# Applegater Fall 2019 15



# How Clean IS Your Well Water? with Tami Quinn Hollenbeck

Ever consider what might have gotten into your drinking water? Is your well head surrounded by dirt, or in a little building outside where your pet raccoon or rat has made it's home?

Often your well is out of sight and out of mind. Just because you turn the faucet on and water comes out doesn't mean you are fine.

Take a walk out to the well where the casing comes up out of the ground and look around. Is there insulation falling around the top of the well, spiders, ants, frogs, or mouse droppings? If this stuff is around the top of your casing then, <u>**EWW**</u>, because there is always a chance that it can get into the well & contaminate your water source.

When you get back to the house and can think again give you favorite Water Well Pump and Filtration Service a call and ask about getting your water tested. It just might be time to ensure that you have safe clean drinking water for your family.

Water is a geological cocktail, so DRINK MORE WATER!



WELL PUMP & FILTRATION SERVICE

# **Pacifica in pictures**

#### **BY PEG PRAG**

#### **Sculpture Trail**

A wonderful sculpture by Robert Rubio was recently installed near the front gate of Pacifica, renewing efforts to complete a Sculpture Trail. This will be a beautiful showcase for local artists, a draw for possible local wine, beer, and cannabis tasters, and a wonderful place to come for a picnic.

As the late John O'Donohue wrote, "Beauty or its lack affects all of us in unseeable ways. It is as necessary to the human spirit as truth. Beauty and its recognition in the arts, gardens and landscapes, nature and the environment will help to bring clarity, trust, gentleness into a world lost to anxiety and uncertainty."

If you would like to donate an outdoor sculpture to be included on this picturesque half-mile trail, please contact us. For those who can't afford to donate, we are willing to dicker!

#### Thank you, Robert! Native Plant Society of Oregon

The state Native Plant Society held its Annual Meeting at Pacifica in mid-July. Around 150 people attended, partaking of 23 different field trips. Kudos to the planners of this event. Everyone was impressed with the Applegate area, the accommodations, the weather (high 80s, no smoke!), and the amazing wildflower show that the Siskiyous put on at this time of year, including the many unique and special plants that grow only in this area. (For more information about the Native Plant Society, see Suzie Savoie's article on page 16.) **Pollinator Garden** 

# A large Pollinator Garden is already drawing butterflies and bees, along with aphids and ladybugs! Over 1,000 shrubs, trees, and perennials have been planted. Interpretive signs already include large pictures to help people identify and learn about many of the local butterflies and wild bees. We're still working on a display of the various housing arrangements—underground spaces, hollow stems (or tubes), wooden blocks, etc.—preferred by different kinds of bees.

## Restrooms

S-l-o-w-l-y but surely, the restrooms are nearing completion! They now have walls, paint, and plumbing. Just a few finishing touches and they should be ready... finally! Come and celebrate them with us at the Harvest Faire. **Harvest Faire** 

Come celebrate all things local at Pacifica on Saturday, October 19. The Harvest Faire is a community celebration featuring local arts, music, and food. This year's musicians include Alcyon Massive, Diane Patterson, and Windsong Martin. There will be workshops, food, a nonprofit village, and more. For more information,



Artist Robert Rubio (pictured above with his wife Jane) created this cattail sculpture installed near Pacifica's front gate.



The Pollinator Garden, recently planted at Pacifica, includes more than 1,000 plants.

to purchase tickets, or to get involved, go to pacificaharvestfaire.org.

**Needed:** Garden volunteers, picnic tables, E-Z ups, white plastic chairs...any help you can offer will be *most* appreciated. Thank you.

Peg Prag • peg@pacificagarden.org

### PIGS AND GOATS

#### Continued from page 1

culinary school in Seattle, learned butchery on Vashon Island (Washington), interned at Willow-Witt Ranch (near Ashland), and is involved with Rogue Farm Corps in the Applegate. Her emphasis is on inclusive, self-sustained, permaculture farming.

Westi's emphasis is on breeding Nigerian dwarf goats to produce the best milk a doe can give. Although dwarfs produce the least amount of milk per doe, she explains, it's the creamiest and tastiest. She competes in national shows, looking for judges' comments that will help her build pedigree and reaffirm her choices in breeding. Her herd queen, Java, has made the "elite doe" list for the high content of butterfat and protein in her milk.

Westi's goat farm generates income in a variety of ways: She sells the wethers (castrated males) for pets or as brush eaters. She sells milk and goat's-milk products like soap, lotion, a shave bar, and felted soap (wrapped in Applegate wool she trades for). She also offers her small, dainty goats for goat yoga classes. (Google it if you want to know more.) Nikki is also a breeder (of pigs) but admits that when it comes to buying pigs, affection outweighs practicality. "I want that one-it has a blue eye!" she'll say. She is especially fond of her pig Tillie, a Poland-China heritage breed that has floppy ears for sun shades and "sweet personalities." "Tillie loves attention," she says, scratching Tillie's belly. Tillie rolls over in canine-like ecstasy.



Photos, left to right: Nikki Elmore with Tilly; Gilly Gifford at Rogue Artisan Foods' permaculture farm. Photos: Diana Coogle.

The profits from Nikki's pigs come entirely from 4-H projects. "Judging at the fair is all about making weight," Nikki says. Her voice mimics a pig reflecting on her figure: "No, my butt must be *bigger*!" She feeds her pigs an all-nutrient Purina feed mixed with wheat and barley her husband, Chet Elmore, grows on Thompson Creek Road. 4-H pigs can earn kids several thousand dollars for college or other important goals. The buyers are frequently businesses that might donate the meat back to organizations that feed displaced families or might give to employees at an end-of-the-year party. "It's a win-win-win situation," Nikki says-the kids, buyers, and pigs, who are raised with love. It's good that pigs and goats in the Applegate create income, but it's just as good that they live lives well loved.



# **Farm Stand Information**

**Rogue Artisan Foods.** Duck eggs, goat milk. At Rogue Artisan Foods farm stand (on a gravel road off Highway 238, one mile past the Ruch Store, traveling west) and at Medford Food Co-op, Food4Less, and Whistling Duck Farm. Goat meat (summer) and pork (fall), preorders only. Call or text 541-708-1565 or email rogueartisanfoods@gmail.com.

Call us Mon. - Fri. 8 - 5, you'll have a live person answer the phone that is ready to help you!

Quinn's Well, Pump and Water Filtration is located at 6811 Williams Hwy. We install, maintain and repair complete water pumping systems, and we offer a complete line of water filtration equipment. Contact our professional staff by phone, e-mail, or visit our office. www.quinnswell.com CCB #192047



Diana Coogle dicoog@gmail.com **Twin Pear Farm.** Goat milk, soaps, lotions, shave bar, felted soap. At the Jacksonville Growers Market, at the Twin Pear Farm stand at 342 Beaver Creek Road, and at Christmas shows. To contact, send a message through facebook.com/twinpearfarm.

