The Cabot Chronicle

SPOOKY ISSUE

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Orchards: The Apple Of Burtt's Eye

By Julia Shipley
CABOT

Gregg Burtt demonstrates the best way to pick an apple. He grips the fruit like a baseball, twists it like a doorknob, then, with a snap, pops it off the branch. Behind him rows of apple trees flow across the south facing hillside, 440 trees in this orchard, and 330 trees in the adjacent orchard alongside Cabot Plains Road.

Burtt stands there with the Summer Rambo apple in his hand and chomps into it. "Not quite ready," he pronounces.

Since planting the trees in the spring of 2005, Burtt has come to know these trees pretty well. He says the Macintoshes take care of themselves, and the Red Delicious apples are the prima donnas, "they get everything." The Cortlands have droopy limbs, whereas the Macouns just want to grow straight up to the sky and not stop to put out convenient side branches. And though he's hesitant to admit it, he thinks the tapered limbs of the Jonamacs are kind of feminine.

By the time this article appears, Burtt's Orchard will be open for it's first Pick Your Own Season, and these grassy alleys between the trees will have its first customers mingling among the 35 apple varieties, and learning the twist and pop harvesting technique.

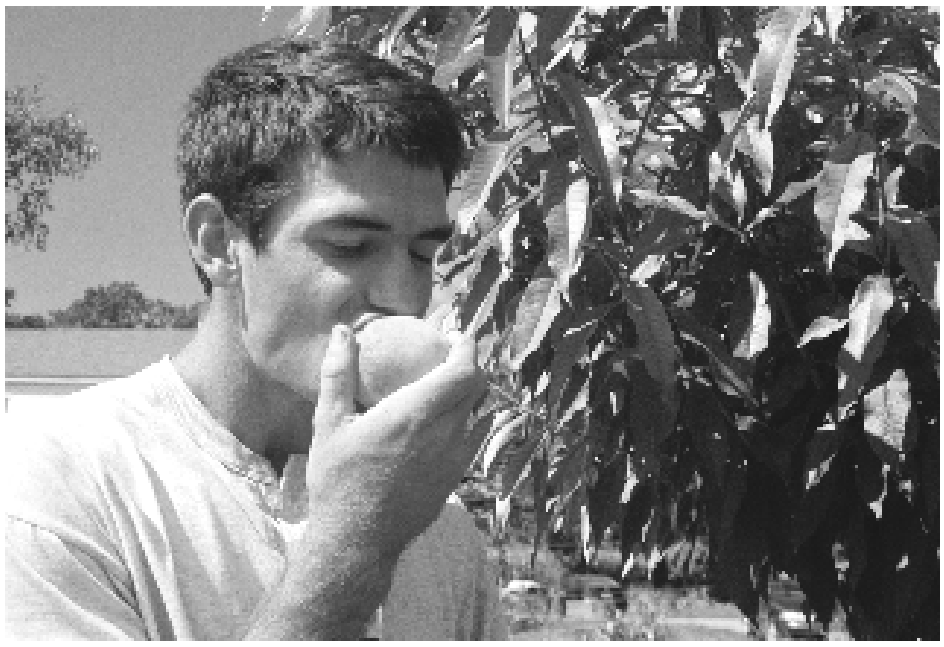
For localvores and others interested in bolstering the home economy, a pick- your- own- orchard located right in Washington County, may be a dream come true. For the 24-year-old Burtt, a University of Vermont graduate, the harvesting of a dwarf apple orchard, is also fruition of a dream that began in the rooms of Cabot School.

In 1992 Cabot Schools instituted a program called, Individual Opportunity to Achieve or IOTA. According to Lee Penniman, who has been instructing and coordinating the project since 2005, IOTA is a two semester course designed to help students experientially and academically investigate a topic of personal interest. A pioneer of the now common "Senior Project," Cabot School created IOTA almost twenty years ago to help prepare students for college majors and careers. IOTA asks students to consider what they think they might like to study or do after high school. Through two job shadows, in which students follow, or shadow, someone doing the job in which they are interested, followed by a 40 hour internship, and ten page research paper on an area of interest, students can "try out" a possible career. Their investigation culminates in an informative presentation given to the greater Cabot community.

For his IOTA, Burtt created a business plan to diversify the 260 acre family farm. Burtt was three years old when his family bought the farm in 1989 and moved to Cabot from Lee, Massachusetts. Though his father milked cows for the first four years, they soon transitioned to raising angus beef, making square bales of hay for horses, and began maple sugaring in recent years. Burtt thought expanding the beef herd and adding an orchard, Christmas trees and a flock of laying hens to the roster of farm enterprises would be a great way to increase the farm's viability. As part of his job shadow, he visited Slim Payne of Cabot to learn about Christmas trees and Cold Hollow Cider in Waterbury Center to learn about apples.

After a leisurely tour of orchard, the grazing Angus cattle, the hayfields and the half acre patch of sweet corn, Burtt jogs into the house to hunt for the map of Maple Glen Farm he made for his IOTA project when he was 18. He emerges from the house with it, laughing as he admits the apple trees on the map are nowhere near their true location, and the chicken coop is not where he originally thought it should go. Furthermore, the Christmas trees are in a totally different spot than the map shows. Still, everything that Greg Burtt envisioned in his IOTA project is here somewhere. In fact, the list of farm products the Burtt family now sells includes square bales, sweet corn, beef, maple syrup, apples, eggs from their 500 layers, and, coming soon Christmas trees.

(See Burtt's Orchard, Page 2)



Greg Burtt tastes one of the fruits that are quickly becoming a local sensation. Photo courtesy of Julia Shipley

PTSO to Host Second Pumpkin Festival

By Chronicle Staff
CABOT

On October 3, the Cabot Parent Teacher School Organization (PTSO) will be hosting its second annual Pumpkin Festival on the Common. This year's roster includes new activities and vendors. In addition to the pumpkin carving contest, the PTSO will be holding its first Pumpkin Pie Contest. Local bakers are encouraged to start searching for a special recipe to enter.

The activities planned for this year include games for the kids, two raffle items, a bake sale, hot food, and cider and vendor tables. People who want to enter the pumpkin carving contest can bring their own pumpkin this year or can purchase one at the event for $5. Organizers hope folks will bring their own carving tools. However, if they forget them, there will be some available for sale.

The proceeds from this event go to the Cabot School PTSO. The organization uses these funds to help support students financially in assorted ways, including field trips, special trainings, upgrades to the Cabot school playground, and contributions to the annual scholarship.

Vendors this year will include Cabot Creamery, Up in Smoke, Cold Hollow Cider, Cabot Smith Farm and our own Cabot Cub Scouts. Free wagon rides will be available through the duration of the event. There will be numerous activities for kids, including face painting, three-legged races, a beanbag toss and Brian Boyce doing Brazilian drumming.

The event schedule is as follows: 10:00 a.m. activities begin; 10:30 to 11:30 a.m., entries will be accepted for the pumpkin pie contest; 11:45 a.m., pie contest to be judged; 1:00 to 2:00 p.m., registration for the pumpkin carving contest; 2:00 p.m., carving contest to begin; 3:00 p.m., winners announced.

The job of creating the Pumpkin Festival has been a collaborative effort, and the PTSO members are very excited to sponsor this event in the community. If you are interested in lending a hand, donating baked goods or have any questions please feel free to contact members at the following phone numbers: Rita Durgin at 563-2826, Jamie Gokey at 426-2019, Kim Mayo at 563-2398, and Connie and Rich Hourihan at 563-2369.

Drug-Free Work Week
October 19-25, 2009
Working Drug Free *Works*

Don't miss the opportunity to get involved in this national effort to improve workplace safety and health and encourage workers with alcohol and drug problems to seek help

For ideas on bringing the Drug-Free Work Week message to our workplace, visit

Working Partners for an Alcohol- and Drug-Free Workplace
DRUG-FREE Work Week October 19-25, 2009

www.dol.gov/drugfreeworkweek.
Or call the Cabot Coalition at 563-3338

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Burtt's Orchard

(Continued from Page 1)

Although Burtt graduated from the University of Vermont (UVM) with a degree in mechanical engineering, the urge to move back to the farm was irresistible. After he and his fellow UVM alumna wife Steph married (on the farm), the couple moved back to the farm to live this past spring. Now, Steph, a speech pathologist at Twinfield Union School in Marshfield, helps out with the orchard and the haying, though her main responsibilities include tending the honeybees and the home garden. Burtt's father, who has raised chickens on and off all his life, is overseeing egg production. "We don't even have one in the house," Burtt exclaims to illustrate their commercial success. And together, father and son also share in the labors involving the Angus beef cattle, the hay making and the corn planting. But the orchard is still the younger Burtt' s main project.

Prior to planting this orchard his apple expertise was limited to working at one orchard, and all he did there was pick up boxes and load them. He had no idea how the trees grew.

"I got a bunch a books from Cornell," is how he sums up his education.

He is quick to credit the mentorships of Terry Bradshaw, manager of UVM's orchard, and Rick Bartlett, of Bartlett's Orchard in Richmond, Mass, for crucial advice and guidance as his own orchard got underway.

Over these past four years of "watching out for them," the main lesson the orchard has taught him is, "a deep respect for apple growers and anybody producing vegetable or fruit."

Apparently, Burtt's lessons, both official and unofficial, have been well-learned, as Burtt's Orchard opened for pick-your-own customers on Saturday September 19.

The observant customer may notice all by itself, between the orchard and the road, one tree that looks distinctly different from the apples, more, well, peach like.

Burtt smiles, a mixture of pride and amusement, and twists a fat, ripe, glowing fruit from the branch. "I planted eight trees and got one," he says of the four- year- old Reliance peach variety. He holds out the tempting fruit and asks, "Want a bite?"

Burtt's Orchard is open for picking Fridays from 2:00 until 6:00 p.m., and Saturday from 10:00 a.m. until 5:00 p.m. For more information, call 917-2614 or 563-2113.

Girl Scouts Re-Initiate Halloween Candy Collection

Chronicle Staff

Most kids only think about how much fun it will be to get candy on Halloween. This year, however, some Cabot girls are thinking about giving some away.

Approximately ten years ago, the Cabot Girl Scouts began collecting candy donations to be distributed to downtown residents, so they, in turn, could give it away on Halloween. Due to the large numbers of young people who, on Halloween, come into town from rural outposts in order to Trick or Treat, many town residents were either running out of candy long before the last costumed visitor had rung their doorbell, or broken the bank to see that this did not happen. Girl Scouts initiated a program designed to harvest candy from the outlying community to give to folks who live in town, so they, in-turn, could distribute the goodies to Trick-or-Treaters.

A few years ago, with the high school graduation of most of the girls involved in the project, the tradition lapsed. Now, The Girl Scouts have decided to help these folks out again, and are collecting bags of candy to distribute to downtown Cabot residents.

Anyone interested in contributing some candy can drop it off at the Cabot School's main office or the preschool classroom. The deadline for donations is October 21.

The Cabot Girl Scout troops are also seeking new members. Girls can join at any time through the school year.

There are three active troops. Daisy Scouts is the division for girls in kindergarten and first grades. This club, which currently has five members, meets two Saturday mornings each month and is led by Kim Mayo and Cecilia Gulka. The Brownie Girl Scout troop, for girls in second and third grades, also meets twice monthly on Saturday mornings, and is led by Ruth Moore. It also has five members right now. The Junior Girl Scout troop, with members in fourth and fifth grades, has approximately 12 members, and meets two times each month on Thursday evenings, led by Bonnie Bellavance. All troop meetings are held in the pre-school classroom at the Cabot School.

Girls can also take part in scouting as an independent member, called "Juliettes," after the founder of Girl Scouting, as long as they have a parent or mentor who is willing to help them participate in scouting events.

There is an annual fee of $12 for membership, but if the fee is a hardship, the Green and White Mountains Girl Scout Council has some outreach money available. Parents of girls who are interested in joining Girl Scouts can contact Cecilia Gulka, the local Girl Scout coordinator, at 563-2284, for more information.

Baking is all in the family as Lela Jones wields a mean rolling pin and her father Todd tries to hide behind his mixing bowl. Whose pie will reign supreme? Photo courtesy of Lynn Jones

Iron (Cabot) Chef Meets Vermont via Apple Pie Contest

By Anne Nadel

Fall is in the air, with wood smoke and fallen leaves acting as nature's own incense, and cooler temperatures making the average Vermonter scurry to stack wood, change tires, and just enjoy the final few weeks of comfortable outdoor temperatures. Oh, and apple pies – lots and lots of apple pies.

On October 17, the Cabot School Gym will be the site of an epic battle to determine just who makes the best apple pie, as, from 9:00 a.m. to 3:00 p.m., the Apple Pie Festival brings out the Iron Chef in every local baker. This annual autumn tradition takes place on the Saturday after Columbus Day, and as well as a heated contest to crown the best pie baker, features games, entertainment pies for sale to take home, raffles and local artisans. The pie contest has one division for adults and one for school age youth.

For at least one village household, there are more than two members of a family planning to take part in the contest. Todd Jones and his daughter Lela are both working on recipes they believe will please both the judges and the tasting public. Todd Jones' wife and Lela's mother, Lynn, has, perhaps wisely, decided to stay out of the fray. This writer had the chance to ask the two baking Joneses some important questions about their pie skills, dreams and aspirations, and what it's like to work with someone else who plant to enter the contest.

AN: Why do you want to enter the apple pie contest?

Lela Jones: "Because I like pie, and it's fun to make them."

AN: What makes your recipe good or special, and not just another apple pie?

Lela: "Because I fill it with love and fun, and just a liiiittle bit of cinnamon and a lot of apples."

Todd: "Mine is a process that can take a full day (including overnight) before I even bake it. It is definitely a different recipe. Of course the Amaretto doesn't hurt."

AN: Have you done this before, when, and how did your pie do?

Lela: "I entered a pie at the pie festival last year and got second place. I won ribbon and a fuzzy apple blanket."

Todd: "I didn't win last year, but I got a lot of compliments from several people, including other contestants. I think I need to work on my crust, though."

AN: What's it like cooking in the same house as someone else entering their pie in the contest?

Lela: "It is fun because you can smell lots of good pies being made and its something we all do as a family."

Todd: "It's hilarious! We all spread out across the kitchen doing our own "secret" recipes. Most of the time is spent laughing and comparing ingredients. It's totally a family thing."

AN: Whose pie is better, Todd's or Lela's?

Lela: "I don't know. I like Daddy's, but I really like mine."

Todd: "Although I love Lynn's and (of course) my own, I have to say that Lela's is the best. She is the only one in the family who has won...so far."

AN: How does Lynn stay out of the fray?

Lela: "Mommy doesn't, she makes pies too. So does Mimi (Lela's grandmother)."

Todd: "We all make pies, including Lynn's mom. We're all in the fray."

AN: Where did your recipes originate?

Lela: "I make my pies like my Mimi. I put in what "feels" right."

Todd: "A lot of my best recipes actually come from my dreams. I actually dreamed up my Amaretto Apple Pie recipe (the ingredients and how to mix them together) about a month before last year's festival. So my pie was a complete experiment. But it turned out OK."

AN: Can I have some pie?

Lela: "Yes!"

Todd: "Sure - do you like Amaretto?"

For information or registration of your craft table for the festival, please contact Martha Foster, Apple Pie Floor Manager, at 563-2526.

We want to hear from you!

Send us articles, letters to the editor, photos and press releases. Let's keep our community communicating!

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CABOT CAMEOS

THE ORIGINAL Original FACEBOOK

By Julia Shipley, Photos by Rachael Pitkin

Our intrepid observer interviewed young people as they returned to school for the 2009-2010 school year. She asked, ***"What did you learn over the summer and what are you looking forward to this school year?"***

Olivia Bellavance, 13
(At conservation camp, I learned when you're canoeing in a group of Canoes) you can hold onto the side of other people's canoes to stabilize them so they won't tip over.. (I'm looking forward to) dropping an egg out of a window, without breaking it (part of a school science program).

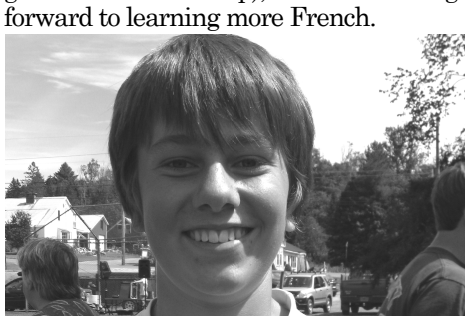
Elijah Tebbets, 16
(At the Governor's Institute on Technology) I learned information technology programming skills, like Java Script. And I'm looking forward to my Junior Year; I'm getting close to the end(of high school), when I can move on and see what else is out there.

Rashawnna Downing, 14
(At the daycare center where I helped) I learned to be calm with kids ages 10 months to 9-years-old. And I'm looking forward to learning the production aspects in my theatre tech class.

Heath Hanson, 12
(I learned) how to ride an 18 speed mountain bike, and (I'm looking forward to) the end of the year school trip to Six Flags.

Brittany French, 17
(I learned) patience (Brittany was an intern at Lost Nation Youth Theatre Lab). [I'm looking forward to] applying to college.

Shelby Marcotte, 13
I learned how to do a Power Dive (as a goalie at soccer camp), and I'm looking forward to learning more French.



Daniel Hoyne- Grosvenor, 14
At Shakespeare camp, I learned to be myself and have fun. Now that I'm a freshman, (I'm looking forward to) more independence.

WHERE IN THE.....?

Do You Know Where This Is?

A border? A portal? All blackened and cracked? But on the other side there are none that come back.....*Or do they?*

This is the third in a series of photos from your community. If you know where this picture was taken, send your answer to our editor, Anne Nadel, at editor@cabotchronicle.org.

COMMUNITY COMMENTARY

To The Editor:

Library News

As Chair of the Cabot Library Board of Trustees I am writing to report that, sadly, Connie Koeller has decided not to continue as Library Director after her leave-of-absence ends in October. She will be missed by many readers here, including some young ones I know who believed the library must be where Connie lives, eats and sleeps! The Trustees now have the challenge of finding someone to continue the great work Connie has done in shaping the library into a vibrant community resource. Please look for the job advertisement elsewhere in this paper, and help us spread the news to potential applicants.

The Trustees also strongly believe we should continue with the planning process we have just begun, with the goal of formulating a 5-year plan for library services. Together with members of Cabot's Friends of the Library group, we invite the public to a community input meeting on Wednesday, October 7, at 7:00 p.m. at the Library. Whether or not you currently use the Library, we would like to meet you and hear what you think about the Library's services and what our goals should be in the coming years. The ideas generated at this meeting will help us immediately as we talk to applicants about the position of Library Director, and in the long run will help to shape the library's future. Please come if you can, or talk to a Trustee in person so we can add your thoughts to the discussion.

Thanks!
Paula Davidson, CABOT

To The Editor:

I am writing this letter in regards to our Town Constable flipping children off, "giving them the middle finger."

I was very upset that when I heard how the Town Constable drove by my son whom was talking with his friends on the side of the road proceeded to give him the finger out his window. However, he did not realize that there was a youth mentor with them. The mentor followed him to find out what this child did for him to provoke this. He replied "nothing." However, he stated my son has been burning tires in front of his yard. Well I did go take pictures and there was no sign of this.

The mentor did report this incident to the State Police whom said he questioned Ken Gokey, who replied "It was an accident." Yeah Ken, I say so, considering there was an adult there with them, which you did not see.

I feel this guy has done some good at times here in Cabot, but this kind of action on his part needs to stop. We do have a second Constable, maybe younger, but more mature and knows how to handle and talk to the kids in this town. The children in this town need a positive person as a role model. We need to look at our children and teach them wrong from right, good from bad. Not our Town Constable Ken Gokey provoking trouble. Let's not have another town meeting which is based upon our Accident Prone Town Constable.

Rosemary Ksepka, CABOT

WEDDING ANNOUNCEMENT

Silveria/Joyal Engagement

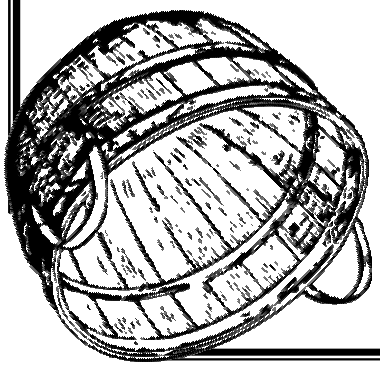
Anthony Joseph Silveria, son of Joseph and Judy Silveria and Allison Paige Joyal, daughter of Peter and Bonnie Dannenberg are planning an October wedding. The bride- and groom-to-be both live in Cabot and hail from generations deep Cabot families. And they even both love cheese!

Ms. Joyal is the Lamoille County Service Coordinator for Central Vermont Community Action and Mr. Silveria is a carpenter for Schumacher Construction in Marshfield. However, their jobs do not define them, but their love does.

And that's not so cheesy!

Don't Hide Your Business Under A Bushel Barrel

(tell your community what you've got to offer!)



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Community News

Danville Hill Ghost Moves Among Us

By Anne Nadel

Every small town has its share of ghost stories, tales of unquiet spirits who still move among the living, mostly unseen. Occasionally, though, they make their presences known. Sometimes this makes the living people uncomfortable, sometimes not. Cabot is no exception to the rule of small town ghosts. Even on Main Street. Or in the old center of town on Danville Hill Road.

She is a slight and gossamer woman, startling onlookers by occasionally emerging out of the manhole cover on Main Street. As if that is not strange enough, there is a knife sticking out of her chest. How did it get there? Who is she? Why does she linger in modern Cabot, although, from her reported appearance and the looks of her clothes, she lived long ago? Perhaps the answer lies up the hill.

According to legend, Cabot's original village center was on Danville Hill, although that was long ago. If one were to travel up the hill, that person would surely find the old foundations of buildings; barns and houses long since fallen to ruin. And a few paces beyond the ruins, a patch of woods, tangled with overgrowth and brambles, lost to most people, save the occasional hunter or hiker. Set back in the overgrowth is a large rock. To the casual observer, it looks as though it was left by some long-ago glacier as it made its inexorable way downhill, molding the landscape in its wake. But some say nothing could be farther from the truth.

The story tells of a classic triangle, a love gone wrong, a crime of passion. According to legend, the young woman made the mistake of marrying an older man while still a teenager, in an arranged marriage to appease her family. Her second mistake was to go into that marriage still in love with her schoolroom sweetheart.

She kept her love for the young man under wraps for some time, so the story goes, but in the end, could not fight her feelings. At first they just met innocently at town meeting or in church, eyes meeting across the pews, passing at village socials. But they could not stave off the pull of true love. She would meet her lover covertly, under dark of night. They walked across the fields by moonlight to embrace in the woods or sit on the stone walls under the light of a full moon. Finally, her husband was alerted to her indiscretion by a neighboring farmer who had seen the couple as he walked home after a night of socializing.

It is all too familiar a tale, the star-crossed lover, the jealous third person, filled with rage at being wronged in love. The young woman's husband, so the story goes, stabbed her as she slept that night. The large rock? The husband's oxen dragged it there to cover her body, where he had placed it in a deep grave. According to legend, he tended the rock, planting flowers around it for years, until his guilty conscience overcame him and he hanged himself in the eaves of their farmhouse home. That same home is now one of the old foundations lost to Cabot history. The rock has been consumed by woods, but if a hiker passed by at just the right time of year, flowers planted by the grieving husband might still be seen.

The young woman's lover never knew what became of her, and eventually married another, but some say she still wanders the streets of town, close to where he lived until his death early in the 20th century. Because she was buried deep beneath the old forest after her death, the easiest path for her ghost to follow takes her under the village center, and out the manhole cover to Main Street.

Her name has been lost, but the tale of her love affair lives on. It is her final resting place that is not, beyond legend, truly known. Some say, she lies under the rock on Danville hill. Some say she haunts the village. You be the judge.

Curds & Whey

By Jeannie Johnson

Happy autumn, when, thankfully, we have far more curds to offer than whey!

CURDS on the fresh, new paint job on the exterior of Cabot Village Store – looks great! (Harry's Hardware staff reveals the color is called "Federal Blue").

CURDS to Caleb Pitkin's solving a problem and saving taxpayers a couple thousand dollars in building repairs at Willey Hall! Thank you.

CURDS to Chris Tormey, reducing his carbon footprint by biking to work in Hyde Park!

WHEY for shorter days and the end of summer.

CURDS to Maurice "Weedwhacker" Richardson for "dedication above and beyond", always keeping the town gardens and grounds neat and beautiful.

CURDS for Johneal Hale, a great help in the town, school and coalition offices – job well done.

CURDS for the Healthy Start kick off of the school year, and all the work that went into it. Thanks to Cabot School staff, and special thanks to students Dore' Grier, Shannon Grier, Amber Graves, Laura Nally and Caitlin Celley. Full of fun, energy and enthusiasm!

WHEY for colder nights, but…

CURDS for the cold nights making autumn colors begin to glow, reminding us to take in all the beauty around us.

CURDS for a great soccer program, due to extraordinary dedication of Billie Marcotte, Steve Towne, Michelle Delaney, Peter Stratman, Donna MacKinnon, Deb Bothfield, Rebecca Nally and Jamie Gokey, and all the kids on the team. Great coaching and steadfast, strenuous practices.

CURDS to community members keeping the library open while Connie is on leave: Eric Mueller-Harder, Karen Mueller-Harder, Anne Walker, Helen Morrison, Susan Carpenter. Many thanks for your time and commitment.

CURDS to Dancing Carrot Farm for bringing their farmer's market wagon to Cabot School. See you again, we hope.

CURDS to the patient folks at Harry's Hardware for allowing the rowdy Chronicle Crew to meet in the café, and really big curds to them for not telling what they overheard.

Cabot Class of 1999 Reunites

By Alana Quinn

Under a grim sky and threat of heavy rain, Cabot School's Class of 1999 held a reunion on August 22, 2009 at the Cabot Recreation Field. Although the Christman family had generously volunteered their camp for the reunion, the threat of rain caused a last-minute change of venue. This switch actually worked out well because so many of the '99 grads have children who were happy to take advantage of the playground.

Nearly half of the graduates attended, many of whom have settled in Vermont, pursuing diverse careers, and starting families of their own. Several of those who have settled outside of the state were unable to attend, but sent well wishes, along with their hopes to attend future class events.

As the graduates of 1999 (the school's largest graduating class to date) reflected on their experiences at Cabot School, they expressed a special appreciation for their strong academic background, their access to technology, their opportunity to participate in athletics and international travel, and above all, their close relationships with faculty and classmates. While the graduates of the class of 1999 share the common experience of attending a small rural school, they have all gone on to pursue their own unique pathways, personally and professionally.

Here are some updates about the class of 1999's lives and experiences since leaving Cabot School a decade ago:

After several years in New York City, Kate Ackermann now works in retail and lives in Montpelier. She and her boyfriend, Tyler, are expecting their first child this fall.

Misty Holcomb Allen is applying her artistic gifts as a draftsperson for a local granite company. She lives in Craftsbury with her husband Shaun and their daughter Lillian.

Raymon Bothfeld lives in Cabot with his new wife Amber. He earned a degree in Agriculture from the State University of New York at Cobleskill and is a dairy farmer, continuing in the tradition of the Bothfeld family farm. Raymon, an avid basketball player, now coaches Varsity Boy's Basketball at Cabot School.

The Christman brothers are working in fields that contribute to public safety and well-being: John Christman lives in South Burlington with his wife Colleen and their infant son Owen. John earned a degree in Electronics from Vermont Technical College and works for the South Burlington Fire Department. Ken Christman lives in Cabot with his girlfriend Mindy. Ken earned a Business degree from Vermont Technical College and now works for the Montpelier Police Department as a 911 dispatcher.

Dorothy Pastor Hill is a Lab Supervisor at Central Vermont Medical Center. Dorothy earned her undergraduate degree at University of Vermont (UVM). She lives in East Hardwick with her husband Travis, a teacher at Walden School, and their 3-year-old son Xavier and newborn Lincoln.

Jeannette Young Johnson lives in Glover with her husband Seth and their ten-month-old daughter Maryann Grace. Jeannette and Seth are organic farmers who live in a solar powered home that they built. Jeannette earned an Associates degree in Humanities from Andrews University in Michigan.

Rita Johnson earned a BA in Environmental Health from UVM, lives in the Montpelier area and works for a non-profit organization called Friends of Recovery Vermont. This fall, she is attending The Salon Professional Academy to study skin care.

Fawn Wells Maxfield is the manager for New England Culinary Institute's Catering Department where she also earned her degree in Culinary Arts – her passion since high school! She lives in Cabot with her husband Zebulon and their son River who was born this past May.

Lindsey Perry is a housekeeper at the Craftsbury Outdoor Center. She was a waitress in Bar Harbor, Maine for a few summers. Since high school, she has devoted much of her time to the care of others. She now lives in Walden where she helps take care of her ailing grandparents.

Alana Quinn has lived in Washington, D.C. since 2003, and earned a BFA at Alfred University and is currently pursuing a Masters Degree in Museum Studies at Johns Hopkins University. She works in the Cultural Programs office of the National Academy of Sciences where she helps curate and promote exhibits and events that celebrate the intersection of science and art.

Chris Rossell earned a BS from Vermont Technical College, and currently helps manage Tire Warehouse in Burlington. He lives in Waterbury with his wife Christina and their daughter Athena Madison.

Sarah Saggerson earned an Associates degree in Liberal Studies at the Community College of Vermont. She lives with her boyfriend and her daughter, Aeva. Aeva is a first grader at Cabot School. Sarah is currently working as a waitress while attending Lyndon State College to pursue a degree in Nursing.

Kate Elmer Westdijk earned her undergraduate degree from Smith College and her graduate degree from UVM. Kate lives in Burlington with her husband Bart. She taught English in China for a year and also lived in the Netherlands. She is the Program Coordinator at UVM's department of Community-University Partnerships and Service Learning.

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COMMUNITY NEWS

Challenges Face Legislators In New Season

By Catherine Toll

Many challenging issues will be brought before the legislature when the 2010 legislative session begins on Tuesday, January 5. The 2011 state budget, Vermont Yankee and health care for Vermonters will certainly be at the top of the list.

In July, soon after the start of the first quarter of the 2010 fiscal year, Vermonters were informed of a $28 million shortfall in the 2010 budget. Projections made in April 2009, by the state economists, were off substantially. The deficit was caused by continued downturns in the economy. A Joint Fiscal Committee, comprised of five Representatives, five Senators, and members of the Governor's Administration was formed to develop a plan to solve the $28 million shortfall. With the shortfall coming just one month into the fiscal year and with further downgrades a real possibility, the administration and legislative leadership agreed tapping into the state's reserve funds would limit future options of the funds. Monies from FY 2009, vacancy savings, cuts in operating costs and reductions in programs will be used to fill the current gap.

Specific information concerning the rescission plan and other related documents can be found at: www.leg.state.vt.us/jfo/Budget5Rescissions.htm.

I have heard from many residents in our district who want to express their views concerning the continued operation of Vermont Yankee located in Vernon, Vermont. This nuclear power plant is owned and operated by Entergy Nuclear Vermont Yankee. Entergy owns and operates 10 nuclear power plants in the United States. This summer, the Speaker of the House and the President Pro Tempore of the Senate asked Entergy Nuclear Vermont Yankee to provide, by November 1, a power price agreement between Entergy and utility companies.

The role of the Vermont State Legislature, concerning the future of Vermont Yankee, is one based on the economic benefit to the state. By law, only the Nuclear Regulatory Commission (NRC), *not* the state legislature, can determine the safety of the plant and are charged with the responsibility of re-licensing the plant past 2012. It has been made abundantly clear to members of the House and Senate that safety of the plant is *only* under the purview of the federal government through the NRC. The Vermont Public Service Board must also issue a Certificate of Public Good for continued operation and finally the Vermont State Legislature must vote in the affirmative for operation of the plant passed 2012. Without an established power price agreement, by November 1, it will be very difficult for the legislature to act this legislative session.

Congressman Welch visited the Caledonia County Fair and I had the opportunity to speak with him about the plight of farmers and about the health care debate in Washington. Congressman Welch relayed a strong commitment to our farmers and will continue to work for fair milk prices. This summer, Vermont's delegation in Washington supported the US Secretary of Agriculture in increasing the price the federal government pays for milk and dairy products. However, this is only a short term fix and a more permanent solution is needed to help secure the future of our local farmers.

Much of what happens with health care in Vermont will greatly depend on decisions made in Washington. Vermont may possibly be chosen to initiate a pilot Health Care Program as outlined in the Health Care Bill. Vermont has teamed up with other states (including Maine, NH, Iowa and Minnesota) to pool resources and lobby Congress to ensure the Health Care Bill represents the needs and best interests of Vermonters.

Federal Stimulus legislation, known as the American Recovery and Reinvestment Act (ARRA) will bring an estimated $925 - $950 million in funding to Vermont. The money will come in roughly 300 funding streams, each with its own terms and conditions. These funds will flow to state government, local government businesses and individuals. To date, Vermont has received over $120 million in stimulus funds.

To better manage and coordinate this complex legislation and to assure that the allocating and expending of these funds be transparent and accountable, Vermont has created an Office of Economic Stimulus and Recovery, headed by Tom Evslin.

It is hoped that with ARRA funding, we will be able to see an expansion of broadband services to nearly all Vermont households. Vermont organizations have filed applications for over $130 million of stimulus funding. These will be competitive grants and Vermont is optimistic that because of earlier planning and mapping we will be in a very competitive position to receive funding. There is no ARRA funding specifically for the expansion of cell phone service.

To find more information about stimulus funding here in Vermont, go to www.recovery.vermont.gov.

Please feel free to contact me with your questions and concerns. I can be reached by phone (684-3671), email kittytoll@live.com, or mail (PO Box 192 Danville, VT 05828).

Flu Facts and Information

By Chronicle Staff and the VT Department of Health

The Vermont Department of Health recently likened the flu to a snowstorm that cannot be prevented. There are many known varieties of influenza, including the regular, seasonal flu and the new pandemic flu. It is important that Vermonters know the facts, and the precautions and actions that can be taken to prepare now.

The aforementioned pandemic flu - novel influenza A (H1N1), sometimes called swine flu - has not gone away. This virus is the predominant variety of flu virus in circulation at this time in the U.S., and worldwide. The Vermont Department of Health and many partners in state government and the private sector have been working intensively this summer to prepare for the coming flu season, which they believe is certain to be complex.

'Know what to do about the Flu' Forums were held recently to update local leaders and residents about what preparations are currently underway. The forums, sponsored by the Vermont Department of Health and Vermont Emergency Management, featured state officials and public health experts who discussed preparations the state is making, including plans for offering H1N1 vaccine to those groups of people most at risk for serious illness. Other topics included the actions communities and individuals can take to cope with the flu.

'Know what to do about the Flu' Public Service Announcements (PSAs) will begin soon on TV, radio and in print. With the help of Montpelier resident Willem Lange, Vermonters will be reminded to get vaccinated, and take actions to help keep illness from spreading, including staying home if they are sick, and calling their health care providers if they need medical attention. Meanwhile, Vermonters are encouraged to stock up on what they might need to stay home, in case they or a family member is too sick to go out.

New and detailed Flu Action Guides, guidance from the Centers for Disease Control & Prevention are now available for a variety of sectors, starting with schools. Each set of guides is offered with a helpful communication toolkit that includes sample letters, action steps, fact sheets, etc. To find these documents on-line, Vermonters are urged to go to www.flu.gov, where they can find these, along with webcasts, videos, Qs&As, eCards, PSAs and more. In addition, the Health Department's website, at healthvermont.gov offers more, Vermont-specific, information and resources, with links to flu.gov. On the phone, dialing 2-1-1 will also get the caller information. Also follow the Department of Health on Twitter, at twitter.com/healthvermont. Other handy websites include: for small businesses, http://flu.gov/professional/business/smallbiz.html; for businesses, employers and workplaces, http://www.flu.gov/professional/business/toolkit.html; for institutions of higher education (technical schools, colleges & universities), http://flu.gov/professional/school/higheredtoolkit.html; for schools K-12, http://flu.gov/professional/school/toolkit.html; for childcare and early childhood, http://flu.gov/professional/school/childtoolkit.html.

Vaccine for the regular seasonal flu is starting to come into the state, and nearly everyone is recommended to get that vaccination as early as possible. People are encouraged to talk to their health care providers about vaccine, or go to healthvermont.gov to find a public flu clinic: http://healthvermont.gov/prevent/flu/flu_clinics.aspx.

Vaccine for the new H1N1 flu is also expected to start coming into the state by mid-October, and planning is underway to offer this new vaccine in a variety of settings, including schools. Individuals should keep checking with health-care providers or pharmacists for more information. The new H1N1 vaccine is recommended to go first to those groups of people who could be most seriously affected if they became ill, including pregnant women, household contacts and caregivers for children younger than 6 months of age, healthcare and emergency medical services personnel, all people from 6 months through 24 years of age, and people age 25 through 64 who have health conditions associated with higher risk of medical complications from influenza.

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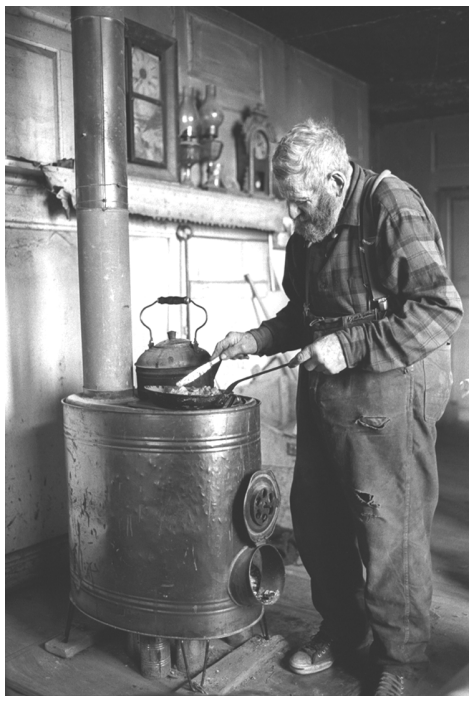
ART SCENE

Fundamentally Vermont - New Exhibition Opens at the Northeast Kingdom Artisans Guild



Many visitors to Vermont come looking for what can be increasingly difficult to find – an authentic experience of the "old Vermont," something deeper down than brilliant fall color. "Fundamentally Vermont," a new exhibition opening October 2 at the Northeast Kingdom Artisans Guild, is one place to sample the treasures of Vermont's past through special lenses, the camera of Richard W. Brown, and through the vernacular pine furniture of Cookeville Woodworking. More information about the artists may be found on their respective Websites, www.rwbrownphotography.com and www.cookevillewoodworking.com.

Cookeville Woodworking in Corinth has been producing handcrafted furniture and accessories in Vermont since 1989, including a variety of cabinets, cupboards, nightstands, and hand-carved mirror frames, which are created with reclaimed materials: old doors, architectural moldings, antique lumber, and cut nails. Cookeville Woodworking also uses native harvested pine, which is specially cut, by a local band-saw mill. By using reclaimed lumber and antique styles, Cookeville has honored both the thrift and the aesthetic of Vermont's classic country heritage.

Photographer Richard Brown of Peacham, has also given concrete form to his appreciation of Vermont and its history. Brown had the vision to commence documenting the vanishing Vermont of hill farms and country ways, beginning approximately thirty-five years ago. His observations fill a number of treasured books on Vermont and other New England locales. In "The Soul of Vermont," (published in 2001) his photographic images and words describe not four, but six seasons. The sensitivity of the artist, communicated through his works, helps makes what he sees more visible to others.

In the book Brown states, "I am drawn to certain subjects and themes. I have a weakness for birch trees, barns, draft horses, cemeteries, landscapes with sheep or cows in them, bodies of water, still or moving, the moon, rising or setting, and anything . . . that bears witness to past Vermonters' short time in this obstinate paradise. . . "

Through the artists' gift of finding beauty in everyday surroundings viewers may deepen their own appreciations of Vermont landscapes and structures and the people who shaped them. The exhibition, "Fundamentally Vermont: Photography by Richard Brown and Furniture by Cookeville Woodworking," will open on October 2 and continue through November 20, 2009 at the Northeast Kingdom Artisans Guild's 430 Railroad Street gallery in St. Johnsbury. A reception to honor the artists' work will officially open the show on Saturday, October 10, from 3:00 to 5:00 pm. All are welcome to attend.

The Guild's hours are between 10:30 a.m. and 5:30 p.m., Monday through Saturday, with the work of more than one hundred Vermont artisans on view. For more information visit the Northeast Kingdom Artisans Guild at 430 Railroad Street, St. Johnsbury, on its website, www.nekguild.com, or by telephone (802) 748-0158.

Starting the First Fire, Autumn

By Baron Wormser

From Scattered Chapters
Published by Sarabrande Books

Once again we start to act hospitably.
Today we blacked the stove, swept up
The spiders from the wood box, split kindling.
Tonight's frost recalls debilities
More thorough than a chill or twinge.
We didn't perish like plants; we weren't houseflies:
The pungence of brevity was our false pride.

Now warmth suffices for philosophy.
The fire says it is the fire it was before,
That there is only one fire, the way
There is only a single earth or sky.
My hand in the light is faintly freckled but
Age doesn't figure in this basic mathematic,
Fire is not calculable like bodies.

We keep living the same life over and over…
Distinction blurs like embers turning cold.
We sit beside this familiar heat
On a night so deep it could never be rehearsed.

for Janet

Twin Valley Seniors, Inc.

Old Schoolhouse Common
PO Box 143
Marshfield, VT 05658

On September 11 the Twin Valley Seniors hosted 14 members of the VTARNG (Vermont Army National Guard) and representation from ESGR (Employee Support of the Guard and Reserve) for a luncheon. The seniors spoke personally with each soldier and voiced their thanks for protecting their country and conveyed their message of support to our troops. Many attendees of the senior center do not have any contact with members of the military, and this gave them the opportunity to speak one-on-one to relay their thoughts and prayers.

To the soldiers attending this function, please know the people who attended this event believe that through giving your time above and beyond the call of duty you gave the senior members of the community a wonderful opportunity to voice their thanks and blessings.

Meals are served at the Senior Center at Marshfield's Schoolhouse Common on Monday, Wednesday, and Friday at 12:15 p.m. The cost is $3.00 for seniors and $5.00 for guests. An exercise program is also held each Monday, Wednesday, and Friday at 11:00 a.m. for one hour. The exercises are designed to help strengthen muscles and improve balance. Each person works at his or her own pace and within the individual's physical abilities.

There are numerous other offerings at the Senior Center this fall. A Foot Clinic will take place October 5. Call 426-3200 to register. The fee is $15.00. Blood pressure checks will also be done at this time. On October 19, there will be a Flu Clinic from 12:00 noon to 2:00 p.m. For more information about this, or any other event, please call the Center.

The senior Center is constantly on the lookout for new volunteers. At this time, Meals on Wheels needs volunteer drivers and kitchen help. Anyone with a little time to spare will be appreciated. The time commitment is a couple of short hours weekly. In addition, community members who are aware of anyone who needs to have meals delivered in our area are asked to contact the center. The Center is also seeking volunteers interested in activities to be done with seniors at the center.

For more information about services or to volunteer, please contact Twin Valley Seniors, Inc., School Street, Old Schoolhouse Common, Marshfield, VT 05658. The mailing address is PO Box 143, Marshfield, VT 05658, and phone number is 426-3447.

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Celebration Marks Opening of Cabot School Performing Arts Center

In September, a grand opening celebration took place to commemorate the season's inaugural use of the Cabot School Performing Arts Center. Attendees enjoyed music from the 13-piece Afrobeat band Movement of the People: The Fela Kuti Project, and hors d'oeuvres provided by community members. Tribute was paid to the many volunteers and donors whose contributions helped to build the new arts center.

Numerous school activities are held in the arts building throughout the school day, including assemblies, music classes, and art projects.

COMMUNITY NEWS

Catamount Aviation's Ameden Flying High

By Julia Shipley

When, in 1990, William Ameden began to search for a place to raise a family, his list of desired qualities included a good school system, agricultural land with a sugar bush and a stream, and an airstrip.

After searching for about four years the Ameden family found a farm with a flat, unobstructed hilltop field -- perfect for mowing to create a 1400 foot airstrip. Now one mile along Ducharme Road in Cabot, at Under Orion Farm, Ameden is raising his two sons, marketing Angus beef and making maple syrup. It's also where he parks his portable saw mill between jobs, and last but not least, it's where he takes off in his 1953 Cessna 170B airplane. As the president (and sole employee) of Catamount Aviation, Ameden's services include wild life habitat surveys, aerial photography, flying lessons, aerial foliage tours, and the dispersing of cremated remains, also called "cremains."

Ameden added this final service to his business at the suggestion of a funeral home director who was taking flight lessons. At the request of the deceased person's family, Ameden has scattered the cremains of hunters, hikers, and farmers over their favorite grounds to become part of the landscapes they loved.

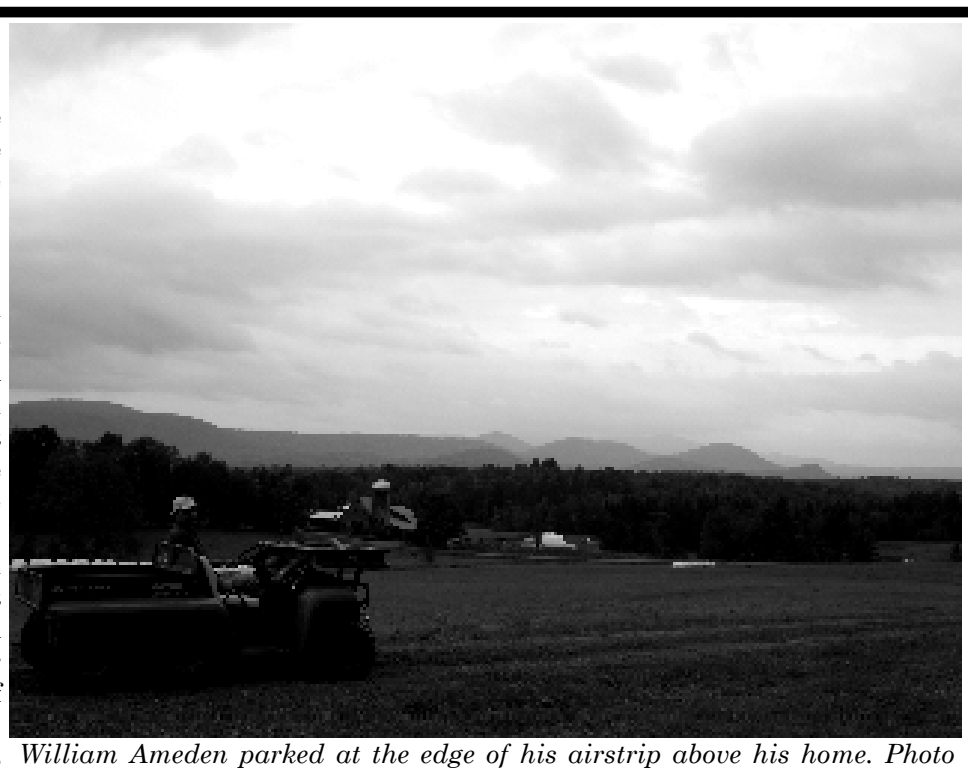
He described the aerial dispersal as a way of being committed "to an entire area, a whole mountain or lake as opposed to a very specific place."

Ameden's own love of the landscape is entwined with his love of flying. He remembers his childhood delight in the balsa wood gliders his father gave him for Valentine's Day, and once, marveling at a bi-plane banking steep turns and looping in the air above him. After saving up for lessons and later attending flight school in Tennessee, Ameden began to fly commercially for Business Air in Bennington. On trips over the eastern US, he recalled seeing the thin corridor of lights, cars on the interstate, viewed from the air, making a strand connecting Vermont all the way to New York City. He described the two mountain ranges running up both sides of Vermont with patches of woods and fields between as "comforting" in their distinctiveness. Flying at night, he spoke of the contrast of the dark mountain ridges with little spots of villages lit up.

As a pilot, Ameden has flown stuffed bears from the Vermont Teddy Bear Company, cancelled bank checks, UPS packages, car parts, Patriot missiles and boxes of baby chicks. He has flown researchers tracking the radio collar signals of black bears and Bicknell's thrushes. More recently, when the United States Department of Agriculture's Farm Service Administration subcontracted with Catamount Aviation, Ameden spent portions of 2007 gliding across Vermont with a big camera riding shotgun.

According to Ameden, one of the most meaningful aerial excursions was the day he gave his neighbor Arnold Tebbets his first ride in an airplane. At the time, Tebbets, a lifelong dairy farmer, was in his sixties. As they flew over Cabot, Tebbets saw all the places he knew and of which he was a part, from a completely new perspective.

Later, Ameden also gave Tebbets his final flight, at the request of his family. On a sunny afternoon in September, he took off from his hilltop runway and circled behind the hill. According to the friends and relatives gathered to witness as the Mr. Tebbetts' remains fell to earth, they didn't hear the plane's engine as it suddenly surged above them. All that was visible was a smoke-like substance trailing from behind the plane, glittering in the sunlight as it wafted down behind the grazing cows.



William Ameden parked at the edge of his airstrip above his home. Photo courtesy of Julia Shipley

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Housemate Wanted.
Senior looking to hire female live-in for two-bedroom apartment in Cabot -- room provided free and, depending on eating habits, board as well. Salary to be negotiated. Depending on results of live-in search, am also looking for caregivers and respite providers able to provide regular hours on a weekly basis. If interested, please call Mike Attley at (802) 365-4478.

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COMMUNITY CALENDAR

Thurs., 10/1

Fall Foliage day in Peacham, 9:00 a.m. – 6:00 p.m. Spend a day in our historic village that was settled in 1776. Artifacts, historical displays, local VT arts & crafts, blacksmith shop demonstrations, library book sale, scenic bus tour, guided nature walk, self-guided walking tour of village, lunch, Ghost Walk at the Peacham Cemetery, concert at the Congregational Church sanctuary, spaghetti supper. Information: 592-3558.

Thurs., 10/1-31

Rock Solid: Annual Barre Stone Show, Studio Place Arts, Barre, Tues. through Fri. 10:00 a.m. - 5:00 p.m., Sat. noon - 4:00 p.m. Stone carvers show their talent, stone assemblages, paintings and drawings that show the beautiful qualities of stone. Information: 479-7069.

Fri., 10/2-3

The Great Vermont Corn Maze, North Danville, 6:30 p.m., Dead North - a haunted night of terror! Information: 748-1399.

Sat., 10/3-4

Lake Champlain Antiques Show, Burlington Sheraton, $8 for both days/$5 for Sunday/Children 16 and younger free, 10:00 a.m. -5:00 p.m., large collection of quality and diverse antiques. Information: (781) 862-4039.

21st Annual Vermont Sheep and Wool Festival, Tunbridge Fairgrounds, $6 adults, $5 seniors, $1 younger than 12, 10:00 a.m. - 5:00 p.m., handcrafted natural fiber clothing, yarn, wool crafts, spinning, weaving and felting supplies, fencing, sheep supplies, meat and cheese! Sheep shearing, sheep dog herding, felting, spinning, weaving and knitting demonstrations. See the sheep, goats, llamas, alpacas, and angora rabbits. Information: 223-2456.

Fall Foliage Craft Fair, Hardwick Elementary School, 10:00 a.m. – 4:00 p.m., free: jewelry, candles, quilts, pottery and other fine arts and crafts, snacks and lunch for sale all day. Information: 472-5906.

Sat., 10/3

Pumpkin Festival, On the Common, Cabot, 10:00 a.m. to 3:00 p.m. Pumpkin pie contest, pumpkin carving contest, wagon rides, vendors, raffles; for kids, face painting and three-legged races, and Brazilian drumming with Brian Boyce. Proceeds benefit the Cabot School PTSO. Information: Rita Durgin, 563-2826; Jamie Gokey, 426-2019; Kim Mayo, 563-2398; Connie and Rich Hourihan, 563-2369.

Fall Foliage Festival in Groton, Lumberjack Breakfast at the Methodist Church from 7:00 to 10:00 a.m. Library book sale throughout the day. McClure's Band will perform at the bandstand at 11 a.m. Boy Scout Troop #702 will serve a light lunch on the Methodist Church lawn. Parade at 1:30 p.m. Peter Paul Historical House open throughout the day. Old Fashioned Hymn Sing at the Baptist Church at 8:00 p.m. to close the day's events. Serving times for Famous Chicken Pie Supper are 4:30, 5:30, 6:30 and 7:30 p.m. Tickets are available at $10 for adults, $5 for children younger than 12-years-old. Reservations required. Contact Peter Lyon, 584-3020. (Take-out reservations are also available.)

Sun., 10/4

Harvest Dinner, Our Lady of Fatima Church, Craftsbury, noon - 1:30 p.m., donation. Ham, mashed potatoes, squash, green beans, pickled beets, cole slaw, rolls apple crisp, beverage. Live music. Information: 586-2899.

Autumn on the Green, Danville, 10:00 a.m. – 4:00 p.m., free, 150 artisans and crafters amid the spectacular views and color of autumn. Information: 684-2528.

Sat., 10/10

Vermont Giant Vegetable Growers Annual Giant Pumpkin Weigh-off, Colchester, 1:00 a.m. - 2:30 p.m., free. 2008 saw a new state record weight of 1392 pounds! Raffle, purchase giant pumpkin seeds, pick up some growing pointers, corn maze, "feed the animal" farm. Information: http://vermontgiants.tripod.com.

Stories and Symbols, Vermont Historical Society Museum, Montpelier. Children ages 6 through 12, $8 per child, $5 for members. Parents free. Travel through time discovering how people used symbols to write down their stories. To register for the workshops, call (802) 828-2180 or e-mail vhs-education@state.vt.us.

Sat., 10/10-11

32nd Annual Jay Peak Arts & Crafts Fair, Jay Peak Resort, 10:00 a.m. – 4:00 p.m., free. More than 60 artisans will be displaying their works. Information: 327-2198.

Sun., 10/11

Great Pumpkin Regatta, Burlington waterfront. The boats are giant carved pumpkins, in a competition of size and speed, also food vendors, activities and entertainment. Information: http://www.vermont.org/pumpkin/.

Cinderella, at the Hyde Park Opera House, 2:00 p.m. $18 Adult - $12 Student or Senior, Information: 888-4507, www.lamoillecountyplayers.com/.

"Indoor Composting with Red Wigglers" with The Wacky Worm Sisters, New Leaf Designs Eclectic Nursery, Greensboro Bend, 1:00 p.m., free. How to set up a wooden worm bin, from bedding & feeding the worms, to harvesting their "castings", which can be used to feed your house or garden plants. Extra Info: please register at : 1 (802) 533-9836 or newleaf@vtlink.net.

Sat., 10/17

Cabot Apple Pie Festival, Cabot School Gymnasium, 10:00 a.m. - 3:00 p.m., free. Local cooks compete in three divisions, free apple cider, crafts fair, light lunch and lots of pies for sale, exhibits, entertainment and fun for the entire family. Information: 563-3396.

Thurs., 10/22

The Battle of Lake Champlain, Woodbury Town Hall, 7:00 p.m., free: On September 11, 1814, British Army and Royal Naval forces attacked a regular American army and navy at Cumberland Bay in Plattsburgh. This largest and most decisive battle of the War of 1812 determined the future of our nation. Information: 456-1237.

Sun., 10/25

17th Annual Harvest Concert, Danville Town Band and Community Choirs, Danville Congregational Church (Hill Street), 5:00 - 6:30 p.m., donation. Information: 748-8150.

Sat., 10/31

The Kingdom Challenge, St. Johnsbury, registration fees, a point to point half marathon with typical Vermont terrain, including hills, 4 covered bridges and scenic Vermont, back roads; moderately challenging. Information: www.thekingdomchallenge.com.

Ongoing:

Cabot Playgroup: Every Thurs, 9:30 - 11:00 a.m., Cabot United Church basement, free, ages birth to 4-years-old, snacks provided. Information: 563-2184 or 563-2034.

Farmer's Market - On the Green in Danville, fresh veggies, Vermont made products, crafts and more, Every Wednesday 9:00 a.m. – noon.

Hardwick Farmers Market, Granite Junction - Route 15, local produce, baked goods, crafts, every Friday through fall 3:00 – 6:00 p.m., information: 472-5906.

Lyndonville Farmers Market, 1000 Broad St. Fresh local vegetables, beef, milk, baked goods, maple syrup, Sundays through fall 11:30 a.m. – 3:00 p.m.

St. Johnsbury Caledonia Farmers Market, Downtown St. Johnsbury, locally grown, homemade baked goods, Vermont made crafts, every Saturday though fall 9:00 a.m. – 1:00 p.m.

Great Vermont Corn Maze, North Danville, opens Aug.1. 10 acres of good old fashioned fun, 50 ' bridges, 100' of underground tunnels, pedal tractors, petting animals. Information: 748-1399, www.vermontcornmaze.com.

Local Alcoholics Anonymous Meetings: Cabot: Wednesdays at 8:00 p.m. at the Cabot Church. Plainfield: Thursdays at 8:00 p.m. at the Plainfield Methodist Church. Hardwick: Mondays at 8:00 p.m. at the Hardwick United Church on South Main Street, Tuesdays at 6:30 a.m. at St. John's Episcopal Church, Early Riser's Big Book Meeting Thursdays at 6:30 a.m. at St. John's Episcopal Church, and Fridays at 7:00 p.m. at St. John's Episcopal Church. Call 229-5100 for a complete listing of AA meetings.

Local Alanon Meetings: Barre: Mondays at 7 PM at Turning Point Center on North Main Street. St. Johnsbury: Thursdays at 7:00 p.m. at Kingdom Recovery Center on Summer Street, Saturdays at 10:00 a.m. at the Unitarian Universalist Church on Cherry Street. Call 888-425-2666 for a complete listing of Alanon meetings.

Local Alateen Meeting: St. Johnsbury: Tuesdays at 7:00 p.m. at the Unitarian Universalist Church on Cherry Street.

VERMONT Quit Line
TOLL FREE 1-877-YES-QUIT
(937-7848)

LOCAL DIRECTORY

HEATING & COOLING

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Service and Installation of
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Happy Hugs Family Daycare
Come and play with us! Fenced in yard, large indoor play area, lots of games and crafts and within walking distance to Cabot School.
Meals and snacks provided.
VT registered daycare provider.
Contact Angela Ward at 563-3056 or happyhugsfamilydaycare@gmail.com
Open Mon-Fri 6:00 a.m.—5:00 p.m.
5/10

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802-563-2270
Mike & Ann Cookson, Owners
3/10

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DVD Rentals ~ Full Deli ~ Pizza
Old Time Candy
Unique Beverage Selection
Ethanol-free gas ~ Free air pump
8/10

Let Everyone Know Your Business
Have your business listed with us in the Local Directory. Contact us at 563-3338 or at ads@cabotchronicle.org.