

Applegater

Log on
to our web site
www.applegater.org

Photo by Chelsea Fine

FALL 2009
Volume 2, No. 4

Applegate Valley Community Newspaper
Serving Jackson and Josephine Counties — Circulation: 9,000

Postal Patron



Photo by Tasha Knowlton

Albino gopher digs Applegate home

BY TASHA KNOWLTON

This interesting albino gopher belongs to John Hill and Francine Decker. They were working in the Bottroff's field when they found it. John and Francine managed to get a hold of it and decided to keep the gopher as a replacement for their old albino gopher. Its bright white fur and glowing red eyes make it a very intriguing creature.

This gopher has a good home and goes everywhere with John and Francine in a large bucket filled with fresh dirt.

Successful Williams Garden Party at Herb Pharm

BY BONNIE JOHNSON AND PREM MILES

A fundraiser for Josephine County Libraries Inc. (JCLI) and the Williams Branch Library was held June 21 with wine-tasting, live music, food and a fabulous silent auction.

The Williams Friends of the Library's Garden Party Fundraiser in the beautiful Herb Pharm Gardens, on Bonlinda Lane in Williams, couldn't have been nicer. Attendees from Grants Pass, Murphy, the Applegate area and, of course, Williams, came to show their support for libraries and enjoy a perfect afternoon in exquisite gardens.

The event was co-sponsored by the Williams Friends of the Library and JCLI,

Josephine Community Libraries, Inc. the 501(c)(3) non-profit corporation that has re-opened the library in Grants Pass. Thanks to JCLI's creativity, hard work, enthusiastic volunteers and ongoing fundraising efforts, plans are now in place to reopen the Williams branch library in November of 2009. Watch for the Grand Opening Day events!

The fundraiser party at Herb Pharm on June 21, 2009 was perfect for strolling in the gardens, sipping unique local wines, listening to live music and enjoying the very good food. The herb and flower gardens were at their peak, due to the spring rains and the excellent work of the gardeners.

Ray Reussner delighted the attendees with his suburb classical guitar music. The food was scrumptious and plentiful and wine swirled in the special commemorative glasses ordered just for the occasion. Local residents, Grants Pass folks, and Applegate Valley library supporters all mingled and enjoyed each other's company on a special Fathers' Day outing.



Ten local wineries donated wine for the fundraiser

See GARDEN PARTY, page 2

Hiking the Applegate

BY JANEEN SATHRE

I have been enjoying the hiking trails in the Applegate for many years now, from the highest points around Dutchman Peak to the lowest ones nestled in the Enchanted Forest. It always amazes me how many trails there are to explore, each with its own variety of flora and fauna, and all of it contained in the wonderful Applegate watershed.

Most of these trails have been maintained by the US Forest Service. Sadly, as their funds have become constricted, many of the trails are disappearing back into wilderness. Some of the trails are difficult to get to and others difficult to maintain, such as those in the Red Butte Wilderness where restrictions against chain saws or motorized equipment apply.

wild rhododendrons, meadows filled with wild flowers and cool clear water feeding the Applegate River. Knox McCoy thought it was beautiful too, and in the early 1900s lived at Frog Pond in a cabin built to incorporate several large cedar trees. McCoy appears to have been quite a character according to several tidbits of information that have been handed down about him. For instance there was the time he visited my grandparents, where he slept in the barn as a pit stop on his walk to Jacksonville for supplies. He was thinking how nice a blackberry pie would be and knew if he picked some berries on his way, my grandmother would make one. Since it was a hot day and he didn't have a container to put the berries in, he took



Clearing the way

Photo above: Part of the Sierra Club's Rogue Group work crew with Alison Laughlin followed by Al Collinet and JoAnne Eggers.

Photo right: Maggie Purves and Kathy Carstens, Red Butte Wilderness Trekkers, hard at work clearing Frog Pond/Cameron Meadows trail



However, these trails provide some of the best connections for us to know and understand the vibrant history of the environment we live in.

Many of these trails were used by the early miners who came here in the 1850s, men who probably followed in the footsteps of their predecessors in the area, the Native Americans. There are funny names given to camp sites (No-See-Um), old remains of cabins, and even obsidian arrowhead pieces lying on the trail. Although some stories are lost forever, many have been written down for us to enjoy.

One such trail is the Frog Pond/Cameron Meadows four-mile loop. The hike winds through one of the most beautiful old-growth forests, delicate

his long johns off, tied knots in the legs and proceeded to fill them with berries. According to my grandmother, it seemed that McCoy rarely bathed, so the thought of eating those berries out of his underwear was not very appetizing. It is this kind of history, in addition to the sheer beauty of the trail, that makes it important to not lose this part of our Applegate heritage.

With that in mind, volunteers from the Red Butte Wilderness Trekkers and the Rogue Group of the Sierra Club got together last year to clean the Frog Pond Trail. We thought it would be a one-day project, but after coming back a second

See HIKING, page 2

HIKING**FROM PAGE 1**

day we had only managed to make it two miles to Cameron Meadows. With another mile of trail between the meadows and Frog Pond, which had pretty much disappeared under Sadler Oak brush, we decided to return to finish this year. Al Collinet from the Sierra Club had this to say about the trail: "After experiencing this wonderful trail it is amazing to me that people do not use this trail more frequently. This is an amazing place with many secrets to share. The list of 80 flowers spotted during our last trail clearing attest to the many wonders to be found here."

I am happy to say that we did finish cleaning this trail and hopefully the Forest Service will be doing their part to remove trees that were more than we could tackle. Al Collinet urges residents of the Applegate watershed to do their part to "encourage the Forest Service to remove the remaining large logs from the trail and let's get out on this nearby excursion into bio-diversity." As for me, I am already looking forward to the next trail to explore.

Janeen Sathre • 541-899-1443

GARDEN PARTY**FROM PAGE 1**

The silent auction contained many treasures such as original artwork, fine wines, books by local authors, services and even an airplane ride all donated by generous community members. The bidding was fun, enthusiastic and brisk. Five lucky attendees also won door prizes which were, appropriately, flowering plants donated by Forestfarm. A lovely day in a beautiful setting that successfully raised substantial funds (over \$6000.00) for Josephine Community Libraries, Inc.

<http://www.josephinelibrary.org/>

Thank you all who attended, and special thanks to the businesses and individuals listed below for all their extra help, donations and contributions:

Business Donors

Animal Clinic of Josephine County
Applegate Broadband
Applegate Valley Artisan Bread
Blue Stone Bakery Café
Cowhorn (biodynamic) Winery
Dan the Backhoe Man
Devitt Winery
Eddies Old Fashion Burgers
Forestfarm
Goodwin Creek Gardens
Herb Pharm
Herb Shop
Home Economics
Hound's Reach Studio
Longsword Winery
Motel Del Rogue
Patti Heath Certified
Foot Reflexologist
Plaisance Ranch
Rosso's Trattoria
Schmidt Family Vineyard
Southern Oregon Mediation Center
Spit 'n' Polish Antiques
The Academy of Wine
Troon Vineyard
Valley View Winery
Williams General Store
Williams Grange
Wooldridge Creek Winery

Individual Donors

Anny Zweifel
Bob Cremins
Bonnie Johnson
Bucky Burrows
Carolyn Smith
Chas Rogers
Conny & Walter Lindley
Cynthia Elmore
Dan & Kristin Ginther
Dorothy Butz
Ev Roether
JD Rogers
Jana Larson
Jeff Hildreth
Jim Krois
Judy Reynolds
Kathy Escott
Kim Mericle
Laurel Applegate
Linda & Mike DuBose
Linda & Burt Eikleberry
Linda Naydol
Merridy & Glenn Cross
Now Reames
Pam Fichtner
Patsy King
Paul Torrence
Ray Reussner
Rita Grauer
Sara Katz
Suzi Ginet
Sylvia Branzei-Velasquez
Tom Reese
Windsong Martin

Bonnie Johnson • 541-846-6016

Applegater now online!

The *Applegater* is now publishing a web site 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 nonprofit organizations and Gater advertisers can post special events (sorry, no classes) 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 web sites** that pertain to the Applegate Valley.
- **Changing collection of images** of scenery and activities within our beautiful valley.

We encourage you to log on to www.applegater.org. Be sure to add the Gater web site to your favorites!

Joe Lavine, Webmaster
joelavine@hotmail.com

**The Gater is gratified
by the support of
these recent donors****Contributor**

Sara Katz and David Markle
Williams, OR 97544

Supporters

Karen Markman and Thomas Mitchell
Applegate, OR 97530
Lynn and Malcom Towns
Applegate, OR 97530
Barbara Summerhawk
Applegate, OR 97530

Sponsors

William and Connie Fisher Crooks
Grants Pass, OR 97527
Wilson Edinger
Medford, OR 97504

Help us ensure that we have the ongoing support needed to publish the *Applegater*. All contributors will receive recognition in the *Applegater* each issue.

Sponsor \$5 - \$50
Supporter \$51 - \$200
Contributor \$201 - \$500
Sustainer \$501- \$1000
Patron - over \$1000

All donations are tax-deductible and are greatly appreciated. Please make your checks payable to *Applegater* Newspaper and mail to:

Applegater
7386 Highway 238 • PMB 308
Jacksonville, OR 97530

This Holiday Season don't forget to support the *Applegater*—your donations keep us going.

Fall masthead photo credit

This issue's photo was taken by Chelsea Fine at Pacifica during last year's Harvest Festival.

Applegater

ISSUE	DEADLINE
Winter	December 1
Spring	March 1
Summer	June 1
Fall	September 1

ADVERTISERS!

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

For Jackson County call
Ruth Austin
541-899-7476

for Josephine County call
Jessica McMillin
541-821-6872

READERS!

Without our advertisers,
there would be no Gater.
Please support these local
businesses.

WHO WE ARE

The Applegate Valley Community Newspaper, Inc. is a 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 quarterly 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 quarterly 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; Louise Butler, Margaret Della Sanitina, Jodie Feighner, Sue Maesen, Joan Peterson and Paul Tip-ton for editing; P. R. Kellogg for proofing and Lisa Crean for bookkeeping.

Board of Directors

Greeley Wells, Chairman
Joseph Lavine, Webmaster
Lisa Crean, Treasurer
Linda Fischer, Secretary
Hal Macy
Michael Riding
Paula Rissler
J.D. Rogers, Editor

Editorial Board

J.D. Rogers, Editor
Chris Bratt
Linda Fischer
Jan Perttu
Rauno Perttu
Sandy Shaffer
Greeley Wells
Connie Young

All articles, stories, opinions and letters that appear in the *Applegater* are the opinion and property of the author, and not necessarily that of the *Applegater* or the Applegate Valley Community Newspaper, Inc.

**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 December 1 for our next issue.

The Applegater
c/o Applegate Valley
Community Newspaper, Inc.
7386 Highway 238, PMB 308
Jacksonville, OR 97530

Email: gater@applegater.org

Website: www.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 Monday 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 Meeting 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 #239 Business meetings: second 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.

Applegate Lake Cub Scouts Pack #18 (Ruch Region) Outdoor activity (fishing, rafting, hikes, etc.) the first Friday of each month; regular meeting the third Friday of each month. Upper Applegate Grange from 10 am to 1 pm. All boys in grades first through fifth including homeschoolers, Ruch students, and non-Ruch students are welcome. For more information, contact Cub Leader Vic Agnifili at 541-899-1717.

Applegate Partnership and Watershed Council meets the 4th Thursday of the month at the Applegate Library. For more information call 541-899-9982.

Email calendar information to gater@applegater.org.

OSU Extension Classes and Activities

Josephine County Master Gardening Classes



Thursday, October 8, At 5-8pm SEED SAVING

Cost: \$10.00, Call 476-6613 to pre-register
Instructor: Don Tipping, Seven Seeds Farm
Interested in saving your own seeds? Vegetable seed farmer Don Tipping, of Seven Seeds Farm, will discuss easy ways to save seed and select for new varieties. He will also cover how to begin growing seed commercially.

Thursday, November 5, 1- 2:30 pm BEEKEEPING FREE

Instructor: Guy Appleton
Too bee...or not to bee? This class will give an introductory look into the culture of honey bees from the perspective of our Rogue Valley. Topics will include a brief history of beekeeping, the challenges and rewards associated with modern apiculture, the social order of the hive, the equipment used by beekeepers today and the resources available to the backyard beekeeper. No protective clothing will be required for this class. Please pre-register at 476-6613.

Saturday, December 12, 9 am-4 pm ORGANIC VEGETABLE PRODUCTION

Cost \$35.00
Preregistration required call 476-6613
Instructor: Maud Powell, OSU Extension, Melissa Matthewson, OSU Extension and other instructors TBA. Lunch and materials will be provided.

This one day course will introduce participants to the nuts and bolts of growing organic vegetables. Topics include organic certification; marketing organic products; field preparation and equipment; soil fertility; and insect, disease and weed management.

Thursdays, January 14-April 1, 9 am-4 pm Master Gardener Training Register Now—Become a Master Gardener in Josephine County!

Enhance your personal plant-growing skills and help others be more successful in their sustainable gardening efforts by joining our annual Extension Master Gardener volunteer training program! Topics include botany, vegetable and fruit production, landscaping, soils, insect ID, greenhouses, plant disease diagnosis and management, weed ID, tree care, native plants, composting, plant propagation, water conservation and more. Cost is \$100 plus 70 volunteer hours (non-volunteer option available at additional cost). Class schedule and details available at: <http://extension.oregonstate.edu/josephine/horticulture>. REGISTER SOON: space is limited! 541-476-6613

All classes are held at the OSU Extension Auditorium, 215 Ringuette Street, Grants Pass, OR 97527. For more information call 541-476-6613

Jackson County Master Gardening Classes



Tuesday, October 13, 7-9 pm GROWING BERRIES IN THE ROGUE VALLEY

George Tiger, retired Extension Agent. This class will cover everything you need to know to successfully grow and harvest your berry crop. Learn the establishment and management of berries in your backyard including when to fertilize your crop, when plants are available, how to select the best varieties for the Rogue Valley and where to find the nurseries that may carry the varieties you wish to grow. This class qualifies for Master Gardener recertification hours.

Tuesday, November 10, 7-9 pm MANAGING WEEDS AROUND YOUR HOME

Bob Reynolds, Master Gardener Advisor. Are weeds taking over your yard and garden? Learn some strategies and techniques for managing weeds around your home and in your garden. Note: This presentation will not address large acreages or farm weed management. This class qualifies for Master Gardener recertification hours.

There is a fee of \$5.00 per class unless indicated otherwise. Master Gardeners wearing their badges are admitted free (materials fees still apply). The classes are held at the OSU Extension Center located at 569 Hanley Road, Central Point, Oregon. 541-776-7371.

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

The Master Gardener Program 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.

Additional OSU-Extension Classes in Jackson and Josephine Counties

Tuesday, October 20, 7-9 pm. KNEAD TO LEARN OLD FASHIONED BREAD MAKING

Jackson, Auditorium
Cost: \$10.00

Instructor: Michele Pryse, FFEV.
Mmm....who's baking bread? You are! This class delves into the rich legacy of handmade bread—with a few modern improvisations! Using simple kitchen tools, you will partake in the transformation of a few humble ingredients to wholesome, whole grain bread. We'll provide the ingredients; you go home with 2 raising loaves of old-Fashioned Buttermilk ready to bake in your oven. Class limited to 25 students. Please call the office for a list of required items to bring to class.

Sunday, October 24, 9 am-5 pm INTRODUCTION TO CARPENTRY FOR WOMEN FARMERS

On farm location, TBA
Cost: \$35.00

Instructor: Maud Powell, OSU Extension, Melissa Matthewson, OSU Extension.
This is an introductory carpentry class taught by women and designed for women farmers. It is an excellent beginner course or refresher course for women interested in gaining confidence in their use of power tools and building skills. The learning environment is safe, comfortable and fun. We will be covering basic power tool safety and use. Power tools include circular saws, cordless drills, sawzalls, jig saws and chop saws. The class project, building a horse tack shed and composting toilet, is oriented to educate participants in how to use skills in real world applications. Preregistration required. Contact Maud at 541-776-7371 to register.

Tuesday, November 3, 7-9 pm FROM DRURY LANE TO YOU—MUFFIN MAKING

Jackson, Auditorium
Cost: \$10.00

Instructor: Michele Pryse, FFEV.
Come bake with us! Learn invaluable techniques and time-saving tips to bake batches of scrumptious muffins. We will walk you through ingredient selection, mixing, and baking a half dozen lovely Blueberry Buttermilk Muffins. Class is limited to 20 students. Participants will receive a special recipe book. Please call the office for a list of required items to bring to class.

What's Inside the Gater

Applegate Outback: Be prepared: Details	p. 14
Applegate Watershed	p. 12
Back in Time: Cure-alls at Cinnabar Springs.....	p. 21
Behind the Green Door: What's a tree worth?.....	p. 6
Birdman: Fall migration	p. 10
Dirty Fingernails and All: I am not a "gardener" any more.....	p. 5
Earl's Pearls: Health care debate	p. 7
Letters to the Editor	p. 17
Opinion: There is no Away	p. 17
Opinion: Managing wilderness fires	p. 18
Tall Tales from the Editor: Paper Maché or Rabid gophers	p. 16
The Starry Side: Orion the hunter.....	p. 11

Advertiser Highlights

Applegate Store and Cafe

The Applegate Store began simply as a post office located across the street from the present-day Applegate Store and Café. John Pernoll was the postmaster of Applegate from 1901 until his death in 1938. His wife then took over the business, heading it until her death in the 1950s. After Mrs. Pernoll died, the post office was transferred across the street and turned into a store/post office combo that was named the Pernoll Store. This residence was torn down and in 1947 Edward Kubli purchased the property. He built a store, installed gas pumps, and had auto service. This was called the Applegate shopping center. Edward Kubli, and his son Norman, decided to make use of the swimming hole in the river and they created a park and picnic area and called it Applegate Wayside which is located next to the Applegate Store today. The park area is still privately owned and is now being upgraded for parties and events.

The Applegate Store has come a long way from its beginning as a post office. There are always ongoing changes, planning, improvements, attuned to the needs and wants of the community. I have grown up around the Applegate Store and Café and I have seen the many improvements it has undergone as each owner has tried to change the business for the better. The Reynolds family currently owns this local store and has for the last five years. Jeannie and Jackie Inman previously

bought the property in 2002 and in 2004 Patrick and Neal Reynolds took over.

Many improvements have been made to the store so far and there are still many more to come. One of the first changes was that the Inmans decided to begin making baked goods to sell in the store. They started a bakery in the section of the store that used to be the Applegate Library. They called the bakery Annie Mac's because that was the name of Jeannie's great grandma (Jackie's grandma), who taught her everything that she knows about baking. In the Café, the Reynolds completely revamped the menu and added new and interesting burgers such as the Morning Burger and the Lone Star Burger. The No Name Burger has recently become a huge hit in the Applegate Café. Patrick is the only person who knows the recipe to this mouth-watering burger. The main focus of the changes has been improving the overall quality of the food. There is a daily selection of homemade salads and Annie Mac's Bakery makes fresh homemade desserts.

Improvements have also been made to the outside of the store, such as having it painted. Recently there was a beautiful mural painted on one of the buildings, which attract lots of attention. There are more cosmetic plans being made for the store. Next spring or summer the Reynolds are planning to repaint the inside of the store and café. They plan on replacing the floors as well, and any other cosmetic improvements

that they can find. They also want to knock down a wall and expand the dining room area which will allow for more business.

Many community folks have started going to dinners on Friday and Saturday nights in the Café. Fridays consist of All-You-Can-Eat Tacos; on Saturdays there are specials prepared for dinner. Launching the dinners into action has increased business significantly. Eventually, if business progresses, Patrick would ideally like to expand dinners to every night.

The Inmans have recently started a "Green" juice bar, for healthy living. It is located in the Annie Mac's bakery. This idea came about when they found out that one of their family members had cancer. Making these healthy smoothies and eating better helped her feel better even while being on all her medications. The whole family supported her and ate healthier and they soon began to feel better and lose weight, so they decided to bring it to the rest of the

community. Adding this juice bar has also helped to attract more business for them, and the Applegate store as well.

Overall, the greatest thing about the Applegate Store is the good family atmosphere. There are many different families working for the Reynolds, as well as many of their own family members, to create a nice friendly atmosphere for the co-workers and customers alike. In the last five years of owning the store, Patrick feels that he and his family have become more trusting and have improved their relationship with the community as a whole. So if you're sitting at home wondering what to do, or if you are just passing by, stop in at the Applegate Store and Café and enjoy the good food and company.

Tasha Knowlton
541-951-1021
Student Hidden Valley High School
pinkapple@earthlink.net



Applegate Store & Cafe

Good Food!
Best Burgers Around!
Famous "No-Name" Burger

All homemade desserts from
Annie Mac's Bakery

Friday Night
All-You-Can-Eat Taco Special

15095 Hwy 238
Applegate, OR
541-846-6659

Open 7 days a week
Hours 7am to 3 pm daily
7 am to 7 pm Fri. & Sat.

New local bakery: Rise-Up! Artisan Bread



Last month, Rise Up! Artisan Bread hit the Rogue Valley running after getting licensed to sell their incredible bread. The recipes have been brewing for years, as both Jo, the head baker, and his wife, Rosie, began baking bread eight years ago in various bakeries around the Bay Area. Their dream was to start their own bakery someday, and three years ago, when they moved to the Little Applegate, their dream finally began to take shape.

Now, with the official start of their bread sales, the bread has become a hit! Tim Keller, the executive chef at the Carriage House Restaurant, at the Nunan Estate in Jacksonville, began getting weekly baguettes, ciabatta, and levain (sourdough) loaves from Rise Up! in early August, and says "This is the best bread I've ever eaten, and I'm from San Francisco, so I know good bread - and this is indeed the best ever."

You can also find Rise-Up! Artisan Bread at the Ashland Food Coop, and other small venues like the Siskiyou Sustainable Coop, Pennington Farm Store and White's Country Store. Weekly favorites include: Sprouted Multigrain, Whole Spelt,

Ciabatta, Baguette, Sourdough Fig, San Francisco Sourdough, Olive Levain, Walnut Sage Levain and Apricot/Walnut Levain. A "levain" is a light sourdough, in the French style, different from the "San Francisco Sourdough" they bake, which is for those who like their bread very sour.

They also offer the option to buy directly from them

with a weekly subscription. You sign up, they'll drop your loaf(s) at a convenient location near you, and you get an invoice at the end of the month. They are a deliver-only bakery, without their own storefront, but if you want to tour their incredible bakery, Jo and Rosie always enjoy a visit from interested customers, and you can call to arrange it anytime 541-899-3472.

Their bakery was designed with the help of the San Francisco Baking Institute, a world-renowned organization that offers many opportunities for bakers to learn the top industry standards for artisan bread-baking. One of the most exciting things about their bakery, besides their amazingly delicious bread, is their Spanish-made wood-fired oven. At almost 13 feet in diameter, and seven feet tall, their oven holds a mighty presence. It was built in August, 2008 by two visiting Spaniards over eight days. It burns extremely efficiently and stays hot all week! The most amazing feature is that the stone hearth rotates "lazy-susan" style to make loading it with 80 loaves a breeze. The bakery building is a pole-framed octagon, with a cathedral

ceiling as the stunning center-piece. It was the creation of many local builders and designers. The main builder involved was Talent resident John Difruscia, who is French Canadian and also a big fan of their baguette.

To say a little more about the philosophy behind the baking, Jo and Rosie have been determined from the start to create a business in line with their values for sustainability and locally-produced food. That is why they are committed to staying small and to using local and organic ingredients in their bread. Right now half of their flour comes from Washington State, and the other half from our local Butte Creek Mill in Eagle Point.

They are inspired by people in the slow food movement who value local, handmade products and the relationships that form around them. Slow food is about maintaining direct and healthy relationships between the producers and you (the customers). About their commitment to the slow food movement, Rosie says "This gives us a big job to do, but a fun one,

that brings many joys with it—including connecting with many neighbors that we had never met."


Rosie says they also named themselves Rise Up! because "we were inspired by the many grassroots movements over the last century who have brought the world to an important point in the evolution of society and the human mind. We want to contribute to furthering that evolution into a world we are proud of and excited to live in. That's why we will be contributing 10% of our profits to grassroots organizations who strive for a clean world and a healthy, educated and informed populous." Rise Up! has also begun giving the older bread that comes off the shelves to low-income and homeless people in the valley.

Jo says, "The most important thing for me is to bake the best bread around. It's all about top quality everything."

So support your local bakery and look for them at the stores mentioned above. Also, if you have any further questions you can call: Jo Ferneau and Rosie Demmin, 541-899-3472.

New Local Bakery
in the Applegate!

"Best Bread Ever!"



Now Available at
Pennington's Country Bakery,
White's Country Store,
and the Ashland Food Coop

(541) 899-3472
josied@gmail.com

DIRTY FINGERNAILS AND ALL

I am not a “gardener” any more

BY SIOUX ROGERS



Author taking a break beneath her tepee of string beans and giant Tuscan kale. To the side and in the background are last spring's asparagus.

A long time ago, when I was very young, my mother was called, “Mother.” Today, she would be called, “a domestic engineer.” The street sweepers and garbage collectors were just that, street sweepers and garbage collectors. Now, as if they have received an advanced degree at a university, they are “sanitation engineers.” I remember when the domestic engineer (my mother) or school English teacher would have “dinged” me for using the word “ain’t.” Now it is in the dictionary as acceptable English!

Well, there you go, no standing still. Everything changes. Clever people find new uses for old standbys. Did you know that if you do not want to gargle with Listerine you could dunk your feet in it, and cure your foot fungus? I thought a lawn mower was just for mowing your lawn. That is, until some very persistent and clever gentleman wanted to visit his brother. Alvin Straight, age 73, traveled on his tractor from Laurens, Iowa to Mt Zion, Wisconsin, a distance of 300 miles and of some considerable time at ten miles an hour to accomplish his goal. Many changes are good, many are open for review, and some are downright misleading.

Take the word “healthful,” for example. It is an adjective from the word “health,” and means “full of health, nutritious, beneficial, and wholesome.” These words have become as meaningless as saying, “Have a good day.” Furthermore, the label “healthful” that is plopped on many items of oral indulgence, we now know they are not even healthful, but may be harmful.

Just walking through your grocery store, take a moment to read some of the misuse of words. For example, Valley Creek Farms prints on the cereal box, “100% whole grains.” The list of ingredients states that their “whole grains” are “rolled oats” and “rolled wheat.” Rolled and whole are NOT synonymous! When did this change?

Words may have different meanings but printed/documented research can have an erroneous and slanted outcome depending on who funded the study.

How about the concept of “organic,” in reference to gardening? Per Webster’s, “Grown with fertilizer that consists only of plant and natural matter, with no chemical additives.”

While this dictionary’s definition is obviously correct, organic gardening had/has a much broader, philosophical and

humane definition.

“Everyone agrees on the basic definition of organic: food grown without the assistance of man-made chemicals. Four years ago, under pressure from critics fretting that the term “organic” was being misused, the U.S. Agriculture Dept. issued rules. To be certified as organic, companies must eschew most pesticides, hormones, antibiotics, synthetic fertilizers, bioengineering, and radiation. But for purists, the philosophy also requires farmers to treat their people and livestock with respect and, ideally, to sell small batches of what they produce locally so as to avoid burning fossil fuels to transport them. The USDA rules don’t fully address these concerns.” (*BusinessWeek*/October 16, 2006)

“Organic gardeners take their cues from nature. Instead of relying on the spray schedules promoted by pesticide manufacturers, organic gardeners observe what’s going on in their gardens and intervene to prevent pest problems. When you see white butterflies fluttering around your garden, for example, you know it’s time to protect your cabbages, broccoli, and cauliflower, from cabbageworm. Instead of sprinkling on a pesticide, after the caterpillars hatch, you can cover the plants with a special fabric to prevent the butterflies from laying eggs in the first place. Organic growers view their gardens as living ecosystems, and work with nature to produce beautiful landscapes and healthy foods. No matter what plants you’re growing—vegetables, fruits, herbs, trees, flowers, grasses—the same basic techniques apply.” (*Media.wiley.com*)

As society becomes more aware of the toxins we ingest, the furor for organic everything has broached the domain of big business, not just agribusiness. Where is the bottom line, and for who? Do the big businesses, now carrying the organic flag, see anything unethical? Do they see any conflicts? “Absolutely not,” say critics such as Mark Kastel, director of the Organic Integrity Project at the Cornucopia Institute, an advocacy group promoting small family farms. “Organic consumers think they’re supporting a different kind of ethic,” says Kastel, who last spring released a high-profile report card labeling 11 producers as ethically challenged.

Today, as with so much of our life, words are either politically incorrect, or the word’s original meaning has been raped by BIG agribusiness, or the original meaning has been s-t-r-e-t-c-h-e-d. In our own little Applegate Valley, we are fortunate to have so many organic farmers, for just about everything. We can practice what was preached by the original philosophy of organic farming; “grow locally, buy locally and eat locally.”

Now that I have all that done and written out, I still am wondering what I am if I am not a gardener anymore. Guess I can be, (heck this is wide open) a clohopper, farmerette, pedologist or just the happy reaper.

“We do not inherit the Earth from our ancestors; we borrow it from our children.” Proverb

Sioux Rogers
541-846-7736
mumearth@apbb.net

A big “Thank You”

To Donna and Matt Epstein:

The community and the food pantry volunteers would like to say “A big thank you for an amazing job well done.” My husband Claude and I are taking over the management of the Applegate Food Pantry and hope that we can come close to providing the caring and service that you created for this community. For 14 years, you helped feed this community and we hope we can continue to do the same. We also could not do this job without our dedicated volunteers: Lynn Hogan, Cynthia Cheney, Pam Kelly, Arthur Colton, Kristie Cowles, new volunteers Ellen and Rick Levine, as well as our new drivers Steve Weaver and Paul Tipton. And a special thank you to Craig Hamm of Ruch Country Store for his weekly donations and ongoing assistance to our food pantry. “It takes a village.”

Donna and Matt, enjoy your retirement...

To the Applegate Valley community:

You have been very generous with your contributions to the food pantry over the years. We hope that we can count on your continued support to help us provide food for families in need who live in our community. If you would like to make a contribution, please make your check out to *Applegate Access* and send it to: Applegate Food Pantry, PO Box 1682, Jacksonville OR 97530. Your contribution is tax deductible. If you want to donate food, you can leave non-perishable items at the Ruch Library, or bring any food to the food pantry on Thursdays between 3-3:30 pm (behind Ruch school) or contact me at 541-846-0380 to make other arrangements.

To Applegate Food Pantry clients:

Please note that the food pantry will change days and time soon (due to the closing of Ruch School on Mondays). Starting September 10, we will start distributing food on Thursdays at 3:30 pm.

Claude and Arlene Aron • 541- 846-0380

The Book Lady at the Applegate Food Pantry

Cynthia Cheney has been bringing books to children in the Applegate Valley for about five years. She works out of her van every Monday during the summer months from 11:00 to 1:00 at the Applegate Food Pantry on the grounds behind the Ruch School on Highway 238.

On the day that I visited the school, she was just setting up her tables

behind her van with a brightly colored display of reading books, educational workbooks, flash cards, pencils, and many other eye-catching learning tools for children of elementary school age. Cynthia loved to talk about the work she is doing and her philosophy to “feed their minds as well as their bodies.”

She told me how much books had meant to her as a child and she knows that reading can open up whole new pathways for children. Books can be the door to other types of learning as well as an escape from the real world during troubled times at home.

Cynthia is so strong in her belief, that every child needs an opportunity to own their books, that she travels up to Portland twice a year to stock up on books from a warehouse called, “Title Wave,” where the Multnomah County Libraries deposit books they are no longer stocking in their libraries. She looks for children’s books in good condition, purchases them with her own money and brings them down to the Applegate Food Pantry to give away to children who are interested in having them. She believes that it is important for a child to actually own their book, not just borrow it from a library and have to return it.

I asked Cynthia about the new workbooks and flashcards and the brightly colored pencils she has on display. “Oh I go to the dollar store and pick them up every now and then.” I realized that she pays for these items out of her own pocket.

“I love the book lady,” a little girl cried as she dashed toward the van and to Cynthia’s display table. Her mother told me that this is the reason that her daughter loves to join her on the Food Pantry trips every week. She always goes home with a book or two.

Donations to the Applegate Food Pantry are welcome. Checks can be made out to “Applegate Access” and mailed to: P.O. Box 1692 Jacksonville, Oregon 97530. They also accept clothing and books as well as food. These items can be brought to the Ruch Library. This fall and winter the Applegate Food Pantry will be held behind the Ruch School on Thursday afternoons at 3:30. Any perishable items can be donated at that location on Thursdays. For more details call Arlene Aron at 541-846-0380. If you have donations in the form of children’s books call Cynthia Cheney at 541-899-1114.

Joan Peterson • 541-846-6988



Fuel Reduction Assistance Grants from ODF

Fuel-reduction assistance grants are available from the Oregon Department of Forestry. A grant pays up to \$400 for a project that results in a 100-foot fuel break around a home, and along the home's driveway. In general, guidelines for getting a fuel-reduction assistance grant are as follows:

- The lot must be within an approved grant area.
- A fuel reduction plan must be developed before the project begins.
- Both the ODF inspector and the landowner must agree to the plan.
- A completion date is established as part of the plan.
- A grant payment cannot be made for fuel-reduction projects already completed.

Also, by meeting the requirements of a fuel-reduction grant, a home will also satisfy the requirements of the Oregon Forestland-Urban Interface Fire Protection Act (SB 360).

Payment will be made upon satisfactory completion of the project. Contact your ODF inspector to schedule a final inspection. If the project has been completed according to the plan, both the ODF inspector and the landowner must sign a project completion form.

Completion of a fuel reduction grant project will greatly increase the chance of a home surviving a wildfire, but it is not a guarantee. Maintaining the fuel-reduction area is important. Periodic mowing of dry grasses, raking of dry needles and leaves and removing dead vegetation will help to keep a fire from igniting in, and spreading through, a fuel break area.

In Jackson County, call ODF's Medford Unit at 541-664-3328 to schedule a free fuel-reduction inspection and to start the grant process. In Josephine County, call ODF's Grants Pass Unit at 541-474-3152.

Grants are available whenever fire season is not in effect, generally from October through May.

Brian Ballou, Fire Prevention Specialist
Oregon Department of Forestry, Southwest Oregon District
541-665-0662
bballou@odf.state.or.us

MY OPINION FROM BEHIND THE GREEN DOOR

What's a tree worth?

BY CHRIS BRATT

If you're a tree lover like me, you might want to support the idea of leaving more of them standing upright in our public forests and beyond. In addition to anyone just loving trees for their majesty or spiritual values, there are many other important reasons why trees are an essential part of our living here on earth.

From the earliest human beginnings (many scientists say we once lived in the trees for a few thousand years), people and trees have been entwined in a distinctive, natural and harmonious relationship to insure their joint survival. But presently, the fast-rising demand for wood and land in the developing countries is resulting in a net forest loss worldwide of 17 million acres per year. If we are going to continue to exist on this planet, we must stop shrinking our forests, recognize the risks associated with deforestation and find ways to prevent all of the trees from disappearing.

Most of the time, when people like me talk or write about saving trees and forests, we don't really get specific enough about how much a standing upright tree or forest is worth in actual money. The value of a tree is difficult to figure, mainly because there are so many ways to consider a tree's worth and everyone connected with cutting trees (corporations, public land agencies, farmers, thieves, loggers, private land managers, etc.) makes their own economic and value judgments based on factors important to them. Also, a lot of private landowner economic data is unavailable to the public and you need a professional statistician to compute the numbers. So, in this article, I'll try to find out exactly how much a tree is worth, to a couple of different groups and let you be the judge.

To get my first set of numbers, I went to my clothes drawer and dug up a 1989 tee shirt with the financial statistics of a tree's worth over a 50 year period printed on the front (see photo). The source of the data comes from the American Pulpwood Association and the American Nurseryman (who wouldn't believe them) and is as follows:

Oxygen Production	\$31,250	over 50 years
Water Retention	\$37,500	over 50 years
Soil Improvement and Retention	\$31,250	over 50 years
Reduced Air Pollution	\$52,000	over 50 years
Wildlife Habitat	\$31,000	over 50 years

To these corporate organizations the total value of a tree over 50 years was \$193,250 or \$3,805 per year without adding any value for the wood at 50 years of age.

The above figures assert that a tree 50 years old in 1989 was worth approximately \$200,000 without counting the huge potential to store carbon to combat global warming or provide clean

drinking water. Nor do these figures show any increase in value for providing these tree products over the past 20 years. (The tree is now 70 years old.) I think we can safely calculate that this 70-year-old tree is now worth at least \$300,000 using this criteria and the tree is still growing.

To gather my second set of numbers about a tree's worth, I selected a recent Medford District Bureau of Land Management (BLM) Timber Sale Notice (Sept. 17, 2009), for a proposed timber sale called "Small Fortune."

The BLM states in the notice that the "stumpage (a tree still standing) values have been determined by market value estimates and analytical appraisal methods were used to compute the appraised price." I chose to use their appraised price of the Douglas Fir trees being sold rather than their other species because they are so prevalent in Southern Oregon and comparable in appraised value to the other species being sold.

The BLM determines the value of these publicly owned trees-to-be-sold by estimating the number of board feet (1"x12"x12") in a tree multiplied by their appraised price per board foot. In this case, there is an average of 130 board feet per tree, times \$0.0274 (appraised price per board foot), making each tree for sale at \$3.57 (three dollars and fifty seven cents). Of course, these BLM trees are at least 70 years old and have probably produced the same benefits to the environment as our earlier example did. Now the BLM's "Small Fortune" timber sale has added \$3.57 to the value of each tree cut, but has lost approximately \$4,000 per year in environmental benefits if they had continued to let the tree grow. This is what happens when the primary purpose is focused on timber production.

But having BLM cut down hundreds of thousands of the public's trees each year for a pittance raises a big question. Are the ecological benefits gained by continuing to let trees grow to maturity (200-300 years) of more economic and environmental value than cutting them down for timber? I would vote for letting the trees grow. This is not to say we can't continue some tree thinning for wildfire protection.

I believe it's increasingly important that we maintain as many trees as possible in our local and global forests. Storing additional carbon to counter global warming has the potential of doubling as long as our forests are not logged or burned. When combined with the other benefits outlined above, the prospects for a solution to our ecological problems will look brighter. Intact forests and trees are the heirlooms we hand down to the next generation.

Let me know what you think a tree is worth. I believe it's worth more than a "Small Fortune."

Chris Bratt
541-846-6988



ENVIRO "CHIPPER" INDUSTRIES, INC.

Serving The Pacific Northwest
1-800-287-2048

Large Inventory of New and Used



Morbark & Bearcat Chippers
Stump Grinders & Log Splitters
Commercial Mowers
3 Point Tractor Mounted Chippers & Skidding Winches

Sales • Service • Parts • Rentals



SUSTAINABLE FOREST, SUSTAINABLE COMMUNITY

- ❖ Complete Forest Management including Fire Fuel Reduction, Tree Planting and Riparian Restoration
- ❖ 25 Years Experience ❖ Inquire re: Senior Citizen Discount
- ❖ Sawmill, Pole Peeler, Dry Kiln and Molder/Shaper/Planer
- ❖ Wood products: from Firewood and Peeled Poles to Flooring and Trim
- ❖ Licensed, Bonded and Insured

Stimulating the Applegate Economy

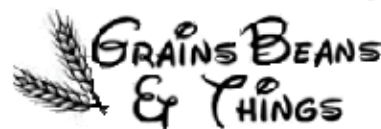
541-899-7836
outwoods@mind.net

Joe Schattler
4062 Yale Creek Road
Jacksonville, OR 97530

COUPON EXPIRES: 12-31-09

HOME BREW - WINEMAKING Equipment & Supplies

20% OFF



820 Crater Lake Ave
Medford, Oregon 97504
Phone (541)499-6777

EARL'S PEARLS

Health care debate

BY EARL SHOWERMAN, M.D.

The recent public controversy over Barack Obama's health care reform proposals has brought out so many opinion pieces in the media that I hesitate to add my voice to the cacophony. However, as my final contribution to the Applegater under the rubric of "Earl's Pearls," I want to take the opportunity to express an insider's historical perspective on the evolution of medical care and, further, how the principles of medical ethics may help guide our decisions about achieving the greater good for the American people.

During my 30-year career in emergency medicine, I witnessed marvelous advances in the fields of imaging, surgery, coronary disease management, pharmacy, and medical informatics. These technological advances certainly improved the outcomes for selected populations; however, they have been accompanied by enormous changes in the cost of medical care. At the beginning of my clinical practice in the early 1970s, the standard charge for an emergency room visit was \$20. By the time I retired six years ago, this fee was closer to \$200-\$500 for relatively minor injuries and illnesses. Similar multipliers have compounded the additional fees charged for laboratory services and imaging (X-rays, CT scans, Ultrasound), such that an ER visit bill for a more serious illness will often be well over \$1,000.

The fact that emergency rooms are mandated by federal law to evaluate every patient who presents himself, regardless of ability to pay for services, is an expression of the ethical principle of "medical justice" in which most of my colleagues and I took some pride. However, the moral satisfaction that a patient's medical care would never be delayed by an obligatory "wallet biopsy" at the front door, did not translate into a free pass, as charges for emergency services have far outstripped inflation. Part of the reason for this is "cost shifting," the policy of overcharging for medical care because there is a higher rate of non-payment for emergency services compared to doctor's office visits.

America seems to have embraced a medical paradox, achieving excellence in the training of medical professionals and the development of superb medical centers equipped with advanced technologies,

while at the same time allowing a large portion of the population to be chronically underserved through lack of insurance and affordable access. Nearly 50 million American citizens lack medical insurance, and those who have it often are required to wrestle with their insurers to receive the benefits to which they are entitled. Rescission, the industry-wide practice of cancelling high-cost policyholders, amounts to 'cherry-picking' their clients. Minimizing their risk may increase company profits, but a number of studies have shown that uninsured people are more likely to die prematurely than those who are insured. A recent study by the Institute of Medicine estimates that nearly 20,000 Americans die annually for lack of coverage.

Insurance premiums have been rising uncontrollably, like other medical expenses, for many years. Employer-supported plans are a great benefit enjoyed by many, but the reality is that 80% of the uninsured come from families with full-time or part-time workers who cannot afford the premiums. Since my retirement five years ago, I have spent over \$50,000 for medical insurance for my family and received virtually no benefit as we have been healthy and the annual deductible was \$5,000. When I qualified for Medicare earlier this summer, our insurance premiums dropped nearly 50%, and my coverage no longer has the huge deductible, that restricted its use to catastrophic events. It is ironic that over ten million poor Americans who are eligible for public insurance programs have failed to enroll, mostly due to lack of knowledge of available programs.

The New York Times has aptly called this situation "a personal tragedy for many and a moral disgrace for the nation." Unpaid medical expenses have now become the number one cause of personal bankruptcy in America, so the implications for society are extremely broad and go far beyond the personal suffering of individual patients who do not seek appropriate care in a timely fashion due to high costs. The present effort to reform the program by public oversight and competition has sparked a disinformation campaign, including the ludicrous notion of "death panels" and

critical commentaries on the very popular and successful British and Canadian health services, is an indication of how far we have drifted outside a common understanding of what is good for society.

In this era of rapidly expanding medical technologies and increasing costs, it is very important to consider the ethical as well as the financial implications of our collective decision-making. The underlying ethical principles that govern the practice of medicine have similarly been evolving because of modern lifesaving technologies. From the ancient Greek and early Christian philosophers we derive the ideas of beneficence and patient confidentiality. The Hippocratic Treatises elaborated the principles of altruism, competence, and the acceptance of uncertainty in medicine: "Life is short, the art long, the occasion fleeting, experience often fallacious, and judgment difficult."

In the 20th century, the art of caring evolved into the science of curing. Medical ethics were impacted by the teaching of men like William Osler, who emphasized asepsis, sanitation, anesthesia and the importance of detached reason over emotional judgment. Osler believed that physicians should be like hard-working scientists, humble and imperturbable, and warned against the tendency of doctors to become arrogant and affluent. Over the past 50 years, we have experienced an age of technological advancement in imaging, surgical techniques and drug development such that we have now entered a brave new world of medical entrepreneurship, one where our autonomy and informed consent are balanced against the technological imperative to employ all possible means to save lives. In this environment, where medical costs are rising at the same time the economic base is shrinking, profound and serious consequences will result from no action.

Oregonians have gone to the polls repeatedly and demonstrated a compassionate collective understanding of end-of-life issues in the "death with dignity" initiative. A society in which citizens are denied vital medical services because of economic stress, however, is not conducive of a life with dignity. I agree with former emergency physician and Oregon Governor John Kitzhaber's idea that society should at least guarantee medical services to all children and youths until their 18th birthday, placing the right to medical care in the same category as the guarantee for a decent public education. Public health depends on a healthy education as much as a good education depends on the health of

our children. Kitzhaber's Oregon Health Plan went a long way to helping Oregon's medically indigent, but now serves only a fraction of the eligible population due to underfunding; qualification now depends on a lottery-type selection process.

As for the ability of government agencies to operate a health care system efficiently, Medicare is a shining, successful example that every senior and physician in this country would rue to lose. Government already is in the business of medicine, licensing physicians, nurses, pharmacists, and other medical professionals; regulating drugs; investigating epidemics; and providing services to Americans in uniform. Government can help build and support a more just system, although much depends on the endurance of health care reform activism. Vested interests oppose change and have engaged in a wholesale fear-mongering campaign in a self-righteous, cynical attempt to maintain their profits through misrepresentation.

How health care reform will change Oregon and the nation is yet to be decided by our state legislature and Congress. Our representatives should consider the ethical imperative that quality health care is a fundamental right of citizenship, and that the greater long-term good will be served by the compassion of cool reason and not the hot indignation of the media-driven misinformed. Senator Ron Wyden's support for reform that includes a "public option" is commendable, in my opinion, and the much-bereaved late Senator Edward Kennedy sounded like a modern day cultural Hippocrates when prescribing a solution to the politics of health care reform: "The work goes on, the cause endures, the hope still lives, and the dream shall never die."

The American ideals of equality, justice, liberty and the pursuit of happiness mean more than the right to express ourselves in public, to vote and to bear firearms. In my opinion, these ideals bear ethical imperatives: to protect the public by defending us from aggression, to provide for our education and to guarantee our public health. What is at stake in this debate is the very health of our republic.

Earl Showerman, M.D.
541-846-0681

Editor's Note: This will be Earl's last column. The Applegater wishes to thank Earl for his wonderful contribution to our publication over the past year. We wish him the best of luck in the new endeavors he's taken on.



*Ashland and Downside, Oregon
of Blue Pine Farm*

Our local flavor.
...visit the Co-op today!

Fresh, local, healthy, and delicious! As a Certified Organic Retailer, the Ashland Food Co-op's priority is to provide you with the best, most wholesome foods available. We believe in the safe, sustainable, growing practices of our local and regional family farmers. We aim to delight every shopper. Come to the Co-op to experience Ashland's local flavor!

www.ashlandfood.coop

Ashland Food Cooperative
237 N. First, Ashland, OR • 541-482-2237



OWEN JURLING
LICENSED ACUPUNCTURIST

North Fifth Street
Jacksonville, OR 97530

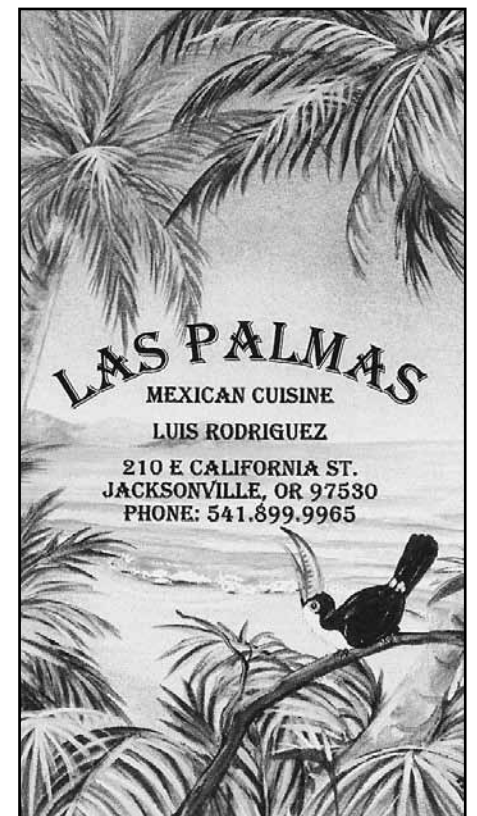
For An Appointment Call:
541 • 899 • 2055
healingpointacupuncturellc.com

Therapeutic Massage
... adding life
to your years



PAT GORDON, LMT
Licensed Massage Therapist
OR Lic. # 7193

Applegate Valley
541/899-7655



LAS PALMAS
MEXICAN CUISINE
LUIS RODRIGUEZ

210 E CALIFORNIA ST.
JACKSONVILLE, OR 97530
PHONE: 541.899.9965



JACKSON COUNTY

Library Services

Friends of the Applegate Library News

Our last meeting took place on July 14, 2009, and Christopher Shockey was elected the new president of Friends of the Applegate Library (FOAL). We are glad to welcome Christopher into this position and know that he will add a lot of creative spirit to the library.

It was voted and approved at this meeting that Carole Karvis will use \$100 of the FOAL account money to research and buy new educational toys for the children's section of the library. Be sure to stop by with your kids and see what Carole has provided for their educational entertainment.

This summer, during the Summer Reading Program, we had Rich Glauber, a professional troubadour, here to present

a program of "Music in Action." It was enjoyed by both parents and children. Requests of "Let's sing it again," were heard throughout the library.

We had 30 young children sign up for Summer Reading this year. Of the children that finished the program, 310 books were read. The Friends of the Applegate Library donated a Barnes and Noble gift certificate for the children's drawing prize.

Karen Hardman and three young friends presented four different puppet shows, including shadow puppets that they made for the story "Tikki Tikki Tembo." Then, the audience was invited to create their own shadow puppets and experience the shadow puppet stage.

Steve Gehres brought wood scraps and the children created wild sculptures out of them with tacky glue that allows balance-defying shapes to adhere. They built towers, car ramps and several abstract sculptures.

Young local musicians, who have attended Music Camp put on by Vicki Gonzales and Karen Hardman, came to perform. The children created their own instruments to add to the rhythm section. They made African rattles with smashed bottle caps, rain sticks and kazoos.

Thalia Truesdell taught several people the old world craft of making lavender wands from the abundant lavender that grows in front of the library, and they were delighted to go home with their own sweet smelling sachets.

Other crafts were offered throughout the Summer Reading program. Children decorated cloth book bags and made beads from rolled up pieces of magazine paper, although you would never guess, to look at them. The designs are unpredictable and exciting, and the beads are a welcome addition to any collection.

The teens had books to read and their activities to complete. Eighteen teenagers signed up this summer. One lucky teen won a digital camera in our local drawing.

New this summer was an adult bingo reading game. Beverly May won a gift certificate from Fred Meyers.

Teen Read Week 2009 will be celebrated Oct. 18-24! This year's theme is "Read Beyond Reality @ Your Library," which encourages teens to read something out of this world, just for the fun of it. Teens will have had the opportunity to vote for their favorite books online and these will be featured during Teen Read Week.

The Friends had a self-serve book sale in July and August and are accepting donations of books in good condition for their larger November sale. Please bring your book donations to the library during library-open hours only.

It's been a fun and productive summer for children, teens and adults. Stop by the library and see what's in store for the winter months.

Joan Peterson • 541-846-6988

Jackson County Library Services' New Web Site

Redesigned to be more user-friendly, Jackson County Library Services has launched its new Web site at www.jcls.org. Find information on all branch libraries, including locations and open hours. Access the library catalog or your patron account. Download a book or find new material by your favorite

author. Learn when the next storytime, summer reading program, or teen activity is scheduled. Research databases or reserve a meeting room at the Medford Branch. All this and more at www.jcls.org!

For more information, please contact Kim Wolfe at 541-774-6443.

Friends of the Ruch Library Annual October Book Sale

This year's sale will be on Saturday October 17th, 9 am to 4 pm. (Friends of Ruch Library Members are invited to a pre-sale on Friday from 1 - 4 pm.)

Look for the big tent on Upper Applegate in Ruch, between Crystal Clear

Satellite and the RAT Station.

Donations of books, video tapes, VDs, and DVDs welcome anytime at A-Frame Bookstore or leave in covered breezeway of storage building on left of library driveway.

Josephine County

Williams Library News

Williams Friends of the Library will be holding their Fall Book Sale on Sunday, October 18 from 10 am to 3 pm at the Williams Grange, 20100 Williams Highway, Williams, OR 97544. For more information please call Prem Miles at 541-846-6718.

Josephine Community Libraries Inc (JCLI) will be opening the Williams Branch Library tentatively in early November. For more info, please check www.josephinelibrary.org for updates on Williams Branch Library opening.



Reeve doing what he loved so much, shamelessly promoting Buncom by leading the 2004 Buncom Day Parade. Hooray for the Mayor!

Applegate Red
WINERY LLC



Frank F. Ferreira Jr.
222 Wine Club L.L.C.

541-846-9557

applegatered@applegatered.com

Tasting Room Hours: 11am - 6pm
222 Missouri Flat Rd.
Grants Pass, OR 97527

HISTORIC INN • RESTAURANT • SPECIAL EVENTS VENUE
NUNAN ESTATE

Uniquely elegant Bed & Breakfast -
Victorian & modern rooms
Private dining rooms & spacious
outdoor facilities for weddings, parties
& other special events
Carriage House Restaurant - Eclectic Cuisine
Dinner Tuesday - Saturday



INFORMATION/RESERVATIONS: (541) 899-1890
www.nunanestate.com • Jacksonville, Oregon

39th Annual
CLAYFOLK
POTTERY SHOW & SALE



November 20, 21, 22
Friday 4pm-9pm
Saturday 10am-7pm
Sunday 10am-4pm

The Medford Armory
1701 S. Pacific Hwy (99)

FREE ADMISSION

Over 60 Artists Showing
Demonstrations
Adult & Children Clay Play Area

www.clayfolk.org

Help keep Ruch Library open three days each week!

Why must we pay for extended hours?

Here's the story: When the Jackson County Library System re-opened in November 2007, after a six-month closure, it did so with only half its previous budget. For Ruch, this meant being open only two days, Tuesdays and Thursdays. In response to our community's outcry, the Friends of Ruch Library began a fundraising campaign to add hours for a third day. With outstanding community support, we raised money to open the library for four hours on Saturdays.

Each year we must meet the challenge of paying for our extended hours, and we can only do so with your help. The current cost per year is about \$12,300, or \$60 per hour for 208 hours. Some of the money comes from our book sales, our annual Art Show & Sale, and other special events, but the majority comes from direct contributions. Every penny raised for extended hours is used for that purpose alone.

\$60/Hour? Why so much?

It's easy to think of a library as being just materials and staff, but it takes more than that to provide the services the library offers.

That \$60 per hour includes not only staff salaries and benefits, but also a share of the costs of running the county library system.

It makes possible the computerized catalog, material reserves (placing holds for books, DVDs, audio books and more) to be brought to our branch by courier, programs like Children's Summer Reading, online reference answers, Interlibrary Loan,

collection development staff (deciding what new books, CDs, and magazines to buy in addition to standard best-sellers), a small staff doing administration and planning for the entire 15-branch system, research databases and article files free to the user but paid for by the library system. It also pays for operational costs like supplies, maintenance of the public copy machines, and free internet service and computer use for all.

Please help support extended hours:

- Make a monthly pledge—now payable from your credit or debit card for the first time! Pledge any amount. A one-year pledge of \$5 per month pays for 1 hour of library service! The goal we must meet is 208 hours, an extra four hours per week for one year.

- Make a direct contribution. You can use the form at right. Contribute as a gift to someone; we'll send a thank-you in your name (be sure to give details on form).

- Support our other fundraising opportunities.

- Volunteer to serve on the Fundraising Committee.

- Want to do more? Tell your friends and neighbors of the continuing need to financially support our library's extended hours.

Please use the form right next to this article, to make a pledge or contribution. Return it to us by mail or give it to a staff member at Ruch Library.

Thank you for being a library user and supporter!

Cynthia Cheney • 541-899-1114
The Friends of Ruch Library

Ruch Library Programs

The Friends of Ruch Library are happy to offer another eclectic roster of programs for the coming year. We hope you can join us to be entertained, educated and inspired. There is no charge for the programs, although donations are welcome and will be used towards keeping our library open those extra four hours a week. For more information or to learn more about upcoming programs, visit our website: www.forl.org.

Bring your enthusiasm and voices to a **Family Sing-Along** with Chris Bratt, Karen Hardman, Vicki Gonzalez and young friends in the Ruch Library Community Room on Friday, October 9, from 7 – 9 pm. We will provide song books and some rhythm instruments, but bring your ideas for old favorites. This will be music and fun for all ages!

Out of the Ordinary Oregon with Connie Battaile is scheduled for Saturday, November 7 at 1:00 pm at the Community Room at Ruch Library. Battaile will use historical photos and maps as she revisits events and curiosities in Oregon history that help define our state's unique identity. She is a local author, a retired reference librarian, and has been an Oregon Council

for the Humanities scholar. Please join us as we journey through floods, human foibles, and of course, the famous exploding whale!

December brings us the **Third Annual Ruch Artisans' Exhibit and Sale**. This display of some of the finest Applegate's artists' work will be December 10-12 at Ruch Library from noon -7 pm Thursday and Friday, and 12- 5 Ppm on Saturday. Plan to do your holiday shopping locally this year, selecting from candles, cards, ceramics, hats, jewelry, mosaics, paintings, photography and much, much more. Thirty percent of the sales are donated by the artists to support the extended hours for the Ruch Library.

A peek into the future:

January 8, 2010, Cindy Deacon Williams, from the National Center for Conservation Science, will be presenting **"Preparing for Climate Change in the Rogue River Basin."** She will identify stressors, risks and recommendations for increasing resilience and resistance in human, built, economic and natural systems. This is one program you will not want to miss!

Thalia Truesdell • 541-899-8741

Count me in!
I want to support extended hours
at Ruch Library.

Name: _____

Email: _____

Phone: _____

Address: _____

City: _____

State & ZIP: _____

Check: amount: \$ _____

VISA MasterCard Gift in name of another

Acct. #: _____

Exp. Date: _____

Please charge \$ _____ to my account each month. This authorization will remain in effect until I give reasonable notification to terminate the authorization.

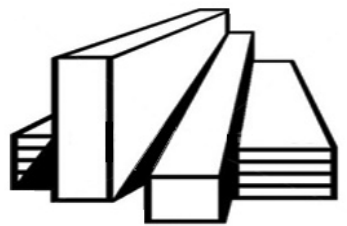
Authorized signature: _____

Date: _____

If this is a gift in the name of another person, and you wish a thank-you sent to them, please include their full name and address.

All contributions support services at Ruch Library, and are tax-deductible to the full extent of the law.

**Please mail to: The Friends of Ruch Library,
7919 Hwy 238, Jacksonville, OR 97530**



Retail Lumber and Hardware Store in historic downtown JACKSONVILLE.

We specialize in hard-to-find siding and flooring that will match your building needs. Reasonable prices and friendly service.

Family owned for 55 yrs. Open 8:00 AM to 5:00 PM Monday - Friday

JACKSONVILLE LUMBER COMPANY

155 S. 4TH ST. Jacksonville, OR 97530 541-899-1271 • 541-899-7356 Fax

**Would your loved one or friend
need special assistance in an
EMERGENCY?**







Are you and your loved ones prepared for a disaster?



Disaster Registry
Think Ahead. Be Prepared.

You should sign up for the Disaster Registry if you would:

- Need outside help to safely leave your home during a disaster
- Be in jeopardy if you stayed in your home, without assistance, for three days
- Need special notification about the need for evacuation, due to impairment

www.rvcog.org/Disaster_Registry_Online_Form.pdf to download an application or to apply online.

For more information contact the Rogue Valley Council of Governments at (541) 654-6674.
Design donated by SOFCU Community Credit Union



11th ANNUAL GARDENING SYMPOSIUM
 RCC/SOU Higher Education Center
 Medford, OR
November 7, 2009
Saturday 9:00 to 5:00

Registration Fee: \$40 (includes lunch)
 call: (541) 776-7371, or
 email: robert.reynolds@oregonstate.edu
 For class descriptions and registration materials go to
<http://extension.oregonstate.edu/sorec/gardening>
 OSU Extension Service in cooperation with Jackson Co.

More Than Just a Gift Shop...



An Experience of The Spirit!
 Mind, Body, Spirit Books and Gifts

HeartSong
 Spiritual Enticements...

Jerry and Jeane Shapiro
 541-471-6394 - HeartSongBookstore.com
 224 SW 6th, Grants Pass · M-F 10 to 6:00 Sat. 10 to 4:00

Outpost Adventure
 BEANS BULLETS BEER

Monday - Saturday 8-8, Sunday 12-6

W E B A K E Buy Any Pizza
T A K E & B A K E Get A 2 Liter Soda
FREE!

We Also Have...
 Biscuits & Gravy
 Hot Dogs
 Spaghetti
 Baked Potato Bar

One Coupon per Family, Please - Offer Good While Supplies Last

181 Upper Applegate In Uptown Ruch! 899-1113

AMENDMENTS ~ IRRIGATION ~ POTTING SOIL

TAKUBEH
 farm & garden
WAREHOUSE
 "KEEPIN' IT LOCAL!"

WORM CASTINGS ~ GUANOS ~ LIQUID FERTILIZERS
 20690 Williams Hwy. Williams
 M-F 9:30-1 & 3-6pm Sat. 9:30-1
8 4 6 - 0 4 2 0
takubeh@email.com

McKee Bridge
 Restaurant and Store

899-1101

Breakfast
 Lunch
 Dinner
 Full Bar

- In the Applegate since 1938!
- Banquet room for parties, car clubs, motorcycle runs, etc...seats 50
- Dine in or take out
- Halloween Party - Sat. Oct 31, 2009
- Next to the park, Applegate River and 5 miles (last stop) from Applegate Lake!



9045 Upper Applegate Rd, Jacksonville

BIRDMAN

Fall migration

BY TED A. GLOVER



The rufous hummingbird (*Selasphorus rufus*) is known as the feistiest hummingbird in North America, tirelessly chasing away other hummingbirds, even in places they're only visiting on migration. Females (photo left) are green above with rufous-washed flanks, rufous patches in the green tail and often a spot of orange in the throat. Males (photo right) are bright orange on back and belly with a vivid iridescent-red throat. All photos @ Joseph V. Higbee.

Fall is on the horizon and that means the birds are on the move. We've already witnessed the departure of many birds that spend summer in our area, but head south for the winter time.

By mid-July the male rufous hummingbird has left, followed soon by the youngsters and females. Only a few of the more than 300 species of hummingbirds actually migrate. Most live in the warm climates of the tropics. The rufous has one of the longest migration paths in the world of hummingbirds. From the northern edge of their breeding range in southern Alaska, to the southern edge of their wintering range, in southern Mexico, is nearly 8,000 miles.

This little bird, less than four inches in size and weighing only about one eighth of an ounce, travels northward in the spring along the Pacific Coast, but in the fall, after breeding, heads for the Rocky Mountains and travels south, to Mexico.

In our area we also have seen the departure of the orioles, many types of swallows, the western tanager, osprey, and the black headed grosbeak. But, just when

many species are leaving, others are beginning to arrive.

The fall migration is really a much longer event than the northward movement in the spring. As we mentioned, the hummers leave very early and some waterfowl arrive as late as December. We also see an influx of birds that may be present all year, but as the winter begins to arrive, and the nights grow cooler, they begin to congregate more in the warmer valleys.

Expect to see larger flocks of juncos, chickadees, pine siskin, and nuthatches, as they come down from higher summertime elevations. Also watch for larger concentrations of American robins, often travelling southward with cedar waxwings.

A great spot to view thousands of birds during fall migration is the Great Salt Lake in Utah. Millions of birds stop over here after breeding to tack on some weight for their continued trek south. As many as 500,000 Wilson's phalaropes and three times as many eared grebes have spent weeks or even months here. This is the place to see large concentrations of stilts, avocets, and other shorebirds, plus ducks...ducks...ducks!

Ted A. Glover • 541-846-0681

Voices of the Applegate will keep on singing

BY JOAN PETERSON

Many of you are aware of the passing of David Marston, our beloved choir director who died of Creutzfeldt-jakob disease on June 22. He led the Voices of the Applegate for almost seven years and many of our concerts were performed at the Applegate River Ranch House with standing room only.

Dave was an extremely ambitious and talented man. His mission was to spread music throughout our communities including Ashland, Applegate, Grants Pass and Medford. He led the Siskiyou Singers, the Peace Choir, the Methodist Church Choir in Ashland, Three Rivers Choir in Grants Pass, Voices of the Applegate and many smaller ensemble choirs. He also led an Extended Circle of singers who sang in nursing homes, retirement homes and assisted care facilities. He sang to the boys in juvenile hall in Grants Pass once a week for many years. And of course, he led the famous Beatles Band, the Nowhere Men, and played in many venues throughout the Rogue Valley. We will miss him profoundly.

One of Dave's favorite songs was "How Can I Keep From Singing." This song, an old hymn that has been revived by folk singers like Pete Seeger, dates back to 1864. He used to tell his choirs that when

he was going through one of his hardest times, the words of this hymn would come to him and bring him out of his sadness. Here are a few of the lines from the song:

*"My life flows on in endless song above earth's lamentation
 I hear the real tho' far-off hymn that hails a new creation.
 Thru all the tumult and the strife I hear that music ringing
 It sounds an echo in my soul,
 how can I keep from singing."*

The Voices of the Applegate cannot keep from singing. We are planning to continue with the choir, and although we have not yet found a new director, we are actively seeking one, and are in the process of interviewing prospective musicians. We plan to begin again in the Winter and we will put out announcements when we are ready to begin. If anyone is interested in joining the Voices of the Applegate please call: Joan at 541-846-6988 or Marvin at 541-899-7861.

Joan Peterson
 541-846-6988

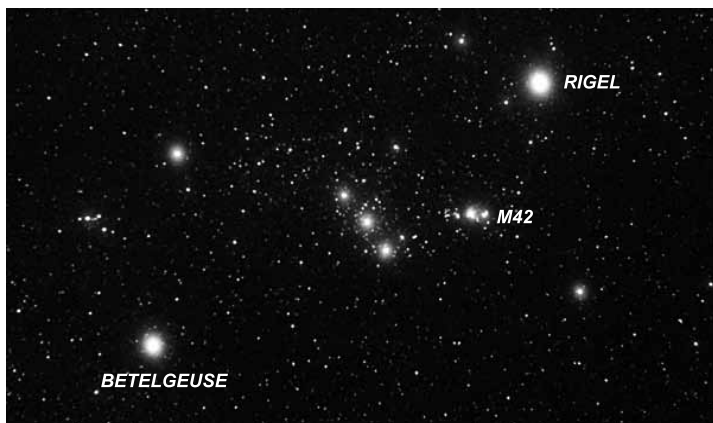
THE STARRY SIDE

Orion the hunter

BY GREELEY WELLS

I'm going to assume that if you know any winter constellation, it's Orion the hunter, with his famous belt of three stars in a row. He's a constellation who really looks like what he is: head, shoulders, belt, sword and legs. Who could ask for more?

And as to finding him, let me walk you outside your house into the night around 10 pm on the 15th of November. Now we have to orient to the east. Where does the sun set at your house? That's west. Where does the sun rise? That's east. When you to look at the eastern horizon the next important question is do you have an eastern horizon or just some trees, houses or mountains? If you don't have an opening you're a lot like me. I'm in a valley and everything rises late over my easterly mountain. If that's the case, there are at least three things you can do: 1) Go to another location where you know where east is (use a compass if you don't). 2) Wait until later in the night where everything rises higher in the easterly sky. 3) One final solution: wait to look for Orion in December because he will appear higher up the easterly night sky. Assuming you've got no problem looking east, look a bit to the right, for Orion actually rises east southeast. You'll see three stars on top of each other (see photo right). That's his belt. (Note that in this orientation Orion appears to be lying down but actually he is just turned sideways with his head to the left of the belt) The bright star to the left of the belt is the famous Betelgeuse, which is Orion's right shoulder. Above and to the right



are two dimmer stars which make a triangle with Betelgeuse and form Orion's two shoulders with his head above. Turn your head to the left to see the three-in-a-row belt with the triangle above it. The head is actually a small triangle itself. Now look at the shoulder to your left (Orion's right shoulder). A row of stars makes an arm, and a club at the end of them is held high. Next, do you see another set of stars that you could imagine as a shield, held by his left arm (the one to your right)? You've got the upper torso!

Now for the legs: the bright star to the right of the belt is Rigel. That's his left leg. There's another star above which is his knee. I like to see the legs as bent, as if he were running. That would make Rigel a foot. There's a good star making the lower leg too. Between these two, as if hanging from Orion's belt, is a set of at least three close stars (the top one dim), one of them is a warm-colored, fuzzy and the bright one. This is M42, the famous Orion Nebula. It's a big star factory, really. With optical aids, it's wonderful—the stronger the magnification, the more impressive. It's one of the few nebulae that can be seen with the naked eye. It's 1,500 light years away, a light year being the distance that light travels in a whole year. By the way, light takes only seven seconds or so to reach earth from the sun, which is 93 million miles away! Wanna do some math and get bogged?

I'm going no further, KISS: (keep it simple stupid!) So that's your one challenge: find Orion. He will get higher and higher all winter and still be visible in the west in April, when he will appear to be standing up on the western horizon. What fun! I sure hope you got this one and will keep it with you. To all my friends who have been urging simplicity and clarity, I hope I've succeeded. Don't hesitate to tell me, one way or the other. Please!

THE PLANETS

Jupiter continues to be our only planetary show of the evening. All of the other planets, including Venus, grace the dawn. We've been watching the large bright Jupiter making it's way up from the east, each night getting higher and higher. In October in early evening (around 9 pm) it's almost due south and quite beautiful. November finds it in the southwest, setting before midnight. Look for Jupiter November 22 and 23 accompanied by a "halfish" moon. December's Jupiter, a sunset planet, is definitely in

the west and sets around 10 pm.

Mars rises as Jupiter sets about 1 am in October. In November, it rises about midnight, and by mid-December it's rising about 9 pm. Mars is getting brighter and will be up and prominent for New Year's celebrants.

Saturn's visible in the dawn for you early risers, near the other planets in the eastern sky. It appears very low in October, and very near Mercury. On October 8 at dawn, Saturn, Venus and Mercury are all so close together they can be seen together through binoculars. By December, Saturn's rising around midnight.

Mercury is ever-elusive, as usual. But October is a good time to try to see it. On October 5 and 6 it's up about 1-1/2 hours before sunrise.

Venus is above and the brightest of the morning planets in the east. And they all share the neighborhood of dawn. Venus is sinking towards the sun in November, and is not easily visible in December as it plunges into the sun's early light.

OF SPECIAL NOTE

The Orionid meteor shower is very favorable this year, partially because it's a moonless sky. This meteor shower radiates from the shoulder of Orion, at the star

Betelgeuse, early in the morning before dawn (about 5 am). You might be able to count 15 or more meteors per hour in good dark conditions on the night of October 21, and maybe on October 17 and 18. These meteors result from the earth passing through Halley's comet's dust trail. (Halley's comet orbits the sun just as we do). Each year in our orbit we pass through the dust the comet has left in its wake. (Each time we pass through the path of a comet, the bigger the better, we get a shower and a show!)

The Leonid meteor shower is most visible on the night of November 17 and 18 in the early morning, but active from November 10-23. Leo rises around midnight, and the radiance comes from the Sickle (mane) of the lion; the moon is not a factor. This meteor shower is dust from comet Tempel-Tuttle, named after the two men who first saw the comet at about the same time. These are fast and often bright meteors, and half or more leave a trail. There could be a storm of them. (No guarantees though.)

The Geminid meteors peak during the pre-dawn of December 14 radiating from the slightly dimmer Caster brother of the Gemini. Caster is the higher star rising in the east before dawn. There is no moon again, and a good chance for a dozen or more meteors per hour on both December 13 and 14 about 2 am.

All three months have many secondary meteor showers, so pretty much any time in late evening or dawn you may find some meteors to thrill you. Try finding the Ursid shower on December 22.

The winter solstice is on December 21. (December 7 is strangely the earliest sunset.) Halloween is on October 31 (All Saints' Day November 1 and All Souls' Day November 2). There's a Friday the 13 in November: watch out if you're superstitious. And if you are superstitious, go to other countries where they don't care about 13s but have other cultural bad luck numbers (like 17 in Italy). Tuesday is the unlucky day in South America! It's all cultural.

On December 1 the full moon is very close to the Pleiades and on the 29 it is almost centered in them. The moons of this fall quarter all land at the beginning of each month: October 3, the Harvest Moon; November 2, the Hunter's, Frosty or Beaver Moon and December 1 and 31 are both full moons. The latter may also be called the Moon Before Yule or the Long Night Moon. This means that second full moon of December is a blue moon! So this year we have 13 full moons. Last year we had 12 full moons with one being a blue moon. Our next blue moon will be in 2012, a very auspicious year: the last year of the Mayan calendar!

greeley wells • 541-840-5700
greeley@greeley.me

Bella Union
Restaurant & Saloon
Jacksonville Oregon 541 899-1770

HIDDEN GLENN LLC
ADULT FOSTER CARE IN THE APPLGATE
2005 Construction
Private rooms, medicare accepted

SMOKE FREE AND QUIET.
LOCATED ON 10 BEAUTIFUL ACRES
DAILY VISITS BY DEER AND TURKEY
CALL JAZEL
541-899-3754

Roy Corpstein
Diesel Diesel Repair
Mobile Service

Wilderville, Or.
Owner Roy and Liz Corpstein

Auto, Truck, RV, Farm Tractor,
Gas Engines

541-479-1264
541-226-5051
jllcorp@peoplepc.com

AMERICAN FUEL REDUCTION L.L.C.

FOREST FUEL MANAGEMENT
BRUSH REMOVAL
HAZARD TREES

SENATE BILL 360 GRANTS
DRIVEWAY CLEARING
FIREWOOD

LICENSED
1-541-415-2940

CCB#184719
BONDED

INSURED
1-541-846-6906

Crafts-n-Crops
8800 N. Applegate Rd.
Grants Pass, OR 97527

-Just past Mile Post 2, on the left, going East-

Home of Irish Lass Soap
The Choice of Many Scents

Soap, Seasonal Produce, Stained Glass, Jewelry & More!

(541) 862-7380 We Ship!

Jacksonville Vision Clinic
Julie D. Danielson, O.D.

(541) 899-2020

950 North Fifth Street
Jacksonville, OR 97530

Save lives... spay/neuter.

- A female cat can begin breeding at 4 months old.
- In 7 years she and her off-spring can produce as many as 420,000 cats!

SNYP
Call SNYP today:
858-3325
www.saveneuter.org

Applegate Watershed

BY ED REILLY

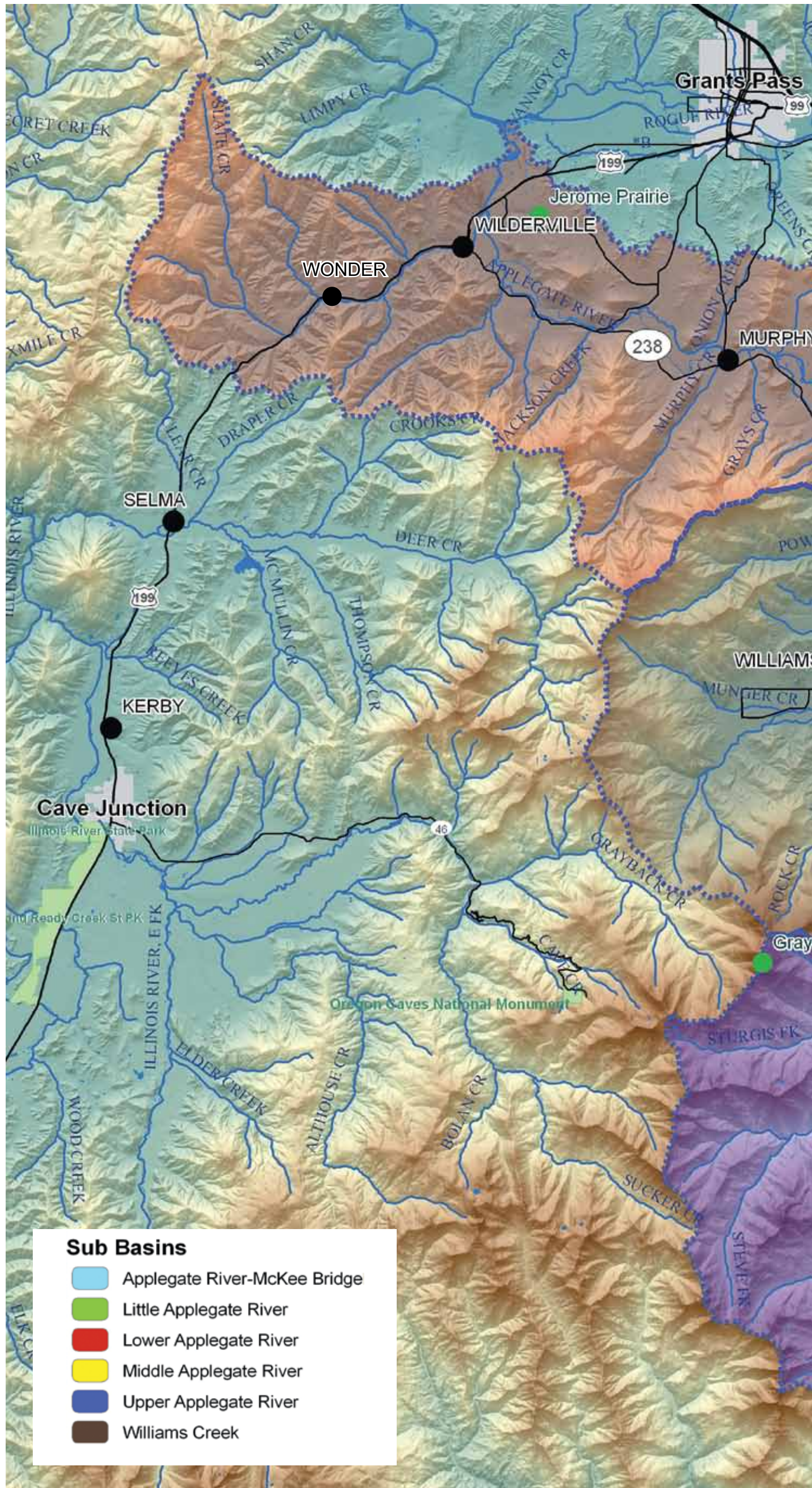
A watershed is a basin-like landform defined by highpoints and ridgelines that descend into lower elevations and stream valleys. A watershed carries water "shed" from the land after rain falls and snow melts. Drop by drop, water is channeled into soils, groundwaters, creeks, and streams, making its way to larger rivers and eventually the sea. Water is a universal solvent, affected by all that it comes in contact with: the land it traverses, and the soils through which it travels. The important thing about watersheds is: what we do on the land affects water quality for all communities living downstream.

The Applegate Subbasin is one of five subbasins in the Rogue River Basin. The Applegate Subbasin is subdivided into six watersheds: Upper Applegate River, Applegate River-McKee Bridge, Little Applegate River, Middle Applegate River, Williams Creek, and Lower Applegate River.

The Applegate River starts in California and flows 60 miles to join the Rogue River. The subbasin covers portions of three counties: Josephine and Jackson in Oregon and Siskiyou in California. Elevations within the subbasin range between approximately 880 feet at the confluence with the Rogue River, to just over 7,400 feet at Dutchman Peak.

Land Ownership and Use

The U.S. Forest Service (USFS) and Bureau of Land Management (BLM) administer 69.6 percent of lands within the Applegate Subbasin. There are two administrative units (Ranger Districts) that manage the USFS lands and two administrative units (Resource Areas) that manage the BLM lands. USFS lands are mostly large, intact blocks, while BLM lands are blocked in some areas and intermingled with private lands in other areas. The U.S. Army Corps of Engineers manages the Applegate Reservoir (less than 0.1 percent) and the State of Oregon manages 0.28 percent within the Applegate Subbasin. The remaining 30 percent of the subbasin consists of private lands, of which eight percent is managed as industrial forest. Ownership of the remaining privately-held land in the watershed is typically held in relatively small parcel holdings; 74 percent of all owners hold 23 percent of the private land in parcels of under 10 acres in size. Records from the 1990s indicate approximately 12,650 people reside in the Applegate Subbasin, with the greatest number of people living in the Murphy and Williams areas).



Sub Basins

- Applegate River-McKee Bridge
- Little Applegate River
- Lower Applegate River
- Middle Applegate River
- Upper Applegate River
- Williams Creek

Watershed map by Ed Reilly

Geology

The Applegate Subbasin lies entirely within the Klamath Mountains Geologic Province, also called the Siskiyou Mountains. The Applegate Subbasin contains some of the oldest (150-250 million years) and most complex geologic assemblages along the U.S. West Coast. Bedrock in the subbasin is composed of intrusive and metamorphic rock types which have been faulted, folded and broadly uplifted. Major rock types in the headwaters include granite, graphite/mica schist, serpentine, and medium grade

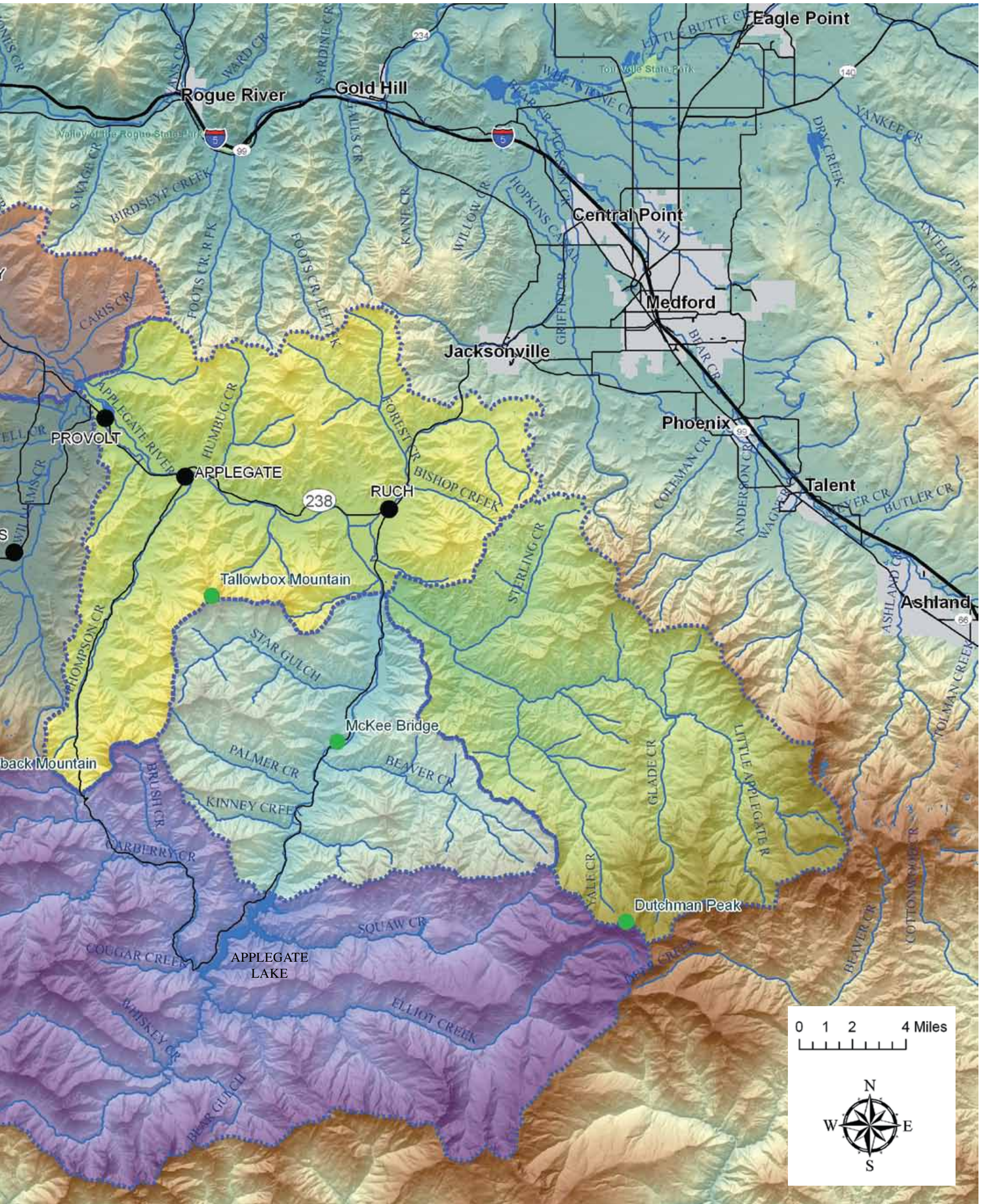
metamorphosed sedimentary formations. The vast majority of bedrock found in the middle and lowland portions of the basin is composed of weakly metamorphosed volcanic and sedimentary rocks. Notable exceptions are the large granitic intrusion near the confluence with the Rogue River and the large granitic pluton underlying the Williams Valley.

Streamflows

Streamflows in the Applegate River have been regulated by the Applegate Reservoir since its completion in December 1980. The United States Geological Survey

(USGS) has operated a streamflow gaging station near Wilderville (located 7.6 miles upstream from the mouth of Applegate River) from October 1938 to September 1955 and from September 1978 to the present. For the period of record, a maximum discharge of 47,500 cubic feet per second (cfs) occurred on January 18, 1953 and outside the period of record, an estimated maximum discharge of 66,500 cfs occurred on December 22, 1955. Floods of December 22, 1964 and January 15, 1974 are known to have exceeded the December 1955 flood.





Most of the runoff and flooding on the Applegate River and its tributaries are caused by winter rains, with major floods occurring when winter rains combine with melting snow. Summer low flows ranged from less than one cfs to 60 cfs prior to the completion of the Applegate Reservoir, and from 35 cfs to 140 cfs after the reservoir. The reservoir has moderated both high and low flows in the mainstem. There are fewer and smaller peak flows and also fewer extreme low flow conditions.
Sources:
The first paragraph is from <http://www.watershedatlas.org>.

All the other paragraphs are from:
*Water Quality Restoration Plan
Southern Oregon Coastal Basin
Applegate Subbasin
Bureau of Land Management (BLM),
Medford District
U.S. Forest Service (USFS), Rogue River-
Siskiyou National Forest January 2005*
The entire text can be found at:
<http://www.blm.gov/or/districts/medford/plans/files/wqrpapple.pdf>
Ed Reilly • 541-619-2497
Ed_Reilly@or.blm.gov



Jeanne Schattler
Office 541-899-1184
Cell 541-621-2480

Full Spectrum Service!
With complementary and compatible strengths we offer service with Energy, Efficiency & Care.
Members of the Million \$ Club.



Ramsay Realty
www.ramsayrealty.com



Debbie Stevens
Office 541-899-7969
Cell 541-621-7997

Notes from a Rogue entomologist: The European earwig in Fact and Fiction (Part 2)

BY RICHARD J. HILTON

First, a quick addendum to my previous story regarding the earwig, in which I stated that "There appears to be no documented evidence of earwigs inhabiting human ears." However, a reader from Williams called to notify me that while camping with some friends he had personally witnessed a case of an ear-invading earwig, so I may have been a tad hasty in exonerating the earwig and perhaps there is some factual basis for fear of earwigs crawling into your ear (although, thankfully, it does not seem to be an everyday occurrence).

Prior to the introduction of the European earwig, there was just one native species of earwig in Oregon, the Maritime earwig, which lives on the seashore eating small prey such as sand fleas. The European earwig arrived on both the East (Newport, Rhode Island) and West (Seattle, Washington) coasts around the same time, roughly one hundred years ago. This species is now well established in many areas both urban and rural. The European earwig is an omnivore. It will happily feed on other insects but will also feed on plants, particularly tender new foliage or softening fruit. The European earwig seems to thrive in the Pacific Northwest, where the earwig population became so high and posed such a nuisance in Portland that in 1924 a state of emergency was declared and a Bureau of Earwig Control was established. However, back then few insecticides were on the market and even fewer were effective. The method of control that was used at that time was biological control, using insects to fight insects. The main problem was that since the European earwig was a recent introduction to the US, there were no native insects which were adapted to feed on them. So, a common method of combating pests which have come from elsewhere is for entomologists to travel to a pest's native land to see what feeds on it there. In the case of the earwig, a parasitic fly was found in Europe and brought to the US. This fly species will lay an egg near an earwig, the egg will hatch almost immediately and the larva or maggot burrows into the earwig and then grows inside the earwig until it matures, whence it leaves the earwig much the worse for the experience. A large facility was built in Portland with the specific purpose of rearing earwigs and then parasitizing them with these flies. The parasitized earwigs were distributed widely and were also sold for a penny a piece. This type of biological control is a classic method for managing introduced pests and is still used today, though the whole process of finding and releasing an appropriate biological control agent is now highly regulated and involves considerable testing and evaluation.

Earwigs do not seem to be the scourge that they were in the 1920s, but whether the release of all those parasitic

flies was a major factor in reducing the earwig population is not entirely certain. However, it seems likely that it did have an effect. There are just not that many natural enemies of earwigs. Birds will feed on earwigs (chickens seem to like them) and that may be one reason earwigs are primarily active at night so as to avoid insectivorous birds. One other parasite of earwigs is a mermithid nematode or roundworm. These worms are soil dwelling, pale and hair-like and can get up to two inches long. When the worms are small they attack the earwigs while they are living in the soil during early spring. They grow inside the earwig and, much like the parasitic flies, consume them from the inside until the earwigs are more worm than earwig. These worms prefer moist conditions. When I first started my earwig studies, I needed a lot of earwigs and collected hundreds from an old rotting stump in my yard. It was not until later in the year that I discovered the majority of the earwigs that I had gotten from the stump were infested with these worms. I had to account for that when I evaluated the results of that year's research. Various studies, including my own, have shown that earwigs inhabiting apples and pears cause hardly any injury to the fruit and will consume many pest insects such as apple aphids and pear psylla. The situation is different in peaches, where earwigs can injure the fruit, particularly as the peaches soften near harvest time. In an unsprayed peach orchard it often seems that every split pit contains an adult earwig.

The topic of split pits brings me to the earwig in fiction. Insects do not generally play lead roles in literary fiction. One obvious exception is Gregor Samsa who turns into a giant cockroach or beetle (depending on the translation) in Franz Kafka's *The Metamorphosis* but at least he does start out human. However, a European earwig has the title role in the story "Gaston" by William Saroyan, who is probably best known as the author of *The Human Comedy*. The earwig is found in the split pit of a peach by a father and daughter, and while I do not want to give away any spoilers, let's just say the story could have been titled "An Insect Tragedy." In short, earwigs, like most of us, have their good side and their bad side. While they can cause problems in the garden as they feed on tender foliage in the spring or be a nuisance as they seek shelter in your rose blossoms or crawl into your house, please remember that earwigs can also provide valuable assistance in controlling pest populations in our apple and pear trees.

Richard J. Hilton
541-772-5165 ext. 227

Note: Richard Hilton is Senior Research Assistant / Entomologist at OSU—Southern Oregon Research & Extension Center.

APPLEGATE OUTBACK: MY OPINION

Be prepared: Details

BY BOB FISCHER



I wasn't always a legend. Once, I was just another Joe trying to get a deer rack that didn't look like a pair of eagle #2 fishhooks stuck in a potato. Then, on one dismal morning, everything changed. I'd been in my homemade tree stand, waiting for a deer for three miserable hours. Hoping it might warm me up a bit, I'd eaten all two pounds of Rick Montoya's recipe of homemade chili. It was a ticking time bomb. Due to the fact that I'd accidentally substituted some chopped prunes for raisins as a snack adding some urgency to the problem..

Attempting to leave my perch of pain I slipped on the rain-greased plywood and fell from my wretched roost. I began shearing twigs and branches on the way down. Two feet from the forest floor, my earthbound plummet stopped and I was flung skyward by my industrial strength suspenders, which had caught on a limb.

This hideous activity repeated itself again and again as I rocketed up and rocketed down. After an eternity, I was able to grab the tree stand at the last second and began hanging upside down like a wet, whimpering olive drab tree sloth. I spent the rest of the season in my den. What did I learn from that season-wrecking ride? For one thing, I've learned that an entire hunt can be ruined simply by messing with your stomach. In other words, details. Brother, your success depends on your attention to details, and since that day, I've never left anything to chance.

Take the rifle scopes, for example, the average hunter never trains for looking

through a scope, but I do! Three months prior to hunting season I begin wearing my Buckeye training glasses. You can get lenses to match the power and reticule of your scope. The glasses are guaranteed to fail when you least expect it, just as in real life. Those who use cheap scopes will want to train with the nearly opaque frosted lenses that the company provides at no extra cost. "Details."

Have you ever had a fishing trip ruined when you slammed the car door on your fishing rod? I solved that problem by cutting 6 inch sawtooth notches all the way around my car door. Now I can slam it on a canoe paddle and the wood won't be touched. A note of caution, check with your local police to make sure this is legal, since the howl of the wind passing through the notches sounds exactly like a siren.

Also, be sure to secure any objects in the back seat, since the screaming suction caused by a passing semi is enough to jerk a bowling ball through one of the notches. "Details."

"Attention to details is my motto." In fact, I just had it engraved on my best elk rifle. Unfortunately, the fellow who did the work ran out of space, so it actually reads, "Attention to made in the USA." But I wasn't upset. Even here all is not lost. You can train for failure by conditioning yourself to what you are going to have to listen to when you get home! "Details..."

Bob Fischer
541-846-6218

Friday & Saturday
October 23 & 24
9:00 a.m. – 4:00 p.m.
\$5 FEE for residential car or pick-up truck*

2009 Plastic Round-up
www.jcrecycle.org

Save Your Plastic for Recycling!

Items NOT Accepted:
You will be asked to HAUL AWAY any unacceptable items

- NO dirty plastic
- NO Styrofoam
- NO "compostable" plastic or #PLA 7
- NO PVC pipe
- NO vinyl
- NO above ground swimming pools/liners
- NO food contamination
- NO foam or rubber
- NO plastic with metal or electronics
- NO spray bottle nozzles or pumps with metal
- NO containers with any chemical residue
- NO Latex, Nitrile or rubber gloves
- NO coolers

Acceptable Items:
SORT CLEAN & DRY plastics into Soft Plastic, Hard Plastic, Nursery Pots/Trays. Go to www.jcrecycle.org for a longer list.

<p>Soft Plastic</p> <ul style="list-style-type: none"> dry cleaning & grocery bags shrink & bubble wrap freezer, zip lock & chip bags cereal liners Mylar & Visquene six pack rings tarps greenhouse film fertilizer & seed bags drip tape landscape fabric <p>Hard Plastic</p> <ul style="list-style-type: none"> all plastics w/numbers baling twine toys – remove metal 	<ul style="list-style-type: none"> DVD's & CD's VHS, 8-track, audio tapes buckets clam shells bottle caps & drink lids lawn furniture pet igloos laundry baskets synthetic wine corks plastic strapping drip irrigation election signs Nursery Plastics nursery potting trays nursery pots
--	--

2 LOCATIONS

- **Jackson County Expo**
1 Peninger Rd, Central Point
- **Ashland Armory**
1420 E. Main, Ashland

*Businesses and large loads: \$5.00/yard.

Support Your Local Farmer

Tuesdays—Ashland Armory—East Main & Wightman
Last market of the Season—November 24
8:30 am—1:30 pm

Thursdays—Medford Armory —1701 South Pacific Hwy
Last market of the Season—November 19
8:30 am—1:30 pm

Saturdays—Ashland—Lithia Way & First Street
Last market of the Season—October 31
9:00 am—1:00 pm

www.rvgrowersmarket.com ~ 541-261-5045

Oregon Trail credit & debit cards, WIC & senior coupons accepted

Missing cat leaves lasting legacy

18th Annual Puss 'n Boots Ball set for October 24

BY CAROLE MOSKOVITA

In 1989 Sally Melton's cat, Ethel Ann, went missing from her Talent home. Frantic, Sally phoned the Jackson County Animal Shelter to see if they had found her. They hadn't; but Sally was impressed by the way Colleen Macuk, a Shelter employee, responded to her call.

"Colleen was so kind and wonderful to me," said Sally, "I knew I just had to meet her."

Later, Sally drove to the "pound" as it was then known and Colleen invited her to take a look for herself. Although she didn't find her cat, Sally did discover that the facility could use more help. Disinfectant was in short supply, the cat cages had no kitty litter or containers, no dogs were being walked, etc. Sally, still hoping her cat would turn up, began to visit daily, often stopping beforehand to buy some kitty litter and pans for the cats, then staying to walk a dog or two. When her friends learned what she was doing, they started coming along as well.

Eventually Sally Melton's prodigal cat returned home. But by this time, Sally and her friends had found their passion—helping the animals housed at the county pound. Colleen Macuk, now Program Manager for the Jackson County Animal Shelter, says that although she had already started a small volunteer program, it wasn't until "Sally showed up and just ran with it" that the program really took off.

In December 1990, with \$200 seed money from the Yolo County California SPCA (a group Sally had previously worked with), the prelude to what became the "Puss 'n Boots Costume Ball" took place in Pioneer Hall in Ashland. This early event involved the supporters of the Jackson County pound and the Southern Oregon Humane Society. It raised almost \$2,000.

In 1991, the pound's volunteers applied for non-profit status as the euphemistically renamed Friends of the Animal Shelter (FOTAS). Later that year, another of the early volunteers, Fredricka Lawrence, came up with the idea of putting on a costume ball fundraiser to tie in with the Halloween season. Volunteer Marcia Price dubbed the event Puss 'n Boots, named after a 17th century fairy tale about a clever cat with magic boots who helped his master find good fortune.

This year marks the 18th year the Friends of the Animal Shelter will hold the Puss 'n Boots Ball. Set for Saturday, October 24, at the Historic Ashland Armory, the colorful event, voted "most fun fundraiser" by readers of a local magazine, traditionally attracts a high-spirited, imaginative group of animal lovers from all over Southern Oregon and Northern California.



Eliza Kauder, who starts working on her costume each September, says she never misses it because she enjoys "spending the evening with generous and creative people from all over the Rogue Valley." She adds that "the fabulous food, costume contests and great music keep us howling all night long!"

Julia Roupp, long-time FOTAS volunteer and current board member, said that she's "lost track of how many years I've emceed the Puss 'n Boots Ball, but I never grow tired of being a part of such a fun evening. It's such a hoot to see the costumes people come up with." She said she finds the variety of types and ages of people who attend as interesting as why they attend. But, whether they come for the "great auctions and food, or for the costumes and dancing, everyone joins in to help homeless animals in a very festive way."

Rich Werich, another Puss 'n Boots veteran who plans on making this the 15th consecutive year he's attended, said he goes for the "fun, camaraderie, costumes, dancing ... and most of all, the warm feeling I get in my heart when I see the

dedication and devotion people have to the animals of the Rogue Valley."

Last year more than 220 attended the event that raised about \$24,000. All the proceeds went to support FOTAS programs including a medical fund for Shelter animals needing special medical treatment to make them healthy and adoptable. Peggy Moore, current FOTAS president, stresses that "this year—since the Shelter receives no General Fund money from the county—FOTAS again will help with medical support as well as 'Two-Fur-One,' a program that saves the lives of cats and kittens by paying a second adoption fee."

FOTAS also funded and helps the Shelter maintain a fenced play yard for dogs and the Slim Jim dog-walking path. More than 210 active FOTAS volunteers care for animals at the Shelter. They also maintain photo-boards at locations featuring adoptable pets; provide foster homes for dogs or cats needing temporary special attention; and participate in educational programs.

This year's Puss 'n Boots Ball has many attractive features, including a gourmet dinner buffet by Quality Catering from Cafe Dejeuner. There will also be a cash bar with a great selection of fine wines and spirits and dancing to the music of The Rogue Suspects. This well-known local group has an eclectic mix of Texas-style shuffles combined with East-Coast jazz, an old rock 'n' roller on bass and a Motown drummer. Costume prizes will be awarded to best group, couple, or animal-theme costumes; and the most creative, scary and unusual costumes. Participants will have the chance to bid on hundreds of items donated by regional businesses and artisans during a silent auction. FOTAS is also doing a second year of live auction items featuring, among other things, vacation getaways to the Siskiyou Mountains, Ashland, and the Pistol and Smith River areas; and a beautiful hand-made quilt with a dog theme.

The fun starts at 6 pm on Saturday, October 24 at the



Historic Ashland Armory, 208 Oak Street, Ashland. Tickets are \$35 per person; \$315 for a table of 10. Advance tickets go on sale October 1 at Paddington Station in Ashland or by calling 541-821-8291. Early purchase of tickets is encouraged as the event often sells out.

Carole Moskovita
541-247-2023
czoernie@gmail.com

Photos clockwise from left: Chick Magnet and Chicks; Woodstock Couple; Palin the Aliens and First Dudes.

All photos by Helga Motley.



Please support our advertisers. They help bring the Gater to you!

Spay today...
save a life tomorrow

SNYP Visit www.spayneuter.org or call 858-3325 for lifesaving info.

One Spirit, One Heart!

KATHLEEN JONES
ANIMAL COMMUNICATOR
541-846-0234

- Phone Consultation
- Individual Instruction
- TTouch™ House Calls
- Clairvoyant Insights
- Gift Certificates
- All Species Welcome!

www.crittertalk.net
southdownfarm@terragon.com
P.O. Box 3276, Applegate, OR 97530

THE JACKSONVILLE Real Estate Company

Services Tailored to Your Needs

Ellee Celler
Owner/Broker

541.899.2035
541.899.2034 (fax)
email: jacrealest@gmail.com
www.the-jacksonville-realestate.com

Direct: 301.7893



Tall Tales from the Editor

Paper Maché or Rabid gophers

My bride Sioux and I flew back to Avon, Indiana this past June, for my 40th high school class reunion. Sioux had never seen this part of the country and I thought it was time she learned the habits of the Indiana state insect "chiggers" or is it the Indiana mosquito? The ones here in Applegate, Oregon can't hold a can of DDT compared to those skeeters.

As we were landing at the airport in Indianapolis, Indiana, between evening thunder storms, I got to thinking about a tale that took place at that very same airport back when crop dusters still filled the hangars and Rolling Stone magazine was still a new publication.

Long before the non election of President Gerald Ford and long, long before Homeland Security, but after the marketing of the astronauts' breakfast drink, "Tang," I was in a rock band called "Paper Maché." All this useless information is just to give you a time line reference.

Paper Maché's line up at that time consisted of Boyd Uselton, vocals, Rodney Beck, whom we called "Little Beck," because there were two Rodney Becks who were both musicians from Avon High. Can you imagine, a rumored non-accredited high school with two great musicians both with the same name? Dave Fischer on guitar, Mike Harper on drums and yours truly on guitar and vocals. We were all young fools then, dreaming of "rock and roll fame." But at seventeen we were mostly dreaming about chicks and the parties after the shows, or at least I was.

We had just finished band rehearsal on a typical hot, sticky, humid Indiana summer night. It was a night you could hear the corn growing, be blinded by lightning bugs and go deaf from the maddening sounds of the crickets. We all decided to go over to the Indianapolis Weir Cook airport. I don't remember why and neither did Boyd, last I checked in with him. Well, maybe we wanted to pretend we were rock stars who had just flown into town to play at the coliseum at the Indiana State Fair grounds or maybe the House of Sound, the Scene Club, Westlake Beach Club or Sherwood Country Club, all the places where I longed to play.

We were duded up in capes with long fringe, Tom Jones shirts, fluorescent striped pants that looked like a beautiful rainbow, knee-high Paul Revere boots with two-inch heels and at least twenty five pounds of medallions and beads hanging from our necks. Actually that is what Boyd and I looked like. The other guys had better fashion sense; they looked "normal," if in dress only.

On a weekday around 9 pm, the airport had about as much action as an old folks' home at the same hour. Airport security was a lot different in those days. We just wandered out onto the tarmac where the baggage would be sent into the terminal. One of my "brighter" band mates picked up a phone receiver and started pushing buttons that were flashing. When a voice came on he would say something rather intelligent like, "Eat it." Meanwhile the rest of us were outside viewing the parked jets. When we saw what the "bright one" had done, we ran off laughing leaving the phone receiver dangling in the air. We retraced our steps

back into the baggage terminal, where we came across some filled mail carts that seemed just the thing with which to play a game of demolition derby. My, we were so easily entertained back then.

You can see how times have changed. We didn't have security following us around until we were back in the passengers' section of the terminal. It was then that we saw two security guards rapidly moving towards us while talking on their rather large, by today's standards, two-way radios. We all bolted up a flight of stairs in front of us and ducked into the men's room. After a few minutes and no one having followed us into our hide out, we decided it might be time to put some cornfields between the airport and us.

Boyd thought we should look a little more respectable at this point, so he bought a newspaper from a news stand. We made our way back to the stairs we had run up earlier. Boyd must have decided that carrying a newspaper didn't change our image to "respectable," so he chucked the newspaper over the railing as we got to the stairs. We all looked down over the railing as a security guard looked up and the newspaper whacked him in the head, knocking his hat off. Now that we had severely ticked off security, we became long distance runners fleeing in all directions. Harper, Little Beck and I made it out of the airport terminal to the parking lot where Beck's hopped-up 1964 Chevy Impala was parked. After a while when Boyd and Fischer didn't show up, we decided we needed to venture back into the terminal and find them.

The three of us pulled up seats in the coffee shop, thinking this was a good spot to watch for our MIA buddies. Boyd and Fischer had been apprehended and were now sitting with security, being interrogated. While security was running an ID check on these two depraved desperados, they also wanted to know the names of the other three idiots they were running around with. Fischer threw out his cousin's name, "Jackson," and Boyd said "Marco Polo."

It was at this point that the head security bruiser came out of his chair yelling, "What are you, some sort of smart a--?"

Boyd interjected, "That is his name. Look at my name on my driver's license in your hand. It says Boyd Xavier Uselton. Anyone can have an unusual name. Maybe Marco's parents had a sense of humor. I don't know. I didn't name him."

The security boss man said, "So who is the other guy?"

Boyd grinned, didn't miss a beat and said, "Oh that's Mardy Wilson."

Mardy was another drummer from Avon High who was probably at home fast asleep, not realizing his name had just been added, yet again, to a law-enforcement bad-boy list that would follow him forever. What are buddies for?

Meanwhile back at the airport coffee shop, we could hear the crackle of the security guard's radio, as he watched us from behind some airport artificial plants. I think he wanted to star in a Pink Panther movie as Inspector Clouseau as he appeared to whisper to the large artificial leaves.

"I have a visual of Jackson, Wilson

and Polo," he said.

A phone check with the Indianapolis police turned up nothing on the five of us. The head security guard told Uselton and Fisher to gather up their idiot friends and get the hell out of the airport. He never wanted to see our faces there again.

Boyd said, "Does that mean you're not going to buy our record?"

"Get the hell out of here" said the guard. "I mean it. I don't want to see you guys around here ever again!"

My, my, my, profiles and so-called security have certainly changed. Our wearing "super goofy garb" was not in the profile manual, but misusing the airport phone and demolition derby with the mail carts was. Today, national airport security alert is always "orange", DANGER, DANGER! If you have an eight-ounce tube of hemorrhoid cream in your pocket, you may get pulled into a little cubicle and strip-searched. You will definitely forfeit your hemorrhoid cream. Today, if my old buddies and I were to have the same airport adventure, Homeland Security's Transportation Security Administration (TSA) would shoot us dead, like rabid gophers. At the very least we would have been sent to a federal penitentiary for decades, in an unnamed location. Under that scenario, none of us would have grown

up to become the good little taxpayers that we are now.

Today we have gone overboard in all aspects of security/safety. For example, cameras at stoplights that don't cut back on the number of accidents and are just money generators for government and big business. I, personally, have never experienced this shake-down. By the way, how did prisons wind up in the clutches of big business? Prisons only generate revenue when the cells are filled. Hummm, what do you think those prison businesses lobby about when schmoozing with the politicians? Don't get me wrong; I know there are people who should never see the light of day and many who should be made into bone meal. My big gripe is there are so many laws to protect us from ourselves. What ever happened to common sense?

I think Benjamin Franklin said it best: "Those who would give up essential Liberty, to purchase a little temporary Safety, deserve neither Liberty nor Safety."

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



 Vern Meyer, Manager FARMER'S Feed & Pet Supply PH: 476-0402 1750 Dowell Road FAX: 476-3622 Grants Pass, OR 97527 www.farmersbuildingsupply.com	Featuring:  Noble PANELS AND GATES
--	---

JACKSON COUNTY ANIMAL SHELTER		
PETS OF THE MONTH		
 <p>Emmy - #K1915 a young, colorful cat with a cute bob tail.</p>	 <p>Phillip - #K2226 a gentle 2-year-old Doberman mix.</p>	 <p>Bruiser - #K1256 a real cool cat with a great personality.</p>
 <p>Ginny - #K2262 an angel. Loving, sweet & well-trained.</p>	 <p>Kasha - #K1726 an 8-year-old girl with amazingly intense eyes.</p>	 <p>Bruno - #K1582 a strong and quite handsome Husky mix.</p>
 fotas friends of the animal shelter adopt * volunteer * donate WWW.FOTAS.ORG * 774.6654 The Jackson County Animal Shelter is located at 5595 S. Pacific Hwy. 99, between Talent & Phoenix. Adoption Hours: 11-4 weekdays, Noon-4 weekends.		
LOW-COST SPAY/NEUTER COUPONS AVAILABLE www.spayneuter.org or call 541.858.3325		

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.
7386 Highway 238 • PMB 308
Jacksonville, OR 97530
Email: gater@applegater.org

"BLM people have changed, bureaucracy has not"

Dear Editor:

Chris Bratt's most recent column, suggesting that the local BLM staff have no regard for the concerned public comes as I am compiling a report on a (my) neighborhood fuel reduction project that we implemented on BLM lands. Post-project opinions from our group of 23 residents paint a different picture of the BLM than Chris does. Some sample quotes were "willing to work with private landowners," "an openness to new ideas was refreshing" and "they dealt with us on a local level and seemed to listen."

Like Chris, I too, "take the opportunity for citizens to directly participate in federal decision making" (his quote). Unlike Chris, I've tried to work with the agencies to find solutions, instead of against them. I have worked on wildfire and forestry issues for over eight years now and I've always tried to be respectful and courteous to agency folks especially if I don't agree on an issue (which many times I do not). I've always found the BLM to be helpful, informative and very willing to meet and answer even my dumbest of questions or concerns. They have listened to my concerns and at times have changed projects because of them.

Why Chris feels that BLM folks today are not of "good will" (his phrase), why he calls them self-righteous—I'm not sure. There definitely was a different mindset among federal agency employees back in the 80s, when the transcript that Chris shared took place. Federal land managers were usually 'ologists or scientists, focused on taking care of the forests. Nowadays, they are trained and tasked to consult, communicate and collaborate with other entities, including the public. I don't believe I've run across a BLMer yet who has the attitude exhibited in the taped conversation with Mr. Bach. I feel that today's BLM employees and managers are real, everyday people who work with the public as much as they possible can, considering the partisan poppycock that their bosses (the politicians in D.C.) dole out from on high.

Our neighborhood group and I do, however, have very different opinions regarding dealing with the federal bureaucracy! It's too slow, has too many rules and regulations, and therefore is not in sync with nature. Perhaps this is what Chris is really fighting? If so, maybe he can quit calling the local BLM people names, since he complains of others doing this to him. The federal folks are, after all, diligent people, as Chris says he is. Many are also our neighbors.

Sandy Shaffer, Applegate, OR

Wilderville Methodist Church

Dear Editor

I have been enjoying the Applegater for a lot of years. The recent paper "Summer 2009" has an article and photo of the Methodist Church in Wilderville. It is of great interest. I made copies of the picture and took them to the church service. Members who have been there a long time said this is the earliest picture of the church they have ever seen. In the picture there are a few Robinson's. There are still a lot of Robinson descendants here.

Thank you for your interesting newspaper.

P.S. The basement of the church has a terrific rummage sale the 1st Saturday after the first Sunday monthly.

Bill and Connie Crooks, Wilderville, OR

OPINION

There is no Away

BY DARYL JACKSON

So many times, when we are referring to some nasty problem we say "Oh it'll go away."

But where exactly is this Away place?

In the community of Williams we have been struggling against the Josephine County Public Works Department in their determination to apply chemicals in their roadside vegetation management program. The county feels it is being safe in this practice, claiming that if a toxin is being applied "it will go away." Scientific research has proven otherwise.

For almost 20 years the community of Williams has been very vocal in its opposition to the application of poison in our watershed.

Josephine County has been equally adamant in voicing the budgetary necessity to spray the roadsides. In essence, they say

include spray "drift," bio-accumulation, genetic damage and resistance requiring increased application or newer and stronger chemicals.

Herbicides, pesticides and other synthetic chemicals have long lists of ingredients.

Many are part of the "inert ingredients" list. It is shocking to see known cancer causing ingredients like mercury, fluoride, DDT and 2-4-D (Agent Orange) included in that list. More importantly, they are not required to be listed as ingredients because they are not "significant" in quantity. (This is similar to small bullets included in a box of big bullets; both are lethal.)

Counties, states and nations worldwide have begun to apply integrated vegetation management programs (IVMP) that most often do not rely upon

"We cannot afford to allow Josephine County to spray in our community." The real cost of spray must include health effects to everything that lives in this area.

they cannot afford to deal with roadside vegetation management without using chemical spray.

Williams counters this claim with the argument that "We cannot afford to allow Josephine County to spray in our community." The real cost of spray must include health effects to everything that lives in this area. Beyond that, we would like to see no spray in this entire region or the entire planet for that matter. The reason being... There is no Away.

These chemicals are persistent, toxic to many organisms and accumulate over time despite the claims made by their manufacturers.

Fortunately, Williams has quite a number of well educated and determined folks who have researched the chemical composition and effect of herbicides, insecticides and other synthetic chemicals. The science is in. It is not an oversimplification to refer to these chemicals as poison. Years ago, they were often called weed killer or bug killer and neither of those terms are oversimplified. These chemicals kill many plants animals and insects; not just "bugs and weeds." Problems with chemical application

chemicals to be effective. Notably, the U.S. Highway Department has developed and implemented an IVMP that is based upon Lady Bird Johnson's (President Lyndon Johnson's very significant other) Beautify America Campaign. That program has inventoried and applied native vegetation as a way to compete with noxious and invasive "weeds." It has been proven, repeatedly, to be more cost effective than spraying chemicals and nicer to look at too.

In meetings with the Josephine County Commissioners and Public Works Department the community of Williams has established a "No Spray" moratorium for one year. Our intention is to develop an IVMP that does not include spraying. To do so we must roll up our sleeves (as the Grants Pass Daily Courier suggests) and do a lot of the vegetation management ourselves.

We are currently accepting donations of time, energy, dollars and equipment towards this goal and are writing grant applications to further the process.

For more information contact: daryljackson22@live.com

Darryl Jackson • 541-291-3199

The Herb Shop

Highest Quality Vitamins and Minerals
Over 500 Bulk Herbs, Teas and Spices
Therapeutic Essential Oils
Homeopathics
Natural Beauty Products
Rare Crystals and Gem Stones
Mail Order Available

541-479-3602

Store Hours
Mon. - Fri. 9 am to 6 pm
Sat. 9 am to 5 pm

Bring in this ad & receive a 10% discount with your purchase!!!

www.bulkherbshop.com

247 SW "G" St., Grants Pass, OR 97526 (On the corner of 4th & "G")

Spa is your place for health, beauty & relaxation

massage, facials, pedi/manicures, body wraps, body glows, waxing, sauna, etc.

We are a co op cottage retreat in Jacksonville
Open every day by appointment 899.7893
see full Spa Menu at jacksonvillespa.com

Spa



Applegate River Ranch Lodge & Restaurant

Restaurant Hours: Wed thru Sun 5-9 / Closed Mon-Tues
Wed—Live music at the Lodge—limited food menu
Thur—Locals Night entrees starting at \$10
Lodge open 7 days a week. All rooms Mon thru Thurs \$95
Time to schedule your Christmas Parties
Check out liveatthegate.com for our music concert lineup
Happy Hour 5-7 Wed thru Sun
Lodge—541-846-6690 • Restaurant—541-846-6082
Wedding/Special Events—541-660-0244

Tom and Mom Cat Campaign 2009

Every fall all those kittens that were born in the spring are now having their own litters. **Stop the cycle now, get your Tom cats and Mom cats fixed in October.**

\$25 for a cat spay or neuter!

Certificates on sale at most pet supply stores.
call 858-3325 or visit www.spayneuter.org

Custom-Made Saddle Stands

- Built-in Tack Storage Box
- Makes a Great Gift
- Priced to Sell
- Senior and Veteran Discount



Call Joe at 541-787-1009

PENNINGTON FARMS



Berries - Homemade Pies - Baked Goods

11341 Williams Hwy. Grants Pass, OR 97527 (541) 846-0550

Hours: Monday - Friday 9 - 6 Saturday - Sunday 10 - 4

Vacation Farm Stay Available

Kay Faught, owner



phone: 541.899.3242
155 north 3rd street
p.o. box 1526
jacksonville, or 97530
kay@bluedoorgardenstore.com

BLUEDOOR GARDEN STORE

In Historic Jacksonville

C.A.T.S. Committed Alliance To Strays



Shelter Locations: 104 N. Ross Lane
Mailing Address: PO Box 56, Medford, OR 97501
779-2916
779-2974 - Fax
www.kittensandcats.org
cats@wave.net



WHITE'S COUNTRY FARM

Quality produce you can trust

3939 West Main, Medford
773 8031
Mark & Linda Owners
whitescountryfarm.com

Lisa Crean
Professional Bookkeeper

Bookkeeping Made Easy

575 Thompson Creek Rd
Applegate, OR 97530
Web - bookkeepingmadeeasy.org
Email - bookkeeping.lady@yahoo.com



CERTIFIED QuickBooks ProAdvisor

ph(541)-846-1080 fax(866) 329-8339

OUTPOST FARM & GARDEN

Your Friendly "Savin' A Trip To Town" Store!

Monday - Saturday 10-6, Sunday 11-5

TRIPLE CROWN Nutrition, Inc.
Buy a Bag of Triple Crown Horse Feed
Get 1 lb of Apple Treats
FREE!

OR....Buy a Bag of Professional Dog Food
Get 1 Merrick Dog Treat
FREE!

One Coupon per Family, Please - Offer Good While Supplies Last

181 Upper Applegate In Uptown Ruch! **899-1113**

OPINION

Managing wilderness fires: Getting beyond aggressive attack or "let burn" strategies

BY TIMOTHY INGALSBEЕ, PH.D.

Those folks who take the extreme view that all forest fires, even those ignited in designated wilderness areas, should be immediately attacked and aggressively suppressed should be pleased with the outcome of the Backbone Fire, but those people who take the opposite view that we should let lightning-caused fires burn unfettered in wilderness areas are very upset. Had the Backbone Fire occurred during last year's wildfire siege, both groups might have been equally upset. The Backbone would likely not have been staffed for considerable time as firefighters would have focused their efforts on defending communities, but then the fire would have been fought very aggressively, causing damage to wilderness values. As the Backbone Fire is going out, though, the controversy over wilderness wildfire management is just gearing up.

The problem for those who feel that we should "aggressively attack" all wilderness fires is that the environmental damage directly caused by firefighting and the ecological damage indirectly caused by removing fire from the landscape, degrades the very values Americans cherish in wildlands (e.g. healthy forests, clean water, abundant fish and wildlife, scenic beauty). Attacking all forest fires will not preserve wilderness but will ecologically degrade and eventually destroy these values over time.

The problem for those who feel that we should "let-burn" all wilderness fires is that large-scale, long-duration fires do eventually spread to areas that threaten communities and other social values. Even in the remote wild country of the Klamath-Siskiyou Mountains, those large wilderness areas reside in a matrix of small villages, highways and power lines, campgrounds and other recreational sites and Native American sacred sites that would be destroyed by severe wildfire. Passively letting all forest fires burn may restore wilderness and other natural areas, but will not protect communities, and the tradeoffs between a restored wilderness and a destroyed community are socially unacceptable.

For wilderness wildfires, is there some kind of middle path between the extremes of either aggressive-attack or "let-burn" strategies? The answer is yes. Recent changes in federal fire policy by the Obama administration allow us to take that middle path forward, managing fires for both ecological restoration and community protection goals simultaneously.

First of all, we need a new language for fire management that gets us away from the "war metaphor" and the mentality of "fighting" fire or "battling" blazes.

Essentially, this mentality has us annually making war on America's wildlands—a war we ultimately cannot win and can no longer afford in terms of taxpayer dollars or firefighter lives. We should neither aggressively fight nor passively ignore any fire—instead, we should *actively manage* every fire. Thus, for example, when a fire is first detected, it needs an initial *action*, not initial "attack."

Second, we need to stop blindly reacting to wildfire ignitions as if they were unforeseen, unpredictable emergencies, and begin to proactively plan and prepare for them as anticipated, predicted seasonal events. This means developing fire-management plans that provide guidance for firefighters on how to maximize the social and ecological benefits of fire while minimizing the risks to firefighters, costs to taxpayers, and impacts to the land from fire-management actions. It is utterly preposterous that the Six Rivers National Forest has no fire-management plan, and thus must blindly attack all future blazes no matter how unsafe, expensive or ecologically destructive a given firefight may be.

Third, firefighters must be given the right tools, training and authority to work *with* fire rather than against it. Instead of stopping all fires, they would focus more on starting and steering fires, leading flames into natural areas that need a good burn to reduce fuel loads or restore habitat diversity, and away from communities or other sites that cannot tolerate any fire. We have amazing monitoring, mapping and modeling tools that increase our ability to accurately predict the spread, behavior and effects of fire—it's time we start applying them to strategically herd fire rather than simply hammer it. This means turning fire fighters more into "fire guiders."

With the new federal fire-policy tools available, all that's needed is agency officials and fire commanders to have the "backbone" to avoid the extremes and implement the middle path. Let's hope that the next wilderness fire in the Klamath-Siskiyou mountains we see firefighters neither aggressively attacking nor "letting burn," but instead, actively working *with* fire to achieve *both* ecological restoration and community-protection goals.

Timothy Ingalsbee, Ph.D.
Executive Director, Firefighters United for Safety, Ethics, and Ecology
info@fusee.org
(July 31, 2009 Op-ed for the Redding Record-Searchlight)

Discover the fun side of autumn at Pacifica Annual Harvest Festival, Pumpkin Patch and Corn Maze

The bees are busy pollinating the pumpkins, the corn is growing very tall and the annual Harvest Festival, Pumpkin Patch and Corn Maze is waiting to be enjoyed by one and all. There will be plenty of fall fun again this year for all ages.

If you've attended before, you know how much fun happens. If you haven't attended before you are in for a treat. This is the third year that a huge field of corn has been planted which magically becomes a mind-boggling corn maze. Great orange pumpkins lovingly grown by John and Wes Hill surround the maze and every child in attendance gets to pick one out and take it home.

Come and see wool spinners, crafters, artists and many more fabulous community vendors. Local volunteers will provide wonderful activities for the kids. There will be horseback rides from the Brush Rider's, boomerang throwing, rainbow making with the Williams Volunteer Fire Department, a trip through the salmon cycle with ODFW, story telling, pumpkin painting, hay rides, wagon rides and of course clowns! Adults are guaranteed to have as much fun as the kids!

This year, the weekend of choice is Oct. 24th and 25th. Gates are open from 10:30 am until 4:30 pm both days. The entrance fee is \$20.00 per family (up to 5 people) and this entitles each child to pick a pumpkin and participate in all of the activities.

All of the proceeds from this event will help support Pacifica's Caterpillar program. This program helps elementary school children in Jackson and Josephine counties learn and appreciate the wonderful world of nature. It is through grants, donations, fundraisers and the help of volunteers that the price of the Caterpillar learning experience remains affordable to the elementary schools in Jackson and Josephine counties.

So, on October 24 and 25, you won't just be having a great time with your family, you'll be helping lots of kids get an opportunity to learn more about the world around them and nature's wonderful ways.

Pacifica's Annual Harvest Festival, Pumpkin Patch and Corn Maze
Date: 10/24 and 10/25, 2009
Time: 10:30 am to 4:30 pm
Place: Pacifica a Garden in the Siskiyou
Address: 14615 Watergap Road, Williams, OR
Phone: (541)-846-1100

WINE HIKE PLANNED FOR OCTOBER 17

Wooldridge Winery has graciously OK'd walking through their vineyard and enjoying their wine on their wonderful patio. This is a 3-1/2 mile hike, easy to moderate through the Enchanted Forest to Wooldridge Winery.

Donations to me for the guided hike will go to the *Applegater*.

More information by calling or e-mailing

Janeen Sathre 899-1443

or djsathre@jeffnet.org

Tuffy and the miracle of vision

BY KURT WILKENING, O. D.

I have a dog named Tuffy. He's a Miniature Schnauser and true to his Applegate namesake, he is four times the dog that his small size would suggest. Tuffy is my partner in the woods where I depend on him to alert me to everything happening in the forest. He's amazing. Not only because he's entirely aware of every creature within 100 yards, but because his perception is apparently achieved without the benefit of sight. Characteristic of his breed, his eyebrows hang down over his eyes and, in true Emo style, completely obliterate his vision. This doesn't appear to interfere with his navigational skills however, as he rockets up and down precipitous slopes, dodging every obstacle at full speed and chasing every rich, irresistible smell. From the perspective of a human being so dependent on my sense of sight, this is unbelievable.

It has been estimated that a dog's olfactory sense is 10,000 times as acute as ours. This is particularly remarkable when you consider the extremely smelly places that dogs love to stick their noses. Canines can not only smell things close by, but can project this awareness dozens of yards away and know the direction, movement and location of the source. Incredible.

Human beings would not have survived long as a species if we were not able to somehow ascertain the same information about our surroundings. While we have developed decent senses of smell and hearing, our sight is undeniably dominant in the ability to interact with our environment.

Maybe you've tried this. Tie a scarf securely around your eyes and stand in one corner of your living room. Make a mental note of the familiar environment around you and attempt to make your way to the opposite corner of the room. Even in a room that you navigate successfully dozens of times every day, the task is daunting, intimidating and often painful. You can sniff around all you want, but your shin still feels the agony of forgetting the exact placement of that coffee table that you could not see.

Sight is arguably the most miraculous of the senses. It allows us to be aware of objects, conditions and situations far away from our physical location. It's dynamic; the information changes every millisecond. It's incomprehensible to consider what needs to happen in a continuous innumerable series of instants in order to receive the uninterrupted stream of information necessary to interact with our surroundings.

Imagine that you are standing in your backyard early on a glorious Southern Oregon morning (with the exception of my kids who don't get up until noon). Photons are projected 93 million miles by the sun and arrive at your address in about a half a second. Trillions of them at once are reflected off of the innumerable surfaces in your yard and bounce off in every direction. Millions of these particles enter each eye and the amazing process of sight begins.

First, photons must pass through the cornea, the tough, clear covering over the front of the eye. The cornea is the interface between the outside world and the interior of the globe and is responsible for providing 80% of the focusing power of the eye. It is necessary for the cornea to be a smooth, pure optical surface. Anything which disrupts this surface will scatter the photons entering the eye and the image formed will be blurred. Which is exactly what happens when your husband comes riding by on his new mower and spews grass and clouds of dust all over you and your peaceful morning



scene. Irritants of every variety enter the tear film and cause an immediate reaction. Your eyes are flooded with buckets of tears and mucous and you can't see a thing. Your aggravation is effectively communicated, your well-meaning husband leaves, the tearing subsides and you return to the tranquility of your lovely back yard.

All this time, our photon friends have been continuing their journey, passing through the aqueous humor, the clear fluid in the front half of the eye, entering the crystalline lens, and continuing through the vitreous humor to finally reach the retina, lining the back of the eyeball.

It would be generous to say that we understand 10% of the function of the retina. The transformation of photons to electrical impulses, the analysis of these impulses, and the organization of the infinite number of variables which make up every scene is unimaginably complex. Think about this. The bazillions of photons reflected off of the countless surfaces in your yard enter the eye from hundreds of different angles. Some of the objects are stationary, some are moving. Some are closer to your line of sight and demand more of your attention. Some are more in the periphery. Some are near and others far away. Some are in shadows and some are illuminated. In addition, not only is the scene constantly changing; (flowers are moving, butterflies are flying, your husband's returning apologetically to bring you a cold drink with an umbrella in it) but your eyes are constantly shifting direction as different things attract your attention and a whole new scene needs to be analyzed. The retina does all this thousands of times per second. Wow.

Finally, all of this input has to be perceived accurately, transported to a central processing center (the occipital cortex at the base of your skull), combined with other sensory stimuli like smell, touch and hearing, and responded to appropriately. It's exhausting just thinking about it, yet we do this continually every waking second. Our ability to see is truly a miracle, so simple yet so incredibly complex.

It has been my privilege to work in the field of optometry for 28 years, helping to improve and retain this amazing, miraculous sense of sight on which we so very much depend. I'm especially grateful to have had the blessing of living in Southern Oregon, one of the most visually stimulating places on the planet.

Gotta go. I think I see Tuffy dragging something particularly smelly down the hill. I swear he can find this stuff with his eyes closed!

Kurt Wilkening, O.D. • 541-846-7805

Eat Local At...


Open
Tues - Sat.
5pm
899-1942



Fine Food, Wine and Spirits from the Best Farmers and Food Purveyors of Our Region!

www.thegardenatmccully.com

10% Discount

David L. Barnes  **Barnes Plumbing, Inc.**

Owner
SERVICE • REPAIR • REMODEL
ALL YOUR PLUMBING NEEDS

P. O. Box 8252
Medford, Oregon 97504

10% Discount good on your first plumbing repair or replacement.

(541)245-1955

Quality Service at a Quality Price

CCB # 146562

LongSword Vineyard

Matt Sorensen

Matt@LongSwordvineyard.com

541.899.1746 Vineyard
541.973.7171 Matt cell
800.655.3877 Toll free

LongSword Vineyard
8555 HWY 238
Jacksonville, OR 97530

LEHI PUMP SERVICE, INC.

CCB 96496

Pump Sales & Service Flow Tests
Filtration System Installations & Repair

Family owned & operated since 1976

846-6662 or 474-0752

Ron, Jody and Dustin Hill

lehypump@gmail.com

SOUTHERN OREGON WELL DRILLING

New Wells • Well Deepening
Free Estimates • Drilling Cost by the Foot

Gary Newman Licensed #1798
Cell: 541-621-0081 Bonded
Office: 541-772-1177 Insured

TEAM TOLLEFSON
...specializing in Applegate Valley and Jacksonville

OREGON-LAND.COM

APPLEGATE 15095 HWY 238 541-846-0646
JACKSONVILLE 620 N 5TH ST 541-899-0646

Don Tollefson
EcoBroker
541-973-9185
don@oregon-land.com

Debbie Tollefson
Broker
541-973-9184
debbie@oregon-land.com
FAX: 541-846-1215

CALL NOW! FOR YOUR MISTLETOE REMOVAL & PRUNING

Southern Oregon Tree Care L.L.C.

772-0404
Fully insured and bonded
Insurance Work Welcome
Licensed CCB#168007

- Free Estimates
- Tree Evaluation
- Stump Grinding
- Cabling & Bracing
- Expert Pruning & Removal

Preparing for Pandemic H1N1 Influenza— A Personal and Family Guide

Excerpts from "A personal and family guide" by the Oregon Department of Human Services: Public Health Division DHS 9743 (Rev. 08/13/09)

Definitions

Pandemic: A disease outbreak that spreads rapidly around the world.

Influenza: An infection of the lungs caused by a virus that can be passed from person to person. The symptoms include fever, cough, sore throat, body aches, headache, chills and fatigue.

What to Expect This Fall and Winter

Everyone should be prepared. If large numbers of people become ill with the flu:

- It may be difficult to get medical care.
- Large numbers of sick people may overwhelm hospitals and clinics.

- Doctors and nurses will get sick, too, so hospitals and clinics may be short-staffed.

Services may be limited. Many people will be unable to work, affecting how long businesses, banks, government offices and other services are open.

Keep your distance. If the severity of the illness increases, you may be asked to stay away from others. Staying home will help stop the spread of the virus. Events may be cancelled, and theaters and schools closed. Currently these actions are not anticipated, based on what we know about the illness caused by this new strain.

Supplies may be limited:

- Flu shots to protect against H1N1 may not be immediately available. People at highest risk for complications from pandemic H1N1 will be the first to receive vaccination.

- Medicines for flu symptoms may be in short supply.

Travel may be difficult. Routes and schedules for buses, trains or planes may change or be restricted. Gasoline may also be in short supply.

This flu pandemic could last a long time. The 1918 flu pandemic lasted 18 months. In some cases, pandemics weaken for a while and then recur.

Health officials will keep you informed. They will work with the media to provide timely information and advice. Visit www.cdc.gov/H1N1 or www.flu.oregon.gov for updated information.

What to do – In Your Community

Know your neighbors. Talk with family, friends and neighbors to make sure

everyone is prepared. Be ready to help neighbors who are elderly or have special needs if services they depend upon are not available.

Know school policies. Know policies about illness and being absent. School closures are unlikely, but just in case, make a plan for taking care of your children if schools are not open for long periods.

If your children become ill, keep them home from school until they have been free from fever (a measurable temperature of 100 degrees F or higher) for at least 24 hours.

What to do – At Work

You may not be able to go to work. Staying home from work when you are sick

is the most important thing you can do to protect others. Stay home until you have been free from fever (a measurable temperature of 100 degrees F or higher) for at least 24 hours.

Know policies.

Ask your employer or union about sick leave and policies about absences, time off and telecommuting.

Encourage planning.

Every business, organization and agency should have a plan for making sure essential work can get done if large numbers of employees are absent over many months. You may be asked to perform duties that are not typically part of your job.

Explore other ways to get your work done. When people are ill, find ways to reduce personal contact, such as increased use of e-mails or phone conferences.

What to do – Protect Your Health

Protect yourself by getting vaccinated. Be sure to get an annual flu shot or nasal-spray vaccine as soon as it's available. This will protect you from the most common varieties of seasonal flu expected to be circulating this fall and winter.

Once a new vaccine is available, two additional flu shots may be necessary to protect you from the pandemic H1N1 virus. To offer the best protection, your second shot for H1N1 will likely need to be given 21-28 days after your first vaccination.

Prevent the spread of germs. The flu virus is spread from person to person when an ill person coughs, sneezes or touches things that others use. Do these simple, effective things to help protect yourself and others:

- Cover your mouth and nose when you cough or sneeze. It is best to not use your bare hand. Cough into your sleeve or cover your mouth and nose with a tissue. Properly dispose of the tissue in a garbage can.

- Wash your hands. The best way to protect yourself from viruses is to wash your hands often. Soap and water are best, but when they are not available, use alcohol-based hand gel or disposable wipes.

- Don't touch your eyes, nose or mouth. The flu virus is often spread when a person touches something that has the virus on it and then touches his or her eyes, nose or mouth.

- Stay home when you're sick or have flu symptoms. Drink extra water, get plenty of rest and check with a health care provider as needed.

Home care: Learn basic care-giving. Know how to care for someone with a fever, body aches and lung congestion. Health authorities will provide specific instructions for caring for those who are sick as well as information about when to call a health provider.

Learn how to recognize and treat dehydration. Watch for weakness, fainting,

dry mouth, dark concentrated urine, low blood pressure or a fast pulse when lying or sitting down. These are signs of dehydration. The flu virus causes the body to lose water through fever and sweating. To prevent dehydration, it is very important for a person with the flu to drink a lot of water – up to 12 glasses a day.

What to do – At Home

Keep these items in your home:

- Enough food and water per person for a week or more: Choose foods that will keep for a long time and not require refrigeration or cooking. Include a non-electric can opener.

- Medications: Keep at least a week's supply of the medicines you take regularly.

- Items to relieve the flu symptoms: Stock medicines for fever, such as ibuprofen

and acetaminophen. Never give aspirin or products that contain aspirin to children or teens who have the flu. This can cause Reye's syndrome, a potentially deadly disorder that can cause swelling of the brain.

- Cold packs, blankets and humidifiers will also be useful. Have extra water and fruit juices on hand in case someone is sick – the flu virus causes dehydration, and drinking extra fluids helps.

- Items for personal comfort: Store at least a week's supply of soap, shampoo, toothpaste, toilet paper and cleaning products.

- Activities for yourself and your children: Include books, crafts, board games, art supplies and other things to do.

- Cash: Banks may not always be open.

- Pet supplies: remember food, water and litter.

- Cell phone or regular phone with a cord.

- Large trash bags: Garbage service may be disrupted or postponed for many days.

Make household and family emergency plans:

- Decide who will take care of children if schools are closed.

- Plan to limit the number of trips you take to shop or to run errands. Also, remember public transportation routes and times may be limited.

- Think about how you would care for people in your family who have disabilities if support services are not available.

- Be prepared to get by for at least a week on what you have at home. Stores may not be open or may have limited supplies.

Learn More

Oregon Public Health Division:
www.flu.oregon.gov

Oregon Public Health Hotline:
1-800-978-3040

Jackson County Public Health
Information Line:

541-774-8045 (8 AM – 5 PM)

Jackson County H1N1 E-mail info:

H1N1info@jacksoncounty.org

Jackson County website: www.co.jackson.or.us

Josephine County Information Line:
541-474-5325

Josephine County website: www.co.josephine.or.us

**Note: H1N1 is changing rapidly.
Please check links for updates**



SOLAR ELECTRIC SYSTEMS

- Make your electricity from the SUN? Now's the time!
- 25+ Years experience installing Renewable Electricity.
- Offices in Williams, OR and Hornbrook, CA
- Residential and Commercial Renewable Energy Systems.
- Serving the State of Jefferson on the grid and off the grid.
- Licensed and Insured. Member of OSEIA. (oseia.org)
- Energy Trust of Oregon Trade Ally and ODOE Tax Certified.
- OR CCB#185762 CA Lic#613554 • NABCEP Certified Installers



Residential



Commercial

Up to \$26,000 in State
Incentives and Tax Credits
30% Federal Tax Credit
Adds Resale Value to your Home

50% State Tax Credit
30% Federal Tax Credit
Accelerated 5 Year Depreciation
Adds Property Resale Value

Electron Connection, Inc
"we're ready when you are"

1-800-945-7587

On the web at electronconnection.com

High Speed Internet Access

Starting at \$34.95/month

Installs starting at \$299

Ask about our
total communications package:
free long-distance phone +
broadband for \$65/month



www.applegatebroadband.net 541.846.7135

ELECTRIC CONTRACTORS



CCB# 107300

10% OFF

- Lighting • Service Change
- Remodels/Additions
- Troubleshooting • FREE Estimates!

Ask for Troy • 474-7943

"WHY TAKE A CHANCE? CALL A PRO!"

BACK IN TIME

Cure-alls at Cinnabar Springs

BY EVELYN BYRNE WILLIAMS



This magical place, Cinnabar Springs, where the “healthy water” was drunk and bathed in to take care of all kinds of illnesses back in the old days, was located in the Siskiyou Mountains just south of the Oregon-California border. Some interesting old photos show people staying there for long periods of time in temporary quarters they made from supplies brought with them. My Byrne family was there several times in the early 1900s. They went on horseback over the mountains from their home on Squaw Creek (now covered by the Applegate Lake). How I wish I had asked them more about that time in their life. Evidently drinking the Cinnabar water didn't do them any harm, but did it do them any good? It contained the principal ore of mercury, a mineral and mercuric sulfide.

In one of my scrapbooks I found this account written by Drew Clerin for the Medford Mail Tribune about 1958. I find it too interesting to leave any of it out, so here it is...

“During the summer of 1907, our family, father, mother and five kids, camped out at Cinnabar Springs. We took with us from Portland two tents, sundry camping equipment and supplies of all sorts sufficient for our two-month stay. I remember that we purchased canvas, cut it up into bed sizes and installed grommets through which rope would run to fasten the canvas mattresses to frames which we planned to construct from small logs at our destination. They worked like a charm.

My dad cashed a check at the bank and brought home a stack of \$20 gold pieces, ten in number, which was sufficient to pay for transportation and living expenses for our two-month camping trip.

We took the Southern Pacific train to Medford, then the narrow gauge from Medford to Jacksonville, and a horse-drawn vehicle from Jacksonville to the Saltmarsh farm on the Applegate River. We five youngsters slept in the hay in the Saltmarsh barn. Early next morning, Mr. Saltmarsh saddled the horses, loaded the pack animals and we headed south over some 20 miles or so of narrow mountain trails, across the California line a couple of miles to Cinnabar Springs.

The horses and mules knew every inch of the trail and never so much as stumbled on the rocky trail over the Siskiyou divide between the Applegate and Klamath River watersheds.

Cinnabar Springs was located in a rugged canyon through which ran a beautiful mountain stream, one of the forks of Beaver Creek that flows into the Klamath. The entire area was covered with the most beautiful stand of sugar pine I have ever seen. I was only 12 and seven of these years were spent in Aberdeen, Wash., at the turn of the century. Aberdeen in 1900 was in the heart

of the Douglas fir forest of the Olympic peninsula and stands of virgin timber were beautiful to behold but the sugar pine in the Cinnabar area was majestic beyond description and made an impression on me that will last my life time.

The main mineral spring was roofed over by an octagon shaped spring house, open at the sides, with benches that surrounded the pool which was five or six feet in diameter. Each of the men who was taking the mineral water cure had staked out squatter's rights to a seat on the bench. Each had an empty quart size tomato can to serve as a drinking cup and behind his seat he tacked a piece of paper on which he tallied the number of quarts consumed each day. The can was dipped in the pool, the contents consumed and a tally mark entered on the sheet.

Par for the course, as I remember, was in the neighborhood of 20 quarts a day. Competition was fierce in the matter of establishing and beating records for liquid consumption. These old gentlemen spent hours on the spring house bench. Numerous and varied were the topics discussed and a great deal of boasting was indulged in on the subject of their liquid capacity.

One old fellow was the acknowledged champion of the entire field with a specialty no one could equal. He would fill his quart can to the brim and down the entire contents without removing it from his lips. With highly charged, ice-cold mineral water, this was an accomplishment which was the envy of all the other contestants. Of course, he would only perform if a suitable audience were present.

Generally there were 10 to 12 couples who participated in the Saturday night dances. Square dances were the rule and often one or two youngsters were recruited to fill out the squares. It was my impression that the quicksilver mine on the ridge at the south was practically a one-man operation. Gossip had it that the mine owner shipped out his flasks of

quicksilver in the early fall, one on each side of a mule packsaddle. The pack train was driven over the Siskiyou summit to Jacksonville, six or so mules making up the train. On the return trip, each mule was supposed to have carried two kegs of whiskey, which was the winter supply for the mine owner. I know that several of the ladies at the camp were shocked at the amount of whiskey required for one winter's use. They were quite sure that the mine owner—I have forgotten his name—would drink himself to death. Perhaps he did. He was in his 80s at the time. I have neglected a comment on the qualities of the healthy water. I cannot vouch personally for the medicinal virtues of Cinnabar Springs mineral water but I can talk with authority about its quality.

The water in the main spring was ice cold and so highly charged with soda that it would bubble through one's nose like champagne. After drinking it for several days one would develop a taste for it to the extent that ordinary pure-mountain water suffered by comparison.

I remember that after we returned to Portland on some of the hot September days I would develop a craving for Cinnabar Springs water that Bull Run could not satisfy.

Cinnabar Springs is still within the borders of the Klamath National Forest and it is possible that so-called progress has not yet polluted the beautiful streams and destroyed the sugar pine forest.”

I also wonder what it looks like today. It was over 50 years ago that my husband and I went there one day hoping to find what was left. I don't remember there being much. I was more interested in the drive getting there. Too bad that I did not take any photos of at least what remains.

Evelyn Byrne Williams
541-899-1443.

Photos:

Top left: the Kubli Family

Top right: Members of the Byrne Family

Bottom: Members of the Byrne Family. No other people in the photo have been identified



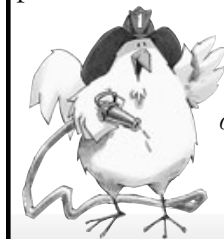
Annual Maintenance Overturns Murphy's Law

with Bob Quinn

The Murphy's Law for wells & pump systems is - they will cease to function primarily at a time when the need for them is the greatest.

This same law applies to the family car, of course, and if you think it makes you mad to be without transportation for a time, you don't even want to know how it feels not to be able to run the tap for a drink of water, or for a shower or, even worse, to flush the toilets. Oh, did I mention that this usually happens when you have out-of-town guests in your home? The answer is an annual maintenance check and service for your well's pump system.

Similar to the annual tune-up for your vehicle or regular oil changes, the annual pump maintenance helps to ensure the smooth functioning of your water system. A qualified service technician should examine the pump, check to see that it is functioning properly, make certain that the amperage is neither too high or low, and check the points on the motor. Such annual maintenance can help avoid future problems and should also reveal whether the pressure tank is waterlogged.



Would You Believe...
To process one chicken we need 44 litres (11.6 gal.) of water!

Bob Quinn is the owner of **Quinn's Well Drilling and Pump Service** located at 6811 Williams Hwy.

We provide well drilling, plus we install, maintain and repair complete water pumping systems. Contact our professional staff by phone, e-mail, or visit our office. quinnswell.com

862-9355

Free Yourself from High Heating Costs.

- 100% thermostatically controlled heat.
- There is no safer, more efficient way to heat with wood.
- Heat entire home, multiple buildings, pools, hot tubs and domestic water.
- Options for Dual Fuel Ready models: Bio-Advantage™ Wood Pellet and Corn Power Burner, LP, NG or Fuel Oil Burner.



Dual Fuel Ready and Stainless Steel models available.

CLASSIC
Outdoor Wood Furnace

Ogden Enterprises

1810 NE 7th Street
Grants Pass, OR 97526
Ph: 541-761-0235 Fax: 541-472-9226
email: ray@oregoncentralboiler.com
www.oregoncentralboiler.com

©2007 Central Boiler a200711
centralboiler.com

Forestry and Natural Resource programs

Black Oak Forest Restoration
 Bringing Nature Back into Balance

Forest Health Thinning
 Fuel Reduction
 Riparian/Salmon Restoration

541-899-3001
 Licensed, Bonded, and Insured
 Over 10 Years Experience in Southern Oregon
References and Free Estimates Given Gladly

Fox Run Farm
 PURVEYORS OF PREMIUM APPLES



Duane & Laura Goodman, Proprietors
 3842 West Main Street • Medford, OR 97501
 541 • 608-7886



GOODEARTH LANDSCAPE Co.

(541) 779-2886 - Office
 (541) 618-0028 - Voice Mail

www.goodearthlandscape.net
 Award Winning Landscape Design,
 All Phases of Installation,
 Also Water Features
 License # 11718 • License # 6827
 Bonded • Insured

VAUGHN JONES - Owner
 2420 West Main Street
 Medford, Oregon 97501

(541) 846-0540

APPLEGATE PLUMBING LLC

David & Valerie Kennedy
 1055 Thompson Creek Road
 Applegate, Oregon 97530
 applegateplumbing@apbb.net CCB# 175451

JIM BOTTROFF

BOTTROFF EXCAVATION

CELL 541.218.3907
 OFFICE 541.846.7750
 FAX: 541.846.7550
 JAMESBOTTROFF@AOL.COM

15855 HWY 238
 GRANTS PASS OR, 97527
 CCB #180578

CCB#177466
 NV 42066
 CA 809835



ACTION ELECTRIC
 Industrial • Commercial • Residential
 Design Build

575 Thompson Creek Rd.
 Jacksonville, OR 97530
 paul.actionelectric@yahoo.com

Phn: 541-846-6440
 Cell: 541-415-1081
 Fax: 866-329-8339


Quality is doing the job right the first time.

ORL #000130

Nancy S. Fleischman
 Residential Real Estate Appraiser

Specializing in Urban to Rural
 1-4 Units Residences
 Land, Manufactured Homes

P.O. Box 3274 • Applegate, OR. 97530
 (541) 846-0230 • Fax (541) 846-0339



Thursday, October 8, 7 pm
RESTORING STREAMSIDE VEGETATION: WHAT TO PLANT, HOW TO DO IT RIGHT, AND HOW TO GROW YOUR OWN SEEDLINGS
 Josephine County office building, Cave Junction
 Sponsored by the OSU Extension Service
 Registration information: Josephine County Extension, 476-6613, 215 Ringuette, Grants Pass
 Speakers: Mike Mitchell, Cave Junction, and Tal Blankenship, Glendale

Over the years, Illinois Valley landowners have planted thousands of trees to provide shade and habitat alongside the area's streams. Some plantings have had mixed success, with trees dying as a result of drought, too much heat, inadequate care, or placement of the wrong tree in the wrong place. Forest landowner and Master Woodland Manager Mike Mitchell has planted thousands of trees and assisted hundreds of owners in the Illinois Valley with streamside plantings. He'll share practical tips and techniques for successfully planting and establishing streamside trees and shrubs for the long term.

In the second part of this two-part program, former nurseryman and Master Woodland Manager Tal Blankenship will share his secrets for growing your own tree and shrub seedlings from seed you collect yourself. Tal will walk you through the steps of seedling propagation, from cone collection, to processing cones and seeds, to sowing and planting. He'll cover protocols for propagating common conifer species as well as hardwood and native shrub species. Tal is always an entertaining speaker, so this is guaranteed to be fun as well as informative!

Thursday, October 15, 7 pm
LEARNING FROM THE PAST: HISTORIC VEGETATION OF SOUTHWEST OREGON
 OSU Extension Auditorium
 569 Hanley Road, Central Point
 Sponsored by the Jackson/Josephine Small Woodlands Association and the OSU Extension Service
 Gene Hickman, Rangeland Ecology Consultant, Bend
 RSVP to OSU Extension, 541-776-7371
 569 Hanley Road, Central Point

The nature of SW Oregon landscapes at the time of European settlement is of interest to many natural resource managers and natural history enthusiasts, but has until recently been poorly documented. Over the past several years, ecologist and rangeland specialist, Gene Hickman, has transcribed 1850s-1860s General Land Office (GLO) township survey notes and constructed maps of "presettlement" vegetation in the central Rogue Valley surrounding Medford, Grants Pass and the Applegate valley. His findings are supplemented with some historic landscape photography, anecdotes from early explorers/settlers, and many years of personally sampling and mapping vegetation across this region. Together, they provided a better picture of SW Oregon's vegetative composition in the early settlement period. Come hear about the GLO study and its contribution as baseline data to the management of present day vegetation.

Gene Hickman is a rangeland ecology consultant based in Bend. He spent 30 years working in the Medford area mapping soils and vegetation for the Soil Conservation Service, now known as the Natural Resources Conservation Service (NRCS). When it comes to the relationships between local soils, landscapes, and vegetation, both past and present, Gene is THE expert!

Saturday, October 17, 9 am-1 pm — Field Tour: SOILS, LANDSCAPES AND VEGETATION PAST AND PRESENT

Meet 8:50 am at the OSU Extension parking lot, 569 Hanley Road, Central Point.
 Led by Gene Hickman, Rangeland Ecology Consultant, Dave Maurer, Soil Scientist, BLM
 RSVP to OSU Extension, 542-776-7371, 569 Hanley Road, Central Point

The soils underneath us are the foundation of the vegetation that surrounds us. This tour will provide a unique opportunity to look closely at local soil formations and landforms, and how they relate to vegetation, both past and present. Why do some areas have oak trees, while others are clothed in dense conifer forest? In what soil types does ponderosa pine thrive? Why are some soils types especially erosive or sensitive to compaction? Which soils are the most productive, and why? We'll answer these and other questions as we transect from the valley bottom to the hills above Medford.

Dress for the weather. Bring hat, water, sunscreen and suitable footwear. Short walks on uneven ground. Plan to carpool to field sites. No charge.

Thursday, November 19, 7 pm
WHERE WE SHOULD GO FIRST: PRIORITIES FOR SMALL DIAMETER UTILIZATION IN SOUTHERN OREGON

OSU Extension Auditorium, 569 Hanley Road, Central Point
 Speakers: George McKinley, Coordinator, Southern Oregon Small Diameter Collaborative, Ed Reilly, BLM, and Marty Main, Small Woodland Services, Inc.
 RSVP to OSU Extension, 541-776-7371
 569 Hanley Road, Central Point

The Southern Oregon Small Diameter Collaborative is a diverse group of stakeholders who share a long term goal to remove small diameter trees from uncharacteristically dense Rogue Basin forests in order to improve forest health, reduce fire hazard, and stimulate the local economy. The Collaborative is currently completing a landscape assessment of Bureau of Land Management and Forest Service forests in order to provide the agencies with a recommended set of prioritized treatment areas that meet the integrated ecological, economic, and social criteria of the Collaborative. The intent of the assessment is to help the agencies "scale up" to landscape-level treatments that enjoy broad stakeholder support.

At the core of the presentation will be a series of very interesting maps. These will provide not only a general introduction to the region's communities and forests, but will also show stands and acres most at risk from fire, insects and other forest health stressors. The assessment will provide an up-to-date estimate of the volume of material which could be removed from at-risk stands if treated in a manner that both reduces the risk of catastrophic fire and improves forest health. An economic feasibility portion of the assessment shows which areas make the most sense to treat from an economic, or cost, perspective. The presenters welcome the opportunity to share findings, as well as gain insights and feedback from Small Woodlands members.

George McKinley is a forest landowner, long time advocate of small diameter utilization, and coordinator of the Small Diameter Collaborative. Ed Reilly is forest landowner whose day job is with the Medford BLM. Ed spearheaded the small diameter landscape assessment. Marty Main is a forest landowner and consultant who worked with Ed to produce the assessment.



magnolia grill

New Pub Menu
 Open Late 7 Days A Week
 Sunday Brunch—Local Organic Ingredients
10 Draught Beers — Local Wines
Free Pool — Live Music
Come enjoy our patio under the stars!
 7360 Hwy. 238, Ruch, OR (541)899-8700

Fuel treatment priorities being planned for Applegate federal forests: Public demonstration on Saturday, October 17

BY DIANE VOSICK, APRIL WHITTEN, AND TOM CARSTENS

The Applegate Watershed is known nationally for citizen collaboration and efforts to restore some of the most biologically rich forests in the United States. The Applegate Partnership was one of the earliest attempts to break through the conflict of the timber wars by encouraging public land management that is transparent and aligns with the values and concerns of diverse stakeholders.

Significant progress is underway in the watershed by private landowners, valley businesses and organizations, and local, state and federal agencies to reduce the risk of unnatural fire to the forests and communities of the Applegate. However, to achieve the vision of a restored forest, citizens want more restoration and fuels reduction at a faster pace. The sense of urgency is not only based on safety concerns, but on the ecological need to preserve healthy forest ecosystems. In addition, a healthy economy also depends on stemming the loss of harvest infrastructure and jobs in the community.

In 2006, the Applegate Partnership and Watershed Council, The Nature Conservancy, Bureau of Land Management (BLM), Forest Service, along with other agencies established the Applegate Fire Learning Network (AFLN) to build from and accelerate the work already begun in the watershed. The AFLN is a part of the Fire Learning Network—a national program designed to bring together stakeholders in order to plan and put into practice restoration treatments to restore degraded forest ecosystems. The goal of the AFLN was to create a landscape assessment to prioritize restoration treatments based on community values. The theory behind this is that if the community identifies the public

land areas that are most important to restore and protect from unnatural fire, conflict will be reduced and more work accomplished.

The AFLN worked for two years to gather social and biological data to help inform management decisions and assist citizens and public agencies to establish priorities for treatment. In March 2009, a representative group of community stakeholders was assembled to identify the most important places to actively restore public lands in the watershed in order to advance the ecological, social, and economic desires of the community. Over a six-month period, stakeholders discussed and identified the places with the highest level of support for action. Taken together these places create a treatment priority map for the Applegate Watershed that will help inform planning at the BLM and Forest Service for the next five years. The final prioritization map is still in development but should be available on line in October at <http://conserveonline.org/workspaces/nw.fln.workspace>.

The Applegate Partnership, in conjunction with the AFLN, would like to invite Applegate Valley residents to attend a public demonstration of how this process can reduce wildfire risk while contributing to healthy forest ecosystems. Some local forest plots that have successfully undergone different stages of fuels reduction treatment have been selected for public inspection. The tour will take place on October 17 at 10:00 am and begin at the Star Ranger Station at 6941 Upper Applegate Road. Participants should bring a sack lunch and expect to spend two to four hours touring the areas that are accessible by private auto.

Tom Carstens • 541-846-1025

Applegater commuters can connect with bus service in Jacksonville

As of September 8, Rogue Valley Transportation District buses are departing Jacksonville earlier in the morning to serve commuters from Jacksonville and the Applegate Valley. The new Route 30 schedule has the first bus leaving Medford's Front Street station for Jacksonville at 6:15 am and returning to Medford at 6:52 am. A second bus leaves at 7:00 am and returns at 7:37 am. Former 7:30 am and 8:15 am trips have been discontinued. The new schedule lets commuters transfer buses if necessary and still reach points as far as White City and Ashland before 8 am.

Riders who don't live near a Jacksonville bus stop can access the Jacksonville Park & Ride lot by bicycle or automobile. There is covered bicycle parking at the

main bus stop between the post office and library, and reserved Park & Ride spaces in the City lot just across the Jackson Creek Bridge from this stop.

RVTD buses operate Monday through Friday. The fare is \$2 per ride, and includes a 90-minute transfer to other buses. Full details are available at www.rvtd.org or by calling 541-779-2877.

The complete schedule leaving Front Street station for Jacksonville is as follows: 6:15 am / 7:00 am / 11:30 am / 12:15 pm / 3:00 pm / 3:45 pm / 4:30 pm / 5:15 pm / 6:00 pm

Nathan Broom • 541-608-2411
RVTD Transportation Options Planner



- Design
- Consultation
- Landscape
- Irrigation

Cell: 541-659-3173 • Ph: 541-479-2448
Fax: 541-479-5279 • www.lynnlandscapes.com
15680 Williams Hwy., Williams OR 97544 • LCB 7412

JACKSONVILLE VINEYARDS

David M. Palmer
Owner

541.899.6923 FAX 899.6916
wine@jacksonvillevineyards.com
9730 Hwy. 238, Jacksonville, OR 97530



John & Nancy Van Dyke
PROPRIETORS

541-899-3953

1-800-253-8254
Reservations Only

web: www.stagelodge.com
email: reservations@stagelodge.com

Post Office Box 1316 • 830 North Fifth Street
Jacksonville, Oregon 97530



(541) 899-1184



Jayda Wood
Realtor®

7604 Hwy 238
Jacksonville, OR 97530
Fax: (541) 899-1772
<http://www.ramsayrealty.com>

Cell: (541) 973-9105
Email: jaydafay@aol.com

Ride the Bus!

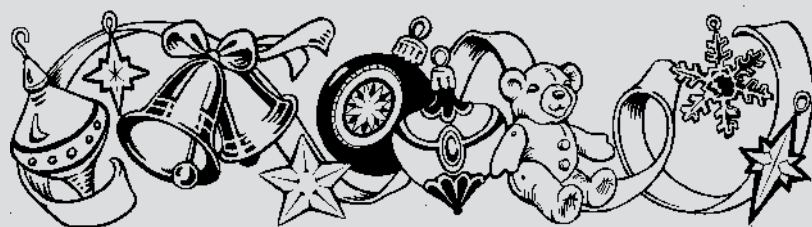


Park and Ride from Jacksonville to Transfer Station in downtown Medford
Designated P&R spaces in the main Britt Parking Lot ~ C St.

Bus Stop is near Post Office.

Service M-F at the following times:
6:32 / 7:17 / 11:47 / 12:32 / 3:17 / 4:02 /
4:47 / 5:32 / 6:17 (arrive early)

More Information at 779-2877 or
www.rvtd.org



WINTER ARTS FESTIVAL AT PACIFICA

*Pacifica Arts Guild presents the 11th Annual Winter Arts Festival
Saturday December 5 on the grounds of Pacifica
A Garden in the Siskiyou — 14615 Watergap Road, Williams*

Begin your holiday festivities under the twinkling lights of the Great Hall at Pacifica, surrounded by the sights and sounds of the season: decorated trees, resin-scented holiday swags and the homey smells of freshly baked goods. Live music, always a treat, will be supplied throughout the day by a talented variety of fine local musicians and singers.

Distinctive one-of-a-kind gift items from 30 local artists will be available for sale: fine art, ceramics, textiles, jewelry, hand made soaps, mouth-blown glass, masks, unique hand-made holiday cards, live evergreen trees, hand-made wreaths and a variety of paintings and photography. Wine from our local vineyards and delicious home

made food and baked goods will be available for sale. Children (of any age) are invited to make their own holiday decorations in the Pacifica Craft Caterpillar!

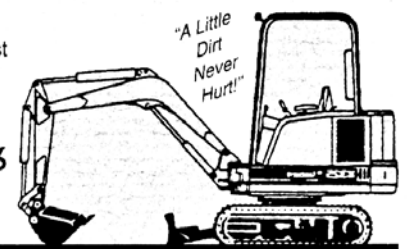
Doors open at 10 am until 5 pm there's plenty of parking and admission is FREE! So gather the family, friends and neighbors and join us for this bustling, warm and beautiful Winter Arts Festival at Pacifica!

Directions: From highway 238 (at the 90 degree turn near the fire station) take Watergap Road. Two to three miles south to Pacifica and watch for the signs!

For more information please call 541 846-1100.

Small Ditching and
Excavating Specialist

862-3622
Cell: 660-0896



P & D SMALL EXCAVATING

Phil Niedermeyer
CCB #150965



Spay
today...

save a life tomorrow



Call 858-3325 or visit www.spayneuter.org for info.



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 mail to:

Applegater
7386 Highway 238, PMB 308
Jacksonville, OR 97530

Photos, clockwise from top left:

— The Rogue Group of the Sierra Club takes a well-deserved break from clearing a portion of Frog Pond Trail. From left: Barry Peckham, Ashland, Donna Stevens, Brookings, JoAnee Eggers, Ashland, Al Collinet, Brookings, Carole Moskovita, Gold Beach, Alma Stevens, Brookings, Alison Laughlin, Ashland and Dave Cornell, Ashland

— Avon High School graduating class of 1969, Avon, Indiana take turns reading the Gater during their 40th Class Reunion. (Can you find the editor?)

— Tom Mitchell and Karen Markman checking out the news from home in Paris.

— Sioux Rogers and Kaye Clayton ocean fishing along the Oregon Coast near Brookings.

— Alan and Diana Potts reading the Gater at the Mackinaw Point Lighthouse Bridge. Mackinaw City, MI.

— Connie and Jim Baynes looking for the wanted poster of the Gater's editor in Indianapolis, IN.

— Tyler Avery in Krabi, Thailand.

— Dave and Elaine Trump (seated) share the Applegater with former Applegate resident Domingo Losa at the historic Seminole Inn in Indiantown, FL.



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



For advertising information call

Ruth Austin
541-899-7476
Jackson County

or
Jessica McMillen
541-821-6872
Josephine County

SUNSHINE PLAZA
RUCH COUNTRY STORE
MOVIE MOUSE VIDEO
LOGTOWN ROSE
EAGLE PASS RESTAURANT
APPLGATER FAX SERVICE
Ruthie's Pizza
SUNRISE CAFE & BAR
GRIZZLY LOG H

SUNSHINE PLAZA

Hub of the Applegate

RUCH COUNTRY STORE

◆ Magnolia Grill ◆ Body & Soul ◆ Baja Video ◆ Tanning
◆ Applegate Valley Chiropractic ◆ Ruch Services
◆ Sunshine Plaza Beauty Salon ◆ Deborah L. Buoy, LMT
◆ Pit Stop Espresso ◆ Applegate Tax Service ◆ Ruch Family Medicine
◆ SPACE AVAILABLE ◆