“The Power of Water: Greensboro’s Life Blood Yesterday and Today”

2016 Winter Panel Presentation
(Sunday March 6, 2016)

and

2016 Summer Exhibit
(Saturday June 25-September 3, 2016)

- Scrapbook -
LIQUID – WATER

Water travels through a plant into the cells and becomes part of chemical reactions which sustain life. When water travels up a plant in the small vessels, it is called capillary action.

GAS – VAPOR

Water leaves a plant through its leaves as vapor. This is called transpiration.
SOLID — ICE
As the air temperature changes, ice expands and contracts causing lake ice "booming"
LIQUID – WATER
Water dissolves oxygen and other chemicals, allowing reactions to occur in plants and animals which sustain life.

LUMSDEN’S DAIRY FARM
Larry and Sherral Lumsden have operated a dairy farm on Baker Hill for over 30 years. He calls it a "a non-profit organization"! They also have a small maple syrup operation.
A. B. DeBrune has taken the job of repairing the water pipes of the Greensboro Water Co., for the summer.

April 1921

The Greensboro Water Company have been granted papers of incorporation by the secretary of state and formally organized with the following board of directors: W. S. Ingalls, J. H. Barrington, N. H. Kaiser, E. A. Baker and W. W. Goss, and the directors elected W. S. Ingalls president; N. H. Kaiser vice president; G. M. Cuthbertson and B. M. Willey, treasurers. The capital stock is placed at $10,000, divided into shares of $25 each and the books are now open for subscriptions. Nearly one half the stock has already been pledged.

Mrs. H. N. Little was obliged to go to the hospital at Hardwick, Saturday, to undergo an operation for the removal of a tumor.

W. S. Ingalls, G. M. Cuthbertson and B. M. Willey were in St. Johnsbury Wednesday on business.

L. A. Jackson was in St. Johnsbury Monday and Montpelier, Tuesday.

Miss Ruth Collins is slowly improving.

The Cummings Construction Company of Ware, Mass., have several men working on the new dam at the Greensboro mill.
The Greensboro Water Company was organized last week by the election of the following directors: W. S. Ingalls, E. A. Baker, J. H. Barrington, N. H. Kaiser, W. W. Goss and at the meeting of the directors, W. S. Ingalls was elected president, N. H. Kaiser, vice president; G. M. Cuthbertson, secretary and B. M. Willey, treasurer. The capital stock is placed at $10,000 divided into shares of $25 each.
The Greensboro Water company held their annual meeting Thursday afternoon in the hose house. The following officers were elected: Clerk, B. M. Willey; board of directors, W. S. Ingalls, J. H. Barrington, A. E. Tolman, A. E. Jackson and J. D. Wilson; Treas., B. M. Willey; auditors, A. B. Cuthbertson, George Tolman, Ned Underwood. The auditors' report showed $923 of unpaid water rent.
The Greensboro Water Co. has declared and paid a dividend of four per cent on their capital stock, beside paying the interest on a debt of $3500 and applying the sum of $200 on the principal for the year 1913.
Officers of the Water Company—A Surplus Earned Last Year.

(Geo. A. Porter, Correspondent.)

The annual meeting of the water company was held at the hose house Tuesday afternoon and the following officers elected: G. A. Porter, clerk; B. M. Willey, treasurer; W. S. Ingalls, A. E. Tolman, J. H. Barrington, A. E. Jackson and T. M. Silver, directors. The auditor’s report showed $703.02 rents collected and extenuated rents due of $556.92, which with a balance of $331.92 in the treasury last year makes the net resources $1,391.86, and the treasurer has paid out $788.71, leaving a balance of $603.15. The outstanding debt of the company above the stock is $5,770.

F. A. Messer of Montpelier was in town Tuesday with an electrical expert figuring on the expense of putting an electric motor in the creamery in place of steam power now in use.
SHADAGEE FARM

Brett and Marjorie Urie run a mid-sized dairy farm (c. 165 milk cows) on the Shadow Lake Road, selling, in addition to milk, their beef, eggs, and artisan cheese. They have 3 children – Meg, Trent, and Madison. Marjorie says:

"My ideal world would be to feed baby calves and make cheese"
Utility and Art in the Rural Landscape

Tom Kane

Increasing interest in the historic and cultural landscape has logically led to efforts by preservationists to seriously address differentiation in the landscape. While this process is underway, I would like to suggest the possibility that there are landscapes which are considered neither designed landscapes nor rural districts.

Designed landscapes have the connotation of high art. Rural districts suggest cultural patterns. This leaves a multitude of culturally important landscapes which might be called, for lack of a better term, vernacular. I will concentrate here on the agricultural landscape.

Design and Chance in the Agricultural Landscape

Certainly much of our agricultural landscape is beautiful. Call it bucolic, and it becomes romantic. Put these two views together, and they form the intrinsic ethic from which the idealized English Landscape School was derived. We are used to calling Capability Brown an artist while those who created the original inspiration for his work we call farmers.

We generally accept the thesis of aesthetic evolution from the Oriental occult to Poussin and Claude, to Addison and Pope, to Kent, Brown, Repton, and so on. But I'm reminded of Nan Fairbrother's wonderful observation in Men and Gardens where she questions the "discovery" of beauty in nature by the literati, and wonders if the shepherds and farmers hadn't been sharing this beauty for millennia.

Here is a personal anecdote. For the past fifteen years I have felt compelled to take photographs of a particular piece of farmland near my home in Vermont. There are many beautiful farms in Vermont, but this one seemed a work of art. Last year my daughter, who sugars there every year, told me that it did not look this way by chance. After talking to Ted Perron, who inherited his father's dairy farm, I agreed with her assessment.

I asked Ted if he left the birch copse, when he cleared the last field, to shade the cattle. He said that he left them because they were beautiful. And then he told me about his father.

Oscar Perron was raised in St. Alban, a rural area in Quebec. He followed his older brother in the stone-cutting trade and became a mason. He worked on the great church in Chicoutimi on the Saguenay where he taught himself to read and write.

After the First World War, he moved to the granite quarries in Vermont, first to Barton and then to Hardwick. Disillusioned by strikes and recently married, he bought an 80-acre farm with twelve milking cows in nearby Greensboro. Knowing little of farming, he discovered too late that a 10-acre field could not support his cows. He made do with sugaring, cutting ice, and odd jobs while spending most of his life clearing woods for fields and adding to his small holdings.

The way in which he did this suggests the artist. He shaped a beautiful sugar bush, left a copse or two, and articulated the perimeter of his fields with a sense which considered more than the usual rock outcroppings, wetlands and steep slopes. He constructed more ponds than necessary because as Ted says, "He liked ponds." In his later years, after Ted took over the farm, he devoted himself to trimming his copses and the forest edges of his fields.

What clues are there in this man's character to lead to this performance? He was the local checkers champion. He was a violinist who didn't get along with the Yankee fiddlers but played alone in the woods. Eventually a violinist from the New York Philharmonic took a summer place on nearby Caspian Lake after which they both played together in the woods. He started his two sons and daughter constructing an extensive model of a farm community next to the chicken house.

The ethic is still there. The flower gardens are still there and maintained, along with the landscape and 30 milking cows, by Ted and his wife Nan and his sister Ida. Ted was one of the few Vermont farmers to sign up with a state land-use program guaranteeing current use in perpetuity.

A recent State Foresters' report suggests a more than pragmatic view. "The aesthetic quality of the farm, sugarcane, and woods is excellent. The value is important to the landowner and should be addressed when possible."

How many artists are there among farmers? Is not every farm in some way planned, which is to say designed? Just as in the world of the arts, some farmers are better than others. Is not the difference something like the perceived difference between the fine arts and arts-and-crafts? And certainly some of the latter are more highly prized than some of the former.
SKUNK HOLLOW FARM
Wayne Young is the farm manager for the Freeman Estate and produces over 100 gallons of syrup from their farm each year.
Karen Creighton
Water Supply Compliance Coordinator
Vermont Department of Health
PO Box 70
Burlington, VT 05402-0070

Dear Ms. Creighton:

In reply to your letter of November 15th, I feel you are being harsh and unfair to reprimand us for an error that was caused by your laboratory.

On October 16, 1990, Dr. Woodruff sent in a sample which your lab received on the 17th. Some ten days later the report came saying that there was a problem at the lab with the processing. This would make it well into the last week of October. Since samples can really only be mailed in on a Monday or Tuesday in order to allow the lab time for processing, how do you expect that we would get another sample to you in the month of October? Another sample was sent on the following Monday, Nov. 5, the soonest it could be sent.

Since the lab made the error, the November 5th sample (which was 100% pure) should be counted as the November test.

If this pressure and heckling continues, I doubt that we will be able to find anyone willing to assume the duties of monitoring the Greensboro Fire District water system.

Yours truly,

Helen DeB. Lyles, Chairman
Prudential Committee

Copy to Michael Gates
Vermont Department of Health
March 19, 1974

Mrs. Helen Lyles, Clerk  
Prudential Committee  
Greensboro Fire District No. 1  
Greensboro, VT  05841

Dear Mrs. Lyles:

I have a copy of your letter to Mr. Stegner, which seems to close the transaction between the Stegners and the Fire District with the exception of my bill. As you have requested, I have enclosed an itemized statement for your payment.

I cannot close this matter without observing that in ten years of practice I have never, in a real estate transaction, encountered such testiness and quarrelsomeness on the part of a buyer. The point that you make in the March 18 letter regarding the date is simply incorrect. I enclose a copy of the lower left-hand corner of the map which I received from either you or Mr. Stegner. You will note the rubber stamp at the very bottom which indicates June 15, 1973. Since the stamp is the more specific, I simply put that date in for accuracy sake.

The main oversight and inaccuracy in this whole transaction has been in your instruction to me regarding the accurate name of the buyer of this property.

You failed to indicate that you had made that error until you extracted from me a promise not to charge the Fire District any more money for redrafting the deed and other papers.

I am very sorry that this transaction has apparently aggravated you, but I think that your attitude has no real basis. I will appreciate your sending me the Fire District's check for my enclosed statement as soon as possible.

Very truly yours,

[Signature]

Richard C. Blum

RCB/cds
Enclosure
cc: Mr. Wallace Stegner
To GREENSBORO FIRE DISTRICT, No. 1, Dr.

To Minimum Charges, Semi-Annually in Advance:
Faucet ........................................ $...
Toilet .......................................... $...
Extra Toilet .................................... $...
Bath Tub or Shower ............................ $...
Extra Bath Tub ................................ $...
1st Horse or Cow, at 50c each .............. $...
Additional Stock, at 25c each ............... $...
Maintenance Charge ........................... $1.00
Work bills rendered ........................... $...
Total ............................................ $...
Arrearages ...................................... $...
Balance Due .................................... $...

Make checks to Greensboro Fire District, No. 1.

This bill is due and if not paid within 15 days, 5 Per Cent. will be added and water may be shut off. See back for regulations.

What leaky faucets, etc., cost you:

<table>
<thead>
<tr>
<th>Size</th>
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<th>Cost Per Quarter</th>
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<td>0</td>
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<td>$127.57</td>
</tr>
<tr>
<td>1-16</td>
<td>0</td>
<td>1350</td>
<td>42.52</td>
</tr>
<tr>
<td>1-32</td>
<td>0</td>
<td>283</td>
<td>8.74</td>
</tr>
<tr>
<td>1-64</td>
<td></td>
<td>83</td>
<td>2.61</td>
</tr>
</tbody>
</table>

Watch plumbing and leaking faucets.

NOTICE

Interference.—No person without authority from the Commissioners shall open any fire hydrant, close or open any gate or valve, make any connection with the pipe, or interfere in any way with anything connected with the water works. This rule shall not apply to members of the Fire Department when in the exercises of their duties as firemen.

If you remit by mail, and wish receipt, enclose stamp.

Received payment .................................., 19...

.................................................. Collector
WATER RATES, RULES and REGULATIONS OF THE GREENSBORO WATER COMPANY,
In Effect On and After July 1st, 1924.

1. Contract.—Every person taking water thereby assents to the following Rates, Rules and Regulations: and agrees to be bound by them and such other regulations as the Water Commissioners may hereafter establish.

For Horse Faucets, Semi-Annually.......... $4.50
For Horse Toilets, Semi Annually.......... 1.00
For Horse Bath Tubs, Semi Annually.......... 1.00
For Store Faucets, Semi Annually.......... 4.50
For 1st Horse or Cow Semi Annually.......... .75
For Each Additional Horse or Cow Semi Annually.......... .25
For Cottage Faucets for the Season.......... 6.00
For Cottage Toilets for the Season.......... 2.00
For Cottage Bath Tubs for the Season.......... 2.00

The above minimum charges shall be due and payable semi-annually in advance, or February 1st and August 1st of each year.

If charges are not paid within 15 days of the date of bill, 5 Per Cent. will be added to the bill and the water may be shut off, and a charge of $1.00 will be added if turned on again.

2. A representative of the Company may enter the premises of any taker to install, repair or examine pipes and fixtures and the manner of their use.

3. The Company shall not be liable for accident or injury of any kind, growing out of the use or failure of the Company water.

4. Application.—Every person desiring a supply of water must make application therefor to the board of Water Commissioners in such form as may be prescribed by them.

A.—The application must state fully and truly all the uses to which the water is to be applied. Should any further use be desired, permission must be obtained.

B. Each application must be made by the owner in writing of the real estate upon which the supply of water is desired, who will be held responsible for all water rates and charges.

5. Service Pipes.—Service pipes will be provided and maintained by the Water Company to the side line of the street.

A.—No service pipe will be laid or water furnished for less than eight dollars a year for each service.

6. Pipes and Fixtures.—A.—All pipes and fixtures must be examined and approved by the board or its agents before water is supplied to them.

B.—Notice of all alterations and additions must be given to the board before they are put in use.

C.—The pipes and fixtures must be kept in good order and repairs made whenever required by the board.

7. No person supplied with the water shall allow its use for any other purpose than that stated in the application. The water must not be left running to prevent freezing, or kept running at any time longer than necessary for proper use, unless otherwise provided for by the board.

8. The use of hose or washing automobiles will not be allowed without permission of the directors.

9. Stoppage.—The Board and its agents will have the right to stop the water from any pipe for repairs or other purpose without notice. No allowance will be made for such stoppage.

10. Abatements.—A discount for vacancies, if not less than two months, will be allowed, provided written notice is given to the Water Commissioners at the time of vacancy and re-occupation.

11. Penalties.—For violation of or failure to comply with any of the foregoing regulations, including, payment by any water taken, the Board may order the water shut off from such service, although two or more parties may receive water through the same pipe. If shut off for such reason the water will not be turned on again, except for upon full compliance with the regulations and the payment of one dollar.

12. Reservations.—The Water Commissioners reserve the right to change the foregoing rates and regulations at any time, and to make such variations from the foregoing rates in special cases as the amount of water used in any case may render just and necessary.
PER'S SMOKED OF VERMONT

PER COURTNEY "HOT SMOKES" ATLANTIC SALMON, STEELHEAD TROUT AND CALAMARI. THEY ALSO FEATURE GMO-FREE SMOKED FISH SPREAD AND A SMOKED "BACON OF SEA" (CALAMARI) DIP, MADE BY LYNETTE COURTNEY. THEY ALSO HAVE MADE SALMON AND OAT DOG TREATS IN THEIR GREENSBORO BEND BUSINESS.
Josh Karp and Maria Schumann tend an organic orchard and sell many different kinds of apples. They also keep bees and make honey, and sell lamb from their herd of sheep. They have two sons, Anselm and Ira.
Jasper Hill Cheese

Founded by Andy and Mateo Kehler, this working dairy farm with an on-site creamery now employs 80 people. Their underground facility, the first cheese caves in the U.S., age their own cheeses from 45 Ayshire cows, as well as others from local producers. Andy and Victoria have 3 sons: Charlie, Thomas and James; and Mateo and Angie have one son and one daughter, Reed and Zola.
Jasper Hill is a working dairy farm with an on-site creamery in the Northeast Kingdom of Vermont. An underground aging facility maximizes the potential of cheese made at the creamery, as well as those made by other local producers. Leftover whey from the cheesemaking process is fed to heritage breed pigs, roaming the woodlands beyond the cows’ pasture.

Jasper Hill Farm milks about 45 Ayrshire cows. While Ayrshires are not a high production breed, their milk has a high solids content and small fat globules, making it exceptional for cheesemaking.

We are a pasture-based dairy; in our climate, this means that the cows are on pasture roughly from May through October, or as long as weather keeps pasture grasses growing. In the winter, our cows are fed dry hay and a small amount of supplemental grain to maintain digestive health and regulate milk components.

Jasper Hill’s mission is to make the highest possible quality products in a way that supports Vermont’s working landscape. We are driven to be the standard bearer of quality and innovation in the artisan cheese industry while promoting our regional taste of place.

Visit our website at www.jasperhillfarm.com for more information.
2013
Thanks for another great year...

Happy Holidays!
From all of us at
Jasper Hill
LIQUID – WATER

Lake turnover – In the spring and fall, the surface water becomes its densest at 4 degrees Celsius causing the surface layer to sink and bring oxygen to the bottom of the lake.
LIQUID - WATER
Lake turnover - In the spring and fall, the surface water becomes denser at 4 degrees Celsius, causing the surface layer to sink and bring oxygen to the bottom of the lake.

Tip up for Ice Fishing
Arnold Hall

1960's Fly Fishing Rod
Arnold Hall
ELIGO LAKE FISH
Lake Trout
Bass
Pickerel

LONG POND FISH
Pickerel
Pike
Perch
Pumkinseed
Bluegill
CASPIAN LAKE FISH

Brook Trout
Lake Trout
Brown trout
Rainbow Trout
Shiners/Minnows
Brown Bull Head/Bull Pout
Pumpkinseed
White Sucker/Longnose Sucker
Landlocked Salmon
Yellow Perch
Rainbow smelt
Bass 1945
Wes Averill

Photos from the Henry Merrill Collection

August 2, 1911 – Constance, Jack, Elizabeth and Mildred

Warner Davis
LIQUID — WATER

_Buoyant force_ — An object floats when it displaces its weight with the same weight of water.
Upthrust of the water

Weight of the boat
LIQUID – WATER

Buoyant force – An object floats when it displaces its weight with the same weight of water.
Meeting - August 9, 1897

Members of the Greensboro Yacht Club had their first meeting of the season August 9, 1897.

Present were the following members: Messrs. Sanger, Higginbotham, E. H. Slick, Lantz, King, Potter, Akin, Wm. Nicely, Chapmen, and Daubon. Commodore Daubon presided at the meeting.

Mrs. Nicely gave the treasurer's report.

The balance on hand at the start of the summer schedule was $11.46. From this sum $5.60 has been applied to the engraving of the cup and $6.00 to the time-keeper for the July races, leaving a balance to date of $4.08.

The first matter of business was the question of revising handicaps. Considerable discussion followed concerning the present handicaps for Mr. Potter and Mr. Akin.

A motion was made by Mr. Lantz that a review of handicaps be made by Mr. Jerry King and Mr. King Sr. The motion was unanimously carried.

The Commodore introduced the subject of race regulations concerning the question of the number of races required for a boat to qualify for the...
### Sunfish Regatta Winners

<table>
<thead>
<tr>
<th>Position</th>
<th>Skippers</th>
<th>Owners</th>
<th>Boats</th>
<th>Elapsed Time</th>
<th>Corrected Time</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Gutenberg</td>
<td>Beckert</td>
<td>Comet</td>
<td>82:19</td>
<td>82:19</td>
</tr>
<tr>
<td>2</td>
<td>Smith</td>
<td>Dave</td>
<td>Catfish</td>
<td>82:34</td>
<td>82:34</td>
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<tr>
<td>3</td>
<td>Swartz</td>
<td>L.</td>
<td>Catfish</td>
<td>82:19</td>
<td>82:19</td>
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<tr>
<td>4</td>
<td>Bickford</td>
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<td></td>
<td>DNF</td>
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<tr>
<td>6</td>
<td>Gray</td>
<td></td>
<td></td>
<td>DNF</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Smith</td>
<td>Mrs.</td>
<td></td>
<td>DNF</td>
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<tr>
<td>8</td>
<td>Reynolds</td>
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<td></td>
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### Greenbrier Yacht Club Race Results - Aug. 31, 1966

<table>
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<tr>
<th>Position</th>
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<th>Owners</th>
<th>Boats</th>
<th>Elapsed Time</th>
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<td></td>
<td></td>
<td>DNF</td>
<td></td>
</tr>
</tbody>
</table>

**Note:** The table includes various positions, skippers, owners, boats, elapsed times, and corrected times. The table is organized in a tabular format with columns for position, skippers, owners, boats, elapsed time, and corrected time.
PORTER BROOK OUTLET
LODGEE PADDLE BOAT

The "Dorothy" at Dewhurst-Lyman cottage
Aspenhurst, Greensboro ca. 1900-20
from Anne Waterman Mattill
Excellence in Lake Protection

This Aquatic Nuisance Species Proactive Award is presented to the Greensboro Association on July 17, 1998, for implementing a diverse program to prevent the spread of Eurasian watermilfoil, zebra mussels, and other aquatic nuisance species. Through numerous innovative ideas and countless volunteer hours, the Greensboro Association has set an example of proactive lake protection against a very real threat. As part of LakeFEST '98, the Agency of Natural Resources is pleased to honor the Greensboro Association and express its appreciation.

Barbara Ryeles, Secretary
Agency of Natural Resources

Cerise Dumesme, Commissioner
Department of Environmental Conservation
What Lives in Our Lakes and Ponds?

Can You Find them?

Sunfish
Perch
Newts
Bullfrog Pollywog
Crayfish
Rock Bass
Hill Farmstead Brewery

Shaun Hill started his brewery on his family farm in North Greensboro. The Brewery is a Mecca for beer lovers from all over the world. Hill Farmstead Beer has been ranked no. 1 in the world two years in a row (2015 and 2016), topping more than 22,500 other brewers.
CRAWDADS

The crawdad is a freshwater crustacean that looks like a miniature Maine lobster. Many species are found in ponds and streams all over North America where they are also known as crayfish or mudbugs. The proper name "crayfish" is a corruption of the French word écrevisse.

One time in a market in Mexico I saw some tiny one-inch crayfish for sale. The woman who was selling them called them camarones del río (river shrimp). She had cooked them with lemon and chile. They were quite delicious eaten whole, shell and all. In the Deep South, especially in the bayou country of Louisiana, crawfish grow quite large (6 inches or more in length) and it is here that crawfish cooking and eating is a favorite activity.

How to Catch, Cook and Eat Crawfish

The simplest way to catch a crawfish is to get a line and a pole and a little piece of bacon, fish, or other stringy meat for bait and then go down to your neighborhood crawdad hole. (This could be a deep spot in a creek, a shallow part of a pond or river, or a pool in a swamp.) Tie one end of the line to the pole and the other end to the bait. Cast the bait out into the hole and let it sink to the bottom. When a crawfish takes the bait, slowly pull it in and quickly (but carefully) grab the crawfish or scoop it up with a net. If you're serious about crawfishing you can buy special nets and traps made just for this purpose.

Cook the crawfish. Boil them in a pot of water for about ten minutes with spices like chile, bay leaves, mustard, celery seed and cumin. Pour off the water and eat them while they are hot. To eat the crawfish: break the head section away from the segmented tail section. As they say in Bayou country:

Squeeze the Jall and suck the head:
Most of the meat is in the tail. Pinch or squeeze the end of the tail and this will push the meat out of the shell. To obtain the rich flavored broth in the head section place the open end of the shell to your lips and suck it out.

C'est bon!
RIVER AND POND HOMES

Kingfisher's burrow

Digger

Water spider

Snail

Rivers and ponds are home to a wide variety of wildlife, and these habitats provide a rich source of food for many animals. River animals like to hunt in the mud, where insects, crabs, and other small creatures live. Pond-dwelling animals, such as ducks and turtles, find food in the shallow waters and along the edges. The burrows of animals like the otter and beaver provide shelter and homes for many species. The water spider, with its web and its ability to catch fish, is an important predator in these environments. The river is also home to a variety of fish, including the kingfisher, whose burrows provide a safe place to raise its young. Overall, rivers and ponds are vital ecosystems that support a diverse range of life.
Orleans County War.

April 24, 1912

The Greensboro Water Company have engaged Ben Demas to dig the ditch and cover the pipe and Stafford Brothers of Stowe to lay the pipe. The work is already commenced.
The Greensboro Water Co. at a special meeting of the stockholders voted to purchase a spring of Harry Olmstead and are now ditching for the pipe for it and the spring bought of N. H. Kaiser, and when brought into the reservoir will, it is hoped, relieve the water shortage of the village.
Contractor Demers has completed the reservoir for the Greensboro Water Company and the water was let into it Saturday. The reservoir is 250 feet long by 150 wide and 12 feet deep in the middle and is about 300 feet higher than the village.
Because of the shortage of water in Greensboro all use of house hose this summer has been forbidden. A new spring has recently been purchased which will be added to the water system; but owing to the high cost of piping this will not be done until next spring.
HILL'S DAIRY FARM
Tom Hill has a dairy farm on Young Road. Started many years ago by his father Arthur Hill, the farm is one of the very few small farms remaining in town.

SAWMILL BROOK FARM
Jim, Charlene, Jon and Selina Ramsey, on Town Highway #8, raise and sell Black Angus breeding cattle and premium all natural grass-fed beef.

Greenfield Highland Beef
The Shatney family has the oldest crossed Highland herd in the U.S. Ray Shatney and Janet Steward show their Scottish Highland Cattle around the country and have won many awards. They sell beef to local stores, coops and restaurants.

DONAHUE FARM
Jane and Walter Donahue, on their 275 acre farm on Route 16 near Greensboro Bend, raise a variety of produce, free-range eggs, and Black Angus beef cattle.
In Greensboro

Shatney farm's cattle head for Denver

by Joseph Gresser

GREENSBORO BEND — If a paper mill worker had not died in a terrible industrial accident in the 1960s, Ray Shatney probably wouldn't be driving to Denver in January.

But the man did die, and one of his cows ended up in Sheffield. It caught the eye of Carroll Shatney, Ray's father. The elder Shatney brought his first Highland cow to his North Greensboro farm in 1967, his son said Sunday, while showing off his present herd of about 110 Highland cattle.

That first cow had been branded, and an artificial inseminator helped Carroll Shatney track it to its origin on a farm in South Dakota. El Donn's Lassie was the first Highland cow brought to Greensboro, but it wasn't the last.

Carroll Shatney died last year at the age of 98, but Ray Shatney continues the work his father began, building the herd, showing cows around the country and running Greenfield Highland Beef.

Over the years the Shatneys built one of the best respected Scottish Highland herds in the country, with trophies and press clippings to prove it. It has been over 30 years since a new Highland cow has been brought to Shat Acres, which is now in Greensboro Bend. It is the oldest closed Highland herd in the country.

His cattle do leave the farm, both for sale and for show. In mid-January Mr. Shatney plans to hit the road for Denver and the National Western Stock Show, a huge exposition at which the farm's cattle have done very well.

Janet Steward, Mr. Shatney's partner, is particularly proud of last year's results, when Cinnamon Raisin and her twin calves were named national grand champions in the cow and calf competition. She said this was the first time in

Mr. Shatney poses with a friend to show off the breed's long horns. He said they make some people nervous, warned a visitor to be careful. Sometimes a curious cow can manage to snag a visitor's pocket and tear his hair.

Photos by Joseph Gre
Ms. Steward said Mr. Shatney discouraged her from even thinking of showing the twin calves. "He said they'll never be competitive, they'll be too small and their mother will be worn out taking care of them," Ms. Steward said. "I said, I'll see what I can do."

Ms. Steward's first move was to take the one-month-old twins to the Champlain Valley Fair where visiting children were given the opportunity to vote on the calves' names. Crimson and Clover were the winning names, she said.

At the show in Denver the three cows were brought in for judging. Ms. Steward said the judge took his time, describing in detail the good points of the cows and calves.

"Then he fakes left, goes right and slaps Raisin on the butt and says this is my grand champion," Ms. Steward recalled.

The judge said he had no choice but to give the award to a superior female who was passing on superior traits to her calves, she said. Ms. Steward said that what makes it all the more remarkable is that Crimson and Clover are not identical twins.

"It was a case of two different genetics producing two perfect calves, she said."

This year a different breed of animal will be traveling to Denver. Mr. Shatney has been experimenting with crossing shorthorns and Highland cattle.

Ms. Steward explained that the combination produces cattle with meat that has all the good traits of Highland beef, but that grow larger and more quickly. The shorthorn crosses are ready for slaughter in 18 to 24 months compared to the 30 to 36 months it takes a Highland to mature, she said.

She said a Scottish cattle judge visited Shat Acres recently and asked them to bring Jewel, one of their shorthorn crosses, out to Denver to illustrate his lecture on the benefits of combining the best traits of both breeds.

The shorthorns lack the heavy double coat. The formidable-looking long, curving horns and the thick coat are the most readily recognized traits of the Highland cattle. Mr. Shatney said the crossbreeds seem to do well in Vermont despite their lack of outerwear.

A good part of preparing the Highlanders for show involves brushing their long coats. That job falls to Shat Acres' first intern Jaclyn Burskey. She also has been helping Mr. Shatney and Ms. Steward by computerizing records and working on new beef products such as bone broth, which she has begun selling at local farmers markets.

Ms. Burskey found her way to Greensboro Bend from Michigan, by way of Arizona where she attended college. She said she answered an ad on a website called Good Food Jobs. After e-mailing, talking on the phone and Skyping with Ms. Burskey, Ms. Steward offered her the six-month position. All three said they are very pleased with the arrangement.

For Mr. Shatney it means having a constant presence in Greensboro Bend. He and Ms. Steward live in Plainfield, where they keep part of the herd, and where Mr. Shatney works clearing lines for Washington Electric Cooperative.

Before Ms. Burskey arrived he said he had to drive up to Greensboro twice a day to feed and check on his cattle. Now he can manage with a single trip.

Ms. Burskey, too, is happy to find a place where people are developing new agricultural enterprises.

"I've never been any place like this and never heard of any place like this," she said.

Greenfield Highland Beef is certainly one of this burgeoning class of businesses. Mr. Shatney said he ships one of his cattle for slaughter each week, or about 60 a year. According to Ms. Steward a major problem is finding local slaughterhouses that can handle the business.

Some processors don't like dealing with the cattle because of the long horns, she said. But mostly there is too much demand for slaughterhouses and too few people in the business.

Greenfield Highland Beef, she said, sells to local stores, cooperatives and restaurants. She said the company also donates beef to the Hardwick Food Pantry every month.

"We're so grateful for people's support of the beef, and we want to give people who can't afford to buy it a chance to have some," Ms. Steward said.

As chairman of the American Highland Cattle Association's Beef Marketing Committee, Ms. Steward is trying to get others to try Highland beef as well. The association recently arranged for a scientist from the University of Missouri to conduct taste and tenderness tests on Highland beef as well as investigating the meat's lipid — fat — profile.

(Continued on page twenty-two.)
PLANT THE BEST--

PLANT HILLCREST!

RASPBERRY PLANTS
Latham—Most popular red. Heavy bearer year after year.
Taylor—Late red berry. Large sweet berries.
Sunrise—Early red. Popular.
25-$2.00 100-75.00 500-$38.50

CULTURE
Raspberries should be planted in good garden soil in rows about five feet apart. Place the plants three feet apart in the rows. Keep well watered at first and always keep free from weeds and grass. Pull out all sucker plants between rows.

Many people like to keep a heavy mulch between the rows instead of cultivating. This has a lot of advantages and is easily made of straw, sawdust, hay, leaves or such matter. Add a little every year along with plenty of rich manure. Be sure to do this only in the late fall or early spring so not to stimulate late summer growth.

After the canes have borne fruit they die and the new ones that are growing will fruit the following year. Cut out the old and all the weak canes each year.

STRAWBERRY PLANTS
Premier—[Howard 17] Vermont’s most successful berry.
25-$1.25 50-$2.00 100-3.25

CULTURE
Plant about two feet apart in rows four feet apart. Water well. Be sure plants are not planted too deep or to high. The crown should be at the surface. Keep free from weeds and grass. The ground should be rich in organic matter to insure fast growth. Pick off all buds the first year. Keep the runner plants spaced well and in the rows.

BOYSENBERRIES
Thornless—Needs a long season and some winter protection. Grows as a vine similar to a grape.

35¢ each

RHUBARB
25¢ each

Canada Red—New red all the way thru. A sensation in rhubarbs.
Valentine—Newest of the reds from Canada. Excellent.
Each variety 75¢ each

APRICOT

Sugar Maple
Lombardy Poplar
Weeping Willow

American Elm
Chinese Elm
1-2 feet 2-3 feet 3-4 feet 1.25
1.25
1.25

EVERGREENS

Balsam Fir
Spruce
Red Cedar
Up to 1 foot 15¢ each
1-2 feet 25¢ each
2-3 feet 50¢ each

SHRUBS

Forsythia—Yellow spring flowers.
Mock Orange—Sweet white flowers.
Van Houtte Spirea [Bridal Wreath]
Pink Pussy Willow
Lilac

Red Buddleia [Butterfly Bush]
Large 75¢ Medium 50¢

HEDGING

Chinese Elm
Red Cedar
1-2 feet 15¢ each

FLOWERS

Iris—Giant varieties.
6 mixed colors $1.00

FRUIT TREES

Apple—Yellow Transparent—Early large nice flavored apple.
Cortland—Winter apple of the Macintosh family. Excellent.
Macintosh—Popular northern apple.
Dolga Crab—One of the best crab apples.
3-4 feet $1.10 each
Plum Trees

Hanska—Apricot plum. Fast growing and early bearing tree.
Ameriki—Very good red.
Sapa—Cherry plum. Purple and very fine for preserving. Heavy and early bearing.
3-4 feet $1.10 each
Cherry Trees
Early Richmond—Popular and hardy.
2-3 ft. $1.25

Nanking—

Hansens Bush—
These are two very popular shrubs that are useful as well as ornamental. They are good to eat fresh, or to preserve. They grow about five feet high.
1-2 feet 75¢ each

NUT TREES

Butternut—
Black Walnut—
1-2 feet 75¢ each
These are fast growing trees.
Chinese Chestnut—New chestnut you might like to experiment with at your home. They should bear in four years.
1-2 feet $1.50 each

MAPLE SYRUP

Vermont fancy grade. Express collect.
$5.50 gallon
Quarts—$2.00 prepaid 3rd zone.

PLANTING TIPS

Remember how the plant or tree will look when it is fully grown. Don’t crowd them.

Don’t put any manure or fertilizer in the hole at planting time.

Make a large hole and spread out roots well.

Trim both tops and roots before planting.

Water all newy set stock well if at all dry. This is as important as fall planting as in spring.

Put top soil into the hole first when planting.

Rock mulches around trees and shrubs often helps them grow much better. Use flat stones.

Pack dirt well when planting so no air pockets are formed.

Put a light mulch of shavings around young trees and plants in the fall.

Feel free to write us at any time that we may be of any help to you. If you are interested in any items not listed, write also as we have numerous plants in such small numbers that we do not list them.
At Hillcrest we have been experimenting with fruits and shrubs for many years. The varieties that we now offer for sale have proven hardy here. The extreme weather the plants are subjected to is equal or surpasses anything it will meet at your place. Temperatures of 40 below are not uncommon. Severe and sudden changes are also the standard northern Vermont weather. The rich mountain soil and organic fertilizer give the plants more vigor. They will get off to a fast start in your garden.

AN INVESTMENT
Berries and fruits are one of the finest investments you can make. They provide big returns in health and pleasure as well as in financial profits. The first cost is small and is always more than repaid with the first good crop. Whether you plan to plant for profit or for home use, make sure of the best. Plant Hillcrest! Shrub, trees, and plants for your home will increase the value of your property.

<table>
<thead>
<tr>
<th>COLLECTION ONE</th>
<th>COLLECTION TWO</th>
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</thead>
<tbody>
<tr>
<td>25 Latham Raspberry Plants</td>
<td>1 Cortland Apple</td>
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<tr>
<td>25 Premier Strawberry Plants</td>
<td>1 Yellow Transparent</td>
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<tr>
<td>1 Canada Red Rhubarb</td>
<td>1 Macintosh</td>
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<tr>
<td>1 Beta Grape</td>
<td>1 Dolga Crab</td>
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<tr>
<td>12 Washington Asparagus</td>
<td>1 Hanska Plum</td>
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<tr>
<td>1 Hansens Bush Cherry</td>
<td>1 Sapa Plum</td>
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<tr>
<td>Only $5.00</td>
<td>1 Hansen's Bush Cherry</td>
</tr>
<tr>
<td>Only $6.00</td>
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</tbody>
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Plan to Plant Now

Increase the value of your property.
Better living for your family.
Savings on the food budget.
Beautify your home.
Big returns from your investment.
Show your confidence in the future.

FERTILIZERS
We are in favor of using manures and composts as the main part of a fertility program. They provide a natural growth and healthier plants. Remember to fertilize only in the early spring or the late fall. A heavy mulch of organic matter and flat rocks around trees or shrubs helps hold the moisture in dry weather and protects against winter damage. Do not use strong fertilizers too close to the tree or plant.

Our interest in you does not end with an order. We are always glad to hear from our customers. If there is anything wrong or if there is anything we can do to help out with your garden problems be sure to let us know. We often fill special orders for our customers, and help plan landscape and orchard layouts.

If you are in Greensboro, we would like to have you call. Our nursery is located three miles from Greensboro on the Hill Road to Runaway Pond and Glover.

HOW TO ORDER
Send check or money order. It is wise to list a substitute in case we might be out of the variety you want. Please do not order C. O. D. as it is much more expensive both for you and for us. Also there is the danger that the plants might not be delivered as soon as they should.

WHEN WE SHIP
Our spring season starts in early April and continues into mid-May. Our fall season starts in late September and usually continues until mid-November. Orders placed early will be acknowledged at once, and a notice will be shipped a few days before the order so you will be ready to plant at once. Plants will be fresh dug. Not the stored stock that is often sold by nurseries.

HOW WE SHIP
All small orders are sent by mail. Larger orders go out express. All shipments are prepaid to the third zone, which includes most of New England and New York.

Our nurseries are inspected and certified by the State of Vermont each year. A copy of this certificate goes with each order as required by law.

All of our stock is guaranteed to reach you in proper planting condition. Claims should be presented in fifteen days. Stock will be replaced.

FROM
HILLCREST NURSERY FARM
Greensboro, Vermont

SUPER HARDY NURSERY STOCK. SURE TO GROW.

Lewis R. Hill, Mgr.

SPRING 1950

STATE CERTIFIED DISEASE AND INSECT FREE
Remembering when

hardy tree grafted on super-hardy roots. So if you are planning to plant a few trees next spring, here are a few suggestions learned from my past painful and expensive experiments. Avoid all dwarf trees. They are nearly all grafted on tender roots from England, and sooner or later a Northern Vermont winter will get them. Either grow your own or buy trees grafted on Dolgo Crab seedlings (South Dakota, Minnesota, Michigan and Iowa nurseries sometimes sell these), or on McIntosh seedlings (Washington and New York nurseries sometimes sell these), or on Rubusta No. 5 (Quebec and local nurseries sometimes sell these). Be sure to ask, if their catalog doesn't say.

Even with our sub-Arctic climate there are a lot of old and new varieties of apples that will do well in our area. We have tried over 100 different kinds, discovering that some are too tender, some ripen too late, and some are just not worth planting.

Those that ripen too late in most years for our area are: Red Delicious and most of its hybrids, plus Northern Spy, Friscilla, Empire, Red Spy, Regent, and Spigold.

Not hardy for us have been the Baldwin, Gravenstein, Grimes Golden, Golden or Yellow Delicious, Granny Smith, Mutsu, Rome and many others.

Some that I don’t feel are worth planting are the Anoka (poor quality) and Minjon (too small). The Wolf River I think is a poor quality apple, but it is so huge and so colorful many people won’t agree. The tree is also hardy, a regular and heavy producer, extra long-lived, and the fruit isn’t bad for cooking.

We do like these:

Early Ripening -- For eating fresh: Astrachan, Peach Apple, Quinte, Tetosky, Yellow Transparent. For cooking: Beacon, Duchess, Red Duchess. (The Duchess has long been a favorite for sauce, pies,
Whether it was the passing of the old grafting expert, the coming of the cow who ate everything in her path — or the frigid winter of 1917, most of the old orchards have disappeared, and many of the replantings have not been successful. The new dwarf trees have not done well in Orleans County, and neither have the Delicious, Jonathan, Grimes Golden, Baldwin and Rome which made our mouths water when we first saw them in the new colored catalogs.

Now with the coming of a new breed of home-steaders who are bringing back the old skills, the home orchard is coming back. New varieties especially suited for backyard gardens, new sprays that are safe to use, and new growing methods, such as use of mulches, are once more making the apple a common sight. The situation will soon be again as Henry James described it in the last century, "It (the apple) is to New England as the olive tree is to Italy."

Getting a fruit tree to live through a winter like this one is not easy. It has to be a super-

Fall Ripening -- Eating or cooking: Jersey Mac, Lobo, Melba, Milton, Priscilla, Viking, Wealthy.

For Winter Storage -- Barry, Connell, Bethel, Fameuse, Honeygold, Imperial, McIntosh, Northwest Greening, Prairie Spy, Pima, Roxbury Russet, Pemaimain, spartan, Winter Banana.

Macoun is a quality apple, but it is a difficult one for the home orchardist to grow because it seems to need special care in pruning and thinning; it often bears small fruit, and bears only every other year.

An orchard is a worthwhile addition to a country home; but like a lawn or garden it should not be planted hastily and forgotten. Few things will respond so lavishly to a little care, and produce so abundantly. Even in our cold climate anyone can grow fruit as beautiful as that pictured in the garden catalogues. You must be willing, however, to plant the right kinds in a good location, fertilize, prune and protect the trees from animals, insects and disease. This is assuming, of course, that the Ice Age doesn't come too soon.
Hill Makes Gardens Beautiful

by Dorothy M. Ling

GREENSBORO — Gardens Made Beautiful is a local business well known to the people that have been served but receiving little publicity except by word of mouth.

Laura Hill has worked four years serving Greensboro and Craftsbury garden and yard owners in any way she can. She has done both garden design and restoration even if it requires brush removal, stone wall building, rototilling, planting and mowing. She enjoys challenges and likes keeping busy.

Hill grew up in St. Johnsbury and Danville and credits her choice of work to her work with her mother gardening from an early age. At 5 years old weeding was an unpleasant task but taking part in all parts of gardening is work she loves doing. During her high school years she worked four summers at Houghton’s Gardens in Lyndonville.

Hill is getting training now in another career she can do in the non-gardening season. She has been taking nursing training courses at VTC and has only one more term — next spring — to complete the study. Her interest began when she attended two years of high school in North Carolina working in a nursing home to help pay expenses. The need for nurses is great so jobs are plentiful.

Hill doesn’t work alone but has a man who assists her almost full time and two younger sisters who work part time. Her husband, Warren Hill III, helps her at times and is very supportive of her work.

Publicity on the Greensboro July 5th parade neglected her. She was in the parade handing out flowering plants to the sidelines and had her truck in the procession.

She says she and her husband are planning to move to Cabot, but she will continue her work in Craftsbury and Greensboro. She will leave a planting by the side of the driveway to the Warren Hill homes, which she just recently planted. Hill says no challenge has been too much for her yet. If anyone wishes to contact her, the telephone number as of now is 538-2234.
Hazendale Farm

David Allen and Diana Griffiths, for many years have raised organic vegetables and fruits on the Allen Centennial Farm near Tolman’s Corner. They sell their produce wholesale and at their popular farmstand. They once built a corn maze on five of their acres and had a full moon walk.

Hazendale Farm
Organic Produce

David Allen & Diana Griffiths
PO Box 74
2853 Hardwick Street
Greensboro, VT 05841
info@hazendalefarm.com
802 533 7107

BABY SPINACH
Certified Organic Produce - Retail & Wholesale

Hazendale Farm, Greensboro, VT
(802) 533-7107

Amazing Corn Maze

Full Moon
Right Walk

Wednesday 10th September
If the skies are clear and the moon is out we’re
Open 2pm - 10.00pm

Usual Opening Hours
Thursday–Sunday 12noon-6pm
Until mid-October
Students Visit The Corn Maze

by Dorothy M. Ling

GREENSBORO—A sunny and warm afternoon Friday made a perfect day for students from the Lakeview Union School to visit the Greensboro Corn Maze of David and Diana Allen.

The older grades divided into groups of four or five with a staff member or a parent. Before they entered, one of the Allens, with the white tepee in the background, explained the maze. Pictures of the last year's and this year's center plans were shown, the most elaborate part of the maze. This year's is a crop circle, a design that shows up overnight on English land. The top part is like the out-spread wings of a swallow with circles and designs below. They explained the exit to the maze is in the farthest corner by the road where they come back along the edge of the field. There is another on the other side.

The students enter a few at a time and come to an open area with four trails leading off it. Chatter and expressions of dismay could be heard until they found the right path leading into the maze.

There are other places where there is choice between two or more paths. It takes a half to three-quarters of an hour to get through the maze. The younger grades came later and also enjoyed the maze. Some parents liked the first trip so much they went again with the second group. Some of the first group considered walking back to the school but were too hot and thirsty so they rode the bus.

Diana Allen grew up in England and was familiar with formal mazes and had seen a corn maze in France. The two seem to enjoy planning the mazes (this is their second year). They are already looking forward to this winter hoping to make a maze of more difficulty for next year. This may be a good idea as a comment was heard that they missed going all together and having mixed ages working in groups — and a larger maze would be good.

The corn is planted both ways on the five acres making a grid to work on. When the corn is ankle high, they cut the paths with a riding lawn mower. Three cuttings finish off the plants. This was their second year but probably because of the weather business hadn't increased much but had been good as of Sept. 17. They have good cooperation with a neighboring farmer — he furnishes their compost and in return gets the field corn for his cows.
WOOD’S EDGE FARM

Brian Titus and Fran Recchia raise garlic, spinach, tomatoes, carrots, and other and other crops used to produce their tasty handmade pestos which they sell to stores and at Farmers’ Markets. Their innovative garlic scape pesto is a perennial favorite.

BREITMAYER FARM

Ken and Judy Breitmayer raise blueberries, raspberries, elderberries and asparagus, which they sell from their home on Garven Hill Road and at the Greensboro Farmers’ Market. They also have a thriving Pick-Your-Own Blueberry business.

VERMONT DAYLILIES

John and Kathy Hunt sell more than 1,200 varieties of daylilies (*hemerocallis*) and a variety of hostas at their Breezy Avenue nursery. Lewis and Nancy Hill started the business in North Greensboro. Then David and Andrea Perham purchased it and moved the plants to their Barr Hill location before selling to the Hunts
Worm Farm Offers Youths A Glimpse At Vermont Farming

by Debra L. Wilson

GREENSBORO — Thoughtful questions and curious looks were punctuated by the occasional squeal and dropped worm. Students showed a mix of timidity and bravado, with about half donning latex gloves to sift worm castings for themselves. As one of several stops over three days, a group of teens and college students from Philadelphia visited the Down to Earth Worm Farm last week as part of a workshop whose organization was dependent on many and far-flung people.

Just under 10 youths from two Philadelphia groups, Slow Food and UNI (Urban Nutrition Initiatives), were visited the farm. They were joined by a handful of college students. The college students from the UNI program (part of a collaboration between the University of Pennsylvania and their local community) visit Vermont farms annually, but this is the first time they have included the younger students. The group, traveling in a large van, was staying in Wheelock and traveling across the northern part of the state, visiting people who are involved in different aspects of agriculture here. Destinations also included a dairy farm in Johnson, Intervale Farm, Sterling College, and a look at composting in Sheffield.

The group planned plenty of fun activities, too, such as canoeing (for the first time for many), making meals together, and a visit to the Bread and Puppet Museum.

The worm farm, near the village of Greensboro Bend, has been in operation since February. Lynette Courtney and her sister Carol Schminke, who will be moving to the other houseplants fill one corner, and a covered table in the middle of the room is where Courtney and her family have "worm parties," sitting the castings to weigh both them and the worms. Buckets of corn meal and cracked corn, some of the worms' favorite foods, and other additives are arranged nearby.

The worms are placed in compost in the boxes, and then they go to area from New York shortly, are the farmers. Courtney, in an animated and casual presentation, discussed raising worms for their castings, or waste, which provide a concentrated source of nutrients for all types of plants, and also talked some about the business end of things.

The workshop was arranged in part by Tom Gilbert, the program director of the Highfields Institute. Gilbert traveled along with the students Tuesday and assisted with the compost demonstration at Back Acres Farm in Sheffield that afternoon. Also instrumental in arranging the visit was Pete Scheer from Royalton. Scheer works for a nonprofit group that sets up environmental and educational trips, mainly in Central and South America. Scheer said he also likes to arrange for some more local workshops.

The worm boxes, stacked four high and six wide, are ranged along one wall of a basement room. A large ficus tree, some papyrus plants, and work. Thin layers of extra food are added periodically. As the worms digest their food, their bodies help transform the nutrients in the food to be more available for plants. In addition, the worms add beneficial microorganisms, help to aerate the soil, control moisture, and release the nutrients slowly to the plants.

While eating through the compost, the worms reduce the volume by half and concentrate the nutrients. After a few months, the castings have mostly sifted to the bottom of the box. Courtney and Schminke then remove the box, sift the castings and check them for quality, then bag the product for sale.

The sisters had invested a sum of money with someone who promised a sure market for the worm castings, said Courtney. That person has since disappeared, taking their investment along with the others. But not to be discouraged, Courtney and Schminke are making a go of it anyway. They have about half as many worm boxes as

DOWN-TO-EARTH WORM FARM

Sisters Lynette Courtney and Carol Schminke raise worms for their castings (vermiproducts) at Lynnette's home in Greensboro Bend. They bag the castings for fertilizer and sell worm bin kits and red worms.
The Gebbie family hosted an open house at their farm Saturday. The tour was sponsored by the Orleans County Farm Bureau and the Orleans Dairy Promotion Board. From left: Sarah, Kathy, Peter, Megen and Sandy.

The Gebbie family hosted an open house at their farm Saturday. The tour was sponsored by the Orleans County Farm Bureau and the Orleans Dairy Promotion Board. From left: Sarah, Kathy, Peter, Megen and Sandy.

A Farm Tour At Maplehurst Gebbie Farm

by Dorothy M. Ling

GREENSBORO — The Maplehurst Gebbie Farm in Greensboro was a popular place Saturday as families toured the farm and visited the animals.

The Orleans County Farm Bureau and the Orleans Dairy Promotion Board sponsored their first farm tour day in the southern part of the county. Usually, the yearly events are in the northern part.

Families had a tour of the barn and milking parlor and children enjoyed the calves, rabbits, pigs, a horse and pony and exotic hens. The rabbits and hens were loaned by Betty Urie. Poulin Grain had a trailer with samples of various animal grains given away. Booth Brothers milk was available and Cabot Cheese and Ben and Jerry's ice cream were donated for the day. 4-H posters were displayed from the Windy Hill 4-H Club and its leader, Christie Aldrich from Barton, was on hand assisting Muriel Chamberlin who represented the Farm Bureau.

It was a beautiful afternoon and families from a wide area, even outside the United States, had a chance to get a view of a farm and meet the Gebbie family, Peter and Sandra and daughters, Sarah, Kathy and Margo.

The family has 115 mature Holstein cows. Calves kept in individual stalls are the responsibility of Sarah. They farm 270 acres, 200 in grass and alfalfa, and have a milking parlor milking eight at a time. A seasonal business is their maple crop and their syrup and maple products are well known. Christmas wreaths are mailed out in the fall. It is a five generation farm since 1850.

A second county farm tour will be held at Martin and Lori Before's in Derby on Sept. 24.
Greensboro Town Meeting

Lumsdens receive The Greensboro Award

by David Smith

GREENSBORO — The Greensboro Town Meeting was suspended almost immediately after it began for the presentation of The Greensboro Award to Larry and Sherrell Lumsden. The award is an annual recognition of the significant contributions made by a select few to the quality of life in Greensboro. It is presented by the select board and was written by Chairman Peter Gebbie.

Mr. Gebbie said that the Lumsdens are “a rare breed: lifelong, real local Vermonters.”

Mr. Lumsden was on the select board for 24 years. Ms. Lumsden has driven school bus for many years and has been a church deacon, library volunteer, hospice volunteer, and a trustee of public funds. They have received many awards for their registered Holstein cattle.

Mr. Lumsden said they have been “operating a farm for 37 years as a nonprofit organization!”

The Greensboro Early Learning Center requested $10,000 for continued operating expenses. Voters asked why there wasn’t more support from neighboring towns for this excellent care center that supported out-of-town families.

The difficulties were aired and so were the benefits: “We should be proud we can support this excellent organization.”

“They have maintained and improved an historic town building.”

“Just because Hardwick are jerks doesn’t mean we have to be!”

The request was approved.

Between Willey’s Store and The Miller’s Thumb, the proposed Main Street bridge replacement timing and structure were discussed. Concrete or granite was one issue, the other was the amount of time the replacement would take.

Select board Chairman Peter Gebbie said the estimate was “five weeks.” The discussion favored a concrete replacement, but “The Preservation Trust of Vermont would like to see all the granite bridges in the state repaired,” Selectman Anne Stevens said. The project is scheduled to begin right after Labor Day this year.

A small-scale hydroelectric project in town needs simplified state and federal permitting in order to succeed, and the town was asked to call upon the Governor and state legislators to assist this effort in order to provide 63 kilowatts to the town. Discussion of that resolution suggested “they haven’t approved a small hydro project in the state for 15 years.” The resolution was approved.

One hundred and seven voters stayed until 2:45 p.m. in order to approve, 79 to 28, a resolution for the impeachment of the President and Vice President of the United States, to be “signed by the Town Clerk and forwarded to both the Speaker and the Clerk of the U.S. House of Representatives, and Representative John Conyers of the House Judiciary Committee.”

A resolution to “bring the troops home from Iraq now, and fully fund the care they need” was approved by voice vote, 106 to one.

Town officers elected or re-elected: Moderator Timothy Nisbet, Town Clerk and Treasurer Bridget Collier, select board Chairman Peter Gebbie, auditors Patricia Mercier and Marsha Gadoury, Lister Ted Donlon, Trustee of Public Funds Sherrill Lumsden, Library Trustee Debbie Kasper, Greensboro School Board Wayne Young, school district Treasurer Lorraine Tolman, Lakeview Elementary School Board Patricia Launer and Mateo Kehler, Hazen Union High School Board Ed Karp, and Town Agent and Grand Juror David Smith.
SOLID – ICE
Ice is lighter than water so it floats, allowing life to thrive beneath it.
SKIING

SOLID-ICE
The pressure of a skier on skis melts the snow leaving a film of water to move over.

ANDREW JOHNSON
OLYMPIAN
Highland Lodge
Cross-Country Ski Trails
Greensboro, Vermont

PRESENT LODGE X-COUNTRY MAP
TRAILS HAVE BEEN MAINTAINED
BY CRAFTSBURY OUTDOOR CENTER
SINCE W2011-12
"HIGHLAND LODGE is as close to heaven as a ski tourer can get..." - Travel Section, Chicago Tribune

"HIGHLAND LODGE... is small, quaint and low-key... the unbelievable trails alone are enough to keep you coming back." - Cross Country Ski Magazine

"Among ski touring centers tied to small, country inns, HIGHLAND LODGE is a gem." - Travel & Leisure Magazine

"The trails are gorgeous. You ski through fields and valleys, delineated by rows of trees and sugarbushes, with stunning views over open pasturals of Mount Mansfield (Vermont's highest peak) to the west, Burke Mountain to the east, Lowell Mountain range to the north, and Caspian Lake below. There is no finer place for skiing and picnics." - Cross Country Ski Areas: A Critical Guide
SOLID – ICE

The pressure of a skate or ski melts the snow leaving a film of water to move over.

Ice

Aaron Hill Handmade Snowshoe
See Hill Exhibit in our Barn
Caspian Lake in Greensboro, is a popular ice fishing venue. Caspian has yielded many record catchers over the years. Anglers, and all others, are advised of the dangers of being on the ice, and to take safety steps for an enjoyable outing.

(photo by Janet Reed)
Caspian Lake Ice Booming
“The Power of Water: Greensboro’s Life Blood Yesterday and Today”
2016 Winter Panel Presentation and Summer Exhibit

Thanks to Nat Smith for the loan of Greensboro Water Company & Greensboro Fire District ledgers, receipts, invoices and letters.

Thanks also to our friends and neighbors for loaning various items to the exhibit:

Peter and Sandra Debbie
Anders Dales
Shaun Hill
Nancy Hill
Nan & Ida Perron
Arnold Hall
Bill Eisner
BJ Gray