



The Cabot Chronicle

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November 2011

Leonard Spencer on the Cabot Inn



Leonard Spencer hopes his latest investment will benefit the Cabot community.

Interview by Ben Hewitt

Q: *How did you end up purchasing the Inn?*

A: I had gone to the auction in the fall of 2010, but what I really wanted was the barn and driveway access so I could use it for my rental property, which is right next door. The Inn ended up selling to a man named Gary Smith from Hyde Park, and I immediately went up to him to see if he wanted to sell the barn and driveway access. He didn't say 'yes' or 'no,' but he agreed to think about it.

After three or four months, Gary ended up putting the entire property back on the market. As soon as I saw the realtor's sign go up, I went to the realtor to see if he'd sell me the barn and drive access. I figured he could sell those to me, and it wouldn't really detract from the Inn's value. But he said 'no, it's all or nothing.'

I was interested, but knew it might be hard for me to get traditional financing, so we negotiated for awhile and

finally made a deal at a price that worked for both of us, and included owner financing.

Q: *What did you end up paying for the property?*

A: I paid \$138,000, but that included \$20,000 worth of restaurant equipment.

Q: *What's next?*

A: I am trying to make it support itself. It has to support itself. So far, I have the two apartments and a small office rented out. So, that's three out of four. The biggest thing is the restaurant. As I am freely admitting, I have no thoughts of being a restaurateur. But I think there's a lot of possibility for someone with hustle and imagination. It just has to be someone who likes to work 110 hours per week for a modest return.

Q: *Have you fielded any specific proposals?*

A: The two most common ideas are for a pizza place or a bakery. Actually, probably the number one idea people have is that it could be a pub. But I *(see Leonard Spencer, page 2)*

Twelfth Annual Apple Pie Festival

On Saturday, October 15, townsfolk from Cabot and beyond gathered to celebrate the apple pie. The premier fundraiser for Cabot Historical Society, it was an opportunity for crafters to showcase their skills and bakers to be recognized.

More than fifty volunteers worked the day before and during Apple Pie Festival, in addition to pie contest Judges. At least twelve volunteers prepared food and dozens more baked apple pies for the Historical Society to sell. Businesses provided food, funds and prizes for the baking contest. These contributions are the heart of a successful fundraiser for the Society and an enjoyable event for the town.

Volunteers responsible for planning the twelfth Apple Pie Festival include:

2011 Chair -

Bonnie S. Dannenberg

Craft Show Floor Manager -

Martha Foster

Silent Auction -

Tara Rogerson

Apple Pie Contest -

Bonnie Dannenberg, Diana Klingler,
David Hale

Food Table -

Jennifer Gochey and Jeanne Johnson

Pie Table -

Mary Beth Churchill and Cheryl Bell

Fifty/Fifty raffle and auctioneer -
Larry Gochey

Volunteer Coordinator -
Joanne Luce

Publicity -
Peter Dannenberg

Historical Society members are planning already for next year. If you can help set up, sell food, take money or judge pies, please email Bonnie S. Dannenberg (bonniesd@together.net) or Joanne Luce (jmbknit@charter.net). For more information about the Cabot Historical Society, go to cabothistory.com.



Mae Dunham and Liam Jurkiewicz

APPLE PIE FESTIVAL WINNERS

Adult Division

Best: Pie #19, Cindy Lubas, Cabot
Second: Pie #20, Johnnye Burt, Cabot
Third: Pie #6, Shannon Pitonyak, Barre
Honorable Mention: (tie)
Pie #10, Jeanne Ducharme, Marshfield,
and Pie #5, Joyce Rand, New Hampshire

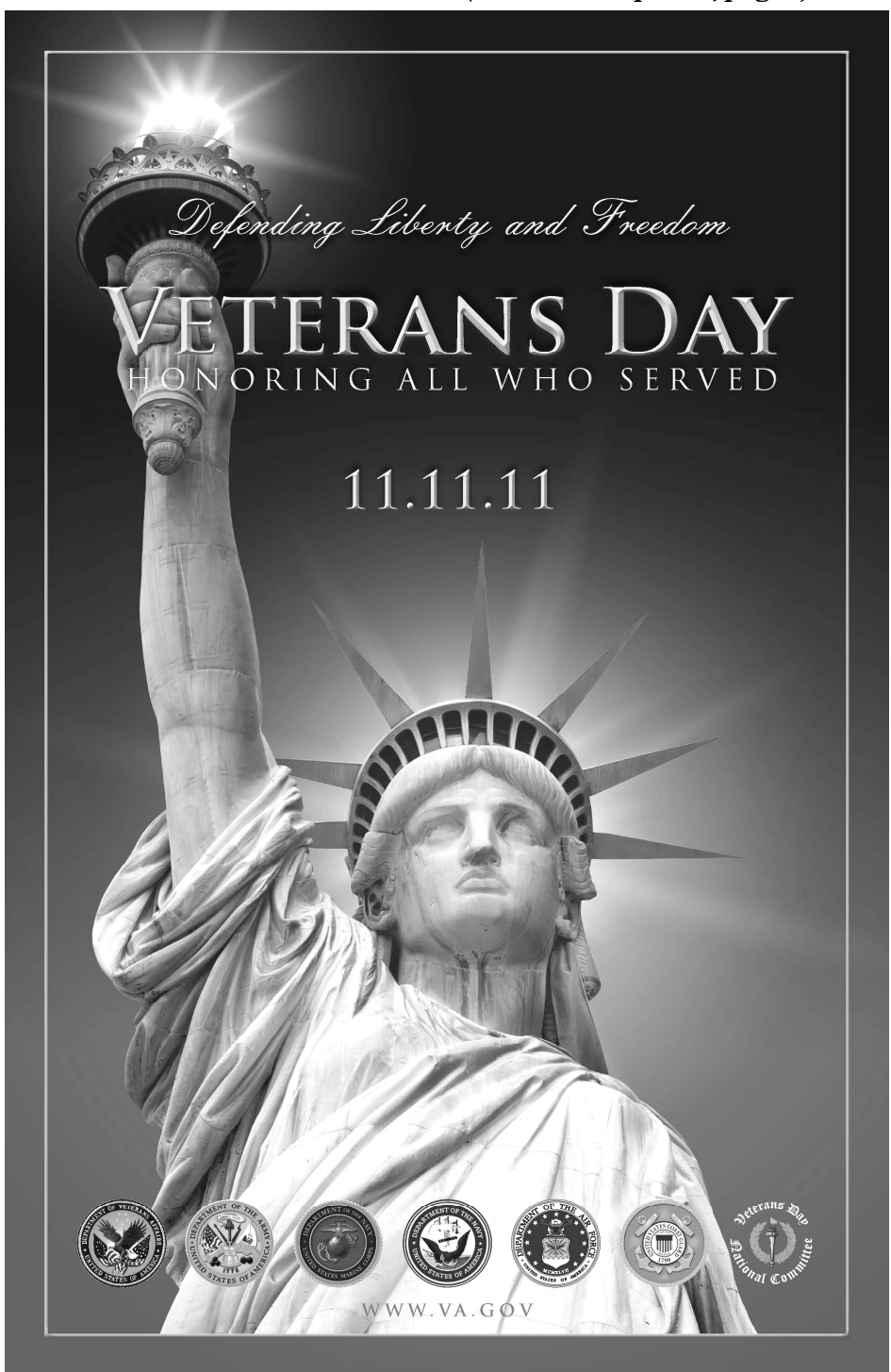
Junior Division (1st - 6th grades)

Best: Pie #110, Madalyn Perry, Cabot
(Four years old!)
Second: Pie #108, Cadence Codling, Cabot
Third: Pie #112, Ty Perkins, Cabot
Honorable Mention: (tie)
Pie #107, Eve Harris Codling, Cabot,
and Pie #102, Brittany Blake, Newport

Junior Division (7th - 12th grades)

Best: Pie #204, Erin Hall, Plainfield
Second: Pie #202, Gala Morse, Cabot
Third: Pie #203
Kassandra Morse, Cabot, and
Clementine and Maizie O'Connor, Cabot
Honorable Mention:
Pie #200, Forrest Paquin, Cabot, and
Pie #201, Maya Morse, Cabot (tie)

(see Apple Pie Festival, page 2)



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THE FLYING FARMER



Will's friend Nate's super fast C180. Will says, "I like the fenders— keeps the cow manure off the bottom side of the wings".

Flying Farmer, Flying Friends

By Will Ameden

This weekend I am off to a Flight Instructor Refresher Course (FIRC) in Hartford CT, something I must do every two years. The attendee instructors are immersed in new or updated Federal Aviation Regulations, teaching techniques, aviation safety, weather, airspace and more for the weekend. When I am done, I will be a re-certified as a Flight Instructor

This has been a good week for flying. My shoulder has recovered enough to safely reach all the pertinent aircraft controls. I tested it out solo on last Monday and I am strong enough to fly again. I gave my first revenue flight to come in from a social media/website presence. I used my website for Catamount Aviation's Cre mains scattering services as a reference for a customer on the phone and saved time on future calls and mailings. I'm beginning to work flying again and at the same time my new marketing tools, like this blog, are also starting to work.

Even though I get a lot of satisfaction when my marketing brings me a customer - the unexpected arrivals and friendly visits I get to my airstrip are maybe the best part of being in this community (of Cabot and of pilots).



Wyatt on the airfield.

Here are some pictures that give a nod to the pilots and visitors who fly-in, walk, hunt, practice driving (car, motor-bike, tractor, army truck, bicycle), and just hang out at the airfield. We have hosted weddings, dances, many parties, ROPS events, camp outs, and (though my son Wesley thinks it is an oxymo-ron) "work parties". I love the visits and the energy these gatherings have produced.

Apple Pie Festival

(Continued from page 1)

- Contributing Businesses:
- Cabot Creamery

Green Mountain Coffee Roasters

King Arthur Flour

Cabot village Store

Marty's Quick Stop

Cold Hollow Cider

Shaws ~ Price Chopper

Hannaford

Bouyea-Fassetts Bakery

Leonard Spencer

(Continued from page 1)

don't see that as overwhelmingly positive, because pubs often have a certain clientele that tends to be drunk and disorderly. I'm not overly keen on that.

My personal idea, which does not seem to have much following, is to tie it to the Creamery with a dairy-themed restaurant. You know, macaroni and cheese and such. And you

Ribbon-Cutting at Kingdom Creamery

Locally-made Ice Cream and Yogurt



Kingdom Creamery Factory ribbon cutting was October 21. The Michaud family enterprise is located on Route 16 in East Hardwick. Their delicious ice cream will be available at the Cabot Village Store, The Creamery Visitor's Center and other area stores, thanks to the keen work of their marketing person, Jackie Folsom.

Multiple generations of the Michaud family of East Hardwick were joined on Friday, October 21, by Chuck Ross, Vermont Secretary of Agriculture, to cut a red ribbon to officially open their new dairy processing facility, which manufacturers ice cream, yogurt and soft-serve mix. Jackie Folsom of Cabot is handling their sales strategy, and was on hand with the Michaud family, serving ice cream and yogurt samples to the forty or so friends, neighbors, government officials, kids and media on hand for the grand opening.

All the milk and maple syrup used in Kingdom Creamery products comes directly from their own farm. The flavorings are natural, local and recognizable. Quality control is continual, since every one of the family kids eats ice cream on a daily basis.

Ice cream flavors are Majestic Maple, Courtly Coffee, Classy Chocolate, Stately Strawberry and Valiant Vanilla. Yogurt flavors are Raspberry, Strawberry, Plain, Blueberry, Vanilla and Peach.

Their motto is: Fresh from our Kingdom ... To Your Castle, and their logo includes a knight in full armor, which is explained on the website. They are hoping to have a small scoop shop and Vermont products outlet this summer in a section of the new building on Vermont Route 16 , and it is rumored that Kingdom Creamery ice cream may be available at the Cabot Village Store soon.



Michauds have an old-fashioned-style ice cream truck, which they used to bring ice cream and yogurt to Cabot Apple Pie Festival, and they have already been invited to serve Majestic Maple ice cream at Cabot Maple Fest March 17, 2012.

More information about the family, farm and recipes can be found at the Michaud family's website, kingdom-creameryofvermont.com.



The Cabot Chronicle

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~ Mission Statement ~

The mission of The Cabot Chronicle is to regularly publish local news for the residents of the Cabot Area. Our purpose is to share information that will help readers become better involved in their Community.

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OUR OTHER TOWNS:

a column about celebrating a sense of other places

By Julia Shipley

Ok Sweetie, grab your toothbrush and a change of clothes. Kids, power-down the dang I-thing for a moment and listen: we're about to do something very special together, (don't roll your eyes at me). We are going on a surprise vacation. Yes! So get in the car 'cause we're headed toNewport!

Did you know...Newport, whose motto is "Genuine by Nature" is situated on Lake Memphremagog, which is 32 miles long?

Okay, so you already knew that, BUT did you know that the Lake's name comes from the Abenaki word Memlabegwog, which means "Big Waters"?

And did you know "Memphre" is the name of the Sea Serpent who is said to swim in the lake?

We have assembled a sample itinerary for your magic stay-cation; drop Rover off at Tree Dog Kennel on your way out of town and get ready to experience the wonders of a whole new world just 45 miles (or driving time 1 hour) due north from downtown Cabot.

36 (International) Hours in Newport

7pm Friday: Dig into duck ragout at Lago Trattoria. Chef-Owner Frank Richardi is celebrating his tenth year in Newport offering Italian food made with local ingredients, such as 400 basil plants from his own garden, 3000 pounds of garlic from a Northeast Kingdom grower, and pond-raised duck from just over the border. www.lagotrat.com 95 Main Street (802) 334-8222.

9pm Still got a little life in ya? Well, how about bowling or a movie? Both venues are around the corner from Lago. Trade your mudboots for a pair of chic/dorky bowling loafers and let-er-roll at Waterfront Lanes http://waterfrontlanes.com 59 Waterfront Plaza (802) 334-8144 or tuck into a family size package of twizzlers while watching a flick at Waterfront Cinemas www.waterfrontcinemas.com 137 Waterfront Plaza (802) 334-6830.

Final option (the cheapest): Watch the Waterfront—it's splendid, all that water (soon to be ice) and the hills surrounding it, by moonlight.

10:30 pm: Sink into a Swedish-inspired slumber at Little Gnesta. This new Bed and Breakfast is a haven based on ecologically appropriate building techniques and Swedish design principals, down to the imported Carpe Diem mattress. www.littlegnesta.com 115 Prospect Street (802) 334-3438.

Or perhaps if you'd rather sink into a hot tub and indoor pool, the Newport City Motel is where you want to subside for the night. Check into their spacious suites at: www.vermonter.com/ncm 444 East Main Street 1(800) 338-6556.

9am Saturday: Stroll the lakeside board walk, or pedal the old rails- to-

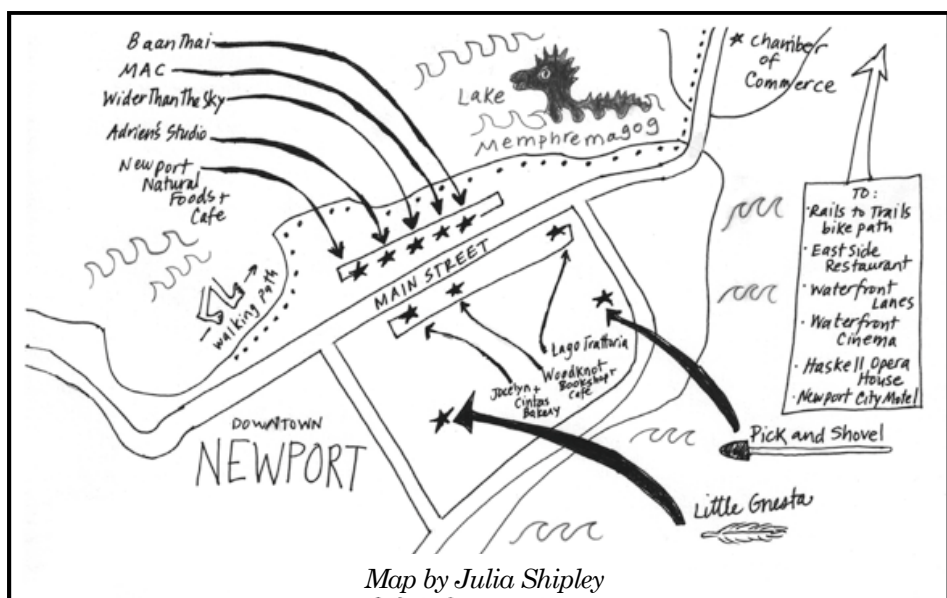


trail. You can pick up a walking tour and bike path maps at Vermont's North Country Chamber of Commerce http://www.vtnorthcountry.org/The Causeway (802) 334-7782.

12 noon: Oblige the little angel of your conscience who encourages you to eat wholesome natural foods at Newport Natural, where they can fix you up with fresh squeezed juices, smoothies, Paninis, or a bowl of hot soup. This yummy café is attached to the Natural Foods Market, so you can also stock up on local apples, carrots and cheese and every other kind of healthy product. www.newportnaturalfood.com (802) 334-2626 194 Main Street.

Oblige the other little angel (with horns) of your deepest desires who convinces you that you really deserve to eat a gooey chocolate chip cookie, two warm donuts and (Yeah! Go for it!) a cinnamon bun lathered in icing from Jocelyn and Cinta's Bake Shop. 167 Main Street (802) 334-4034.

1pm: Cool Thing: Downstairs from Newport Natural Food's and Café an artist named Adrien "Yellow" (he wears



Map by Julia Shipley

a yellow beret) is painting a reproduction of Newport Village onto wall-sized panels. If you wander down the stairs and he'll enthusiastically show you the works in progress. He has drawings, models and finished panels painted in purple and red and azure blue of the iconic buildings of Newport. These panels are going to decorate the hall for Newport's Christmas for the Lonely," a 28- year tradition held at the American legion on Christmas Day. The project welcomes volunteers and is directed by Tim Daley. akingdomjewel@yahoo.com 194 Main Street (802) 334-5171.

1:30-5pm: Shoppa- plooz! Get a jump on holiday shopping for gifts for kids, newlyweds, relatives, hard to please/got -it -already kinda people, and of course, yourself.

Wider than the Sky: This is a toy and bookshop for children where their motto is: Powered By Imagination. Everything here, for infants all the way up to teens, has been selected because it stimulates creativity, educates as it entertains, and

encourages dynamic play. http://www.widerthanthesky.com/index.html 158 Main Street (802) 334-2322.

MAC (Memphremagog Artist's Cooperative): This gallery store is a vibrant collection of work by local painters, sculptors, and craftspeople. www.memphremagogartscollaborative.com 158 Main Street (802) 334-1966.

Pick and Shovel: Oh wow, forget schlepping to the big box stores in Williston, because the Pick and Shovel has it all. It has parakeets, pajamas, porcelain bathtubs, porch furniture and power tools. It has Carhardt clothing, cabinets, and cat food; it has a Laundromat, an ice cream stand and a lumberyard. It has the largest display of sugaring equipment in New England. Capiche? 45 Coventry Street (802) 334 8370.

Woodknot Bookshop and Café: Ah, the marriage of caffeine and paper—a match made in heaven. Woodknot has scads of magazines, cards, novels, kids books, regional literature, and newspapers from two countries. Find something to stick your nose in and savor it along side a maple latte. 137 Main Street (802) 334-6720.

6-10 pm Experience three cultures before you call it a night. Baan Thai is one of Newport's newest restaurants. www.baanthaicuisinevt.com 158 Main Street (802) 334-8833. Then after dinner, (between spring and fall) enjoy a performance at the nearby Derby Line Haskell Opera House—the only opera house that shows the same production in the United States and French Canada at the same time (because the International border goes straight through the building.) haskellopera.org ▼ 93 Caswell Avenue Derby Line, (802) 873-3022.

11 am Sunday: Before you head home to Cabot, better fortify yourself at the only waterfront restaurant, the East Side Restaurant and enjoy their Special Sunday Buffet (children's buffet menu available) and then take one last peek at "Gift Wrecked" --their gift shop featuring antiques and Vermont products. www.eastsiderestaurant.com 47 Landing Street (802) 334-2340.

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COMMUNITY COMMENTARY

Dear Editor,

In covering the Town of Cabot's Selectboard meeting at which I raised traffic concerns in Cabot Village, *Hardwick Gazette* reporter Will Walters fails to paint a complete and accurate picture of my presentation.

There are two key concerns I raised in asking whether the village can do more to "ensure a safe and convivial Main Street." In raising this question, I advanced two claims: first, we can reduce the risk of fatality for non-motorized street users by lowering the vehicle speed limit; second we can make Main Street more pleasant for its residents by lowering vehicle-generated noise by lowering speed. Anyone can access a copy of the presentation here: <http://www.slideshare.net/larstorres/cabot-selectboard-traffic-presentation>.

Reducing pedestrian risk by working to establish a different kind of atmosphere on Main Street is a prerequisite to drawing out more non-vehicular traffic. There are no fatalities, as the Selectboard Chair lucidly pointed out – though instances of clear near misses – because, thankfully, most kids have the good sense to enjoy the outdoors elsewhere.

It was sad to hear the Selectboard chair ask whether the solution to traffic noise was to allow only electric vehicles to operate on our roadways. My noise concern is chiefly the product of friction and wind, not engine noise. When traffic is busy enough, it is not possible to carry on pleasant porch side conversations over the noise of vehicles passing at speeds exceeding 30MPH, a frequent occurrence along the "straightaway" of north Main Street in Cabot.

These pages probably aren't the place to debate data – for example what share of vehicles traveling above 30MPH increase the risk of fatality above public acceptability. I think we all share the basic value that a single fatality will be inexcusable.

I will say that it was and remains disheartening that a modest and reasonable proposal continues to generate mockery, result in argumentation, and produce heavy handed reaction from our town leaders (I made no request for a sheriff's presence). It is somewhat heartening that one need only visit neighboring towns like Danville and Greensboro to experience more convivial modes of thinking in play.

*Sincerely, Lars Hasselblad Torres
Cabot, Vermont.*

OBITUARIES & MEMORIALS

Helen Alice Blodgett

Helen Alice Blodgett died October 18, 2011, at Brownway Residence in Enosburg Falls, after being in residence for a year. She was born January 30, 1935, in Montgomery, to Dean Wesley Blodgett and Amy Goodspeed Blodgett. She graduated from Cabot High School and Lyndon State College in 1957. After a few years teaching in Vermont schools, she taught for many years in Port Henry, N.Y. Helen devoted 28 years to teaching elementary students. After retiring from teaching, she lived in Essex Junction, and

worked at IBM. She was predeceased by her parents; sister, Marjorie Galamore; and brother, Richard Blodgett. She is survived by sisters Barbara Rea and Mary Fearon; brother, Warren Blodgett and sister-in-law, Agatha Blodgett. She is also survived by nephews David, Dean, Richard, Mark, Stephen, and Daniel; and nieces Amy and Rebecca. Helen was a kind and gentle woman and will be missed by those who knew her. She will be buried in Cabot on a date to be announced later. Private messages of condolence are welcome at www.healdfuneralhome.com.

Dr. Hasse K. Halley

A private funeral for Dr. Hasse K. Halley, of Woodstock, Vermont, who died suddenly when struck by a motor vehicle in front of her home early Saturday, October 1, 2011, was held on Monday, October 3.

She was born in Rochester, NY on November 12, 1940. She is survived by her mother, her brother and sister, her husband, five children and eleven grandchildren.

Dr. Halley taught high school English, helped developed a statewide portfolio assessment for teachers of English and was actively involved in many statewide and national associations relating to teaching and education. She held many professional titles including Principal of Cabot School, from 1994 to 1996, where she was popular with the students for teaching them games with the dreidel and for occasionally dancing on the tabletops!

Dr. Halley's spirit and energy touched people everywhere she went, throughout her over 50 years of teaching English in public schools to her many community service projects locally and across the world, including those in Cambodia, Africa, Israel, Thailand, Great Britain and South America. Most recently, Dr. Halley helped to spearhead the Hurricane Irene relief efforts for the Woodstock area including coordinating and setting up the volunteer response.

Dr. Halley was a deeply spiritual person who shared her love for Judaism by opening her home to friends, family and



wanderers for Shabbat dinners and festivals. Her zest for life inspired each person she met, compelling those of us who knew her to try to reach our highest potential. A great light has been extinguished. May her memory be for a blessing.

In lieu of flowers, donations can be made in Dr. Halley's memory to the following organizations: Hasse K. Halley Memorial Scholarship, Woodstock Union High School, 100 Amsden Way, Woodstock, VT 05091 or the Life and Hope Association located in Wat Damnak in Siem Reap, Cambodia (<http://www.lifeandhopeangkor.org/>). If you would like share thoughts or memories about Dr. Halley, please post them on her Facebook.

Legislative Update

By Representative Kitty Toll

Total damages from Tropical Storm Irene still have not been completely determined, but some state officials fear it may top the billion dollar mark. Not included in this estimate are the damages caused by the May storm, which devastated our area. Most of us escaped severe damage from Irene, though there were some exceptions.

Assistance to Vermonters with damages from Irene has surpassed \$26 million, including more than \$17 million in housing and other assistance grants to individuals and families for building repairs, building replacement or rental assistance. Over 2,900 Vermonters have been approved for housing assistance. The average housing award is approximately \$6,000, with a maximum amount of \$30,200 granted in some cases. An additional \$9 million in low-interest loans has been approved by the Federal Small Business Administration for homeowners and businesses.

Damage to the state highway system from Irene alone is expected to be in the \$500 million - \$700 million range. Vermont towns have not yet fully reported estimated totals to the state. One month after the wrath of Irene, 2,260 town roads still remained damaged, with 175 road segments still closed. A total of 289 town bridges were damaged or com-

pletely lost on August 28, with 90 still closed; and 963 culverts were damaged or washed out, with 335 still in need of repair. There is, at present, no estimate of the costs to town highways and bridges. As of mid-October, 13 miles of state highway segments are still closed, compared to 531 miles on August 28; five state highway bridges are still closed, versus 34 state bridges closed on August 28.

Damages to state highways and bridges (and some qualifying town road segments) are eligible for federal disaster relief through a Federal Highway Administration program. Damages to town highways and bridges are eligible for federal disaster relief through FEMA. Both programs generally distinguish between emergency and permanent repairs, impose a match requirement, and have a cap on certain types of funding. The ultimate cost of Irene to the state and towns critically depends on how these distinctions and limitations are applied (or waived) and on funding by Congress. The economic impact of Tropical Storm Irene will have an unprecedented financial impact on our state.

Please feel free to contact me anytime:

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kittytoll@live.com

Mail: P.O. Box 192, Danville, VT 05828

Paul Jennings Houston

Paul Jennings Houston, 92, of Inverness, Fla., and formerly of Hardwick, died Oct. 15, 2011, at Woodridge Nursing Home in Berlin. He was born in Cabot July 20, 1919, the son of Winfield (Giles) and Josephine Harvey Houston. He graduated from Cabot High School in 1936.

Mr. Houston married Frances Beede March 4, 1940. Mrs. Houston died in 2005. He served in the 49th Squadron Troop Carrier Group U.S. Army Air Corps during World War II where he was stationed in England, France and state-side. He was a life member of American Legion Post 7 in Hardwick.

Mr. Houston held a variety of jobs, farming, lumbering, insurance, working at Cabot Creamery, as an installer for Merrill Electric before becoming a rural mail carrier at the Hardwick post office from which he retired in 1983 following more than 32 years of service. He also enjoyed square dancing, walking, hunting, riding snow machines, camping, reading and playing games.

Marjalie Swihart Schrock



Marjalie Swihart Schrock, 30-year resident of Stowe, Vermont, died Sept. 24, 2011, following heart surgery. She was 78 years old. Born in Goshen, Indiana, daughter of G. Ralph Swihart and

Ruth Heistand Swihart, she has a surviving brother, Joe Bill Swihart and wife Judy of Libertyville, Illinois. She was predeceased by a sister, Barbara Thomas.

Marjalie graduated with honors from Goshen High School in 1951. She was a member of the Goshen City Church of the Brethren. She attended Manchester College and St. Francis College, both in Indiana, as well as Chadron State Teachers College in Nebraska. She taught school in Indiana, Nebraska, Maine and Vermont.

She married Julian Schrock in 1953, who survives her. Also surviving are a son, Kevin Schrock, and his wife Chris of Goshen, Indiana; daughter Marisa Schrock of Orono, Maine; daughter Beth LaBerge and her husband Gerard of Cabot; and daughter Dawn Walker and her husband Mark of Sunnyvale, California. Her seven grandchildren with

Survivors include daughters, Janet Slayton of Woodbury and Sybil Messier of Hardwick; sons, William of Vergennes and Thomas of Plainfield; sisters, Edna Chambers of Newport, Maine, and Wilma Sorenson of Hallowell, Maine; eight grandchildren, 12 great-grandchildren and five great-great-grandchildren; many nieces, nephews and cousins.

He was predeceased by a son, Ronald, in 1981, and an infant son, Douglas, in 1944; brothers, Howard, Donovan and Earl Houston; and sisters, Hester Hemmenway and Madine Miller.

The memorial service and celebration of his life was held Saturday, Oct. 22, at the United Church of Hardwick. Burial will be in Fairview Cemetery in Hardwick at the convenience of the family. In lieu of flowers, memorial contributions may be made to United Church of Hardwick, in care of Cynthia Walker, PO Box 195, Hardwick, VT 05843; or the Cystic Fibrosis Foundation, 114 Perimeter Road, Unit G & H, Nashua, NH 03063.

Arrangements were under the direction of the Northern Vermont Funeral Service, Hardwick.

spouses are Eli Schrock and his wife Liz; Ezra Schrock and his wife Kelly; Phillip Bontrager and his fiancée Ashley Jones; Benjamin LaBerge and his wife Rayssa; Erin Laporte and her significant-other Matthew Lavanway; and Andrew and Nathan Walker. Her one great-grandchild is Maria Schrock. Following her teaching career, Marjalie worked a decade for Brystie (Turtle Fur) in Stowe and Morrisville, Vermont, earning the title of "Queen Mother of Turtle Fur."

She was a woman of intelligence, compassion, wit and integrity. She will be dearly missed by her large extended family and her many friends scattered across the country.

Marjalie requested no funeral or flowers. Instead, she wanted family and friends to gather to share memories or to honor her any way they desired. A memorial service will be held Saturday, October 1, 2011, at the Waterbury Congregational Church, 8 North Main Street, Waterbury, at 5:00 p.m. If you wish to make a contribution in her name to one of her favorite charities, they were Habitat for Humanity, Doctors Without Borders and Heifer International.

Comments may be sent to the family at jmschrock@aol.com.

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OUR PETS:

The Perfect Dog House

By Andrea Gilbert, D.V.M.

If your dog spends part of the day outside, here are guidelines for your dog house. A well-constructed dog house can help protect your pet from harsh weather. Many dogs cannot tolerate extreme weather conditions, even with a perfect dog house. Most dogs would appreciate being in a mudroom on a cold winter night.

The dog house should be large enough for your dog to stand up in it and turn around comfortably, but small enough to enable the dog to retain body heat.

The roof should be slanted and waterproof. No drips, not even one! The house is not big enough for your pet to get away from the dripping water.

Wood dog houses should be raised off the ground to prevent the floor from rotting.

Cover the door with a flexible plastic flap in the winter months. A piece of carpet works in a pinch, but it is not a long term solution, as it gets wet and freezes.

Use plenty of clean, dry bedding, such as straw. Change the bedding weekly, faster if it gets wet.

In the warmer months, the dog house needs to be shaded by a tree or a tarp. A dog house in direct sun overheats quickly.

Provide fresh water in a tip-proof bowl. Unfrozen water should be available in the winter.

There are a number of free plans available on the internet.

And each dog needs his or her own house.

Your dog will appreciate its dog house!

Northern Vermont Funeral Service

60 Elm Street
Hardwick, VT
05843-0063

802-472-6861

Dian R. Holcomb
Funeral Director

The Cabot Chronicle

is a community-based, not-for-profit publication that is delivered monthly to every household in Cabot.

If you would like to subscribe or advertise with us please email inbox@cabotchronicle.org or call 802-563-3338.



Cabot Across the Globe A Tour of Cheese



A cheese store visit on the tour in Bra, Italy.

By Jan Westervelt

In 1879 the French built Fort St. Antoine as part of the Maginot Line in the Jura mountains where France, Switzerland and Germany come together. One hundred twenty years later the fort is serving a different and more successful purpose. The maze of tunnels is now aging hundreds of thousands of kilos of Comte cheese. The fort was one of the stops on a cheese trip by the partners of Cellars at Jasper Hill and spouses through Europe that began in London at Neal's Yard Dairy and concluded in Italy at the Bra Cheese Festival.

We started in London because that is where Neal's Yard Dairy, a partner in the Cellars at Jasper Hill Company of Greensboro, is located. It is also where Mateo Kehler worked to learn about the artisanal cheese business before he and Andy started the Jasper Hill Creamery. Neal's Yard began as a small cheese shop in Covent Garden, then expanded and led the revitalization of Borough Market in London and is now expanding again in the arches under a train line that are becoming a center for fine food. That was a recurring theme of our trip — good food is revitalizing economies in Europe as well as here.

We travelled north to the Welbeck Estate, a former ducal demense, where Neal's Yard has helped re-establish the production of the original Stilton cheese. It is called Stichelton because Stilton is a protected name and is no longer made the old way with pasteurized milk. Welbeck Estate has a culinary school and centre and a variety of small food production companies that are bringing the 1850's buildings back into use in new ways. The coal industry that died out a generation ago created the buildings and miles of underground passages that the Duke used to conceal his passage through his lands. That included a horse-powered lift for the carriage, the Duke being somewhat eccentric. His heir is creating a food-based economy to make the buildings useful again.

Our next stop was St. Antoine and then on to Annecy in the Haute Savoie. There Cabot Clothbound Cheddar was featured at the opening of a new cheese shop, La Cremerie des Marches. There Mateo and Andy donned their cheese monger garb and provided samples of the World's Best Cheddar to a crowd of French cheese lovers. We visited the shop owner's home where his family also has a cellar to age cheese under their garden. There we sampled liqueurs and condiments made from local alpine plants. The concept of terroir is understood and appreciated in Europe.



Fort St. Antoine. Finally we drove out of the French

Alps and down into the Piedmont of Italy to Bra where the town holds a four day cheese festival. The town's squares were filled with tents housing hundreds of exhibitors including Cellars at Jasper Hill. There we handed out samples and sold Cabot Clothbound Cheddar to those of the estimated 100,000 visitors who came by. Most of the exhibitors were cheese producers but there were also producers of condiments, beer and wine. The symbol of the festival is a large snail because this is a center of the slow food movement. That's just as well since it was impossible to sample all the wonderful things to eat in just four days. We stayed in the neighboring town of Pollenzo where there is a University of Gastronomic Science with an associated wine bank dedicated to preserving traditional vintages. The town dates back to the first century AD and part of the center curves along the wall of the amphitheater which once seated 10,000 spectators of mock sea battles and gladiatorial combat. The university, wine bank and slow food center are housed in rehabilitated buildings that date from 1200 through 1800.

That was the end of the planned tour of cheese (and food and wine) trip, but not the end of enjoying good food. Janet and I took a couple of extra days to drive up through Milan to Como and then through the Simplon Pass into Switzerland on our way back to Geneva to fly home. Our last night we stayed in a small auberge by Lac Lemman in the midst of vineyards and watched the gathering and crushing of grapes preparatory to their becoming next or some future year's wine. Janet went over to the farm and brought back some green grapes still warm from the sun, and a bottle of wine to take home for Thanksgiving as an aide memoire.



COMMUNITY CALENDAR

~ NOVEMBER ~

Wednesday, 11/2

Classic Film: To Kill a Mocking Bird, Jaquith Public Library, Marshfield, 7:00 p.m., free. Story of a young girl in the Jim Crow South revolves around a trial lawyer's courageous defense of a black man accused of rape, 1962. Discussion group see Sunday 11/6. Come to the library to borrow the book and read it before you see the movie. Information: 426-3581.

Friday, 11/4-5

Peacham Corner Guild's Annual Christmas Show, Peacham Town Hall, Friday 10:00 a.m.-4:00 p.m.; Saturday 10:00 a.m.-3:00 p.m. Small antiques, unique handcrafted gifts, specialty foods, luncheon available.

Friday, 11/4

Family Contra & Square Dance, Danville Town Hall, 8:00 p.m., donation requested. Chip Hedler will do the calling and David Carpenter will lead the band. The dances are taught and are easily learned by young and old. Information: 563-3225.

Saturday, 11/5

Onion River Sports Nordic Swap, Onion River Sports, Montpelier, 9:00 a.m.-1:00 p.m. Nordic (cross country) skis, Nordic ski boots, poles, telemark gear, snowshoes, sleds, ice skates. Absolutely no alpine equipment or clothing! Information: 229-9409.

Winter Clothing Drive, Jaquith Public Library, Marshfield, 9:00 a.m.-3:00 p.m. Free, good quality winter clothing is available in the Old Schoolhouse Common gym. If you have good quality clothes to donate, please drop them off at the library during the week before the event. Co-sponsored by the Onion River Food Shelf.

"New Traditions" Annual Gourmet Dinner, sponsored by Cabot United Church, seatings at 5:00, 6:15 and 7:30 p.m., \$12 adults, \$10 seniors, \$6 children, reservations required: 426-3281. Memorably delicious!

Sunday, 11/6

Film discussion: To Kill a Mocking Bird, Jaquith Public Library, Marshfield, 2:00-4:00 p.m., free. Join us for Southern-style refreshments and a discussion of the book, the movie, and life in the Deep South. Information: 426-3581.

Future of the Postal Service: "Town Hall" hosted by Senator Sanders, Montpelier High School, free. (no time listed) Information: 860-6370.

Wednesday, 11/9

How Electricity is Made: A Hands-on Workshop with Erin Malloy of Vermont Energy Education Program, Jaquith Public Library, Marshfield, 6:30 p.m., free. Experiment with riding a bike to produce electricity and other exciting hands-on activities. This workshop is for people of all ages and levels. Information: 426-3581.

Friday, 11/11-12

The Logger Show, Rusty DewWees "The Logger" Live in 3D. 8:00-10:00 p.m. \$20. Benefit fundraiser for the Sheffield Food Pantry. Tickets: 745-9215, seating is limited.

Saturday, 11/12

Hunter's Breakfast Buffet, sponsored by the Cabot Cub Scouts Pack #746, Cabot School Cafeteria, 4:30 - 10:00 a.m., \$5/person, \$15 /family of 4, \$20 family of 5 or more. Information: 456-1361.

Hunter's Breakfast Buffet, 5:00-10:00 a.m., Plainfield Fire Station, to benefit Twin Valley Senior Center, \$8 all-you-can-eat.

Concert with Iain MacHarg, Jaquith Public Library, Marshfield, 7:30 p.m., fundraising event. Iain's father is one of the premier bagpipe builders in the world, so it is no surprise that Iain developed into a well respected and accomplished bagpipe player. Information: 426-3581.

Wednesday, 11/16

Reading with Local Author Dan Chodorkoff, Jaquith Public Library, Marshfield, 7:00 p.m. He will read from his recently completed novel, *Loisaida*. Information: 426-3581.

Thursday, 11/17

Annual Game Supper, Danville United Methodist Church, 4:00 p.m. Not only the oldest game supper in Vermont, but considered by many to be one of the finest in the region. Meat pies, typically venison, moose, bear, coon, beaver, rabbit, and chicken. Reservations: toebyalivet@netscape.net.

Saturday, 11/19

Hunter's Breakfast Buffet, 5:00-10:00 a.m., Plainfield Fire Station, to benefit Twin Valley Senior Center. \$8 all-you-can-eat.

~ DECEMBER ~

Wednesday, 12/7

Classic movie: Adam's Rib, Katharine Hepburn and Spencer Tracy, Jaquith Public Library, Marshfield, 7:00 p.m. Information: 426-3581.

~ ONGOING ~

Bingo! Every Friday, Old Schoolhouse Common, Marshfield, 1:00 p.m. Come join us for friendly fierce competition and laughter. Sponsored by Twin Valley Seniors.

Cabot Recreation Department monthly meeting, second Tuesday of each month, Willey Building, Cabot, 6:00 p.m.

Cabot United Church services are every Sunday at 10:00 a.m. To reserve the church for a function or any other reason call 563-2278.

Diabetes Discussion Group, 6:30 p.m. on the 3rd Thursday of the month at The Health Center of Plainfield, free and open to anyone with diabetes and their families. Information: 322-6600 or dgrabowski@the-health-center.org.

Dungeons & Dragons, Cabot Public Library, this program will continue this fall and is hosted on Fridays from 3:00 to 5:30 p.m. All are welcome.

Family Contra & Square Dance, First Friday of each month. Danville Town Hall, 8:00 p.m., donation requested. Chip Hedler will do the calling and David Carpenter will lead the band. The dances are taught and are easily learned by young and old. Information: 563-3225 or email samly-man@sover.net.

Healthy Living Gentle Exercise Program, every Monday, Wednesday, Friday, Old Schoolhouse Common, Marshfield, 10:45-11:45 a.m., free. Come join us for a free exercise program that strengthens bones and builds balance, strength and endurance. All levels welcome. Wheelchair friendly. Sponsored by Twin Valley Seniors.

Knit & Crochet group: meets the third Sunday afternoon of every month, 2:00 p.m. All skill levels welcome. Bring your yarn, hook or needles. Information: 563-3396 or e-mail bonniesd@Together.Net for location.

Movie Matinee, every Monday, 1:00 p.m., Twin Valley Senior Center, Old Schoolhouse Common, Marshfield.

Qi Gong Breathing Classes, every Wednesday, Old Schoolhouse Common, Marshfield, 9:30 - 10:30 a.m., \$5 per class. Come join our classes and learn the ancient secrets of breathing for life, energy, and stress reduction. Sponsored by Twin Valley Seniors.

Story Time, Mondays at 10:00 a.m., Jaquith Public Library, Marshfield. For children birth to age six, and their grown-ups. Information: 426-3581.

Yoga & Wellness Classes, Tuesdays 6-7:30 p.m. and new! Thursday mornings 8:00-10:00 a.m. with Alicia Feltus. For more information contact Alicia: 802-563-3220 or aliciafeltus@gmail.com.

Zumba, Mondays 6-7 p.m. at the Willey Building with Justine Young. Call 533-9882 for more information.

Community and Economic Development Meeting

Thursday
November 17, 8:00 p.m.
Cabot Mason hall
Coffee and dessert
will be served.

*Agenda to include...
Structure & Priorities*

FOOD SHELF APPEAL!



In the wake of the Vermont floods, acquiring fresh produce through the state food bank has been greatly limited for the Cabot Food Shelf. Any donations of local excess farm produce or vegetables is appreciated. Any donations can be dropped at the Cabot Mason Hall, on the mornings of food drop days.

October Food Shelf Dates:

Wednesday, October —, pick up at noon.

Thursday, October —, pick up at 2 p.m.

Cabot Mason Hall
on Main Street.



Cabot Cub Scouts Pack #746 3rd Annual Christmas Wreath Sale

If you are interested in purchasing a Christmas wreath or swag, please contact your local Cub Scouts.

****Sales are to begin October 24th and delivery will be the week of November 20th.**

We will be decorating the wreaths at the Cabot Fire Station on November 20th for last minute purchases.

Double-sided decorated 20-inch wreaths- \$20 ~ Decorated swags - \$10

Any questions please contact:

James Lubas- 456-1361 ~ Rebecca Nally- 563-3503 ~ Rita Durgin - 563-2826

HEAR YE
HEAR YE!

MARK
YOUR
CALENDARS
FOR

CABOT COMMUNITY CHORUS'S HOLIDAY CONCERT

"ALL YE WHO LOVE (HOLIDAY) MUSIC"

SATURDAY,
DECEMBER 3
@ 7:00 PM

CABOT UNITED
CHURCH

"ON THE GREEN"

FOLLOWED BY REFRESHMENTS
IN THE CHURCH DINING HALL

ADMISSION:
BY DONATION

EVERYONE IS
WELCOME!

VERMONT FAMILY
THEATRE PRESENTS

Jekyll & Hyde
The Musical

NOVEMBER
18 & 19
7 PM
at the
ORLEANS
MUNICIPAL
THEATER



ORLEANS, VT

*Conceived for the stage by
Steve Cuden & Frank Wildhorn
Book and Lyrics by Leslie Bricusse
Music by Frank Wildhorn
Orchestrations by Kim Scharnberg
Arrangements by Jason Howland*

Cabot Property Taxes Due November 10

By Chronicle Staff

At the Town Meeting March 1, 2011, voters adopted Article 8, whereby Real and Personal Property taxes are payable to the Town Treasurer on or before November 10, 2011. Delinquent taxes are charged one percent interest per month for the first three months and one and one-half percent per month thereafter, and an eight percent penalty charged from the due date.

The Town of Cabot website advises residents who acquired Cabot property after April 1, 2011, they may not receive a property tax bill from the town this year, **EVEN IF THERE ARE TAXES DUE**. State law requires the town to send tax bills to the person(s) who owned the property on April 1st.

Therefore, if any taxes are due when tax bills are mailed in July, the bill will go to the previous owner, and may or may not be forwarded to the new homeowner.

It is standard procedure for the buyer and seller to agree at the time of sale who will pay the current year taxes, and taxes are often paid at the time of sale. However, if the taxes have not been paid by the due date in early November, the delinquent tax collector will collect the tax from the new owner, along with interest (12% - 18% APR) and penalty (8%).

If you are not sure if your taxes were paid, please check with the Town Clerk before November 1 so you can be advised about the due date and any balance due.

Spring Ahead - Fall Behind

The U.S. begins Daylight Savings Time at 2:00 a.m. local time on the second Sunday in March and reverts to Standard Time at 2:00 a.m. local time on the first Sunday in November. DST is not observed in Hawaii or Arizona, with the exception of the Navajo Nation, which does observe DST, even in Arizona.

American Benjamin Franklin first thought of shifting daylight, but Londoner William Willet pushed the idea in Great Britain. The idea of daylight saving was conceived by Benjamin Franklin during his sojourn as an American delegate in Paris in 1784, in an essay, "An Economical Project." Some of Franklin's friends, inventors of a new kind of oil lamp, were so taken by the scheme that they continued corresponding with Franklin even after he returned to America. The idea of shifting daylight was first advocated seriously by London builder William Willett—1857-1915—in the pamphlet, "Waste of Daylight," 1907, that proposed advancing clocks 20 minutes on each of four Sundays in April, and retarding them by the same amount on four Sundays in September. As he was taking an early morning ride through Petts Wood, near Croydon, Willett was struck by the fact that the blinds of nearby houses were closed, even though the sun was fully risen. When questioned as to why he didn't simply get up an hour earlier, Willett replied with typical British humor, "What?" In his pamphlet, "The Waste of Daylight," he wrote, "Everyone appreciates the long, light evenings. Everyone laments their shortage as Autumn approaches; and everyone has given utterance to regret that the clear, bright light of an early morning during Spring and Summer months is so seldom seen or used."

For millennia, people have measured time based on the position of the sun; it was noon when the sun was highest in the sky. Sundials were used well into the Middle Ages, at which time mechanical clocks began to appear. Cities would set their town clock by measuring the position of the sun, but every city would be on a slightly different time. The time indicated by the apparent sun on a sundial is called

Apparent Solar Time, or true local time. The time shown by the fictitious sun is called Mean Solar Time, or local mean time, when measured in terms of any longitudinal meridian.

Efforts to get people to agree to observe Summer Time have been fraught with difficulties. But, long before the idea of Summer Time surfaced, people had to accept and adopt the notion of standardized time. The need for railroad schedule conformity spurred the adoption of Standard Time in the U.S. and Canada.

Standard Time in time zones was instituted in the U.S. and Canada by the railroads on November 18, 1883. Prior to that, time of day was a local matter, and most cities and towns used some form of local solar time, maintained by a well-known clock on a church steeple, for example, or in a jeweler's window. Even after the railroads adopted Standard Time, it was many years before people adopted Standard Time for everyday use.

Daylight Saving Time or Summer Time is thought of as a way to make better use of daylight. We change our clocks during the summer months to move an hour of daylight from the morning to the evening. If you live near the equator, day and night are nearly the same length, 12 hours. But elsewhere on Earth, there is much more daylight in the summer than in the winter. The closer you live to the North or South Pole, the longer the period of daylight in the summer. Thus, Summer Time is generally not helpful in the tropics or near either pole.

In the spring, clocks spring forward from 1:59 a.m. to 3:00 a.m.; in the fall, clocks fall back from 1:59 a.m. to 1:00 a.m. The time was originally chosen because it minimized disruption. Most people were home and the fewest trains were running at 2:00 a.m. It is late enough to minimally affect bars and restaurants, and it prevents the day from switching to yesterday, which would be confusing. It is early enough that the entire continental U.S. switches by daybreak, and the change-over occurs before most early shift workers and early churchgoers are affected.

YOU DIDN'T HEAR IT FROM ME...



Harry Wullaert of Noorderwyk, Belgium stands with his Nicaraguan mission friends last month, in Cu'a.

By Chronicle Staff

Despite the road closings due to Irene on some popular foliage driving routes, leaf peepers did make their way into Cabot for the Foliage Festival. The crowd was less than usual for sure, but I got a chance to chat with a fellow in front of the Village Store. He and his wife traveled north from North Carolina. They do this every year. When the wife asked him about whether Vermont might be having their foliage festivals, he assured her, "those Yankees are darn tough. We are going!" and they were glad they did.

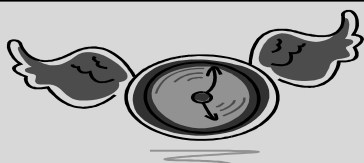
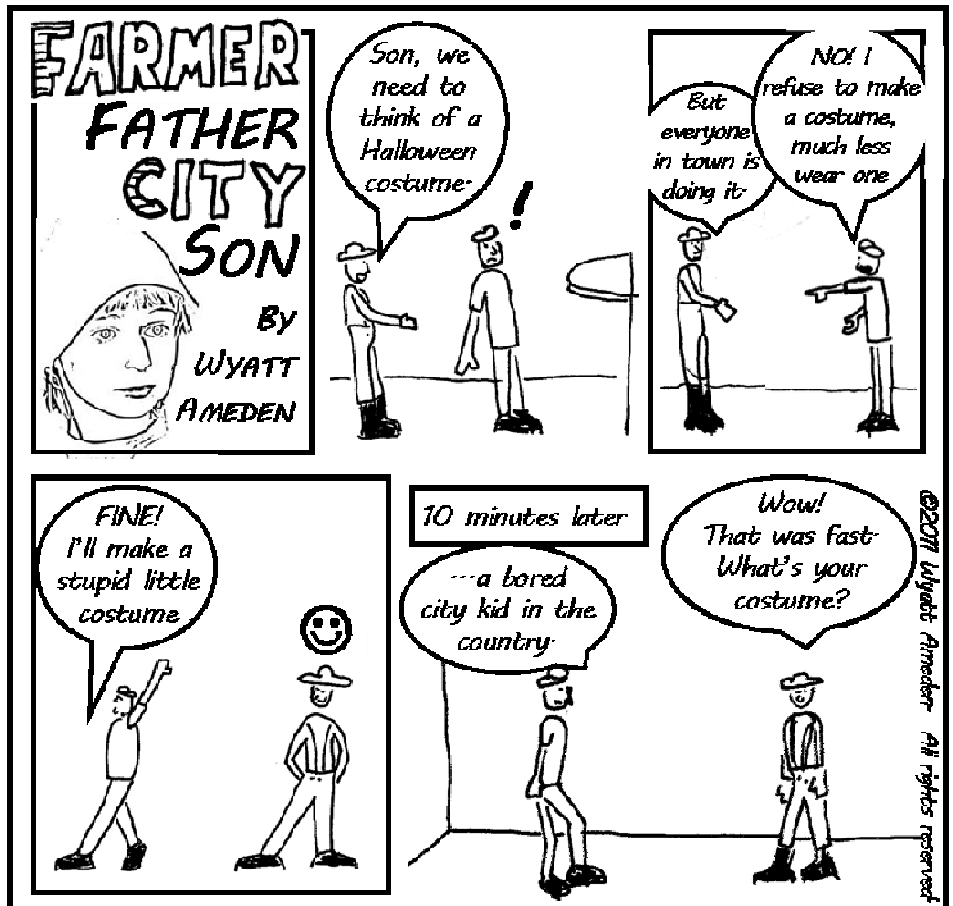
Another group of visitor's from Belgium stopped by the Hardware Store for lunch. They were on a long tour that began in Toronto, included Niagara, Montreal, Vermont, and would continue on to Connecticut, Long Island, Washington DC, Texas and ending with a special visit to El Cu'a Nicaragua. Yes they just happened to be passing through Cabot on their way to Nicaragua, where they were to check in on a charitable donation made one year earlier from the St. Damien Charity in Belgium. The donation was an ambulance and they were to bring additional funds to help in the maintenance of this much needed vehicle. Even with the noble purpose of their trip, these new Belgian friends, claimed that their visit to Cabot and especially their lunch at the Hardware Store was a highlight of their trip so far! They ate BLT's with hotdog relish and leftover mac and cheese, which you know was a real American treat for them.

A couple of weeks later, the Historical Society thought they were short on another American mainstay - Apple Pies, but the pies did come in. There were plenty, thanks to townsfolk who rallied to bake at the last minute. Thanks to everyone, who helped make the Apple Pie Festival a great event. For anyone who is still waiting to have their pie chosen a winner, consider what a few of the contest winners of the Junior Division confided. To be sure to win you must think about three things.

First, the pie should have a dose of innovation. Perhaps that is how the pickled apple pie by Gala Morse won Honorable Mention. Secondly, homemade syrups added to the recipe adds a sweet dimension to an ordinary apple pie. One winner makes her own caramel sauce to top the apples of her pie. Thirdly, there is a bit of luck..

This luck along with serendipity allowed certain commuters traveling through Danville last month, to receive freshly baked danishes delivered to their cars as they waited in the construction traffic. Bentley's Café passed out sweet consolations for the frustrated drivers.

The chill that has entered the Willey Building these last cooler weeks, should be rectified by early November, when the heat will be turned on. In the meantime, the Cabot library has been offering cold storage for root vegetables up until the time that the heat is turned on. You didn't hear it from me, but I heard the storage crates were to be organized according to the Dewey Decimal System.



"Fall Behind" Sunday, November 6

The U.S. begins Daylight Savings Time at 2:00 a.m. local time on the second Sunday in March and reverts to Standard Time at 2:00 a.m. local time on the first Sunday in November.

Burnt Offerings Recipes for Thanksgiving

The following recipes were taken from the 1989 Cabot Volunteer Fire Department's fundraising Cookbook:

SPICY WALNUT RAISIN PIE
1 c. brown sugar, packed
½ tsp. cloves
½ c. white sugar
2 eggs
1 Tbsp. flour
2 Tbsp. milk
½ tsp. cinnamon
2 tsp. vanilla
½ tsp. nutmeg
½ c. butter, melted
½ c. chopped walnuts
½ c. raisins

Mix brown sugar, white sugar, flour, cinnamon, nutmeg and cloves. Beat in thoroughly, the eggs, milk, vanilla and melted butter. Fold in ½ cup chopped walnuts and ½ cup seedless raisins. Pour into an unbaked crust and bake at 375 degrees for 40 to 50 minutes.
Hazel Lunge

MILLION DOLLAR PIE
2 (9-inch) pie shells
1 can crushed pineapple (20 oz.)
14 oz. sweetened condensed milk
8 oz. cream cheese softened
1/3 c. lemon juice
8 oz. Cool Whip
1 c. chopped nuts

Mix all ingredients except nuts and pour into the pie shell. Sprinkle chopped nuts on top and chill for 2 hours. Cut in small wedges as it is very rich. Graham cracker crust goes very well with this pie.
Yvette Morey

Thanksgivings of the Past

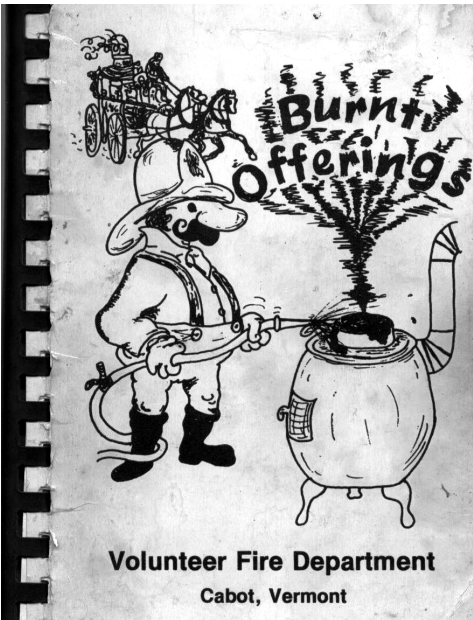
By Jane Brown,
Cabot Historical Society

Thanksgiving was not a universal holiday until President Lincoln proclaimed it in 1863. The original "feast" in 1621, when the Pilgrims had been here a year and had a bountiful harvest, was to celebrate surviving a year in the harsh new country. Nearly half of the people who landed at Plymouth Rock died, and without the help of the Indians, none of them would have made it. The celebration was not repeated with any regularity, and the early feasts probably did not include turkeys, but more readily available game, such as ducks or geese, lobsters, oysters along with the corn and other vegetables they first grew. Eventually, they included potatoes, once people realized they were not poisonous. It took some time for the holiday as we know it today to evolve after Lincoln's proclamation, and, in many households in rural Vermont, it was very likely just another day of hard work. As the holiday became more es-

New Traditions Church Dinner

Seventh Annual Cabot New Traditions Community Dinner
Saturday, November 5
Anadama bread and dinner rolls
Cider braised pork with caramelized onions and rosemary
Modern Waldorf salad with frisee, local apples, celeriac and cider-walnut vinaigrette
Roasted root vegetables with fresh herbs, olive oil and lemon juice
Whipped sweet potato
Spinach gratin
Desserts
Cheddar-Apple bread pudding
Pear and cranberry crisp
"Grammy Hale's" oatmeal cake

Reservations - 426-3281



Original 'Burnt Offerings' cookbook, 1989

POPOVERS
1 c. sifted flour
2 eggs
¼ tsp. salt
1 tsp. melted butter
1 c. milk

Sift together the flour and salt. Add milk gradually, beating until smooth. Beat eggs until thick, then add to flour mixture. Add shortening and beat for 2 minutes. Pour into hot reased muffin tins and fill to 2/3 full. Bake in a hot oven (425 degrees) for 30 minutes. Makes 10 to 12 popovers.
Marilyn Walbridge Read

tablished, most local families probably roasted a turkey or a hen, or perhaps venison or other wild game, depending on their circumstances. Generally, the menu locally would probably be stuffed turkey with mashed potato and gravy, squash, sometimes sweet potato, whole cranberry sauce, fresh bread or biscuits, and home-made mincemeat, apple and pumpkin pies.

I came upon this "recipe" for preparing a holiday turkey - dated 1890: "The turkey should be cooped up and fed some time before Christmas [or Thanksgiving]. Three days before it is slaughtered, it should have an English walnut forced down its throat three times a day, and a glass of sherry once a day. The meat will be deliciously tender, and have a fine nutty flavor." This recipe came from Mrs. Stephen J. Field, in *Statesman's Dishes and How to Cook Them*. Although the walnut procedure sounds a bit cruel, I suppose the birds may have looked forward to their reward of a glass of sherry . . .



Autumn Foliage Has Botanists Red in the Face

By Chuck Wooster

Last weekend, my four-year-old niece asked me why leaves turn red. Dang it; why couldn't she have asked me an easier one? Like, why do leaves turn green? Or even yellow?

Nobody knows precisely why leaves turn red in the fall. Why they turn yellow and brown is easier to explain: that's the color leaves already are. Once autumn comes and the trees stop replenishing the chlorophyll in their

leaves – chlorophyll is the key compound in photosynthesis and it's green – the leaves revert to their underlying tones, which run heavily to yellow and brown.

Reds, however, which, along with purples and oranges come from anthocyanin pigments, are manufactured by the leaves on the spot as autumn deepens. This raises the question of why. The yellows and browns are an artifact of the end of photosynthesis and don't require additional explanation, but the red pigments must have a reason behind them since the tree is using precious energy to put on a fiery show.

Two theories have been advanced so far. The first is that the trees are trying to protect themselves from insect infestations. Red is often used as a warning or danger signal in the natural world, and the idea is that the trees are trying to warn potential insect invaders that, although the season is progressing and the leaves are dying, the tree is still healthy enough to mount a vigorous chemical defense. Go pick on some tree that isn't as red and threatening is the idea.

But this theory leaves a number of things unexplained, mainly, why is it that the vibrancy of red foliage varies so much from year to year, and not in relationship to insect outbreaks? Also, since the leaves are pretty well spent and about to be discarded, wouldn't it be easier and cheaper for the tree just to let them get chomped?

A variation on the insect theory says that the red isn't a warning sign; it's a disguise, since many insects are hard-wired to seek the color green. This theory makes particular sense in the spring, when many of our trees sport reddish foliage just as their leaves are emerging and just as many feeding insects are also emerging. Here again, though, a key detail remains unexplained: why doesn't the tree just use the underlying carotene pigments in the leaves, which would presumably accomplish the same deception at a cheaper

price?

The rival theory of red leaves is that the purpose of the anthocyanins is to protect the leaves as the chlorophyll is decaying, acting as something of a sunscreen. Chlorophyll's job, after all, is to absorb as much of the sun's energy as possible, so it makes a certain amount of sense that when stripped of this protection, the leaves would be susceptible to damage. This theory dovetails nicely with the observation that foliage is more brilliant in years with sunny autumns, since the trees presumably need to slather on more sunscreen.

But the trouble here is that anthocyanins only absorb energy in a limited part of the spectrum, much narrower than chlorophyll, meaning that the leaves are still vulnerable to damaging ultraviolet light despite the extra effort. If sunscreen is the goal, why wouldn't trees use a broad-spectrum variety?

A new wrinkle in the sunscreen theory is the observation that red foliage is more brilliant on soils that are poor in nutrients, especially nitrogen. The cost of producing anthocyanins may be well worth paying when depleted soils make it beneficial for a tree to reclaim as much nutrition as possible; the anthocyanins mount a sort of rear-guard campaign, protecting the leaves for as long as possible while the contents of the foliar storerooms are transported back to the tree.

The chamber of commerce is hoping that this theory doesn't hold up, because we are currently bathing the biosphere in additional nitrogen through the combustion of fossil fuels, an act that could, therefore, be snuffing out the brilliance of autumn.

Here's another puzzle: why do nearly 70 percent of the tree species in New England produce some amount of an thocyanin while the average for temperate tree species around the world is only about 10 percent? In other words, why is New England the capital of fall foliage?

Here again, we don't know, though there is the intriguing observation that the best foliage is found in regions that were once scoured by continental glaciers. We do know that the chamber of commerce hasn't been around long enough to take credit.

Back to my niece, with her upturned face, inquiring eyes, and question about red leaves hanging in the air. I tried to change the subject. "They sure are beautiful, aren't they?"

Chuck Wooster is a farmer and writer in White River Junction, Vermont. The illustration for this column was drawn by Adelaide Tyrol. The Outside Story is assigned and edited by Northern Woodlands magazine and sponsored by the Wellborn Ecology Fund of New Hampshire Charitable Foundation: wellborn@nhcf.org



← Cabot chef, David Hale, helps Kristen Goodine of St. Johnsbury prepare for the Saturday, November 5, "New Traditions Supper" to be held in the Cabot Church. This will be the seventh year Hale has coordinated this gourmet buffet to help the church with fuel bills. Reservations are requested and servings are offered at 5 pm, 6:15 pm and 7:30 pm. Tickets: Adults, \$12; Senior citizens (65 and up) \$10; Children (12 or under \$6). Take-out is available. 426-3281.

Cabot Recreation Department

By Libby Hale

The kids had a great soccer season and special thanks to Michelle Delaney and Ben Jenkins for their flexibility and dedication. We were able to accommodate all the late registrants that made up an entire additional team that had not been scheduled for. Rebecca Nally and Karen and Niels Alexander also did a great job with their groups and had a fun and team building season, with lots of good soccer growth.

Moving forward, basketball is just around the corner, and if you have not already registered your child, now is the time. The Cabot Recreation Department offers basketball programs for preschool through 6th grade ages, and will need a completed Registration Form and Liability Release Form, as well \$10.00 for each child. Registration forms are available at the School Office, at the Town Clerk's Office and through the Web Administrator. If you do not receive notices from this source you can email admin@cabotvt.us and ask Will to add you to his list. Libby and Rebecca also travel with forms. The completed forms

and fee can be returned to the Town Clerk, School Office (marked attention Recreation Department) or directly to Libby or Rebecca. Time and early registration will tell us if we will have boys and girls teams or a co-ed team. Feedback has indicated that separate teams for boys and girls are preferable, but if we don't have the numbers at schedule writing time, we can only schedule coaches and games for what we have. We know kids have more fun and learn more on smaller teams, so register early so we can plan and make fun for all!!

It is now also time for planning the skating rink. As a community, if we want a rink, the recreation department needs to hear from anyone who will be able to dedicate time and energy to rink maintenance this winter, as there is no use purchasing materials and setting it up if there is no ongoing maintenance. Please call Libby at 563-3226 or Susie Socks at 563-2073 if you are able and willing to lend a hand.

The need for trail help is ongoing, please call Libby (563-3226) with interest.

GO HUSKIES!!!

Call for Ice Rink Volunteers - Let the Ice Skating Begin!



Ice skating on Cabot Common circa 1920, photo courtesy of Erma Perry

If you would like to have a rink on the common this winter please call Libby Hale 563-3226 libby-hale1@gmail.com or Susie Socks 563-2073 cabotfarm@gmail.com and let us know how you are able to help. If we don't have reliable and dedicated main-

tenance assistance to keep the ice good it's not worth putting up the rink. Keeping the ice properly is more of a job than just a few can take on. Please sign on to help so we can have a rink this year!



FROM THE CABOT PUBLIC LIBRARY

Programs

Fall flyers featuring programs for November will be available for you to pick up in the library so you can plan your schedule!

Ways of Learning: An Apprentice Boat Builder in Japan - Tuesday, November 15, 6:30 p.m.: Douglas Brooks has apprenticed with five different boat builders in Japan since 1996. In this slide talk, he will share his experiences with traditional crafts drawn from a dozen trips to Japan since 1990.

Book Discussion Series - Mondays, November 7 & 28th, 7:00 p.m.: Join us for the 3rd and 4th session in the *Booker Prize Winners* series of the Humanities Council Book Discussion group facilitated by Cynthia Russell.

Please visit the library to pick up a copy of these books. Everyone is welcome!

Arundhati Roy, *The God of Small Things* (1997) - Nov 7
Michael Ondaatje, *The English Patient* (1992) - Nov 28

Yoga & Wellness Classes - Tuesdays 6:00-7:30 p.m. and NEW! -- THURSDAY MORNINGS 8:30-10:00 a.m. with Alicia Feltus: For more information contact Alicia: 802-563-3220 or aliciafeltus@gmail.com

Dungeons & Dragons: Join the group, conquer the obstacles, and get out of the dungeon alive! This program will continue this fall and is hosted on Fridays from 3:00 to 5:30 p.m.. All are welcome.

Vermont Reads - To Kill A Mockingbird: We have ten copies of *To Kill A Mockingbird* from the Vermont Humanities Council to borrow and circulate amongst the community, thanks to Laura Zeisel, who applied for and received 75 copies in total that are divided among the Cutler Memorial Library, Jaquith Public Library, Cabot Public Library, Twinfield Union School, and Twin Valley Senior Center. Join us for the following events.

Classic Film: To Kill A Mockingbird: Wednesday, November 2, 7:00 p.m. at the Jaquith Public Library.

Vermont Reads - To Kill a Mockingbird Grand Finale: Sunday, November 6, from 2:00 to 4:00 p.m. Join us for Southern-style refreshments and a discussion of the book, the movie, and life in the Deep South. At the Jaquith Public Library, Old School House Common, 122 School Street, in Marshfield, VT. For more information call: 426-3581 or e-mail: jaquithpubliclibrary@hotmail.com.

Saturday Story Hour - November 12, 10:30 a.m.: The 2nd Saturday each month, we will have special Story Hour beginning at 10:30 a.m., featuring local readers. Come hear stories read by the ever enthusiastic Karen Alexander!

Universal Class: This is an educational service providing high quality online courses for patrons interested in the lifelong pursuit of knowledge for either personal or professional reasons. Over 500 online Continuing Education courses are available for free. These classes are provided by Recorded Books,



Cabot Librarian, Kathleen Hoyne, reads a children's book, *The Leaf Man* to Jonas Kooke at storyhour.

Vermont Department of Libraries, and the Institute of Museum and Library Services. For info on how to register, either stop by the library, call us at 563-2721 or email at cabotlibrary@yahoo.com.

Thank You!

We have so many people to thank, beginning with **Charlie Barasch** and **Nadell Fishman**. Thank you both for a lovely evening of poetry. Thank you to **Doris and Niels Larsen** for warmly welcoming the wine tasters into your lovely home on a beautiful fall afternoon. Thank you, **Niall McCallum**, once again, for your incredible knowledge of wines (and some great stories to go with the wine) and for **Karen Alexander** for making it all happen. Thank you to **Alicia Feltus** for helping our community of girls enjoy the outdoors. Many thanks to **Lisa Olsen** for countless hours of Dungeons and Dragons time with over a dozen youth. Thank you to **Kathleen Higbee** for the hours organizing the Fall Foliage Book Sale. Thanks so much to **Beth Wade** and **Anne Miller** for the special Halloween Story Hour and the Halloween Movie Series - they were both so much fun! Thanks so much to **Tim Walker** for taking care of our air conditioner maintenance. And thanks to **Paula Davidson** for always being willing to help in whatever way we ask.

See you at the Library!



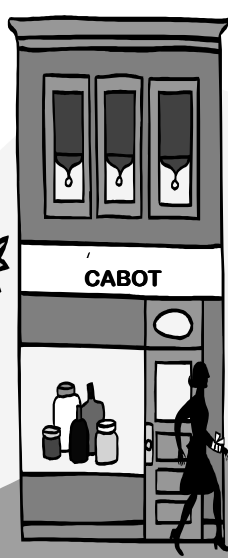
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TWIN VALLEY SENIOR CENTER

By Rita Copeland

On October 3, 2011 forty seniors & volunteers enjoyed a beautiful foliage trip to Jay Peak. The foliage was at its peak and the colors were spectacle. A great luncheon was ready for us upon arrival followed by a tram ride to the top of the mountain which made the day extra special.

GiGong classes will resume on November 9th at 9:15am to 10:15am and every Wednesday thereafter. The cost is \$5.00 per class. GiGong is a practice of aligning breath, movement, and awareness for exercise. No appointment is necessary but please try to be at the center by 9:15am for the start of the class. Notice class time is different from previous year.

November 12th & November 19th TVSC will hold its second annual Hunter's Breakfast at the Plainfield Fire Station from 5am-10am. All you can eat buffet for community members and hunters for \$8.00. Please help support our center.



November 24th will be our Blood Pressure clinic from 12-1pm. Feel free to stop by and have your blood pressure checked.

Friday November 11th is Veterans Day. We at TVSC are inviting soldiers and veterans to join us for a special luncheon on Wednesday, November 9th so we can show our appreciation. If you would like to attend please call 454-7750

Kindred Connections Cancer Support Celebrates Statewide Growth

Vermont cancer patients and their caregivers are receiving one-to-one support from those who have been there before in a unique volunteer program. Started four years ago, Kindred Connections recognized a need for peer support for cancer patients and their caregivers. Established by the Vermont Cancer Survivor Network (VCSN), this unique Vermont program's motto is "We listen, we help". The goal of Kindred Connections is to match those who are currently dealing with cancer, whether as patients or caregivers, with a volunteer supporter who has faced many of the same challenges and understands.

Kindred Connections started as a small group in Central Vermont and has rapidly grown to include chapters in Franklin and Lamoille Counties, Newport, Lamoille County, the Mad River Valley, and now, Chittenden County.

Kindred Connections volunteers are trained to listen to patients and their families and to provide assistance. Whether it's to listen to patient and caregiver feelings, worries and concerns, accompany someone on medical visits, help them maneuver through the world of cancer treatment, do food shopping, or simply provide some laughter and friendship during a trying time, Kindred Connections volunteers are there.

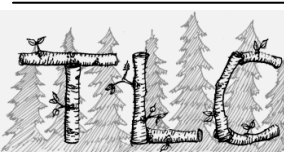
Kindred Connections has touched the lives of many patients and caregivers in Vermont. Laurie from Williamstown said, "I thank God that Beth came into my life. This program is the best

thing someone with cancer can do. I wish I was able to do this from the very beginning." Family members also praise their support. The wife of a recently diagnosed cancer patient told us, "It was so comforting to know I had someone to call with specific questions about cancer. Being able to hash over the facts and unfamiliar vocabulary of this new world was extremely valuable and eased some of the fear and anxiety".

The volunteers at Kindred Connections gain as much from each other as they give, according to David Cranmer, VCSN co-founder. Cranmer adds "Both national and state surveys of cancer survivors indicate that the need of one-to-one help is not being met. We are aiming to fill that need for every Vermont cancer patient and caregiver that asks for it".

Need help? Need to talk? Do you know someone who does? Kindred Connections members have been in your shoes. Make that first phone call, email us, or ask your medical provider to have us call you. Everything is always confidential. You can reach us at 1-800-652-5064, or by email at info@vcsn.net.

Want to volunteer? Kindred Connections will provide you with training and support to join our growing ranks of peer buddies, helping improve the lives of cancer patients and their families throughout Vermont. Just give us a call. As cancer survivors and caregivers, we've learned so much – sharing that can help others new to the journey.



The Learning Center

Cabot Afterschool Program
25 common Road, Cabot, VT 05647
802-563-2289 Ext.233



By Lucy Remington

TLC Cabot After School Program has started the 2011 school year with a bang! We have done so many cool activities, and the year has just begun. In session 2, which began in September and ended mid-October, we enjoyed tumbling, jewelry making, created action figures, went on nature adventures with lots of hikes, cooked yummy treats, and so much more. Provender Farm hosted TLC for a special afternoon of apple picking, coi fish feeding, sheep petting, and marshmallow roasting. Boy, did we have fun! Thank you Lindsey, Jonah, and Dawn.

We are looking forward to another awesome year of creative, educational, and adventurous afternoons with Cabot kids. Session 3 started October 17 and runs until Thanksgiving break. If you are interested in getting your kids involved, good news! We still have room. We offer programming for all ages k-12. In addition to incredible workshops, we provide a snack and homework time so that you can have a stress-free evening with your family when you get home. For more information and to enroll, call our office at 563-2289 ext. 233, or feel free to stop by. We are in the Cabot School cafeteria to the right of the kitchen.



Cabot Community Theater: The Next Show!

By Karen Mueller-Harder

If you were in the audience or involved with Cabot Community Theater's production of "Fresh Tales" last February, you know that theater in Cabot is off and running! We're gearing up for another show this spring, and are encouraging more participation by adults, young adults, and teens, to make this group truly representative of our community. As a relatively new group, we are considering options with modest production needs (non-musicals, relatively simple set/costume demands), which will be appropriate for young participants, but attract audi-

ence of all ages. We'd like to hold auditions in early January, with performances in the spring.

We are now in the planning process, and will be meeting Sunday, November 13 at 4 p.m. at the Cabot School Performing Arts Center (CSPAC) to share ideas, make plans regarding show selection, and determining key staff members for the production. If you are able to participate in the discussion, that would be great! If you can't come to the meeting but have suggestions or thoughts you'd like to share, or would like to be involved, please call or drop a line to Karen Mueller-Harder at karen@praxisworks.org or 563-2669.

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Any questions:

Jim Lubas- 456-1361

Rita Durgin – 563-2826

Rebecca Nally – 563-3503

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Rusty—the black-legged brown gelding
Who's supposed to have been an army horse
And Jughead—a big stupid paint.

All night my mother and father chase them
Over the ridges. From time to time
They report back. My mother:
"I almost had the Jughead—but
He jumped away at the last minute."

Rita our Doberman is out on the chase too.
It is all resolved some time next morning
Retold at meals for a week
Almost forgotten when we move off the farm—
The animals I have known.

©Ron Lay-Sleeper



Gathering Leaves

This morning,
Walking,
Gathering leaves
For the memory
Before snow,
Wind and cold
Take their harvest.

Gathering leaves
More splendid in the present
Falling
Than in the springing.
The gathering of leaves
In the wind
And under foot
At our seasonal
Rituals
Leaves the children tired
After work and play and talk,
The meal done
And the dishes washed,
Leaves are gathered in benediction
For night falling, distance travelled,
The long snowy roads of winter
Down the hall.

Gathering leaves—death of the body
Of those we have loved
Who nourished us
In our sapling days—
The dwindling of our kindling.

Gathering leaves
From those we loved, with whom we shared
Bed, bread, children;
Taking leave out of season,
The Orchard overgrown,
Untended,
The garden of delight
Springing back to brush,
Another forest
Growing in,
Gathering leaves.

©Ron Lay-Sleeper



Daniel Grosvenor of Cabot and a Junior at Montpelier High School, set a boy's Cross Country running record at the NVAC (Northern Vermont Athletic Conference) Mountain Championship held October 22 at the St. Johnsbury Academy. Grosvenor, who placed first in the 5k race, ran the course in 17:35.

SUDOKU GOLF

The completed sudoku below represents golf hole scores (1-9). Find the connected 18-hole path giving the lowest score (the first hole is at top left, 18th bottom right as

Sudoku Golf, is a math challenge done on correctly completed Sudoku puzzles. The object is to start at the upper leftmost square and ending at the lower rightmost square. Add the squares as you go. The challenge is to find the path with the lowest score as in golf. You may only move left, right, down and diagonally down. And you may only have a single "hole-in-one" (pass by the number 1, once). Once possible path is shown below, but you can do better. (Example Score = 75)

START

5	3	4	6	7	8	9	1	2
6	7	2	1	9	5	3	4	8
1	9	8	3	4	2	5	6	7
8	5	9	7	6	1	4	2	3
4	2	6	8	5	3	7	9	1
7	1	3	9	2	4	8	5	6
9	6	1	5	3	7	2	8	4
2	8	7	4	1	9	6	3	5
3	4	5	2	8	6	1	7	9

Score to beat—'61'

END



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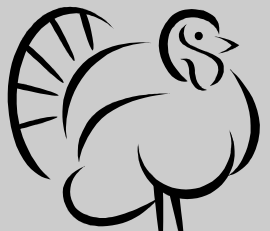
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