brought "her" home with no expectations other than to put her with the other group of young turkeys.

OMG, she was so small in comparison to the other Red Bourbons we were already raising. Hubby and I knew she would be crushed in minutes if we put her in the same pen with the faster growing Red Bourbons. "Emergency Turkey Housing" (ETH) was put into immediate action. The little one was named and, of course, that is a major error. "Arizona," or AZ for short, was in turkey shock, and I thought she was going to die before her new housing was finished. She was so small I put her in my bra; well, I was in there, too, to keep her warm. The ETH husband was working as swiftly as he could. The guest room was turned over to Arizona along with a very large and high box, water, heating light, food and floor shavings. She was safe and sound and we had done the right thing. Tuesday, our sweet border collie, stood guard over her for hours. Arizona was splat flat out in her new condo. We were sure she would be dead by morning. Tuesday watched her for as long as we let her.

Next morning she was alive, but barely. I called a friend and was reassured that I was doing everything right—"just wait and watch." So hubby, Tuesday and I watched little Arizona while she was deciding to stay or leave. By the next morning, it was clear Arizona had decided to stick around.

Now I was really concerned. I have this dwarf baby turkey that might be isolated for months, grow up and still be a dwarf. Then, from being isolated for so long, she could end up a loony fruitcake. I would then have Arizona, the dwarf, mental, loony, fruitcake turkey. So I again called a friend. This time the advice was, "Arizona needs friends!" So off I ran and came back with five three-day-old Rhode Island Red chicks. Arizona was happy! I held AZ as often as I could; of course, that was a mistake, too, however fun. AZ and her girlfriends, one of which turns out to be a guy friend, stayed in the ETH condo,

which was a cardboard refrigerator box, until they outgrew it.

Hubby had to leave town and his parting words to me were, "Oh, Arizona and the girls need to go out to the big henhouse." Great! Good thing I have lots of friends, because this time I really needed the help of Bekins Moving and Storage. The move was successful, but not the end of the story.

Two days later, I was walking around the coop, just checking out the crew. OMG, one of our other Red Bourbon turkeys was dead on the floor, splat out flat. I picked her up, and she moved a little—not dead! Half of her scalp was missing and her head was very bloody. "Help," I call to a visiting garden friend. "I have a very injured, but not yet dead, young turkey." The two of us, now thinking we are turkey paramedics, ran with this fainting turkey to the house. Neither of us knew what to do, so we started gently washing her bloody head with soap and water and a liquid antiseptic. As luck would have it, the ETH condo had never been disassembled. Now the condo became our turkey hospital. After about two hours, her little scalp had dried enough for me to begin applying a comfrey salve. I was told that comfrey actually regenerates cells, so I ended up soothing her injured scalp every three hours around the clock. This little turkey girl became known as "Bonnet," named by some wonderful luncheon friends. I had the notion that Bonnet had to be held and socialized at least every two to three hours. After all, she had come from a flock and had been very social. So between hubby and me, Bonnet was talked to, sung to, rocked and cuddled every two to three hours.

After a few weeks of extensive socializing and globs of comfrey cream, Bonnet was returned happily to the flock.

I wish this were the end of the story—well, maybe it is. No more tragedies. Most of the "girls" turned out to be BOYS, like in Toms. All, that is, except Arizona and Bonnet. Arizona is still very small. Bonnet is so friendly she would just as soon sit on my lap in the evening and share a glass of wine with me. The BIG white freezer Tom, named "Kenmore," is so gentle he could be a mother.

Now I was really concerned. I have this dwarf baby turkey that might be isolated for months, grow up and still be a dwarf. Then, from being isolated for so long, she could end up a loony fruitcake. I would then have Arizona, the dwarf, mental, loony, fruitcake turkey.

All of the heirloom turkeys whistle. Right—whistle. So hubby and I spend these nice warm summer evenings sitting on a bale of straw in the coop, either whistling or gobbling with the turkeys.

Does this so-called "garden story" have a purpose or an ending? Yep, here goes: If you come to our house this year for Thanksgiving, plan on eating tofu burgers. The end.

For the Love of Dirt
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mumearth@apbb.net



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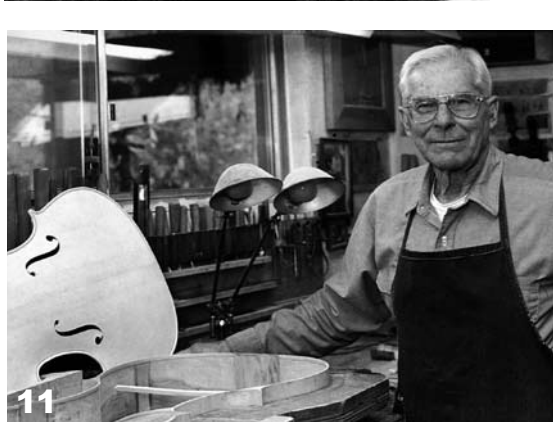
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VIOLIN

FROM PAGE 1



Photos by Barbara Holiday

1. The beginning: Michael at ten with his violin in San Diego.

2. Janice Klein restores fine bows for professional musicians using silver wire, horsehair, leather and lizard skin.

3. Michael demonstrates his handmade grinding wheel, an integral part of making violins.

4. Hannah Blausner, a young student of Michael's, is restoring an antique French violin.

5. Dentist Jeffery Kaze, another student, is intent on making violins for a living.

6. Applegate denizen Jill Brenkman plays harp and flute in addition to making violins.

7. Here, in this handmade log cabin classroom, is where Michael passes the baton to his violin-making students.

8. Hannah Blausner's violin in progress.

9. From titanium factory work to his sixth and final violin, student Forrest Vorce will graduate soon from Michael's school.

10. Jill Brenkman's second violin dries in the sun.

11. This photo of Michael's mentor, Vittore E. Giardinieri, hangs prominently in his classroom.

Michael created by hand. Just as he creates his musical instruments. First encountered is the Klein's two-story Tudor-like residence built above Michael's workshop. Daisy May, a 10-year-old golden lab, appears to be the official greeter. Farther down the driveway is the log-cabin classroom where, on a recent Sunday, four diverse students were working on violins in various stages. From the cabin, one can spot the bunkhouse across the field and up the hill where visiting students can stay three to four at a time.

Step back a moment in time, though, for the genesis of Michael's interest in musical instruments and behold the photo of Michael in his native San Diego when he was just ten years old—holding his violin. Michael's mother swore that he could sing before he could talk and encouraged his musical talent by providing the young boy with piano and violin lessons. (Michael's piano teacher "fired" him, however, because Michael played by ear, which was unthinkable to his teacher!) Michael was fortunate enough to be able to serve an apprenticeship with a Master violin maker, Vittore E. Giardinieri, and work with him until Vittore was 86 years old. Vittore finished his last instrument, a cello, in Michael's workshop. He was 96 when he died a few years ago. Michael named his school after Vittore, to which Vittore had donated hand tools.

It was Vittore who also taught Michael that the Pacific Northwest provides all the wood needed in the making of musical instruments—except ebony, which comes from Africa and Malaysia. "I love the forest and I believe in using it," says Michael. So from various locations in Oregon, he harvests only the most select Engleman spruce, western bigleaf maple, mountain mahogany, brown willow and pear wood, each used for different parts of an instrument. The top of a violin, for example, is made from Engleman spruce; the back, ribs and neck are of western bigleaf maple. He may look at 200 to 300 trees before he finds the right wood, which "has to ring." The nicest tree he ever found was a maple in Yoncalla.

After cutting the wood himself, Michael seals the ends of the wood pieces in wax, air-dries the wood outside for two years, then inside for two more years. The wood is then stored in his shop where it's drier and air circulation is optimal. The total drying process can take from six to eight years for maple; from four to five years for spruce.

"To be able to help Grants Pass High School and the Youth Symphony of Southern Oregon financially is good heart medicine. And it's tremendously rewarding to teach students who really want to learn. They are invested, competitive, eager, all get along great, have fun—and learn a lot," said Michael.

Attesting to this, the four students in the log classroom that Sunday afternoon were all laughing and enjoying themselves while hard at work.

Hannah Blausner, who plays and teaches both piano and violin, has made two violins under Michael's tutelage; one is still in process. At present she is restoring an old French violin; it may be 100 years old. She was just 16 years old when she met Michael when she played in the Grants Pass High School orchestra (she graduated three years ago). She knew his name and came to him to buy a violin, also thinking she would like to learn to carve wood.

See VIOLIN, page 9

VIOLIN FROM PAGE 8

After several carving projects, like gifts for family members, Michael suggested she make a tool box, which turned out to be "quite a nice tool box," according to Michael. He then asked her to work on an instrument, which just may turn out to be her life's work.

Student Jeffery Kaze, a Cottonwood, California, dentist whose family lives in Medford, travels to class every week. He became a student 14 months ago and is now working on his second violin. "A lot of hard work goes into making a violin," admits Jeffery, but he is willing to do "whatever it takes." Jeffery plays the violin, viola and cello, and played for the Rogue Community College orchestra some years ago, in high school orchestras and in church. Next up is a cello, but he is hoping to make violins for a living. First he must make six instruments in order to graduate from Michael's school.

Forrest Vorce works full-time in a titanium factory in Redmond, Oregon, and commutes to class every weekend every other month. A "senior," Forrest is working on his sixth and final instrument. He's already made four violins and a cello. He plays the violin and has always wanted to make them. Knowing this, when his parents saw a 2001 newspaper article about Michael taking apprentices, they immediately enrolled him. Forrest figures that he will receive his gold certificate from Michael at the end of September.

Jill Brenkman, an Applegate resident, is working on her third violin as the second one dries in the outdoor sun. She met Michael when he and his wife, Janice, gave a talk at a local library. Jill carves ducks and songbirds, so she's had some related experience. And, although Jill doesn't play the violin, she does play the harp and flute. Michael is planning to close the school in 2010, so Jill doesn't count on graduating. However, "it's been one of the highlights of my life," she said. "I have a huge respect for violin makers and players."

Along with teaching, Michael still makes, repairs and sells violins—the latest instrument he made was for a champion fiddler. And he also makes his tools by hand and without nails, sometimes with the help of one of his apprentices. His handmade bow saw, treadle, grinding wheel, benches and vises are all critical to the trade.

Varnishes and colors also are made by Michael. For color, he soaks manzanita sawdust in alcohol, and sometimes uses dragster fuel.

Michael's wife, Janice, is an essential part of this process. She restores fine bows, working with silver wire, horsehair, leather and sometimes lizard skin, which lasts longer. Professionals usually need their bows rehaired once a year, sometimes more often.

If you're inclined to order a musical instrument from Michael, some patience is required: the waiting list for new instruments is about 18 months.

Generations from now, you still will be able to appreciate the talents of Michael Klein through the instruments made not only by him, but by his almost 30 apprentices over the years.

If you want to know more about making violins, visit Michael's website at www.kauffmanwood.com/gallery/klein or, better yet, give him a call at 541-862-2685.

Barbara Holiday
541-218-8606

Cantrall-Buckley Update

BY LAIRD FUNK

Greetings from the trenches at Cantrall-Buckley Park! Since our last article a great many changes have taken place with the Cantrall-Buckley Park improvement project, both on the ground and in the management of the project itself. Last time, I wrote that the project was funded by grants from the State Parks Department with some assistance from Jackson County Parks, and part of that is still true. It is still grant funded, but the participation by Jackson County has increased tremendously, from an initial \$25,000 pledge two years ago to over \$70,000 contributions pledged today, and that is not the least of it.

Seeing the importance of this project to the future of Cantrall-Buckley Park and recognizing that the Greater Applegate Community Development Corporation (GACDC) had done extraordinary work on the first phase of the project, but was in danger of overload as it worked to complete the sewer system and treatment wetlands, Jackson County Parks volunteered to take over the entire second grant and oversee the installation of the new restroom. The turning point seemed to be the appointment of a new Parks and Roads Director for Jackson County, John Vials, formerly with Oregon Department of Transportation. His new perspective on things allowed the County Parks to look at the project in a different light and find means to participate in a much larger, very welcome role. Thank you Jackson County Parks!

Meanwhile, back at the park, crews worked to complete the installation, plumbing and wiring of the new septic tanks in the day-use side of the park. All the new tanks are equipped with pumps to send the effluent over to the Treatment Wetlands and required significant wiring to connect the various control panels that run the pumps and the power supplies located in different buildings in the park. They are all working now with the pump discharges routed into the existing drain fields until the Treatment Wetlands are completed and put into service.

The Treatment Wetlands were started the first week of July and the excavation and forming was finished by July 14. The next step is to finish installing an equalization basin at the head end of the wetlands and a level adjust sump and pump station at the foot of the bed. After that, a six-inch bed of sand is spread over the inner surface of the wetland in preparation for unrolling the liner that makes it watertight. That job will take lots of human power to wrestle the 60' x 140' covering into position and make the watertight attachments for the inlet and outlet piping. Then it is filled with water to test for leaks and then pumped back out so that the next step, filling the wetland with round drain-field rock, can be done. After that, a six-inch layer of pea gravel is added and covered with a layer of compost into which are planted several varieties of wetland plants to use the nutrients.

While all this is going on, our electrician is busy getting power to our two new control buildings that serve as power distribution centers for the project, one near the wetlands and another near the group camp parking lot in the campground area. That building is served by a newly installed 600-amp main switchboard panel that will receive the new power feeds for the campground. Pacific Power & Light will be coming out soon to run their cables



Photos: Top—Treatment wetland excavation with equalization tank in foreground and control building in background; Middle—New main power panel in campground; and Bottom—"D" area restroom showing pump access for new septic tanks.

underground to our new switchboard. Then we can begin powering up the pumps and control panels for the campground restroom.

One other change took place and that was a decision by Jackson County Parks to postpone the installation of the newly designed potable water system until a future grant cycle due to diminishing funds. One of the challenges of this project has been that three years ago, when we approached local contractors and suppliers seeking their participation, almost all of them volunteered to donate their goods and services because of the economic boom at the time. Our grant requests were based upon such offers. After we got the grants, the economy soured and no one could afford to give anything away by the time we went to work. Everyone has been as generous as possible, but when you have to pay for things counted as free, a \$250,000 grant doesn't seem quite as large as it did. So the short of it is, we can finish the sewer system and Jackson County can finish the restroom, but the park will operate on its existing water system for a time more.

Okay, back to work! More next time!

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THE STARRY SIDE

Orange suns and strange sunsets

BY GREELEY WELLS

It's been quite a year for night skies. After a long winter, many storms and cloudy nights came the wildfires (not even ours), that filled the sky, and still do, with particulate matter that dulls the dark of the sky and its points of light, our stars. Many a night I let out a sigh....

There's good news in this. Each clear night is a real treat and joy. Also I'm not always opposed to a little editing of the sky, it shows up the bright guys with less distractions from the infinity of little and tiny stars. It's actually easier to see many constellations though they may be missing their "lesser" stars. However, some constellations are made up of "lesser" stars and disappear completely!

Recently I've noticed that a full, or nearly, full moon shining into this particulate sky can really do some big editing. Sometimes I've seen the east lighten and almost glow even before the expected moon has shown its face. The west may still be fairly dark till the moon makes it all the way up.

Passing the Applegate Lake on the way home one night, I found the Red Buttes gone, the sky with almost no stars and hardly black in the middle of the night! This is an exaggeration of what is called arial perspective which is the name for the fading of things, mountains and such, into the distance. So things close are crisp and dark and the atmosphere adds lightness and fading to distant things making them appear farther away. It's a nice effect, think of Chinese landscape paintings, but these days it's almost too exaggerated to be fun.

And how about those sunset colors and that orangey sun most all the day? The sunsets themselves often have an incredibly unreal warmth. A little scary for those of us used to the danger of fires. Well it's an interesting, different and luckily temporary part of life, especially here in the fire weary west.

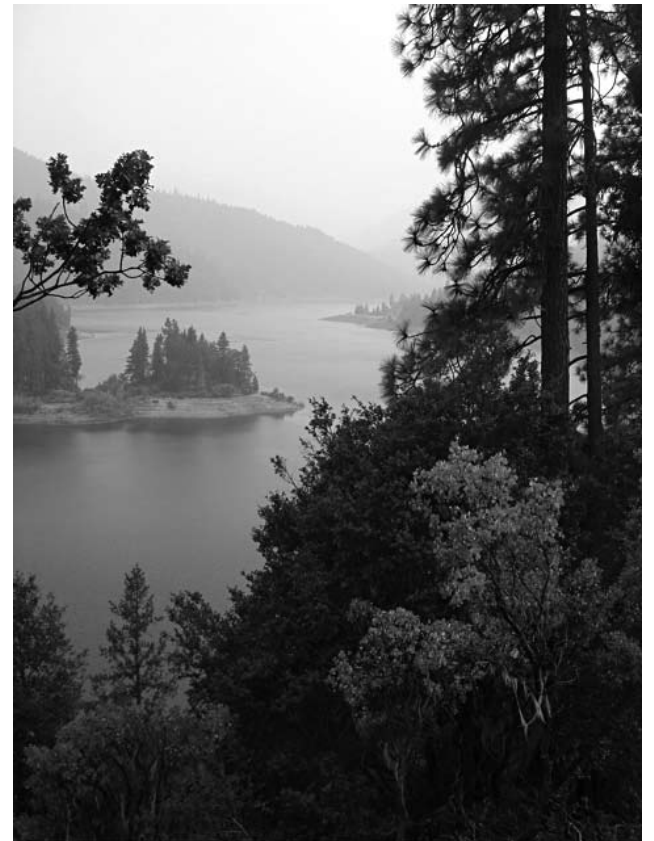
THE PLANETS

Venus, Mercury and Mars are dancing in the sunset, low above the western or northwestern horizon line at sunset. Venus and Mars conjunct [join or get close] on September 11th. By the end of October Venus is setting full two hours after sunset and is therefore much higher in the west and is it's wonderful, bright and beautiful female self. How can a star [planet] be female? I don't know, it just is!

Jupiter is pretty low in the south at dusk above the handle of the Teapot of Sagittarius. By September's end it's setting at about midnight. In October it's setting even earlier in the evening.

Saturn sinks out of sight into the sun on September 8th. Then it starts rising in the dawn till by the end of the month when it rises two hours before the sun. So it starts the month in the sunset and then moves to the sunrise, cool. In October it is in Leo and by month's end it rising 4 1/2 hours before the sun. During all this it's rings have been getting narrower and narrower, as we see them more and more on edge. That's for you telescopes.

Mars' part of the dance with Venus ends as it fades along with Mercury into the sun's glare. Mars will



Applegate Lake seen through a smoky haze.
 Photo: Greeley Wells

not be seen for two months but Mercury will rise in October in the dawn and will have glided past Spica in Virgo by month's end.

OF SPECIAL NOTE

So it's about 400 years since Galileo looked through his telescope and changed completely the way we understand the stars, planets, sun and our dear earth's position in it all. At my writing of this article in July it's NASA's 50th birthday. Its birth was primarily triggered by Russia's Sputnik 1. And all that ongoing activity has continued to change our view of it all. Visit NASA.GOV for a portfolio of 50 years of amazing images. Galileo would be proud.

The Autumn Equinox is on September 22nd. On October 17th the moon occults (goes in front of) the Pleiades for us in the northwest. And on Oct 21st the Orionid Meteor shower peaks in the early morning. The moonlight will interfere with sighting these meteors, so put your back to the east and lean back looking away from the moon at the western, northern and southern skies. The meteors should appear to go over your head towards the eastern horizon where the meteor's radiant is joined by that pesky moon. Any meteors you see that don't follow that pattern are not Orionids but some of the background regulars that appear every night.

The full moon in September is the Harvest Moon and is on the 15th. October's full moon appears on the 14th. It's moon is sometimes the Harvest moon too, when it's fullness is closer to the equinox. This year it's September's turn.

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Williams Creek Watershed Council

BY EVELYN ROETHER

This time of year, many of us have our minds on water as we welcome the return of the rainy season. With the rains come the reduced danger of fire, the recharging of our thirsty wells, and the return of the salmon.

Clean and abundant water is, of course, the foundation of all life. Sufficient quantities of water are a key component to many industries including farming, fishing, mining and manufacturing. Here in southwest Oregon, our rivers and streams also provide habitat and spawning grounds for our regional totem: the salmon.

Recognizing the importance of water to virtually all aspects of our lives, Oregon took a tremendous step in 1997 with the creation of the Oregon Plan for Salmon and Watersheds. The Oregon Plan was designed to restore the healthy function of Oregon's watersheds and natural aquatic systems.

The Oregon Plan called for the formation of "watershed councils, which are voluntary, non-regulatory groups organized by local citizens who care about the health of area streams, rivers and watersheds as a whole. Watershed councils exist in communities all over the state of Oregon, including seven here in the Rogue Valley. These councils represent a balance of interested and affected people within a given watershed. Instead of being formed along political boundaries, watershed councils are formed along the natural boundaries that make up the drainage area for a particular body of water.

Watershed boundaries have the ability to bring unlikely partners (conservation groups, farmers, ranchers, industry, urban landowners) together in a working relationship that benefits everyone and the water we all rely on. Together, council members reach agreements on particular actions to protect and restore their watershed.

In 1998, Oregon voters approved a ballot measure that set aside 15% of lottery revenues to help fund the restoration of watersheds, salmon runs and state parks. In addition, sales of salmon license plates are earmarked for protecting and improving watershed health. With these public funds, the Oregon Watershed Enhancement Board (OWEB) developed a grant program to help watershed councils and their partners accomplish important work on the ground. To date OWEB has funneled millions of dollars to watershed councils and other organizations and agencies that

carry out the tasks involved in assessing and improving watershed health. This work includes monitoring and improving water quality; protecting fish habitat; reducing surface water waste; and restoring instream and riparian habitat.

A 2005 University of Oregon study estimated that for every dollar that the state invested in watershed council support, each council brought another \$4.00 in additional state, federal and private funding into its local community. In the small community of Williams alone, the Williams Creek Watershed Council has generated over \$800,000 in total funding, over \$200,000 of which has gone directly to pay local contractors to perform the work. Altogether, \$538,000 of this money has been funneled into the Williams area economy, resulting in improved watershed conditions for wildlife, fish and humans.

Watershed councils thrive on community involvement. Here are some ways that you can help out:

- Buy a salmon license plate! The proceeds from your \$30 DMV fee go directly to addressing road-related impacts to salmon and trout streams and towards restoring fish habitat in Oregon state parks.
- Share your local knowledge! The Williams Creek Watershed Council welcomes you to join us at our Board meetings (the 4th Wednesday of every month at 7 pm), and our Project meetings (the 2nd Wednesday of every month at 3 pm). Both meetings are held upstairs in the old Williams Fire Dept building at 215 East Fork Road, Williams).
- Make a donation to your local watershed council! The Williams Creek Watershed Council focuses its efforts in Williams, but is involved in projects across the Rogue Basin. Support our work by sending a donation to: WCWC, PO Box 94, Williams, OR 97544.

Working together to take care of our watersheds just makes sense. After all, we all live downstream.

Evelyn Roether
Outreach Coordinator
Williams Creek Watershed Council
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— Buffalo Joe

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Home canning is food preservation

BY SHARON JOHNSON

Summer's fruit and vegetable bounty has been plentiful in the Applegate. Your family may have been enjoying garden-fresh produce daily over the last several months. But with the end of summer upon us, it's entirely possible you have huge baskets of just-picked apples or ready-to-harvest green beans poised and ready for further attention—calling out to the food preserver in you to “get busy.”

If you want to preserve garden produce but have any questions about how to do it safely—help is on the way. Oregon State University Extension Service in Jackson and Josephine counties provides reliable, research-based information about food preservation, as well as mini-classes on selected topics. Dozens of trained and certified Family Food Educator Volunteers (master food preservers) are ready to support and assist you in assuring your pantry is full of delicious, safe-to-eat “canned” foods.

Oregon State University Extension Service even has a statewide hotline that operates from 9 am to 4 pm Monday through Friday until September 30. Call 1-800-354-7319 to talk directly with an experienced master food preserver (located in Lane County).

It has been referred to as “home canning” for over 100 years, but the better title is “food preservation” and it can be done in a variety of ways. There are, in fact, four approaches to preserving food: 1. dehydration (drying), 2. freezing, 3. boiling water canning and 4. pressure canning.

In order to preserve food safely and successfully, certain basic principles need to be considered. With water-bath (or boiling water) canning, as well as with pressure canning, the pH (or acidity) determines the method of heat processing you will use to assure a safely canned product.

Foods to be canned are divided into two categories: 1. acid (or high-acid) and 2. low-acid. Your just-picked basket of apples could be preserved using a water-bath method, which allows you to make anything from applesauce to apple jelly. Fruits of any kind are considered high acid, tomatoes included, although the acidity of tomatoes varies more than in times past and adding bottled lemon juice is necessary. Use a well-tested recipe for tomato canning and follow the directions closely. Don't use fresh lemon juice; the acidity of fresh lemons is too variable.

Your low-acid, ready-to-pick green beans will require pressure canning and you will need to assure you have a pressure canner in which the well-fitting lid has a dial or weighted gauge that has been checked recently for accuracy. (They'll do that at the Extension office in both counties, too; the cost is \$1-2.00). Low-acid foods include vegetables, meats, poultry and seafood.

Freezing and drying are somewhat simpler, less time-consuming forms of food preservation. Freezer jams are very popular right now as are dried fruit leathers.

Extension publications will tell you how to make both of those products as well as how to freeze or dehydrate all types of fruits and vegetables.

Jackson and Josephine counties trained and annually re-certified Master Food Preservers have a few practical reminders for you before you begin to preserve.

1. Food preservation allows you to have complete control over the quality of the ingredients that go into your food. Opt for top-quality fresh produce in order to assure the best finished product.

2. Processing times and pressures are critical and are influenced by the elevation in your specific geographic area. Be sure you know your elevation (or altitude) before you start.

3. OSU Extension informational pamphlets and/or a current “Ball Blue Book: Guide to Home Canning and Freezing” are essential. Grandma's old recipes are often no longer safe. Contact the Extension office (541-776-7371 in Jackson County and 541-476-6613 in Josephine County) or go on-line: <http://extension.oregonstate.edu> and click on the publications link.

OSU Extension mini-classes on food preservation are at the OSU Extension Auditorium (569 Hanley Road, Central Point). On Thursday, September 25, from 7-9 pm, you can attend “A Beauti-fall Pear Up!” Family Food Educators will showcase a variety of ways to preserve pears and apples in butters, sauces and relishes. Each of those classes costs only \$5. Register by calling 541-776-7371.

And when you call, remember that the Family Food Educator Volunteers in Jackson County have a newly published “Zucchini Cookbook” with delicious recipes (including nutritional detail for each recipe) that might help with your abundant zucchini harvest.

In Josephine County, an all-day “Food Preservation 101” is planned for Saturday, September 27 at the Josephine County Auditorium at 215 Ringuette in Grants Pass (9 am-3 pm). \$10.00 fee. Register by calling 541-476-6613.

And if you want to meet some of these Extension Family Food Educators and talk to them in person, come to the Southern Oregon Research and Extension “Celebrate the Harvest” event on Saturday, September 13, at 569 Hanley Road.

Look for the folks with orange shirts and OSU aprons—count on them to be smiling broadly.

Sharon Johnson
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 OSU Extension faculty
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FARM TALK

The new agrarianism Thoughts on our rural lives

BY MELISSA MATTHEWSON

There is an emerging desire in a new cross-section of people here in the Applegate Valley and in other parts of the country. It is an urgent yearning to re-connect with ancestral land values, a yearning to renew relationships with human and natural communities in ways that are sustaining and nourishing. These yearnings lead people to be interested in rejuvenating community relationships and values through farming, trading, conversation, family interactions, home place, ecological responsibility and appropriate land stewardship. This yearning has a name. It is called agrarianism in much of the current literature on land, culture and community.

My in-laws once asked me what they should call me and my husband to their friends or family. "You aren't hippies, right?" they asked. Well, it depends on your definition of hippies and they said "Well, aren't hippies lazy and don't they do drugs? You guys aren't like that." I thought about this for a moment, exchanged knowing glances with my husband and then thought about all of our human tendencies to identify ourselves as someone or something. In general, I thought it was a funny question, but I could just imagine the conversation that might have taken place between my in-laws and their friends. "You know, they are like nature people. They like plants, gardens and recycle, go camping and hiking, preserve their own food." Or something like that. Right around the time I was having this conversation with them, I had just finished graduate school, moved to Oregon and landed on what is now our farm on Thompson Creek Road. I had just finished studying agriculture and community food systems and was now starting my own farm. I knew just what to tell them. "Call us agrarians if you like." Of course, a short conversation ensued in which we explained who agrarians are and what they do. I'm not sure if they fully understood what we explained or how we defined agrarianism. There are others more articulate than I at defining the subject, such people as Wendell Berry, Wes Jackson, and Gene Logsdon to name a few, so I looked them up and did some reading.

Agrarian comes from the Latin word agrarius, which means, "pertaining to the land." Wendell Berry is probably considered the most famous of the agrarian thinkers. He continually challenges us to think in new terms about our rural lives and to celebrate the world in which we live. He validates our choices as farmers and homesteaders, helps us remember why lives lived on the land are meaningful in so many ways. I like this—he says: "I am not bound for any public place, but for ground of my own where I have planted vines and orchard trees, and in the heat of the day climbed up into the healing shadow of the woods. Better than any argument is to rise at dawn and pick dew-wet red berries in a cup." Yes.

I think it suffices to say that most local agrarians will talk about aspects of their life in terms of quality—of family life, land relationships and general well being. Agrarians share in a few common things—the land is the heart of their existence and passion. It is where they begin and where they end. All of their economic transactions (or most of them) come from the land. They raise their families as part of this and develop community relationships centered on everything that comes from the land, i.e. sharing food and preservation, growing gardens, raising animals or even creating social gatherings on the land. Everything is measured by the land and its virtues. There is permanence here—agrarians are interested in creating a robust life that has some sort of stability and resilience, something that will last into the future, a good life to be remembered by all the folk who continue on. Most agrarians would agree that they are seeking a life that is balanced, fair, happy, simple and good.

An agrarian can live in the urban setting, too, raising ducks in the backyard or canning flats of peaches for the winter. It is all a matter of values and then action reflecting those values. But really, farming is at the heart of agrarianism. And it is more than just the physical labor of farming. In 1905, Liberty Hyde Bailey said, "Every piece of farm work is also an attempt to solve a problem, and therefore it should have its intellectual interest. It needs but the informing of the mind and the quickening of the imagination to raise any constructive and creative work above the level of drudgery." So often, my father asks me, "How could you possibly like to farm? It is so mundane." I often am at a loss to answer his question eloquently. I usually blurt out, "But farming and working on the land is an intellectual pursuit as well as physical." But I can never articulate why. I like this quote from Bailey. It answers my father's question about the qualities we need in order to survive and flourish in our rural lives, to be agrarians: imagination, problem solving and a quick mind. I think I'll use this the next time he asks.

In general, I'm so encouraged by this "new agrarianism" that is budding everywhere I go, especially in the Applegate Valley. I'm particularly grateful for the new interactions and relationships with agrarians I am developing through my work life. I am continually amazed at the dedication and passion of each one of them. As I work with these new agrarians and hear their stories, failures and triumphs, it feels like we are all moving in the same direction with the same values, but each path is a different variation or color of

agrarianism. Whether it is through conservation of our forests or through small-scale dairying, each one of us is establishing a life built on hope, trust, creativity, responsibility and preservation of a life that could quietly disappear if we let it. On a regular basis, I get stuck in my day-to-day life of work, farming and motherhood and sometimes only focus on the stress of balancing these three "jobs." But when I remember what I'm doing here and take a moment to cherish the life I'm creating for myself and my family, my heart bounces. We are all doing this in some manner—changing the landscape (physical, intellectual and emotional) for the better, impacting the way we all live and work together from the ground up.



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VETERAN'S CORNER

At ease, veterans!

BY VICTOR CORTEZ

After extensive negotiation (about three minutes) the new *Applegater* newspaper has agreed that the need for Applegate veterans to have a voice will be facilitated and fulfilled by the *Applegater* newspaper in its bimonthly release. I would personally like to thank the management for understanding and fulfilling this need.

With that said, here is the agenda for this "Corner." We hope to bring attention to events, laws, VA benefits, personal stories, strife, familial observations, business opportunities, veteran's accomplishments, needs and opportunities to volunteer to our local veteran population. Due to space, we will refer to other publications as source reading. We will be seeking submissions of any personal veteran's stories including family views of veteran's issues. All subject matters will be welcome.

Our hope is that with your help the veteran's in the Applegate corridor will come to recognize each other and themselves as an operating unit that will improve the lives of each veteran, help in familial and community understanding, and become a positive accomplishing force in the Applegate community.

I hope we can keep your interest. Below is our first article on VPC-ITO.

Victor Cortez

VPC-ITO

In a quiet room on the top of a hill, six men gathered furtively around a table. Some knew each other, others did not. They gathered together, for what, they were not quite sure. But they had one thing in common, they were all military service veterans living in the Applegate Corridor. It was enough.

Born out of personal need for services and the healing power of serving others, VPC-ITO was initiated.

VPC-ITO "Veterans, Parenting, Community, - In That Order" is the name and the mantra. Utilization of our camaraderie, our empathy, our abilities and our honor to move forward on these fronts is our goal.

The beginning was auspicious enough: a miner, a pauper, a poet, a retiree, a church devotee and me.

We were graced by the Applegate Community Church with a nonsectarian space to utilize with the understanding that we would work on veteran and community goals and have faith that God would pull those he chose from our ranks into the chapel as he saw fit.

I bring this up because we as a group do not sermonize, but being a man of faith, it will enter into my experiences and conversations, even if obscurely. Each man and woman to their own beliefs is what I fought for. The right to discuss and disagree with each other, while still embracing, is a true aspiration.

Whilst not accomplishing anything to its final point, let me list what has been initiated, supported by and/or of benefit to VPC-ITO and local veterans.

Contact and meetings were held with a VA Outreach liaison from White City. Bureaucratic movement has been initiated to bring a permanently located travel van to the Applegate to assist corridor veterans in making their medical appointments.

VPC-ITO has also initiated bureaucratic movement in an effort to ultimately bring a medical van and personnel to Applegate Community Church to provide routine medical treatments. Because we have faith that two options are better than one, we also have placed ads asking for psychologists, doctors, nurses, dentists, lawyers and legal aides (veteran or not) who would be willing to work on a sliding scale and/or pro bono for veterans in the corridor—weekly, monthly, annually, whatever is willingly offered.

At the time of this writing, Veterans Exchange has just sponsored its first Wednesday 2-8 pm Farmers Market and Flea Market at the Applegate Store and Café. With community participation, it is hoped and planned that opportunities to supplement VPC-ITO medical goals can be achieved.

Currently veterans are finding opportunities to supplement income and raise funds at the New Murphy Public Market (flea, craft, art, farm and more) with ample space for future gatherings.

Down the line, VPC-ITO, will be working on legislating an Oregon Veterans Wilding license for nature crafting, cone collecting, mushrooming, etc. (all the things we Applegaters do), and an Oregon Veterans Peddlers license to market such. Something Reagan did for California veterans in '83. I know. I had one.

There are other goals yet to be set. Community efforts, individual needs to be met. But mostly it's the reintroduction to each other. Good, Bad and Ugly, we cared and relied on each other at one time or another. None of us wants to rehash. We are not about that. But helping each other is helping ourselves, our families and our community. We are Military Service Veterans and that is what we were all about.

We are not an organization, so there is nothing to join. There is no newsletter and no phone number at this time. There is only an occasional flyer posted on all the corridor bulletin boards and especially here in the *Applegater's* new "Veterans Corner." If you happen to see a flyer with VPC-ITO, check it out... and pass it on.

I, Victor Cortez, can be reached at the Applegate Store parking lot, in a beige van, Wednesdays, Fridays, Saturdays and Sundays, if you care to participate or gather more information.

Victor Cortez



Tall Tales from the Editor

**Life cycles
or
I smell bunny gravy**

I recently attended fellow Utah outlaw and sidekick Al "El Supremo" McLeod's three-score-and-ten-year birthday party. The big bash took place at his adobe hideout in southeast Utah.

I can't believe "El Supremo" has lasted so long. After all, we had been roommates in years past and some of his habits, well, the rumors or legends—depending on who tells the tale—are things movies are made from. Here's an example: He's known for running rapids on the Colorado River under a full moon, which isn't too bad until you add into the equation an unexpected cloud-cover electrical storm with a mighty headwind. Oh, yes, and a flashlight with dead batteries. Events such as this served as training grounds for El Supremo's future career as an elected politician, now retired.

As the wine flowed and the Roman banquet was devoured, I wondered if I had looked upon El Supremo as a grandfatherly mentor teaching me how to party correctly. I asked Ricky Lee Costanza, who I had accompanied to the party, about my "grandfatherly" assessment. Ricky Lee pointed out that El Supremo wasn't a grandfather back then, but he was and is a carrier of that mental disease called debauchery, and it possesses us, too. Debauchery is a life cycle from which we can't escape. Isn't it great? No known cure.

He's known for running rapids on the Colorado River under a full moon, which isn't too bad until you add into the equation an unexpected cloud-cover electrical storm with a mighty headwind. Oh, yes, and a flashlight with dead batteries.

Sadly, Ricky Lee and I couldn't really participate in the birthday roast due to the numerous innocent grandchildren and women in attendance. We didn't wish to offend or alter their illusion of the great one. Ricky Lee did say, "I don't remember which after-hours joint, or was it a lock-up, where I first met El Supremo, but if you kids want the untold story about the wise one, come talk to me in a few years."

I was informed by the head of security (after all, El Supremo is a retired elected official) at the party, "Rogers, don't you say a word." I replied, "Of course, I always do what an authority figure instructs me to. Usually, though, that instruction is turn around and spread 'em."

Ricky Lee had gotten me thinking about cycles—not motor, but life cycles. As I looked around the party, I was

amazed at which folks had gone from the "sand-head" cycle to the "pillars-of-the-community" cycle. Considering the photo collection I have of some of these now pillars, it is truly amazing. Why, even Ricky Lee is a pillar. Well, maybe.

It just goes to show that anything is possible in America. You gotta love it! Who would have thought that the guy who packed a pellet gun in with his golf clubs so that he could bunny hunt while golfing might become a pillar instead of a prisoner? I often wonder what Ricky Lee's caddy thought when Ricky Lee would ask for the nine iron and then say, "On second thought, hand me the pellet gun. I smell bunny gravy!"

I'm always hearing how bad things are here in the land of red, white and blue, but as Ricky Lee says, "Everything runs in cycles." Granted this present cycle hasn't been my favorite one, what with gas prices, subprime mortgages, Fanny Mae and Freddie Mac, the war, airline prices, food prices, medical costs, interest rates on savings accounts, illegal immigration, West Nile, heartworm, avian flu, collapsing infrastructure, fallen arches, hurricanes, tornados, epic flooding, forest fires, ticks, deer flies, no-see-ums, chemtrails, the congress, the senate, the president, white-collar criminals, welfare—corporate or otherwise, insanity, evolution, intelligent design, deep-fried Twinkies, homeland security, orange alert. The sky is falling, the sky is falling!

I know some who think life is pretty hunky-dory. Both of our border collies, Tuesday and Utah, are as happy as the latest winner of the million-dollar Publisher's Clearing House contest. Their bellies are full, no fleas, shiny coats, chickens and turkeys to herd, comfy beds, and they haven't gotten into any trouble in a long while. Good doggies. A "good-doggie" cycle.

Is there really anything going on with our country at this point in time that we can't fix? I don't think so! The question is, are we willing to roll up our sleeves, put a lot of backbone and sweat into resolving our numerous problems as a community and as a nation, or will we just tune out, turn on the boob tube and enter the "drooling" cycle? We have got to remember that anything is possible in America. On the other hand, if we were in, say, North Korea, Zimbabwe, Cuba, or Saudi Arabia, that would be a different cycle indeed.



The Editor,
J.D. Rogers
541-846-7736

"The Federal Trade Commission has ruled that oil companies are not gouging customers. They say, technically, they're screwing customers."

—David Letterman

"President Bush said to help with gas prices, he will temporarily ease environmental regulations. Great. Not only will you not be able to drive, you won't be able to breathe either."

—Jay Leno

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. We are a community-based newspaper that receives diverse opinions on different topics. Letters should be no longer than 450 words, and may be edited for grammar and length. Opinion Pieces should be no longer than 600 words. All Letters and Opinion Pieces must be signed, with a full street address or P.O. Box and phone number. Individual Letters may or may not be published in consecutive issues.

Address Opinion Pieces and Letters to the Editor to:
 The *Applegater* c/o Applegate Valley Community Newspaper, Inc.
 181 Upper Applegate Rd. • PMB 308 Upper Applegate Road
 Jacksonville, OR 97530
 Email: gater@applegater.org

Memories of times past

Dear Editor:

I spent today, June 14, enjoying the McKee Bridge celebration on the Upper Applegate.

I began recalling memories of times past and the joy of living in that area.

This article I wrote years ago came to mind. Life as a child growing up on the Applegate was so different. It was like another world, a world many have never experienced.

We've gotten too busy to enjoy the day given unto us from
 A friendly smile
 A cheery word
 Faith
 Hope
 A prayer
 A song
 Compassion
 A listening ear
 A wisp of time seemingly just a fleeting unnoticed moment,
 but filling a lonesome heart with sunshine.
 A time of recalling memories past
 Turning a day from ho hum into something very special.
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 Making today precious, unforgettable
 That a lasting smile
 And a heart full of love freely given brings rewards unending.

Clara Faye McKee Pursel
 Eagle Point, OR

Brett Claytor Production

Dear Editor

Would you like to be part of a wonderful and inspiring CD album?

Brett Claytor is blind and plays magical keyboards at the Applegate River Ranch House Restaurant on Wednesdays and Sundays. Since September 2007 we have collected more than \$ 3,000.00 for Brett Claytor Productions, creating a gospel album with songs written by Brett as well as a special rendition of Amazing Grace, sung by Brett. Most of the background music for the album has been performed by Brett on his keyboards. The entire amount collected has been spent on Mountain View Productions, a recording studio on Fish Hatchery Road, where Brett is putting together the album.

In addition, several hours recording time has been thrown in for free by Bob Pagano, the owner of Mountain View Productions, his part in helping with Brett's costs for studio time. Brett still needs some 16 hours of recording time to tweak his songs and finish the recordings. Studio recording time costs \$35.00 per hour, a special rate for Brett.

After the songs are finished, an additional amount will be needed for the artwork for the album jacket. I have arranged with my friend, a graphics designer, to put the album cover together. He has agreed to give us a very reasonable price for his work. I will be doing some photography in the next two weeks with Brett, sitting at a Steinway piano for the theme of the cover.

If you would like to participate in Brett's inspiring gospel album, please make a donation to CLAYTOR PRODUCTIONS and send your check to:

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Can we talk ticks?

BY ANNETTE PARSONS AND JIM CLOVER

How often do you think about ticks as you are out hiking trails in our beautiful Applegate Valley or elsewhere in and around southwestern Oregon? Do you believe that they are always out there, ready to jump on you from the bushes if you get within 10 feet? Or do you think they drop out of trees? Read on.

Ticks are in our woodlands, shrublands and grasslands in and around the Rogue Valley most of the time. There are different species, and different life stages of each species that favor different habitats and different times of the year (see below).

Month(s)	Species	Stage	Habitat
Oct – May	Deer (Ixodes) tick	Adult	Oak/madrone
Feb – Aug	Deer (Ixodes) tick	Immature	Leaf litter
April – Aug	Dermacenter tick	Adult	Hardwoods/brush
May – Sept	Dermacenter tick	Immature	Leaf litter/grass

Our three most common species are the deer tick (*Ixodes pacificus*), the wood tick (*Dermacenter variabilis*), and the Pacific Coast tick (*D. occidentalis*).

The best way to avoid a tick bite is to avoid the tick in the first place. Once you understand when and where the tiny creatures like to hang out, that becomes easier than you might guess.

Repeated studies in the woodlands, shrublands, and grasslands of California and Oregon have shown that:

- Adult ticks are almost always (98%) on grass and other vegetation overhanging a trail from the UPHILL side vs. the downhill side.
- Nymph and larval stage ticks are found in leaf litter, especially in our southern Oregon oak/madrone woodlands.
- Wood ticks (*Dermacenter*) can carry Rocky Mountain Spotted Fever.
- Deer ticks (*Ixodes*) can carry Lyme disease.
- Nymph stage deer ticks have a higher incidence of infection with the bacteria that causes Lyme disease than do either the larva or the adult stages.
- A tick cannot transmit a disease to you simply by crawling on you—it must bite.
- The longer a tick remains attached via its bite, the better its chances of transmitting a disease to you.

There are many misconceptions surrounding ticks and their bites, and how to deal with them if you do get bitten.

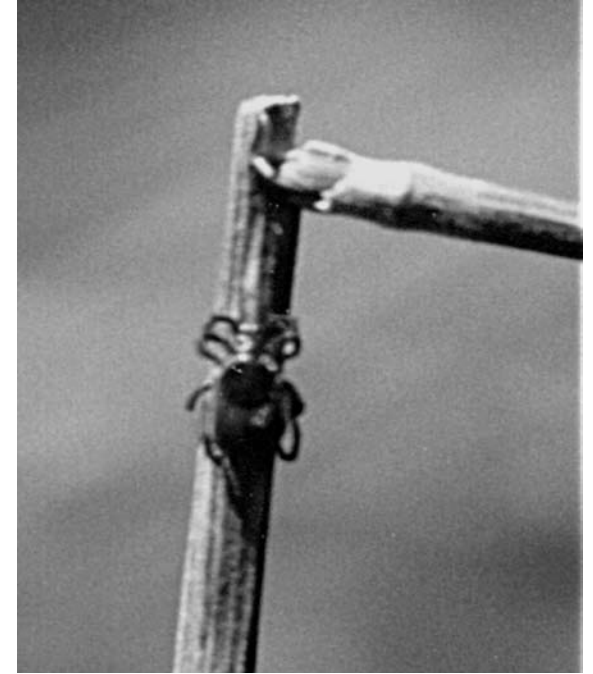
Some of the most common TICK MYTHS are:

- Ticks bury themselves in your skin.
—Ticks do NOT embed their heads in you when they bite; they insert only their barbed mouthpart. Your skin may swell up around the site.
- Ticks “drill” in when they bite.
—Tick mouthparts are like little barbed harpoons. If you twist them in ANY direction when you remove them, you increase your chance of breaking off the mouthpart, which can remain in your skin.
- You can remove a tick by putting a hot match to its rear end.
—DO NOT DO THIS! Also, do not apply oil, or fingernail polish, or anything else to try to smother the tick. Any of these can cause the tick to regurgitate its stomach contents into your blood, which can carry disease organisms from the tick to you.
- Ticks can jump from the bushes or fall out of trees onto you.
—Ticks do NOT jump or climb trees.

Some important TICK FACTS are:

Ticks DO work hard to earn their living. Their life cycle is complex:

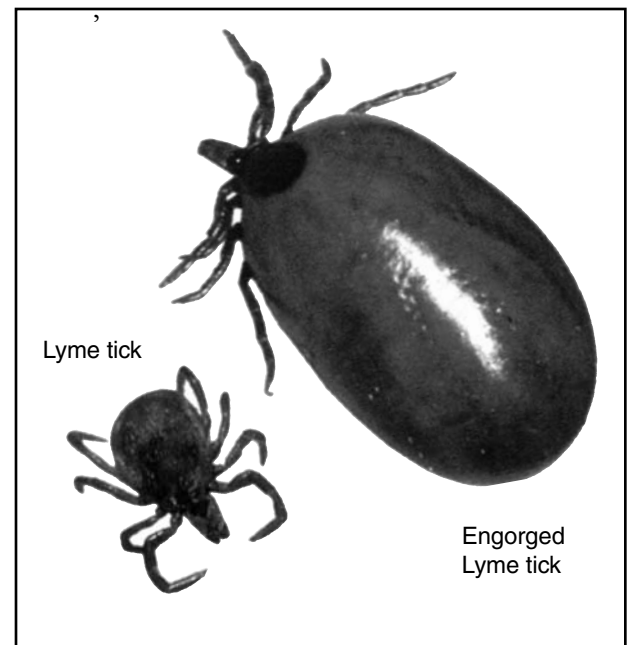
1. First the tick must find a place where a potential blood meal is likely to happen by (such as the edge of an opening or a trail).
2. Then they must climb far enough up on a piece of vegetation to be in a likely position to hitch a ride. Usually this is between about knee to waist



height, and usually on a tall blade of grass or other herbaceous vegetation hanging over the trail on the uphill side (see photo above).

3. Then they wait. If they sense a potential meal coming along, they will fling out their little legs and hope the animal (or you!) passes close enough to touch the grass so they can grab on and hitch a ride. They are patient; they can wait months for a meal to come to them.
4. Once they are ON, they walk around on their host in search of a tender spot for a meal. Favorite places on animals are behind ears or on the neck. On humans, armpits, neck, waist and groin are likely targets.
5. After they insert their mouthpart, it takes about three to five days to fill their body with blood. A tick can expand up to 50 times its normal size when it is taking in blood (see photos below).

At each stage (larva, nymph, adult) the tick must get a blood meal or it will die.



SAFE TICK REMOVAL

If you do get bitten, remove the tick as soon as possible. A tick's body is similar to a needle and syringe, the mouthpart being the needle and the body the syringe. Therefore, avoid squeezing the body with blunt instruments (like your fingers). Instead, use fine-tipped forceps and grasp the tick as close to the mouthpart as possible. Pull straight up gently but firmly until the tick and mouthparts come out. With a magnifying glass you will be able to see if the mouthpart is unbroken.

Most people will react impressively to our local tick bites with a sore red spot at the bite site that can last for days. This is a pretty typical reaction and does not mean you have Lyme disease. If you develop an angry red rash with a white area in the middle, or experience fever or flu-like symptoms, see a doctor. Blood tests for Lyme disease are available, but many doctors will choose to treat a patient with these symptoms with antibiotics immediately.

Being aware of these simple facts can help you avoid getting a tick on you in the first place, let alone getting a bite or a tick-borne disease.

Annette Parsons and Jim Clover
541-846-6656

Annette and Jim live in the Middle Applegate on a farm with a small vineyard, two mustangs, a mule, and three cats. Annette is a retired soil scientist, and Jim is a retired public health entomologist.

EARL'S PEARLS

Summer in the Applegate: Bites and stings

BY EARL SHOWERMAN, M.D.

Yellow jackets, colonial wasps, bees, mosquitoes, flies, spiders and ticks abound in the Applegate and their stings and bites can pose a variety of medical problems. Most of the time bug bites swell up and itch for two to four days, and then gradually resolve. First aid for most stings and bites includes washing the area thoroughly. For stings, you also can apply a small amount of meat tenderizer or baking soda paste to the area for a short period to degrade the toxins; I also have found that chewing a leaf of plantain and applying it as a poultice keeps the swelling down. Keep the area clean and don't scratch it when it itches. Itching and swelling also can usually be reduced by antihistamines and applying cortisone cream to the bite area several times a day. Bug bites and stings rarely get infected or cause you to become seriously ill, nor do they usually require a tetanus booster. However, if the area near a bite becomes more swollen, red, or painful over several days, you will probably need to start antibiotic medicine right away.

Honeybee, wasp, yellow jacket, and hornet stings can cause two types of reactions: local and generalized or allergic reactions. Only about 5% of the population is allergic to these stings, but a severe local reaction can be a cause for concern. Local reactions cause immediate pain and progressive redness, swelling, heat and itching around the sting. Swelling and redness may even spread to involve larger areas, but even bad local reactions will clear up in one week. Ice packs, antihistamines, or mild pain medicines may be used to help reduce the swelling, discomfort and itching.

Generalized reactions occur when you have an allergy to the insect venom. They also can develop if you are stung many times by a colony. Allergic reactions can cause a wide variety of symptoms: hives, a red rash, itching or swelling in areas not near the sting, hoarseness, tightness in the chest, breathing problems, dizziness, fainting, stomach pain, vomiting, or diarrhea. Allergic reactions usually occur within a few minutes of the sting. They can be life threatening and require immediate medical attention. Adrenalin shots, antihistamine medicine, and even IV fluids may be needed to treat these reactions.

Anyone who has had an allergic reaction to an insect sting has a high risk for a similar or worse reaction if stung again, so it may be important to carry a kit with an injection of adrenalin (epinephrine) when venturing outdoors. If you are stung and use your kit, you should go to your doctor's office or the nearest ER right away since more than one injection may be needed. Allergy desensitizing shots are effective in preventing reactions, but require years of treatment to work.

To reduce the risk of stings, avoid brightly colored clothing, strong perfume, hairspray, or scented

lotions during the summer because these attract insects. Avoid leaving food or garbage exposed and do not walk barefoot. Put yellow jacket traps out 15 minutes before barbecuing outdoors and eliminate wasps' nests when possible.

Tick bites in our area do not usually cause any serious problems when the tick is removed right away. There are a variety of ways to remove a tick, which can usually be accomplished by grasping it directly with tweezers as close to the skin as possible and pulling it straight out. If the mouth or head parts break off and are still in the skin, you will need further attention to remove these parts. Do not use hot matches to try to get the tick to back out; you might burn yourself in the process. Tick bites often cause a large area of redness, swelling, and pain around the bite, but this usually clears up in two to three days with mild pain medicine and cool compresses. Some ticks are carriers of serious infections including Lyme disease. Symptoms of tick-borne diseases include any unusual rash, especially a circular rash around the tick bite, fever, flu symptoms, eye irritation, headache, fatigue, swollen glands, joint and muscle aches and pains, or muscle weakness. A special blood test is usually needed to confirm the diagnosis of Lyme disease.

Antihistamine and antibiotic medicines may be needed to reduce symptoms and treat infection from tick bites. You can guard against tick bites by being careful not to brush against plants and trees along trails and walks. Wear protective clothing and spray an insect repellent to all exposed areas plus boot tops, pant legs and shirt cuffs. You should use tick repellent (Permanone) or mosquito repellents containing 30% DEET applied to the skin for protection in high-risk areas. Check yourself regularly, especially around the hairline, armpits and waist. Also, check your pets after exposure to tick-infested areas.

Finally, I would like to mention swimmer's itch, a condition I have personal experience with from swimming in the late summer in Applegate Lake. Swimmer's itch is a benign condition that causes scattered itchy red pimples to develop on the skin within days of being exposed to lake water, and usually takes about a week to resolve without treatment. The medical term is "cercarial dermatitis" and it is caused by an allergic-type reaction in the skin to a microscopic parasite that is carried by mammals, migratory birds and snails. These parasites do not cause any serious illness, and the itching can be relieved by antihistamines and topical cortisone medicine. I have now come to believe that the honker flock that winters over at the lake each year is why I find myself scratching in August.

Earl Showerman, M.D.
541-899-8721

Correction:

Copy was inadvertently omitted from Dr. Showerman's article, "Poison oak: prevention and treatment," which appeared in the July-August 2008 issue of the Applegater. Following is the corrected sentence with the missing copy in boldface. The Applegater sincerely regrets the omission.

"You can also prevent the poison oak oil from adhering to your skin and causing a reaction by washing unprotected skin with soap and water within 30 minutes after contact with the plant. Technu and Zanafel are commercially available cleansing agents that will help remove the plant oil up to 4-8 hours after contact and Ivy Block or Ivy Shield are barrier creams that can be applied prior to exposure will help prevent an outbreak if you bathe within 8 hours of contact."

"We hope that, when the insects take over the world, they will remember with gratitude how we took them along on all our picnics."
—Richard Vaughan

"Nothing seems to please a fly so much as to be taken for a currant; and if it can be baked in a cake and palmed off on the unwary, it dies happy."
—Mark Twain

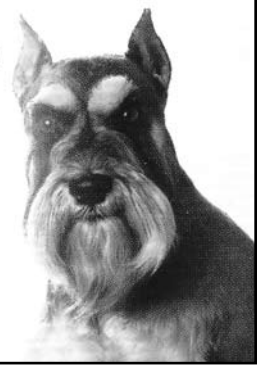
"God in His wisdom made the fly. And then forgot to tell us why."
—Ogden Nash

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News From Ruch Branch

Summer Reading 2008 has been fun at Ruch. Sixty children and teens caught the reading bug! A lot of reading was done, many prizes were awarded and many creative insects produced in the wood sculpture and painting programs. You can see them on display through September.

Children and adults both loved the bee program. They got to experience what a day with bees is like with local beekeeper Betsy Brauer. There is a display in the library to encourage us to think about how bees play an essential part in our food production.

We also had a wonderful interactive musical with Rich Glabber who brought the library alive with his energy and songs. Many thanks to the sponsors and volunteers who helped make these programs possible: Wal-Mart, Jackson County Library Foundation, Friends of Ruch Library, Thalia Truesdell, Steve Gehres, Marian Reita, Betsy Brauer, Marilyn Van Heuit, Marvin Rosenberg and Emma.

Ruch will be continuing the program "Read to Emma" this fall. Starting in September, your children can increase their reading skills by reading to Emma, who is a certified therapy dog. She has been trained to work with children, and loves to listen to them read. It helps the child feel safe and develop their confidence while reading to her. It's great for children who are in the Smart Program at Ruch Elementary. So call and sign up for a time to practice reading and develop some family time at the library.

The Friends of Ruch Library also need your input for community programs at the library. Be sure to fill out the questionnaire form from the June/July copy of the *Applegater* or pick up a form at the library and fill it out.

Check out the Friends new website www.forl.org which was setup by Webmaster, Ken Schiff and designed by Friends Board member Cynthia Cheney. You can see Emmie reading to Emma the dog during the summer reading program on the site.

Thank you, to this wonderful community who appreciates and uses our great community library and meeting room. Come see us Tuesdays 11 am-5 pm, Thursdays 1-7 pm and Saturdays 12-4 pm.

Janis Mohr-Tipton
 Ruch Branch Library Manager • 541-899-7438

Special monthly programs

The Friends of Ruch Library will be presenting free special programs each month beginning in September. We will start on Friday, Sept. 5 with an evening of music featuring an all-Applegate group: vocalist Kristy Cowles, Clint Driver on lead guitar and vocals, and Steve Driver on bass guitar. The program will include some audience sing-alongs. The free concert will start at 7 pm, and refreshments will be served.

Jeff Golden will be the featured headliner at the October 3 program. He will be presenting his new book, "Unafraid," not just as a book reading, but a kind of Salon/Town Hall meeting on how to turn politics in directions that will get us what we want. We hope you can join us at 7 pm. for this lively discussion.

Other programs scheduled for the coming months include:

- Annual Applegate Art Show December 4-6
- Lani Roberts from Oregon State University presenting a program called "Idea of Justice," exploring two kinds of justice articulated in Western thought: distributive justice and retributive justice
- Applegate dog trainer Carey Voorhees will speak about our canine friends
- Jeni Foster celebrating National Railroad Month with her Chautauqua program "Magic Carpet of Steel: Songs of America's Railroads."

All programs will be at the Ruch Library, usually on the first Friday of each month, at 7 pm. Refreshments will be served. We welcome your comments and suggestions.

Thalia Truesdell • 541-899-8741



Summer Reading 2008



News from Friends of the Applegate Library

On Sunday, September 7, 2008, Diana Coogle will present her program at the Applegate Library entitled, "Reading Houses: What Architecture Tells Us about Ourselves." The program will begin at 3:00 pm and is free of charge. Refreshments will be available. Ms. Coogle, who built her own cabin with a handsaw and hammer, explores the questions of architecture and personality through structures already built and those imagined in the worlds of art and literature.

Celebrate Applegate!

We invite your participation in the first annual "Celebrate Applegate" fall festival to be held October 4th, 2008 in downtown Applegate.

"Celebrate Applegate" will be an event you won't want to miss! Beginning at 10 am on Saturday, October 4, we'll feature an art show and sale at the Applegate Library that will last until 5 pm. We are also selling tickets for a very special dinner at Eve's Cafe in the evening, featuring live music.

"Celebrate Applegate" is a fundraiser for our local Applegate Library sponsored by the Friends of the Applegate Library. A percentage of all sales including the dinner will be donated to FOAL.

We hope you'll join us and help make our fall harvest festival a great celebration for our Applegate Library.

Joan Peterson • 541-846-6988

"Every reader finds himself. The writer's work is merely a kind of optical instrument that makes it possible for the reader to discern what, without this book, he would perhaps never have seen in himself."

—Marcel Proust

BACK IN TIME

Applegate Grange

BY EVELYN BYRNE WILLIAMS WITH JANEEN SATHRE

I recall the first time, probably at five years of age, going with my parents, John and Pearl Byrne, to the Applegate Grange hall for a dance. My parents and my maternal grandmother, "Lottie" McKee, had become members of this Grange. The hall seemed to be the biggest building I had ever been in. I was afraid to leave my mother's side. Then a little girl came to my rescue. She was Beverly Mee, my age, and ever so friendly.

We danced together and had a great time sliding up and down on the slick dance floor when the music would stop playing. When refreshments were served at midnight, Beverly took me to meet her mother, Martha Mee, who was working in the kitchen with other Grange ladies. I also met Beverly's father, Tom, and her sister, Barbara. When they moved to Medford I spent much time at their home, as Beverly and I went through Medford High School together.

The Grange had their meetings in the large Community Hall, a board-and-batten building on a lot to the south between Pernoll's Store and the Applegate River. Pernoll's Store was located where the Applegate Historical Society building is now and the gardens at Eve's Café was once the Community Hall. The following information came from *Ruch and the Upper Applegate Valley*, by John and Marguerite Black. "The history of this hall goes back to the first World War. A so-called Socialist Party was organized in the area. This group raised money in the neighborhood and built a meeting hall. It was not a very successful organization and they disbanded in the early 1920s. Three local men, Chester Kubli, Warren Mee, and Bert Clute, decided to buy the hall and donate it to the school district for meetings and programs. They organized a Community League, which raised money to help pay for the hall. All kinds of activities were held, dances being the most popular. Eventually the school board returned the ownership of the hall to the Community League. The League then gave it over to the Applegate Grange."

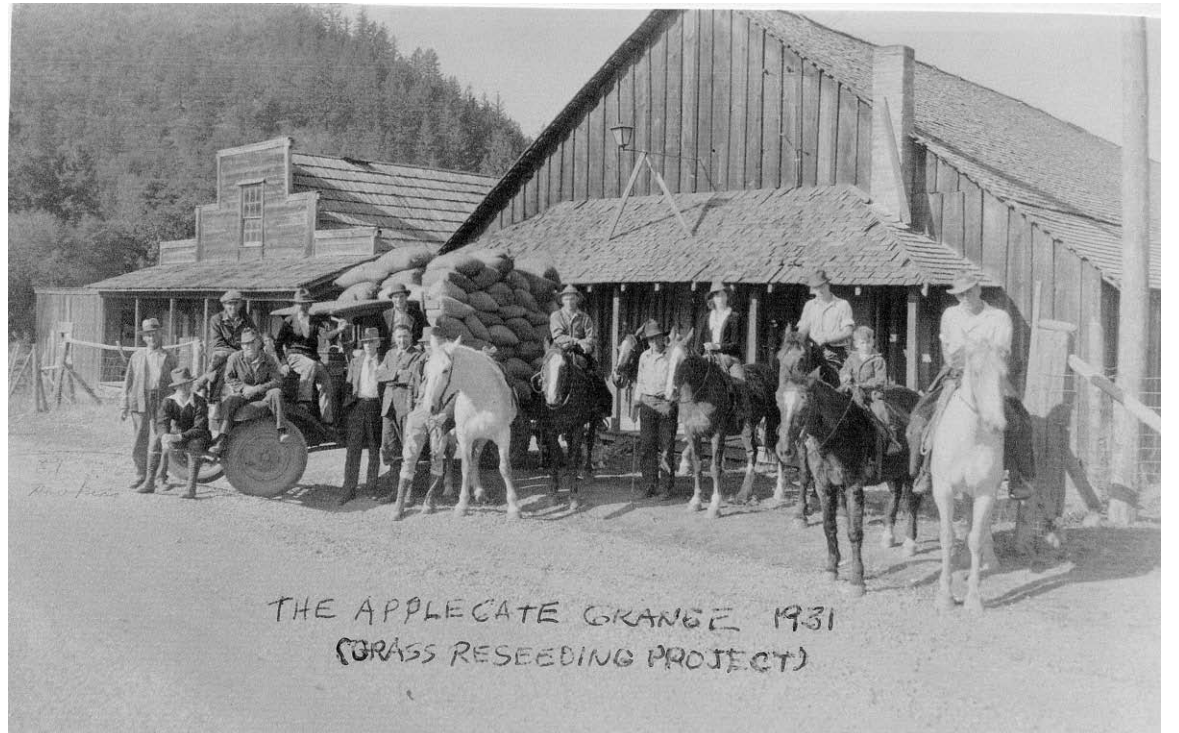
The Applegate Grange was organized September 27, 1930. There were 41 charter members, among them

my aunt Clara O'Brien.

The Grange was very active from its beginning. One of their interesting projects in 1931 was the reseeding of "poa bulbosa" grass following a forest fire that destroyed parts of Humbug Creek and China Gulch. The grass was donated by Charley Hoover, a prominent Central Point farmer. Grange master, Sid Hansen, had his truck stacked high with the sacks of seed and took it to the burned destination, where many grangers helped sow the seed. I wonder if that seed has replenished itself and can be seen there today?

The Grange hall became a busy community center as recorded by Maude Pool in her "Big Applegate News" stories for the Medford *Mail Tribune*, such as a performance from the Jacksonville High School of a two-act operetta, featuring many Applegate students on March 9, 1934. Some of the Applegate performers were: Frank Mee, Henry Head, Gladys Byrne, June Peebler, June Provolt, Alice Madson, Eileen Berry, Lola Fields, Lois Matheny, Marion Roberts, Jack Provolt, and Bud Peebler.

The Rogue River Girl Scouts presented a play at the Grange hall entitled "Ain't Women Wonderful" on February 14, 1935. They also did tap dancing, songs, stunts, and old-fashioned quadrilles. On April, 13, 1935 a one-act comedy entitled "Cabbages" was presented by the Applegate Home Extension Unit at the Applegate hall. On June 6, 1935, "Plans for elaborate observance of Labor Day are under way here by the local grange. A rodeo and barbecue will be held on Thompson Creek, according to arrangements being made by the ways and means committee of which Frank Knutzen is chairman." The list goes on and on of bazaars, fairs, political speakers, and almost always with



a dance to follow. Unless, of course, the dance was the main event.

According to State Grange records, the Applegate Grange dissolved in 1955 and they surrendered their charter. Why such an active Grange of 25 years would dissolve was disheartening. Rumors abounded, one being the consideration to build a new Grange hall of their own, divided the members and the attendance and membership dropped to where they never recovered. From John and Marguerite Black's book *Ruch and the Upper Applegate Valley*: "By then the old building was so dilapidated it was falling apart so it was dismantled. In 1989 all that remains is a vacant lot overgrown with trees and bushes."

The Applegate Valley has been categorized as the lower, little, and upper portions of the Applegate. Only the distance and mode of travel in the early days kept them somewhat apart. However, their socializing and friendships were very obvious with their dances, baseball games, picnics and school functions. The Applegate Grange added to this and brought such people as my family from the Upper Applegate to its many educational and recreational events.

Memories abound for me whenever I pass the place where the Grange once

stood. I can still hear the friendly voices, often with laughter, the dance music, grange meetings, somewhat boring for me then, but it is those kind faces who I recall the most. My heart is filled with gratitude in having been with these wonderful people who were once the early settlers in the Applegate Valley. This community is still filled with good people, but the life style has changed to a much faster pace. Socializing is not the "knock on the door, come on in," "you're just in time for dinner or supper," bit. It now seems to require a phone call first to make an appointment, and to sometimes have to enter through a locked gate system. Which is all part of modernization, along with cell phones, automobiles, television, computers, shopping centers, super markets, sports arenas, fast foods and credit cards.

Don't get me wrong, I would not want to change the conveniences I am now enjoying. What I miss is the families, young and old, getting together to socialize as they once did in the Applegate Grange.

Evelyn Byrne Williams
with Janeen Sathre
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—1874 Declaration of Purposes of the National Grange

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Photographic documentary of life in the Applegate Valley

BY MELISSA B. FISCHER

Ashley Valmere Fischer, an alumna of the Tisch School of Photography & Imaging at New York University, spent the summer of 2007 getting to know people living in the McKee Bridge area of the Applegate and chronicling their life with her camera. She really got at the heart of the place, and the McKee Bridge Project was exhibited on Broadway in New York City this last winter. Photos from the Applegate Valley were so well regarded in the Big Apple, that Ashley was subsequently awarded a grant to continue this project in the coming year.

The McKee Bridge photo-documentary exhibit consisted of 32 photographs showing life in the valley—boys playing on the Applegate River; men playing dominoes at the McKee Bridge Park and goat farmers going about their milking chores. Some photos were just truly beautiful—a late afternoon view of the valley from Woodrat Mountain, and Applegate Lake on a cloudy day. Accompanying the photos were Ashley's notes about the experience, "Here I am, a stranger whom the locals have accepted, like the heat at noon on a summer day."

The exhibit was on display January 24 to February 16, 2008 at New York University's Tisch School of the Arts on Broadway. As the 2008 recipient of the Rosenberg Grant, Ashley will hold another exhibit with her continued work on the Applegate Valley in the Fall of 2009.

Ashley is establishing herself as a documentary photographer of some talent. In 2007 she won an award from SIT Study Abroad South America for her photographs from that region. She is now digital assistant for Susan Meiselas of Magnum Photos, a very prestigious photographic cooperative established in 1947 in Europe. Magnum is now worldwide.

The McKee Bridge Project, and other collections, can be seen on Ashley's web site, www.ashleyvalmere.com

From Ashley's notes —

*"The air smells like smoke
 and rain,
 forest fires on a cloudy day.
 Whatever we need,
 we build with our hands.
 Either the solitude has made
 us crazy,
 or the mountains have made
 us wise.*

Melissa B. Fischer
 541-899-1768



"While there is perhaps a province in which the photograph can tell us nothing more than what we see with our own eyes, there is another in which it proves to us how little our eyes permit us to see."

~Dorothea Lange

BIRDMAN

A picnic by the lake

BY TED GLOVER

Nothing seems so good on a hot summer day as a picnic. We took our granddaughter, Lavendar, and headed out for just such an event over the mountains to Lake Selmac. It's a really nice drive and a good road going from Williams via Deer Creek Road.

The young birds are out now in force—the towhees, juncos, jay, finches—and we hadn't gone far before spotting two mother turkeys, one with an older "teenager" and the other with six babies.

The drive through the woodlands was beautiful with the everlasting peas, ox-eye daisies, chickory, tiger lilies, penstemon and even rhododendron all abloom. The falling leaves of the madrone trees gave a autumn-like feeling

About 12 miles in from Williams is a nice turnout

with spectacular view of the valley below and Mt. McLaughlin in the distance. A pileated woodpecker made an appearance as did several tree swallows and rufous hummingbirds. A turkey vulture made lazy circles overhead.

At the lake many people were enjoying the day swimming, boating and fishing. The resident mute swans were there with two new youngsters along with an assortment of Canada geese and mallards. You could hear the short, shrill whistles of an osprey as it flew overhead. A green heron and a belted kingfisher put in an appearance as did a pair of red-breasted sapsuckers flitting from tree to tree in the picnic area.

We sighted a total of 27 species.

Ted A. Glover • 541-846-0681

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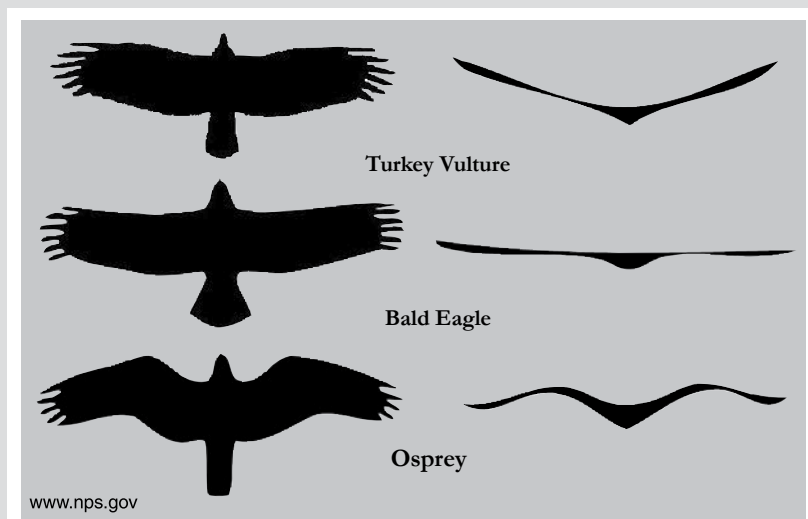
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The bald eagles, with a wingspan of six to seven feet, are the biggest and one of the darkest birds in our skies. If they are close enough you can also identify them by their white head and tail. However, a juvenile bald eagle will be completely dark brown from head to talon. The best way to identify a bald eagle is their flight style. They will hold their wings as solid and as flat as a board, and rarely will they flap. The bald eagle spots its food while soaring high in the sky. They are

Identifying birds in flight

also good scavengers and opportunists and will spend their days soaring around looking for the easiest meal—dead or alive..

Ever mistake a soaring bald eagle for a turkey vulture or even an osprey? The National Park Service website (www.nps.gov) has some interesting information along with some tips to tell them apart:

Turkey vultures while not real birds of prey are often seen riding in thermals and kettles with other birds of prey so they are lumped into their category. While the turkey vulture has the same sharp, raptor-like beak to tear into meat, it does not have the sharp claws with which to kill it. Someone else does the dirty work; the turkey vulture simply cleans it up. The best way to identify the turkey vulture is their flight style. They will hold their wings in a dihedral, or a V-shape, and they will teeter in the winds (think: teetering turkey "V"ulture).

The ospreys are in a league of their own. They are the only raptor built to catch fish exclusively. They are often seen hovering over the water, searching for a meal. Once a fish is sighted, they dive feet first up to a meter deep in the water, then immediately spread their oiled, water-proof wings and get out fast because they cannot swim. They usually surface clutching fish in their talons. Bald eagles often steal fish from these superlative fishermen. Ospreys are relatively easy to identify because they are the only large raptor with "M" shaped, droopy wings. The only other bird to take that shape would be a gull, but an osprey is considerably larger with its five-foot wingspan.

APPLEGATE OUTBACK: MY OPINION

Why does the chicken cross the road?



BY BOB FISCHER

Like most retirees, I have a part-time job. About a month ago, I was rolling down Highway 238, heading out to do a brick job in my old converted Bus Company 1-ton-dually truck, fully laden with sand, cement and brick. It was near Cantrall-Buckley Park where I noticed this chicken crouched down on the side of the road with his feet in starting blocks. As I rumbled nearer I also noticed another chicken off to its right with its left wing held high in the air.

Suddenly, that other chicken dropped its wing and the chicken in the starter blocks came out crossing the road in a blur of feathers, cutting a path in front of my truck.

His little drumsticks were pumping so-o-o-o hard I braked, skidded and cursed as sand filled the front seat of my truck. Well, the chicken made it to the other side of the road, and as I slowly rolled by I gave him a gesture and said a few choice words.

This job I was working on was to take a couple of weeks and every day this chicken seemed to get great enjoyment in beating me across the road. I made up my mind that, enough is enough!

The next day at about 8 am, the sun was up and my truck was only half full which means I can get a little more speed out of her. I put my seat belt on, slowly pulled my driving gloves on, pulled my 4xxxx Beaver cowboy hat down low over my eyes, and headed out.

Traffic was light that morning as I approached the Cantrall-Buckley Park area. Then I saw him, all decked out in jogging shorts and Reeboks warming up on the side of the road. As I got nearer he put his chicken feet in his chicken blocks.

I grasped the steering wheel tighter, sweat was beading up on my forehead as the wing dropped. He was really flying as he neared my side of the road. I saw a look of confidence on his face and a little smile appeared on his beak as he crossed in front of my truck.

I muttered to myself that age-old challenge that crosses every person's mind when confronted by the unknown. "Okay, you running feather duster!" I said, and put my foot down hard on the accelerator. My old Dodge lurched forward in a sudden burst of speed and

See CHICKEN, page 24

CHICKEN

FROM PAGE 23

at the same time I swerved to the right, then to the left forcing the right rear set of duals to go into a breaking broadside toward that chicken.

He was caught unaware of my sudden burst of blinding speed and was hit by my balding, outside 800x16 tire. I skidded to a stop and backed up so's I could gloat over his ruffled body. I found him on the side of the road in a heap. I said, in my best John Wayne voice, "You got a problem pilgrim?" The chicken raised his head, looked me square in the eye, raised his chicken foot and gave me the chicken finger and then passed away.

I had that chicken foot mounted as he gave it, and it adorns my wall amongst my other trophies.

Bob Fischer • 541-846-6218

NOTE: I wrote this story over 20 years ago for another publication in southern California and sent a copy to my mother and father and my sister Sue in Newberg, Oregon. What I got back from them was quite amazing; a small blue coffin with a chicken in it with one leg in a Reebok running shoe and in running shorts. The laugh is on me. I hope you enjoy my rewrite for the Gater and the Applegate area. RMF



Look who's reading the Gater!

Take us with you on your next trip. Then send us your favorite "Reading the Gater" photo to: gater@applegater.org or *Applegater*, 181 Upper Applegate Road, PMB 308, Jacksonville, OR 97530



Keep those articles, letters, opinions and "Reading the Gater" photos coming in. You are the Gater! All of you — donors, writers and our good readers — please accept our most sincere and grateful thanks.

The Applegater Staff and Board

Photos, clockwise from top left:

Mary Driver at Parc Guell in Barcelona with her copy of the Gater.

Dave Clayton stops to check out the Gater at Cabo Plumo reef in Baja California Sur.

Jerry and Andrea Nelson read the Gater in Wittenberg, Wisconsin and enjoy it very much.

Gabriella Sarrouh, 9, of San Carlos, CA, refuses to go to bed without entertaining herself with the Gater.

John Tittle, son of football great Y.A. Tittle, enjoys the Gater during a rare break at the bustling Mountain View, CA, headquarters of Y.A. Tittle Insurance.

On her third round-the-world trip, L. "Kitty" Yates, a former Salemer, stopped in Heidelberg, Germany and found herself inside the head of a relative.



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