

Applegater

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Photo by Barbara Holiday

FALL 2010
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Applegate Valley Community Newspaper
Serving Jackson and Josephine Counties — Circulation: 9,000

Postal Patron

Meet your local care farmers

BY ROBERT CASSERLY

As executive director of Sanctuary One, I often field questions from Applegaters who are curious as to what kind of people live and work at our community's first "care farm." Sometimes people have no conception of who we are and are genuinely curious; sometimes people have heard a fantastic rumor and wonder if it's true. Questions may be along the lines of: "Are you a bunch of hippies running around under the full moon hugging trees in naught but your moccasins?" (No, but here's a helpful hint for all you nudists out there: stick to the oaks and madrones—pine sap is awful sticky stuff.) "Are you some new-age woo-woos building a Noah's Ark in anticipation of the return of the Lemurian overlords from outer space?" In other words, "Are you from California?" (No, most of us are from worse places, like Wisconsin, Hawaii, Georgia, and Williams.) "Are you secret government agents sent here to observe and report on my activities?" (That's the Sheriff's Department flying that pesky helicopter over your property, not us.)

Seriously though, here's the real

deal on the people who choose to spend their time at the Sanctuary, farming peace, love, and understanding like other farmers grow corn, beans and squash.

Sansa and Joe Collins are the Sanctuary Manager and Operations Assistant, respectively. They live on the farm with their two young children and a small herd of rescued house pets. Sansa grew up on a macadamia nut farm on the Big Island of Hawaii with three brothers and two sisters. She attended Southern Oregon University, graduating Magna Cum Laude with a BA in english and writing. When growing up she raised a variety of animals including cats, dogs, birds, chickens, rabbits, cattle and a hedgehog. Sansa runs the Sanctuary's always-busy front office and trains community volunteers who help us care for the Sanctuary's 50-plus rescued farm animals. Joe was born in New Jersey, but moved to Hawaii with his family when he was a teenager. Joe is the Sanctuary's technology manager but he also helps with irrigation, fencing, animal care,

general maintenance and whatever else needs to get done.

Gene Griffith is the Sanctuary's Permaculture Coordinator. Gene was born in Augusta, Georgia and has spent much of his life in the southeastern region of the U.S., including the hills of South Carolina and the mountains of Tennessee. For over 20 years Gene worked as an industrial engineer specializing in controls, hydraulics and pneumatics. His job involved looking for ways to use innovations to increase efficiency in systems and machines. He attended Tulane University in New Orleans and has a degree in Electromechanical Engineering Technology from Augusta Technical College. Gene studies permaculture and then teaches the rest of us how to farm as affordably and sustainably as possible.

Della Merrill is the Sanctuary's Education Consultant. Della has been teaching natural horsemanship and organic gardening skills to youth and adults for years. Della's education includes a BA in Communications and an MA in Teaching from Southern

See FARMERS, page 3



APPLEGATER DONATIONS

The Applegater needs YOU! Each time an issue of the Applegater is published, I have people tell me that they were planning to make a donation but just forgot.

Well, the enclosed envelope is to make it easier for you to make a tax-deductible donation to the Applegater newspaper. Put this envelope with your bills and when you are writing your checks include one to the Applegater. Or better yet, write your check NOW and drop this envelope right into the mail.

Help raise the \$30,000 yearly operational budget that keeps the Applegater coming to your mailbox.

Please take a few minutes to write a donation check. This could not be easier—use the white envelope on page 12.

Thank you for
your donation,

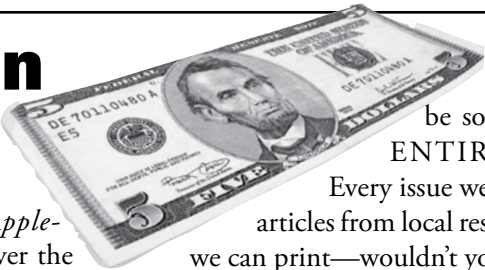
The Applegater

Photos clockwise from top left: Volunteer Carrie Lee brushing a rescued horse; Lisa, a 700-pound Yorkshire pig with Sansa Collins (Photo by Bob Pennel of the Medford Mail Tribune); Visitor admiring Lola, a rescued Appolosa; Friday, one of the farm's "ambassadors" greeting a young visitor; Lady and Duchess, a pair of rescued burros, nibbling apples offered by a guest; and Wilbur, a Nubian goat who enjoys being the center of attention.

What can this do?

After numerous *Applegater* budget meetings over the last few months, we have come to the realization that if each family that received the Gater in their mailbox would send us five dollars our financial worries would be solved for an entire year.

That's right—ONLY FIVE DOLLARS per household per year is all it would take! Seems reasonable, don't you think? You could continue to get the only local newspaper featuring articles pertaining to the Applegate. For five dollars per year you can keep this local news coming your way. Five dollars could be a challenge for some families right now but if 170 people sent in \$100 per year or 340 people sent in \$50 per year or 680 people sent in \$25 per year our financial woes would



be solved for an ENTIRE YEAR.

Every issue we have more articles from local residents than we can print—wouldn't you rather be reading what your friends and neighbors have to say?

The *Applegater* Newspaper is run by a group of dedicated volunteers who spend hundreds of hours each year making this the great publication that it is!

Each issue until our goal is reached, we will report on our progress. We will also continually feature our fundraising efforts on our website www.applegater.org.

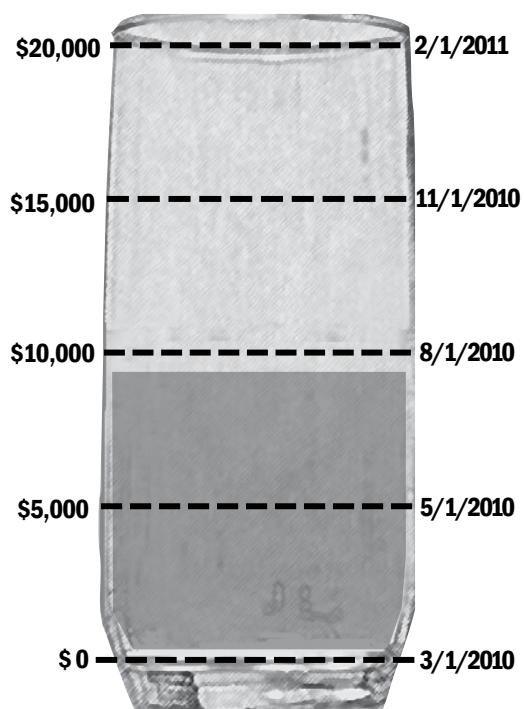
HELP us reach the goal by sending in your tax deductible contribution by December 1! Our address is 7386 Hwy 238, PMB 308, Jacksonville, OR 97530.

If you need more info call Paula Rissler at 541-846-7673.

Our cup does NOT runneth over— YOU can help fill it!

With our donations, we are able to fill the cup to about \$9300. We still have a ways to go so keep those donations coming.

Thank you,
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The Gater is gratified by the support of these recent donors

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Please make your checks payable to *Applegater* Newspaper and mail to:

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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** on which nonprofit organizations and Gater advertisers can post special events on (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

Fall masthead photo credit

This issue's photo, by Barbara Holiday.
Fall in Williams, Oregon

Applegater

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

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Contact JD Rogers
541-846-7736.

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; Margaret Della Sanitina, Jodie Feighner, Laura Johnson, Sue Maesen, Joan Peterson and Paul Tipton for editing; P. R. Kellogg and Kaye Clayton for proofing; Susan Bondesen and Patsy King for transcript and Lisa Crean for bookkeeping.

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PROTECTION OF COPYRIGHTED MATERIAL

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

Letters to the Editor cannot be more than 450 words. Opinion pieces and unsolicited articles cannot exceed 600 words. Community calendar submissions must be brief. 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

Thanks to Diana Johnson for her past help proofing the *Applegater*.

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 Branch meets monthly from September through June. Days, times, and locations vary. All those who hold an associate of arts, a baccalaureate or higher degree from an accredited college or university are welcome to join. Contact Sylvia Rose at srrjrose2@charter.net or 541-479-0277 or Georgia Applegate at gkapple@apbb.net or 541-787-7175.

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.

Email calendar information to gater@applegater.org.

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.....1:30 pm - 4 pm
 Wednesday.....1:30 pm - 4 pm
 Thursday.....closed
 Friday.....closed
 Saturday.....12 pm - 4 pm

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 Cub Scout Pack Troop #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.

The Southern Oregon Beekeepers Association meet the first Monday of each month, 7:30 pm, at the OSU extension. For more information, please contact sobeekeepers@gmail.com

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FARMERS

FROM PAGE 1

Oregon University. She is also certified as a therapeutic riding instructor and a Master Gardener. Her diverse career has included teaching in public schools, nonprofit administration, development and public relations and educational film making.

Jerry Henning is the Sanctuary's Caretaker. Jerry has over 50 years of animal care and ranch experience. If it needs to be done, Jerry can do it. He has vast experience in skilled trades such as farm equipment repair and maintenance, carpentry, fence mending, welding, horse hoof care, irrigation and a myriad of other skills. Jerry has volunteered with many organizations over the years, including the Josephine County Sheriff's Posse.

As for yours truly, I'm one of the Sanctuary's co-founders and currently volunteer as Executive Director. I grew up on a farm in rural Wisconsin where I learned how to milk a cow before I learned how to read and write. As an adult I have lived and worked all over the U.S. Since moving to Oregon in 2001, I have dedicated myself to nonprofit work with a special interest in

promoting community volunteerism. I attended Southern Oregon University where I earned a B.S. in English and Writing, a Master in Management, and a Nonprofit Management Certificate. Before coming to work for the Sanctuary, I previously held local management positions with Friends of the Animal Shelter and the Gordon Elwood Foundation.

The Sanctuary's volunteers, currently numbering about 50 hardy souls, come from all walks of life, and all over the world. It is not unusual to visit us and see fifth-generation Applegaters working alongside an intern from the East Coast who is spending his or her vacation at the Sanctuary because their idea of a good time is taking care of rescued farm animals and planting an organic garden to help feed the poor.

We invite you to make an appointment to stop by and meet us in person, so you can see for yourself that we are decent, hard-working people who strive to be role models for how people, animals, and the earth can work together for mutual healing.

Robert Casserly • 541-899-8627

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Intoxication: Euphoria at getting a tax refund, which lasts until you realize it was your money to start with.

THE STARRY SIDE

Fall lineup

BY GREELEY WELLS

This will be a simple yet spectacular fall season. The crowning glory is Jupiter, the only planet left standing. From October till December it fills the southern sky, by far the brightest star or planet you'll find. Jupiter rises in the east in the early evening during October; by December it sets early in the evening in the west. Daylight renders all the other planets invisible except for brief shows with Venus. (Over the summer, Venus was the evening star hugging the horizon at dusk; now it disappears, to become the morning star after working its way slowly up out of the dawn's light.) Meanwhile the great square of Pegasus is overhead: slightly to the east in October, directly overhead in November, and slightly to the west in December. Pegasus is the key to finding the other constellations in the fall sky.

But first...to appreciate the constellations you will see this fall, it might be helpful to recall the classic Greek story of Perseus and Andromeda. We don't talk much of Greek Gods any more, but human follies are timeless and just as true today as they were a millennium ago. The consequences of desires and decisions have huge ramifications in our lives too, especially when powerful politicians act like Gods. So here is a quick version of a classic Greek story (myth or Greek teaching tool) about the heroic Perseus and beautiful Andromeda.

Perseus was a prince with a most terrible grandfather who set him adrift in the sea with his mother, Danae, to die. They were saved by an old fisherman, who took them to his island. The king of that island wanted to marry Danae and get rid of Perseus, so he challenged Perseus to kill the Gorgon Medusa. Perseus accepted. Medusa was a beautiful but boastful woman who had been punished for her vanity by making her hideous, with snakes in place of hair. You've probably seen the image; legend has it that anyone who saw her in person was immediately turned to stone. But Perseus was clever: by looking only at her reflection on the inside of his shiny shield, Perseus was able to cut off her head without being turned to stone himself.

Now here's an important part, if you're looking at the night sky this fall: the blood dripping from Medusa's head turned into a wonderful winged horse—Pegasus! Perseus bagged Medusa's head for safety, and headed home on his new steed Pegasus.

Meanwhile, nearby King Cepheus and Queen Cassiopeia were being harassed by a sea monster (the whale Cetus). They believed their only hope was to sacrifice

their beautiful daughter, Andromeda, to the monster. She was chained to the coast to await her fate. As Perseus passed the coast of Palestine [some versions say Ethiopia] he saw the princess chained to the coastal cliff threatened by the sea monster. He showed Medusa's head to the monster, who immediately turned into a huge headland of stone. Perseus then saved Andromeda, and the happy couple went home to become king and queen of his homeland.

We can see almost all of these actors in the sky as constellations. Go outside, and look just a little south of the zenith (straight up). If you squint slightly, the four stars of Pegasus will separate out from the din of stars all around. If you hold out an arm at full length and make a fist, that fist distance will fit between each of the four sides of the square. This is Pegasus, the key to finding all the other constellations by using the sides of the square to lead you to them.

When you've found the square of Pegasus, face north, (your sunrise place is to the right and your sunset place is to the left). To find Andromeda, find the northeast (or close right) corner of Pegasus. Both constellations traditionally share the same star. From that corner you'll notice two lines of stars getting wider and wider as they go north away from Pegasus. This is Andromeda, a curved V shape. The brighter line of stars points directly to Perseus, who himself is like two widening rows of stars pointed at Cassiopeia, the queen.

If you've been reading my column, by now you are probably familiar with the "W" of Cassiopeia. She's NNE of Pegasus. In October she is on her side, like neither a "W" or "M" but more like a blunt bolt of lightning. In November and December she will swing overhead to form an "M" and be at her highest in the sky over Polaris, the North Star.

To find King Cepheus, take the easterly or right side line of the Pegasus square and go north: you will again find Cassiopeia. Before that line gets to the North Star it goes right by the point of the triangle of King Cepheus. He is shaped like a square house with a triangular roof, but the house is upside-down. His stars are quite dim but parallel with Cassiopeia. (He's about the same size as Cassiopeia.)

There are our players except for Cetus the whale, who is very dim and off to the east along the horizon in October. Medusa is there too; her head is a star in Perseus' hand, but I haven't figured out which star that is yet. Can you? Danae, Perseus' mother, did not play a large

enough role, I guess, to get into the sky. Hope you enjoy the play.

THE PLANETS

Jupiter is the king of the sky now, rising in the southeast earlier each night for three months. In October it is up already at sunset and at its highest by midnight. By December it sets just past sunset. It is by far the brightest object in the sky. As a matter of fact, it's at a really impressive 12-year brightness. October 20 you'll find the moon on one side of Jupiter and on October 21 you'll find it on the other side as it passes above. This is an opportunity to calculate the movement the moon makes in a 24-hour period. I use my outstretched fist as a guide; see if it works for you. Come November Jupiter is high up in the east as night falls, a good telescope object. In December Jupiter sets in the west around 11p.m; it's at its highest right at sunset—spectacular!

Saturn is slowly sliding into the dawn. Come November 14-16 it is higher in the dawn above Spica and Venus. December finds Saturn high above Spica, Venus and a sliver moon on December 1 and lower on December 2 and 3, all in the southeast. Notice that Spica, being a star and far away, sparkles while Venus and Saturn are noticeably steady. In December Saturn is rising past midnight.

Mars is in the same dawn light and hard to see. But look twenty minutes after the sunset of October 9, and you'll see Mars above a tiny crescent moon with bright—but really low—Venus below. That's the bright Antares in Scorpio off to the left, often called the rival of Mars because of its reddish color. This is a good opportunity to compare them. On October 10 and 11 that crescent moon straddles Antares, on the right and rising from below on the 10 and higher on October 11. These both make nice evening shows.

Mercury drops from the dawn into the sun and is faint and low; good luck finding him! He flips back to the sunset in December near the much-fainter Mars.

Venus is very bright but very low in early October, but soon gets lost in the sunset and then completely disappears as it follows the sun into dawn. Then all November Venus get higher and more impressive in the dawn; in December the "Morning Star" Venus will be quite amazing.

OF SPECIAL NOTE

Our galaxy, the Milky Way, is worth watching during these three months if your site is dark enough to see it. In early fall, our galaxy stretches across the sky approximately from north to south. It



Greeley Wells

will then slide around a full quarter turn approximately east to west, dragging the Northern Cross to an upright position on the western horizon. In doing this, it carries all the constellations with it and spins them in a most interesting way. For instance, Cassiopeia begins on its side east of Polaris, the North Star, and will rotate into a "W" below Polaris.

The bright star Deneb is at the zenith (straight up) during October, along with the whole summer triangle.

October 31 is Halloween, the eve of All Saints Day, November 1. All Souls' Day is November 2.

On Sunday November 7 "fall back" your clocks by losing an hour in order to stay in time with the rest of us! November 17-18 brings the Leonid meteors, which are favorable this year close to dawn as there is no moon; give 'em a try.

December finds the summer triangle setting in the west-northwest and most notably the northern cross is standing upright on the horizon line. This means that Cygnus the Swan, the same constellation, is diving into the sun, wings outstretched. Opposite in the east Orion is rising in all his winter glory. In the north Cassiopeia moves above Polaris, the North Star, and has become an "M" almost directly overhead.

December 13-14 has its Geminid Meteor Shower in the pre-dawn hours and the moon will have set by then so it will be plenty dark for good viewing.

Winter solstice is December 21 along with the full moon.

And, of course, there's Christmas day Saturday, December 25.

Full moon in October is Friday the 22 and called the Harvest Moon, which will interfere with the Orionid Meteor Showers. The moon will also pass by the Pleiades, which look like a little dipper but are really the seven sisters of Greek mythology. With binoculars hundreds of beautiful stars are revealed right next to the moon on October 25. Check it out. On the 26 the moon has moved away and up. Now measure the distance from the moon to the Pleiades to get an exact nightly motion of the moon. Bet it's a fist at arm's length or close to it! November's full moon is on the 21, Sunday, and is called the Hunter's Moon, Frosty Moon or Beaver Moon. And December's falls on Monday the 20, as the Moon Before Yule or the Long Night Moon.

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Not so sweet pea

BY SIOUX ROGERS

I wish I would often have the good fortune to find a topic of both importance and interest, along with a well spoken writer, willing to "do" my column. I lucked out for this issue. The following article is written by one of our very own neighbors. It is of significance, not only to this area, but in the ramifications of any introduced/imported species anywhere, whether it be an animal or a plant.

Daryl Jackson is a third generation Southern Oregonian. He helped initiate the Applegate and Williams Watershed Council riparian tree planting programs. Now a Williams resident, he is the biologist/coordinator of the Williams Waterway project which is a statewide model for maintaining roadside vegetation without the use of herbicides.

Not So Sweet Pea

Don't you just love those pink wild pea vine covered fence lines, the glorious expanses of roadside bursting in color? Well, I've grown to hate them! It's true, we do have a native pea vine. Places like Peavine Mountain are likely the setting for the native species. The Peavine Mountain pea vines seem to be staying on the mountain. Our local Applegate pea vines, on the other hand, seem to be the nasty invasive kind and they aren't staying put.

The vast network of rodent habitat, miles of collapsed fence lines, explosive fire potential in the fall and oddly barren ground under them suggest all is not so sweet in the pea world. The "no such thing as a weed" philosophy doesn't cut it when it comes to invasive plants like the pea. Pea vine, star thistle, blackberry, and knapweed all may be purveyors of biodiversity but so may certain S.T.D's. Once you have them,

The "no such thing as a weed" philosophy doesn't cut it when it comes to invasive plants like the pea. Pea vine, star thistle, blackberry, and knapweed all may be purveyors of biodiversity but so may certain S.T.D's. "

you probably won't get rid of them.

I'm having problems seeing any redeeming qualities of the wild pea vine. A common name is "everlasting pea" and therein lies the problem. Once they get started, they are almost impossible to eradicate. *Lathyrus latifolius*, the introduced wild pea, was foisted upon us like the Starling, Star Thistle and Gorse. All seemed to be great ideas, in someone's mind. Starlings evoke poetic Shakespearean references but drive away our native song birds. Star Thistle makes great honey but wipes out

thousands of acres of agricultural land. Gorse was thought to be a fine way to prevent coastal sand movement but its thorns do an even better job of preventing people movement.

The lesson here seems to be that we should be extremely careful when planting anything that is not a locally native plant. This is not to say you should rush out and dig up your non-native grass lawn or yank up the tomatoes, but you should seriously consider invasive potential of new types of plants.

So what can we do to reduce these types of invasive species? Years ago we would have said "poison them, kill them all." This is about as realistic as using those odd purple-glowing bug zappers folks used to put around the patio. First of all, aren't all your other lights attracting bugs too? Secondly, the zappers don't attract or kill mosquitoes. The same goes for poisons. In theory, they might make some sense, but in reality, they do very little to address the core issue.



Nature hates a void and in most cases finds some way to fill it. Disturb the soil and nature will introduce some plant to fill the bare ground. Invasive plants are usually the first to appear. Minimize ground disturbance and be sure to introduce the right species to fill the gap. Using poison just results in selecting the plants that can survive the toxin. What you end up with are "monster" weeds that require the "new and improved" chemicals. Sounds like a perfect marketing scenario, doesn't it?

The best way to reduce and sometimes eliminate entirely these noxious pests involves an unpopular option. You have to work at it, not for just one season, but sometimes several years. Most plants share a reproductive process that involves pollination and the production of seed. Interrupt, or reduce the development of seed and you will begin to see results.

Mow blackberries and you will see several feet of re-growth almost instantaneously. Mow them several times in a season and each time they grow back less because you have depleted the leaf mass necessary for growth. The roots are starved



Sioux Rogers—And the beet goes on.

and the next year you will see progress but don't think for a minute you can win the battle in one year.

Mow the star thistle and it has the infuriating habit of producing a shorter version of the plant and a more vigorous seed crop. If you can mow before the seeds form, you can effectively reduce seed production. Get lazy and leave a patch or even one big plant and the seed can move about 300 feet to reseed next years "crop."

Mow the pea vine and it re-sprouts back from the roots but seems to produce far fewer seed pods for the year. Repeated mowing reduces growth somewhat and after mid summer they seem to weaken a little. But like the blackberry and thistle, simply mowing does little to eliminate the plant. The best process I have found for all three of these plant scourges is to pull the early stages of growth while soil is moist and before seeds mature. You need to be careful to act early in the year but not too early or you simply have germination of seed remaining in the soil..

The aggravating characteristic of all these plants is that they form "banks" of seed that can persist in the soil for years. To make matters worse several species of rodents collect pea seed and store (effectively planting) thousands of seeds. Similarly, the old timers told me the Applegate was once blackberry free, but once introduced the birds air-mailed the seeds (and fertilizer) all along the fence rows.

The key to winning the invasive weed struggle is to plant something in the place of the invader. If you do not, the void filling tendency of nature will simply result in one form of invasive or another, filling the space. So, may peas not be with you. Go yank 'em.

Daryl Jackson • 541-787-5041
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TRENDS AND OBSERVATIONS

So beautiful to me

BY RAUNO PERTTU



Rauno Perttu

When the long-promised cure for Alzheimer's disease finally comes, it will be too late for my wife Jan. For years, in this age of medical miracles, we searched and waited for the promised new treatment that never came. At sixty, she still retains her wonderfully positive and cheerful attitude, but Alzheimer's has stolen almost everything else. Her initially gradual decline has turned into an accelerating and bumpy slide. The changes from last year are dramatic. The changes are now becoming noticeable from week to week.

From the time she was little, Jan was an avid and expert skier. Winter before last, she still skied. As last winter's season approached, I was certain we faced a rare argument. She would demand to ski, but I didn't believe she was up to it. To my surprise, she never expressed the slightest desire to "hit the slopes". Last year, we still took long hikes into the Siskiyou high country. This summer, she needed level, smooth terrain. Her former fast-forward walking was replaced by new gears—slow, slowing, and needs prodding. Even stairs have become a scary proposition.

Jan's ability to talk was an early victim of her disease, making verbal communication difficult. Over the past year, she has almost completely lost the ability to talk, and is also losing the ability to understand when talked to. Our quiet talks by the river have become very quiet. The simplest tasks have become too difficult. Her cheerfulness temporarily shatters and she needs reassurance after she is embarrassed by an Alzheimer's induced accident. These events are distressing to her, even though I assure her it's no big deal and quickly put it into the past. Alzheimer's seems to try its best to steal one's dignity.

This has almost certainly been our last summer of pretended normality—and she tries very hard to put her best normal face forward. I take her on geology trips when possible, and she goes through the motions of studying the rocks and the geologic setting in a convincing manner. I respect her role-playing and treat her as a working colleague, although it has become obvious she no longer comprehends. We both enjoy these trips, but the sheer mechanical difficulty of protecting and caring for her and completing my work is becoming too challenging.

At this twilight of Jan's life, I reflect on how much she has enriched my life, and how much fun and joy she has brought to our children and me and to

those who have had the opportunity to spend time with her. When we moved to the Applegate in 1987, she was a city girl. While our geology work and vacation travels often took us to very remote places, she had trepidation about actually living in the country. Furthermore, there was no geology work in the Applegate for her to tackle, and she liked being meaningfully busy. However, she quickly adopted the Applegate, and soon became involved in the community. As our son and daughter attended Ruch School, she became an active parent and dragged me to work parties and activities at the school. She was a classroom assistant and even PTA President helping to organize the planning and construction of playground facilities and bleachers at the school.

As clear-cutting in the Applegate became an issue, she teamed with other community members, including our esteemed editor, to form the Applegate Partnership and the Applegate

Alzheimer's seems to try its best to steal one's dignity.

River Watershed Council. These organizations began to work with government agencies and community groups to introduce a broad spectrum of community input into the planning process of the agencies. Soon Jan became the first Applegate River Watershed Council Coordinator and was responsible for the dozen employees of the Council. In these productive early years of the Council, many trees were planted, enhancement projects completed, and many government projects modified. The Council received national recognition for its work and awards from the agencies. In the Applegate, if I was noticed, the follow-up was "Aren't you Jan's husband?"

When I pause to admire the summer breeze stirring the tall trees planted as tiny seedlings by her enhancement projects, including those I planted on our riverside property, I again realize how quickly time and our lives pass. The exciting new projects of yesterday have all too soon become the established Applegate scenery of today. When I see one of these now established projects, I can't help but remember all of the hustle, bustle and just plain fun shared by those working on and completing these projects. Jan was right in the middle of it all, with friendly persuasion and a ready laugh. I fell in love with that laugh. It now seems a world and a century away—and also just yesterday.

Rauno Perttu • 541-899-8036
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Marketing vs. Listing

If you are considering putting your highest valued asset (your home) on the market, it's important that you pick a Real Estate Company that uses effective marketing, not one that puts a sign up and hopes someone in the Multiple Listing Service sells it. In this market particularly, other than proper pricing, marketing is probably the most important factor in getting your home sold in a reasonable amount of time.

- Some basics that your chosen Realtor should provide.
- Effective signing with riders that highlight special features of your home.
 - Good looking informative brochures and brochure boxes at your property which stay filled.
 - All brokers with your Realty Company should preview your home so they know what they are trying to sell.
 - Your home should be advertised regularly for exposure to prospective buyers.
 - Listing broker should communicate with you regularly about showings and reaction to your property.
 - Realty office should be close enough to your property so that any broker on floor time should be willing to jump in their car and take a prospective client to show your property.

These are the basics, any additional marketing items like Virtual Tours and Home Warranties which the broker provides makes your home more likely to sell quickly.
Stop by our office in Applegate and we will explain how our use of the above marketing strategy will help get your property sold as quickly as possible.



magnolia grill

The Magnolia Grill crew would like to thank all of our customers who have supported us over the years. We'll miss serving you all but look forward to seeing you around the valley!

Young and old head back to school

It's schooltime again and kids aren't the only ones getting ready to go back to school. This year many seniors throughout Southern Oregon are also preparing to file back into classrooms. As volunteers in the Foster Grandparent Program, sponsored locally by Rogue Valley Manor Community Services, these dedicated individuals are returning to school as "Foster Grandparents." Foster Grandparents serve at local schools, day-care, after-school and Head Start centers as well as other non-profit youth facilities located near their homes. With a specific focus on children with special needs, Foster Grandparents tutor, mentor and support. They help children learn to read, provide one-on-one assistance and guide them at a critical time in their lives. The nonjudgmental attitude and consistent encouragement offered by a Foster Grandparent nurtures the kind of environment that sets the course for a child's successful future.

To become a Foster Grandparent you must be 55 or older, submit to a background check and be approved prior to placement. Volunteers serve between 15 to 40 hours per week at supervised sites. One week-long and then regular monthly in-service trainings are provided.

Those who meet specific income guidelines also qualify to receive a small stipend of \$2.65 per hour. The stipend is not taxable and does not affect rent calculations and other benefits. Foster Grandparents also receive: travel reimbursement; an annual physical examination; paid time off; excess liability insurance; and the joy of giving special children the love and extra attention they need to succeed.

Foster Grandparents are currently needed in the Applegate Valley, particularly in Josephine County. For more information call:

Jackson County
Lori Shumate at 541-857-7793

Josephine County
Carole Moskovita 541-244-1079

Or visit:
<http://www.seniorcorps.gov/about/programs/fg.asp>
<http://www.retirement.org/rvmcs/fostergran.htm>



The Voices of the Applegate Concert

Sunday
November 21,
3:00 pm
Applegate River
Ranch House and
Restaurant

Don't miss the Voices of the Applegate Concert at the Applegate River Ranch House and Restaurant on Sunday, November 21 at 3:00 pm. Our new director, Blake Weller, has provided the choir with an exciting program to share with our audience.

The program will consist of a set of madrigals including "Come Again, Sweet Love," by John Dowland, "You Stole My Love," by Walter Cecil Macfarren and "Can't Buy Me Love," by Lennon and McCartney.

They will also present a set of Peter, Paul and Mary songs including, "If I Had A Hammer," and "Where Have All the Flowers Gone." The audience will be invited to sing along with a few Peter, Paul and Mary songs.

The program will conclude with a piece by Chris Dedrick dedicated to Peter, Paul and Mary.

Come to the Applegate River Ranch House and bring your friends. What a great way to begin our holiday season with a full moon and song!

For more information call Joan Peterson 541-846-6988.



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JACKSON COUNTY

Library Services

Applegate Library

All Jackson County Libraries are still offering free basic adult computer classes. (See page 18.) Reservations are required. The instructors speak English and Spanish. The more advanced series of classes include instruction in word processing, photo editing, and computer file management. The classes are supported by a bequest from the Kenneth A. and Lucille D. Hulburt Family Trust. Call any of the branches to get information on the schedule and locations of the classes or visit the Jackson County Library Services web site at www.jcls.org.

Thirty-seven children and teens participated in summer reading this year. We had several programs and lots of crafts and activities. A big thanks goes to Steve Gehres, Audrey Eldridge, Cathy Egelston, John Jackson, Lucia Smith and Thalia Truesdell for their participation with this summer's activities. The Friends of the Applegate Library donated funds for many small game prizes.

The big prize winner for the teen drawing of an iPod nano player was Jennifer. Stephanie and Maggie won passes to the Ashland waterslide. Christopher won a gift certificate from Barnes and Noble which was donated by the Friends of the Applegate Library. Nine children between the ages of 3 and 12 finished the program and read a total of 230 books. They received Hometown Buffet and Kid Time! Discovery Experience coupons.

Come into the library and check out our display case. You never know what you will find there. Many of our displays are collectively compiled by library users, others are from private collections. Let the library staff know if you have a collection that you would like to share with other library users.

The Applegate Library now has eight internet stations for the public to use. We also have free wireless available for your personal laptop use.

Storytime for young children is every Tuesday at 4 pm.

Please join the Friends of the Applegate Library. We can always use more support with planning programs and fund raisers such as book sales. And speaking of book sales, look for a book sale at the Applegate Library during the week before Thanksgiving, beginning on November 15. See you at the library!

Joan Peterson
541-846-6988

Ruch Library

The Wonders Of The Night Sky

Stargazing Program Sponsored by the Ruch Library with Greeley Wells

At Sunset Saturday October 9th come to the Ruch School Green Field to hear about and see the night sky with Greeley Wells, author of "The Starry Side" column in the Applegater.

As the sun sets we will begin talking and watching the sunset and stars and planets that first come out. Venus will shine brightly and low in the west. Above her will be a tiny Crescent moon and above both will be Mars and the star Antares, rival of Mars, off to the left. We can note the difference in the steady planets and blinking stars. Very soon the incredibly bright Jupiter will rise over the hills to the east of us. It's at a rare 12 year closeness to us. The last time it was this close to the earth was 1963 and the next time will be 2022! What a treat for us. All are welcome, children especially. Chairs that lay back or a blanket to lay on and another for warmth are recommended. Flashlights take away your night vision for about 20 minutes so are a poor idea. The warmish evening will cool and continue to cool. Maybe snacks or a picnic would be fun. Special guest Chris Beekman will bring two Dobsonian telescopes he's made and we'll have a close look at some wonderful things in the sky. And if you've got binoculars or a telescope and know how to use them be my guest. Others will love to share what you find. And I can have some ideas about where to look. My quarterly article in the very latest Applegater Community Newspaper would be a good intro to this evening.

New Branch Librarian

Ruch Branch Library welcomes Johanna Boyle as the new Branch Manager. Johanna writes, "I live with my husband, Andrew, who is retired, 2 miles north of Jacksonville, on Old Stage Road. I have been working at the Central Point branch, but have also worked at many of the other branches in the county, including Ruch. Prior to working for Jackson County Library System, I worked at a large public high school in the Bay area as well as having worked at Sonoma State University, where I earned my BA in English literature. Walking and hiking are some of my favorite things to do. When time allows, I enjoy gardening, bike riding and fishing."

"I was born in Indonesia, but grew up in Holland before coming to the U.S. way back when. My husband's work took us all over the US and we have lived in many different states."

"The thing I love about library work is being of service... and making that connection when patrons find what they are looking for in the way of information, reading, or just getting to know one another. Having a library in the community—any community—is vital to that community, as I see it as the hub for gatherings, ideas, and supporting one another."

Friends Of Ruch Library Reducing Activities

There are some major changes coming our way in Ruch Library's Program Series and Fundraising Campaign. The Friends of Ruch Library (FORL) has lost key active members over the past year to re-location, illness, or new responsibilities, and efforts to attract others to take an active role have not been successful. We have many valued members who will help out when called; what we need are people able to take on continuing roles as committee members and officers. Two of our Board members (out of a total of 4), who have been serving as President and Treasurer, need to reduce their commitments at the end of their terms, and another Board member is preparing to move.

Can you help sustain our library by becoming active in FORL? Please contact Kaye (899-1040, kayeclayton@yahoo.com) or Cynthia (899-1114, akantha@mac.com).

What is at stake?

Since 2007, the Friends have led fundraising efforts/events to provide service on Saturdays. Our community pitches in to "buy" these hours; they are not included in the county's library budget. Each December, we must pay in advance for the coming year's Saturdays, currently \$12,300.

Only about \$9,000 dollars has been raised so far to keep the library open on Saturdays in 2011, and one planned event—the Art Show and Sale—has been cancelled because very few artists wish to participate. (Last year's show did poorly due to icy roads and the bad economy, and one of those factors is still with us.) So 2011's Saturday hours are not secured yet.

As for next year, the members currently active are too few to conduct fundraising for the Saturday hours in 2012. We are discussing alternatives with a group of concerned local residents who may take on that fundraising task. Regardless, FORL will not be able to continue supporting the library with programs and other activities without more involved members.

Book sales at the A-Frame will con-

tinue, but the amounts raised there and at the annual book sale are less than \$2,000 and have traditionally been used to support Summer Reading and other programs at Ruch Library.

The second loss will be the series of free public programs that since 2007 has brought 24 speakers, performers, and authors to our community. We've learned about rock gardens, the idea of justice, noxious weeds, dog training, and local history; sung railroad songs, experienced dramatic story-telling for adults and children, and discussed local emergency preparedness.

The Program Committee has done a terrific job choosing speakers, planning dates, doing publicity, and the myriad of tasks associated with making a successful event. But their numbers have dwindled also, below what's needed to carry on. We have no shortage of suggestions for programs, and they can become reality if a few people will join in the work.

On August 7, FORL held a community discussion here at the library to revitalize the organization and gather new ideas. Those who attended came up with some excellent ideas for fundraising, outreach, activities, and more—unfortunately none of those attending were able to commit to what we most need, board members and committee members who will take on continuing roles in making these things happen.

If you believe, as we do, that our library is a vital center for our community, and you want to see its programs and services continue and improve, please consider committing an evening a month to work with FORL for the library. Our community came together with FORL to help build this beautiful building; let's work together to make it flourish. Contact us and find out about how you can help.

Kaye Clayton • 541-899-1040
kayeclayton@yahoo.com
Cynthia Cheney • 541-899-1114
akantha@mac.com

Friends of Ruch Library ANNUAL COLUMBUS DAY BOOK SALE

Saturday October 10
9 am-4 pm
under the tent next to Crystal Clear
Upper Applegate Road and Highway 238
Members can shop on Friday the 9th, 1 pm-4 pm

Co-sponsored with the Evergreen Federal Bank, all the proceeds will go to support the operation of the Josephine Community Libraries. More details are available on the JCLI website at <http://www.josephinelibrary.org>.

Sunday, November 14, will be the second annual "Page One" performance event at the Grants Pass branch library where willing participants read the first page from a favorite book of theirs. Great awards, prizes, and an appreciative audience makes this a delightful event. Then the **Holiday bazaar takes place the following Sunday, November 21**, with local artisans' wares and a silent auction. The new JCLI volunteer/ staff cookbook will be available for holiday giving, \$9.98 if purchased in advance, \$12.00 at the bazaar.

Plenty is happening, so please drop in and enjoy our unique model of privately-funded public library services with cheerful volunteers helping at every turn.

Bonnie Johnson
541-846-6016



Williams and Josephine Community Libraries Fall Specials

After a fulfilling summer vacation with a jam-packed summer reading program and storytimes, all a "splashing" success, the libraries are gearing up for Fall events. The Illinois Valley branch library celebrated its first full year since reopening this September. The celebration on Saturday, September 11, at the branch library in Cave Junction included live music and a potluck. The Williams Branch Library will celebrate its first anniversary in November; so please stay tuned for more details, 541-846-7020

The Williams Friends of the Library are also planning their annual **Fall Book Sale Bash for October 17 at the Williams Grange**. This is a great party, with food and beautiful raffle baskets, so please mark your calendars.

Friday, October 1, was a special celebration at the Grants Pass Library with the new Oregon Poet Laureate, Paulann Petersen. She gave a program on poetry as

"Everyone's Domain," reading poems and discussing writing with the audience. There were also outstanding intaglio print artworks by artist Barbara Mason, illuminating twelve of Ms. Petersen's poems. Live music and refreshments made it a very special evening for the kickoff of Oregon Days of Culture, sponsored by the Oregon Cultural Trust. The Grants Pass library is located at 200 NW "C" Street, and the phone number is 541-476-0571 for more information.

October 1 was also the kick-off for the Fall membership fund drive for Josephine Community Libraries, Inc. This is the private, nonprofit corporation using the NPR membership model, that is providing library services for all of Josephine County. JCLI functions by raising funds from private donations and grants, and operates with an incredible cadre of volunteers who make it all happen.

Please consider becoming a member

by making a donation of \$5.00 or more, and subscribing to the free e-newsletter from the JCLI homepage at <http://www.josephinelibrary.org>.

The next big, inaugural event will be the first ever **JCLI "Cow Scrabble" tournament on Saturday, October 16 at the Bear Hotel** at 2101 NE Spalding Avenue in Grants Pass. In this "Scrabble-thon," winners will be awarded cow-themed trophies, including the giant Scrabble Cow for the business team that earns the most points. Players get sponsors and register as individuals, or teams to compete in four consecutive scrabble games for points. Registration begins at 11:00 am, and the games start at noon. With four, 45-minute Scrabble games and breaks between each game, play is expected to end at around 4:30 pm, with prizes for the most points in various categories awarded afterwards.

It should be a terrific fun, and folks are beginning to polish their scrabble skills.

OSU Extension Classes in Josephine County

Small Woodlands Program: Ties to the Land – A Facilitated Program on Succession Planning
October 27, 7-9 pm

OSU Extension Auditorium, 215 Ringuette Street, Grants Pass
\$25 for first family member, \$5 per additional family member

Few challenges that family forestland owners, farmers, ranchers, and other land-based family businesses face are more important than the issue of passing the business and its land base on to the following generation. Many small landowners want to preserve their family lands but don't know how to involve family members in ownership and operation of their small land-based businesses. Succession Planning—the human side of Estate Planning—focuses on ways to maintain family ties to the land from generation to generation, building awareness of key challenges facing family businesses and motivating families to address those challenges. This workshop is a mix of presentations and practical exercises to help families develop techniques to address tough issues. Topics covered will also be relevant to professionals working with landowner families.

The class fee includes one copy per family of the workbook: *Ties to the Land: Your Family Forest Heritage* (\$45 value; additional copies will be available at the workshop or online at the website). Dates and times subject to change—please call ahead to confirm and to RSVP! 541-476-6613

I Forgot to Take My Medication—Now What?

October 26, 6-8:30 pm

OSU Extension Auditorium, 215 Ringuette Street, Grants Pass

Cost \$5

Join OSU faculty Sharon Johnson M.S. and pharmacist Korin Richardson, Pharm D. to learn about medication jeopardy—and good medication management. You will acquire practical, research-based ideas to help you purchase, store and wisely use your medications—both prescription and non-prescription. Information on taking supplements will be included. Dr Richardson will provide an individual brown bag review of medications if you ask for one when you register and are one of the first seven callers (Bring your medications to the class—or a list of your medications including dosage). Class time: 6:30 to 7:30 pm with brown bag reviews from 6-6:30 pm and 7:30 to 8:30 pm.

Pasture Management

October 25, 6:30-8 pm

OSU Extension Auditorium, 215 Ringuette Street, Grants Pass

Cost \$10.00

This class is for people with small acreage. Topics to be discussed are developing pastures; improving existing pastures, weed control and fertilization. Students will also learn a simple formula to determine how many animals their acreage will support.

Pre-registration required: Lorena at 541-476-6613 Questions or more information e-mail: maud.powell@oregonstate.edu

Gaining Ground on Arthritis:

Managing Arthritis in the Agricultural Workplace.

November 22, 2 pm

Oregon Health Management Service, 128 SW "I" Street, Grants Pass

Cost \$5

Using recently available materials from Purdue University and www.agrability.org, this class will provide practical tips on protecting joints, managing arthritis and modifying work practices with special tools and accommodations to prevent further injury. To register call 541-471-4208. The class will be held at Oregon Health Management Service. The classroom entrance is at the back of the building adjacent to the Public Parking Lot on 5th Street and H Street.

Advance Care Planning 101

October 27, 7-9 pm

OSU Extension Auditorium, 215 Ringuette Street, Grants Pass

Cost \$5 or \$7 per couple

Planning for future health care needs is a crucial part of assuring we receive the medical attention we desire at the end of life. There are two documents that hospitals and health providers need to have patients complete in order for this to happen. Those documents are the Advance Directive (Making Health Care Decisions) and the POLST (Physician's Orders for Life-Sustaining Treatment). Most people don't know much about either one. Sometimes even locating these documents is difficult—let alone understanding and completing the forms. OSU faculty Sharon Johnson M.S. and retired physician, Dr John Forsyth will present a very practical introduction to the Advance Directive and the POLST concepts. Call 541-476-6613 to reserve your spot or stop by OSU Extension Office at 215 Ringuette Street, Grants Pass.

Mastery of Aging Well:

Memory Difficulties?

OSU Extension Auditorium, 215 Ringuette Street, Grants Pass

November 30, 7-9 pm

Cost \$5

Have you placed a hot pad in the refrigerator lately? Are you worried because you don't remember what you forgot? This class will help you understand what's happening with your aging memory and offer practical, research-based ideas for managing memory difficulties. It is part of an innovative, online series of five "Mastery of Aging Well" modules <http://outreach.oregonstate.edu/aging-well> which is now also available on DVD. The five-pack DVD set will be given as a prize at the end of the workshop to one lucky person who remembers to come. It will also be available for purchase (it makes a great Christmas gift!). Call 541-476-6613 to reserve your spot or stop by OSU Extension Office at 215 Ringuette Street, Grants Pass.



Jackson County Master Gardeners Special Classes and Activities

Thursday, October 7, 7-9 pm

GROWING BLUEBERRIES IN THE ROGUE VALLEY

George Tiger, retired OSU Extension Agent

Blueberries do well in Southern Oregon if their special needs are met. Soil amendments, fertilizer, irrigation, establishment and maintenance including plant spacing, cultivar selection, weed and pest control, pruning, and harvesting will be discussed. This class qualifies for Master Gardener re-certification.

Wednesday, October 27, 7-9 pm

LOW-WATER & DEER-RESISTANT PLANTS

Christie Mackison, Shooting Star Nursery

Two of the most common gardening problems in our area are deer and drought. Plant choices and soil amendments can help. Learn about some plant choices that you may not have previously known about but have been tested in the Rogue Valley by Shooting Star Nursery. This class qualifies for M. G. re-certification.

Thursday, November 11, 7-9 pm

WREATH MAKING

Cora Lee, Master Gardener

Get ready for the holidays! This class on making a wreath will contain information and a demonstration. It will cover materials needed, techniques for making a wreath, and a demonstration showing how using different materials.

Thursday, December 2, 7-9 pm

RUTH STOUT: THE ORIGINAL ORGANIC GARDENER

Judi Holdeman, Master Gardener

Tired of composting, weeding and fertilizing? Try gardening the Ruth Stout "No Dig/No Work" way! This woman was still gardening when she was over 90 years old. Watch a great 20-minute film and stay for a more detailed discussion of her methods. This class qualifies for Master Gardener re-certification.

There is a fee of \$10.00 per Saturday class and a \$5.00 per Weekday 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. For questions and/or registration please call 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.



Jackson County Master Gardeners 12th Annual Winter Dreams/ Summer Gardens Seminar

The Jackson County Master Gardener Association will hold its 12th annual Winter Dreams/Summer Gardens all day seminar at the Rogue Community College/Southern Oregon University Higher Education Center in Medford on **Saturday, November 6 starting at 9 am**. There will be 40 classes from which to choose: ten choices for each of the one and a half-hour sessions. Topics include: soil, plant pests and diseases; growing vegetables, planting seeds, rock gardens, peonies, roses, rain gardens, sustainability and weeds. Classes will range from those for beginning gardeners where instructors such as the well known garden guru, Carol O'Neal, will help you get started growing vegetables, to detailed classes on the cultivation of specific plants or more advanced information on soils. Master Gardeners will find that many classes qualify for recertification. New residents in the valley will find some of these classes invaluable in helping to acquaint them with the particular growing conditions specific to our area.

There is lots of free parking in the area, and lunch is included in the \$40.00 enrollment fee. So pick your classes, and come enjoy rubbing elbows with other gardeners while you add to your store of knowledge.

Registration forms are available on line after September 20 at <http://extension.oregonstate.edu/sorec/mg/> or you may call the Extension Center in Central Point at 541-776-7371.



Josephine County Master Gardeners Become a Master Gardener Class Series

**Beginning January 13, 2011 at the OSU Extension Auditorium
215 Ringuette Street, Grants Pass**

The class is every Thursday for 12 weeks from 9am to 4pm.

COST: \$ 100.00 and 70 Community Payback hours

Become a new type of gardener!

Learn the cutting edge of Gardening and Landscaping techniques, basic horticultural principles and environmentally sound gardening practices.

Pre-registration is required. Call 541-476-6613 541 or stop by 215 Ringuette Street, Grants Pass.



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APPLEGATE OUTBACK: MY OPINION

Preparing your wife for the salmon season opener

BY BOB FISCHER



Bob Fischer

Every year during salmon season, hundreds of us get up before dawn, prowling around the water in old clothes with cups of steaming coffee and talking about the years when the salmon practically dragged you off the shoreline. To an unpracticed eye, all of this will appear like some instinctual response from primordial man, akin to the march of the lemmings to their doom. But such is not the case.

Salmon season opener is neither our primitive need to self destruct nor some haphazard rebellion against organized society. Lines of cars with boats on trailers wait to get to the launching ramp, shadowy figures round their shoulders against the morning chill and a forest of fishing rods bristles from boats leaving the harbor are all a part of a carefully orchestrated scheme that has taken weeks of previous planning.

For this reason it is vital that neophytes realize the planning for opening day salmon fishing must necessarily begin with cleaning and oiling of fishing rods and reels or repairing of last season's tackle. The wise fishermen will start with the most important phase of the preparations which is—softening up his wife.

Before an ounce of oil or one drop of cleaner is applied to fishing tackle, take your wife out to dinner. Lavish her with praise. Notice her incredible youthfulness, how she barely changes year to year, while you, by comparison feel less and less worthy. And, for heavens sake, do not laugh.

If you blow phase one, buddy-

buddy, there is little reason to oil your reels. For instance, at this very moment start telling your wife how important she has been to your success. Bring home a bouquet of flowers every night or so and show her such consideration she (hopefully) will be so dazzled that by opening day that she will not realize that you

are pulling the boat out of the yard at three a.m. Past seasons show that fishermen who "soften" up their wives for opening day have a higher rate of success and pleasure than those who

tend to stonewall the occasion and thus spend the day worrying about facing the music when they get home. Trial and error show that wise fishermen keep records on "softening measures" that have had a greater success than others. Remember too, that wives are not naive, the same flowers on the same date each year tend to show a pattern of behavior.

So, mix up your tactics, flowers one day, candy the next. A dinner date and an evening show are not too much. Beginners should watch the papers for notices on salmon fishing classes. Instructors might not list, "Wife Softening," in their index of classroom subjects, but the better classes will provide for this need. In the event you get an instructor who lacks experience, any veteran salmon fisherman can help. Because wife "softening" is as important as sharp hooks and fresh bait.

Bob Fischer • 541-846.6218

Fall Family Festival at Pacifica Garden



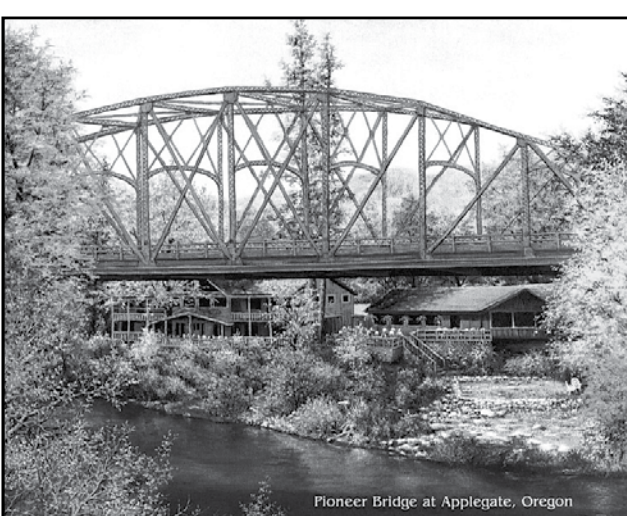
Bekah Healy Photography

**Saturday and Sunday
October 23-24
10:00 am to 4:00 pm each day**

Yes, we'll have a corn maze and pumpkins! But, we'll have so much more, as well. For the young-at-heart there will be a zip line, live music, GOOD food, an art show, a fall plant sale, AND a beer garden! For the young-uns there will be hay-rides, the "Caterpillar" Science Trailer, a trick-or-treating route, arts and crafts, pony rides, spooky-storytelling, petting zoo, a real tipi, nature treasure hunts, and fishing (rods available). This is fall and Halloween at their finest!

DON'T MISS IT: Saturday and Sunday, October 23-24, 10:00 to 4:00 each day. With an entrance fee of \$10.00 per car, many activities (corn maze, Caterpillar, tipi, arts and crafts, petting zoo) are free. Others (pumpkins, zip line, pony rides, food, etc.) will have an additional nominal fee. Pacifica is located at I4615 Water Gap (2 miles south of Highway 238, between Applegate and Murphy). You can call 541-846-1100 for more information.

ALL profits will go to benefit Pacifica and "The Caterpillar," Pacifica's mobile science and nature center which takes fun, hands-on science to thousands of local children each year.



Pioneer Bridge at Applegate, Oregon

Applegate River Ranch Lodge & Restaurant

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Advertiser Highlight In & Out Gardens

Did you know that now it is possible to grow vegetables year round here in Southern Oregon? With today's technology, a gardener is no longer limited to growing during the summer months. High-output grow lights and environment controllers make it possible to have the perfect garden year round.

In & Out Gardens is a family-run retail garden store. Their expert staff specializes in hydroponics, soil, equipment, nutrients, and all aspects of indoor and outdoor growing. Whether you are new to gardening or a veteran grower, In & Out Gardens has a complete selection of products. They have growing systems for every budget and garden size. Their staff can educate even the newest of growers to have bountiful harvests. For the experienced grower they have the latest products and available growing technology.

Currently, In & Out Gardens has exclusive distribution rights to several revolutionary new products such as GorillaGrow, DinoGrow, Mighty Destroyer and Power Wash. These products are making a dramatic impact on the quantity and quality of crops. In support of the green revolution, each one is environmentally friendly. Disease and pest control can be an ongoing challenge. In & Out Gardens' new product line uses frequency-imprinted water to eradicate problems such as spider mites, fungus, gnats, molds and powdery mildew. These environmentally-friendly products are innovative because they are completely effective, chemical free, non-toxic and all natural.

This line includes a plant wash. Often when a pest-spray has been used, it leaves a residue on the plant that can affect the taste and quality of the harvested crop. This new plant wash will rinse off the residue from other sprays. What is so great about this product is that now, for the first time, a gardener can spray for pests and mold up until days before harvest, keeping the integrity of the crop.

In & Out Gardens is also launching two new products called GorillaGrow and DinoGrow. These products are unique on their own but used together have synergistic qualities proven to increase plant growth, yields, and crop quality. These products leverage the power of nature to work for you in your garden.

GorillaGrow is a certified organic Live Mycelium Soil Remediator (LMSR). Mycellium's primary task in nature is to break down and make available nutrients necessary for plant growth. This fungal-web creates the architecture necessary to house full soil biodiversity and mycology. In layman's terms; GorillaGrow creates a living eco-system generating CO2, water, and heat, all optimal for plant growth. Other benefits include aeration, and water retention. The LMSR is housed in dormant conditions that activates upon contact with air and water.

DinoGrow is the sister product to GorillaGrow. It's derived from prehistoric swamps sites that are 300 million years old. It contains broken-down organic matter rich in humic and fulvic acid. DinoGrow feeds beneficial bacteria and fungus in soil and aides in nutrient uptake.



In addition to these products In & Out Gardens also carries bulk soil including most of the mainstream brands such as Sunlight Supply, Bloom, Extreme Gardening, Foxfarm, Roots Organics, Advanced, Age Old, Botanicare and many more.

Customer service is a high priority for In & Out Gardens. The 18 employees are the "secret weapon" to the success of this store. This dynamic group is made up of individuals who take integrity to a higher level. Their combined energy and expertise in the garden industry is unparalleled and they strive to meet every customer's needs with confidence and professionalism. They don't pretend to know everything, but they will move mountains to get the correct information to their customers. The staff tackles every situation as if it were the most important task of the day, whether you buy in bulk or are simply dropping in for a visit to talk gardening. Inaccurate information can be devastating to a gardener, but this won't be a problem if you are dealing with the staff at In & Out Gardens.

In & Out Gardens' locations are strategically placed for ease of access. The flagship store in Medford is located at 1574 Skypark Drive, just off of Crater Lake Highway between Fred Meyer and Ace Hardware. This Medford store is purposefully located near two other stores (Ace Hardware store and Ewing Irrigation) that carry complimentary components for the advanced gardener.

After being open for business for one year, the owners at In & Out Gardens realized that there was a need for their unique products and services in additional areas. They decided to add two additional locations: In & Out Gardens in Yreka is located in Scott Valley Feed Store, and, their newest 8,000-square-foot superstore is due to open in September near Eugene in Junction City. For further information on their products or store locations call 541-858-3333

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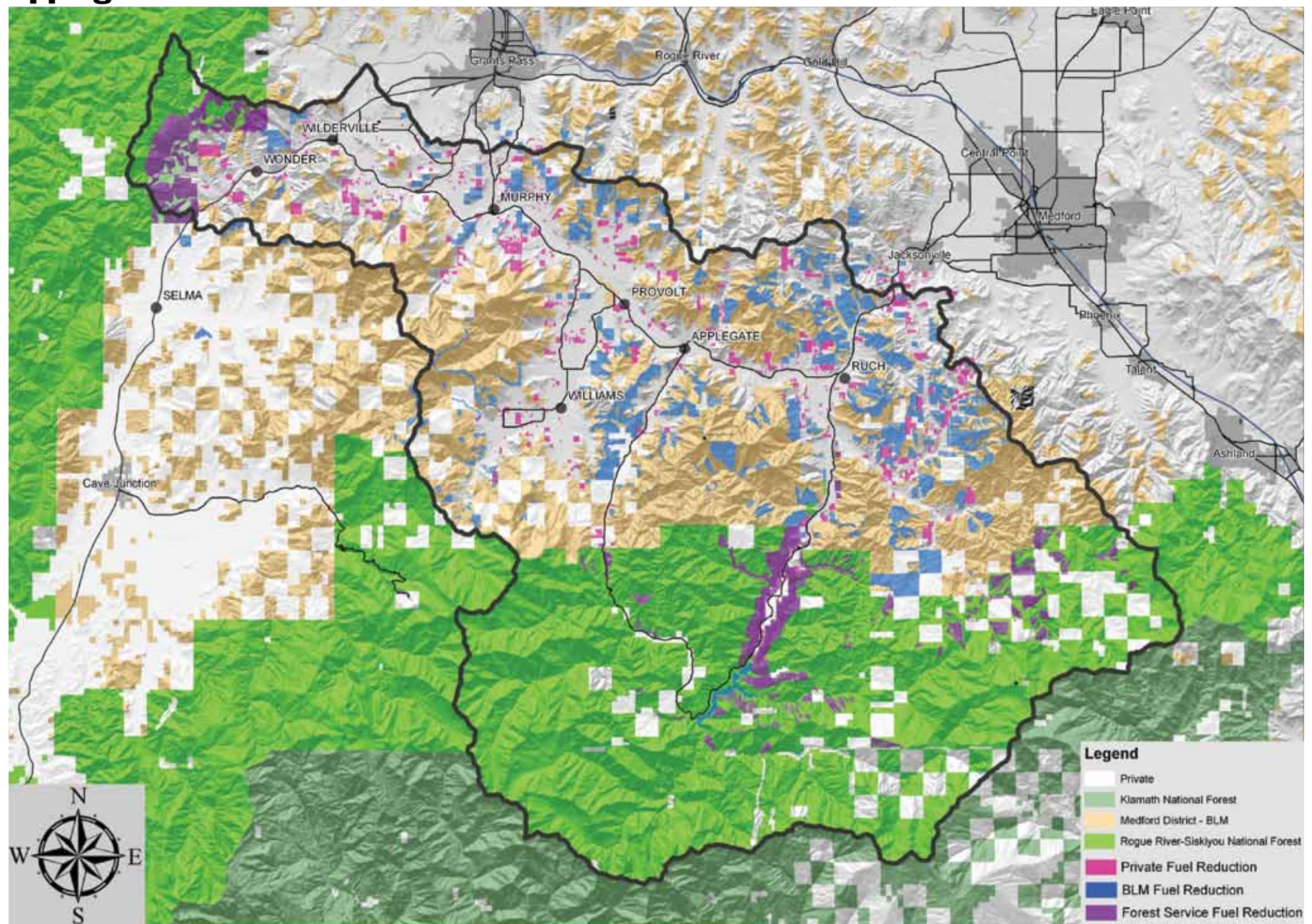
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March 13,
April 10
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July & August, Closed

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Applegate Fuels Treatment



Fuels Treatment map by Ed Reilly.

How and why hazardous fuels reduction projects work and why they must continue

BY TIM GONZALES

In arid southwest Oregon, plant communities have become adapted to frequent wildfire intervals. When historically routine fire cycles are interrupted by activities such as effective fire suppression, vegetation growth goes unchecked and can become unusually dense. After years and then decades of such practices, wildlands may become impenetrable to human traffic and susceptible to extreme fire behavior.

The story of unnatural fuels build-up in western forests started 100 years ago with the October 1910 "Fire Exclusion Policy." After centuries of fire tending the forests with either natural or Native American ignitions, a war on forest fires began. Policies waging a war on wildfires were not completely without merit. In October 1871 on the same day as the "Great Chicago Fire," 1,500 people died in Wisconsin wildfires. Ten years later, the 1881 fire season took 169 lives in Michigan. In 1884, 418 people died in Minnesota. After the turn of the century, the 1902 fire season claimed 38 lives in Oregon and Washington. The final straw for the U.S. government, however, was the 1910 fire season. The "Great Fire" which occurred in Idaho and Montana, consumed most of its 3 million acres in two days. Eighty-five people died in that fire storm and later that year, 42 more people lost their lives in Minnesota wildfires.

Over the years, more policies were created to continue the war on wildland fire allowing the buildup of forest fuels. Examples include: The Weeks Act of 1911, The Clarke-McNary Act of 1924, and the 10:00 am Policy (which in 1935 declared that every wildfire was to be controlled

by 10:00 am the following morning). According to the 10:00 am policy if the fire wasn't contained by 10:00 am more resources were ordered with the objective to control it by 10:00 am the next morning, and so on.

The concept of fuels reduction to modify fire behavior is relatively simple. If fuel is removed, the fire cannot exist. Parking lots don't burn, but we don't want to turn our forests into parking lots either. So where do we draw the line regarding fuels reduction? Using a combination of experience, field surveys, and fire behavior modeling tools, fuels specialists determine how to treat fuels across the landscape.

The goal of fuels specialists is not to exclude fire from the woods, but rather to create fire-resilient ecosystems. An experienced fuels specialist is also a seasoned wildland firefighter who can tell if a forest stand is susceptible to a severe fire. Indicators include vegetation type and density, aspect, and topography. Certain shrubs burn more intensely than others. Manzanita and many ceanothus species carry fire rapidly. Their chemical make-up and dry dead lower branches, create an excellent fuel source for a wildfire. South-facing slopes are often drier with more fast-burning shrub species than north-facing slopes, but may have less fuel volume than a conifer-dominated north-facing slope. Topography is important when determining fuels reduction projects because fire travels uphill much faster and steep areas are often much more difficult to access by fire suppression crews.

Fuels specialists collect data to determine actual vegetation diversity,

density and health and measure surface fuel loading. There are several ways to collect data, but most involve creating random sample plots. The collected data is imported into one of several existing fire behavior computer programs. One of these computer programs determines the crown fire potential of an area. Crown fires, the most unpredictable fires resulting in the majority of property damage, are the most dangerous to humans and fauna, and are the most difficult to contain and control. To determine crown fire potential, an assumption is made about how much wind would be needed to carry a fire into the crowns. We use the word assume because weather conditions and fuel moisture content are impossible to predict with complete accuracy. We can collect average weather data and wind speed at a representative remote automated weather station (RAWS). RAWS, as they are called, have been collecting and archiving data for decades. Using existing fuels data and historic weather conditions, computer programs predict crown fire occurrence at the lowest wind speed needed to initiate and sustain crown fire. If the predicted wind speed is lower than 50% of several decades' worth of averaged high summer wind speed, we assume a 50% chance of crown fire potential based on a 100-day fire season. A fuels specialist reading this result would determine that fuels reduction in this forest type is warranted to reduce the chances of loss of forest cover due to crown fire.

The next step is to incorporate the cutting guidelines into the computer model. We do that by eliminating smaller,

overcrowded trees and shrubs within the computer model and see what wind speed is then needed to sustain crown fire. When desirable results are achieved, a forestry treatment prescription can be created. Many more variables are then taken into account by forestry and biology specialists, and a hazardous fuels reduction project is ultimately created. This typically includes cutting the undesirable vegetation and then removing it or burning it on site.

When fuels specialists are tasked to find areas in need of hazardous fuels reduction, they consider several variables. The highest priorities for projects are: urban interface, municipal watersheds, areas of high resource value, and habitat for threatened and endangered wildlife. Because funds are limited they are allocated to the projects with the highest needs first.

There are tens of thousands of acres in need of hazardous fuels reduction in Jackson and Josephine Counties (see map). Not only is there an extreme fire hazard, but the century-old policies have also created a stress on overall forest health. Trees overcrowding dry forest lands create too much competition for limited water and nutrients. The weaker trees are susceptible to insect infestation which kills the trees, thereby exacerbating the fire problem. While hazardous fuels reduction projects protect lives and property, they also serve to strengthen the health of our forests.

Tim Gonzales • 541-471-6643
Fire Mitigation and
Education Specialist
Medford BLM Grants Pass
Resource Area

Wines like grandma used to make

BY CARLA DAVID



of advice from a more experienced winemaker, we proceeded to cut, pit and mash our plums, adding only water, sugar and wine yeast. Within a few months, after watching our brew ferment to completion and age slightly, we had 24 bottles of a lovely, fruity, dry white wine which we thoroughly enjoyed and shared often.

Why make a country wine, you may ask. Well, why not? The results can be as good or better than a purchased wine, and with minimal effort and cost, you can create your own unique and delicious wines. Not only will you be able to enjoy the fruits of your labor but by making wine you also will be taking part in a tradition that is found in nearly every culture around the world. And truly, there is value in the things we create for ourselves and joy in sharing them with others.

When some people think of wine, they think of grapes. Even history traces wine and the grapevine as one. While wine made from grapes may be considered the only true wine, “country” wines—wines made from alternative materials including fruits, vegetables, flowers, herbs and nuts—can give grape wines a run for their money. Keep an open mind, have an adventurous spirit and you may find yourself quite surprised at what country wines have to offer!

It was ten years ago that my interest in making wine was piqued. I was living on 40 acres of land in Williams, with over 100 mature fruit trees, and too much good fruit to let go to waste. A fellow community member and I decided we’d try making our first wine together, from the abundant supply of plums falling at our feet. With a bit

One of the best reasons for making country wines is that they can be made from almost any edible plant material. I prefer to make them from fruits, berries and flowers, but I’ve heard many a story of tomato wine, garlic wine, and even a seaweed wine that is marketed in Germany! Fresh or frozen fruit makes no difference, so you can make wine in all seasons of the year.

With the summer and fall bounty of fresh fruit in our region, opportunity knocks. Blackberries, peaches, apples, pears, raspberries, blueberries, elderberries, cherries, thimbleberries, huckleberries, melons, strawberries, figs...there are so many options! Whether you go out collecting for yourself, or support a local farmer, just make sure to use ripe, sound fruit, and if you’re wildcraft-

ing, be sure you’ve identified correctly, tread lightly, and harvest materials with respect and a view toward future abundance.

Winemaking can be as complicated or as easy as you desire, with the type of equipment reflecting the degree of involvement. Homebrewing supplies can be purchased locally at BlackBird Shopping Center, Grains Beans ‘N’ Things, or Herman’s Homebrew. There is, of course, a wealth of information online, including recipes, forums, and other resources. Books are also available and several local homebrew clubs meet regularly to taste and exchange ideas and information.

The hardest part of making your first batches of wine is waiting for it to be ready to drink.

There is a lot of mystery in winemaking; that the very simple inputs of fruit juice, water, sugar and yeast can yield such a profoundly different product in which the yeast has consumed the sugars leaving as by-products, alcohol and carbon dioxide, is a fascinating and magical alchemical wonder. Winemakers have joked that their job is only to create the right environment for the real winemaker—the yeast—to do its work.

Country winemaking can present different challenges than wine made from grapes. Grape winemaking can be easier than country winemaking because grapes can have the perfect balance of acids, sugar, tannins, body, and even yeast on their skins. Country winemaking requires some skill and patience to create desirable, balanced levels of acids, sugar, tannins and body. There are many ways to achieve this balance, whether you choose to use an acid blend powder (a blend of citric, tartaric and malic acids derived from natural sources), or a citrus juice addition, or even grape juice concentrate. Tannins are present in oak leaves, black

tea and the skins of grapes and raisins, so any of these can be added to your wine, as well as a commercially available tannin powder. Sugar can be any type you have or prefer, although cane sugar is said to be the most neutral in terms of imparting any other flavor to the wine. Honey has the advantage of adding body to the finished wine, so this, too, may be a consideration in choice of sugars to use. Whatever you do, take detailed notes so that if you are happy with the taste, you can recreate it, and if you are not, well, you’ll have an idea of where to start making some changes!

The hardest part of making your first batches of wine is waiting for it to be ready to drink. This can take as little as a few months, but more often, given a year, or even two, your wine will open up, soften, and smooth out immensely. It’s worth the wait! What better reason than this to have wine brewing continuously throughout the year. The pleasure of wine is ageless. Whether enjoyed with a meal, at a party, or in front of a crackling fire with a special person, a good wine is sure to be remembered long after the glass is gone.

Carla David • 541-899-1565

Carla David of Wild Wines has been making wine for ten years, primarily from locally gathered wild plants, including rosehips, elderberries, and dandelions.




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United States Flag Code

From Wikipedia, the free encyclopedia

Editor's Note: After years of seeing the flag incorrectly displayed and often disrespected, I thought we would run an article on flag etiquette.

Standards of respect

The flag should never be dipped to any person or thing, unless it is the ensign responding to a salute from a ship of a foreign nation. This tradition comes from the 1908 Summer Olympics in London, where countries were asked to dip their flag to King Edward VII: the American team flag bearer, Ralph Rose, refused in support of an Irish boycott over Great Britain's refusal to grant Irish independence, and teammate Martin Sheridan is often stated as famously proclaiming that "this flag dips to no earthly king." This tradition was codified as early as the 1911 U.S. Army drill regulations.

The flag should never be displayed with the union (the starred blue union) down, except as a signal of dire distress in instances of extreme danger to life or property.

The flag should not be used as "wearing apparel, bedding, or drapery", or for covering a speaker's desk, draping a platform, or for any decoration in general (exception for coffins). Bunting of blue, white and red stripes is available for these purposes. The blue stripe of the bunting should be on the top.

The flag should never be drawn back or bunched up in any way.

The flag should never be used as a covering for a ceiling.

The flag should never be used for any advertising purpose. It should not be embroidered, printed, or otherwise impressed on such articles as cushions, handkerchiefs, napkins, boxes, or anything intended to be discarded after temporary use. Advertising signs should not be attached to the staff or halyard.

The flag should never be fastened, displayed, used, or stored in such a manner as to permit it to be easily torn, soiled, or damaged in any way.

The flag should not be used as part of a costume or athletic uniform, except that a flag patch may be used on the uniform of military personnel, firefighters, police officers, and

members of patriotic organizations.

Flag lapel pins may also be worn (they are considered replicas) and are worn near the heart.

The flag should never have placed on it, or attached to it, any mark, insignia, letter, word, number, figure, or drawing of any kind.

The flag should never be used as a receptacle for receiving, holding, carrying, or delivering anything.

The flag should never be stepped on.

In a parade, the flag should not be draped over the hood, top, sides, or back of a vehicle, railroad train, or boat. When the flag is displayed on a motorcar, the staff shall be fixed firmly to the chassis or clamped to

the right fender.

When the flag is lowered, no part of it should touch the ground or any other object; it should be received by waiting hands and arms. To store the flag it should be folded neatly and ceremoniously.

The flag should be cleaned and mended when necessary.

If the flag is being used at a public or private estate, it should not be hung (unless at half staff or when an all weather flag is displayed) during rain or violent weather.

When a flag is so tattered that it can no longer serve as a symbol of the United States, it should be destroyed in a dignified manner, preferably by burning. The American Legion, Boy Scouts of America, Girl Scouts of the USA and other organizations regularly conduct dignified flag-burning ceremonies, often on Flag Day, June 14.

The flag should never touch anything beneath it. Contrary to an urban legend, the flag code does not state that a flag that touches the ground should be burned. Instead, the flag should be moved so it is not touching the ground.

The flag should always be permitted to fall freely (This was not the case during the Apollo 11 moon landing when the US flag was reinforced by a horizontal bar at the top to allow full display even in absence of an atmosphere and the resulting lack of wind activity.)

Displaying the flag outdoors

When the flag is displayed from a staff projecting from a window, balcony, or a building, the union should be at the peak of the staff unless the flag is at half-staff. When it is displayed from the same flagpole with another flag, the flag of the United States must always be at the top except that the church pennant may be flown above the flag during church services for Navy personnel when conducted by a Naval chaplain on a ship at sea.

When the flag is displayed over a street, it should be hung vertically, with the union to the north or east.

If the street runs north-south, the stars should face east. For streets running east-west, the stars should face north. If the flag is suspended over a sidewalk, the flag's union should be farthest from the building and the stars facing away from it.

When flown with flags of states, communities or societies on separate flag poles which are of the same height and in a straight line, the flag of the United States is always placed in the position of honor—to its own right. The other flags may be the same size but none may be larger.

No other flag should be placed above it. The flag of the United States is always the first flag raised and the last to be lowered.

When flown with the national banner of other countries, each flag must be displayed from a separate pole of the same height. Each flag should be the same size. They should be raised and lowered simultaneously. The flag of one nation may not be displayed above that of another nation in time of peace.

The flag should be raised briskly and lowered slowly and ceremoniously.

Ordinarily it should be displayed only between sunrise and sunset, although the Flag Code permits night time display "when a patriotic effect is desired." Similarly, the flag should be displayed only when the weather is fair, except when an all weather flag is displayed. (By presidential proclamation and law, the flag is displayed continuously at certain honored locations like the United States Marine Corps Memorial in Arlington and Lexington Green.)

It should be illuminated if displayed at night.

The flag of the United States of America is saluted as it is hoisted and lowered. The salute is held until the flag is unsnapped from the halyard or through the last note of music, whichever is the longest.

Displaying the flag indoors

When on display, the flag is accorded the place of honor, always positioned to its own right. Place it to the right of the speaker or staging area or sanctuary. Other flags should be to the left.

The flag of the United States of America should be at the center and at the highest point of the group when a number of flags of states, localities, or societies are grouped for display.

When one flag is used with the flag of the United States of America and the staffs are crossed, the flag of the United States is placed on its own right with its staff in front of the other flag.

When displaying the flag against a wall, vertically or horizontally, the flag's union (stars) should be at the top, to the flag's own right, and to the observer's left.

A little history . . .

Prior to Flag Day, June 14, 1923, neither the federal government nor the states had official guidelines governing the display of the United States' flag.

On June 14, 1923, the National Flag Code was constructed by representatives of over 68 organizations, under the auspices of the National Americanism Commission of The American Legion. The code drafted by that conference was printed by the national organization of The American Legion and given nationwide distribution.

On June 22, 1942, the Code became Public Law 77-623; chapter 435. Little had changed in the code since the Flag Day 1924 Conference. The most notable change was the removal of the Bellamy salute due to its similarities to the Hitler salute.

The Freedom to Display the American Flag Act of 2005 prohibits real estate management organizations from restricting homeowners from displaying the Flag of the United States on their own property.

The Army Specialist Joseph P. Micks Federal Flag Code Amendment Act of 2007 added a provision to fly the flag at half-staff upon the death of a member of the Armed Forces from any State, territory, or possession who died while serving on active duty. It also gave the mayor of the District of Columbia the authority to direct that the flag be flown at half-staff. Federal facilities in the area covered by the governor or mayor of the District of Columbia will also fly the flag at half-staff as directed.

The Duncan Hunter National Defense Authorization Act for Fiscal Year 2009 (Sec. 595.) allows the military salute for the flag during the national anthem by members of the Armed Forces not in uniform and by veterans.



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Making a perfume

BY MARIE ZANCANARO

There is nothing on earth more heady and romantic than the smell of fresh roses and flowers. This fragrance can be saved for the cold winter months by making your own perfume oil, or absolute. The process is simple and most of what is needed can be found around the house.

For making perfume oil you will need a clean quart canning jar, a large unused (new) cellulose sponge and oil for the base. The oil can be a light vegetable oil such as sweet almond oil; you may also use safflower oil or any oil that does not have too strong a smell. Soak the sponge in the oil, bend it in half and put it in the bottom of the jar, with enough tension so it will stay put if you turn the jar upside down.

Now you are ready to add your flowers. The fragrant part of flowers are the essential oils. Because these volatile oils evaporate in the heat, you will want to pick your flowers early in the morning before the sun hits the plant. Then remove leaves and stems, any bugs and then place the flowers in the jar.

Put a lid on the jar and turn it bottom up. Place the jar in a warm place for a few days. Replace the flowers with fresh flowers every few days. Repeat this process until the sponge smells like perfume. The process may take a few dozen repeats but the result is a wonderful rose or flower oil at a fraction of the commercial price.

When you are done wring out the sponge and save your oil in a perfume bottle or jar. The oil produced this way is called an effleurage.

Another way to produce perfume oil is to use lard. Soften the lard and put a thick coating on the inside of a canning jar. As with the perfume oil place your fresh flowers in the jar every few days. When the lard smells like flowers remove any plant material and add a small amount of high-proof vodka (about 1/8 cup).

Next put a lid on the jar and heat the jar in a hot water bath on low heat very slowly as you just want the lard to melt. Once the mixture is melted, shake the jar to mix the vodka and lard. Pour the mixture into a small bowl and put it in the fridge or freezer. When the lard hardens remove it. The remaining liquid becomes your perfume.

Now that you have your perfume you will want to "fix" the scent so it will stay strong for a long time to come. This can be done by adding a Balm of Gilead bud, which is a bud from a poplar tree. If you use a bud from your own back yard be sure it is quite dry so it will not mold in your perfume.

For an added bonus don't throw away the lard. You can use it to make rose-scented butter cookies or biscotti!

Another way to extract scents like woody flavors or spices for cooking or baking is to chop the plant, wood or spice and mix it into the melted lard. Let cool and set for a few days, then reheat the lard and strain out the plant material. Continue with the process until you get the strong flavor desired.

If you are vegan, don't despair, you can also use vegetable shortening. The result won't be quite as strong but it will work.

Congratulations!! You have made your own perfume.

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The special attraction this night, along with a beautiful sunset, will be a very brilliant Venus and above her the crescent moon and above her Mars, all early in the western dusk and setting fast. A little later Jupiter will rise over the hills in the east at it's absolute brightest. Jupiter is at a rare 12-year closeness to us. The last time it was this close to the earth was 1963 and the next time will be 2022! She'll be up all night for us.

Please leave chairs and flashlights at home, but bring blankets, a small pillow and jackets, for a cool but comfortable reclining view of the heavens. How about some snacks too, especially for the kids?

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Tall Tales from the Editor

How embarrassing or Butter Boy

Recently I was asked, "JD, did you ever have an embarrassing moment when you played in your rock bands?"

Hello...that is like asking me, do codling moths really destroy your apple crop? Or, did that hard freeze we had this past May really kill off most of your apple blossoms? Or, do you really think that gopher hides would make nice men's boxer shorts for winter wear?

Yes, I've had more embarrassing moments playing in bands than I can list here. What follows are a couple of those moments that are printable.

I was playing at the Indiana State Fair with the fabled rock band "The Hand-me-Downs." Drummer, Marty "Chick Slayer" Wilson was beating his skins so hard that I couldn't hear my guitar or my other bandmates Boyd Uselton, vocalist, Carl Allen, lead guitar and Richard Honey, bass guitar. I'd run from the front of the stage back to my amplifier, turn the volume up, then back to the front of the stage where I would be dancing in the stage lights and smiling at all the pretty girls in the audience. Of course, all the girls were only interested in "Chick Slayer," not yours truly.

After several of these runs back to my amplifier to crank up the volume (everything was on ten at that point), I was sprinting back to my microphone for my next harmony part; someone's got to sing, "ooh-ooh" or "ya-ya". Like a flash of lightning, I was half-way across the stage, when I felt my legs go out from under me. Holy electric stars, I had wrapped my guitar cord around my feet. That's not a good thing. With a crash, I was lying face down on top of my guitar. There was a loud, ear shattering pop, followed by a nuclear brain-melting feed back, coming from my amplifier. Struggling to untangle my feet from my guitar cord was very challenging because the two-foot-long fringe on my black and gold cape was tangled up in my guitar strings.

Looking over to "Chick Slayer," he was shaking his head, giving me a look, "What the ----Rogers, I don't remember rehearsing that acrobatic move!" Be assured the whoops and hollers from the crowd were not because the girls were impressed by my great stage performance. How embarrassing is that?!!

On another occasion I was playing with the greatest band to ever come out of Castleton, Utah, "Shalako." We were playing at a club called the "Popular Place."

Our first forty-five minutes was the set from hell! For what ever reason, guitar-

ist Tim Hoffman and I couldn't get our guitars tuned together. They would sound like they were in tune, until we started a song. Utah's renowned bass player, J. Michael Pearce, formally of the J. Michael Pearce band, would tune his bass to one of our guitars, only to be out of tune with the other one. Our mouth harp player, Steve Olschewski, desperately tried to find a harmonica to fit the unknown key we were playing in. Drummer, Dave Fitzsimmons, was hollering, "Let's get it together guys." This was maddening. I considered jumping out of the second story window at the back of the stage. Unfortunately or perhaps luckily there was some iron work installed over the window keeping my emaciated rock n' roll body from squeezing through.

By our second set, the mystery of guitar tuning had been solved. We were rocking now. Come the third and forth set, "Shalako" had never sounded better. The club was filled to capacity, the dance floor was shaking up and down with all the sweaty dancers, which made us play even harder. We rocked on past closing time, until the club owner said if we didn't shut down, we'd all be dealing with the police.

The next day, J. Michael Pearce and I were at a local gas station filling up my 1959 GMC pick-up. We were standing in line to pay for our gas. (I'm sure glad Oregon has never stooped to self-service gas stations. Thank God for the voter initiative system.) The guy who was standing in front of us asked the cute cashier what there was to do in this town at night. She said she didn't know of any keg parties or anything happening, this town is so boring.

I boldly stepped forward and said, "Why there's a band over at the "Popular Place" on main street tonight. His response, which I can still hear echoing in my ears, "Oh God, I heard them last night. I had to leave before they finished their first set. They are the worst band I've ever heard in my life!" I said, "Oh wow, ah, hum, well I've not heard them myself. Thanks for the heads-up." How embarrassing is that?!!

Of course, some people rarely or never get embarrassed. Take punk rocker Ricky Lee Costanza and The Plutoniums, for example. You might remember some of Ricky's songs, "Squeeze my Glow Stick" or the one that topped the charts in Cisco, Utah, "I Want to be Your Butter Boy." Anyway, Ricky Lee was at a Christmas party with his management team. Did I

say he's the one that put the capital "P" in the word "Party." He had excused himself from the table and gone to the restroom. On his return, he was standing by his table next to his manager's wife, when he starts to tell a story. That's when he felt a draft. Looking down he realized he'd more than forgot to close his barn door. All around the table, and indeed most of the room, all eyes were trying not to gawk at him. As he restored himself to proper order, he never missed a beat in the story he was telling. How embarrassing is that?!! Not for Ricky Lee Costanza.

There are some things that you think everyone would find embarrassing.

What do you think about the 8,000-square-mile area in the Gulf of Mexico that is a dead zone? Nothing lives there, all killed off from pesticides, herbicides, and industry waste washed in from the Mississippi River. It's the largest dead zone on the planet. A government sanctioned toxic waste dumping area. It's just business, we're told. How embarrassing is that?!!

How about the politicians who tell us what financial dire straits our country, our state, or our county is in, then maniacally continue their spending spree. Unlike the rest of us who have to

dramatically tighten our financial belts, politicians never ever consider cutting the budget that feeds their paychecks, their expense account, their medical or their retirement fund? Then, we continuously re-elect these velvet-tongued lizards. How embarrassing is that?!!

These same politicians keep telling us how great the imaginary concept of "free trade" is for the working folks. We are supposed to enjoy trickle-down poverty! Yes, "free trade," much like the term "The Golden Years" is a misnomer. It has worked so well that as a country we don't manufacture much of anything anymore. In fact, we've voluntarily given the keys to our destiny to Communist Red China who will replace us at the top of the heap in the very near future. Washington D.C. and Wall Street (one and the same) just gave it away! How embarrassing is that?!! Actually it's worse than embarrassing... it's pathetic!!!

"If a nation expects to be ignorant and free...it expects what never was and never will be."
Thomas Jefferson



The Editor, J.D. Rogers
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Address Opinion Pieces and Letters to the Editor to:

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Email: gater@Applegater.org

Introduction to the Siskiyou Upland Trails Association

Dear Editor:

The Siskiyou Upland Trails Association was formed in 2009. SUTA's mission is to create a community trail network along the Siskiyou upland ridges to link the existing trail systems of Ashland and Jacksonville. The Jack-Ash trail will provide opportunities for those enjoying non-motorized activities such as hiking, horseback riding, bicycling, and long-distance running. Those wanting a quiet stroll through the woods with their families and dogs will enjoy the vistas. We are working to formalize this trail system with the local community, the US Bureau of Land Management, the US Forest Service, the Oregon Department of Parks and Recreation, and private land owners to ensure the trail is carefully sited and maintained to protect these diverse ecosystems along the ridgelines.

The trail system includes the historic Sterling Mine Ditch Trail as part of a loop around Anderson Butte. This 26.5 mile trail drops no more than 200 feet in elevation, contouring along the hills of the Applegate valley, and is a favorite of hikers, runners, equestrians, bird-watchers, and wildflower enthusiasts. Thanks to hard work from SUTA volunteers and BLM trail crews, most of the Sterling Mine Ditch Trail has been cleared and trimmed. Using grant monies that SUTA requested, BLM will continue to improve the trail tread, access, and post signs in the coming months.

This fall we will be exploring new trails to link the Jacksonville and Ashland trail systems. Come work with us, and enjoy the trails!

Please call Hope Robertson at 541-899-5665 or Neal Anderson at 541-899-5555 for more information or log onto: www.sutaoregon.org

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OPINION

Monument doesn't fit our checkerboard landscape

BY SANDY SHAFFER

I first heard about the proposed 600,000 acre Siskiyou Crest National Monument in April, when the Jackson County Commissioners were opining that they had not been a part of any discussions on the proposal. A local conservation organization, Klamath-Siskiyou Wildlands, had apparently proposed this new Monument to the Obama Administration without collaborating or discussing their ideas with local or state political, wildfire, or forestry folks.

About half of the proposed monument lies within the Applegate watershed, and most of that is wildland-urban interface or WUI, where you and I live. As the Applegate Fire Plan's coordinator, I've learned that usually things are done in a collaborative way in southwestern Oregon when it comes to land use planning, especially given our "checkerboard" land ownership pattern.

Personally, I do feel that much of the area within KS Wild's proposal is deserving of some sort of protection. But I'm not excited about moving so much land in our Applegate watershed into the "no treatment" category (especially WUI lands), and that's what seems to happen when land becomes a Monument.

During a presentation to the Siskiyou County Commissioners on April 6, the Medford District's BLM staff presented some observations of what they've experienced while attempting (my word) to manage the Cascade-Siskiyou National Monument (CSNM) over the past few years. They have met a lot of resistance. The following points are all "public knowledge" from that meeting.

Some of the plusses or benefits that the BLM has observed in managing the CSNM are that "primitive recreation" has improved, the road density is being reduced (good for hydrology and wildlife), and that the Monument land and its 'objects of biological interest' are being protected. However, the list of what I consider to be negatives was a little longer and presented more significant issues.

BLM staff noted in April's meeting that they are experiencing resistance to road maintenance and improvements, as well as to *any* (BLM's word) vegetation management, including fuels treatments,

thinning and forest health treatments in the CSNM. The BLM also noted that due to the checkerboard land ownership patterns in the Monument, there has been an increase in incidental trespassing onto private lands. And, the BLM says that all management and project work is more complex, because "managing for intangible, ecological sustainability objectives" has greatly increased the level of environmental analysis. I could interpret this to mean more staff time and money to manage a Monument, thereby taking away from projects on regular BLM lands in the WUI. So, I wonder what *two* Monuments in one Resource Area would do to said budget?

Of course, *my* main concern was that the BLM was finding that fighting wildfires is "more complex" in the Monument, with constraints regarding which firefighting tools may be used. Having been too close for comfort during the Quartz and Squires Peak fires, I don't think I'm a fan of complex and constrained firefighting. Nor am I a fan of not doing any vegetation thinning on public lands; I have walked enough forestland and lived in the woods long enough to know that if we don't manage our forests, Mother Nature will, using lightning. Could we afford a Biscuit-sized fire here in the Applegate?

In my wildfire education work over the past nine years, I've learned that safe and effective firefighting requires strong structure, rules, consistency, and communication. WUI fires are especially complex to fight; I can only imagine the chaos of having to change equipment or tactics when a wildfire moves from federal monument land to private land, and back again.

The BLM and the Forest Service are currently rewriting a national wildfire management strategy to change how things are done on *all* land ownerships. It's my opinion that *any* new Monument designations (anywhere) should be put on hold until this new strategy is completed and interpreted for all federal land designations. And, in the meantime, maybe KS Wild can organize and host some inclusive public meetings for interested Oregonians and Californians?

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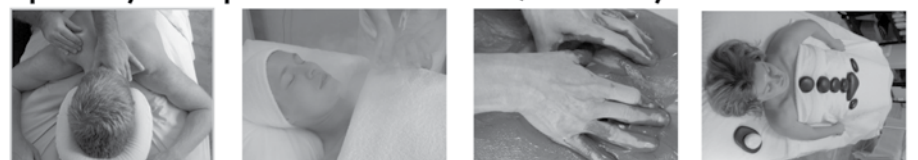
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Session Four – Individualized Instruction and Practice – Students may bring their own laptop computers and discuss any additional issues or questions.

Basics II

Session One – Word Processing – Learn to format, edit, and enhance text as well as import text and graphics.

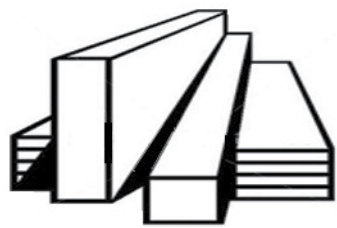
Session Two – Photo Editing – Students will learn to import pictures and adjust the images. A digital camera will be provided by the instructors.

Session Three – File Management – Effectively manage data on the computer, transfer files to a flash drive, and burn data CDs.

Session Four – Review and Practice – Students will practice their skills by creating a simple promotional flyer for the Library Computer Class.

These classes are supported by a bequest from the Kenneth A. & Lucille D. Hulburt Family Trust. For more information, please see the Jackson County Library Services Web site at www.jcls.org.

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Rainwater harvesting in the Applegate Valley

Groundwater (water stored below the ground surface) is a valuable resource becoming less and less available around the world. The vast majority of the rural residences in the Applegate Valley rely on water from wells or springs for their household and irrigation needs. This water is replenished as rain and snow percolates into the earth and recharges our watertable (the depth at which the soil is completely saturated). Throughout Oregon, there is increasing concern about the deeper levels that need to be dug for wells. The two primary reasons given are the increased consumption of groundwater for human use and the increase in impervious surfaces (buildings and pavement) that block the infiltration of rainwater into the soils.

Before current development, most rainfall infiltrated into the complex structure of the forest soil and slowly percolated through the soil structure towards streams. The water entered the stream from below by means of the water table for days after the storm. Nowadays, water is flushed off rooftops and pavement and directed by storm drains and ditches to almost instantly hit the stream from the entire watershed within minutes of it hitting the first hard surface. Not only does this reduce the amount of water recharging the watertable, but it also erodes the banks and the streambed, negatively impacting most flora and fauna.

Passive rainwater catchment systems

are able to capture and direct rainwater to swales and ponds. This type of system allows the rainwater to passively infiltrate and hydrate the soil and reduces runoff, erosion, and irrigation needs. Active rainwater catchment systems capture and direct rainwater to cisterns or barrels. The water is filtered and then able to be used for irrigation and household uses, including drinking water if treated properly (ultraviolet light, ozone, reverse osmosis). This type of system also reduces runoff, erosion and irrigation needs, plus it reduces the burden placed on our wells. Ultimately, this water makes its way into the soil in the immediate vicinity and helps recharge the local watertable.

Oregon, as well as Arizona, New Mexico, Ohio, Texas, and Washington all have various incentive programs available to homeowners. And there are grants available through federal and private sources. A good place to research those are at www.harvestingrainwater.com. The American Rainwater Catchment Systems Association (ARCSA) is the International Association of Plumbing and Mechanical Officials (they developed the Uniform Plumbing Code) source for rainwater harvesting expertise. You can get a list of their Accredited Professionals in your area at their website directory at www.arcsa.org.

Jesse McNamara • 541-659-8099
greenmountaincontracting@gmail.com.



Petanque Tournament huge success!

Sunday, August 22, Williams's own "Rogue Bouligans" petanque team hosted the First Annual State of Jefferson Interstate Petanque Tournament. Our esteemed guest team from Hyampom, California consisted of members Jean-Pierre Brandt, Don Flasher, Neil Harvey and Tony Kendrew. The Rogue Bouligan members who participated were Now Reames, Bob Cremins, Brian Barton, Paul Porter, Louisa Lenz-Porter, Peter Paul Montague and Brian Percival. Taking home the first place trophy was Now; coming in second was Don and Peter Paul took third.

The day's games were played on the petanque court on SCA land in Williams. The spectator crowd was small but enthusiastic. The weather was perfect and all had a good time.

The Rogue Bouligans welcome new players and would love some friendly competition from teams throughout our valley. Are there any other players out there? Play continues, for the brave, in winter in Peter Paul's three-sided barn, dubbed The Petanque-a-drome.

Pétanque is the French game of boules where the goal is, while standing inside a starting circle with both feet on the ground, to throw metal balls as close as possible to a small wooden ball called acochonnet (literally "piglet") or jack. The game is normally played on hard dirt or gravel, but can also be played on grass, sand or other surfaces. Petanque is similar to the Italian game of bocce.

About 17 million people in France play the casual form of the game of pétanque, mostly during their summer vacations. England is another place where Petanque has become popular as well as Canada. Happily pétanque clubs have arisen in cities throughout the United States in recent years.

Please phone Rogue Bouligan president Brian Barton for information about joining the fun (541-846-0260).

Photo: Top row, left to right: Neil, Don, Tony, Jean-Pierre, Peter Paul and Paul
Bottom row, left to right: Brian P., Bob, Now, Brian B. and Louisa

BACK IN TIME

Farming in the Forties

BY EVELYN BYRNE WILLIAMS WITH JANEEN SATHRE



Quite a few years back I copied a diary that Cary Culy had written in 1946 and 1947. It isn't that old but it certainly shows the lifestyle of early day farmers here in the Applegate. Cary came into this world at Steamboat (above the Applegate Lake) where his father, George, and mother, Permelia, had a 120-acre homestead on which to build a house and barns in about 1882. They also had the Steamboat Post Office and boarded the school teachers who taught the Culy's six children and others at the Steamboat School.

In 1905 Cary married Verna McKee, daughter of Deb and Leila McKee (historic McKee Bridge named for them). In 1910 Cary and Verna bought the 50-acre farmland on Kinney Creek across the river from Mule Mountain. It was not the loamy, fertile ground that every farmer wishes for and much work was needed to improve the land in order to make a living from it. There were always wagon loads of unwanted rocks to be hauled away after plowing and loads of manure to be spread over the ground to have successful crops each year. Water for irrigation traveled down a long ditch from the river to the fields and was always in need of cleaning, patching or switching from field to field.

Cary and Verna were neighbors of my family, both living on the west side of the Applegate River, only a couple miles apart. However, getting to their farm was not easy as the road on the west side ended near our house; they had to use the main road on the east side of the river and then cross a footbridge. The bridge was about 1/8 mile from their house. Everything had to be brought across the bridge; farm equipment, home items, groceries.

The Culy's had four children Omar, Helen, Louis, and Leora. Omar, the oldest, was the only one who stayed and worked on the farm until marrying much later in life. He was a tremendous worker for his parents, as witnessed in Cary's diary. Although, an entry is made almost every day I have chosen just a few I found of interest. Here is a glimpse into their life on Kinney Creek.

Tues, Jan. 1, 1946—Weather clear

Omar and I hung the shoulders and side meat this morning and cleaned the trash out of the smoke house and put the heater stove in for to build the fire in to smoke

the meat got done about 11:30 am. We didn't do any thing only I put the license on the car and brought the double trees over from Edd's. (Ed Finley, a good friend and neighbor lived across the river near the footbridge.) Omar caught a muskrat.

Wed. Jan 2, 1946—Rain

Omar and I got the lumber from the loft over the horses to make bottom for the wagon box and after dinner Omar and I went up and got the sides of the sluice box that was up at first gulch and we loosened the bolts in the wagon box. Omar went to his traps and set 1 more trap.

Mon. Jan. 7, 1946—Rain

Omar and I did the chores and I trimmed the horses tails and we hauled a load of oak wood am and Omar and I raised the broke ratchet on the wagon pm and fixed the little chicken house that Lewis built so the little calve could go in it pm It rained the most of the time today and snowed a little this evening.

Sat. Jan. 12, 1946—Clear

Omar and I hauled 5 loads of manure. Omar got some smoke wood while I was unloading 1 load. We are going to grange this evening. We got home 2 am Sunday.

Mon. Jan. 28, 1946—Cloudy

The ground was white with snow and about 1 inch in J'ville I took Uncle Stephen over to Medford. Omar helped Edd saw wood. I got 4 sacks of seed oats and sack barley a pruning saw and long handle pruner.

Tues. Jan. 29, 1946—Cloudy, snow, showers

Omar helped Edd cut wood. I cleaned out south end of the big barn. Lee Port (Forest Service Ranger at Star Ranger Station) come up and marked the trees that wanted for wood. I drove over to the foot bridge at 3:30 pm. Omar packed the seed oats over and a sack of barley.

Sat. Feb. 23, 1946—Clear

I hauled 3 loads of manure Omar picked pruning sprouts and Omar and I got a load of gravel and put it on each side of the bridge over by Kinney Creek gate. We went to the dance (at Upper Applegate Grange hall, near McKee Bridge) in evening.

Tues. April 30, 1946—Clear

Viola (Ed's wife), Omar, Verna and I went to Medford. We took the washing machine engine over to the May Tag for a over haul it cost \$11.10 for the over haul and a gal of oil. I bought a riding bridle and bit \$3.75. I let Omar have \$10:00

[Then there were these most interesting entries]

Wed. June 19, 1946 — Clear

I mowed and raked hay. Omar and Edd shocked some on the piece above the telephone line. I took Verna to see if we could see Dr. Bishop. Helen (their daughter) got Bishop on the line

about 11 pm and we got home about 1 am Thursday.

Fri. June 21, 1946—Clear

I mowed and raked hay Omar and Edd mowed with the scythe and shocked hay. Rosley (daughter-in-law) took Verna over to the Dr. and Verna went to the hospital.

Tues. June 25, 1946—Mostly cloudy

I finished mowing about 11 am. Edd and Omar turned winnows and some with scythe and shocked a little a.m. and pm I raked hay and shocked all afternoon. Rosley went over to the hospital after Verna and then brought 900 square ft of insaneating (?) plank 2 sacks of cement and roll of asphalt siding back on trailer.

And that is all we will ever know about Verna's illness but the story continues in the next "Back in Time" there is a shooting and electricity comes to the Upper Applegate.

Evelyn Byrne Williams
with Janeen Sathre
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Picture above shows Beaver Creek School and students in the early 1920's

Back row: William Dietrick, Thelma Childers, Evelyn Childers, Omar Culy, Lydia Lewis, Helen Culy, Dorothy McKee, standing Clara McKee. Front row: Emmett Phillips, Orié Phillips, Earl, Stephenson, Louis Culy

Picture below of Cary and Verna (McKee) Culy, sometime in the 1940's

**"Pumping Iron" #34**

with Bob Quinn

"Pumping iron" may be good for your general health and well-being, but not if you're pumping iron from your water source or from your well's piping system.

Iron in your water supply will cause problems in the appearance of laundered items, with rust spots or a yellow or pink cast to clothing. Nylon items are more susceptible to discoloration. The use of a chlorine bleach only makes the problem more acute. But iron also causes discoloration of sinks, tubs, fixtures and appliances. Bad enough, but iron can also give an unpleasant metallic taste to drinking water, or an off taste to coffee and tea. Finally, as we saw in an earlier column, it can clog your well system. Before you can arrive at an effective solution, you'll need to determine whether the source of the iron is dissolved iron from your well, iron from your pipes, or iron bacteria (This is an increasing problem in Josephine County). The right solution will also depend on the pH level of your water. If you're pumping iron and don't want to, give us a call for some helpful tips that might lift the weight from your shoulders...

Bob Quinn is a member of the Oregon Ground Water Association and owner of Quinn's Well Drilling and Pump Service at 6811 Williams Hwy., Grants Pass. As part of a tradition of information and service that began more than 50 years ago, these columns are provided by the firm to help take the mystery out of well drilling and ground water. If you have a question about your well or one you are planning, please call Bob or his helpful staff for advice, estimates, or helpful information at no obligation or cost.

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THE POSTMAN

Processing wild mushrooms

BY RICHARD ALAN MILLER

Have you ever wondered what a mushroom buyer does with the wild mushrooms they buy?

All fresh mushrooms should be sorted, graded and packaged in the field, and then transported directly to shipping points or drying stations for further processing. By "field packaging," 24 to 36 hours will be saved from the normal field to market delay that is common in the industry.

Wild mushrooms are harvested by pickers, who carefully harvest the mushroom from the ground, brush off the soil and debris and put them in "mushroom baskets." They are then presented to mushroom buyers who grade (#1 through #5) and weigh each mushroom, and then determine payment to the picker.

Fresh mushrooms are typically packaged in baskets of 10-15 pounds by the buyer, and then transported to a remote processing plant for final grading and packaging. Often a mushroom that is purchased from the picker at one grade in the field is damaged to the point that it is one or more grades lower when reaching the processing plant. This is due to handling during the transport process.

Typically the processing plant will re-grade and repackage with paper to protect the fruit from further damage during transportation. Styrofoam boxes are used, typically holding up to ten pounds. This packaging includes gel-ice packs to slow the growth (aging) of the fresh mushroom.

A wild mushroom that is purchased as a #1 in the field can become a #3 or #4 by the time it reaches the end user since the fruit continues

to "ripen" (the gills open and edges curl), or it is damaged. With this in mind, better incomes result by slicing the mushroom into 1-inch widths, and preparing them to dry in a home-built dryer.

Dryers are easy to build. A good design can be found in the drying chapter of the book "The Potential of Herbs As A Cash Crop."

When the drying process is finished, the mushrooms are packaged in large polyurethane bags containing one to two pounds, placed in 50-pound boxes and stored in a dry environment. Once dried, the wild mushrooms have a shelf life of two to three years, with no loss of nutritional value or customer appeal. Each season has its own specific mushrooms for harvest.

The true "natural resource" found in our community is really the native intelligence of simply recognizing what distinguishes us from other rural communities. Our environment is quite special, as the Kalmiopsis Wilderness Region hosts eight different biospheres, with a diversity of plants rivaling that found in the Amazon. We live in a garden of diversity. See <http://www.wilderness.net/index.cfm?fuse=NWPS&sec=wildView&WID=287>

Richard Alan Miller • 541-476-5588

Do you have a question for the "Postman" regarding crops for profit on the homestead? If so, send them to rick@nwbotanicals.org. Richard will answer all of them. We will print some of the questions and answers in the next APPLGATER.

BIRDMAN

Who's who?

BY TED A. GLOVER

Bird watching is more than just a hobby—it is a fun and exciting game! No matter how experienced you are in identifying birds it is always a challenge to find something new. You will be amazed at how many birds you can already identify even if you don't consider yourself a regular "bird watcher." Just look around your yard or along the streets and roads as you're driving and you'll discover that you already know many of the birds that frequent the Applegate Valley.

The American Crow is abundant and widespread throughout our area and the Mourning Dove can be seen darting up from the ground, flashing its tapered tail feathers edged in white. The ever present jays, both Steller's and Scrub varieties are easy to spot and identify. So too, are mallards, the male with its beautiful metallic green head, distinctive yellow bill and loud "quacking" call. And who hasn't witnessed the majestic Great Blue Heron, standing solitary in open fields, with its black head plume and dark legs?

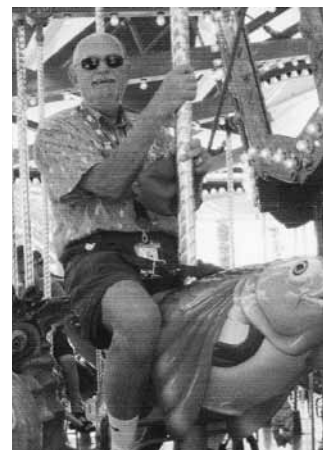
When looking to identify a bird, be sure

you take a good look at the entire bird, noting the bill and facial markings as well as its colors. The finches, grosbeaks, and sparrows have distinctive conical bills that allow them to crack seeds. Before turning to your field guide, be sure to note the size and compare it to the size of birds which with you are familiar. For example, is it about the size of a House Finch, or larger like a jay? Behavior is also a help in identifying a bird. Does it spend time on the ground? Does it perch on a tree limb or overhead wire? Of course, the songs and calls birds make can be of great assistance. Some bird experts claim that they make 90% of their identifications by ear.

Keep your eyes and ears open and you'll find scores of interesting and attractive birds to watch. We've seen and identified over 125 species in the Applegate and are still counting!

Ted A. Glover • 541-846-0681

From left: Western Scrub-Jay, (*Aphelocoma californica*) and Steller's Jay (*Cyanocitta stelleri*) by Lee Karney, USFWS; and Mourning Dove (*Zenaidura macroura*) by Dr. Thomas G. Barnes, USFWS.





SOMETHING TO CEREBRATE

So, you think it's organic?

BY KATE MORSE, CCH

The USDA established the National Organic Program (NOP) in 1990 to regulate the food industry's use of the term "organic." By taking such a step, they began to define a complex set of standards having to do with: 1) food raising, processing, handling and shipping, for both animal and vegetable foods, raw and processed; 2) becoming a certified organic grower or producer; 3) and labeling requirements.

In the last couple of years, NOP fine-tuned the regulations, spurred by groups that were perturbed by lax enforcement especially in the organic dairy industry. The Obama administration appointed a new chair of the National Organic Standards Board (www.ams.usda.gov/nosb), but the Secretary of Agriculture also receives input from The Organic Trade Association (www.ota.com). To date, the heavy-hitters in organic foods in this country are Kraft, General Mills, Pepsi, Cargill, Dean Foods, and the like. Through their subsidiaries, these companies own the biggest packaged organic brands (e.g., Hain, Muir Glen, Horizon Dairy). Organic produce is a drop in the bucket.

Just reading the NOP regulations is a week-long job. What's interesting is the way they break down substances that are and aren't permitted in the organic production cycle. Now, organic poultry and livestock must get 100% organic feed, and the clearest new prohibitions are those against antibiotics in poultry and livestock, ionizing radiation, genetically modified organisms, and sewage sludge. (Note: This isn't about bacteria. Sewage sludge, particularly from municipal solid waste processing facilities, usually contains excessive amounts of heavy metals such as lead and cadmium. Leafy green vegetables that give you minerals get them—good and bad—from the soil they grew in, making sewage sludge a toxic fertilizer.)

Additionally, the regulations state that something that is produced organically must be handled, shipped, and packaged using methods and substances that are organic, so there is no later contamination. The organic substance's manufacture, use, and disposal must have minimal impact on human health and the environment (NOP defers to other federal agencies for definition here), and cannot be used to preserve, recreate flavor, color or texture, or replace nutrients loss in processing.

A long list of synthetic and non-synthetic things are permitted for fertilizing, cleaning, and weed, pest, and disease control. Among these are several forms of alcohol, chlorine compounds, copper compounds, and ozone. Petroleum-based

plastic mulches are permitted, except for those with polyvinyl chloride. Some of the permitted copper compounds are those exempted from EPA tolerances, provided the user assures that there is minimal accumulation in the soil.

Organic livestock can receive aspirin, vaccines, iodine, ivermectin (a wormer), furosemide (a diuretic), lidocaine (an analgesic), oxytocin (a hormone), tolazoline (a sedative) and other drugs. However, for each drug, the animal's milk must be discarded and the animal itself not harvested for meat for a specified number of days after its last dose.

Under the revised regulations, cows and other ruminants must be on pasture for the entire growing season, or not fewer than 120 days. The Cornucopia Institute (www.cornucopia.org), an organization that "seeks economic justice for the family-scale farming community," claims that 30- to 40% of the national organic milk supply comes from compact animal feeding operations (CAFOs)—the big industrial feedlot farms. Their website also contains reports and scorecards on various organically-labeled foods.

According to NOP, to be labeled "100% organic," a product must be just that. To be labeled "organic," a product must contain 95% organic ingredients. To be labeled "made with organic," 70% of the ingredients must be organic.

Enforcement laxity has been a big problem for the National Organic Program. A report from the Office of the Inspector General of the USDA found that organic regulations were grossly ignored during the past ten years. Serious violations between 2006 and 2008 are just now being addressed. Some states, such as California, have organic programs that don't meet federal guidelines, to the befuddlement of consumers. Additionally, third party organizations, not the federal government, handle organic certification enforcement. In the past, they weren't consistently testing for pesticide residues. That's changing now.

The NOP regs are rife with exceptions, and they relate strictly to food. Whether your shampoo is legitimately organic is anybody's guess.

Kate Morse, CCH • 541-846-1252

Kate Morse is a Certified Classical Homeopath in the Applegate and former contributing editor at PREPARED FOODS MAGAZINE.

Editor's note: In case you didn't know the meaning of cerebrate, like me, it is to use the power to reason.

What about "natural"?

The USDA's earliest attempts to define what the word "natural" means on a food label date back to 1982. At that time, both the Federal Trade Commission and the Food and Drug Administration were wrestling with the issue, too, and the three agencies shared policy. Over time, the USDA modified its definition, usually following adjudicated cases. Eventually, the food industry couldn't tell what was law and what was an exception, and the agencies couldn't offer much concrete guidance.

Although the USDA attempted to rectify this in 2005, the regulations remain vague. In fact, the USDA "natural" definition applies only to meat and poultry.

"Natural," under USDA regulations means the meat/poultry contains no artificial ingredients or added color, and is minimally processed. Minimal processes are those processes which don't fundamentally alter the product, and function to preserve it, make it edible, or keep it safe. Examples include freezing, dehydrating, and fermenting. Of course, ill-defined exceptions remain.

Along with this, the FDA holds that it's difficult to call any food "natural" once it's plucked from the earth. They have chosen not to define the term, but generally don't raise a fuss if the so-called "natural" product doesn't include added color, artificial flavor, or synthetic substances.



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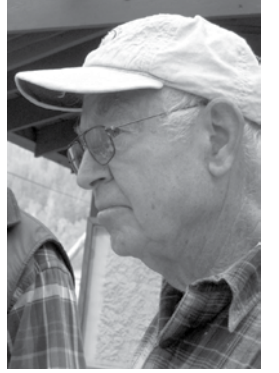
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MY OPINION FROM BEHIND THE GREEN DOOR

Super rich philanthropy

BY CHRIS BRATT



My last *Applegater* opinion piece must have prompted a lot of our nation's billionaires. One of my ideas was to increase taxes mightily on the very richest Americans to help solve our country's economic problems. A month after my article appeared, 40 of America's richest people led by Warren Buffett and Bill Gates signed The Giving Pledge. They pledged to give during their lifetime or after their death at least half of their money to charity. My articles usually don't move people that much, but I was pleased to see that some real rich folks took the hint.

The Giving Pledge effort doesn't tax America's wealthiest individuals, families or corporations like I suggested, but it commits individuals to eventually give most of their money to philanthropic causes and charities. Under the plan, each person will pledge publicly to sign on and release a letter explaining their decision. Warren Buffett and Bill and Melinda Gates have called up to 80 rich people appearing in the *Forbes* magazine, "The Richest People in America" (September 30, 2009). Already 40 people have signed up to take The Giving Pledge.

Gates and Buffett estimate their efforts could generate 600 billion dollars in charitable giving. They also hope their idea of generosity will spread. Some of the reasons given for taking such a pledge were: It's important to make an example of what they are doing for others; It will

influence people 20 or 30 years from now; The pledge may improve the image of business leaders; Business leaders have bigger responsibilities beyond themselves and belong to a wider community.

The Giving Pledge proposal is certainly not meant to be a joke, but for me it is still part of an outdated trickle-down economic policy. It has the flavor of "crumbs from the rich man's table." Right now such a glaring disparity exists between rich and poor in our country that altruism, no matter what the motivation, is not going to fill the gap or place the money where it is most needed.

Nevertheless The Giving Pledge idea is heartening and has come at a very opportune time. A new breed of behavioral economists is proving that altruism not only exists but is one of people's primary motivations, even in financial affairs. Herbert Gintis, a University of Massachusetts professor in Economics argues that cooperation within a community often serves as greater motivation than material reward. (The large number of nonprofit cooperative community projects and volunteers in the *Applegate* can prove that point.)

Professor Gintis also says that while financial incentives are important, perhaps even most important, they can

be trumped by a person's selfless instinct.

The challenge then for these altruistic billionaires along with these new behavioral economists is to help our government build new economic models based on ethical and moral values that will become viable economic policies. The billionaire pledgers can help formulate and spread these new ideas of altruism by supporting things like well regulated financial activity, the well being of all people and advocating on behalf of our environment. Philanthropy is really an effort to promote human

welfare and let's hope these folks are up to it.

These super rich know the pressing problem our country is facing is a desperate need for creating more jobs. Right

now there are an estimated 40 million Americans on food stamps and 16 million Americans out of work and charity from the rich won't alleviate this condition. Nevertheless these same ultra-rich people are the captains of industry and the leaders of corporations that drive our so called free-market economy. So why can't they work their free-market magic and instead of charity, provide more free-market jobs?

Studies have shown that we can create two million new jobs in conser-

vation and renewable energy alone. From my point of view, these billionaires could get busy on developing a clean and sustainable energy future for the planet. Providing these jobs and a healthier planet would be the most altruistic thing they could do; they could achieve the notoriety they're looking for as well.

But my best guess is, these philanthropic folks will continue to only invest in what is most profitable. That's how they got their money in the first place. Investment in alternative energy sources is very risky and not as profitable as continuing their investments in existing conventional oil, gas, coal and nuclear energy sources. Unless of course, government would subsidize clean and sustainable energy investments. That would be philanthropy in reverse, money from the average tax payers flowing back to the super rich.

According to the Federal Reserve, these super-rich people and their businesses are presently sitting on a record 1.84 trillion dollar pile of cash. It's time for them to use the money for expanded operations and to hire more workers. That's the philanthropic pledge they need to make now.

Let me know if you're ready for a pledge and what you can put into the kitty.

Chris Bratt • 541-846-6988

2010 Plastic Round-up

www.jcrecycle.org

Friday & Saturday
October 8 & 9
9:00 a.m. – 4:00 p.m.
\$5.00 Per Car or Pick-up Truck*

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.

Soft Plastic

- dry cleaning bags
- grocery bags
- shrink & bubble wrap
- freezer & zip lock bags
- Mylar & Visquene
- cereal liners & chip bags
- six pack rings
- tarps – remove grommets
- greenhouse film
- fertilizer & seed bags
- drip tape
- woven landscape fabric

Hard Plastic

- all plastics w/ numbers
- baling twine
- toys – remove metal
- DVD's & CD's
- VHS, 8-track, audio tapes

\$5.00 FEE
per car or pick-up truck, residential only*
*Businesses and large loads: \$5.00/yard.
To pick up collection bags in advance,
e-mail info@jcrecycle.org

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Wildfire: ARE YOU PREPARED?

Working together to survive a wildfire disaster: The importance of neighborhood planning

Take a moment to remember the devastation caused by the Oak Knoll fire in Ashland just a few weeks ago, and the folks who lost their homes. Thankfully, no lives were lost in spite of the lightning speed with which the fire spread through the eleven homes it destroyed. It was a prime example of how rapidly a fire can move through grass and brush and then from one structure to another. Most Applegate residents are well aware that one doesn't have to live in a forested area or in an area designated high wildfire risk to be vulnerable.

The importance of having a plan in place before a fire or any other disaster strikes is evident. One of the most important things you can do after putting together an emergency/evacuation plan for your family (including pets, horses and livestock) is to meet with your neighbors. Emergency services may be overwhelmed during a disaster so it's important to be self sufficient for at least 72 hours following a disaster. This is much easier to do with the support of neighbors.

The Applegate Animal Disaster Preparedness Committee is a group of Applegate residents dedicated to helping the community prepare for the care of pets and livestock during a catastrophic wildfire or other disaster. While animals are the focus, preparing for our animals also helps us prepare for ourselves. Not making plans in advance for the evacuation and sheltering of our animals ultimately becomes a human safety issue, for owners and responders alike.

The group has identified six priority areas:

1. Securing alternative sheltering sites for horses and livestock
2. Securing alternative sheltering sites for pets
3. Neighborhood planning
4. Informing the community
5. Identifying needed equipment and supplies
6. Identifying/securing volunteer resources

The current emphasis is on securing alternative sites for sheltering large animals, and on organizing neighborhood meetings. A recent meeting of folks in the Missouri Flat area covered everything from how to get help creating defensible space, to making plans for the evacuation of pets and livestock, to creating phone trees for disseminating information. It's also a time to determine who has special needs requiring assistance and to list what skills and equipment could be available during a disaster. Jack Shipley organized the meeting, complete with air photos of the neighborhood. These air photos can be very useful in identifying evacuation routes, potential locations for sheltering large animals, etc.

Members of the Applegate Animal Disaster Preparedness Committee encourage all Applegate residents to take part in, or organize, a neighborhood meeting. Even though we're nearing the end of summer, September can be a very busy time of the fire season, and efforts to organize during winter and spring could pay off handsomely by being prepared in advance for the next fire season. Assistance and resources can be made available. If you would like to organize a neighborhood meeting, please contact either of the representatives below:

Michele Brown-Riding, committee chair
541-846-1460, Michele@apbb.net.

Lin Bernhardt, staff/consultant –
541-840-9903, linb@clearwire.net

We also welcome - and encourage - anyone interested to attend our meetings. We meet the third Monday of the month at the Applegate Library at 10 am. Our next meeting will be October 18. We'd love to see you there!

Securing the Whole Family

Things to do right now:

- Make a plan
- Ask friends or family living outside the area if they can keep your animals in case you need to evacuate. (Don't leave pets at home!)
- Keep a pet carrier for each pet – one that allows your pet to stand and turn around.
- The carrier should be marked with your pet's identification.
- Make sure large animals are comfortable loading in a trailer.
- If you can't evacuate livestock, determine in advance a secure place where you'll move them (do not lock them in a barn!)
- Have all animals up to date on vaccinations
- Have identification for all animals
- Prepare an evacuation kit

For information on developing emergency plans, visit Jackson and Josephine county's websites – www.Jacksoncounty.org and www.co.josephine.or.us. For animal emergency plans pick up the booklet Saving the Whole Family at the county offices or view it at www.avma.org.

Lin Bernhardt • 541-840-9903

Would you like to volunteer?

I have skills in handling _____, transporting _____ companion animals _____, horses _____, livestock _____

I would like to attend training to be able to help: companion animals _____, horses _____, livestock _____

I have a stock/horse trailer(s) that can transport _____(number) _____(types of animals).

I have space on my property to temporarily shelter _____(number) _____(types of animals).

Name _____

Address _____

City/State/Zip _____

Phone # _____

E-mail address _____

Send completed form to
Michele Brown-Riding
14921 N. Applegate Road, Grants Pass, 97527
or scan and e-mail to Michele@apbb.net.



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Look who's reading the Gater!

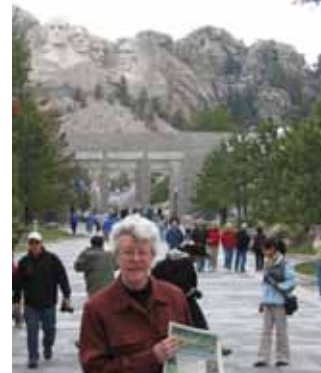
Photos, clockwise from top left:

- Carol Jackson admiring the Gater near Port Al-bion BC following an unusually high tide.
- Paul Hamilton and Margaret Allen at the Eden Vale Inn in Placerville, California
- Maureen Smith with Russ Smith (behind the camera) at Mt. Rushmore.
- Lance and Terrie Brush of Grants Pass at The Eiffel Tower in Paris.
- Donna Chickering at Hassan Mosque ruins in Rabat, Morocco
- Mary Anne O'Leary and Pat Cline, from Wil-liams enjoying the Applegater at their cafe in Ballygarvan, County Cork, Ireland.
- Stephen Payne with a couple of friends in the Central African Republic.
- Jim and Karri DeVos at the beach in Chris-tenstead, St. Croix.

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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 Hwy. 238, PMB 308
Jacksonville, OR 97530

