

The Charlotte News

July 11, 2024

Your nonprofit community news source since 1958

Vol. 67, No. 02

Biking and horsing around



Photos by Lee Krohn

A couple from Montreal, circumnavigating Lake Champlain by bike last week, stopping on Greenbush Road to admire a horse and her foal.



Hack Clubbers to travel across Canada by train

Scooter MacMillan
Editor

About 50 teenagers from all over the world, who are members of Shelburne-based Hack Club, are getting ready to embark on a train ride across Canada July 21-27.

They will be joined by environmentally conscious activists, government and business leaders and performing artists such as Steven Guilbeault, the Canadian Minister of the Environment and a former Greenpeace activist; Tobi Lütke, the founder of e-commerce company Shopify; and an Indigenous storyteller. The travelers will be serenaded as their trip begins in Vancouver by a jazz klezmer trio from New

Orleans.

The annual event is sponsored by the organization for lucky teenagers selected for an experience which is a time to collaboratively work on their various coding projects with an environmental purpose, to enjoy the Canadian countryside and to be entertained.

Entertainers on the train trip include Cirque du Soleil performers, a comic waiter who will also be appearing at Burlington's Festival of Fools this summer and a guy who does acrobatics on a 15-foot pole and juggles, said Woody Keppel of Charlotte, who is helping with booking the trip and arranging the entertainment.

SEE **HACK CLUB** PAGE 2

Help The Charlotte News become more sustainable

John Quinney
Board of Directors

I think it's safe to say that The Charlotte News is taking it to the next level, in ways large and small, from the reach of the stories you regularly read online and in the newspaper, to improvements in our nonprofit business model.

Behind the scenes we are shifting to a financial model focused on sustainability. And we need your help to get there.

First, let's pause to note of how fortunate we are to live in a community that supports local, nonprofit news. We don't take that for granted. Generally speaking, towns like ours that have robust community news coverage are more vibrant and connected than towns that don't.

Keeping The Charlotte News strong, resilient and delivered free to everyone in town is part of our 66-year tradition. It comes at a cost, but not a big one. With a lean-and-mean budget of \$150,000 per year and just one full-time employee, we publish on a shoestring. Somehow, it works.

And we get lots of help from donors, advertisers and volunteers alike. We are so grateful.

Now, we're kicking off our Annual Fund Campaign.

We are asking for your support to help make The Charlotte News



SEE **FUNDRAISER** PAGE 3

City of
VERGENNES

HISTORIC SITES WALKING TOUR
VERGENNESDOWNTOWN.ORG

42 SITES
IN THE
LITTLE CITY

HACK CLUB

CONTINUED FROM PAGE 1

“About 30,000 students are part of Hack Club,” Keppel said. Hundreds of them applied to be one of the lucky 50 who will take the trip.

A lot of the Hack Club members know each other online, Keppel said, but not so many in person. So, Hack Club puts on events called hackathons throughout the year for members from around the country and the world to meet and interact in person. Most of these are for a weekend, but the club also sponsors a major event each summer.

This year it is this trip on Canada’s railroad through the boreal forest, a vast region that rings the Northern Hemisphere. One-third of the world’s boreal forest is in Canada, so the organizers are calling this summer’s hackathon event the Boreal Express.

Many of the students on the Boreal Express this summer have never left “the sidewalk,” Keppel said. So, traveling through one of the most pristine lands on earth that’s only accessible by rail will be a new experience for them. Their train will travel through the Canadian Rockies, passing through Jasper, Winnipeg and Toronto. The trip will end in Montreal.

The travelers were selected primarily for their coding skills but also for their passion for the environment.

Hack Club pays for everything, transportation to Vancouver and from Montreal, food and entertainment, Keppel said.

Hack Club was founded in 2014 by Zach Latta. At 7, Zach Latta took apart his parents’ computer and put it back together. At 12, Latta was part of a team that developed an online video game with 10,000 users.

Latta tested out of high school at 15. With his parents’ reluctant blessing, he moved alone from his parents’ Los Angeles home to San Francisco to learn more about computer coding.

Within 24 hours he had a job — with



Photo by Christina Asquith

Around 50 teenagers work out of Hack Club’s office in the center of Shelburne.

a higher salary than both of his parents’ salaries.

He cofounded Hack Club with Christina Asquith of Charlotte to teach students ages 12-18 the joys of coding and how to do the kinds of things he did with computers at their age. Latta believes that every teenager should have the opportunity to learn coding, just like joining the school band or football team.

During COVID, he was looking for somewhere that wasn’t as expensive as San Francisco for the club’s headquarters. Asquith, who had been working remotely, suggested this area. They moved the club offices to the center of Shelburne, and he moved himself to Charlotte.

As events lead for Hack Club, Deven Jadhav is in charge of the organizing of this year’s summer hackathon or the Boreal Express. He moved from India and is spending a gap year living in Burlington’s Old North End and working out of Hack Club’s Shelburne office before entering the University of North Carolina, probably to study computer science.

He was part of last summer’s hackathon which took place in Cabot with 180 club members camping out in an experience called Outernet. The term “Outernet” is a spin on the term “internet.” Because members spend a lot of time inside coding on computers, Hack Club believes it’s important to have events that gets them outside.

“We wanted to take these teenagers out in the woods to experience the life that a lot of them don’t experience. A lot of Hack Clubbers come from big cities. We really wanted to get them camping outdoors, experiencing new things and meeting new people,” Jadhav said.

The experience is transformational for most of the teenagers. For many it is the first time they’ve stepped out of the house without their parents, much less taking a flight on their own, he said. That experience gives teenagers agency.

“It’s sort of a good way to set people free to do creative things,” Jadhav said.

But besides growing more confident and creative, they expect the participants to grow as coders and push themselves to try doing technical things that they haven’t done before.

“Every summer, we try and do things that defy the lines of ‘Is this even possible?’” he said. “We want to show people that there’s a lot of beauty in doing things that are thought of as impossible.”

Because there’s no internet nor social media on the train, Jadhav thinks many of them will get a bit philosophical and begin asking themselves “why questions” like: “Why am I here? Who are these people with me? What’s my relationship with them? What’s my relationship with the world? What is the purpose of my life?”

Spending the eight days together in the close quarters of a train, examining life’s biggest questions should mean that some incredibly strong relationships are formed.

Friendships last for years after members have aged out of Hack Club. And there’s a connection that endures even for people who never met in Hack Club.

“You go to a new city and you just put in an online chat, ‘Hey, I’m in this town.’ And there’s like five people who were Hack Clubbers who just want to meet you,” Jadhav said. “They were involved in Hack Club five, six, seven years ago, but they’re still around.”



Mission Statement

To engage and inform Charlotte and nearby communities by:

- Publishing rigorous, in-depth reporting on town affairs.
- Providing a home for stories from our neighbors and friends.
- Reporting on how other towns have addressed challenges similar to our own.

Editorial independence

The editor makes final decisions on the stories that are published in The Charlotte News. While we are funded by advertising revenue and donor contributions, our news judgments are made in accordance with our mission and are independent of all sources of financial support.

Code of Ethics

The Charlotte News has adopted the Society of Professional Journalists Code of Ethics as the touchstone to guide newsroom practices. The Society of Professional Journalists Code of Ethics is built on four principles:

- Seek truth and report it.
- Minimize harm.
- Act independently.
- Be accountable and transparent.

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Consistent with our mission, The Charlotte News publishes letters to the editor, opinion pieces and obituaries submitted by our readers. All such materials are subject to review and approval by the editor in accordance with the standards and requirements listed on our website at charlottenews.vt.org/about.

Send submissions, questions, photos, etc. to scooter@thecharlottenews.org.

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AUG. 8

Copy Deadline: Aug. 2
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Very Merry Fourth

Photos by Scooter MacMillan



Around 30 actors filled the Very Merry Theatre’s traveling stage and spilled over onto the town green.



Backstage for the Very Merry Theatre’s performance was the library, which was closed to book patrons for the holiday.



Around 80 people celebrated earlier on the Fourth of July at the Charlotte Library with a performance of “A Little Princess” by Very Merry Theatre.

Board considers crosswalk, traffic calming for Ferry Rd.

Brett Yates
Contributor

A new analysis by the Chittenden County Regional Planning Commission recommends a suite of traffic-calming measures for a stretch of Ferry Road between Greenbush Road and the railroad tracks. The Charlotte Selectboard has gotten started on implementation.

On July 8, the board approved the installation of four new signposts that will serve primarily to alert eastbound and westbound drivers of pedestrian and cycling activity in the area. They’ll draw attention to a new access point for the Village Loop path on the south side of the road, where the Charlotte Trails Committee oversaw the construction of a boardwalk last fall, and instruct drivers not to try to pass the car in front of them until they’re clear of the West Village.

A new speed limit also appears likely for what is currently a 40-mph zone. In advance of its next meeting, the board expects to warn an ordinance amendment that would prohibit drivers from exceeding 35, as advised by the Chittenden County Regional Planning Commission, though the possibility of an even stricter 25-mph limit also entered the discussion on Monday. According to data from May, vehicles travel at an average of 43.2 mph in the area.

The town of Charlotte owns a mobile radar cart with an electronic sign that can tell drivers how fast they’re going. Not currently in use, it’ll soon come to Ferry Road at the board’s request.

The selectboard will continue to consider the Chittenden County Regional Planning Commission’s other ideas, such as the installation of median islands or pavement markings that would implicitly or explicitly urge drivers to slow down. The analysis also suggested widening Ferry Road’s fog lines, which Kelly Devine characterized as “a longer-term project.”

At the same meeting, the board fielded

“Crossing the road is difficult for some people, and they do tend to come over to the post office.”

— Carl Herzog, treasurer
Friends of the Senior Center

a citizen-initiated proposal for a crosswalk between the Charlotte Senior Center and the post office on Ferry Road.

“The clients of the senior center are elderly,” said Carl Herzog, the treasurer for the Friends of the Senior Center. “Crossing the road is difficult for some people, and they do tend to come over to the post office.”

The board declined for now to take action, citing a need for more information.

“We would need some form of engineering judgment indicating that this crosswalk would have some measure of increase in pedestrian safety,” town administrator Nathaniel Bareham said.

Charlotte’s roads were the topic of the day. A site visit on Spear Street, where a section of blacktop has deteriorated on an embankment between Carpenter Road and Lime Kiln Road, preceded the meeting.

“A portion of the road is sloughing off to a point that’s now pretty dangerous,” board chair Jim Faulkner said. “This is an emergency. We need to take care of it.”

Cones currently mark the saggy pavement. A planned repair will shift 500 feet of Spear Street slightly eastward, away from Mud Hollow Brook.

Road commissioner Junior Lewis couldn’t yet offer a timetable or a price tag for the project. By his description, it will require the relocation of a guardrail, as well as one or two of Green Mountain Power’s utility poles, and the hiring of flaggers to direct one-way traffic in the meantime.

FUNDRAISER

CONTINUED FROM PAGE 1

sustainable — not just this summer, but all year long.

How do we get there? Honestly, one gift at a time. When you make a donation — of any amount — it makes a difference in your community. Join us.

People pitch in from all over town to keep this grassroots operation alive and well, sort of like a barn raising. If you have already made a gift this year — thank you! If not, please reflect on what The Charlotte News brings to this community and then make your decision on providing support.

Never made a donation?
A generous donor has offered to match first-time gifts from new supporters dollar for dollar. This means that a \$100 gift doubles to become \$200. This match is limited and available only for this campaign, which ends in August.
Make your tax-deductible donation on our secure website at charlottenewsvt.org. It only takes a minute. Or, send your check to P.O. Box 251, Charlotte VT 05445.
Many thanks.
(John Quinney is a member of the board of directors of The Charlotte News and chair of the fundraising committee.)

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Saturday, July 13 at 5 p.m.

Dinner served at 6 p.m.

Rain Date: Sunday, July 14

Please bring an item to share, your own utensils & beverages.

Local food served courtesy of:

Fat Cow Farm: Burgers, Misty Knoll: Chicken

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Adam’s Berry Farm: Dessert

Stones Throw Pizza

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Elizabeth More with Ridgeline Real Estate

Send questions to billandeva@gmavt.net

The Charlotte News is proud to support this event.

Letters to the Editor

Red signs celebrate connectivity of Charlotte's conserved lands

To the Editor:

Summer is a wonderful time to enjoy the beauty of Charlotte's landscape. For many years the Charlotte Land Trust has put its red signs on conserved land throughout town as a way to highlight a major tool in preserving that landscape.

Approximately 20 percent of Charlotte's land acreage has been conserved. Conservation protects our scenic views and so much more. Conservation protects prime farmland, forests, wetlands, water courses, wildlife habitat and other natural areas.

The signs, together with the map of all conserved lands in town, provide a picture of not only the individual properties that have been protected but also the pattern of conservation. While each conserved property is important on its own, the larger benefit comes from the connectivity of those properties.

Connections to adjacent or nearby lands is an important consideration in assessing whether a property should be conserved. With each additional conserved property in proximity to another, wildlife habitat and corridors become stronger, the water quality and aquatic habitat of streams and wetlands are more thoroughly protected and blocks of farmland are more efficient for grazing and cultivation.

The red conserved land signs are also a celebration. While land in Charlotte has been conserved by several different land trusts, most projects have been a partnership of two or more and that collaboration is part of our success. Each sign is an acknowledgement of the generosity of landowners who have conserved their land.

At the heart of any conservation project is a landowner motivated by love of their land and the wish to put long-term stewardship into place. And the signs are a celebration of all those who have contributed to the Charlotte Land Trust and other land trusts, because without that support, none of our conservation success would have been possible.

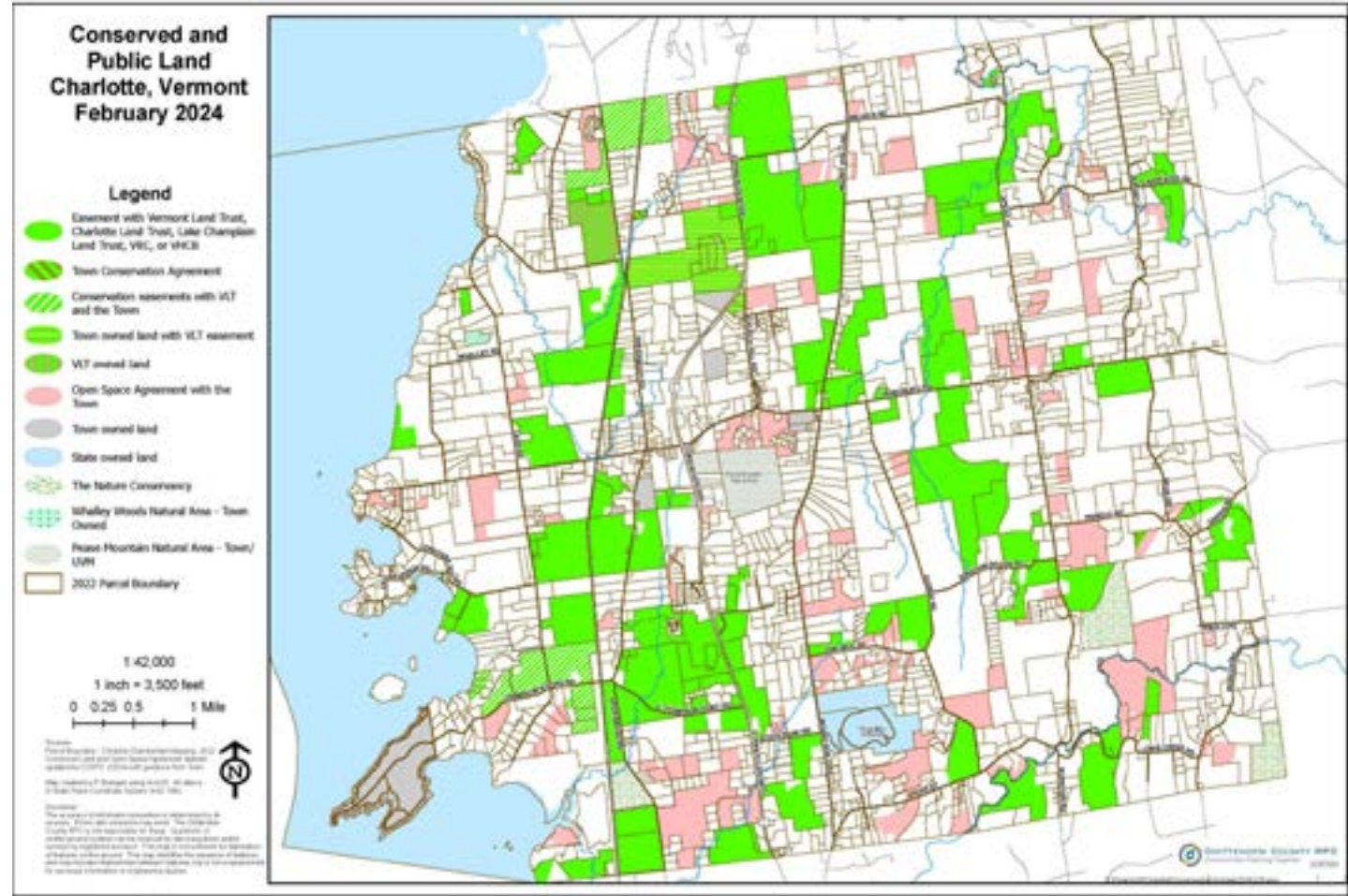
Kate Lampton
Charlotte

(Kate Lampton is president of the Charlotte Land Trust.)

Needs to be more feedback on town employees unionizing

To the Editor:

There's been very little community engagement about 10 Charlotte town employees organizing to become unionized. This is not a small issue for the taxpayer, and it will be very costly in terms of our property taxes going up to cover union-negotiated salaries and benefits. Because of any potential future binding contractual obligations between the selectboard and the union, the taxpayer will have no choice but to pay for the salaries and benefits negotiated between the selectboard and the union, and we will either have services cut in other areas such as fire and rescue, road maintenance, etc., or face continual property tax increases. The binding contractual obligations will become the priority in the town budget with all other budgets becoming less prioritized or cut. Under these contractual obligations, the only winners will be the 10 employees. This will affect upcoming generations into the future. Many of the town employees don't live in this town, so



it's likely they're not worried about how this move to unionize will long affect the people of Charlotte.

Just a couple of years ago, the town employees were given very generous pay raises. Currently, the majority of town employees contribute no money toward their healthcare premiums. The taxpayer has been paying for 90 percent of employees' healthcare deductibles. It seems like the town employees have it quite good. It's time for employees to help contribute toward their own benefits, and the selectboard is working to do just that based on the taxpayers voting down the budget in 2023. With the rising cost of healthcare premiums, food, gas, school budgets and property taxes at an all-time high, it feels only fair to take some of the burden off the taxpayer. Blue Cross Blue Shield is looking for an increase of 19.1 percent in healthcare premiums for 2025 after receiving an increase of 13.3 percent in 2024. Because the selectboard listened to town taxpayers and is now working to cut approximately \$30,000 from the employee healthcare budget, the move to unionize seems like either retaliation or entitlement. Asking the employees to pay for 25 percent of their healthcare premiums is not outrageous, but when most of them have been paying zero toward their healthcare premiums, deductibles, vision, dental and life insurance, I guess 25 percent of their health insurance premiums sounds like a lot. Most of us pay more than 25 percent of our premiums and our full deductible.

If we take a look at some salaries for 2024 and healthcare premiums and deductibles for 2023 (I don't have 2024 numbers, so these numbers will be smaller than the current numbers for 2024), let's see what that tells us about the entire package for these employees:

- Employee 1, working 40 hours a week — salary \$94,252, annual healthcare premium \$13,955, annual deductible \$12,690 — total compensation package is \$120,897.
- Employee 2, working 30 hours a week —

salary \$55,257, annual healthcare premium \$20,112, annual deductible \$12,690 — total compensation package is \$88,059.

- Employee 3, working 40 hours a week — salary \$65,962, annual healthcare premium \$14,679 (after employee's 10 percent contribution), annual deductible \$12,690 — total compensation package is \$ 93,331.

To be clear, the healthcare premium and the annual deductible amounts are not money the employee is taking home, but it is also not taken from their own wallets like it is for the rest of us, nor is it taxed. In the real world, businesses offer what the business can afford, and there is no negotiating with the employees. You either take it or leave it. The salaries, benefits and working conditions have been a sweetheart deal for our employees. The mindset that it's only \$30 (as one Front Porch Forum poster wrote) per household leaves out that the rising cost of everything hits those the hardest who can least afford it. Expecting someone else to pay for something without me contributing anything shows an entitled mindset. There are plenty of people who live in Charlotte who are struggling to survive financially right now.

Our elected officials represent their constituents; they do not represent the employees, but our selectboard has shown a history of being very generous to the town employees in pay and benefits. Our town employees being unionized seems like the taxpayer is left out of the process.

How will unionizing affect our legal budget? If our legal budget goes way up, this will either cause cuts in other areas or our taxes will go up. When I spoke to a selectboard member in a Vermont town where the employees are unionized, I asked if unionizing had caused an increase in tax rates. He laughed at my question like the answer was obvious. He responded that their legal fees had gone way up and that their town employees were now paid at a far higher rate than the average rate of non-municipal employees in

that town.

How will unionizing affect our budgets for building and maintaining recreational facilities, services, trail development and maintenance, town building maintenance, etc.? How will this affect the need and desire to build affordable housing? How will this affect families already struggling to make ends meet? Will Charlotte become a town for just wealthy people? We should be considering how this will affect our town and residents into the future.

The following was taken directly from the American Federation of State, County and Municipal Employees Council 93 website: "We consistently fight for and secure the best wages, benefits and working conditions for our members. Since so much of public service workers' rights, benefits and funding are impacted by actions of elected officials, we maintain a strong presence in the corridors of government." In other words, they fight for more and more of your tax money. It sounds threatening for the union to state that they will be holding politicians accountable for their actions.

Unions are powerful organizations with deep pockets, and we should all be concerned by this move to unionize. Years ago, labor unions were useful in helping maintain safe working conditions, working hours, wages, child labor laws, etc. Now, unions are used for higher wages, good working environments and excellent benefits. Because the town employees have made the move to unionize, the selectboard and the employees are not allowed to speak on this topic. If you are concerned about this and want to write to the selectboard, please write them, but know that they can only listen without responding. I think it's important for the selectboard to hear from more of us.

Tanna Kelton
Charlotte

Grange on the Green



Photo by Tai Dinnan

Over 160 folks gathered at the first 2024 summer Grange on the Green concert on Thursday, June 27, featuring the Will Patton Quartet. It was a gorgeous, crisp evening of wonderful music, picnic dinners, playful children and people connecting on the Charlotte Town Green. On Thursday, July 11, the second of the concerts on the town green will feature the high-energy, up-tempo tunes and soul-stirring ballads of The Buck Hollers at 5:30 p.m.

Prismatic promise



Photo by Robert Caldwell

This was the view on Saturday, July 6, from Lake Road south of Greenbush Road.

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Community Roundup

Vermont 211 to resume 24-hour coverage

Vermont 211, the program hosting Vermont’s one-stop number to call for information about community, health and human services, has announced its hours will return to 24/7/365 service as of July 1.

The restored hours are the result of an appropriation by the Vermont Legislature, said Vermont 211 executive director Elizabeth Gilman. The hours were cut last July by the Agency of Human Services.

Thousands of people reach out to 211 annually looking for help navigating the complex human service delivery system as well as for community and health services.

Vermont 211 is a free, confidential program where Vermonterers connect by phone, text and email to find services and resources to help with everyday needs and in difficult times. Vermont 211 also is a primary partner in disaster response, recovery and communications. Contact Vermont 211 simply by dialing 211 or 802-652-4636 from anywhere in Vermont at any time, visiting vermont211.org or by texting your zip code to 898211 (between 8 a.m.–10 p.m. Monday through Friday).

United Way giving \$748,000 to 30 community organizations

United Way of Northwest Vermont will distribute \$748,000 in 2024 to 30 local organizations that are meeting an array of interconnected needs in our community. These grants represent one piece of United

Way’s community funding. Last year, United Way invested \$2.7 million into our community thanks to the support of generous donors and volunteers.

The partner funding will support organizations that address our community’s highest priorities, including meeting basic needs (housing, food, transportation), supporting families, promoting mental health, reducing substance misuse and fostering financial stability.

Some of the services this funding will support include:

- Emergency shelter for people experiencing homelessness and people fleeing domestic violence; housing retention services to help people keep their homes; and alternative housing options for older adults, people with disabilities and people with limited financial means.
- Resources to help people gain financial stability and to meet their basic needs, including food security.
- Support for families, including home visiting, early childhood services, parenting support and education.
- Accessible mental health services.
- Recovery and wellness support for individuals, parents and families to reduce impacts of substance misuse.

Vermont Community Foundation initiative supports local media

Reliable, balanced and accessible local news is essential to sustaining connected communities and a vibrant democracy. As a

central component of a multi-year initiative around democracy and civic engagement, the Vermont Community Foundation announced the launch of Press Forward Vermont. Press Forward is a national coalition investing more than \$500 million to strengthen communities by reimagining local news.

Over the next five years, Press Forward Vermont will work with and learn from media outlets across the state, support collaborations and innovative approaches, engage with policy makers and foster local, state and regional philanthropic support. The collective goal is to work together to support Vermont’s media landscape so that what is in place in five years is more comprehensive, more accessible and more financially secure.

The Vermont Community Foundation is raising philanthropic funding in support of these efforts through a new Press Forward Vermont Fund. The new initiative comes at a time of continuing change in the media landscape nationally and in Vermont.

Total U.S. newspaper weekday circulation declined from 55.7 million to 24.3 million between 2000 and 2020, according to the Pew Research Center. Many newspapers have shuttered or contracted nationally, and Vermont also has felt this trend. The Green Mountain State, like the nation, has also seen a steady decline in the newspaper workforce. Employment in Vermont’s newspaper industry fell 75 percent from 2000 to 2023, according to a new study at the Center for Community News at the University of Vermont.

“We know that a robust media is critical to the democratic process, and that the contraction in newsroom employees in Vermont and across the nation often creates an information void, especially in smaller

communities,” said Holly Morehouse, vice president for grants & community impact at the Vermont Community Foundation.

The Vermont chapter joins a network of 25 local Press Forward chapters nationally. Learn more about the national Press Forward movement at pressforward.news.

Support for Vermont’s LGBTQ+ communities from Samara Fund

Funding is available through the Samara Fund, a group of queer and trans Vermonterers committed to a vision of transformational grants and scholarships to people and groups in Vermont who demonstrate their dedication to the empowerment, health and safety of lesbian, gay, bisexual, transgender, queer and HIV positive LGBTQ+ people.

The Samara Fund will accept applications for LGBTQ+ led projects and organizations in Vermont. Funding for 2024 will be guided by the Samara Fund’s values that include:

- Being anti-racist and anti-oppressive by practicing intersectionality, power-shifting, and transformative justice both internally and externally. This includes being proudly trans-inclusive in every level of Samara’s work
 - Being transparent about how Samara works
 - Queering fundraising and redistributing wealth for a bigger impact on the Vermont LGBTQ+ community
 - Prioritizing accessibility, gratitude, and accountability while queering Samara’s work to make it fun, connective and sustainable.
- With these values in mind, the Samara Fund’s priorities for the 2024 grantmaking cycle include:
- Queer and trans-led projects and

Shelburne gets AARP grant for making town more livable

Contributed

AARP announced that Shelburne was one of five Vermont organizations that will receive 2024 Community Challenge grants, part of AARP’s largest investment in communities to date with \$3.8 million awarded among 343 organizations nationwide.

Grantees will implement quick-action projects that help communities become more livable by improving public places; transportation; housing; digital connections; and more, with an emphasis on the needs of adults ages 50 and older.

Shelburne received almost \$23,000 for a project to test strategies to slow traffic and improve pedestrian and bicycle safety. The town will install bike parking, temporary crosswalks, street art and other traffic-calming measures, allowing residents to envision permanent improvements to the street.

This project will allow residents to test strategies to transform Shelburne’s main street into a slow shopping street, especially accessible by active transportation modes and particularly for those less confident or mobility-challenged people.

A release from the town of Shelburne said the funds will be used as a demonstration project intended to “make Falls Road safer and more enjoyable to visit this summer.”

“From July 9 into September, new crosswalks, public art, flowers and other traffic-calming features will enhance the village’s main street and support local businesses,” the release said. “A team of volunteers planned the project for over a year, connecting business owners with active residents.”

Shelburne Selectboard member Andrew Everett said, “Community feedback clearly indicates that citizens of Shelburne want a safer, more welcoming Falls Road that allows them to linger and interact with fellow citizens and businesses. This is an exciting opportunity to experiment with some features that help with that. We hope to come out of the short, no-cost-to-the-town demonstration

with an idea of what works and what doesn’t to turn this stretch into a true Main Street that is a safe and thriving center of commerce and culture which fosters a strong sense of community and promotes access by all ages and abilities.”

The Shelburne Farmers Market supports the project. “We believe this project could further sweeten our quality of life in Shelburne,” said Sarah Stillman, the farmers market manager.

By improving walkability and safe biking, Stillman said the project could help protect safe access to share community spaces like Village Green.

“AARP Vermont is committed to working with local leaders, advocates, and policymakers to make our communities better places to live for Vermonters of all ages, especially those 50 and older,” said AARP Vermont state director, Greg Marchildon. “We are proud to collaborate with this year’s grantees as they make immediate improvements to address long-standing and emerging challenges across our communities.”

The four other Vermont projects receiving AARP funds are Barre’s senior center — \$15,000; Burlington’s Green Mountain Transit Authority — \$15,000; Richford’s Northern Tier Center for Health — \$10,750; and Montpelier’s farmers market — \$7,500.

The grant program is part of AARP’s nationwide Livable Communities initiative, which supports the efforts of cities, towns, neighborhoods and rural areas to become great places to live for people of all ages, with an emphasis on people ages 50 and older. Since 2017, AARP Vermont has awarded 33 grants and \$353,206 through the program to nonprofit organizations and government entities across the state.

AARP Community Challenge grant projects will be funded in all 50 states, Washington, D.C., Puerto Rico and the U.S. Virgin Islands. True to the program’s quick-action nature, projects must be completed by Dec. 15.

COMMUNITY ROUNDUP

CONTINUED FROM PAGE 6

organizations

- Projects that center, are led by, or prioritize BIPOC or trans Vermonters
- Elders and youth
- Queers with disabilities
- Work that is harm reduction (including HIV/AIDS prevention and advocacy)
- Projects meaningfully working beyond Chittenden County
- Smaller-budget projects
- Long-term projects.

Nonprofits or community groups may apply this summer for up to \$5,000.

Applications will be accepted through 5 p.m., Tuesday, Aug. 27. Emergent and sponsorship funding is available year-round as long as funds last. Visit vermontcf.org/samara to learn more and apply.

Free guide explores forest carbon dynamics

Forests play a vital role in mitigating global climate change. As “natural climate solutions,” they capture carbon from carbon dioxide in the atmosphere and store it in

wood and soil.

To help forest landowners and managers make informed land-use and forest management decisions for carbon benefits, Ali Kosiba recently released “A Guide for Forest Carbon in the Northeast.” Kosiba is a licensed Vermont forester and the University of Vermont Extension forester.

The illustrated guide is a compilation of her articles on forest carbon dynamics that originally ran as a series in Northern Woodlands Magazine. It can be viewed online at go.uvm.edu/forest-carbon. Print copies are available to pick up at no cost at University of Vermont Extension offices (check go.uvm.edu/offices for locations) and state forestry offices in New England and New York.

Individual copies also are available by mail through Northern Woodlands for \$7 with discounts available for bulk orders. To order a copy, go to uvm.edu/buyguide.

In “The Introduction to Forest Carbon,” Kosiba describes key processes and terminology to explain the concepts of carbon sequestration — the process of capturing and storing atmospheric carbon dioxide in woody biomass — and how carbon moves through forest systems.

Education

A preview of college visits to Bowdoin, Bates and Colby

Margo Bartsch
Contributor

Just a four-hour drive east from Charlotte is Portland, Maine. This Old Port waterfront begins the summer college road trips to the Maine Big 3 — Bowdoin, Bates and Colby. These three “Little Ivies” are proud members of the Division-III New England Small College Athletic Conference.

All three schools tout the Outing Club as one of the most popular clubs. Students love experiencing the outdoors with Maine’s four seasons of coastline, lakes, trails and mountains. Although these small and highly selective liberal arts colleges are similar in size with around 2,000 students,

each college has its own personality and opportunities.

Starting with Bowdoin College, it is just a half-hour northeast from Portland and 20 minutes to Freeport, home of L.L. Bean. Bowdoin is in the coastal town of Brunswick. It is also the alma mater of Evan Gershkovich (class of 2014), the Wall Street Journal reporter, who has been jailed in Russia on false accusations of espionage. He wrote for the school newspaper, political journal and was a radio DJ.

Bowdoin was founded in 1794 with beautiful green paths and athletic fields. Massachusetts Hall, built in 1802, is a federal-style building on south campus. There is a range of American architecture, including federal revival, Greek revival and modern.

Bowdoin prides itself on being “cooperative, not competitive” with discussion-based learning, small class size of nine to one and nearly 40 majors. Top declared majors are biology, biochemistry, computer science, economics and English. Nearly half of students have double majors or an interdisciplinary major, and more than half study abroad. For three years in a row Bowdoin has ranked first among all undergraduate institutions for Fulbright award recipients.

Although Bowdoin does not have an engineering school, they offer a 3-2 program in attending Bowdoin for three years to receive a Bachelor of Arts degree and then two years to receive an engineering Bachelor of Science degree with Columbia, Caltech or

the University of Maine. Also, Bowdoin offers a junior year at Dartmouth for engineering.

Next is Bates College, a half-hour northeast from Bowdoin. Bates is in Lewiston and founded in 1855 by abolitionists with a focus on social justice and egalitarianism. The campus has primarily red-brick buildings, synonymous with its garnet and black school colors. Hawthorn Hall is the oldest built in 1857 and the Bonney Science Center is the newest built in 2021.

Bates has 35 majors, and students are encouraged to take a minor, second minor or general education concentrations. The top majors are research/experimental psychology, economics/quantitative economics, political science/government, environmental studies and biology.

Bates is focused on immersive learning. Freshmen are required to take a year-long intensive writing seminar and nearly all students write a senior thesis. Nearly 60 percent of students study abroad. Also, in late April through May, Bates offers Short



Adobe stock photo

Term, where students take only one class or do internships or fieldwork.

Bates has a connected relationship with Lewiston in offering community-engaged classes. Bates has the Harward Center for Community Partnerships and hosts the Center for Purposeful Work for career development.

Finally, Colby College in Waterville is nearly an hour drive northeast from Bates. It was founded in 1813 along the Kennebec River Valley. Its blue and white college colors symbolize its connection to the water and environment. Colby has both a traditional hilltop campus and an upperclassman residential complex in the town of Waterville.

Freshmen orientation begins with Colby Outdoor Orientation Trips, an outdoor orientation program with hiking, biking and community service. Colby is a dedicated green campus with its food systems, physical facilities and student clubs. Also, Colby is the only Big 3 college with “underground” Greek life (not sanctioned).

Colby has four academic categories: natural sciences, social sciences, humanities and interdisciplinary studies. The most popular programs are biology, chemistry, economics, psychology and environmental science. Nearly 70 percent of students study abroad.

In 2013, Colby College was one of the first colleges in the U.S. to achieve carbon neutrality. Colby has the Bigelow Laboratory for Ocean Sciences to study climate change and marine science, 7 Lakes Alliance for non-profit research and freshwater ecosystems and the Lunder Institute for American Art. Colby is committed to fostering interdisciplinary learning with the natural and local environment.

Summer road trips are a relaxed opportunity to explore the Maine campuses. Comparing the different communities may ignite the desire to become a future Bowdoin Polar Bear, Bates Bobcat or Colby Mule.

(Margo Bartsch founded College Essay Coach, a full-service college admission business, and has been an adjunct professor in business at Champlain College and at Middlebury College.)

Charlotte Property Transfers May & June 2024

May

May 9 Kathleen F. Ridge & James C. Alden to Douglas H. & Kristin J. Siegel, 4053 Greenbush Road with dwelling. 18.6+/- acres \$630,000

May 31 Anna Fitzgibbons FKA Anna White to Thomas White, 9 Night Run Road with dwelling. 10.10 acres \$235,000

May 31 Alex Bunten to Jason T. & Erica M. Galipeau, 488 Monkton Road. Land only. 4.00+/- acres \$68,000

May 31 John W. & Paige L. Reynolds to Mountain Top Partners LLC, 2583 Greenbush Road with dwelling 1.0 acres \$1,605,000

June

June 3 Peter A. & Clare E.M. Joy to Brett Hinson & Celina Tong, 11 Spear Street with dwelling. 7.62 acres \$700,000

June 7 Matthew Guyette & Laurie Brooks to Clover’s Bingham Brook LLC, 656 Bingham Brook Road with dwelling. 64 acres \$711,000

June 20 Cheryl A. & Francis C. Gouche to Ann Michelle Moore 2349 Mt. Philo Rd., 2349 Mt. Philo Road with dwelling 2.0 acres \$700,000

June 20 Dianne Laberge & Devin St. George to Dara Jarani & Greta Wilsterman Jarani, 30 Lake Road with dwelling 1.0 acres \$320,000

June 24 Gerard Williams to Neil J. Tremblay Trust 251 Tamarack Road. Land only. 36.45 acres \$895,000

June 25 Miles K. Colaprete & Claire E. Gear to Debbie & Jonathan New 650 Elfin Lane. Land only. 1.24 acres \$290,000

*This information was supplied by
Jay Strausser of Four Seasons
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July 25: Forest Station & Friends
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Outdoors

Officials: Quebec fires possible again, prepare to protect lungs

Kate Kampner
Community New Service

The warning came on a recent Monday: The most extreme wildfires on Earth are on the rise — more frequent, more intense. A study (<https://tinyurl.com/ycyyh9z8>) in the journal Nature Ecology and Evolution found that across the planet wildfires have doubled in the last two decades. As neighbors to some of the most intense wildfires reported (<https://tinyurl.com/ysejvms4>), Vermonters might wonder: Are they headed here? “It may happen in the future,” said Dan Dillner, forest fire supervisor for the state Department of Forest, Parks and Recreation. “We’re not on the level of having gigantic fires in Vermont yet,” Dillner said.

But as fires continue to send smog south to the Green Mountain State, officials believe Vermonters should pay attention and prepare to protect their lungs. Thirteen million acres of Quebec forest burned last year, blanketing Vermont in pollutants, Dillner said. In a recent report (<https://tinyurl.com/4pc7tt dv>), the Canadian government predicted another year of high wildfire risk. In his 12 years at the Vermont Department of Health, senior environmental health manager David Grass said he has never seen wildfires affecting Vermont’s air like last year. “2023 felt like it was qualitatively different in terms of the types of air quality that Vermont was experiencing,” he said. The impact last summer allowed him a better appreciation for the challenges Americans experience on the West Coast.

“These health impacts and environmental exposures, it’s a part of their lives for a much longer period of time,” Dillner said. When wildfire smoke passes Vermont, it’s usually at high altitudes, unnoticed on the ground, said Bennet Leon, air quality planning chief for the Department of Environmental Conservation. “The wildfire smoke happening in Quebec last summer was nearby and didn’t have time to rise up in the atmosphere,” he said. Vermont was in very high fire danger last year — a rarity when the forests are greened up, Dillner said. “A lot of the state is hardwoods, maple, birch, oaks, and when the leaves are green, the trees are not going to burn,” he said. Quebec’s forests have more soft woods like spruce, fir and pines, which can easily dry up and burn (<https://tinyurl.com/376txp48>). “Fire is natural in that ecosystem,” he said. “What’s not natural is that the climate is changing and that (last year) had just no precipitation.” “What’s normal has changed,” he said. “It seems like it’s time to start thinking about that and preparing.” As wildfire numbers (nifc.gov/fire-information/nfn) rise in the U.S. and Canada, homeowners may do well to start learning how to make their homes fire resilient. Dillner recommends people mow a green area next to their home that can act as a buffer. Having any dead standing vegetation up against homes can be a fire risk, he said. “Our biggest risk is humans being careless,” he said, noting every forest fire in Vermont last year was caused by people. “There’s no excuse for not knowing what the conditions are.” Officials are looking at how they can get more staff trained to quell larger fires. “I don’t really see Vermont having enormous fires, thousands of acres. But even a few hundred-acre fires in Chittenden County would be quite an event,” said Dillner. Wildfires and the resulting smoke are not a new phenomenon (<https://tinyurl.com/3t8re3h6>). Vermont has been monitoring the location and effects of fires since at least 2002, with records dating

back to the early 1900s, said Lesley-Ann Dupigny, Vermont’s state climatologist and University of Vermont professor. “The topography and physical geography of Vermont can allow for more stagnation of poor air quality,” she said via email. She points to the federal government’s Fifth National Climate Assessment (<https://tinyurl.com/yc8zzfwz>), which says climate change can worsen air pollution and increase wildfire smoke. According to the NASA Earth Observatory (<https://tinyurl.com/8de6cyh7>), carbon emissions from Canadian wildfires increased in 2023. That came alongside a spike in particles called PM2.5, according to the Yale School of Public Health (<https://tinyurl.com/74ypxbzm>). They come from smoke and can increase sky haze. The particles’ size means they can penetrate deep into lungs. If inhaled, they can cause cardiovascular or neurological disease, respiratory illness and even death. Grass sees impacts from smoke-filled air as a pyramid. First: people with symptoms like itchy eyes, a headache or a scratchy throat. “Just something that they noticed in their body that was different from what they experienced on days with better air quality,” he said. One step up, Grass said, are people whose exposure leads them to go to a doctor. The final level is when impacts are severe enough to put you in the emergency room, usually by aggravating existing conditions such as asthma or chronic obstructive pulmonary disease. A study (<https://tinyurl.com/bdh8vpbc>) by the New York State Department of Health examined the number of emergency room visits in upstate New York during the periods the wildfire smoke impacted the state. It showed an 80 percent increase in visits on the days with the most smoke. “I would expect that Vermont would experience similar impacts,” Grass said.

SEE **QUEBEC FIRE** PAGE 11



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QUEBEC FIRE

CONTINUED FROM PAGE 10



Photo courtesy U.S. Forest Service

Smoke rising from the Tamarack Fire in 2021, which burned over 68,000 acres in California and Nevada.

On the other side of Lake Champlain, the Vermont Department of Health found an increase in emergency room visits when Vermont saw widespread haze from the northern fires, especially for those with chronic obstructive pulmonary disease, or COPD. “You could see a spike that seemed to occur at the same time,” said Grass.

People who have preexisting breathing conditions, don’t have housing or who need to work outdoors are at higher risk for smoke-related lung problems, he said.

Kids face more risk too because of their smaller bodies and faster respiratory rate, he said. Plus, they can’t always control their activities and where they can be.

For people already struggling with chronic obstructive pulmonary disease or asthma, he said, poor air quality “may be enough to push someone into a health crisis.”

He cited a study (<https://tinyurl.com/bdh8vpbc>) on wildland firefighters. “The more you were exposed to the smoke, the more likely that it was that you had lung problems.”

Grass isn’t concerned Vermonters are at risk of that level of exposure, but he hopes they “can take preventative steps in order

to minimize their exposure.”

Leon, the air-quality official, urges people to watch for symptoms like coughing or shortness of breath — signs to “take it easy” and find a place with better air quality.

He also advises people to watch air-quality alerts using Vermont Alert or EnviroFlash, and if quality is especially bad, people can even wear filtered masks.

“There’s a lot of fire north of us, and when the wind changes direction, it brings it to us,” Dillner said, comparing it to the movement of a campfire. “Sometimes the smoke blows on you, and sometimes it doesn’t.”

Although data doesn’t show Vermont getting more fires each year, it’s hard to predict future increases, or decreases, because of unpredictable conditions in the environment (and people), Dillner said.

“I do think things are changing,” he said. “I think we’re getting even more periods of extended dry weather with a lot more potential for large fires.”

(Via Community News Service, a University of Vermont journalism internship.)

Reading Douglas



Photo by Lindsay Varner

On Friday, July 5, Rokeby Museum celebrated its annual reading of Frederick Douglass’ ‘What to the Slave is the Fourth of July?’ François Clemmons — singer, actor, writer, teacher and Officer Clemmons on ‘Mister Rogers’ Neighborhood’ 1968-93 — opened the event and recruited visitors to read sections of Douglass’ speech.

Abandoned treasures mean bargains at Vermont Surplus Property

Owen Carpenter-Zehe
Community News Service

Where can you buy a cheap hardware desk, find an antique embalming machine and pick up the pocket knife that you had to give up to security officials when you flew from the Burlington International Airport? Turns out, it's all in one place: the State of Vermont Surplus Property Warehouse in Waterbury.

Set back from U.S. Route 2 west of downtown, the low-profile, state-run warehouse store collects surplus state office equipment and supplies, groundskeeping tools, items relinquished to the federal Transportation Security Administration at the airport and more.

Operated by the Vermont Department of Buildings and General Services in Waterbury since 2009, the unique second-hand store has collected items that otherwise might end up in a trash heap to sell to savvy treasure-seekers. Items come from across state agencies for a chance to find a second life. When a state office moves, closes or just gets new chairs, the old furniture needs to go somewhere. Surplus employees review the old items and select what is desirable and what needs to be thrown out. The hand-picked inventory then fills the showroom.

The warehouse receives new surplus items every two to three weeks. On a recent visit, offerings included an array of office supplies and gardening tools. All office sup-



An antique embalming machine is among the items for sale.

plies are priced between \$1 and \$10. And the selection isn't limited to pens and shovels. Shoppers will find an old Sony Betamax video cassette player from the Department of Fish and Wildlife for \$100 — a score for those who desire that dated technology for its sound quality.

"We base our prices on market value," said Joshua Cooper, one of two surplus property programs staffers at the warehouse. About that antique embalming machine:



Photos by Gordon Miller/Waterbury Roundabout

The nondescript storefront belies the secondhand treasures inside.

It has resided at Vermont Surplus Property longer than Cooper or any other current employees have worked there. "We only recently put a price on it," Cooper said. "We put a high price on it because it's more of a museum piece. But that's one of the odd ones."

Any item collected by TSA at the Burlington airport probably will end up at Vermont Surplus Property. The TSA gives air travelers who try to carry on prohibited items the choice of voluntarily relinquishing those items to security agents or skipping their flight. Most items taken, including hundreds of abandoned knives, lie across multiple tables in the warehouse. From Leatherman tools to fishing knives, 1-inch to 6-inch blades, Vermont Surplus Property has a remarkable selection of cutting instruments for \$15 or less.

Beyond knives, the surplus store collects other items deemed unsafe for an airplane, including electronics with large lithium-ion batteries. According to Cooper, the weirdest item that TSA has sent to the warehouse was an electric scooter. It was handed over by its owner because of its large battery, he said.

Someone who finds themselves about to lose an important pocketknife or corkscrew as they head to board their flight can email the warehouse. Staff will be on the lookout for the piece, set the item aside when it arrives and send a notification for the owner to visit the store to pick it up after paying a nominal fee.

Kate Eberle is communications director for the state Buildings and General Services Department. She said the surplus warehouse store plays an important role in state government, and it was created by statute.

"Having an opportunity for agencies and departments to purchase necessary supplies at a reduced rate and recoup costs when divesting of property saves the taxpayers money and is generally recognized as best practice," she said.

Annual sales at the store are about \$2 million, Eberle said, with about \$1.7 million going back to the agencies and departments.

Office furniture is popular, especially desk chairs, Eberle said. "But the airport sharps draw the biggest crowd. People are always looking for pocket knives, hand

tools and corkscrews."

Vermont Surplus Property also sells old government vehicles. Any small business owner or a "public entity" can participate in the surplus property program to buy vehicles for a significantly reduced fee. Buyers need to apply through the surplus program and maintain the vehicle for a specified period. Recently, the surplus program offered an airplane from the Vermont Flight Academy.

Participants in the program pay a minimal fee, Cooper said. "It could be \$500, as long as they can prove that it's been in use or ready to be used as part of their business."

It saves buyers the cost of paying full price or even a market-based price for a used vehicle. "It's donated to them, really," Cooper continued. "They have to just follow the rules 18 months. And after that, it's theirs."

Vermont Surplus Property also offers electronic recycling for old electronics such as computers, monitors, printers, televisions and the associated cords and peripheral accessories. The state's electronics recycling program has a list of items accepted free of charge. Items not on the list cost 50 cents per pound to recycle.

And while visiting in person and strolling through the showroom is part of the treasure-hunt experience, the state in 2021 created an online store for surplus shoppers to peruse available items in case they can't easily make the trip to Waterbury, or if they just want to know if the trip would be worthwhile.

Cooper says the website store is "essentially a live portal to what we have here" in the showroom. The website does not have an online purchase option, although Cooper said a customer could call to pay over the phone for an item they see and want to buy. The store does not ship, so buyers still have to visit to pick up their items. Still, the website is fairly up to date within a few hours of items being added and removed, so the public has a handy way to see what's available.

"Anything you see (online) is in the warehouse," Cooper said.

(Via Community News Service, a University of Vermont journalism internship, on assignment for the Waterbury Roundabout.)

Vermont Fresh Network dinner celebrates 26 years



Photo by Winter Caplanson/New England Food and Farm Photography
Cocktail hour at the Vermont Fresh Network dinner at the Shelburne Farms Coach Barn courtyard.

Tara Pereira
Contributor

The Vermont Fresh Network invites the public to a one-of-a-kind fundraising event offering a delicious tour through Vermont’s finest food and beverages at the 26th annual Forum Dinner 5-8 p.m., Sunday, July 21. The dinner is an opportunity to enjoy a grazing dinner celebrating local food on the shores of Lake Champlain with Vermont Fresh Network’s chefs, farmers, and specialty food and beverage makers.

Hosted for 26 years at the Coach Barn at Shelburne Farms, guests begin the evening with a cocktail hour in the courtyard filled with local food producers offering food and beverage samples and tastings with live music provided by jazz band The Cordials. The cocktail-hour participants represent many of the businesses at the forefront of Vermont’s specialty food and drink sector, and guests can anticipate award-winning beverages, charcuterie, cheese, jam, pickles and more using locally sourced ingredients.

At 6 p.m. the doors to the Coach Barn open for diners to enjoy a menu of small bites prepared by Vermont Fresh Network chefs from across the state, including Vermont Fresh Network Board president Cara

Tobin of Honey Road and The Grey Jay in Burlington, Chef Jordan Ware from Frankie’s in Burlington, Chef Robert Smith III of Starry Night Cafe in Ferrisburgh and Chef Sean Blomgren of the Lodge at Spruce Peak in Stowe.

Ticket sales are limited to provide an evening with space for diners to talk with chefs, food producers and each other as they taste their way through the night. All proceeds from this event provide vital funding for annual programs that support Vermont Fresh Network’s community of agricultural and culinary professionals who use Vermont-grown and raised foods.

Attendees can vote for the evening’s “Best Bite” and “Best Sip.” The winners will receive prizes provided by Narin M. Knives and Farmhouse Pottery. The event’s silent auction offers attendees an opportunity to bid on a variety of Vermont food and beverage experience packages, from VIP dinners in local restaurants to cooking classes to romantic getaways.

Tickets to the dinner are \$150. Vermont Fresh Network partners and supporting members receive 20 percent off tickets to the event. For advance tickets and more information, visit vermontfresh.net.

Around Town

Condolences

Russell William Partridge, 88, of Wethersfield, passed away peacefully on June 24, 2024, with his family at his side. Russ was born on his father’s birthday, Oct. 11, 1935, at Hartford Hospital. His parents, Irving E. Partridge Jr. and Mary Ann Wannan (Brand) Partridge, raised him in Wethersfield where he spent his entire life. He married Martha ‘Marty’ Ray Angrave of Waterbury, Conn., in 1961 and they raised three wonderful children: Cynthia Ray “Cindy” Hunn (Stephen) of Barrington, N.H.; David Angrave Partridge (Lisa Rose) of St. Augustine, Fla.; and Douglas Raymond Partridge (Kimberly DiTolla) of Wethersfield.



Russell Partridge

Through them, he was blessed with six beloved grandchildren: Nathaniel Workman, Thomas Workman (Kayli Entz), Garrison Partridge (Mia Foisy), Cameron Partridge, Evan Partridge and Nicole Partridge. He also leaves one great-granddaughter, Charlotte Rae Workman, and another due in December of 2024. Russ also leaves his brother, Gordon L. Partridge of Windsor, Conn., sister-in-law, Doris A. Stauff and many caring nieces and nephews.

Russ (“Potts”) graduated from Wethersfield High School and Trinity College, where he was a brother of the Sigma Nu fraternity. As a young teen, he became a member of the Wethersfield Sea Scout Ship #66 and continued as a ship’s officer in the Fiddlers Green Club of Wethersfield throughout his adult life. He loved sailing in Block Island Sound and Lake Champlain.

He worked at the Travelers Insurance Company, F. B. Hall and AON Risk Associates, all in Hartford, as a Claims Manager, mainly in the field of Worker’s Compensation. He served in the Connecticut Air Force National Guard after college.

Russ was a member and Past Master of Hospitality Lodge, #128 AF&AM of

Wethersfield and Scottish Rite, 32nd degree Mason. He was a life member and treasurer of the Wethersfield Cove Yacht Club (for 25 years), a member and officer of the Welles Family Association and Foote Family Association of America, as well as the Curtis Society.

In his retirement, he enjoyed spending summers in his summer home in Charlotte, Vt., overlooking Lake Champlain and the Adirondack Mountains. He and Marty also enjoyed many trips in America and the British Isles.

Besides his parents, he is predeceased by a sister, Barbara Jean Partridge; brother and sister-in-law, George R. and Lois F. Angrave, Jr.; sisters-in-law Eveline A. Sullivan, Vera Jean Partridge and Leda Partridge; and brother-in-law, Eugene E. Stauff.

At Russ’s request there will be no calling hours or service. Burial will be private. Anyone wishing to make a donation should make it to the charity of their choice, with our thanks. Farley-Sullivan, Wethersfield, Conn., is in charge of the arrangements. For more information, or to leave a condolence, please visit Farleysullivan.com.

Congratulations

Jasmin Townsend-Ng of Charlotte has been named to the dean’s list for the spring semester at the University of New England.



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Watch out for these two pests

Ann Hazelrigg
University of Vermont Extension

Many gardeners are reporting damage lately from two pests, the fourlined plant bug and slugs. The plant bug causes minor cosmetic damage, but slugs can be quite destructive if left unchecked.

The fourlined plant bug (*Poecilocapus lineatus*) feeds on mint, basil, sage and Shasta daisies. This little insect causes sunken brown angular leaf spots that resemble disease symptoms.

The insects hatch in the spring, and the nymphs, or larval stage, are bright red with black wing pads and black dots on their abdomen. As the nymphs grow, they become reddish orange with larger wing pads with a light-colored stripe on each pad.

The adults are about 1/4-inch long and greenish yellow with four black stripes running down the wings. Their heads are orange-brown, and their legs are yellow-green. Both life stages have piercing, sucking mouthparts and can cause this leaf-spotting damage.

You often do not find the pest with the damage because they do not sit still for very long. Usually, the damage is cosmetic, but you can protect important plants with row covers.

Slug populations and damage are high this



Photo by Ann Hazelrigg/University of Vermont Extension

Slugs feed on a wide variety of host plants, leaving irregular-shaped holes on foliage and flowers, such as the damage found on this zinnia.

season due to all the wet weather last summer. Slugs can vary in color and are basically snails without shells. Their heads have two pairs of feelers, one pair that carries the eyes and one pair that is used for smelling. They can range in size from 1/4-inch to 8 inches or more.

Slugs lack legs but produce slime to help them glide. You can often see dried slime trails that indicate slugs are active. They



Photo by Dawn Dailey O'Brien, Cornell University/bugwood.org

The nymphs, or larval stage, of the fourlined plant bug are bright red with black wing pads and black dots on their abdomen.

are present in cool, moist areas with shade throughout the growing season.

They feed on lots of different hosts and can be especially destructive on seedlings and ripening fruits and vegetables causing irregular-shaped holes and rasping damage. Hostas are a favorite food, but they seem to prefer certain cultivars over others.

You can reduce slugs by a variety of methods. Modify their habitat by pruning and thinning trees and perennials to let in more sunlight and allow the soil to dry out.

Remove containers, boards, pavers and flat stones where slugs tend to hide. Don't over mulch or leave plant refuse on the ground.

Choose plants and cultivars that slugs do not prefer. Set out slug traps like boards or cardboard to collect and handpick the pests. There are also organic slug baits that can be used as a last resort.

(Ann Hazelrigg is the University of Vermont Extension plant pathologist and director of the University of Vermont plant diagnostic clinic.)



Photo by Ben Pomykala

Sunken brown angular leaf spots on sage and other host plants are caused by adult fourlined plant bugs feeding on the foliage.

Our Local Feast

Hodgepodge: A funny name for a yummy summer dish

Dorothy Grover-Read
Contributor

This is another of those New England dishes with a funny name; a quick braise of midsummer veggies has long been a favorite when we find the new produce coming in abundantly, but don't want to stand over the stove too long.

The definition of hodgepodge is "a jumble," according to Merriam-Webster, and that's a pretty good description of this classic, light summer dish, different every time you make it.

Robbing a few new potatoes from the hills is a tradition around here. Pulling a few sweet baby carrots to thin them out is also not to be resisted. These little thefts offer us a brilliant start to a quick but hearty dish.

It's not just a simple bowl of vegetables. While hodgepodge (also, hodge podge or even hotch potch) appears to have its beginnings in Scotland using mutton, it originated as a vegetable-based soup in Nova Scotia, and many versions of this simple summer vegetable dish have drifted through the northeast.

Traditionally, hodgepodge includes new potatoes and real baby carrots (not the machined offerings in the grocery store), shelling peas, the first of the green and wax beans, new onions and their greens, all simmered quickly in a butter cream sauce.

It is also traditional to put in whatever else is nice or bountiful in your garden or farm stand at the time, including zucchini and yellow squash, new beets, turnips, radishes and fennel. Herbs could include chives, parsley, dill, tarragon or chervil or anything you love. The sturdy green, always Swiss chard in our house, is also a favorite in this soup, but beet or turnip greens fill in nicely as well.

Unlike a winter New England boiled dinner, this cooks quickly, just until everything is tender, but still vibrant, and even the new root vegetables cook quickly. The broth is sweet and light, and the whole thing is served just slightly warm or even room temperature. Mom always just tossed everything in at once and let it simmer just until done.

I've deviated from mom's recipe in a couple of respects. I don't add the Swiss chard and peas along with everything else at the beginning as she did. The greens don't need that long to cook. As for the peas, I think they are best just cooked for a few minutes until tender. I also added some local fresh mushrooms simply because they are so delicious and widely available.

The coconut milk replaces the cream or milk, which is good news for lots of my friends and family who just don't do well with dairy. But use whatever you love here as long as it is on the lighter side. This is not the place for heavy cream.

Since I found some beautiful English or garden peas recently, my extra step was to boil the pods to give the dish a flavor boost in the form of a pea stock, very flavorful and quick too, but if you don't have shelling peas, any stock will do or just tap water.

Local corn and field-grown tomatoes may not be in abundance yet, but we've got lots to choose from right now, so my dish includes new potatoes, new carrots, fennel,



Photos by Dorothy Grover-Read
Peas please — Pea season doesn't last long in the northeast, so when they arrive we use them in as many ways as possible. A broth made from the pods is flavorful and good use of what would normally be tossed in the recycling bin.

sweet onion, Chioggia beets and summer squash. Parsley and tarragon from the garden liven things up, but use herbs that you love — thyme, rosemary, sage and marjoram are good options.

Summer hodgepodge

Scrub all your vegetables, but don't bother peeling them. The new veggies don't need it, and you will save time and nutrition.

In a stockpot, heat a couple of tablespoons of olive oil and sauté:
1 large, sweet onion, sliced pole to pole, or two leeks
4 cloves garlic, minced
1 bulb fennel, diced
Stems from a bunch of Swiss chard, diced
6 ounces or so of sliced mushrooms
Cook until the onions are translucent and add:

About one pound or so of new potatoes cut into chunks
9 or 10 baby carrots
3 or 4 beets, sliced
6 ounces green beans, whole or chopped



A hodgepodge of summer vegetables creates a quick but hearty summer stew. Use what is good right now, but try to include new potatoes and carrots and a hearty green.

3 or 4 small summer squash or zucchini

Cover with about a quart of water or stock and season with salt and pepper. Bring to a boil, then reduce to simmer until the root vegetables are about cooked through.

Add:

Greens from the chard
1 cup of fresh or frozen peas
1 tablespoon fresh tarragon, minced
1 tablespoon. fresh parsley, minced

Mix everything together and simmer for a minute or 2 then add:

1 can light coconut milk
2 tablespoon butter or vegan butter

Remove from the heat, taste for seasoning. This likes a lot of pepper. Cover and let everything sit together for at least 10 minutes or until it is cooled to your preference, then serve.

Garnish with some of the fronds from the fennel and perhaps some edible flowers. Peppery nasturtiums are delicious here.

Yes, you can now add some more butter if you like and serve it with some good bread for dunking.

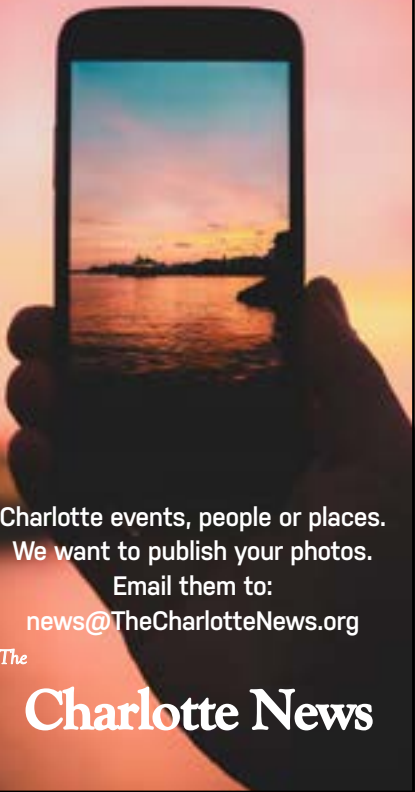
Pea broth

Although not essential to this dish, if you are using fresh garden peas, the pods make a delightful broth that can be used as a soup base. Just place all the pods in a large stockpot along with any trimmings of onion, garlic or carrot, if you have them, and cover with water. Add salt and pepper and bring to a boil.

Let this simmer, covered, for about a half hour, then set aside until cool. Strain.

In addition to using it for soups and stews, you can use it as the liquid in rice or sauces or chill and offer it up as a refreshing summer drink. It freezes well, a taste of summer in December.

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Weed’s in the Garden

Amongst your lush garden may be a treasury of herbs

Joan Weed
Contributor

If your garden is anything like mine this season, you are seeing a jungle that is difficult to keep up with.

But there is good news: Among the lush plants are my plantings of culinary herbs, and it behooves me to get busy preserving their lushness for the coming months. Of course, using them immediately is on my list as well.

The perennial herbs I love and use are sage, oregano, chives, savory, thyme, rosemary and tarragon. As far as annuals, I must have basil and Italian flat-leaved parsley, chervil and dill. By annuals, I mean I must start or buy new plants every year.

And since we are talking annuals, don’t forget garlic ... hmmm ... is that considered an herb? It’s just about time to harvest mine and begin a curing process in a dry place. After a couple of weeks, I’ll trim them and store in a net bag or a basket on my counter. My modest supply will last till late winter. If it begins to sprout, I peel and trim and store the last in the freezer to save.

There are a couple of ways to preserve herbs. Certain ones adapt best to drying. Thyme, I will hang in bundles and crumble as needed. Sage leaves can be dried, rubbed to a powder after drying and stored in jars. So fine in the Thanksgiving stuffing. Beans take well to sage flavoring as well.

Oregano as a fresh plant is worlds away from the jars of “sweepings” used so liberally in faux Italian dishes. Once you get a bed of oregano you will be gifted for life. It is nowhere as harsh as the dried. I add it to chili, especially, and hardly ever to tomato sauce.

Chives are useful in so many ways while fresh from the garden. If you watch Jacques Pepin videos, you’ll see him top nearly every savory dish with chives from his garden. Think of topping a baked potato, adding to salad or stir-fry or sprinkling on a creamy soup. Vichyssoise anyone? Chowders? Baked chicken?

Rosemary needs shelter in winter in our clime but snipping off stems for lamb dishes means I must have it. It adds the classic touch to rack of lamb or Julia Child’s herb-stuffed



Photos by Joan Weed

Left: Parsley and thyme are thriving now. Right: Harvest some sage, right, and you’ve got three-fourths of a classic English ballad refrain.

leg of lamb.

Basil is probably my personal favorite herb. I make several deli containers of pesto each year and freeze. Another way to store it is in a plastic bag and flatten for ease in breaking off a serving. It is fairly easy to cut off a chunk for tomato dishes, a salad dressing for caprese, pasta sauce or adding to the classic French vegetable soup Pistou.

Italian parsley is on every cook’s radar for so many dishes, and I chop many bunches in my food processor and freeze loosely in plastic bags. So easy to grab a handful for soup, meatloaf, meatballs, etcetera and return to freezer.

Red Wagon Plants offered a class in making herb salts which I took. If I recall, you can chop any favorite, or mixture, of herbs, and add to equal amounts of salt. The kind of salt is up to you — kosher, sea, table — whichever you prefer. Store in glass jars. I admit to buying their labeled mixes now. Tuscan and rosemary-garlic and tarragon are my go-tos.

You might notice I don’t mention cilantro; yes, I’m averse, but when I feel it makes the character of a dish and mixes in, I will allow it. Like in homemade salsa.

Fresh-from-the-garden uses for herbs

include chervil on a green salad (a bit like anise) and dill, of course, for cucumber salad, tzatziki sauce in Greek dishes. Don’t forget pickles!

When processing herbs, you can freeze bundles of the trimmed stems from cilantro or parsley and roll in freezer paper to add later to soup or stocks. No waste.

Another way I preserve many herbs is in compound butters. Mix a single, chopped herb, or a desired combination, into softened butter and roll into a log on waxed paper or parchment. Twist ends. Freeze and slice off pieces for dishes all winter. I love tarragon butter on fish, scrambled eggs or chicken. Mixing the Mediterranean-flavored herbs like thyme or rosemary, gives your cooking toolbox a creative nudge. Frittatas love herbs.

Here’s a basic pesto recipe:

- Two cups of packed basil leaves
- 1/4 cup of pine nuts (or walnuts or almonds)
- 1 large clove of garlic
- enough olive oil for a creamy consistency.
- I like to add 1/4 cup of grated pecorino or parmesan when finished.

In your blender or food processor, grind basil, nuts and garlic, adding oil slowly to help it run smoothly. Don’t overprocess as

olive oil can become harsh. When you’ve reached a smooth but sturdy consistency, add grated cheese. Freeze as noted above in cups or bags.

I have experimented with rack of lamb over the years. Here is my version:

Purchase a “Frenched” rack of lamb, meaning ribs are trimmed down to meaty portions. Coat entirely with Dijon mustard.

In a bowl mix:

- 1 cup Panko breadcrumbs
 - 1 tablespoon minced rosemary leaves
 - 2 finely minced large cloves of garlic
 - salt and pepper to taste
 - 2 tablespoons cornmeal.
- Pat this mixture all over the prepared roast. Don’t forget ends and backside. Prop in a baking pan with bones up and roast at 400 degrees for approximately 20-25 minutes for medium. Adjust time to your liking.

Remove from oven, cover and rest for at least 15 minutes, as cooking will continue.

Slice into chops for serving. I like to offer with tomatoes provencal, roasted potato wedges and some in-season green vegetable.

I hope you’ll enliven your summer cooking with the garden’s bounty and extend the wonderful flavors well into the winter season as well.

Gardening

Pick-your-own-fruit etiquette

Bonnie Kirn Donahue
University of Vermont Extension

Planning to pick your own fruit this summer? Let's review some pick-your-own-fruit etiquette to keep in mind when you go.

Fruit farming can be a tedious and labor-intensive enterprise. Aside from the environmental unknowns that nature throws into the mix, growing fruit requires tons of care, including planning, planting, pruning, pest and disease management, harvesting, cleaning, processing, marketing and selling. Allowing the public to come and pick the crop adds another layer of complication to an already busy season.

What can customers do to be respectful farm visitors? Here are a few ideas.

Many farms will have their own guidelines, so pay close attention to signs and farm employees' directions to understand what expectations they have. For example, farms may have a no-dog policy for food safety reasons as well as for the enjoyment of all visitors. It is important to adhere to these and other farm policies when visiting these farm businesses.

When you arrive, there likely will be specific places designated for the public to park. Drive cautiously as farms are active worksites with different rules than the roadway. There may be a gravel surface to park on, or you may be parking in a grassy field with uneven ground.

Once you get to the entrance, look for

farm employees who will direct you to the area that is ready to pick. Often there are multiple crops growing, with different purposes and degrees of ripeness, so the farms will have a very specific area where they will allow the public to pick.

Grab as many farm-provided containers as you think you may need. Some establishments will let you bring your own containers, but be sure to check first, and be prepared to weigh them at the farmstand before picking.

Once you start picking, take a close look at each piece of fruit before you pick it. This is more important for high-value fruits, such as peaches, plums and pears, but also applies to other crops including apples, strawberries, blueberries and raspberries.

Does the fruit have a bruise, broken spot or is part of it still green?

Instead of picking and tossing unwanted fruit on the ground around the tree or the berry patch, make sure that you know how the farm wants you to handle this. Rotting fruit can attract unwanted pests and diseases, so there is likely a preferred protocol in place at the farm for damaged or unripe fruit.

While tasting fruit is part of the appeal to u-pick, keep this in moderation. Eating lots of u-pick fruit without paying for it first can certainly have an impact on a farm's income. Again, each farm may have its own guidelines for how to handle this, but to play it safe, wait to taste until after paying for what you picked. Then, enjoy.



Photo by Bonnie Kirn Donahue

Visiting a pick-your-own operation to pick strawberries and other berries is not only a fun, family summer activity but also a great way to support local growers.

Be sure to dress for the weather. Bring along a hat, bug spray, sunscreen and water to keep hydrated.

Finally, remember to have fun. Picking your own fruit can be a joyful experience to share with people close to you.

Often farms offer more than just fruit, like selling value-added products such as jams and sauces or shortcake biscuits, pies and other baked goods. Some offer entertainment including live bands, corn mazes, tours and even food for lunch.

Each farm has its own unique spin on what they offer. Summer is a wonderful time of year to get out to support our local farmers and their hard work. To find a pick-your-own farm in your area, go to vermontpickyourown.org.

(Bonnie Kirn Donahue is a University of Vermont Extension master gardener and landscape architect from central Vermont.)

Keeping your plants hydrated, responsibly

Amy Simone
University of Vermont Extension

Water is a precious resource, and we should do what we can to conserve it. It is possible to keep our outdoor plants well hydrated while also being judicious about our water usage.

If adding plants to your flowerbeds or landscape, choose the right plants for the location's moisture conditions to ensure success from the start. Add some compost to the planting area, which will aid in the retention of water in the soil. Cover any bare soil with mulch, or better yet, plant ground cover plants, which will help to keep the soil cooler and hold in more moisture.

At this point in the season, you may be planting additional vegetable seeds such as lettuce, beans or carrots for succession planting. Providing them with consistent moisture is necessary to break down their seed coats and ensure germination. Recent flower or vegetable transplants should be watered daily for the first week or two after planting.

Pay attention to your vegetables, berries and flowers as they work hard producing for you. Giving them more water while they are actively growing will help them thrive.

Remember that container plants are limited to the moisture available in the small quantity of soil in their pots. Plan to check them daily and soak the soil as needed.

You can help established plants be as resistant to drought stress as possible by watering them less frequently but more



Photos by Amy Simone

Left: Container plants are limited to the moisture available in the soil in their pots, so monitor these plants daily and soak their soil as needed. Right: Water at the base of the plants to direct water to the roots, not on the leaves.

deeply. Saturating the soil to a depth of 6 inches will encourage the plants to develop a deep root system. The same principle applies to your turfgrass plants, which will grow deeper roots if you cut them at a height no shorter than 3-4 inches tall.

Rain hopefully will provide a majority of the inch of water per week (2 inches if it is especially hot and dry) that your plants require. Water as early in the day as possible so more water soaks into the soil and is available to the plants' roots. The cooler morning air will cause less water to evaporate than watering in the heat of the midday sun.

While watering, direct the water to the soil around the base of the plant. Avoid getting the leaves wet or having soil splash onto the foliage. Moist foliage unfortunately puts the plants at risk of attracting fungal diseases and

pests such as slugs.

Using soaker hoses is an excellent way to concentrate the moisture where it is needed with less water lost to evaporation. If you can install an irrigation system, ensure that it senses existing moisture so as not to waste water. Monitor where the sprinklers are directed to avoid watering the sidewalk.

Rain barrels and dehumidifiers collect water that can be recycled back onto thirsty plants. However, do not use water from rain barrels derived from roof runoff on edible plants due to the risk of contaminants.

Stay in tune with your plants' thirst clues so you are giving them exactly what they need, when they need it.

(Amy Simone is a University of Vermont Extension master gardener from South Burlington.)



**The Town of Charlotte
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AND AGENDAS**

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Regular Selectboard meeting
Monday, July 22, 6:30 p.m.

Town's Elected Auditors meeting
Tuesday, July 23, 4:30 p.m.

**Charlotte Conservation
Commission meeting**
Tuesday, July 23, 7 p.m.

Library Board meeting
Wednesday, July 24, 6 p.m.

Development Review Board
Wednesday, July 24, 7 p.m.

Planning Commission meeting
Thursday, July 25, 7 p.m.

Recreation Commission meeting
Monday, Aug. 5, 5:30 p.m.

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Could Charlotte become a regenerative community?

Ruah Swennerfelt
Contributor

Ever wonder what people are talking about when they talk about “regeneration”? Currently applied to fields as diverse as ecology, spirituality, health and economics, regeneration has become a bit of a buzzword lately.

Defined by Merriam-Webster as the “renewal or restoration of a body, bodily part, or biological system,” Don Hall, author of “The Regeneration Handbook: Transform Yourself to Transform the World,” argues that we might come to understand regeneration more broadly as the “act of helping to bring something back to life — ourselves, our communities and, ultimately, the Earth.”

Hall will speak at the Charlotte Library at 7 p.m., Wednesday, July 17.

In the face of mounting environmental, economic and social crises, Hall, a long-time activist with the international Transition Towns Movement, observes that “more and more people genuinely want to help bring about a just and regenerative future, but feel overwhelmed or don’t know where to start.”

“Fortunately,” Hall said, “there are so many things we can do right now to make a real difference, starting wherever we are.”

According to Hall, a regenerative community might look like one where there’s an abundance of small farms and gardens, a vibrant culture and economy powered by sustainable local businesses, solar panels on every rooftop, more bikes than cars, good public transit and plenty of spaces to gather and commune with nature. It would also be a place where people from all walks of life regularly come together to dream, discuss and design their own destiny.



Courtesy photo

Don Hall will be talking about his book ‘The Regeneration Handbook: Transform Yourself to Transform the World’ at the Charlotte Library on July 17.

For more information, you can visit Hall’s website, evolutionarychange.org, where you can pre-order his book, subscribe to his blog and find other upcoming events. In these increasingly uncertain times, one thing’s for sure: we’ll be hearing a lot more about regeneration in years to come.

Matched pair



Photo by Caden Asher Anderson

After a barred owl gave birth near his home, 12-year-old Caden Anderson was able to get this photo of two of her owlets.

Info, dates of Green Mountain Bicycle Club July rides

Contributed

Here is the Green Mountain Bicycle Club's rides for the rest of July. Please remember these important things about riding with the club:

- All riders must fill out one waiver of liability per season.
- Although it isn't mandatory, we ask cyclists to sign up online prior to doing a Green Mountain Bicycle Club ride.
- All riders must wear helmets and obey the rules of the road. Please do not ride two abreast if there is traffic in either direction.
- In the event of inclement weather, ride leaders will notify those who have signed up in advance and post to the listserv if the ride is being cancelled no later than two hours before the start of the ride.
- Riders below the age of 18 must have a signed waiver from a parent.
- E indicates an easy ride, M is for moderate, and S is for strenuous.
- Rides begin promptly 15 minutes after the meeting time.
- All riders should carry some basic tools including a pump or CO2 cartridge, tire levers and a spare tube or patch kit.
- Social rides are more leisurely versions of the mapped ride — usually the shorter route — with longer food breaks. Always contact the social ride leader before the



Photo by Lee Krohn

ride to make sure those versions of the ride are taking place.

All riders are required to sign our annual waiver which is available at thegmbc.com. We also request, but do not require, cyclists to sign up for each individual ride so our ride leaders know how many people to expect.

Date: Sunday, July 16
Ride: Not Quite Quebec — 51 (M) and 64 (M/S) rides on low traffic roads near the Canadian border. The route crosses the Missisquoi River twice and travels along the shore of Lake Carmi.
Meeting Time: 8:45 a.m.
Meeting Place: Tractor Supply Company

at exit 20 off I-89
Leader: Dave Merchant — 802-825-3808 or merchant59@gmail.com
Co-Leader: Joyce McCutcheon — 802-734-4999 or mellowmiti@aol.com

Date: Saturday, July 20
Ride: Gravel ride TBD
Meeting Time: 9:15 a.m.
Meeting Place:
Leader: Brian Howard - 802-304-0610 or bjhowd@gmail.com

Date: Sunday, July 21
Ride: Pleasant Valley Voyager — The 30-mile (M) short loop takes appropriately-named Pleasant Valley Road. The 50-mile (M/S) version adds Hogback Road which is equally beautiful.
Meet Time: 9:15 a.m.
Meeting Place: Brown's River Middle School
Leader: Matt Kuivinen - 802-881-9045 or mattkui@earthlink.net
Co-Leader: Ed McSweeney — 802-522-5505 or edmc32@gmail.com

Date: Sunday, July 28
Ride: Possible rain date TBA
Meeting Time: 8:45 a.m.

Calendar

Send your events two weeks in advance to news@thecharlottenews.org.

The Buck Hollers
Thursday, July 11, 5:30 p.m.
Grange on the Green on July 11 will feature The Buck Hollers and their high-energy, up-tempo tunes and heartfelt ballads on the Charlotte Town Green. This concert is sponsored by Philo Ridge Farm.

Charlotte Beach Party
Saturday, July 13, 5 p.m.
The annual town party will be at the Charlotte Town Beach. It is a pot-luck picnic with dinner served at 6 p.m. Please bring an item to share, your own utensils and beverages, and carry out all of your trash. No dogs, and free parking after 4 p.m. There will be local products courtesy of burgers from Fat Cow Farm, salad from Stony Loam, dessert from Adam's Berry Farm, Stones Throw Pizza and, courtesy of Elizabeth Moore of Ridgeline Real Estate, gelato from Backyard Bistro. As in the past, Fortin's Lawncare & Landscaping will be grilling and the Mystic Party Band will be performing. Questions: billandeva@gmavt.net. The rain date is the next day, Sunday, July 14.

Age Well luncheon
Tuesday, July 16, 11:30 a.m.
St. Catherine of Siena and Age Well are offering a luncheon for anyone 60 or older in the St Catherine of Siena Parish Hall, 72 Church Street, in Shelburne.



Photo by Bill Fraser-Harris

The annual Charlotte Town Party at the town beach is this Saturday, July 13, at 5 p.m. with food being served at 6 p.m.

The check-in time is 11:30 a.m., and the meal will be served at noon. There is a \$5 suggested donation. The menu: egg salad, coleslaw, spinach salad, Italian dressing, dinner roll, Congo bar, pears and milk. Entertainment by Gerry Ortego on guitar. Register by July 10. Contact Kerry Batres at 802-662-5283 or kbatres@agewellvt.org.

Birds of Vermont art reception
Thursday, July 18, 3 p.m.

Marcia Vogler of Charlotte is one of more than 50 artists whose work is part of the Birds of Vermont Museum's The Power of Perspective: Shifting Points of View art exhibit through Oct. 31. There will be reception to meet the artists on Thursday, July 18 at 3 p.m. Registration is optional at birdsofvermont.org/ special-upcoming. The exhibit poses and answers questions of how our bodies, ideas and assumptions might affect what we perceive, think about, imagine and

understand about birds. The Birds of Vermont Museum is open Wednesdays-Sundays, 10 a.m.-4 p.m.

Grange on the Green
Thursday, July 18, 5:30 p.m.
Nick Carter and Carol Wise will perform on the Charlotte Town Green as part of the Grange on the Green summer series. They will be playing originals as well as well-known folk music.

Charlotte Walks
Friday, July 19, 8:30 a.m.
Charlotte Walks is a way to get more familiar with Charlotte's public trails and meet other Charlotters. Every third Friday, meet for a walk at 8:30 a.m. Walks will generally last about an hour and will be led at an adult-walking pace. July's walk is Pease Mountain. This hike is moderately vigorous and includes forest trails with some change in elevation. Meet at the back of the Charlotte Central School's bus parking lot. Visit charlottegrange.org to learn the meet-up location each month. Sign up in advance if you'd like to be contacted if weather changes our plans by emailing charlottegrangevt@gmail.com.

Veggie share
Tuesday, July 23, 5:30-6:30 p.m.
Bring surplus garden harvest to Grange Hall, 2858 Spear St., to share and swap with neighbors. There will be a short vegetable fermentation demonstration by Jason Elberson of Sobremesa. No

CALENDAR

CONTINUED FROM PAGE 20

money is exchanged, and all are welcome to select vegetables. Participants in the swap can pick whatever they'd like for their families. If you want produce for your family and do not have anything to donate, you are welcome to just "shop." Any remaining items will be distributed by the Charlotte Food Shelf.

Music at the Beach
Wednesday, July 24, 5 p.m.

Picnicking before the Vermont Symphony Orchestra and Skylark perform at the Charlotte Town Beach begins at 5 p.m., Wednesday, July 24. The music starts at 6 p.m. It's free with a season beach or a paid day pass. If it rains the concert will shift to the Charlotte Senior Center. Questions: billandeva@gmavt.net.

Crops and Soils Field Day
Thursday, July 25, 10 a.m.-3:30 p.m.

Farmers can learn about the latest University of Vermont crop and soil research at the 2024 annual Crops and Soils Field Day 10 a.m.-3:30 p.m., Thursday, July 25, in Alburgh. The event features presentations by researchers and tours of ongoing crop and soil research trials at the Borderview Research Farm, 487 Line Road. Registration is required by July 23 at go.uvm.edu/2024annualfieldday or 802-656-8407. Farmers may attend for free while non-farmers are asked to pay \$25. A barbecue lunch catered by Susan LeClair Catering of St. Albans is included with ice cream donated by Ben and Jerry's. A guided tour of the farm will commence at 10 a.m. sharp and feature many of its research plots and experiments involving perennial grasses, cereal grains, hemp, hops, soybeans and dry beans, among other crops. Other trials test innovative new equipment and crop management strategies. To learn more about the field day, go to go.uvm.edu/conferences or email susan.brouillette@uvm.edu or call 802-656-7611.

Grange on the Green
Thursday, July 25, 5:30 p.m.

The final Grange on the Green concert will feature Forest Station & Friends playing lively bluegrass music.

Farm Stand Together
Sunday, July 28, 1-3 p.m.

Farm Stand Together is holding a family event at Adam's Berry Farm on July 28. There will be Americana music from Shady Rill, balloon artist Big Blue Trunk, face painting, baked goods and drinks for sale (proceeds support Farm Stand Together), a raffle for a hand-stitched tote from New Duds and pick-your-own blueberries and popsicles for sale from Adam's Berry Farm. Farm Stand Together distributes \$40,000 via gift cards to 300 food-insecure families to use for buying goods at 13 farm stands in order to eliminate barriers to food choice.

'The Mousetrap' auditions
Sunday, July 28, 4 p.m. & Tuesday, July 30, 6:30 p.m.

The Valley Players will hold auditions for Agatha Christie's "The Mousetrap" on Sunday and Tuesday, July 28 and 30, at the Valley Players Theater, 4254 Main St. (Rt. 100), Waitsfield. Part murder mystery and part psychological thriller, this is the world's most successful and longest-running play. Auditions will consist of reading scenes from the play with no need to memorize anything, but a familiarity with the script is recommended. For more information email ruthann@valleyplayers.com.

Festival of Fools
Friday-Sunday, Aug. 2-4

Burlington's Festival of Fools returns for the first weekend in August with dozens of internationally acclaimed street performers, musicians and other artists, including Moon Hooch, an explosive horn-and-percussion trio from Brooklyn; Street Circus, a circus spectacle with an award-winning show that has traveled the world, won awards and entertained millions of people; Billy Kidd, a magician who excels at sleight-of-hand, close-up magic and stage magic; and Mutts Gone Nuts, talented four-legged performers whose hilarious dog hijinks leave audiences howling for more.

Vermont Genealogy Day
Friday, Aug. 9, noon-2 p.m.

The Vermont Genealogy Day or Day of Remembrance will be celebrated at the



Courtesy photo

Marcia Vogler of Charlotte is one of more than 50 artists whose work is part of the Birds of Vermont Museum's The Power of Perspective: Shifting Points of View art exhibit through Oct. 31.

town hall in Concord. Started in 2010, the event is intended as day to honor everyone who is no longer with us. For more information call 802-578-4225.

Vergennes Day
Saturday, Aug. 24, 10 a.m.-3 p.m.

Vergennes Day is an annual celebration featuring over 60 vendors in the city park. The event includes live music on the bandstand, a pancake breakfast, Lions Club chicken barbecue and the Little City Road Race. For the kids, there is a bubble pit at the fire station and horse and wagon rides. There will be merchant sales and more throughout the Little City. More at vergennesday.com.

Bristol Harvest Festival
Saturday, Sept. 28, 10 a.m.-3 p.m.

Bristol will hold its 25th Bristol Harvest

Festival on Sept. 28, featuring more than 70 vendors displaying local crafts and terrific food options. All day there will be live music at the Bristol Town Green bandstand with kids' activities and a handicap accessible children's playground.

Car show & fall festival
Sunday, Oct. 13, 10 a.m.-3 p.m.

Middlebury holds its third annual Car Show & Fall Festival on Sunday, Oct. 13. Main Street will close to welcome 75 classic cars and trucks, including food trucks, over 50 vendors, live music and raffle drawings. This event is fun for the whole family and free for spectators. More at addisoncounty.com/middleburycarfest.

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Library News

Summer reading may make reading a lifelong habit

Margaret Woodruff
Director

Summer reading programs provide a wonderful way for kids and their families and caregivers to enjoy some adventuresome reading this summer. According to the American Library Association, the benefits to readers in a summer reading program include:

- encouragement that reading becomes a lifelong habit
- drawing reluctant readers in by the activities
- helping children keep their skills up
- generating interest in the library and books.

And it being summer, the program can just be good fun and an opportunity for family time. Pick up your summer reading logs and check out the program offerings. Here's what's on deck for July.

Adventure Monday Mondays, 10 a.m.

The following activities are for age 7 and above. July 15 — Make a paracord survival bracelet; July 22 — Harvest the garden and cooking adventure; and July 29 — What would you do? Stories of survival.

All about the weather family program Monday, July 15, 5:30 p.m.

Ever wonder what it's like to be a weather forecaster? Join the weather curious for a presentation by the National Weather Service of Burlington and the National Oceanic and Atmospheric Association to learn about what these meteorologists do every day to keep you safe. All ages welcome.

Preschool story time Tuesday, July 16, 10 a.m.

Join the Charlotte Library for preschool stories, crafts and activities. No registration required. Age 2 and over.

Instrument Petting Zoo Tuesday, July 23, 10 a.m.

The Instrument Petting Zoo includes a wide variety of traditional acoustic instruments: The majority include stringed instruments like fiddles, ukuleles, guitars, banjos, mandolins, cellos and basses with the express purpose of letting young people play them.

Preschool free play Wednesdays, 10 a.m.

Play in the preschool years enables children to explore and make sense of the world around them, as well as to use and develop their imagination. Explore the sensory table, sorting, playing with blocks, playdoh — these are a few of the open-ended projects planned for Wednesday morning play-based learning at the Charlotte Library.

Babytime Thursdays, 9:30 a.m.

You're invited to an unstructured hour for parents, caregivers, and babies to play, explore books and chat in the young children's area. Ages birth to 18 months.

Programs for adults

Friends of the Library Book Sale Sunday, July 14, 10 a.m.-2 p.m.

High-quality selections for all ages.

Stillwater meditation Saturdays, 9 a.m.

Poetry and meditation are offered freely and in person to the Charlotte community. Come for quiet reflection, contemplation and gentle meditation instruction. Respect for all beings and faiths is a foundational quality of our time together. Beginning and experienced meditators are welcome.

Music with Zachary DeFranco Saturday, July 13, 1 p.m.

Enjoy old-time and Irish music performed by Zachary DeFranco. He'll take time to discuss the instrument history as well as the history of the tunes being played.

Mystery book group Monday, July 15, 10 a.m.

"Everyone in My Family Has Killed Someone" will be discussed by the mystery book group. Copies available at the circulation desk.

Better Together book club Wednesday, July 17, 7 p.m.

Instead of a discussing a book, give and get summer reading suggestions. Come be part of a supportive group talking about parenting and more.

Recurring programs

Book chat Wednesdays, 3 p.m.

Meet each week to discuss new books, old books and books we might have missed. Each week, Margaret Woodruff selects a theme and highlights related titles from the library collection. No registration necessary.

Crochet & knit night Wednesdays, 5-6:30 p.m.

Claudia Marshall is your host for a casual weekly session of crocheting and chatting, knitting and catching up. Bring your project or start a new one with yarn and needles available at the library, along with plenty of books to instruct and inspire. For teens and adults.

Short story selections Wednesdays, July 17, 1 p.m.

Join library director Margaret Woodruff to discuss short stories old and new on the first and third Wednesdays of each month. Via Zoom at <https://tinyurl.com/9c398wyy>.

Library Garden Circle Wednesdays, 4:30-6 p.m. & Fridays, 8:30-10 a.m.

Enjoy tending gardens and seeing them respond? Like friendly conversation while you pull weeds? Appreciate learning from others' gardening experiences and sharing your own? The Garden Circle of volunteers who tend the library's educational gardens would love to have you join the Friday morning group work. Experienced and new gardeners welcome. Come every time or as often as you can. Sign up at seeds@charlottepubliclibrary.org, and you'll be contacted if plans change due to weather, etc. Coordinated by garden stewards Karen Tuininga and Linda Hamilton.



Photos by Scooter MacMillan

Don't forget the Friends of the Library book sale on the porch this Sunday, July 14, 10 a.m.-2 p.m. From left, Janice Heilmann, Lynn Cluff and Nan Mason were busy receiving and organizing donated tomes on Saturday, June 29.



Bridget and Leo O'Brien came from South Burlington for Let's Lego at the Charlotte Library. Leo said he has an actual Lego table in his bedroom.

Library contact information:

Margaret Woodruff, director
Cheryl Sloan, youth services librarian
Susanna Kahn, tech librarian
Phone: 802-425-3864
Email: info@charlottepubliclibrary.org
For the latest information about programs, books and activity kits, sign up for the newsletter at <https://tinyurl.com/n5usd25r>.
The Charlotte Library Board of Trustees

meets the first Thursday of each month at 6 p.m. unless otherwise rescheduled following the Opening Meeting Law. Due to the Independence Day holiday, the next meeting is rescheduled for Wednesday, July 24, 6 p.m. Please contact the library or visit the library website (charlottepubliclibrary.org) for more information.

Senior Center News

SCHIP grant makes senior center more hearing accessible

Lori York
Director

Thanks to a grant from Shelburne, Charlotte, Hinesburg, Interfaith Projects (SCHIP), the senior center is able to make programs more accessible to people experiencing hearing loss. The mission of SCHIP's Treasure Resale Shop is to turn life's discards into hope for organizations in our communities.

With these funds, the senior center purchased new instructor headsets and an improved sound system that has already provided a drastic improvement for the participants. Several of the participants have said they did not realize how much they were missing by not being able to hear the instructor.

The Charlotte Senior Center offers a wide range of activities for active and engaged seniors age 50 and older. Consider spending some time at the senior center, whether it is joining a language conversation group, playing board or card games, participating in an exercise class or going on a birding or kayak trip.

Outdoor activities

Birding trip

Wednesday, July 17, 9 a.m. departure

There is a wide range of birding habitats in Chittenden County. Join avid bird watcher Hank Kaestner and learn to identify the various bird species and habitats right here in Vermont. Group limited to 20 participants. Free. Registration required.

Learn to play pickleball

Saturday, July 20, 10 a.m.-11 a.m.

Pickleball allows you to work on your balance, agility, reflexes and hand-eye coordination without putting excessive strains on your body. Pickleball is a wonderful alternative for older players who used to play tennis, but have physical limitations such as hip, shoulder, knee or other joint problems. Bring folding chairs to watch how pickleball is played at the Charlotte Beach pickleball courts. Consider carpooling with friends. You will need a Charlotte Beach season or day pass to park. Afterward, there will be the opportunity to try out pickleball. Wear comfortable clothing and sneakers. Paddles will be provided. Questions? Call or text David at 802-425-4567. Free. Registration required. Rain date is July 27.

Walking, gentle hiking group

Thursday, July 25, 9 a.m.

Enjoy the beauty of nature. Come walk at a gentle pace with other seniors. The group will meet each month for a congenial nonstrenuous walk. Location to be determined based on conditions. Meet at 9 a.m. in the parking lot at Charlotte Senior Center. Questions? Contact Penny Burman at 916-753-7279. Free. Registration appreciated.

Women's kayak trips

Second & fourth Friday mornings

These kayak trips are for active women who share a love for exploring Vermont's many local lakes, ponds and rivers. Trips listed are tentative, dependent on water and weather conditions. To be placed on a master list of paddlers to receive trip information, email Susan Hyde at susanfosterhyde@gmail.com.

com. Free. Registration required.

Community events

July artist exhibit

Tom Wright and Liza Woodruff

Husband and wife, Tom Wright and Liza Woodruff will be exhibiting their artwork at the senior center from July 1-31. Tom is a fine artist creating abstract paintings with mixed media on paper and wood using mythological and psychological imagery. He attended the School of the Museum of Fine Arts in Boston and has exhibited in both Boston and Vermont. Liza is a children's book illustrator and artist. Work in this show will include nature themed silkscreen prints inspired by the Vermont landscape.

Programs

Play reading

Thursday, July 18, 1-3:30 p.m.

Join Sue Foley and Wally Gates for table-reading fun. No tryouts, no rehearsals, no critical reviews. The group meets monthly and is for people who enjoy reading plays aloud or listening to others perform. Each month a play is selected, parts are assigned and scripts are distributed. It is suggested that a good way to test the waters is to attend a session as a guest audience. If you have any questions or would like to sit in, please contact Sue at ssnfoley@icloud.com. Free. Registration required.

Beginner watercolor workshop

Saturday, July 27, 10 a.m.-12:30 p.m.

If you've always wanted to try watercolor but were too intimidated, this is the class for you. How do you paint our fantastic gray and white Lake Champlain rocks called Iberville Shale? In this workshop you will try a few techniques and you will take home your own painted rock cairn. Class limit 10 students. For more information about Ginny Joyner, check out her website at ginnyjoyner.com. Cost: \$40 plus \$6 supply fee. Registration and payment required by July 24. The supply fee is paid directly to the instructor.

Backgammon league

Tuesdays, 6-8:30 p.m.

Backgammon is a tactical table game with a 5,000-year history. The group welcomes players at all levels. If you have questions, email jonathanhart1@gmail.com. Cost: \$3. No registration required.

Brain games

Fridays, 2-4 p.m.

There are many ways adults can stimulate their brains to increase mental health, improve memory skills and contribute to overall well-being. Research finds that positive interaction with others and engagement in stimulating group activities sharpens cognition and increases memory ability. Join the group to play various games, share laughter and enjoy one another's company. Some games are available, but also feel free to bring your own games. Free. No registration required.

Creative arts & crafts group

Wednesdays, 10 a.m.-noon

Come create, experiment, share ideas, encourage others and have fun with the Creative Arts & Crafts group on Wednesday mornings. Bring whatever creative endeavor



Photo by Lori York

Yoga instructor Heidi Kvasnak leads a yoga class at the senior center with the new headset and sound system.

you're working on, enjoy doing, or thinking about trying out—painting, drawing, writing, scrapbooking, coloring, origami, cardmaking, knitting—the opportunities are limitless. Any questions, call Katie Franko at 802-425-6270. Free. No registration required.

German conversation

Tuesdays, 3-4 p.m.

Möchtest du dein Deutsch üben? Come join this group to meet other German speakers and practice your German. No agenda, just a casual conversation. All experience levels are welcome. Questions? Contact Dan York at dyork@Lodestar2.com. Free. No registration required.

Pilates fitness

Tuesdays & Thursdays, 8:30-9:30 a.m.

Join Phyllis Bartling in this pilates class for folks 55 and over. It includes upper-body strength work with hand weights and mat exercises. You will work core muscles to improve balance, strength and posture. Cost: \$10 a class. No registration required.

Samba-canasta

Tuesdays, noon, & Fridays, 12:30 p.m.

Samba is a new version of canasta that has quickly become very popular due to its variety of melds, which keeps the game interesting. If you are curious to learn how to play Samba, call Sandy Armell at 802-425-3248. Free. No registration required.

Shanghai mahjong

Tuesdays, 12:45-3:45 p.m.

New to or experienced in the Shanghai style of mahjong, you are welcome to join this informal get-together. For questions email Nan Mason: anne.mason@uvm.edu. Free. No registration required.

Yoga strength-building practice

Wednesdays, 11 a.m.-noon

Join Heidi Kvasnak for an integrative practice that builds strength and stability while maintaining a sense of ease and spaciousness in both body and mind. You will practice longer-held postures that strengthen muscles, bones and core, as well as breath-led

flowing movement, including sun salutations. Prerequisite: Must be able to easily get down to and up from the floor with or without props. Cost: \$10 a class. No registration required.

Meals

Menus are posted on the website at charlotteseniorcentervt.org.

Monday lunches

Served weekly. Lunch is served 11:30 a.m.-12:30 p.m., or until the food runs out. Suggested lunch donation \$5. No registration required.

Weekly Age Well Grab & Go meals

Pick up on Wednesdays, 10-11 a.m., at the Charlotte Senior Center. Registration is required by Monday by 8 a.m. for the Wednesday meal. \$5 suggested donation but not required. To register, call 802-425-6345 or email meals@charlotteseniorcentervt.org.

Senior center info:

The senior center offers programs for adults 50 and older from Charlotte and surrounding communities. Priority is given to seniors, but programs are open to adults of all ages. Programs include weekly lunches, daily exercise classes and many opportunities to connect through board and card games and art and language programming. Interested in receiving a weekly reminder about what is happening? Sign up for the email newsletters at charlotteseniorcentervt.org. The "Week Ahead" email is sent out on Friday mornings with activities, lunch menus and special programs for the upcoming week.

Lori York, director, lyork@charlotteseniorcentervt.org

Tracy Brown, coordinator, tbrown@charlotteseniorcentervt.org

212 Ferry Road, Charlotte
802-425-6345
charlotteseniorcentervt.org

Follow the senior center on Facebook or Instagram at charlotteseniorcentervt.org.

Write Ingredients

Celebrate July: National-eating-celebrations month

Susan Ohanian
Contributor

July is the month for national eating celebrations. Consider:

- National Watermelon Month
- National Picnic Month
- National Ice Cream Month
- National Blueberry Month
- National Baked Beans Month.

It is also:

- Eggplant Month
- Corn Month
- Lasagna Awareness Month.

Some July days are singled out for attention to special foods:

- July 1 — National Gingersnap Day
- July 6 — National Fried Chicken Day
- July 7 — World Chocolate Day
- July 8 — National Ice Cream Sundae Day, National Frozen Pop Day, National Chocolate with Almonds Day and National Blueberry Day.

July 9 deserves special commendation. It is National Don't Put All Your Eggs In One Omelet Day.

On July 9, 2023, Joey Chestnut ate 62 hot dogs in Nathan's Famous Hot Dog Eating Contest at Coney Island. Chestnut was banned from the contest this year, so there was a new winner. A 26-year-old man from Chicago ate 55 hot dogs in 10 minutes.

In this same June 2024 Nathan's Famous event, a 35-year-old woman who is studying to become a dental hygienist, set a new women's record by downing 51 hotdogs. Her method was to eat two at a time. The newspaper of record, that prints the good, the bad and the ugly, offered the information that an ESPN commentator remarked, "Her style is like the prose of Eudora Welty."

&#^!!! Reading this stopped me cold. The ESPN guy is describing a woman wolfing down two hot dogs at a time.

Eudora Welty?

Eudora Welty, Pulitzer Prize, Presidential Medal of Freedom. Eudora Welty, whose house in Jackson, Mississippi is a National Historic Monument?

Her series of addresses at Harvard, published as "One Writer's Beginnings," is a great, great, great book. I can't fathom how her prose can be compared with jamming hot dogs down your gullet.

July 12 is National Eat Your Jello Day.

Put gelatin in a search at The New York Times and you get 2,279 results, leading off with "Jell-O Shot Renaissance." A close second place is Judge John Hodgman answering the question, "Should a 1960s mayo-gelatin-cottage-cheese-cabbage creature be revived?"

A Feb. 23, 2023, article: "Africa's Donkeys Are Coveted by China. Can the Continent Protect Them?" discusses the slaughtering of millions of donkeys by Chinese coveting the gelatin from the animals' hides that is processed into traditional medicines, popular sweets and beauty products.



Online, I couldn't make myself move beyond No. 5 in "220 Hilariously Wobbly Jello Puns," but those with a sense of humor (and a bit of nerve) will enjoy dipping into "The Great Gelatin Revival: Savory Aspics, Jiggly Shots & Outrageous Desserts" written by Ken Albala, a professor of history and food historian. He'll guide you into eating eggs Benedict in Champagne jello for breakfast, "bouillabaisse hors d'oeuvres for lunch and cantaloupe with roast duck and celeriac salad spritz that night, followed by Bronx cocktail gelatin cubes served over ice cream."

The book's 227 pages contain lots of history and lots of recipes, starting with lines from a comic opera by Francesco Berni (1497-1535):

"Never an evening, nor morning
Nor noon, nor night, do I not
contemplate
Uttering praises of gelatin."

Next, we find instructions by Bartolomeo Scappi, personal chef to Pope Pius V, for preparing jello with the feet of castrated sheep and calves.

Or you can go to "Caesar Caesar," a mashup of two classic dishes: the salad and the cocktail. Yes, instructions say to add gelatin to a mixture of vodka, crushed anchovies, Worcestershire sauce, Tabasco, Clamato, horseradish, mustard, croutons and four Romaine leaves. Enjoy.

The author says he knows all the jokes about fruit cake, but since he likes fruit cake, he mixes dried cherries, raisins, figs, prunes, cranberries, candied citron, walnuts and pistachios with a bourbon Old Fashioned cocktail and 2 1/2 tablespoons of gelatin.

A friend of the author happened to have a moose head in her freezer, which she shipped to him, and he prepared moose nose jelly for a TV crew shooting a film about him.

The first step is to briefly boil the nose and then, using thick sturdy tweezers, pull the hair out.

Then cook the dehaired moose head with a dash of vinegar, a tablespoon of salt, some aromatics on very low heat for 12 hours. No liquor involved.

The author claims the result is "rather mild ... nothing terribly strange," but he cautions to be sure to remove all those moose hairs.

Another recipe calls for two whole baby



Lasagna Awareness Month

octopus.

The nightcap is Froot Loops, Campari, gin, red vermouth, dried white mulberries and three packets of gelatin. The author says, "It looks stunning and tastes just as good."

As wise women say, "To each her own but don't put all your eggs in one omelet and leave the gin out of your Froot Loops."

Monday Munch
Monday, July 8 & 15,
11:30 a.m.-12:30 p.m.
Menus to be announced.

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