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Applegater

Photo by Jim Krois

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Applegate Valley Community Newspaper
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Is the Gater worth five bucks a year to you?

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IF YOU WANT TO BE INFORMED ABOUT LOCAL ISSUES, IF YOU WANT A CHUCKLE OR TWO, IF YOU WANT TO LEARN MORE ABOUT GROWING STUFF, THEN PICK UP AN APPLGATER. IT'S GREAT!
REX & JEANNE FLETCHER

*Dear Applegater,
Wish I could afford more but am sure any little bit helps allow this fantastic paper to survive. Thank you all and happy New Year!
Dora, Jeanette*

*Dear Applegater,
Your newspaper is excellent! The quality of the writing, the expertise of your writers, & the usefulness & interest quotient of the articles are just amazing. Hope you can keep the paper going.
Connie*

*Hello GATER -
WE ALL GET BY WITH A LITTLE HELP FROM OUR FRIENDS -
ALL THE BEST.
Bill Savage*

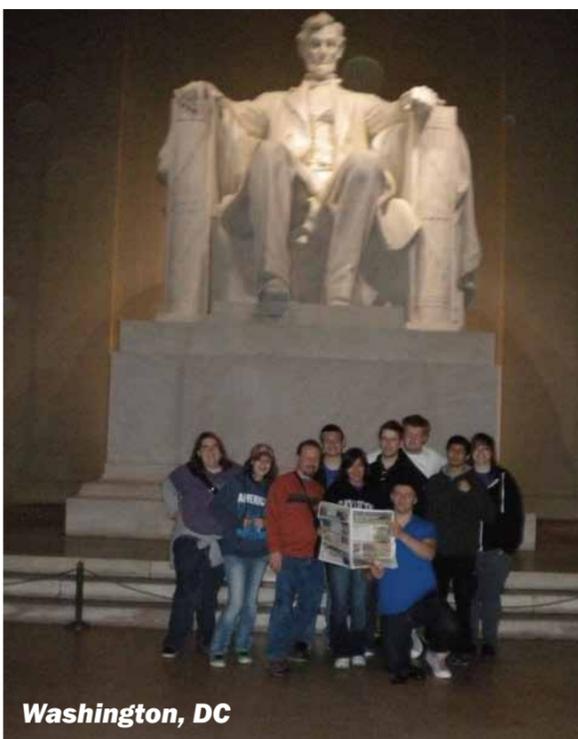
*I wish to thank all who are involved in the creation of the APPLGATER. I think it is a wonderful community service as well as great fun to read. I hope our small contributions have helped in a small way to keep this wonderfully Applegate-unique icon going into the future.
Russ & Maureen Smith*

Volunteers THANKS For Sharing Your Heart
*Keep on keepin' on!
We love the paper and want to support its continuance -
Barbara & Peter*

Dear Applegater,
I always look forward to receiving my copy of the Applegater, because within its pages I always find the most humorous opinion pieces and articles in print.
Diann Cody

The Applegater is a prominent source of information for our local community. It provides important news of upcoming events and local items of interests, as well as reporting the outcome of past issues. The interesting stories & commentary sprinkled throughout make the Applegater an overall entertaining & informative addition to our unique & amazing community. Thanks to all who donate their time & resources to make it all happen!
Tiffany Ryan, Outpost Farm & Garden, LLC

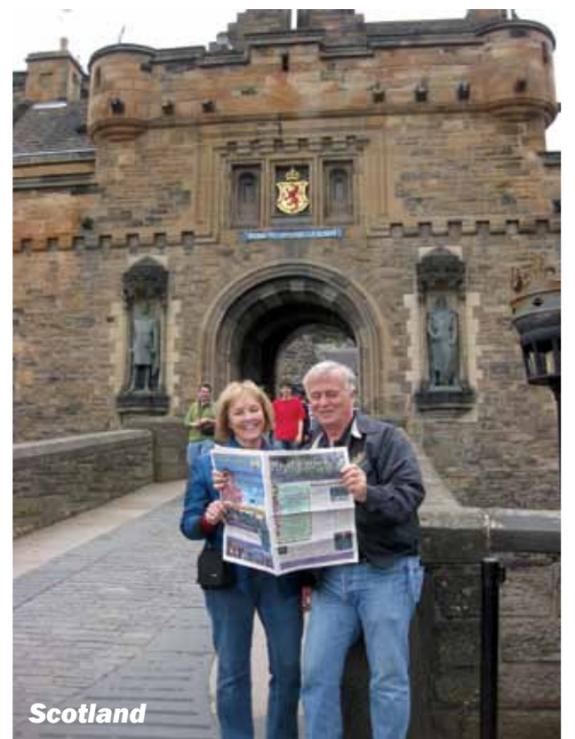
You've taken it 'round the world...



Washington, DC



Poland



Scotland

Photos, left to right:
—Hidden Valley High School students take the Applegater on a multiple-stop history trip to the East Coast where they hung with Abe at the Lincoln Memorial.
—Oregonian Dave Weber visits his former exchange student, Dora Gulyas, in Warsaw, Poland, and turns her on to the riveting international news in the Applegater.
—Carol and Blair Moody from Medford bring the Scots up-to-date on Applegate affairs when they visit Edinburgh Castle.

...and only **YOU** can keep the Gater alive.

Be sure to send your donation in the envelope tucked in pages 12-13.

The Gater thanks you.

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INSIDE

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Applegate Dam Hydroelectric Project—page 21



Ty Burrell (right) and Julie Bowen (left) recently picked up Emmys for their roles in the hit TV comedy, *Modern Family*.

Hidden Valley lineman makes the play of a lifetime

Southern Oregon's own emmy-winning Ty Burrell was born in Grants Pass and grew up in the mighty burg of Applegate, where his family ran the Applegate Store. In 1985, he graduated from Hidden Valley High School (HVHS) in Murphy, where he was a lineman for the Mustangs football team, and received "Player of the Week" honors multiple times. According to former HVHS varsity cheerleader Mikell (Holiday) Nielsen, Ty was always funny...and very cute. In fact, she had a crush on him and remembers his first words to her: "You did a good job today."

In 1993 Ty earned a BA in theatre arts from Southern Oregon University (SOU) in Ashland, and was the commencement speaker at SOU in 2008. He continued his education at Pennsylvania State University, earning an MFA. He has stated that for a period of time in graduate school, he lived out of his van to save money.

Another Applegater rocks!

The Gater is gratified by the support of these recent donors

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Help us ensure that we have the ongoing support needed to publish the *Applegater*.

All contributors receive recognition in the *Applegater* each issue.

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Donors: We strive to ensure our donor list is accurate. Please contact us if there are errors or omissions.

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Applegater now online!

The *Applegater* is now publishing a website that is a companion and expansion of the content and services provided by the printed *Applegater* newspaper.

Highlights of this website will 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 (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 websites** 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 website to your favorites!

Joe Lavine, Webmaster
joelavine@hotmail.com

Check out these stories—only on our website

- Rogue River-Siskiyou National Forest announces release of Draft Supplemental document for motorized vehicle use.
- Additional photo of and article about Lilli Ann Rosenberg.
- Growing Agripreneurs

Fall masthead photo credit

Jim Krois took this issue's masthead photo of a Japanese maple in Williams.

Applegater

ISSUE	DEADLINE
Winter	January 1
Spring	April 1
Summer	July 1
Fall	October 1

Photo Specs

To be printable, all photos submitted must be high resolution (300 dpi) or "large format" (e.g., 8" x 10"). Any questions, email gater@applegater.org.

Advertisers!

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

With a circulation of 9,300 and a readership of over 20,000, we cover Jacksonville, Ruch, Applegate, Williams, Murphy, Wilderville, Wonder, Jerome Prairie and areas of Medford and Grants Pass.

For more information, call:
 Sally Buttshaw, Jackson County
 541-646-8418

Jill Wright, Josephine County
 541-324-0950

or email to:
gater@applegater.org

Next deadline: January 1

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.

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 resources
- 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 Barbara Holiday for layout; Margaret della Santina, Sue Maesen, Chris Allen and Paul Tipton for editing; P. R. Kellogg and Kaye Clayton for proofing; Susan Bondesen and Patsy King for transcription; and Lisa Crean for bookkeeping.

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

PROTECTION OF COPYRIGHTED MATERIAL

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

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

All photos submitted must be high resolution (300 dpi) or "large format" (e.g., 8" x 10"). Any questions, email gater@applegater.org.

All submissions for our next issue must be received either at the address or email below by January 1.

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

Email: gater@applegater.org
 Website: www.applegater.org

Community Calendar

AA Meeting There is an open meeting of Alcoholics Anonymous every Wednesday at 7:00 am at the Williams Community Church Fellowship Hall on East Fork Road in Williams. This meeting is open to those who have a drinking problem and have a desire to stop drinking, and also to anyone interested in the Alcoholics Anonymous program of recovery from drinking.

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 snrjrose2@charter.net or 541-479-0277 or Georgia Applegate at gkapple@apbb.net or 541-787-7175.

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

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 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 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.

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 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.)

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.

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

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.

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.

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

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

Greater Applegate Community Development Corporation meets the second Wednesday of each month at 6:00 pm at Applegate Fire District Station 1 on North Applegate Road. For more information, call 541-245-4741 or go to www.gacdc.org.

Josephine County Soil and Water Conservation District (SWCD) meets Thursdays at 6 pm. For meeting information, call 541-474-6840.

Ladies Spring Luncheon at Applegate Community Church, April 30 at 10:00 am. All ladies invited to come and enjoy special music, speaker and salad luncheon. Any questions contact: 541-846-6100.

Ruch 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.)

Sanctuary One is open to the public for farm tours every Wednesday and Saturday at 10 am. Recommended donation is \$5. Please check out our website for details: www.SanctuaryOne.org and call to reserve a spot. 541-899-8627.

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

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!

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 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 to 11:00, followed by the Bluegrass Jam, 11:00 to 1:00. Closed July and August. 20100 Williams Hwy, near Tetherow Rd. Information 541-846-6844.

Williams Grange #399 Business Meeting, second Tuesday of each month, 7:00 pm. 20100 Williams Hwy, near Tetherow Rd. Information 541-846-6844.

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

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

Women Helping Other Women (WHOW) meets the second Tuesday 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.

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

Send your calendar information to gater@applegater.org. Be sure to keep the Gater updated with any changes to these Community Calendar listings.

A milestone for the Pilot project

BY JOHN GERRITSM

The first project of the Middle Applegate Pilot is a timber sale known as Pilot Joe. It sold to Boise Cascade Wood Products on September 15 for \$230,606 and will yield about 1.5-million board feet of timber. On its heels



will be noncommercial thinning and fuels reduction contracts, but Congress's progress on finalizing the fiscal year 2012 (which began October 1) federal budget will have a direct influence as to when the contracts will be let. With these two sets of projects, a portion of the first phase of the Middle Applegate Pilot is complete. However, all the discussions, planning, and design work will be for naught if the project resembles a different outcome than what was envisioned. Hence, a crucial—and likely more important phase of Pilot Joe—is about to begin.

Jerry Franklin, PhD, and Norm Johnson, PhD, have stated repeatedly that a great design is worthless if the implementation is suspect. To that end, the collaborative partners of the Pilot project and the Bureau of Land Management (BLM) provided for integrating the planning and implementation personnel on the project, provided for a multi-party monitoring plan, and provided for a consultant with expertise in logging systems to meet restoration goals. As an unexpected benefit, the purchaser of Pilot Joe was strongly represented in the collaboration effort, and was party to much of the conversation about the goals and outcome of the restoration principles reflected in Pilot Joe. Incidentally, a number of industry representatives are a part of the collaborative effort. Thus, there is plenty of “front-end” loading to have the implementation of Pilot Joe and the subsequent thinning and fuels reduction contracts be as successful as they can possibly be.

The next phase of the Pilot will encompass lands in the Thompson Creek drainage (approximately 13,000 acres to assess for restoration needs). We will utilize the same planning principles used in Pilot Joe. That is, the habitat needs for older forest species will be considered key zones to maintain (increase their “hang” time as Dr. Franklin likes to say), and a strategy to reduce the influence of wildfire on those key habitats will be a primary driver for selecting stands for restoration. In addition, the publicly developed criteria for prioritizing stands for restoration will come into play much stronger than with the first Pilot projects. Key issues in this next phase will be the protection of the northern

spotted owl and managing for the appropriate transportation system. Anything that is learned during the implementation of Pilot Joe will be incorporated (adaptive management) into the ongoing planning and project design for phase two.

The transparent and collaborative nature of Pilot Joe will be continued. There will be numerous public involvement opportunities as well as field trips and joint planning. We will continue the practice of community representation on the interdisciplinary team (IDT), as well as providing information on the BLM's website (www.blm.gov/or/districts/medford). Please refer to the website for information on public participation. Those who have been on the hard mail and email lists for Pilot Joe will continue to be notified about all Pilot activities.

We will be adding a new collaborative feature. The Small Diameter Collaborative and the Applegate Partnership will jointly be hosting a multi-party, collaborative work group to assess the current status and future needs of the transportation system (i.e., roads). One of the key issues associated with the first project was the issue of roads, though in the end, Pilot Joe did not have any new road construction. Therefore, it is very important to have discussions, fact-finding and understanding of the road system currently in place, and identify needs for the future. The group will have representation from the community, the collaborative partners, industry, environmental organizations, and BLM. The fact-finding will provide good baseline information for the next phase of the Pilot as well as identifying opportunities to change the road system (additions and/or deletions).

If you wish to stay informed on and/or join the aforementioned and other opportunities related to the Pilot, please contact Stephanie_Kellerher@blm.gov, or call 541-618-2205.

John Gerritsma
 Ashland Resource Area
 Field Manager
 Medford District
 Bureau of Land Management
 541-618-2438
 John_Gerritsma@blm.gov

Remembering Lilli Ann Rosenberg

BY LESLIE LEE

My husband and I first met Lilli Ann and Marvin Rosenberg in the early nineties when we all had purchased properties in the Applegate Valley and had both shown up at a land use hearing to protest a zoning regulation on ceramic kilns. Having successfully argued a change in home business codes we went out to lunch to celebrate, unaware that we would share countless meals and events together over the next 20 years. We had been caught by their all-inclusive sociability, later dubbed the "Rosenweb," where we eventually met most of the people we know in the Applegate today.

Lilli Ann was an extraordinary attractor and connector of people. She embraced life and all its challenges with fearless enthusiasm and little regard for protocol or rules, charming her way into and out of unimaginable situations, which then became part of a captivating oral history recited years later over tables laden with food and encircled with friends. There were many times when my husband and I wished we'd been able to record Lilli Ann's lively stories. Now that she is gone, I regret even more that we did not make a better effort to do so.

A pivotal story Lilli Ann liked to tell was of leaving her home in Los Angeles and boarding a bus bound for New York City, where she was certain she could make her way as an artist. She was just a teenager with only a few dollars and a typewriter case for luggage. Though she attended art classes at the city's Cooper Union, her brother, Clair Killen of Ashland, does not think she graduated. "I think of Lilli Ann as a self-taught artist and as a very dynamic person, very compassionate, a good teacher, and in command of her

own life." In New York Lilli Ann became a strong believer in public art and the public's participation in it, which led to her being art director at the Henry Street Settlement House in New York City's Lower East Side for 17 years. She involved children in the community in making mosaic murals and play sculptures, making certain to draw potential troublemakers into her program knowing they would protect their work against vandals.

While in New York, Lilli Ann married and had her first child, Gigi. The marriage ended in divorce and she and Marvin Rosenberg, a social worker, were married in 1961. They moved to Newton, Massachusetts, and expanded their family with the births of Claire and Ben. Lilli Ann's career also expanded and Marvin joined her to engineer the construction and installation of her mosaics and cement sculptures. Of the public arts projects that Lilli Ann created throughout the country, the 12-ton, 110-foot-long cement mosaic in Boston's Park Street subway station, which she made in 1978, is considered among her most memorable. It depicts the history of the city's subway system and includes many found objects such as gears and tools alongside her ceramic pieces and mosaic tile.



Lilli Ann Rosenberg, 1924 - 2011

The Rosenberg's transition to the Applegate Valley included several years of splitting their time between doing east coast commissions and setting up a studio in their home on Little Applegate. Once settled into the community, though, it was not long before Rosenberg art was being installed throughout the region, including Portland hospital courtyards, Eugene's main library and in the Rogue Valley's La Clinica facilities, among many other sites. In the Applegate, Lilli Ann engaged the community in creating a mural for the entrance of the Ruch library and the Ruch

school students in a walkway connecting the two buildings. Jeremy Criswell of Upper Applegate, who studied with Lilli Ann for the last four years, said, "She shared her heart with everyone and she was willing to teach everyone without telling them how it should be done." Applying the techniques she taught him, Criswell has continued Lilli Ann's public art legacy with a sculpture in Grants Pass and was recently awarded a mosaic project there.

Lilli Ann's last home was a small house in Ashland, which she artistically renovated after Marvin died in 2010, and where she received a steady stream of visitors. She died of cancer at home on July 19, just a few days short of her 87th birthday, planning her next project and surrounded by family. A celebration of her life, which was held at the Ball residence on Little Applegate, drew a large gathering where her children, Ben Rosenberg, a professional artist and college teacher in Portland, Gigi Rosenberg, a published author also of Portland, and Claire Van der Zwan, an artist and art teacher at Crater High School in Central Point, had some poignant and hilarious stories of their own to share about their mother. This time I had a video camera ready, so if you missed the celebration you can enjoy a couple of these stories at <http://is.gd/abNBaz>.

Thanks to John Darling of the *Medford Tribune* and Gloria Negri of the *Boston Globe* from whose articles I appropriated some of the information for this article.

Leslie Lee • 541-899-7045
leslie@leslieleeart.com

For more on remembering Lilli Ann, please visit our website at www.applegater.org.

A poem for Lilli Ann

BY KRISTI COWLES

Lilli Ann died last night and this morning my vibrant hot pink morning glories blossomed for the first time. They reseeded themselves from last year.

Lilli Ann died last night and this morning I walked up our dirt road past the Becker's and on the way down a

mostly yellow with black trim butterfly followed me for quite a distance. Then she reappeared again at the entrance to our driveway.

Lilli Ann died last night and on my walk there was a young deer eating apples from a tree; we stared at each other for what seemed like minutes.

Lilli Ann died last night and today I grieve as if she was my mother, my daughter, my sister.

Lilli Ann died last night and she was the one who welcomed me into this community almost four years ago when I moved to the Applegate from Wisconsin. She and Marvin warmed me so and helped me begin to fit in. The most difficult thing for me was that I wasn't known anymore.

Lilli Ann immediately knew me.

Lilli Ann died last night and she's still here making the rounds to say good-bye to us. This does not surprise me one bit.

Lilli Ann died last night and she will be greatly missed even by people she never met. Why? Because her wise-woman, artisan arms stretched far and wide. She was way beyond borders.

Lilli Ann died last night and Arthur and I feel honored to have spent time with her a week or so ago. She was one of the best storytellers I've ever met and this visit was no exception.

Lilli Ann died last night and left me with a hole in my heart. Yet I know it will fill back up with a bouquet of roses, for she was a dangerous woman and roses have thorns. I am dangerous, too, and hope to one day be as dangerous as Lilli Ann. I'm working on it.

Lilli Ann died last night and I believe she's hanging out with Emma Goldman, the mighty woman whose name she could not remember last week. I want, when I die, to hang with the two of them.

Lilli Ann died last night and I think about her children and how incredibly

blessed they are and were to have her as a mother. Not everyone is that lucky!

Lilli Ann died last night and I will grieve for a long time...

Kristi Cowles
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DIRTY FINGERNAILS AND ALL

Parsnip o' parsnip: What is thy true self?

BY SIOUX ROGERS

On a very lovely, sunny afternoon, my ten-year-old niece Talya and I decided we needed to remove the entire bed of four-foot-tall parsnips. I decided the height of the leaves and the skimpiness of the roots were due to too much nitrogen in that particular bed. I needed to plant it with a leaf vegetable, say like spinach. Okay, so with that goal in mind, we sallied forth with a mission—which we accomplished.

But that was the good news.

Now for the bad news. The next morning I awoke with what looked like a giant “Mark of Zorro” on my left thigh and smaller red marks on my right thigh. And yes, I had been gardening in shorts, in case you were going to ask. These red aliens burned and small little blisters spread. J.D., who is frightfully allergic to poison oak, was convinced I had poison oak—even though I was not itching but burning—and popped an antihistamine pill into my mouth. I immediately started to yawn and announced that he and Talya would have to go to the coast without me as I would be in bed sleeping and scratching all day, probably at the same time.

Off they went, returning several hours later with bags full of poison oak remedies, because by now, Talya had the same red, burning marks but to a lesser degree. Detective J.D. began an interrogation of what Talya and I had been doing together. “Everything,” I explained. That’s how our parsnip adventure became the focus of what became an intense investigation. “So what family does the parsnip belong to?” J.D. queried. I am sure he thought it would be poison oak.

After much googling, I was shocked to discover that I had parsnip leaf poisoning. The following information is

The condition is a type of chemical burn rather than an allergic reaction and should be treated as such.

moderately technical, but very interesting and informative.

The following is from Wikipedia: “The Apiaceae or Umbelliferae is a family of usually aromatic plants with hollow stems, commonly known as umbellifers. It includes angelica, anise, arracacha, asafoetida, caraway, carrot, celery, centella asiatica, chervil, cicely, coriander/cilantro, cumin, dill, fennel, hemlock, lovage, Queen Anne’s Lace, parsley, parsnip, sea holly, the now extinct silphium, and other relatives. It is a large family with about 300 genera and more than 3,000 species. The earlier name Umbelliferae derives from the inflorescence being generally in

the form of a compound umbel, and has the same root as the word “umbrella.”¹

The following is from a *Northern Woodlands Magazine* article subtitled “Danger in the carrot family”:

“To the untrained eye, many members of the carrot family look alike. Poison hemlock and spotted water hemlock can be confused with

Queen Anne’s lace; wild parsnip can be confused with cow

parsnip, which can be confused with giant hogweed, which can be confused with great angelica. Of all the plants just mentioned, though, only wild parsnip and giant hogweed contain sap that will significantly irritate your skin. (The hemlocks are very poisonous, but only if eaten.)



Photo left: First appearance of burning blisters (near knee) due to a close encounter with parsnip on a sunny day. Photo right: During recovery, these dark splotches can last for years.

“...The toxin in parsnip sap is different from the toxin found in poison ivy or poison sumac; the reaction your body has to it has nothing to do with your immune system, and everyone is susceptible. The harmful chemical compounds—specifically, psoralen and its derivatives—are photosensitizing, which means they’re activated by ultraviolet (UV) radiation from the sun. (Smear yourself with parsnip sap in a dark closet, and nothing will happen.)

“When you get some sap on your skin, the sap absorbs solar energy, then releases it in the form of heat. On a micro level, the psoralen molecule lodges between two strands of DNA, and sunlight fuses the strands together. “You can imagine what this does to an insect that tries to eat the plant,” says [Tom] Vogelmann [a plant biologist at the University of Vermont].

“Parsnip stems are deeply grooved, which distinguishes them from other members of the carrot family.

“The chemical reaction damages skin cells and feels very much like a burn. This

is a key difference between the photo toxic dermatitis caused by poison parsnip and the allergic contact dermatitis you get from poison ivy. Parsnip burns feel like burns, whereas poison ivy rashes are often more itchy and irritating than painful.

“While the pain from a parsnip burn is relatively short-lived, an encounter can

leave long-lasting scars. As part of the recovery process, the body produces

dark pigmentation that is thought to serve as a protective mechanism against further UV injury (sort of a super suntan). These dark splotches can linger on the body for years. In an interesting twist, people with psoriasis and similar skin-pigment disorders sometimes turn the toxin to their advantage and use psoriasis



to help increase their skin’s sensitivity to ultraviolet light.

“As its name indicates, wild parsnip is directly related to the edible parsnip growing in your garden. Like its domestic counterpart, the roots of wild parsnip are safe to eat and, by some accounts, quite delicious (especially in late fall or very early spring, after the plant has had time to convert its root starch to sugar). Take the time to properly identify the plant before you eat it, though, since other look-alike members of the carrot family have highly poisonous roots that could kill you.”²

There are many more articles about the hazards of parsnips, like the following article from Wikipedia: “While the root of the parsnip is edible, the handling of its shoots and leaves requires protective clothing. Like many other members of the Apiaceae family, the parsnip contains furanocoumarin, a photosensitive chemical that causes a condition known as phytophotodermatitis. The condition is a type of chemical burn rather than an allergic reaction and should be treated as such. Symptoms include redness,



Sioux Rogers—And the beet goes on.

burning, tingling, and blisters (often in the shape of the streak where the plant juices brushed against the body) within 24-48 hours of exposure.

“When gardening parsnips, gloves and long sleeves are advised. If bare skin does come into contact with the upper part of a parsnip plant, the area should be washed immediately and kept out of sunlight. A cool, indoor area is best to retreat to, as sweat can aid in the absorption of the toxin, and sunlight activates its deleterious effects. Should a rash appear, the area may be treated similar to a burn and a physician or pharmacist ought to be consulted.”³

Despite all the warnings and dangers, parsnip has many saving graces, especially when the leaves are treated with respect. Wikipedia states that “The parsnip is richer in vitamins and minerals than its close relative, the carrot. It is particularly rich in potassium with 600 mg per 100 g. The parsnip is also a good source of dietary fiber. 100 g of parsnip contains 55 calories (230 kJ) of energy.”³

I hope that my experience keeps you from the same painful blunder.

*Parsnips so white,
and roasted so sweet,
then why do I fear thee
in the summer’s heat?*

—Sioux Rogers

Dirty Fingernails and All
Sioux Rogers • 541-846-7736
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Photo above: Horrendous blister on wrist of suffering parsnip gardener. (<http://www.dailymail.co.uk>)

¹ <http://en.wikipedia.org/wiki/Apiaceae>.

² http://northernwoodlands.org/articles/article/avoiding_rash_decisions_a_guide_to_plants_you_shouldnt_touch. Reprinted with permission by Dave Mance III, editor of *Northern Woodlands Magazine*, www.northernwoodlands.org.

³ <http://en.wikipedia.org/wiki/Parsnip>.

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Williams Community Forest Project

BY SARAH PARKER

In Williams, a group of residents is redefining the relationship between the community and the forest. The Williams Community Forest Project (WCFP) was founded in 2007, and gained steam in spring 2011 when word spread of a 320-acre parcel of private land that was slated to be clear-cut. A businessman from Idaho currently owns the parcel, called the W320. It contains the headwaters for three freshwater streams; is utilized by the Pacific fisher, northern spotted owl, and other important animal species; is home to a rich, ecologically diverse forest; and is highly visible throughout much of the Williams valley. Additionally, the forest is part of a continuous wildlife corridor with surrounding old-growth forests, the majority of which are managed by the Bureau of Land Management (BLM).

The WCFP intends to purchase the property from the landowner and turn it into a community forest, managed ecologically to support the local economy and enrich the environment.

"This property is special because it is so central to our community. The water that originates on this land supports not only countless plant and animal species, but the livelihood and economic viability of farms and families downstream," said

Christina Strelava, vice president of the WCFP Steering Committee and a small farmer in Williams.

Such a forest would provide Williams with the opportunity to take responsibility for a piece of its local forest system. Possibilities for the land include enhancement of recreational trails for hikers and horseback riders, small-timber utilization programs, harvesting of mushrooms and other edibles, land-based education and outreach, and programs to reduce fire hazards and boost wildlife habitat.

Ecologically maintained community forests represent a new paradigm in forest management, and this project can serve as an example to other communities nationwide.

Since the initial news, the WCFP has bolstered strong community support for their mission through an auction fundraiser that raised over \$8,000, and over 100 supporters have pledged \$100,000 toward the purchase of the property. News that the logging operation has been postponed until 2012 has increased the group's determination to reach an agreement with the landowner.

While the WCFP works to negotiate the purchase of the property, they are

planning a series of workshops to be held in partnership with their fiscal sponsor, the Williams Creek Watershed Council.

Kari Rein, a farmer and business owner in Williams who cofounded the WCFP, wants to share her enthusiasm for ecological forestry and help connect landowners in Williams with resources to help them be better stewards of their properties. "This kind of outreach will give us the opportunity to offer our community high quality information about eco-forestry, and hands-on experience taking care of our natural resources," said Ms. Rein.

Forestry on commercial land is a contentious subject, but the WCFP seeks to open the dialogue about ecological forestry, and the responsibilities of private landowners to their neighbors and communities.

Cheryl Bruner, a registered nurse, is president of the WCFP Steering Committee. "We are looking to create a new standard of forestry management,"



Some of the old-growth trees on the W320 property in Williams.

Ms. Bruner said. "Our biggest challenge is inspiring individuals to take action to protect our environment."

Donations are critical to securing the W320 property. To donate or to learn more about the Williams Community Forest Project, visit www.williamscommunityforestproject.org.

Sarah Parker
Project Manager
Williams Community
Forest Project

info.williamscommunityforestproject.org

NOTE: *The Williams Community Forest Project is currently hiring a Project Manager. Visit their website for more information.*

For more photos of the W320 property, go to <http://www.flickr.com/photos/wcfc>.

What is the Williams Creek Watershed Council doing?

BY CHAS E. ROGERS

This summer was another successful season for the Williams Creek Watershed Council (WCWC). Our restoration crew was very busy working on projects to enhance habitat for salmon and developing programs to improve forest health. We completed significant restoration efforts at many sites and the results of this will show wildlife improvements over the next decade.

FISH PASSAGE IMPROVEMENTS

One of our most unique accomplishments was improving fish passage at the Laurel Hill irrigation diversion. This diversion consists of a large gravel push-up dam located at the mouth of Williams Creek where it enters the waters of the Applegate River. Here, Williams Creek water and Applegate River water combine to provide irrigation water for many farms in the Applegate Valley. Being one of the oldest irrigation diversions in the area, it is a major obstacle to salmon trying to enter Williams Creek on their return from the ocean. Our mission was to find a workable solution to

encourage fish passage through the steep drop from Williams Creek to the Applegate River along the face of the dam so that adult and juvenile salmon can navigate the rocky channel into Williams Creek.

We were fortunate to get financial support from the Oregon Watershed Enhancement Board through its Small Grant Program. The Small Grant Team saw the potential of building a series of step pools below the "push-up dam" that would act like a ladder to accomplish this goal. The concept included use of large boulders to construct a series of weirs across the creek that would cause high creek flows to scour deep jump pools while maintaining the existing grade to the irrigation diversion point. These pools would allow fish to travel upstream and downstream during lower water flows and during salmon runs in winter and outmigration in spring. It was important that the structure could withstand high floodwaters in winter.

Working with Nick Anderson from the Anderson Rock and Dirt Company, a local operator, we brought in 50 large

boulders to the site. The boulders were from three to six feet in diameter, some of them weighing well over a ton each. The Bureau of Land Management's Provolt Seed Orchard next to the site gave us access for equipment and boulder delivery. A large excavator was brought in to move the rocks.

With project manager Chas Rogers, a geologist with WCWC, and the excavator, the boulders were carefully

placed to form arching weirs across the channel. The weirs were placed to turn stream flows toward the center of the channel and encourage high water to scour deep pools. Each of the ladder-like weirs and step pools created a one-foot rise. The lowest weir started at the remains of an old concrete dam structure that blew out during the 1964 floods.

A laser level was used to guide the work as each layer of rock was placed. The rocks are irregular and difficult to place due

to their size and shape and had to be sorted through to find the right configuration. The team needed a flat-lying smooth transition between each boulder to provide a natural look, and to make certain that they wouldn't move during high-water flows. Each weir was placed to withstand the tremendous power of the water at flood stages. Many of the rocks were placed so that they were flat at their tops. This level profile allows water to flow freely over the rocks with laminar flow patterns, then fall vertically into the scour pool to release its energy, deepening the pool. Many pre-existing boulders that were used to maintain the dam in the past were used to augment the project. This

project successfully created the step pools that can be seen today.

Although the structures have not yet been tested through a full year's water cycle, the shape and design was duplicated from other successful weirs built in Williams by the WCWC. What has yet to be determined is how well the structures will serve the salmon that return to Williams to spawn in winter. We will

See WCWC, page 7



Photo, top: Excavator moving boulders—some weighed over a ton.
Photo, bottom: Completed step pools.

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THE STARRY SIDE

Winter hexagon

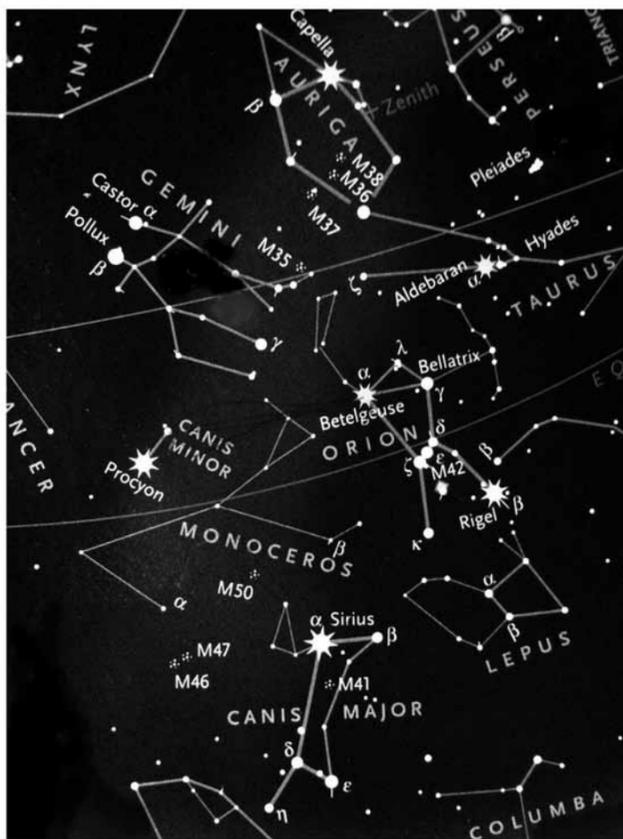
BY GREELEY WELLS

I hope you've enjoyed the summer triangle and its constellations during this short summer season, and that you can keep enjoying it as it overlaps into fall and eventually sinks in the west during winter. I've talked a lot in past columns about the summer triangle because it's the main asterism (a cluster of stars or constellations that have a name) of summer. There is an amazing asterism of winter, too, which I don't think I've talked about yet: the winter hexagon. This beautifully "perfect" six-sided polygon is made up of stars in many winter constellations that you probably are beginning to know quite well by now. The winter hexagon is beginning to rise in the east; by midwinter it will fill the southern sky. If you wake up early in the morning, you'll find this hexagon just before dawn in the SSE—it's a sight to behold.

But hold that image... Though the winter hexagon is my theme this season, I'd be remiss not to explain first what happens in early fall. The big deal now is Pegasus the horse, the huge "square" that's on its corner like a diamond early on, then straightens out as it moves overhead, but becomes a diamond again as it sets. Out of the right corner is an upwards sweep of stars that connotes the horse's head. The upper corner has two short rows of stars: legs. But it's actually half a horse. The rest is cut off and, instead, Andromeda comes sweeping out of the bottom-left side in two curved lines widening from each other as they go first down then up toward Cassiopeia. Cassiopeia—the "M" when it's above the North Star, although early in the season it's shaped more like a lightning bolt—is Andromeda's mother. But we've discussed all this before so I will leave it at this for now: last season's constellations are all setting in the west as these new ones are rising in the east.

Now here we go for winter's hexagon, which will be fully up in midwinter. You're looking for six stars or points of the hexagon. Our first star, at the center and top, is Capella—the brightest star in Auriga. It's rising in the northeast under Perseus, which is under the easy-to-find Cassiopeia—the "M" way up overhead if you are facing east. Off to the right is

our second star: the bright Aldebaran. (Aldebaran is part of Taurus the Bull, a beautiful and distinctive small triangle.) Stretch your arm out fully in front of you. With your hand wide open as a measuring device, the distance between Capella and Aldebaran is the distance between the end of your thumb and pinky finger (approximately 10°). These two make the top and right side stars of the hexagon. Keep using your hand as a measuring device—all five points of the hexagon are about 10° apart. Next are the Gemini Twins, Caster and Pollux. Pollux, our third star, is the slightly brighter of the two, and the next bright star to the lower



left of Capella. This completes the top triangle of the hexagon. (Just to confuse things, Mars is floating below and to the left of Castor and Pollux.

Below Pollux (about where you'd expect it) is our fourth star, Procyon—the bright star of tiny Canis Minor. Across from him to the right is our fifth star, Rigel, the foot or knee of the hunter Orion, and also Orion's brightest, right-most star. All that's left is Serious—oops, just kidding—Sirius, the brightest star in the sky, and the sixth star of the winter hexagon. (Of course, some planets are brighter, as are the moon and sun and a few other occasional

spectacles.) Sirius in Canis Major (Orion's faithful dog) holds up the bottom of the winter hexagon and may not rise for you till late December/early January, but as the season moves on all will be revealed, I promise! Here's an easy trick: the later you look the farther up they will be. So if you're caught out extra late some night, that's an excellent time to see it all. Hope for clear skies.

When they've all risen and you've figured all this out, step back and look at this amazing, very nearly perfect hexagon of bright stars that shows you the main constellations of winter. Are you amazed?

THE PLANETS

JUPITER in November gets up earlier and earlier in the eastern evening and is that bright planet shining all night long. December also finds it the dominating planet—very beautiful.

SATURN is in the dawn with the slightly dimmer Spica in Virgo. By the end of November the rings have opened to 14° and are worth a telescope look. By December and January, Saturn is high in the sky at dawn, having risen about midnight with Spica. That also puts it in a perfect position to observe with a telescope as the rings have opened to 15°.

VENUS gets higher in the dusk as the evening star in the southwest sunset twilight. It continues to get higher in December.

MARS is rising in the east around midnight, and high and mighty by dawn to the left and below the winter hexagon, which is completely visible by then. Mars is heading north in the sky towards Regulus in Leo the Lion, off to its left.

MERCURY hides in near the sun at dusk in November. Mercury is worth a look at dawn in December because it's now rising an hour and a half before the sun in the southeast.

OF SPECIAL NOTE

There's a total eclipse of the moon starting at 4:46 am in the Pacific Northwest on December 10 for you early risers. This is when the sun, earth and moon are in a perfect line together. The earth moves exactly between the sun and the moon so the earth's shadow falls across the moon. We'll get almost the full treatment this time as it's best seen from the Pacific side of our continent (perfectly out in the Pacific

Ocean). The moon enters the umbra (shadow) with a subtle, dim warmth that slowly envelops the whole

moon. The total eclipse is from 6:06 to 6:57 am. As we head toward dawn, this umbra begins to slide off the moon and slowly lightens as day arrives and the moon sets. This is a sight to see and we're in a rare position to see it. But it requires clear weather and a good visible western horizon...and you have to get up!

And what is that color on the moon? Imagine this: you're the sun, looking out at earth. Your whole side of earth is in light (remember, you're the sun!), and behind the earth is the moon. Now be the moon looking back at earth with the sun behind it. The whole earth is dark (nighttime), and around the earth from both views is a continuous sunset and sunrise, all the way around! That's what makes the color. It's always different and always unpredictable because of smog or "vog" (volcanic smog), pollution, clouds, weather, etc., all of which affect the color.

Don't forget to change your clocks back at midnight on Sunday, November 6. "Fall back" means we gain an hour at 2:00 am to get back to Standard Time. What was 2:00 am will be 1:00 am. You just added an hour to your life! But not to worry—you'll lose it later.

This season the Milky Way, which was north/south in summer, swings around to east/west during our winter.

The winter solstice is December 22. Since 1702, it has been either the 21st or 22nd and so it will continue to be till 2080 when it will slip to the 20th. Just thought you'd like to know—celestial mechanics... go figure.

The first full moons of winter occur on November 10, December 10 and January 9. November's moon names are Hunter's Moon (English), Frost Moon and Beaver Moon (Algonquian Indian name from the time beaver pelts were used for clothing to get through the long, cold winter). December's moons are called the Moon Before Yule, Cold Moon (Algonquian) and the Long Night Moon. January's full moons are called the Old Moon (English), Wolf Moon (Algonquian), and Moon After Yule or the Ice Moon.

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Greeley Wells

WCWC

be watching this closely.

WILLIAMS CREEK RESTORATION PLAN

WCWC also completed another large project that was part of its West Fork of Williams Creek Restoration Plan. This project was funded entirely by our partners of the Portland-based conservation group, Ecotrust. WCWC has previously restored many reaches along the West Fork. WCWC contacted the landowners about enhancing the creek on their land for fish habitat. We were given permission to restore almost a half mile of stream channel within a previously cutover logging site. We started by cutting and transporting logs donated from another landowner who wanted them removed from his land. This

was a big job in itself, but we ended up with over 50 large key logs and 42 smaller log sections, which were carefully placed into the stream system to develop complex habitat reaches.

The goals of this work were similar to those at the push-up dam, but on a larger scale. The concept is that as water rises in winter it will pour over the logs to scour deep holes for summer refugia (an area in which organisms can survive through a period of unfavorable conditions) and deposit gravel bars in other areas where spawning can occur. Log structures provide shelter for juvenile salmon as well as depositional areas for gravel.

WCWC is pleased with the work

accomplished this year. Each year for the past 14 years, it has worked to better wildlife habitat along the Williams Creek stream system. WCWC looks forward to five significant stream restoration projects next year.

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Over 90 logs were placed into the West Fork of Williams Creek to develop complex habitat reaches.

CONTINUED FROM PAGE 6

TRENDS AND OBSERVATIONS

Sunsets and new sunrises

BY RAUNO PERTTU

Our lives don't flow smoothly. We live our lives in periods of status quo, where the activities of the days and the years are so similar that each period gives the false impression of long-term stability. Abruptly, events change our lives dramatically, and a new status quo begins. I've just ended a long happy life with my wife Jan. Now Jan has started the last phase of her life as a resident of an advanced Alzheimer's care center. I've also started a new phase of my life, with many decisions to be made and with the hope of a return to a happier time.

I've donated most of Jan's clothes except those she may still need, and those clothes attached to memories that are still too strong. I handed down her jewelry to our daughter. I'm left with a small clutter of items that are reminders of her days, and with the proverbial photographs and memories. It seems like such a small collection for such a special life. Her ski trophies from races past rest on the piano beside photographs of loved faces. The spoon collection she started when she was young now hangs tarnished on a rack on a dining room wall. She bought the spoons in countries that she and we visited over the years. Jan's most important legacy is the memories her family and friends hold and cherish.

As I sit in the back yard, listening to music, and watch the sun edge toward the hills across the river, I think of our lives and the dramatic changes that are occurring. My years as a geologist expand my thoughts into a historical, then a geological perspective. In these perspectives, our lives are tiny portions of a much larger flow of time, life, and events. I apologize if this sounds harsh, but most of us live, love, die and are quickly forgotten. Over a longer time,

the same is also true for the most famous among us, and for countries and societies. Time is a great equalizer. To me, rather than being a harsh perspective, there's a mysterious beauty in the realization. Our lives allow us a brief view into an astoundingly long flow of life and time.

In this larger perspective, we can piece together historical views of the world as it was during the Middle Ages, Rome, Greece and Egypt, but this only takes us back some 3,000 years. How many of us know anything of the world of 10,000 years ago? Even historians and archeologists struggle to learn much about events that long ago.

Although 10,000 years seem like an eternity ago, even historically, when viewed in geologic time, 10,000 years is the blink of an eye. It would take 6,500 of those 10,000-year blinks to reach back to the asteroid impact that ended the reign of the dinosaurs. It would take 25,000 of those spans to reach the beginnings of the dinosaurs. They roamed the world for 185 million years, which makes man's reign to date seem laughably short. Fifty-seven thousand of those 10,000-year spans, or 570 million years ago, is the commonly accepted beginning of advanced life on earth, which was a key point in the long journey that has led to us. The earth slowly became more life-friendly for some four-billion years to reach that point where complex life spread across the planet. It's been a long journey to our current lives in the Applegate.

With apology to those who wait for the world to end soon, I am also awed by the long journey that is still to come for society and humanity, and for life on

earth. Barring unlikely catastrophe, life on earth will continue for a very long time. Depending on whose projections you choose to accept, life will continue on earth for another 600-million years, to as long as 5 to 7.5-billion more years. That's long enough for our children to retire and take a vacation. The shortest projections are based on the calculation that natural processes will absorb most of the carbon dioxide in the atmosphere somewhere after 600-million years in the future,

first killing plant life, and shortly thereafter, animal life. The longer projections are that people, or our future replacements, will be able to adapt to changes and adjust things to continue living on earth until the expanding and warming sun chars the planet about 5 to 7.5-billion years from now. Optimists assume our descendants will have moved to other planets or moons by then. Even the pessimistic 600-million-year projection is such a staggeringly long time that I don't lose any sleep worrying over it.

In thinking about this, I have to comment on an aspect of humanity's future that fascinates me. While civilization has been around for several thousand years, we have only very recently developed the means to record the images and sounds of the world around us. This new ability to preserve events, voices, thoughts, music, and places will have an enormous effect on future societies. Can you imagine if we could actually view the voices and events of Rome, Greece or Egypt? How would it affect our thinking if we could actually hear Plato teaching, watch the Romans feeding the lions, or listen to an interview with

the founder of a major religion? Those were events over the past 2,500 years.

Now imagine that some future ancestor may be able to watch the events of our time, when our time is a million years in the past. In the complexity of intervening events, we and our world will be almost as foreign to that ancestor as are the dinosaurs to us, but he will actually be able to watch us go about our lives, and watch our wars, achievements and disasters in a time and place unimaginably distant to him. We may actually look very strange to him because, accept it or not, we continue to evolve despite having become civilized.

Our descendants now have the potential to actually record the slow changes of environment, plants and animals, and the slow changes of geology that will wear down our mountains, build new peaks, and drag today's continents into collision to form a new supercontinent in the area of today's Southeast Asia approximately 300-million years from now. To us, those events are in an unimaginably distant future, but the earth has time and patience.

As I see the sun set behind the western hills, I feel part of a very long and colorful flow of events and history and wish I could see all the events still to come. Very recently, Jan sat across from me during similar evenings. Sadly, Jan is nearing her sunset. I hope for another sunrise before my sunset. All of us and the world we know will have our sunsets, but there will be interesting new sunrises for a very long time to come.

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Applegate Valley Artisan Bread: Thinking outside the pan

BY RON SHERMAN

Dennis and Pat Larson, owners of Applegate Valley Artisan Bread, resource their organic and whole-grain ingredients locally. Among these suppliers are Butte Creek Mills and Rogue Creamery.

Founded in 2003, the company sells through local retail outlets such as Ray's Markets, Pennington Farms, Medford Food Co-op, Ashland Food Co-op, Whistling Duck, and Fox Run Farms. They also sell directly at the Williams Growers Market.

You can also order directly via www.applegatevalleyartisanbread.com and they will entertain custom orders, with timely customer service also provided online. Gift lines are also available. Originally from San Rafael, California, Dennis Larson attended the San Francisco

Baking Institute, whose business philosophy emphasizes product quality, customer service with a personal touch, and "thinking outside the pan."

Utilizing Alan Scott Brick Ovens, the baking process is a surrounding heat source, yielding breads with an outside crust and inner softness.

Breads are shaped by hand, allowing custom items, with the regular line featuring batards, rounds, and baguettes.

Varieties offered include Country French, Sour French, Whole Wheat, Rye, and Sunflower Flax. Other options are Kalamata Olive, Focaccia, and Cranberry Walnut, as well as pairings with Rogue Creamery that include Blue Cheese Walnut, Smokey Touvelle with Garlic, and

Rosemary Touvelle.

I had the opportunity to sample the wares of Applegate Valley Artisan Bread at the recent grand opening of the Medford Food Co-op, where Pat Larson explained their business motto and the details of each bread offered.

Appropriate qualities that come to mind are savory, deliciously aromatic, mouth-watering, flavorful, and just plain yummy.

I gotta go back for more. And you should try some, too—resistance is futile. I know.

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Notes from a Rogue entomologist:

A report from inside an insect outbreak

BY RICHARD J. HILTON

If you have noticed large webs in madrones, black walnuts and other trees around the area, then you have observed the fall webworm (*Hyphantria cunea*) in action. Unprecedented populations of the fall webworm have been observed in southern Oregon this year. As an adult,

the insect is a white moth, and the caterpillars, which feed together within the webs that they create,

are very hairy and are in the same group as the woolly worms, which are also known as woolly bears. The scientific name for this family of moths, *Arctiidae*, is derived from the Greek word for bear, *arktos*. As an aside, the word "arctic" has the same derivation and refers to the northern constellations, the great and little bears, also known as the Big and Little Dippers.

The fall webworm is native to North America and occurs across the continent. Here in southern Oregon it is most commonly found in our madrones up in the hills, but this insect can live on a wide array of deciduous or broadleaf trees. In searching the literature, the number of hosts that are attacked is quite large and the references range from "over 80" to "more than 200." Clearly, this insect is not a specialist feeding on just one or a few plant species, but is rather an extreme generalist. The fall webworm is considered to be an occasional orchard pest, but it is easily controlled

with insecticides. This year I have observed the webworm in a number of orchard and ornamental trees such as apples, pears, peaches, plums, walnuts, filberts, almonds, birch, sweet gum, ash, katsura, and even rosebushes. The worst infestations seem to be in black

The fact that the webworm was showing up in grapes, which are considered to be a non-preferred host, was a clear indication that this year was going to be different.

walnuts—there are a number of black walnut trees that have been almost entirely defoliated and encased in webbing.

At our latitude, it seems that the fall webworm has just one generation per year; farther to the south with a longer growing season, multiple generations can occur. The life cycle for this insect consists of the adult moth, which emerges in early to midsummer. The moth then lays a very large mass of eggs, and when the eggs hatch, the caterpillars create a web wherein they feed and skeletonize leaves. As the caterpillars molt and grow, they continue to feed on more foliage and enlarge their web until an entire shoot or branch will be enveloped. Finally, the fully grown caterpillars will disperse from the web often for a considerable distance to find a crack or crevice in the bark or soil where they pupate over winter, emerging the following summer to repeat the cycle.

In the 25 years that I have lived in southern Oregon, the first time I can positively remember seeing the fall webworm in an orchard was last year. In 2010, the fall webworm was observed

in a number of orchards, both organic and conventional, as well as in the OSU research orchard on Hanley Road. If you were observant you may have also seen an occasional

web in some landscape trees around the Rogue Valley. At the time, the prevalence of the fall webworm around the valley was considered to be an unusual population spike, curious and notable, but nothing to get alarmed about. Then this summer, the white adult moths appeared in June and July in rather large numbers, followed by the egg masses showing up. I had three grape growers bring in moths or egg masses during a one-week period. Considering how



A fall webworm, native to North America, is found across the continent.

Clearly, this insect is not a specialist feeding on just one or a few plant species...

much time is spent training the shoots and manipulating the foliage, it is not too surprising that vineyardists would be among the first to find these egg masses. However, the fact that the webworm was showing up in grapes, which are considered to be a non-preferred host, was a clear indication that this year was going to be different.

John Yungen, agronomist emeritus at the Research Center, moved here in 1955 and cannot recall ever seeing fall webworm in the valley before the past couple of years. So how can we account for the huge population increase of fall webworm over the last two years? Well, our best hypothesis is that the unusual cool and wet spring conditions that we had in both 2010 and 2011 had some effect that resulted in much higher than normal survival of fall webworm. The population size of plant-feeding insects is often regulated by mortality caused by predators, parasites (especially parasitic

wasps) and diseases. The unusual spring weather may have disrupted one or more of these biological control agents and allowed the fall webworm to build up to our current unprecedented levels. While this explanation may sound convincing (or not), without more detailed study it is simply an educated guess. Unfortunately, population ecology is a lot like economics in that it is much easier to come up with an explanation as to why something happened than to

accurately predict what will happen. That being said, can we predict whether the fall webworm population next year will continue to increase or will it collapse? The short answer is no. To quote Yoda: "Difficult to see, the future is always in motion." However, we will monitor the emergence of the adult moths next summer to give an early indication of overwintering survival and then, probably depending on the weather pattern, we will see how the webworm turns.

Richard J. Hilton
541-772-5165 ext. 227
Senior Research Assistant /
Entomologist
Oregon State University
Southern Oregon Research and
Extension Center
Photos by Lynn Ketchum

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Rick Hilton examines webworm outbreak on a filbert tree.



Webworm nest as seen throughout the Rogue Valley.


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JACKSON COUNTY Library Services

Applegate Library

The big news for the Applegate Library this month is our Book Sale beginning on November 14 and running through the week before Thanksgiving. Here is your chance to do your Christmas shopping—early. If you have books to donate for the Book Sale, please bring them to the library during library hours:

Tuesday 2 - 6 pm
Friday 2 - 6 pm
Saturday 10 am - 2 pm

Carol Hoon was elected to serve as the new treasurer for the Friends of the Library, replacing Kirsten Shockey. Kirsten will continue serving on the Board of the Friends.

Our next Friends of the Library meeting will be on January 10 at 5 pm in the library meeting room. Please come and participate with the Friends of the Applegate Library. Come with your ideas for programs and interesting ways that the library can contribute to the community.

Joan Peterson
541-846-6988

Ruch Library

It's that time of year when a chill is beginning to creep into the air and it feels just right to curl up on the couch under a fluffy throw with a steaming cup of cocoa and a good book. Where do you get your good books? I get many of mine at the Ruch Library.

The Ruch Library is open on Tuesdays from 11 am to 5 pm, and Thursdays from 1 pm to 7 pm. Thanks to the Friends of Ruch Library, the branch is also open on Saturdays from 12 pm to 4 pm.

Each year, Friends of Ruch Library (FORL) raises funds to keep the library open on Saturdays. Right now, we are at the halfway mark of successfully reaching our goal of \$18,000 for the Saturday Hours @ Ruch Library campaign.

Your support will make sure that our community library will be open on Saturdays for another year. What better way to ensure continued access to the books you love at the library than to donate

to the Friends of Ruch Library and support Saturday Hours @ Ruch Library.

It is so easy! Just send your check made payable to FORL to: 7919 Highway 238, Ruch, Oregon 97530.

Additional ways you can help include: (1) joining the Friends as a Board Member, and (2) volunteering to help with community programs and presentations.

For further information regarding Saturday Hours @ Ruch Library, becoming a board member, or volunteering to help with community programs or presentations, please contact Donna Epstein at DoWriteDe@aol.com or 541-899-8644.

Thanks in advance for your financial support. The books thank you as well. They all want to spend evenings with you and hot cocoa. See you at the library!

Shonda Siler
FORL Secretary

Autumn at Ruch Library

Come celebrate autumn at Ruch Library. Check out a beautiful book with enticing illustrations accompanying 100 ideas for using the winter squash that multiplied and took over your garden, how-to books for those home repairs that need to be done before the snow settles in, or just a good novel for reading while curled up in front of the fire.

Saturday, November 5, 3 pm. Preserving Cranberries. Cranberry season is upon us, and Lori McTaggart, Master Food Preserver, would like to share some ideas for canning, drying, making relish, and much more from cranberries. Lori will provide samples and recipes, and invites your questions about canning. She would also like to explore current recommendations for canning techniques and safety.

Thursday, November 17, 3 to 5 pm. Just for fun, we will be having a Gorgeous Gourd Critters activity where you can

decorate and create goofy gourds and squashes with natural items (acorns, raffia, seeds). This will be a drop-in activity for all ages. If you have any unusual squashes or gourds to contribute, bring them by the library. This is a craft that you could eat afterwards, or use as a centerpiece on your holiday table.

We are celebrating community with an ongoing Community Collections display window. In October we gathered people's masks and created a mask collection, and this month we are encouraging people to bring in an unusual, unknown, interesting, and/or antique kitchen tool for the display. In December we will showcase boxes, so be thinking of any unusual boxes you may have that can be shared for a month.

Thalia Truesdell
Branch Manager, Ruch Library
541-899-7438
ttruesdell@jcls.org

Pottery the old-fashioned way

BY ROBERT JOHNSON

Only the muffled roar of the yellow-white flames betrays the 2,000-degree heat inside the dome-shaped kiln on the old Applegate homestead in Yoncalla. It is the middle of the night and six modern-day pioneer potters have been stoking the beast with wood for some 18 hours. They complain of sleepiness and singed eyebrows, but they also hope the reward will be worth the anguish: pottery made the old-fashioned way.

Originally the kiln was Roseburg potter Peppi Melick's vision. She wanted to re-create a pottery works in the mode of those serving the pioneers of southwest Oregon, where, in the late 1800s, numerous brick and pottery-making kilns dotted the valleys. "The pioneer potters dug their own clay and made pickle crocks, moonshine jugs, and jars for preserves," says Peppi. "Many of them just fired their pots along with the bricks."

Historically, there was no evidence of pottery-making on the Applegate property, although archeological digs at nearby Red Hill have found almost certain evidence—shards and brick fragments—of a pioneer kiln. Still, the old Applegate place does have pockets of good quality clay that potter Bruce Finch made into serviceable ware. Experiments with the clay spurred Finch, in collaboration with Melick, to design the pioneer-style kiln—a 100-cubic-foot monster—that finally breathed its first fire in 2005.

"That first firing was terrible," adds Melick. "Just terrible. We didn't really know what we were doing, and the glazes didn't melt properly." Despite the initial discouragement, a tenacious group of

potters has fired the kiln several more times—each time with better results. "It's still an experiment," she adds.

When the temperature rises to 2,079 degrees (cone 1 in ceramic-speak), the crew ceases stoking, closes the damper, and heads home for some sleep. Four or five days later they return and expectantly remove the bricks that form the kiln door. What they see inside produces some squeals of delight, mixed with a few groans of disappointment.

Peppi Melick's current work, along with that of some 60 other clay artists, can be seen at the 36th Annual Clayfolk Show and Sale at the Medford Armory on the weekend of November 18, 19, and 20. You are also likely to see work from a number of Clayfolk from the Applegate Valley, including Nancy Adams, Bill Childress, Debora Mahannah, Nancy Stewart, Larry Sullivan, and Kazuko Young.

While it will be a good place to find holiday gifts, not everything at the show will have a price tag. Among the free features will be live music, pottery-making demonstrations, and hands-on clay experiences for children.

Doors to the Clayfolk Show and Sale will open on Friday, November 18, from 4 to 9 pm. The event continues on Saturday from 10 am to 7 pm, and ends its run on Sunday from 10 am to 4 pm. The Medford Armory is located at 1701 South Pacific Highway, Medford. For more information, please visit the Clayfolk website at www.clayfolk.org.

Robert Johnson
impaladrive@gmail.com



The Applegate Kiln on the homestead in Yoncalla.



Peppi Melick with a pot still warm from the fire of the Applegate kiln.

Do you like to read?

BY DEE LAANANEN

You could be a SMART volunteer! School is now in session and most of our school districts have had to endure budget cuts once again. The SMART (Start Making a Reader Today) reading program utilizes volunteers to ensure that all students who need help with reading get it. The SMART programs in Jackson and Josephine counties have 32 schools participating in the program this year. Approximately 700 volunteers will read with over 1,000 students in the Rogue Valley SMART program.

The Ruch, Applegate, and Williams schools all participate in the SMART program. Along with helping students become better readers, the program also provides free books to children every month. Volunteers read with the same children every week (each session is 30 minutes long), and this enables a caring relationship to develop. SMART readers fill a valuable role by giving one-on-one

reading practice. An important part of the program is letting the children know that an adult cares and is responsible enough to show up and read with them.

Volunteers need no expertise to participate, just the ability to read. The program pays off: An independent study by the Eugene Research Institute showed that fifth-graders who participated in SMART were 60 percent more likely to reach state reading benchmarks than students who did not participate.

SMART readers are asked to commit one or two hours a week to read with children. Volunteers must pass a background check, but no expertise is required, just a willingness to read to and with children. To volunteer, or for more information, call the Rogue Valley SMART office at 541-734-5628 or see www.getsmartoregon.org.

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OSU County Extension Classes

Josephine County

Time to register to become a 2012 OSU Master Gardener™

Have you ever wondered why some people can maintain a beautiful landscape with few pesticides while others are constantly spraying but are never really satisfied with the results? Do you know the real impact of all those garden inputs on the environment and you? Do you just want to learn more about growing plants to give you more confidence around your yard?

If you answered "yes" to any of the above questions, you may want to attend the Oregon State University Extension Master Gardener™ winter training program. The Master Gardener program combines in-depth classes with hands-on volunteer experience learning in plant clinics, gardens, and greenhouses. The purpose of the training is to teach students sustainable gardening methods and to prepare you to be a Master Gardener volunteer. As a Master Gardener, you will provide accurate gardening information to Josephine County citizens through our clinic at the OSU Extension office or at organized events throughout the county.

Classes are offered just once a year, every Thursday, from January 12 to March 29. The classes start at 9 am and go until 4 pm with an hour for lunch. Classes are held at the OSU Extension Auditorium, 215 Ringuette Street, Grants Pass. Registration is open now and has limited space. The course costs \$100, which covers material fees.

All Master Gardener students agree to complete 70 hours of volunteer service with the program. Volunteer activities include plant clinic, greenhouse, demonstration gardens, school programs, spring garden fair and other activities. Your volunteer hours and activities can be flexible to fit your schedule.

If this program is what you are looking for, then join us. Come down to the OSU Extension Office at 215 Ringuette St. to register and set up an orientation time. Space is limited so register early and preregistration is required. If you

have any questions about the program, call Lorena Becker at 541-476-6613.

Memory Difficulties: It Helps if you Talk to Your Toaster

**Thursday, November 10, 2011
6:30 – 8 pm**

**OSU Extension Auditorium, 215 Ringuette Street, Grants Pass
Cost: \$5.00**

Using current research focused on practical, memory-enhancing techniques, this class will look at the ways to improve memory abilities in aging adults using a few unexpected techniques and a lot of laughter. Attendees will be introduced to the "Mastery of Aging Well" program. <http://outreach.oregonstate.edu/aging-well>

Please call 541-476-6613 to preregister.

Jackson County

Planning and Starting a Community Garden

**Tuesday, November 15
7:00 - 9:00 pm**

Cost: \$5 / Free to Master Gardeners

Taught by Mary Foster, Master Gardener. In today's economy, many want to grow their own food but lack space. Community gardens are an answer: a plot, tool share, water, seeds, information. A slide show of community gardens of the northwest will be included.

Houseplant How-To

**Thursday, December 8
7:00 - 9:00 pm**

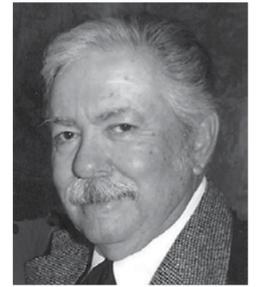
Cost: \$5 / Free to Master Gardeners

Taught by Rita Spencer, Master Gardener. When you want to garden in the dead of winter, think "houseplants." This class will cover the basics of houseplant selection, culture, and maintenance.

Presentations are held at the Jackson County Extension Auditorium on 569 Hanley Road, Central Point. For more information, contact Robert Reynolds at 541-776-7371.

APPLEGATE OUTBACK: MY OPINION

Myths about deer meat care



Bob Fischer

BY BOB FISCHER



station in northeast Utah. I was waiting my turn to have my deer checked.

I watched this battered old pickup driving up and noticed a model 94 lever action 30-30 rifle in its gun rack in the back window, and a good size buck in its bed. A crusty old-timer wearing a stained and heavily creased cowboy hat stepped out. The old-timer walked over to have a look at my deer. "Hell, kid, ya shoulda cut his throat n' bled him out! Now he'll be as strong as an ol' range boole," he said in his cow-country drawl. He jammed his hat farther down on the back of his head and clicked his tongue in disapproval.

While hunting Idaho, Wyoming and Utah, I have seen at least half of the deer harvested with their throats cut. This serves no purpose, it makes a lot of extra work for a taxidermist if you want it mounted, and it does nothing to help preserve or improve the meat.

Another old hunters' tale is that the tarsal (hock) glands should be removed

as soon as possible so it does not taint the meat. You do not need to waste time worrying about hock glands because there is virtually no meat in the vicinity to be tainted. Also, most hunters I know remove the legs at the knee even before skinning the deer. This so-called gland is a collection of heavy, long hair that the animal urinates on and this is what could taint the meat if it touches it.

A more widespread belief is that the hide of an animal should be removed promptly. You do this only during warm weather. If it is cool or cold, leave it on—it keeps the meat clean and free from flies and dirt, and it helps keep the meat moist. Things are improving but, as I said, old habits die hard.

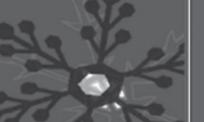
A couple years later I was at that same game-check station. Of the deer I saw that came through, about one quarter of the deer had throats cut and only a few had removed hock glands. Many were skinned and the meat had been thoroughly dried out by 60 mph winds while in the back of pickups and on tops of station wagons.

Here in Oregon, I have seen very few of the deer with their throats cut and a few hock glands removed. I guess old hunters' tales are slowly dying out, but these things take time. After all, it took centuries for physicians to quit bleeding their patients with leeches.

Bob Fischer • 541-846-6218



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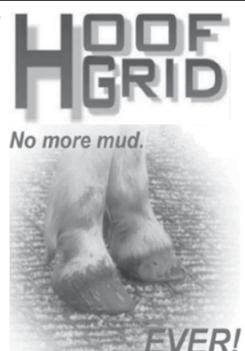
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BIRDMAN

Summer birds have left the nest

BY TED A. GLOVER

The summer birds have all left for their journey south to warmer climates and more plentiful food. We had a nice visit in the Applegate during our warm summer months with the beautiful black-headed grosbeaks and, for the first time in our yard in Williams, the elegant evening grosbeak. A small flock of six or eight came through and stayed for just a few days before heading farther north. The male evening grosbeaks are unmistakable with their dark head and prominent yellow forehead. Their overall appearance is a yellow-green, but they sport white secondary feathers, making them quite spectacular in flight. We hope they return for a visit next year.

The rufous hummingbirds are gone, the male leaving first as early as July and the female and young ones not long afterwards. Gone too are the western kingbirds and other flycatchers and the beautiful lazuli buntings. But with the departure of the summer birds and the return to the Applegate of cooler weather, we are beginning to see a return of our "regular" visitors in ever growing numbers. Many of our local birds exit to higher,

cooler areas during our warmer season. Now we begin to see larger concentrations of these species as they return to our valleys.

The Steller's jay, with its dark blue sheen, broad wings and long dark crest, is now abundant again. So too are both varieties of nuthatches that are common in our area, the white-breasted and the red-breasted. These little birds, the white-breasted about six inches and the red-breasted only a little more than four inches, are so agile they can creep down a tree trunk.

We also see a return in large numbers of the dark-eyed junco, often referred to as the "Oregon junco." Most of these small birds spend the summer farther north, but have returned in large numbers to winter in our area and farther south.

There is lots of activity outside during these cooler fall months as more and more birds move around. It won't be long until the large flocks of ducks, geese, cranes and even swans will be back.

Ted A. Glover
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Ted Glover



Photos, clockwise from top left: **Evening grosbeak.** Outside of the nesting season they often feed in flocks. Sometimes they swallow fine gravel. Photo by George Gentry, USFWS. **Lazuli bunting.** This bird makes a loose cup nest of grasses and rootlets placed in a bush. It lays three or four pale blue eggs. Photo by Dave Menke, USFWS. **Western kingbird.** The name kingbird is derived from the bird's "take-charge" behavior. Kingbirds aggressively defend their territory. Photo by John and Karen Hollingsworth, USFWS. **Dark-eyed junco.** Adults generally have gray heads, necks, and breasts, gray or brown backs and wings, and a white belly, but show a confusing amount of variation in plumage details. Photo by Dave Menke, USFWS. Source: wikipedia.com.

~ Dear My Way Cafe Customers ~

On behalf of our staff, we would like to thank you for all of your support through our first successful year of business. We appreciate everyone who joined us on our culinary conquest in Ruch.

- We closed on October 15, 2011, and will reopen on Valentine's Day 2012 from 4 to 9 pm, seven days a week.
- On March 1, 2012, our normal business hours of Sunday through Thursday, 11 am to 9 pm will resume.

This short winter break will allow us to utilize the peak season of local produce for the preparation of homemade stocks and soups for our reopening. We are fully committed to bettering our business by studying and training during our time off.

In honor of all our loyal customers, on November 15, December 15 and January 15, we would like to invite you to our Customer Appreciation Dinners from 4 to 9 pm. The menu will be posted three days before. Please call Chef Jerrod for more information and reservations.

Also, our local staff will be available on short notice from October 15 through February 1 for:

- Private parties
- Holiday parties
- Off-site catering
- Large to-go orders

Please contact Chef Jerrod at 541-227-8179 for pricing, minimum cost, menu selections, staffing requirements, and all other arrangements.

Thank you for respecting our needed time off, and we look forward to serving you all in 2012.

My Way Cafe Staff

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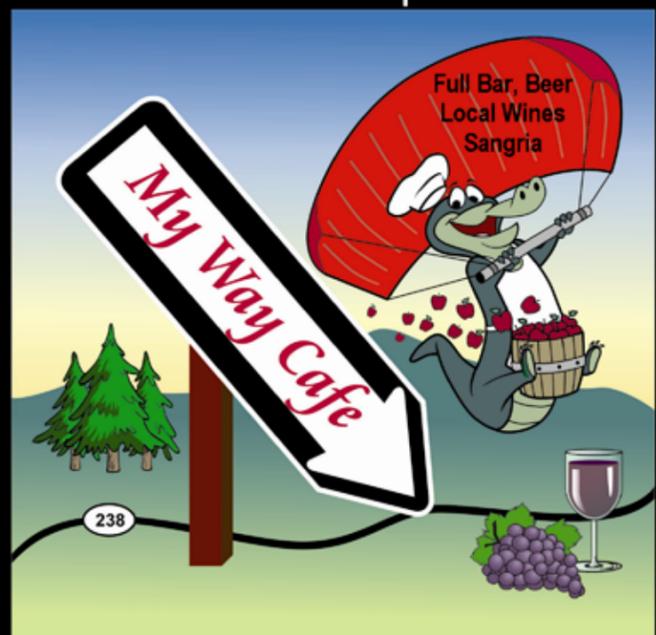
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Bob Lovell's Hub!
I was born in the shadow
of the Gray back in
of the east side of
Williams Fork
Elected Mayor of CP,
1977 2 stints
Enough politics,
Contract to build a land lot
for next 50 years
I retired I hope
Ad in Good Health
Bob Lovell

*Thank you so
much for your
nice paper. Always
enjoy it!*
Coenraad

*I wish it could be more!
My husband was the son of
Harry Brown of the Brown
Brothers Sawmill in
Williams.
Virginia Brown*

*I was a donation from
Drummond & Deborah Rennie.
Thanks for getting out a
terrific publication!*

*To all in
Thank you so very much for the
editor's commitment in producing
"THE APPLGATER"! We have lived
here for 4 years & love to learn
about the people & love to learn
about the people & our beautiful
valley - We hope you can continue
for years to come! Sincerely
Mary Sumner*

*Dear Editor:
The Applegater arrived in our
mailbox in Swaziland last month
and we were thrilled. It's
exciting to receive news from
home and refreshing to read
well-written articles instead of
the sensational stories printed in
the Swazi Times—they're good
for a laugh sometimes.
Tim & Jamie Cook
Swaziland, Africa*

*Applegater Family -
Wishing you continued
success with your newspaper
Happy Holidays to You and Yours
from all of us at
McKee Bridge Restaurant.
Happy New Year
Maggie & presden*

*I love getting the paper -
Evelyn Williams Jensen-Sethie's
column.
I grew up in Jacksonville -
in the Kitehen house 650 Sterling -
Omar Culy was my neighbor - his
name was in one of the stories
Maisha Marshall*

*Though I enjoy most
of the Applegater, "Starry
Side" is far & away
my favorite part -
to the point where I
cut it out & save it
until the next season's
issue comes out. I
refer to it frequently.
Thanks for your
efforts in keeping this
valuable local
publication alive. I hope
donation is one
way!*
Sue Hall

*Dear Editor,
I have thoroughly enjoyed and appreciated each
and every edition of the Applegater. The paper
continues to grow and improve in every dimension.
It's a publication that educates and brings the
community together. It's good to have been a
part of the early community-building efforts from
which the Applegater is an offshoot.*
Sincerely,
Keri Green



**The Giving
Season
is upon us!**

It's been over a year since we've asked you to support the Applegater, which is mailed free of charge each quarter to every household in the Applegate watershed. The Applegater needs YOU once again! The enclosed envelope is to make it easier for you to make a tax-deductible donation to the Gater. Take the envelope and put it in a prominent place where you won't forget it. Or better yet, write your check NOW and drop the envelope right into the mail. Help keep the Applegater coming to your mailbox.

If each family who receives the Gater sends us five dollars, our financial worries will be solved for an entire year. That's right—only FIVE DOLLARS per household per year is all it would take to keep this vital community publication coming your way!

We know that a large number of our readers might not be able to donate five dollars or even one dollar. That is one of the reasons we want to keep the newspaper free of charge.

So, if you can afford to send a little more—or a lot more—please do so. HELP us reach our goal of \$30,000 by sending in your tax-deductible contribution NOW! Our address is 7386 Highway 238, PMB 308, Jacksonville, OR 97530.

Thank you in advance for your donation. Thanks also to the innumerable, dedicated volunteers who contribute hundreds of hours of their time each year to make the Applegater the great publication that it is.

In appreciation,
Board of Directors, Applegater Newspaper

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HOLIDAY GREETINGS!

from Don and Debbie Tollefson
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We would like to take this opportunity to say thanks to all of our clients and friends for all the support and patronage they have given us during the last year. We realize we have a duty to provide ethical and professional service and we are thankful for the trust you have placed with us.

May 2012 be a great year for all



Tall Tales from the Editor

Setting goals or nosebleed

I was standing on top of the world. A king, I felt that day, looking down on the mere mortals below from my perch on top of the 12,500-foot-high Mount Tukuhnikivatz (for those in the know, it's referred to fondly as "Mount Neveracostanza") in the La Sal Mountains in southeast Utah.

This past winter, while prone on the x-ray table being radiated for reoccurring prostate cancer and bemoaning my energy level having been burned away by radiation treatment, I now know what it feels like to move at the breakneck pace of a two-legged banana slug.

I decided to set a goal for myself: Come September, I would be in good enough shape to climb my favorite mountain again.

My climbs are never of the technical type. Why would I want to pack all that equipment up into the nosebleed stratosphere. I pack only the bare essentials. You don't need to know what those essentials are but, rest assured, it's not blow-up dolls, ropes, spurs or green Jell-O, a food group all its own in Utah.

I arranged a rendezvous with the notorious Utah outlaws for this adventure. Some would climb the mighty volcano-looking stone mountain; those who weren't able to would keep the citizens below terrorized for their entertainment—at least in their minds.

There was Al "El Supremo" McLeod, the elder statesman from the land of Mo (Utah). Germans tip their hats to him when meeting him on trails in the middle of nowhere, and women have been known to throw themselves at his feet wherever he travels. Al's career as a county commissioner ended only due to term limits, one of the few good laws on the books in Utah.

Also part of this questionable group was punk rocker Ricky Lee Costanza (who has broken most of the laws written in the Book of Utah). From the dark recesses of his one remaining brain cell came his band, The Plutoniums, which sprang to life in the underground music scene in bustling Cisco, Utah. You might remember his songs, "Sphincter Yo-Yo" and "Miracle Whip Sliders."

J. Michael Pearce, formerly of the J. Michael Pearce Band was there, too. He's working on his comeback with original songs like "Your love is like a prickly pear

cactus spine in my butt." We'll see how that catches on. Michael, a renowned photographer and formally educated geologist, was forced into the decadent world of rock and roll with the help of a couple of his Utah outlaw buds. He and I shared the stage and many other things in years past.

Upon arrival, Chris "Madman" Allen, with whom I have climbed Mount Neveracostanza several times in the past, said, "We don't need no stinkin' oxygen bottles, porters or base camp for this climb, but body bags might be in order." On a previous climb in the late 1970s, we were 50 or 60 feet from the saddle between Mount Mellenthin and Mount Peale (our

You don't need to know what those essentials are but, rest assured, it's not blow-up dolls, ropes, spurs or green Jell-O, a food group all its own in Utah.

destination was Mount Neveracostanza) when an electrical hail storm blew in on us. The hail quickly piled up to three inches or so while we were out on the slide rock. Lightning was flashing with deafening thunder all around us as we scrambled down the wet, slick rock. Since the next tallest thing after us was rock lichen, we needed to find a hideout—and quick. Why we weren't struck by lightning is one of those wonders you always wonder about. Chris and I have had many of those wonders over the years.

To the rescue was Doo Doo the Wonder Dog (who made this climb five times). He quickly found a crevice in the rock into which he disappeared. It took a minute to convince Doo Doo to let us in—he was growling at us to find our own shelter, but Chris and I managed to squeeze into the oh-so-tight crevice, albeit in very compromising positions. That outing was a lost opportunity for natural selection at its finest.

From this mountaintop, a green island in the middle of the red rock desert, is one of the most spectacular views I've ever seen. To the north lie a half dozen other peaks with names like Haystack, Mineral, and Horse Mountain. Down through the Pinhook Battleground (cowboys vs. Indians—Indians won) lies Castle Valley painted in various reds, but scarred with five-acre ranchettes. Then

there's the Colorado River Canyon; Arches National Park, a landscape befitting dinosaurs; and onto the Book Cliffs. To the west is Spanish Valley, a slum of 1970 single-wides, 5,000-square-foot atrocities, tumbleweeds, puncture vines, blow sand, and Casa de El Supremo. (We all have different tastes.) Dead Horse Point and the Anticline Overlook are everything the Grand Canyon isn't. The Henry Mountains in the far distance claim the only free-roaming buffalo herd in the country. To the south, more canyon lands, mesas, dead-end mazes, the Blue Mountains, sheep, hogans, dead pickup trucks, and the Navajo Nation.

To the east is Colorado, where I can see my favorite rock formation, "The Empty Ripple Bottle" (otherwise known as "Sleeping Ute Mountain"). According to a Ute Indian who befriended me at the Lrae Bar (named after the owner and bartender Earl who cleverly spelled his name backwards) in Moab, Utah, several decades ago, Indian legend has it that one day the bottle will refill and drive the white man out. Looks like a long wait. One also can spot Paradox Valley, a collapsed salt dome, and the Dolores River. Farther out is Naturita (called "Nasty Rita" by some), home of the infamous Incline Bar. Even farther out is the town of Telluride in the San Juan Mountains, once known for wanderers, cowboys, miners and loose women. Now it's Lear Jets, movie stars, facelifts and boring people. My, I've seen a lot of changes in my life. In all directions are hundreds of abandoned uranium mines—a few that Michael, Chris and I worked in. Ah, that explains our glowing personalities.

About this 360-degree view, Michael said, "Today we put the 'A' in awesome." A

much over-used word, but not on that day.

I can't tell you how exhilarating it felt to achieve my goal. (But wait, maybe it was just the lack of oxygen or had other things killed my brain cells?)

Speaking of dead brain cells, why haven't congress and the president set a goal to end their drunken, irresponsible, manic, deficit spending spree? They must think that entitlements are endless even when Fort Knox is depleted. But when politicians sell their votes to everyone from Wall Street gangsters to welfare communities, deficits are what you get.

I think it's way past time to fire the whole lot and start anew. Do millionaire congress folks get unemployment when they're sent to federal prisons (not those country club ones they've set up for their buddies)?

With every spending cut that does come up, there's a choir to sing "No, no, no, not mine! It will be the end of the world if you cut my program." So like a junkie, the country sinks further into our spending addiction. If there is no tough love from congress or the voters' booth, we will slide further down the path to becoming a bankrupt banana republic, answering "Yes, sir," to all of Communist China's whims. Why? They keep financing our debt. Maybe they already own us—do we know?

Here's a goal: a deficit-free America, because you're really free only when you're not shackled with debt.



The Editor, J.D. Rogers
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OPINION

Medicine along the Applegate Ridge Trail

BY MICHELLE LAFAVE

When we're sick, most people nowadays open a medicine cabinet full of pills and syrups purchased from a drugstore. Even if your array of potions includes stock from a local herbalist, do you have the knowledge to treat a simple health issue such as a cough, infected injury or digestive complaint on your own? What did people do in times before modern medicine? They took a walk in their backyard!

In the Applegate Valley, we have a wealth of medicine right at our fingertips. I am talking about native medicinal plants that grow in abundance. You can find them along the newly proposed Applegate Ridge Trail.

Let me start with the ethics of wildcrafting. Do no harm. Take only what you need and leave plenty for the animals. Offer the Earth something in return such as a prayer or small natural gift. Protect the gift of natural medicine by becoming an environmental steward and working to keep our forests healthy and whole.

You don't need to be an herbalist or a botanist to become familiar with the most common plants that define our ecosystem. Some of the most obvious medicinal species include oak, pine, manzanita, buckbrush, Oregon grape, and usnea (Old Man's Beard). You may already know these forest friends but haven't realized or experienced their medicinal properties. For now, I've only provided a brief introduction.

Pine (*Pinus* spp.). You can't miss this giant with its fragrant bundles of green needles. For a cold with a cough, use pine needles in tea or chew a piece of the resin (aka pitch). For splinters, apply slightly warmed pitch. Not for extended internal use or use with kidney inflammation. (Moore, 2003)

Oak (*Quercus* spp.). Topically, use any part of the astringent oak for in the field first-aid treatment of cuts or insect stings. Simply chew the leaves and apply to the bite or make a tea for a wash. You can also powder the oak galls (formed where wasps lay their eggs) for external

use. (Moore, 2003)

Buckbrush, Mountain Lilac (*Ceanothus* spp.). "Redroot" is the powerful lymphatic tonic made from the roots of this widespread bush that dominates our Southern slopes. Redroot is useful in acute inflammatory conditions such as tonsillitis and sinusitis and for shrinking nonfibrous cysts. Not for use with medicines that alter blood coagulation. (Moore, 2003)

Our health is directly connected to the health of our environment. The rapid increase of cancers and other diseases of modernity go hand in hand with the degradation of our ecosystem. We are grateful to live in the beautiful Applegate Valley where we may enjoy the abundance of many intact natural forests. The preservation of our local wildlands may provide us with cures to the diseases that threaten to plague us in the future. Why look to the Amazon rainforest for medicine when we have medicine right here.

If you are interested in learning to identify native plants, join the Applegate Trails Association on one of our educational hikes. Seasoned members of the community will be happy to share their knowledge with you.

Do you have specialized knowledge that you would like to share with the community? Maybe you would like to share your passion for local history, bird watching, or environmental education on a future hike? Get in touch—we'd love to see you on the trail. Look for our schedule of upcoming hikes on our website, www.applegatetrails.org.

Michelle LaFave
Applegate Trails Association
Board of Directors
michelle@applegatetrails.org
www.applegatetrails.org

Reference: Moore, Michael. *Medicinal Plants of the Mountain West*. Santa Fe, NM: Museum of New Mexico Press, 2003.

Ed note: If you can't identify it, don't eat it.

LETTERS TO THE EDITOR

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

Address Opinion Pieces and Letters to the Editor to:
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Jacksonville, OR 97530
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You are much appreciated

Dear Editor:

Your newspaper is much appreciated with historical events of the local community, ideas, personal stories, events and numerous other articles along with ads! We have those who purchase ads thereby supporting your Gater to thank as well!

All the best as you continue to publish news.

Diane Kirby

The Applegater unites us

To the Editor:

Once again my short sojourn in this awesome valley was brightened by the Applegater uniting us across all our diversities. From Janeen's hikes to Chris Bratt's eco-comments, the Gater instructs, entertains and, above all, creates community.

One feature I am especially thankful for is the tree map included in the summer issue, showing us in great detail the types and varieties of the trees and where they are located in our valley. I will refer to it for many years to come.

My seasonal sayonara and see you next spring.

Best,

Barb Summerhawk

Applegate Trails Association takes confident strides

BY DAVID CALAHAN

The Applegate Trails Association (ATA) continues to make progress like those strong strides at the beginning of a hike. Of course it is all due to dedicated folks who want to make a difference in our community. These volunteers are working to develop a system of hiking, mountain-biking and equestrian trails in the mountains surrounding our valley. Our primary project, the Applegate Ridge Trail (ART), follows the ridges overlooking the Middle Applegate and the Rogue River. The views are simply stunning!

Our recon scouting team has made much progress in identifying the ART on the western, center and eastern sections. The last piece to document, the northern section, will be completed this fall. We have made heaps of progress with all the paperwork and communication that is necessary to accomplish our goal.

Progress means we now have a bank account and we are applying for our nonprofit status with the assistance of pro bono legal counsel. This filing is currently

one of our largest expenses. That, coupled with other expenses, means it is time to ask for contributions. Your donation in any amount would be very much appreciated. Donations will be tax-deductible once our nonprofit status is approved, no matter what the date of your contribution. And with a donation to ATA you can be assured it will benefit our community with a minimum of overhead. After all, we work for free.

Progress also means you can send your donation to our new postal box: Applegate Trails Association, P.O. Box 105, Jacksonville, OR 97530.

To see the ART done and completed is a long trek and we are still on that first steady incline, not anywhere near needing a second wind yet. Some of our best vistas are still ahead of us, but they can wait while we enjoy this moment in time.

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Turn your tap and let the maple syrup flow

BY LAIRD FUNK

Hey sap suckers—it's time to get ready for sugaring season! Ninety days from now you could be busy making your own maple syrup from our native bigleaf maples.

Yes, you really could be! As I explained a couple issues ago, our native bigleaf maples produce a sweet sap that you can make into real maple syrup just by boiling off water till the 2% sugar sap is turned into 66-1/2% sugar maple syrup. Delicious, sweet maple syrup from your own trees!

All it takes (aside from bigleaf maple trees) are a few taps called spiles, a portable drill of some sort, a few feet of plastic tubing and containers to collect the sap in as it flows from the tree. The process is simple. You drill a 7/16" hole, angled slightly upward, 2½ inches deep in a tree over 6" in diameter and tap in the spile. The plastic tubing is connected to it and routed into a collection container of some sort. Plastic milk jugs work well; just drill a hole in the lid and slide the tubing through it.

The containers are checked and emptied every day or so, and the sap is transferred to an evaporating pan for boiling into syrup. I used a turkey roasting pan, which provided a large surface area, and a gas range for the heat source. As you boil off the water, the color changes to amber and you can smell maple almost immediately. Care should be used not to boil the pan dry, adding more sap as the level decreases. The sugar

content of the syrup can be checked either with a hydrometer, which measures specific gravity, or with a refractometer.

Hydrometers used in brewing and winemaking will suffice to measure sap sugar levels, but a special one for syrup is needed to finish the process. These are inexpensive and can be found in maple syrup supply catalogs. I can help you

As you boil off the water, the color changes to amber and you can smell maple almost immediately.

find one. A refractometer suitable for syrup-making costs around \$60 online and makes the job foolproof and easy.

As the sugar content approaches 60%, a mineral precipitate called sugar sand or niter forms and settles out. It can be mostly filtered out using milk filters from the Grange and then finished by letting the finished syrup sit long enough for the niter to settle out and decanting off the liquid.

I noted last time that there is an entire bigleaf maple syrup industry developing on Vancouver Island in British Columbia, which provides useful added income for woodlot owners there. A leader in that work is Gary Backlund of Ladysmith, British Columbia. The author (with his daughter Katherine) of a recommended book, *Bigleaf Sugaring, Tapping the Western Maple*, Gary runs a 70-acre managed forest producing lumber, firewood and maple syrup. He can be contacted at BLmaple@telus.net to order the book, which cost me less than \$20. It covers the subject well and in a friendly tone. Tell him I sent you.

A friendly and helpful person, Gary welcomed Lynn and me to his home last June during a journey north. He generously spent hours with us showing us what he does and how he does it, and touring his forest with us. His climate produces many, many more maples than here and they flow stronger than here due to the moisture there, but ours work just fine and flow enough to make it worthwhile. His volume may be more than we could match, producing over 2,100 liters of syrup a year. "After that, we lose count," he explained. He strongly encourages anyone with bigleaf trees to tap them.

He also turned me on to his equipment supplier, allowing me to obtain a stock of spiles, tubing and fittings, which I brought back to supply those of you who want to try this rewarding process. I am selling these items at my cost till they are gone. They are also available from syrup supply houses in the US, for which I can give contact information. My prices are: 50 cents per spile; tubing (food grade), 25 cents per foot; and Ts (for joining one or more spiles to feed a single container), 40 cents.

Of course, the weather plays a role. While bigleafs can flow anytime between October and March, the temperature governs the flow. On the west coast, maples need nights with temperatures at freezing or below at branch level and afternoons warming above 50 degrees or so to flow. Here those temperatures normally occur in January and February.

So till then, start collecting your milk jugs (rinse them out immediately after emptying, and wash them with a little dishwasher detergent, rinsing well before using them for sap). Give me



Top photo: Sap flowing from a bigleaf maple tree to collection bucket through a spile tapped into the trunk.
Bottom photo: Sap simmering on stovetop.
Photo at left: Finished product to enjoy over pancakes, waffles, French toast, ice cream—or in your coffee.

a call to obtain tapping supplies or for what advice I can give you. I'll be glad to share what I know. If I have any left, I can even share a taste of last year's product. Then, you can make your own.

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MY OPINION FROM BEHIND THE GREEN DOOR

Chicken Little is right

BY CHRIS BRATT



Chris Bratt

If you lived through the tornado in Joplin, Missouri, on May 22 of this year, you might have thought the sky had fallen. Following that disastrous storm, a May 29 *Newsweek* magazine article on the tragedy stated, "In a world of climate change, freak storms are the new normal." The article went on to say, "Even those who deny the existence of global climate change are having trouble dismissing the evidence of the last year." Joplin was no hoax.

Do you suppose Chicken Little's proclamation is now coming true, especially given the Joplin tragedy and other extreme weather events happening around the world? Is it time for us to get serious and help our own communities and other countries worldwide cope with the coming dangers brought on by climate change?

The answer is yes. The destruction to homes and communities as well as deaths caused by extreme weather events unfolding today make it clear that climate change is assuredly happening. Since our nation has emitted the most carbon over the past century, we have a moral duty to meaningfully cut our carbon emissions to prevent more widespread human suffering.

Sadly, these critical climate change issues have again been relegated to the back burner nationally because of more immediate problems and crises. With over 14 million people in our country unemployed, tens of thousands more having had their homes repossessed, two ongoing wars and the general faltering of the economies of many western countries, everyone seems concerned with the effects of these everyday troubles on our lives. In addition, I believe many people in our country are angry and frustrated over the lack of any real political leadership or agreement around these major issues. It's no wonder the public is demoralized

when arrogant politicians distort the facts on every question that needs a viable solution. Our political process is definitely in shambles.

Consequently, it doesn't look like there is going to be any real action on a comprehensive national program to address the climate crisis and end a decade of denial, obstruction and delay, given the stalemate in Washington, DC, on every issue.

If we don't begin to address this issue soon, some areas will be literally under water, while others will be without water or face other harsh consequences. The good news is that many people and organizations are stirring up a renewed focus on global warming and climate change. These folks (many local) are proactively addressing the risks of a rapidly changing climate and helping communities find new ways to achieve a sustainable future. The idea is to have professionals in the field of climate change, policy, science and advocacy help local citizens and leaders understand how global trends can impact their communities and assist them in making responsible choices in adapting to the projected effects.

These climate change specialists would provide information and services such as climate change projection reports and maps, educational workshops, science and communication training, climate models, vulnerability assessments, etc. If this strategy is successful, communities that are proactive in addressing climate change will avoid or decrease the impacts. They could see results such as more stable economies, less loss of life and property, and lower restoration costs after natural disasters.

A good example of these ideas in action was a recent free event on a town's sustainability in the face of global warming that took place at the historic Ashland

Armory. It was sponsored by local scientists and the Ashland Conservation Commission, and called the Climate Reality Project. It included presentations on sustainable business; how to take local action; a primer on city energy, water rebates and incentives; and exhibits from Science Works. (As an added incentive to attend, they also served complementary finger food and no-host wine and beer.) This Ashland group thinks, since there is no concerted US government action on climate change, that these local efforts are most empowering and can make a difference. More information is available at <http://sites.google.com/site/climatechangeso/>.

On a larger scale are the everyday efforts of the nonprofit Ashland-based Geos Institute. (I'm proud to say they allow me to serve on their Board of Directors.) The staff at the Geos Institute (www.geosinstitute.org) uses science to help people predict, reduce and prepare for climate change. The Institute has a community-based adaptation program called ClimateWise. ClimateWise assists communities in making responsible choices regarding climate change adaptation that protects not only people, but also ecosystem functions and services that communities depend upon. Teams of ClimateWise facilitators from the Geos Institute partner with communities around the country to provide the latest science and projections on climate change, and coordinate community workshops, report-writing and public outreach.

The first ClimateWise planning project was completed in the Rogue Valley in 2008. It produced multiple strategies for helping Jackson and Josephine Counties prepare for climate change. In 2010, a follow-up "Phase II" project was initiated in collaboration with the Rogue Valley Council of Governments that focused on reducing greenhouse gas emissions in the valley.

Other Geos ClimateWise projects completed in 2010 include San Luis Obispo and Fresno Counties in California, Deschutes Basin in Oregon and Missoula County, Montana. The most important strategy for reducing their communities' vulnerability to climate change was, not surprisingly, to reduce greenhouse gas emissions. Many other



The tornado that hit Joplin, Missouri, on May 22, 2011, was classified as an EF-5, the highest on the Enhanced Fujita Scale. 123 people were killed, the largest number of tornado fatalities in the US since 1950. Photo from insurersworldblogger.blogspot.com.

risks also were addressed, including water supply shortages, severe wildfire risk and hot days, air pollution, health effects, flooding, wetlands restoration, higher nighttime temperatures, and protecting quality of life, to name a few. The Geos ClimateWise program hopes to initiate 11 more full processes and 15 partial processes or projections in the coming year in areas around the United States.

Does your area have a cohesive strategy or integrated plan to prepare both our human and natural communities for rapidly changing climate conditions? Are you ready for the real impacts of a changing climate on your life?

Let me know.
Chris Bratt • 541-846-6988

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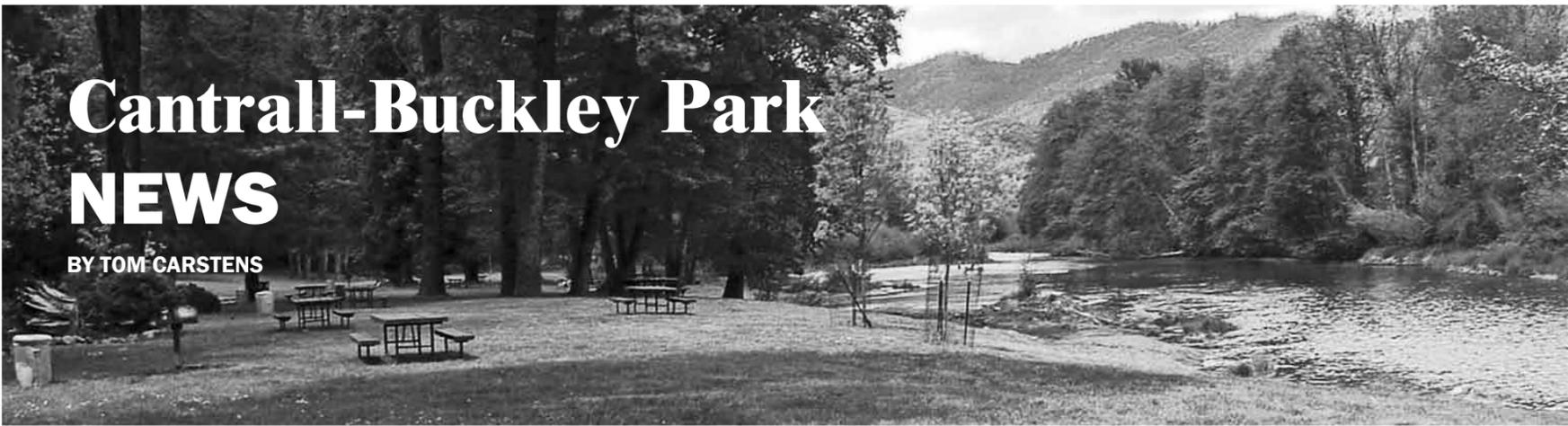
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Cantrall-Buckley Park NEWS

BY TOM CARSTENS

Park Fundraiser a Great Success!

On September 8, the Greater Applegate Community Development Corporation (GACDC) hosted a fundraising dinner under the oaks at Cantrall-Buckley. A delicious meal was served in Area "A" by Chad and Gabrielle of Fulcrum Dining. The sellout crowd enjoyed gourmet appetizers and a three-course meal prepared entirely of local Applegate Valley organic farm products.

Wooldridge Winery donated and poured the beer and wines. Brian Teal and Kevin Carr, both recording artists from our valley, set the mood with some fantastic easy-listening music as the cool evening breezes wafted up from the river. GACDC board members were the wait staff—we heard no grumbling about the service!

Thanks to all our neighbors and businesses that helped make this dinner the success that it was!

Post Labor Day Cleanup Party

Our cleanup went very quickly; there was little to pick up. The GACDC staff is impressed with our park patrons—everyone seems to be using the trash receptacles. Thank you!

Meeting with Jackson County

On September 27, Jackson County

Roads and Parks came out to the park to meet with the GACDC Parks Committee. The county has recently put up new signs around the park and also conducted electrical repairs at the shop.

The county agreed that the two day-use restroom facilities must be replaced. They will begin work on plans and submit them to us so we can continue efforts to find funding. The county has agreed to provide labor whenever construction begins. While the county will probably help us with funding (we've asked for matching funds), much of the cost of materials will be the responsibility of our community. Once we have the plans in hand, the GACDC will be soliciting help from residents and businesses in the valley.

We have already begun collecting funds. If you'd like to donate, please feel free to visit our website at www.gacdc.org or you can mail a donation to: GACDC, P.O. Box 3107, Applegate, OR 97530. Please label your donation "For the new restrooms." Thank you.

During the meeting, we learned that all 22 of the Jackson County Parks are supported entirely by user fees and grants, not by taxes. Like other county parks, Cantrall-Buckley receives no direct

funding from the county. For the park to remain open, residents must continue to use the park facilities and pay the use fees. And, while the county is supportive of efforts at capital improvements, most of the needed renovations will have to be paid for through donations.

Applegate Valley Days: June 22 - 24, 2012

Next summer, the GACDC will be hosting a big three-day valley-wide event at Cantrall-Buckley Park. Applegate Valley Days will not only raise money for upgrades to the campground, but will also showcase the history, the present, and the future of our valley.

The Applegate Valley Oregon Vintners Association (AVOVA) is a partner to the event and will staff a wine pavilion to offer patrons the opportunity to taste local wines. Individual valley wineries will host satellite events as well. A major paragliding competition will be held in conjunction with Applegate Valley Days, where patrons will have the opportunity to meet world-class pilots and further their understanding of a unique sport that has been so important to the valley's economy.

Other events that are being planned, include logging, agriculture and mining

displays, a quilting event, a geocache competition, local arts and crafts, auctions, music, farmer's market, dog and horse agility demonstrations, a live concert, automobile shows, lots of food, and a whole host of athletic events. This will be a family-oriented affair, so we are hoping to include our kids in the mix of events: scouting, 4-H, school activities, etc. In the end, we hope to provide a forum for our community to come together to show off our stuff: our people, our resources, our businesses, our organizations, our recreation opportunities, and our local products.

The response so far has been enthusiastic. We'd love to hear how you or your business might fit in and participate in this event. We're in the early planning stage and are going to need a slew of volunteers to help with further planning, management and implementation of the event. Please contact our project director, Ed Temple, at eltemple@dishmail.net or 541-846-7769. Let's all participate!

See you at the Park.

Tom Carstens
541-846-1025

Photos by Jade Hincks, hinckphoto.com.



Gabrielle of Fulcrum Dining puts the finishing touch on peach cobbler.



Kevin Carr and Brian Teal play old favorites.

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Hazard? Or risk?

BY SANDY SHAFFER

I've often heard the terms *fire hazard* and *fire risk* being interchanged, by both private citizens and fire agency personnel alike. But do they mean the same thing? And, is it really important to know the difference?

My answer, as a wildland-urban interface property owner is yes, it is! I've personally found that the exercise of analyzing *risk* versus *hazard* has helped me tremendously when trying to assess my own fire danger, so that I can plan what work needs to be done around the house.

Maintaining a defensible space around your home is hard work, and it

In southwest Oregon in the past decade, over 70% of wildfires were started in some way by humans.

never ends. Every year something new comes into the equation, whether it be a new landscape tree, a new shed, new neighbors or a drought. All of these can affect your fire danger—your *hazards* and your *risks*. So let's see how they differ.

A *fire hazard* is something that is *flammable*. If exposed to heat or flame, a *hazard* can ignite, burn and spread into a wildfire or spread to engulf your home. Both are obviously undesirable.

A *fire risk* is something that can *start a fire—something that has heat*. A lightning strike can spark a fire; so can a propane torch, a vehicle's hot exhaust pipe, a campfire, and a cigarette. However, a campfire or cigarette, unlit and by themselves, are not a *fire risk*. Most *fire risks* include humans in the picture. In southwest Oregon in the past decade, over 70% of wildfires were started in some way by humans.

Fire risks depend a lot upon factors that come and go—a set of circumstances that line up to ignite a fire. One common source of wildfire *risk* comes from roads. With no vehicles on a road, there is no *risk*. However, by adding moving vehicles that can get overheated, might crash, or that have a careless smoker inside, any properties next to that road become *at risk* for wildfires.

Add to this *risk* the fact that state and county governments don't have the resources that they had in the past to cut and/or remove weeds alongside our local roadways. Three-foot tall dry weeds along roadways instead of four-inch tall cut vegetation definitely increase the *risk* of a small fire spreading quickly. (A general rule of thumb is that flames can be three times the height of the fuel!) So, consider what might not have happened if the vegetation along I-5 had been cut down last summer in the south Ashland area. Those 11 homes in the Oak Knoll neighborhood might not have burned.

Other sources of fire *risk* to wildland-urban interface properties can come from hikers, hunters, campers, fireworks, off-road vehicles, kids, and people using equipment or barbecues. So, consider

these possible *risk* factors in relation to your own property and your home, and manage your hazardous fuels accordingly. Perhaps by increasing your thinning along a road or next to federal land where the public hikes? Because, unlike lightning strikes, we *do* have some control over the human-caused *risk* factors and how they might affect our property's fire safety.

When talking about *fire hazards*, we most often consider natural and landscaped vegetation (especially dead or dry fuel) as the main *fire hazards* when looking at our defensible space. We work to remove "*hazardous fuels*", thereby mitigating our fire danger. However, many other things around our homesites are also flammable, and could easily contribute to our home burning.

Because more homes burn due to ember storms than from a fire approaching in the forest treetops, the concept of our house as a *hazard* has been emphasized in recent years. What on or around your house can cause it to burn? How can embers get inside to ignite the home? Mitigation of these *hazards* is important, and involves breaking up continuous lines of fuels connecting to the house. (This is a whole article in itself, and mitigating this "Home Ignition Zone" is a five-step process; you can find more information on it at www.firewise.com.)

Other potential *fire hazards* around the home are firewood piles, propane tanks,

A general rule of thumb is that flames can be three times the height of the fuel!

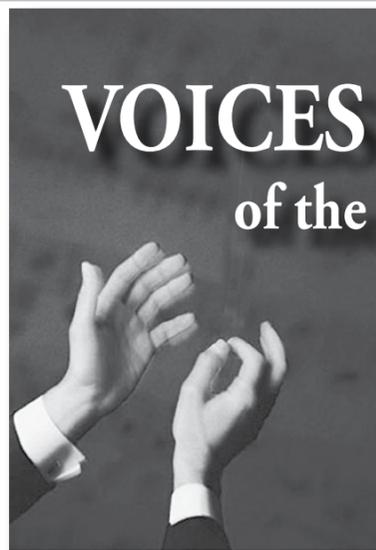
stuffed patio furniture, trash, vehicles, wood fences, and even fiber door mats, because they are all highly flammable. However, these are all manageable things to address prior to fire season each summer, or when a wildfire is approaching. Keep your homesite clean. Move firewood at least 30 feet away from structures before fire season begins, keep weeds and grass trimmed to under 4" in height and away from wooden fences or buildings, and, keep fine fuels away from propane and vehicle storage areas.

Say, did you note that I've mentioned automobiles as both *hazards* and *risks*?! And what's the component that makes the difference? Humans, of course!

Finally, don't ignore the need to thin vegetation both around your homesite and along your driveway each year because this makes the home "defensible," meaning it will be safer for firefighters to protect your home during a wildfire event. If it's not safe for them to get to your house, they may not even try.

Hopefully this discussion of *hazard* versus *risk* has been helpful, and has given you some ideas of what sort of chores you'll need to be doing this winter to make your home more fire safe.

Sandy Shaffer • 541-899-9541
Resident of
Wildland Urban Interface (WUI)



APPLEGATE

Fall Concert Schedule

This fall season, Voices of the Applegate, our community choir that has been in existence for almost ten years, will perform three concerts led by Director Blake Weller.

The first concert will be held in the Old Presbyterian Church on California Street in Jacksonville on Friday, November 18 at 7:30 pm. The second concert will be held in the Applegate River Ranch House on Sunday, November 20, at 3:00 pm, and the third concert will be held at Pacifica's Winter Fest, 14615 Water Gap Road in Williams on Saturday, December 3, at 3:00 pm.

The choir will be performing a variety of music in four-part harmony, including songs of freedom, sacred renaissance music, a modern requiem in memory of 9/11, and several more popular songs from the current generation.

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



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Gia's Gluten Free Bakery

BY SIOUX ROGERS

The day finally arrived when I actually walked into a bakery. I had not done this in years, after finally realizing how gluten intolerant I am. However, on this day, famished and desperate for a companion for my mug of coffee, I came to a screeching halt when I saw the small sign in Phoenix, Oregon, reading "Gia's Gluten Free Bakery." I could have gained weight just on the alluring aroma inside the door.

Doug Reding, the partner and son of Jan Thorsell, the baker, was about as sweet as the morsels in the cases. Actually I wanted something not too sweet, so Doug suggested the marionberry coffee cake. It was freshly baked and still warm. OMG. The texture was light and fluffy perfection. The taste was better than any marionberry coffee cake I have ever tasted—not too sweet and I could really taste the marionberries. In other words, I am now dreaming of Gia's Gluten Free Bakery. (Gia is Jan's Italian name—she is half Sicilian.)

As a result of "finding" this hidden treasure right in the heart of Phoenix on the main highway, I became obsessed about finding out more about this small but growing little endeavor.

Seems as though all, or at least most, of the gluten-free businesses and their products were started because someone in the family had a major gluten problem. Gia's is no different. Jan Thorsell lived with undiagnosed celiac disease for many years and was finally correctly diagnosed in 1980. (Celiac disease is a condition that damages the lining of the small intestine and prevents it from absorbing parts of food that are important for staying healthy. The damage is due to a reaction to eating gluten, which is found in wheat, barley, rye, and possibly oats. Source: <http://www.ncbi.nlm.nih.gov/pubmedhealth/PMH0001280/>.) After this diagnosis, she began paying attention to what she ate and read the labels on every package of anything she opened. Along the way, she

reclaimed her life and her health.

Jan is extremely knowledgeable about celiac disease and many of the related diseases associated with the gluten found in wheat and some other grains. This short article does not allow me the space to pass along much of what Jan taught me. If you're interested, search "foods containing gluten." You will be dumbfounded at what you will discover.

Jan has always adored baking, and does all the baking for Gia's. Even though she has been baking for her family most of her life, gluten-free baking was an entirely new adventure. Jan started her new endeavor by taking a few intensive workshops. She said it was like being in a laboratory using over 18 gluten-free flours. Her ultimate goal with every gluten-free product is texture and taste. Texture is the biggest challenge. Another huge hurdle is the ability to buy baking products that are certified gluten free. This means the product has been tested as having no cross-contamination with any product of gluten origin.

Jan tastes all the new bakery items first. Then Doug and friends get the second

round to critique. While developing the first new recipes, Jan actually was throwing out more of her baking than she kept. Doug said he was calling her the "Edison of the baking world" because she was experimenting so much.

Down to the practical yummy side, Jan will bake special orders if given at least a week's heads-up. The availability of pastries may vary from day to day, but the standby favorites of lemon bars, several varieties of large cookies, and coffee cake always can be bought. Doug said his hands-down favorite is the chocolate cream pie, but Jan said hers is the simple madeleine. I find it hard to choose after going back and sampling several times.

Gia's is located at 310 North Main Street, Phoenix, OR 97535. Phone: 541-512-7469. Hours of operation: Tuesday through Friday, 10:00 am - 6:00 pm; Saturday, 10:00 am - 4 pm.

Try them—you will love them. And you will soon see their product in some of your favorite coffee shops.

Sioux Rogers
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mumearth@dishmail.net



Gia's Gluten Free Bakery recently opened its doors on Main Street in Phoenix.



Doug Reding, co-owner with baker Jan Thorsell, will help you make some tough decisions.

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Steelhead fishing on the Applegate river. Photo by Rich Holstrum.

"The middle class is teetering on the brink of collapse just as surely as AIG was in the fall of 2009—only this time, it's not just one giant insurance company (and its banking counterparties) facing disaster, it's tens of millions of hardworking Americans who played by the rules."

—Arianna Huffington

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Update on the Applegate Dam Hydroelectric Project

BY MARGARET DELLA SANTINA

On September 13, Symbiotics LLC held an open house at the Ruch Library to explain plans for construction of the Applegate Dam Hydroelectric project. The library meeting room was packed with residents hoping to learn about the impact of this upcoming project. In case you were not able to attend that informational meeting, this article is intended to bring you up-to-date.

First, a little background: In December 2009, the Federal Energy Regulatory Commission (FERC) approved Symbiotics' proposal for a 10-megawatt hydroelectric retrofit project. (This license was granted nearly five years after Symbiotics submitted their proposal in 2004.) Both before and after the FERC approval, numerous residents voiced concern about the aesthetic, environmental, and safety issues posed by the addition of taller, high-voltage transmission lines. In September 2010, a "contested case hearing" was held by the Oregon Department of Justice at the Ruch Library. This hearing was attended by an overflow crowd of community members, many of whom raised their concerns and questions to the Oregon Water Resources Department, Symbiotics LLC and their lawyers, and the presiding Oregon Administrative Law Judge. Clearly surprised by the outpouring of community concern, Judge Han eventually closed the formal hearing, and continued in a town hall meeting format.

Judge Han eventually issued a preliminary approval of the hydroelectric

project that did not require burying the lines. Nonetheless, in part as a result of that hearing, in December 2010 Symbiotics announced their intention to bury the entire 15 miles of transmission lines, from the dam to the substation on Highway 238 near Cantrall-Buckley Park. (Existing power-delivery lines will not be affected.) Symbiotics requested from FERC a license amendment granting approval to "bury all 15 miles of the transmission lines from the powerhouse to their terminus." Eric Steimle of Symbiotics explained this decision—which adds about 14% to the approximately \$18-million project—as a reflection of Symbiotics' desire to be "a good neighbor to residents of the Applegate Valley."

Those of us who support the use of the existing dam to generate non-fossil-fuel energy were delighted with Symbiotics' decision, and began to talk with Symbiotics representatives about other ways the project might be mutually beneficial. For instance, one possible benefit is the prospect of extending high-speed Internet all the way out Upper Applegate Road. Currently, residents who live beyond the nine-mile marker must rely on slow dial-up or expensive satellite connections. Symbiotics has offered the use of their open trenches to any Internet provider that would like to extend service along the transmission route, and discussions are currently

under way between Symbiotics, Charter Communications and CenturyLink. At the September 13 meeting, residents were asked to complete a survey gauging interest in obtaining (or switching to) high-speed Internet; this data is critical to supporting our case. If you are interested in the possibility of high-speed Internet, and did not complete a survey at the September 13 meeting, please contact Jack Berger at CenturyLink (Jack.Berger@CenturyLink.com) and/or Greg Templer at Charter Communications (Greg.Templer@chartercom.com).

The open house on September 13 was hosted by Larry Hobbs, project superintendent at Symbiotics. He was joined by three representatives from Mowat, the engineering firm contracted to do the construction. Mike Kuntz from Jackson County Roads Department was also on hand to answer questions. Tim Callahan, the project engineer from Mowat, provided the following information about the schedule and logistics of the project:

- Construction of the transmission line route is scheduled to begin in mid-January 2012, and estimated to take about eight months, concluding toward the end of summer 2012.

- Trench-digging will begin at the Ruch substation, and move from there along Hamilton Road, then Upper Applegate Road to the dam.

- Crews will work from 7 am to 5 pm most workdays, and generally not on weekends or holidays.

- The trench will be approximately two feet wide and four feet deep. Open trenches will be clearly marked with signs, fencing, and/or lighted barrels.

- When digging is scheduled to cross a driveway, residents will be given one to two weeks advance notice of the date/time. Crews will attempt to complete work on driveways within a few hours.

- In several spots, the trench must cross the road. When the road must be closed, Mowat will provide several weeks' advance notice, and will perform the work during off-peak hours.

- A signboard will be posted outside the Ruch Library once construction has begun, showing the progress of the project and the area that is currently under construction. This board will be updated regularly. In addition, maps showing the transmission-line burial route are on display at the Ruch Library.

Although this project is bound to be disruptive to many residents, Symbiotics and Mowat both are hoping to maintain good community relations through this process. If you have questions or concerns as the project progresses, you can direct these to Larry Hobbs, Project Superintendent: larry.hobbs@symbioticsenergy.com. For general information and updates on the project, a binder is available at the Ruch Library labeled "Applegate Dam Project." Stay informed!

Margaret della Santina • 541-899-9950

Upper Applegate Bicycle Lanes

BY PHIL DOLLISON

Following in the footsteps of Symbiotics, with their plans to construct a power-generating facility at Applegate Lake and lay the transmission lines underground along Upper Applegate Road, the Applegate River Watch Group, Inc., hopes to construct approximately nine miles of bicycle/pedestrian lanes along Upper Applegate Road, from Ruch to the far side of Applegate Lake. This will connect to approximately nine existing miles of bicycle lanes already in place along Upper Applegate Road. The nine-mile addition will provide almost 18 miles of safe bicycle/pedestrian lanes stretching from Ruch almost to the California border.

In order to keep construction costs down, we are hoping to hire a retired roads engineer to work with us, coordinating with Jackson County Roads Department, to engineer and design the first section of road-widening for construction of bicycle/pedestrian lanes. Symbiotics has offered to deliver excess crushed rock for use as shoulder (bike lane) base material at no charge and Jackson County has agreed to allow us to store the crushed rock on county land along Upper Applegate Road.

As our bicycle-lane project is getting started, we are looking for donations and pledges to begin our first section from the

two-mile marker on Upper Applegate Road to Little Applegate Bridge. At the same time, the U.S. Forest Service is looking for grant funding for the approximately 2.3 miles of roadway they control along Upper Applegate Road. To date, we have \$1,100 in an account at Rogue Federal Credit Union (under the auspices of the Applegate River Watch Group), as well as \$1,900 in pledges. In addition, 14 local residents have agreed to support us with their tax-deductible donations. By the time Symbiotics begins trenching from Ruch to the Applegate Dam along Hamilton Road (in January of 2012), we hope to have sufficient funding to begin engineering our first section: Seven-tenths of a mile between Hamilton Road and Little Applegate Bridge.

Applegate River Watch Group, Inc. is a 501(c)3 nonprofit community organization and, as such, all donations are tax-deductible. If you would like to donate to this worthy cause, please send your donation (or monetary pledge) to Applegate River Watch Group, Inc., 6621 Upper Applegate Road, Jacksonville, OR 97530.

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Applegate River Watch Group, Inc.

"Back in Time" is on vacation and will return in the Winter edition of the *Applegater*.

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Annual Maintenance Overturns Murphy's Law #10 with Bob Quinn

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

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

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

Bob Quinn is a member of the Oregon Ground Water Association and owner of **Quinn's Well and Pump Service** located at 6811 Williams Hwy. As part of a tradition of information that began more than 50 years ago, these columns are provided to help take the mystery out of well drilling and groundwater.

Visit Quinn's web site at www.quinnswell.com—it's a tremendous source of information. We install, maintain and repair complete water pumping systems. Contact our professional staff by phone, e-mail, or visit our office.

862-9355

Happy Thanksgiving!

Williams pétanque club wins big in Portland

BY BRIAN BARTON

On August 20 and 21, the Federation of Pétanque USA NW Region Doubles and Triples Pétanque Tournaments were held in Portland. Players from seven of the dozen clubs in the northwest region made this a true regional tournament.

The Williams Rogue Bouligans, one of the finest pétanque clubs on the west coast, was well represented. Brian Barton (team president), Peter Paul Montague, Paul Porter, Louisa Lenz Porter and Paul Sherer played in both the doubles and triples, and brought home a total of three medals and prize money.

The Rogue Bouligans have 13 active players. They have summer and winter courts and welcome any and all interested in learning the game. It's fun, healthy, local, and the equipment is not very expensive. There is plenty of extra equipment for anyone who wishes to give it a try. No special athletic ability required. No age limitation. Come join us!

Brian Barton • 541-846-0260
spitnpolish@me.com



Members of the Williams pétanque club are top row, left to right: Triples first-place winners Van Woolfe, Shaughn McClurg and Johnny Prince; third-place winners twins Joe and Bob Cortright and Wally Peppel. Bottom row, left to right: Triples second-place winners Brian Barton, Paul Zemanek and Paul Sherer. Paul Zemanek and Paul Sherer are also doubles third-place winners.

What on earth is pétanque?

Pétanque, pronounced "pay-tonk," one of Europe's most popular outdoor games, is a cousin of both horseshoes and of the Italian bowling game called "bocce." The game originated in the South of France in the early 1900s.

The aim is to toss, or roll a number of hollow steel balls ("boules") as close as possible to a small wooden target ball, called "but" or "cochonnet" (French for "piglet"). Players take turns and the team that ends up nearest the target ball when all balls are played, wins.

Unlike horseshoes, where the aim stake is fixed, pétanques' target ball may be hit at any time, which can completely upset the score at the last second.

And whereas official bocce rules call for a smooth, prepared court with markers and sideboards, pétanque can be played on most outdoor surfaces without any setup.

Source: <http://www.petanqueamerica.com/>



"Please send in a few dollars to support the GATER. I love to read it and chew it, and it was my favorite paper for potty training."
Barney McGee

The New 'Ornamental Trees and Shrubs' Garden Guide for the Rogue Valley

Many gardeners in our area are familiar with the Garden Guide for the Rogue Valley. This invaluable reference has been around since it was first published in 1984. (A greatly revised and updated version featuring vegetables, melons, and berries, was published in 2007.) Written by Master Gardeners, it is perhaps the single most-consulted gardening manual used by our Master Gardeners.

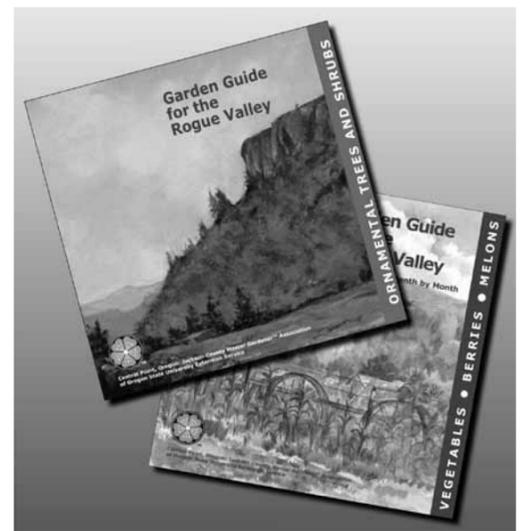
Now there is a companion to that book: *Garden Guide for the Rogue Valley—Ornamental Trees and Shrubs*, which is very likely to be equally popular. Like the previous garden guide, it is presented by the Jackson County Master Gardener Association of Oregon State University Extension Service.

This new garden guide is the ideal reference for all those "permanent" plantings that define, decorate, dramatize, or even produce edible rewards for us. It explains the distinctive characteristics of the Rogue Valley—soil, rainfall, weather patterns and geographic features, as well as providing the gardening know-how to implement the necessary strategy in order to achieve the results you desire.

For those who are new to this area, or have been here all their lives, this guide provides the right information for what trees and shrubs to plant for:

- Wildfire Home and Property Protection
- Providing Wildlife Habitat
- Little or no Watering Requirements
- Making the Most of Small Areas
- Adaptation to Climate Change

The various sections of this guide provide information for evaluating your



soil, planning what to plant where, selecting varieties best suited to our climate zone, and gardening with native plant varieties, as well as meeting your expectations for beauty, low maintenance, and enhancement of the value of your property.

And after you have all your plantings in place, the section on "Maintaining Your Trees and Shrubs" covers watering, pruning, fertilizing, insect and animal problems, and weed control. Since October is the ideal time to plant trees and shrubs, this would be a good time to purchase the new trees and shrubs garden guide.

So whether you are a new home owner, or simply want to make improvements to your home surroundings, the new *Garden Guide for the Rogue Valley—Ornamental Trees and Shrubs* will serve as the reference you will want to read, keep handy, and rely on for many years to come. Both books are available at most local nurseries and garden stores, or at the Extension Service at 569 Hanley Road, Central Point.

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Pioneering a new model of beginning farmer education and training in the Applegate

BY STU O'NEILL

We have all seen the headlines and read the census reports. The average age of farmers is rapidly approaching 60. Less than one percent of the population farms for a living. Meanwhile, our farm economy is rapidly changing. Local food is all the rage. New farmers markets are opening all over the country. The very face of agriculture is changing right before our eyes.

What does the future of agriculture look like? Who are the farmers of the future?

In the Applegate Valley's growing sustainable agriculture community, the answers to these questions can often be found by going out into the fields and barns and working side by side with established farmers.

Young people from all over the country are exploring sustainable agriculture as a career path.

Rogue Farm Corps (RFC) Farms Next Internship Program is pioneering a new model of education and training for the beginning farmer, and is centered right here in the Applegate Valley. RFC was created in the Little Applegate by a group of farmers who shared a commitment to mentoring the next generation of farmers and banded together to develop curriculum and refine training opportunities for interns. From these humble beginnings, RFC has grown to include 13 host farms in Jackson and Josephine Counties.

Farms Next is a cooperative program combining hands-on training, classroom learning, and farm-based education on a diverse network of family farms in our community. Participants in Farms Next live and work full time on a host farm for an entire growing season, receiving ongoing instruction, and learning in-depth skills unique to the host farmer's operation.

The hands-on work experience component is tailored to meet the unique needs of each individual host farm. Host farmers are required to offer close supervision and mentoring to promote mastery of the basic skills needed to operate their farm. Interns are exposed to all aspects of the farm operation and develop skills throughout the growing season.

In addition, interns are offered a comprehensive classroom curriculum in skills and topics necessary for success as a farmer. Through this curriculum, interns are exposed to numerous farming operations and offered instruction in systems that may not be employed on their host farm.

Interest in on-farm internships has exploded in the past five years. Young people from all walks of life are seeking out opportunities to learn from farmers and participate in the new food system. And many of today's established farmers want to give back to their communities and share the knowledge they have accumulated over the years.

Yet this age-old model of sharing knowledge and teaching hands-on skills is in jeopardy. Farmers hosting interns in Oregon, California, and Washington have found themselves subject to wage claims and lawsuits for failure to adequately document the terms of their internship programs. The informal nature of most on-farm internship programs puts them in direct violation of these legal protections for workers. Handshake agreements between

farmers and interns do not stand up to the law.

The risks associated with these informal on-farm internships has recently sent a chill throughout the sustainable agriculture community and jeopardized the future of these valuable education and training opportunities. Many farmers stepped away from hosting interns all together. Others thought there had to be a better way.

Legal protections for workers are a cornerstone of our democratic society. These protections were won through many long, hard struggles of labor in all sectors of the economy. Historically, agriculture has

Handshake agreements between farmers and interns do not stand up to the law.

been one of the worst violators of workers rights, and this is not something that our community of farmers is striving to repeat. The intention behind on-farm internships is to teach the next generation, to transfer skills and knowledge, and to ensure a sustainable agricultural future.

With all this in mind, the legal status of on-farm internships has been a hot topic of discussion in the farming community. In the spring of 2010, Oregon Department of Agriculture (ODA) and the Bureau of Labor and Industries (BOLI) convened a meeting of stakeholders in Salem to discuss the quasi-legal status of on-farm internships in this state. Participants explored numerous options for addressing the legal concerns and allowing for this crucial education and training to continue. At this meeting, Rogue Farm Corps emerged as the leading organization in the state to meet the standards established for legal on-farm internships.

To meet these criteria, RFC initiated conversations with Rogue Community College (RCC) in the fall of 2010 to establish a pilot program in southern Oregon. Throughout the conversations between RFC and RCC, increasing the educational value of the intern's experience was a paramount concern, as well as meeting all the state and federal criteria for legal internships. In consultation with ODA and BOLI, RFC is close to solidifying a partnership with RCC that will launch in the spring of 2012.

Creating a model for legal on-farm internships will help ensure that the education and training of beginning farmers continues in Oregon. If the pilot program proves successful, RFC is poised to share the model with other communities across the state.

If you are a farmer interested in participating, an aspiring beginner looking for an opportunity to learn, or simply someone who appreciates and supports local farmers, RFC could use your help. RFC is a 501(c)3 not-for-profit organization that depends on community support to continue its education and training programs. Tax-deductible donations of any amount are greatly appreciated. Applications for 2012 internship positions will be posted on our website this fall.

Together with the farmers and community in the Applegate, we can help create a steady supply of young, able and willing farmers to grow our food. The future of our food system demands it.

Stu O'Neill • 541-951-5105
Executive Director, Rogue Farm Corps
www.roguefarmcorps.org

Healing wounds: visible and invisible

BY DELLA MERRILL

Sanctuary One is a care farm where people, animals and the earth come together for mutual healing. We are a working farm where folks help with barn-mucking, feeding and caring for animals, sheet-mulching, composting and the like. But there's another kind of work that unfolds every day that is magical, transformational and powerful. That is the work of healing wounds that are both visible and invisible. Let me share some examples.

Every day the animals show us the magic. Bubba, a beautiful orange tabby, is soft, friendly and one of the sweetest cats you'll ever meet. He arrived with an injured pelvis, probably the result of being hit by a car, and a back leg that he would drag around like a limp rag. We consulted our vet about having the leg amputated because we were worried about possible complications. It's a good thing we held off. After a few short weeks at the farm, Bubba's leg began to gain strength. He is now able to put weight on that leg without his foot buckling under him, and he actually uses the leg to help him climb over the various furniture, trees, and obstacles in the cat cottage. And now, most folks can't even tell he had been injured.

Transforming the soil, and taking back those parts of the farm that blackberries, star thistle and poison oak have claimed, is an ongoing commitment and effort of all of us at Sanctuary One. In keeping with permaculture principles, we constantly add organic ingredients such as manure, hay, and compost, giving the earth and its inhabitants something to work with as the microorganisms do their jobs of returning the soil to a balance of health and vitality. Every day we see the results of our efforts as the rocks, hardpan and invasive species make way for healthy soil, grasses and other beneficial plants. The work isn't easy, it's often hot, "stickery," and monotonous, but the results are extraordinary, making the effort all that more fulfilling.

Then there are the people. We get regular volunteer help from a variety of individuals and groups, including Lithia Springs Residential Program, Southern Oregon University (SOU), and the Boy Scouts. We have a growing contingent of folks of all ages wanting to help, but the group capturing my heart are the veterans who visit from the Veterans Administration.

One such veteran is Kevin Ferguson, a 28-year-old former Navy serviceman. Kevin has been through some tremendous stuff—from experiencing the devastation of earthquake-torn Sumatra to fending off his

own personal demons as he recovers from a history of alcohol and drug abuse. Kevin has been clean and sober for nine months,



Top photo: Bubba the cat. Bottom photo: Kevin Ferguson with Friday the goat.

has reconnected with his young daughter, and wants to finish his degree at SOU in criminology and social work.

He discovered Sanctuary One at last spring's Earth Day celebration. After looking at a picture of our pig, Lisa, Kevin said, "I just wanted to meet a really big pig." He then learned of our volunteer program and helped gain the interest and participation of a small group of veterans who now visit monthly to help around the farm. And the really cool thing is this group keeps growing in numbers.

"There is a direct link between broken people and broken animals," said Kevin. "We receive a lot of care from others and it's important that we give back. Working with the Sanctuary animals fills a void and gives us a sense of purpose."

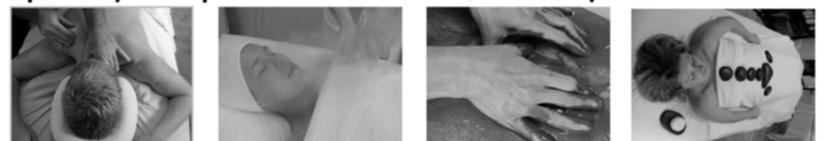
These stories and others help make our efforts at Sanctuary One more meaningful. We invite you to come share in the experience as a visitor, a volunteer, or a donor. We are making this world a better place and it will take all of us to complete the project.

Della Merrill • 541-858-3304
People Care Manager
Sanctuary One

Enjoy Wine Tasting and Support a Good Cause

Applegate Valley Wineries are pleased to announce the annual Thanksgiving Weekend Canned Food Drive to benefit the Applegate Food Pantry. From Friday, November 25, through Sunday, November 27, participating Applegate Trail wineries will waive the tasting fee for a donation of two cans of nonperishable food such as canned tuna, soups and beans. For further event details, go the Applegate Trail website: www.applegatewinetrail.com.

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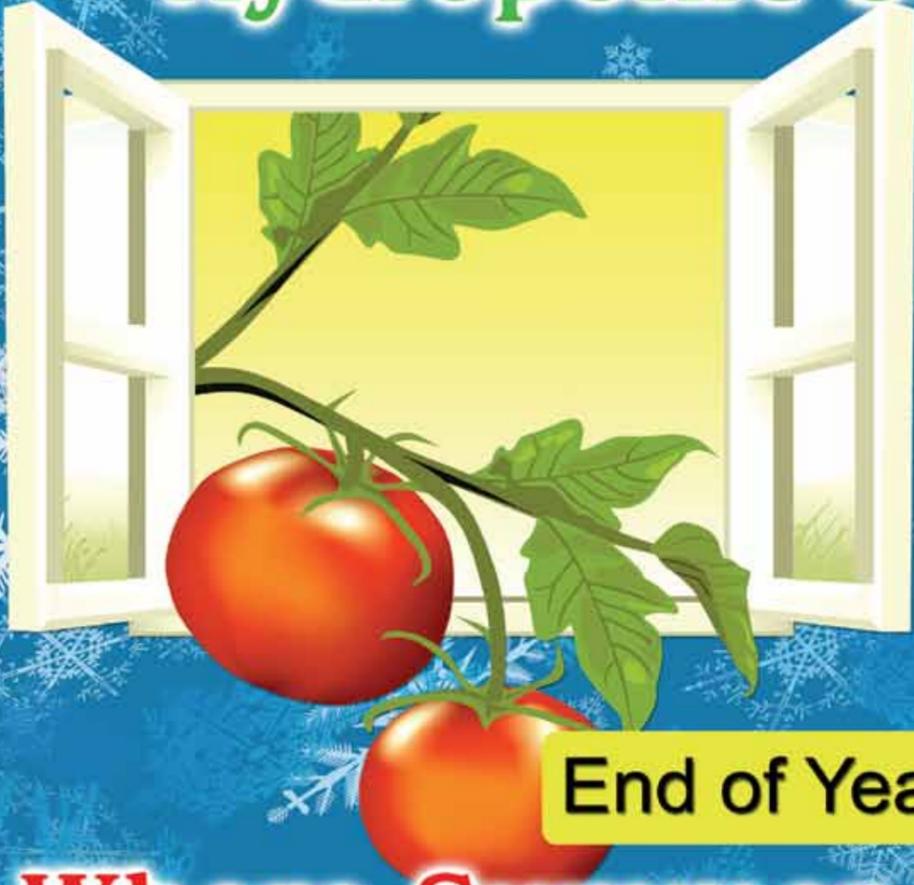
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Photos, from left to right:
 —Two parolees, J. Michael Pearce and Chris Allen, discover Miss Applegate while on work release atop Mt. Neveracostanza in Utah.
 —Sally Buttshaw, at the University of Notre Dame in South Bend, Indiana, attempts to enroll in a sales class using the Gater as proof of exceptional persuasive skills.
 —Talya, Ari and Natan Tapper cut classes to study the Applegater in Minneapolis, Minnesota.
 —Suzanne Lavine and columnist Sioux Rogers take comfort with the Gater in the most foreign of cities, Los Angeles, California.

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

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