

**WINTER GRAZING:** *Ruminations on Peak Oil and Ruminants*

by James Hayes, Ph.D., Sap Bush Hollow Farm, Schoharie County, NY

For the past several decades, as much as 80% of our national corn crop has gone into animal feed. From the looks of things, the grain feeding convention is meeting with serious challenges on all fronts. We have all heard about the ecological and health problems associated with corn-fed meat consumption, coupled with a strong push to "eat lower (and thus more ethically and healthfully) on the food chain." Further, Monsanto has once more raised its profit fore-

cast in response to global demand for grain, and forecasters are projecting 37% of our national corn crop could be moved into ethanol by 2015. Thankfully, those of us who still enjoy a juicy leg of lamb or a Sunday pot roast should still be able to satisfy our omnivorous urges. Grazing livestock presents an alternative to grain feeding in this time of peak oil and environmental crisis, although we still need to work out some kinks in our sustainable farming systems.

The ruminant animal (cattle, sheep, goats, buffalo, etc) has a unique digestive system which relies on a symbiotic relationship between the animal and billions of bacteria in one of the chambers (rumen) of its stomach. This relationship permits the animal to effectively digest large quantities of cellulosic material such as grass, hay, straw and corn stalks. When properly managed, these animals require no grain in their diets, and present no com-

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**BARNES & NOBLE SAYS: DON'T READ THIS!**

*There's a Place Where You Can Get the Same High-Priced Books For Free!*

By Jim Mullen

Think about the last time you were in a giant, chain bookstore with its aisles of best sellers, its huge children's section, the walls of mysteries and the rooms of romances. It's got all the classics and stacks of photo and art books you can flip through, page turners that will keep you up all night, books you will read through in one sitting -- beginning to end; business books, self-help books, spiritual books, how-to books -- something for everyone. Picture that store and how much time you spent there and how much you spent when you left. Now, imagine if all the books in that store were free.

Every Danielle Steele novel, every David Baldacci and James Patterson thriller, everything ever written by Nora Roberts, Maeve Binchy, Tony Hillerman, Nevada Barr, Louis L'Amour and Alexander McCall Smith, absolutely free. All you have to do is pick out what you like, stick it under your arm and walk out the door. No buzzers go off,

See **WHAT THEY DON'T WANT YOU TO KNOW** on Page 2

**My Thoughts on Peak Oil**

By K. Frey Stahler, Age 11

When we run out of oil, many invaluable items such as matches and plastic will become extremely valuable. This is because products like these will be harder to find and manufacture. Of course, this is just one

example out of many. Some other possibilities might include; People won't be able to get to work on time. This is because oil won't be available or affordable. This could be because tankers

See **THOUGHTS** on Page 5

**THE HUNDRED MILE DIET**

By Andy Bailey Goodell



*Canning workshop at Pine Lake in October*

When I heard about the 100-mile diet two years ago, I thought it sounded like a great idea but not something I could do in central New York. A year later, I realized that local food is everywhere, especially in this region - I was stumbling across more local food resources than I knew what to do with. After reading Plenty (100-Mile Diet) and Animal, Vegetable, Miracle, my friend and I decided we would give this new diet a try. Unlike other diets, the focus was not on losing weight, but on lightening the footprint of our diet. I'd been buying food from all over the world: apples from New Zealand, greens from California, grains from far away countries. Our food shopping habits were in need of a new local twist.

The diet started with a pledge on the Buy Local Challenge at the Food Routes website, where I checked a box saying "I pledge to spend \$20 per week on local food for 20 weeks." At that point I had no idea how much food was

See **100 MILE DIET** on Page 5

**FRANKLIN JUSTICE**

by Brian Brock

Franklin has had one or more Justices of the Peace since its earliest days, although since a State statute was passed in 1962, he is referred to simply as Justice.

This position began in England during the Middle Ages when a proclamation of Richard I in 1195 appointed knights to keep the peace locally. In 1264, Simon de Montfort appointed Keeper of the Peace in every county in the land.

In 1361, a law first used the term Justice of the Peace to refer to those who upheld the Game Laws. (They were wealthy land owners who had a personal interest in arresting poachers.) Later their responsibilities expanded

See **JUSTICE** on Page 8

*A view of Peak Oil, its affect on our lives, what the government thinks and a rather disturbing question:*

**WILL THE HUMAN RACE SURVIVE?**

By Dark Lament, Age 12

"Now is the winter of our discontent" - William Shakespeare's *Richard III*  
 The year is 2008; a time of new technology, new progress, and new discoveries. But with every new era, come new problems, new quandaries, and new strife, the most frightening of which right now is peak oil.

With all the new advances, our reliance on oil increases, leading to less oil, which has brought us to the time of peak oil.

With demand increasing and oil prices quickly rising, people have become afraid

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# The NEW Franklin Register

The Newsletter of the Franklin Citizens Commission on Peak Oil

## Editorial Board

Brian Brock  
Ellen Curtis  
Brandon Dennis  
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### Have an opinion? Write to us!

At: The New Franklin Register

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or by email: [franklin\\_local@frontiernet.net](mailto:franklin_local@frontiernet.net)

## What are we about?

The Franklin Citizens' Commission on Peak Oil was authorized on December 6th, 2005 by a Town Board Resolution. Our purpose is to assess the needs and resources of the Town of Franklin in the face of Peak Oil, and to report back to the Town Board and to the people of Franklin.

We are a group of Franklin residents who meet for one evening a month at a member's home. We begin with a pot luck supper before we get down to actual business. All are welcome to join us, to ask questions and help us answer them, to share thoughts and ideas

We have a number of projects that we hope to move from idea to action:

- Local food production network
- Skills and services exchange
- Goods exchange
- Ride sharing bulletin board and/or website
- Farm to School Program for school lunches
- Community Greenhouses
- Community Energy Production
- Community Health Network

In a nutshell, we are trying to imagine a more energy efficient habit of living, and to put it to work here in Franklin, for a brighter, more sustainable future..

We hope you will join us!

For meeting times, location and directions, email us at [franklin\\_local@frontiernet.net](mailto:franklin_local@frontiernet.net)

You can also join our Peak Oil AwarenessYahoo Group.

It's [POA\\_CNY@yahoo.com](mailto:POA_CNY@yahoo.com).

That is, Peak Oil Awareness\_Central NewYork.

This group fosters discussion of local efforts, potential or ongoing, to deal with the effects of Peak Oil on our communities.

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The NFR thanks Seathrun O'Corrain for his continuing support.

### Editor's Note:

Last year, the Franklin Town Board passed **Local Law #1, Wind Energy Facility Law**, which follows the model code recommended by the Delaware County Planning Department. Copies are available at Town Hall and the Franklin Free Library.

**Also available at the Library:** The NYRI Visual Impact Assessment, Supplemental Filing, February, 2008. This concerns only the visual effects and only for the first proposed route along the western edge of Delaware County. The report is 67 pages, including illustrations and references.

THIS JUST IN...from the Franklin Improvement Society:

### Open Think Tank Forum for the Park

Do you have any ideas for the community park? Come express them at the next Franklin Improvement Society meeting. It is scheduled for April 21, 7:30 - 8:30 PM, upstairs in the Village Hall.



up we can see what we have to work with. We've started listing our priorities and making our preliminary plans.

We were awarded a \$15,000 grant from the O'Connor Foundation. This is a matching grant, so now we are working on raising the matching funds. Any donations are very gratefully accepted! Make checks payable to Franklin Improvement Society and mail them to PO Box 166, Franklin.



## OUR COMMUNITY PARK

by Kim Hyzer, for the Franklin Improvement Society

We are making great progress! We've had two work days to clean out brush, unwanted trees and garbage. On January 26, we had 24 people who worked for 3 hours. We were able to get both of the front pieces cleaned out. These pictures show the before and after on that day. Sixteen people worked again on February 9 for another 3 hours to finish all the way to the back of the properties.

Now that we've cleaned it

### WHAT THEY DON'T WANT YOU TO KNOW, continued from Page 1

no security guard chases you down the street screaming "Stop! Shoplifter!"

Have expensive tastes? Crave that sixty-five dollar, unabridged audio book CD of "Atonement?" Want to listen to it in your car on your way to work each day but haven't got the scratch? Want to hear "The Kite Runner" or the latest Elizabeth Peters' mystery of ancient Egypt? The latest Oprah pick? It's yours. Take it. Thanks, buh-bye. Come back again soon.

Sick of reading the same old wormy bedtime story to Junior over and over and over and over and over? The free bookstore stocks more than 250 newly published children's books each year. Got a Harry Potter fan in your house? The free bookstore has a young adult section with hundreds of fresh, new stories as modern as a My Space page or an iPhone. Walk in, grab what you like, walk out. Why not? They're free.

You want to learn how to debug your computer? Make a quilt? Build a tree house? Want to know what plants will live in that micro-climate Zone 6a in your backyard? Was the real "Wild Bill" Hickock anything like they portrayed him in the show "Deadwood?" All in the free books in the non-fiction section.

You say you like to read magazines even when you're not waiting to have your hair done or your teeth cleaned? "O" magazine. "Consumer Reports." "The New Yorker." "Better Homes and Gardens." Free. Free. Free. Free. And forty other subscription magazines. Planning a trip to Costa Rica or Machu Picchu? Fodor's travel guides, free.

If there's a book you want that's not in the free bookstore, they'll find a copy from a free bookstore in another town and deliver it to the book store nearest you. You don't even have to leave your house to order a book. You can browse the free

bookstore on your computer at home or and have them save or order free books for you. Or you can just call the free bookstore and they'll do it for you. The store even has free high-speed internet connections and free wi-fi for laptop users.

I know what you're thinking. If everything in this bookstore is free, the service must really suck. Or there must be some gimmick, like you have to take a tour of some cheesy time share or you have to buy a bunch of scented candles that you really don't need or you have to donate money to some wacky fringe group selling "I Brake for Sasquatch" bumper stickers. But there is no gimmick, there is no catch.

How far would you drive for a store like that, a place giving away free books? Fifty miles? A hundred? To Binghamton or Albany? To Oneonta or Delhi? To Unadilla or Sidney? The thing is, you don't even have to leave town for all these free goodies. There's a place just like that right here in Franklin on Main Street across from the Fire Station called The Franklin Free Library. You don't have to spend three fifty on a gallon of gas driving to Sidney or Oneonta. Of course, you do have to sign up for a library card which takes, oh, about a minute. Or you can keep dodging traffic on I-88 until you come to a place that will charge you \$25.95 for the same books the Franklin Free Library will let you read for free. Hmmm. A tough decision.

**If you'd like to apply for a library card or join our 32 volunteers, you can drop by the Franklin Free Library on Tuesdays, Thursdays and Saturdays - or call Library Director Linda Burkhart at 829-2941.**

Jim Mullen writes a syndicated column called "The Village Idiot." You can reach him at [jmullen@frontiernet.net](mailto:jmullen@frontiernet.net)



## Your Neighbor's View...

### INDUSTRIAL WIND IN MEREDITH

by Penelope King

When the Meredith Town Board asked our Planning Board to write a town ordinance on industrial wind, we began a very long research process on what it would mean for our town and how to protect our citizens. That was our job and our mandate. We all began with a positive attitude toward industrial wind. After all, it was clean energy, it would bring some money to struggling farmers and the Town, and help defray our electrical costs. But over time, we discovered a lot of disturbing information. For instance:

The turbine companies wanted to erect 400' towers because they would make a lot of money in the first 11 eleven years of operation through tax write-offs and accelerated depreciation, not from the wind-produced energy itself.

We in Meredith would get none of the power to lower our bills; all the electricity would go into the national grid.

Even when the turbines were spinning, the coal fired plants they were meant to replace had to remain on stand-by, as wind is not reliable here. Research has shown that coal fired plants emit even more carbon dioxide when

on standby than they do when running, so claims of clean energy are questionable.

When we asked about this, we got no response from the industrial wind folks.

These turbines would dwarf our tallest trees, would often make a great deal of noise, would create disturbing shadows, would kill bats and birds and would destroy our view-shed, which was one of the main values (cited in our Comprehensive Plan) that our citizens wished to maintain.

A few landholders who owned ridges would make some money, as would the Town government, but real estate values for everyone would be threatened. Anyone counting on their real estate to act as a retirement fund would lose, as would anyone trying to sell their property.

We heard that the equipment needed to put up the towers was so long and heavy that it would damage our roads. Some roads might even need to be straightened to get the machinery in to the sites. We heard from other towns that once the towers were in place, the turbine companies could not be reached to handle complaints that they'd sworn would never happen.

For all these reasons and more,

the Planning Board decided to write an ordinance that would protect us as fully as possible. We wrote in hefty setbacks, protections for our roads, a system of penalties for not adhering to our regulations, and requirements for studies on areas of concern. There is little long-term research available on the consequences of industrial wind installations, even in Europe.

In the meantime, the Town Board received a petition with over 830 signatures, out of a population of 1588, including children and those who vote elsewhere, asking them to ban industrial wind (while looking into community wind projects). The Town Board ignored them.

The Town Board also held a public hearing, as required by law, and heard some 50 people speak out on why industrial wind in our town was inappropriate. One local farmer and BOCES teacher had been studying the wind issue with his students. He was very much pro-wind. But he said that siting was crucial, and the Town of Meredith was an inappropriate site for an industrial project: too populated and without enough reliable wind.

The Town Board chose to ignore these citizens, too. They never once spoke publically as to why they opposed the majority of their

constituents. They threw out the Planning Board's ordinance, and had their lawyer and the Director of the Delaware County Planning Department re-write it with much smaller setbacks, making it easier for industrial wind companies to build in our town. They passed this new ordinance without discussing it with town residents.

The citizens were outraged. Their elected officials were ignoring the wishes of their constituents. For the November election, residents mounted a slate of candidates who promised to listen to constituents and ban industrial wind in Meredith. They won in a landslide. These newly elected officials are dedicated to helping farmers stay in business by encouraging them to install smaller wind turbines at their farms. They will appoint an agricultural task force to help this effort and to attract other farmers to our town.

State officials may invoke Article 10, removing Home Rule from all of us in Delaware County and allowing in industrial wind. But that is a fight for another day. As of January 3, 2008, Meredith will have a new majority in local government who will ban industrial wind. Let us hope that they will listen to their constituents on other issues facing the town and that our citizens will remain involved in town issues.

## VISITING THE 2007 NOFA-NY CONFERENCE

by Eugene Marner

Anyone who wants to know more about organic farming and gardening techniques in our northern climate, as well as other aspects of sustainable living, can learn a lot at the annual conference of NOFA-NY (the Northeast Organic Farming Association of New York), held the last weekend in January.

It had been three or four years since Carole and I attended a NOFA conference, so we approached this year's event at the Saratoga Springs Conference Center more than a little curious about how NOFA might have changed. We started going to the conferences in 2000 partly to deepen our understanding of sustainable farming and gardening methods but primarily to talk about peak oil. We would rent an exhibitor's table, hang a sign on it reading "COMING SOON TO YOUR NEIGHBORHOOD: THE END OF CHEAP AND ABUNDANT OIL," hand out literature about oil depletion, and chat people up about the approaching energy crisis. I thought then - and still do - that the members of NOFA were already pretty well informed about environmental threats and

ecological realities and assumed that they would be interested in learning more about peak oil.

By 2008, many things had changed. Right off the bat we noticed that although we were certainly no younger than we had been, the crowd definitely was. The geezers of 2004 were still geezers, but the large numbers of young farmers and their many delightful children brought a new and welcome sunniness to the event and perhaps shone some light on the future, too. I won't go through the long list of excellent workshops that filled the weekend but, if you are interested, you can check out the brochure online at <http://nofany.org/events/2008conference/nofanyconference08.htm>.

Perhaps you'll be inspired to attend next year. Two moments stand out in my mind. The first evening at dinner, Jim Hayes, a grass-fed livestock farmer, mentioned that in thinking about the problem of declining oil supplies, he had been asking himself where in his operation he used the greatest amount of oil. The answer was clearly: in making hay. So he asked himself: "how can I stop

making hay?" The answer was winter grazing. I won't go into the details of his system because Jim has obliged us by providing an article on the subject beginning on Page 1. For an imaginative and thoughtful approach to working with nature to achieve more with less, have a look at his authoritative article.

The second high point for me was the Sunday afternoon keynote address by Barbara and David Perkins. They run a very successful CSA about forty minutes outside of Madison, Wisconsin where they grow 150 varieties of vegetables and fruits and provide weekly deliveries to 1,300 families. They noted that four Madison HMOs (Health Maintenance Organizations) now offer premium discounts to their patients who sign up for fresh, nutritious produce from a CSA farm. It is heartening that medical insurers recognize that fresh, local foods will improve the health of their clients and so provide incentives that serve them, their clients and the farmers.

We missed the all-day Friday workshop and training session on working with horses. Maybe next year.

On March 18, 2008, at the County Office Building in Delhi, the Meredith Town Board passed the Wind Energy Facilities Law of 2008, after a public hearing at which no one spoke against it. This law bans industrial wind from the Town of Meredith, but not small or agricultural wind installations.

## Franklin Farmers' Market

by Ellen Curtis

In January, we had a very productive meeting with more than twenty people participating. Most of the farmers from last year's market will be back and will help to add potential new sellers and volunteers. We exchanged ideas on how to expand the list of produce for the various market days and to add common interest events or entertainment. Farmers agreed to plan ahead by planting more vegetables, fruits and flowers. We will have a larger selection of eggs, meats, jams and baked goods. There will be seasonal refreshments as well.

It was decided to plan for a market day every other Sunday. Starting with the Memorial Day Weekend on May 25th, we tried to schedule the market days on holiday weekends.

Everyone is excited about the possibilities and opportunities this offers to make the Franklin Farmers' Market a true community event.

**Please send your comments and ideas c/o The New Franklin Register, PO Box 258, Franklin, NY 13775 or e-mail to: [franklin\\_local@frontiernet.net](mailto:franklin_local@frontiernet.net)**

### Scheduled Market Days:

- May 25th
- June 8th
- June 22nd
- July 6th
- July 20th
- August 10th
- August 31st
- September 14th
- September 28th
- October 12th

### Egg-citing facts:

A study by Pennsylvania State University found three times the omega-3 fatty acids, twice the vitamin E and 40% more vitamin A in the eggs of chickens raised on pasture compared to those in conventional confinement.

# LACTO-FERMENTATION

by Mark Davies

About a year ago, at a meeting of the Franklin Citizens' Commission on Peak Oil, I was introduced to the practice of lacto-fermentation, an alternative to canning that is far less energy intensive and can serve as a suitable food preservation method. I left the meeting curious and wanting to understand better the process before trying it. So I quickly purchased several books, *Wild Fermentation* by Sandor Katz, *Nourishing Traditions* by Sally Fallon, and *Keeping Food Fresh* by the Gardeners and Farmers of Terre Vivante, and began reading.

I found that fermenting fruits, grains, beans and vegetables is a process that is thousands of years old and practiced in many different societies, cultures, and regions. Fermentation methods range from the disgusting (fermenting eggs for several months in horse urine) to the everyday (some green teas make use of fermented leaves). While the process that yields wine and beer are widely known, other fermentation practices have given us coffee, chocolate, sauerkraut, sushi and miso soup, and a wide variety of foods throughout the world.

The process of lacto-fermentation occurs when the lacto-bacilli, bacteria found on the surface of fruits and vegetables, convert starches and sugars in fruits and vegetables into lactic acid. This lactic acid preserves the fruits and vegetables and inhibits the growth of bacteria that leads to spoilage. Lactobacilli are also very good for the digestive tract because they promote the growth of the types of healthy bacteria we often find in yogurt.

Two prime agents create the optimal environment for the production of lactic acid: salt and whey. Salt inhibits the growth of putrefying bacteria for long enough to allow the production of enough lactic acid to preserve the vegetables or fruit. Whey inhibits bacterial growth in the same way as salt, but is also filled with lacto-bacilli, making it an even better agent to jumpstart the creation of lactic acid.

The preparation process is quite easy, employing standard one quart mason jars which are easy to use, readily available and excellent for storage. To illustrate the lacto-fermentation

preparation process, I'll provide a standard recipe that makes excellent sauerkraut.

Take a freshly picked medium head of cabbage, run some water over the outer leaves to remove obvious dirt. Core the cabbage and shred it. Take a large bowl and mix the shredded cabbage with 1 tbs. of caraway seeds, one tbs. of sea salt (note: iodized table salt will not work), and four tbs. of whey (if whey is not available, add another tablespoon of sea salt). Using a wooden mallet, pound all the ingredients to release the natural juices, for about 10 minutes. After pounding, begin filling the mason jar, making sure to pack each layer tightly. When the jar is filled to within one inch of the top, press down on the ingredients to bring the juices and whey up to the surface. Pour any remaining juices from the bowl onto the top of the packed cabbage and close the lid tightly. Leave out at room temperature for three days, and then place in a cold storage area, such as a root cellar, or refrigerator. The sauerkraut can be eaten immediately or in a few weeks or months. Shredded carrots and onions can be added for some extra zip.

I have used a similar method for preserving string beans. To do this, bring a quart of water with two tablespoons of salt to a boil and then let cool. Loosely pack a mason jar with unwashed string beans and pour in the cooled brine to the top of the jar. Close the jar and store it in a cool place in the cellar. The beans will be fairly salty, but can be soaked in water overnight to remove some of the salt.

While lacto-fermentation should not be the sole food preservation method, it is a great addition to other methods such as canning, drying, and root cellaring of foods. It requires no cooking or hot water bath, which means less fuel energy put into making it. As the cost of food rises with the cost of oil, we will be forced to develop greater food independence and a return to forgotten or little used food preservation methods will be necessary. As I attempt to build my own food independence, using lacto-fermentation to preserve the bounty from my garden has helped extend the life of my garden into the winter months. Eating lacto-fermented food has also

# A FOOD SECURITY NETWORK FOR THE TOWN OF FRANKLIN

by Brandon Dennis

Has anyone out there noticed the rising food prices in the supermarkets? Well, folks, get used to it. This is just the beginning. In the United States, unfortunately, we consume 10 calories of fossil fuels just to produce 1 calorie of food. So considering that world production of crude oil began falling in May of 2005, it should be no surprise that we're seeing higher food costs. The impact of recent unprecedented drought in some of the world's grain belts combined with the effort to throw our valuable food crops into our gas tanks through biofuel production produces a recipe for spiraling food costs, growing more noticeable by the month. Reminds you of those numbers spinning on the gas pumps, doesn't it?

With the depletion of fossil fuels comes a drastic increase in the expense of farm inputs on our industrial farms. I hear dairy farmers complain about it all the time: rising diesel costs to power their tractors, fertilizer costs to increase their crop yields, grain costs to feed their cows, and increased expenses for all of the equipment and supplies which are needed in modern farming practices. If our farmers can't pass these expenses on to the consumers, then our farmers cannot stay in business. As a result, our consumers will find nothing on those supermarket shelves.

This is only the beginning of a disturbing trend that will worsen as we descend into the second half of the oil age. And it is one reason that the Citizen's Commission on Peak Oil for the Town of Franklin is encouraging our community to begin a relocalization effort for our future food security. Thanks to our rural heritage and our abundant agricultural potential, we have the potential to make this happen.

As part of this effort, the Citizen's Commission has been instrumental in the creation of the Franklin Farmer's Market. The next logical step is the establishment of a Food Security Network. This network would be a registry of people in Franklin and adjoining towns who are producing food for sale to their neighbors. This way, you can support your local farmers by purchasing their products. In addition to reducing the amount of fossil fuels you consume in our current food processing and distribution system, it will also send a signal to our local producers to grow more food in preparation for the inevitable increase in demand for their agricultural products. It will help assure that food is there when we need it.

We will be creating a published registry and database of local farms and the products they offer for sale. If you would like to be listed as a source of local farm products in our Town of Franklin Food Security Network Registry, please contact us at one of the addresses below.

The New Franklin Register P. O. Box 258 Franklin, NY 13775 franklin_local@frontiernet.net	or	Brandon Dennis brandon.dennis@frontiernet.net 607-829-3515
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OR FILL OUT THE FORM BELOW AND SEND IT IN TO US.

**List your products with us!**

The New Franklin Register is adding a new feature: a regular listing of local produce and products for sale in our community.

But we need your help to make this listing grow.

Let us know who you are! Sign up with us now, using the form below.

Mail completed form to:  
**New Franklin Register, P.O. Box 258, Franklin, NY 13775**

Name: \_\_\_\_\_

Tel: \_\_\_\_\_ E-mail: \_\_\_\_\_

Product: \_\_\_\_\_  
\_\_\_\_\_

Location where product can be purchased: \_\_\_\_\_  
\_\_\_\_\_

added good bacteria to my digestive system, and has therefore enhanced my diet.

While I am no expert in lacto-fermentation in particular or food preservation methods in general, the opportunity to develop

valuable skills of food preservation has given me a strong interest in lacto-fermentation.

If you are curious and would like more information or recipes, I recommend purchasing the books mentioned earlier in this article.

**WINTER GRAZING**, continued from Page 1

petition for human food or resources. Better still, the meat and milk from these forage-fed animals is very healthy, and should be an integral part of most diets.

To learn more, visit [eatwild.com](http://eatwild.com) or [westona-price.org](http://westona-price.org).

Beyond these health benefits, these animals can also play a critical role, as they have historically, in a world that does not have an abundant source of fossil fuel. A recent report by the United Nations condemns livestock production, stating that a large portion of our greenhouse gases are coming from animal agriculture. This is true in the conventional, grain feed paradigm. The report is based on the tremendous volume of fossil fuels that are used to produce the grain that goes to feed ruminants who don't need it.

A pastoral-based system using new fencing technology can greatly reduce the requirement for fossil fuels in food production. Animals grazed on perennial grasses and legumes or crop wastes such as straw or corn stalks require little fossil fuel energy to maintain themselves. Plus, they add to the land's fertility as they move across it.

Here in Upstate New

In the USA, we consume a little more than 20 million barrels of oil a day. An oil barrel holds 42 gallons, is 30" high, and has a diameter of 20". Laid out side by side, 20 million barrels would stretch from Seattle to Los Angeles, from there to Chicago, then down to Memphis and back up to Cleveland. Every day. That's a lot of barrels to recycle.

York, it is easy to see the advantages of a pasture system in June or July, but the demand for fossil fuel-reliant machines becomes stronger during the winter months. Stored forages such as hay or silage take a lot of energy to produce. In the future, we may have to rely on human and animal labor to put up winter feed for livestock. Since it takes about 1.5 tons of hay to maintain a beef cow for the winter, it will take a lot of strokes with a scythe to feed a small herd of cattle.

However, through improved management and knowledge of our animals' physiological needs, we can take steps to reduce our reliance on stored winter forages. Winter grazing, when properly planned, can take us a long way through the cold and snowy months. Stockpiling grasses that can be grazed through the winter can supply a great deal (and sometimes all) of the animals' nutritional requirements. Pastures on our farm under eight inches of snow have shown high levels of both protein and energy, more than was needed by our ewes during the first or second trimesters of pregnancy. If good supplies of high-quality pasture are available, a sheep or cow will be able to

paw through up to one foot of snow to satisfy its nutritional requirements if the animal is in a maintenance phase, or even in the early stages of pregnancy. When we have more than a foot of snow or heavy ice cover, feeding stored feeds becomes a necessity; but the quantity needed to finish the winter will be much less. Late winter and early spring grazing may show some serious decline in pasture quality. Changing breeding dates so animals will give birth in late May or June will help to match the heavy nutritional requirements of lactation with the natural peak of forage quality and quantity. Carefully planned winter grazing and adjusted breeding schedules can greatly reduce our need for fossil fuels as we satisfy our need for high quality meat and milk. Cornell's sheep program has done a great deal of work with winter grazing, and more details on this topic can be found on their website:

[www.ansi.cornell.edu/sheep/management/feeding/winter-grazing/index.html](http://www.ansi.cornell.edu/sheep/management/feeding/winter-grazing/index.html).

James Hayes is a retired professor of animal science from SUNY Cobleskill. He operates Sap Bush Hollow farm with his family, where they raise and direct-market grass-fed lamb and beef and pastured pork and poultry.

### HAYES NO-HAY FARM TOUR: MAY 17th

The Citizens Commission on Peak Oil has organized a tour of Sap Bush Hollow Farm on Saturday, May 17th, for a first-hand viewing of James Hayes' year-round grazing operation.

To make reservations, contact Eugene Marner at 607-829- or [genemarner@frontiernet.net](mailto:genemarner@frontiernet.net). Please book early, as participants will be limited to 20.

**THOUGHTS**, continued from Page 1

won't be able to get to gas stations on time, because of oil prices, or just simply a lack of oil.

We might only be able to use electricity half an hour a day. Why? Because the tools and trucks used to mine and transport the coal need to use oil. Without oil, which the tools need to work, all we have left is: hydro, wind, solar, and nuclear power for electricity.

We'll have to think twice about doing things such as cooking some eggs on a stove or putting a load of laundry into the washer. This is mainly because electricity won't be as plentiful.

Food may be hard to find because farms may not be able to supply entire towns. Not only that, but because of a lack of food cities may turn into ghost towns.

What will happen to the pet population? With the lack of food, some pets may not live. The pets more likely not to survive would be small animals, like the pug or the hamster. This is because they have no way of protecting themselves or of finding food. Will we keep pugs alive just as a source of meat? The animals most likely to survive are working animals like the Labrador dog and the domestic short hair cat. This is because they can defend themselves and can hunt for food.

Finally, what will happen to the human population? Although many people will survive (hopefully), there may be some that won't because of sickness, lack of heat, or lack of food.

**SURVIVE**, continued from Page 1

of losing the peace and comfort that especially we Americans have enjoyed.

And why shouldn't Chinese and Indian citizens aspire to the same standard of living that Americans enjoy? After all, Americans have sold it to them.

The only source of action is to find new sources of energy like wind, solar, and hydro, or we could turn to nuclear although the threats attached to nuclear are all too obvious.

But oil loss may not be all bad. When the oil is gone most harmful gases and pollutants will no longer be such a large problem. Oil-based fertilizers and pesticides will no longer be in production, as well as most material goods on the market today. This will also slow transportation, making food delivery to markets difficult and expensive, thus leading to more local farming to keep a healthy and strong community alive.

What will happen to the space program? It must necessarily slow at the same time technology must accelerate.

Does withdrawing so much oil from underground create cavities that eventually affect the surface?

"Uneasy lies the head that wears a crown." - William Shakespeare's *Henry IV*

In these times we often look to our government for help, but many surmise that they wish merely to save their own skins. This is quite untrue, for you see, Washington has many problems of its own, only one of which is peak oil. And with the elections close at hand, we hope for support in pursuing new, clean, and efficient energy. Signing Kyoto would be a good start

"But screw your courage to the sticking place, and we'll not fail"

- William Shakespeare's *Macbeth*

Some of those who look not for hope may say humanity has arrived at its doom. But they have forgotten that humanity has survived for thousands of years, overcoming many obstacles before arriving at this time of progress. Man needs to relearn that which he has forgotten.

Hungry little fella photo courtesy of Ellen Sokolow

**100 MILE DIET**, continued from Page 1

available locally. I thought this diet would last for the summer and when the gardens were done, we would go back to our old ways. My first major step to buying local was writing a check for \$300 to the Earth's Harvest farm, which offers a Community Supported Agriculture system. With my payment at the start of the season, I guaranteed the Koch family farm in Morris, NY, a part of their income. In return, they packed a paper bag for us full of their fresh, local and naturally-grown produce, every week for 18 weeks. They have done this for 70 families each year for the past nine years.

From then on, the food buying process became a routine: Pick up the CSA bag in downtown Oneonta, and then walk to the farmers' market just down the street for other fresh vegetables, fruits, meats, and yogurt from farms between Bainbridge and East Meredith. We would next stop at Annutto's Farm Store for cheese from northern New York, and usually more fruit. If I'd known before that it was possible to find local food this easily, I'd have avoided the shipped-in food filling the shelves at

grocery stores a long time ago. As part of this diet, I also kept meticulous track of where my food came from, how much of it was organic, and what it cost from each store or farm. By the middle of summer, I was spending only \$60 a month on food. 80% of it was local, and 60% was organic. Organic food is often considered expensive, but we found generally that this only applies to packaged organic food in grocery stores.

While I haven't had oranges, bananas, or pineapples in a long time, I was able to eat other great foods while they were in season: rhubarb, fresh strawberries, plenty of asparagus, peas, broccoli, and the myriad of fruits in late summer. I do shop at grocery stores again in the season when little is growing locally, but half of what I eat is local foods I've stored, or organic foods from the store. As college students, we would never have imagined that escaping the regular diet would be so delicious and so possible. We will take what we learned in this past year of eating from this plentiful region and expand on it every year to come.

Local News  
Local Events**FRANKLIN LOCAL**Local Issues  
Local Concerns**RELOCALIZATION HEROES: JOAN AND BOB CRONAUER** by Carole Marner

Last summer, at my daughter's house in Franklin, I choked on cornbread. While Carmela rushed to call the Franklin EMS, my husband tried to do what he thought was the Heimlich Maneuver, and I stood astonished that I could not breathe. Carmela ran in shouting, "That's wrong, Dad, you are doing it wrong!" She quickly did the Maneuver a couple of times. The cornbread popped out. Everyone asked how she knew what to do. "I learned it here in 5th grade..." Just then in walked the Franklin Emergency Medical Squad, Joan and Bob Cronauer and John Campbell. Carmela pointed to Joan, "... that's who taught me! I've never done it again, but I always remembered somehow."

Sitting at the Cronauers' dining room table, Joan says, "We were older than most when we started on the squad. It was 1986. Bob was over 50. I was still teaching kindergarten. I knew they needed help. I'd thought about joining for years. Then one day my grandson ate a toad stool, my daughter called poison control. They told her to give him ipecac. She did. He turned blue and stopped breathing. The emergency squad saved his life. A SUCO professor did some research and found out this type of toad stool was innocuous in itself, but interacting with ipecac made it poisonous." Around then, Joan had a child in her class with epileptic seizures. "Sometimes we would call the EMS and there was no one there during the day. And I thought there should always be someone there during the day."

They joined together. "Because," Bob said, "we do everything together." Joan jumped in. "We do everything together except I don't watch the wrestling with him."

Bob was born in the room we were sitting in. It had been half of a double parlor with sliding doors. This side was where people were laid out in death and where women gave birth. Bob's father, Alex Cronauer, was 9 years old when his family moved into this house. From the age of 14, when his own father died, Alex and Bob's grandmother ran the farm.

"First time my father saw my mother - he was an old bachelor of 28, - he said, 'she's my wife'," said Bob,

"Funny thing is my mother married my father to move to Franklin and go to high school." Martha Cronauer, who'd gone to Blue Schoolhouse in Treadwell for elementary, wanted to continue her education but her parents needed her home on the farm. Franklin was too far. When Alex proposed she jumped at the chance.

It was a hard life she jumped into. Martha never did finish high school. They sold the farm, moved away briefly, but bought it back because they missed it. It is a lovely place. The white Greek Revival house and red farm buildings cluster together next to East Handsome Brook, rushing by.

"I guess we wouldn't be

he knew what was best for us girls. He told me he was going to pick out the right person for me. Being a boy he admired the athletes. Bob was the sports star in high school at Franklin - star in everything, especially star pitcher. So he put us together. Actually today is our 53rd wedding anniversary. So I guess it worked out."

Joan married right out of high school. They lived in their own half of the Cronauer homestead. "After my first was born I went to work at Bendix while Bob's mother cared for her. But when my second, Robin, came along I stayed home because, oh, her grandmother couldn't handle her, nobody could! The county road used to go

dressed, what they did for a living."

Bob and Joan joined the Squad, taking first the course to become EMS 1st Responders, then a course to advance to 1st Intermediate EMS Technicians. Joan found it harder than any college course she had taken. Besides classwork, they interned in emergency, operating, and intensive care rooms twice a week.

"One of our first bad calls on the squad," Joan recalled, "was to a man who had a bulldozer fall on him. When they pulled the dozer off him - not a chance - he was crushed in half. He didn't feel anything so he didn't know. The first thing he asked for was a cigarette, later he asked for

next morning she would tell the class, "my little kindergartners must be good today, I've been up all night." Joan laughs. "But it helps that I'm an organizer. I plan everything. I plan for him too," she says, pointing at Bob. "Though it is easier for Bob. He can cat-nap. Come in, lie down, sleep 5 minutes, get up refreshed like he woke from a night's sleep."

There is a playpen in the living room. Joan cares for her great-granddaughter, as she did her grandchildren, as Martha did Joan's children. This is a family that has always lived easily together, generation to generation, each respectful of the other. Since summers when he was in 5th grade, 25 year-old grandson Jason Brower has worked alongside Bob.

"My granddaughter Amy was my 'project' baby," Joan says, "I baby-sat her in the summers, took her to piano lessons. Did you know she was valedictorian?"

May to September, Bob and Amy play trumpet together in the Sidney Community Band. Amy learned to play trumpet at school, "but she taught herself the oboe. When Amy toured Germany with Music Abroad, she played the oboe."

Joan has retired from teaching. Bob works full time. "Some people cheer up when something goes wrong at home, especially the older ones. They say 'Bob, come fix this or that,' but they're really wanting to talk. He doesn't mind."

"They don't much mind when I leave a job to answer a call either."

Three EMS workers must respond to every 911 call. Joan is Captain of the Franklin squad. Before Bob was. Fire Chief Tom Worden heads both the Fire Department and the EMS. "The requirements are tremendous now. The State wants more and more perfection. Which is great for people in trouble but it does discourage new members. Most people can't just leave a job or kids to do all the studying, beside going to calls in the middle of the night and then the paperwork!"

There are 18 skill stations that the Cronauers have mastered. They begin to list them: oxygen administration, tracheal intubation, fracture management, bleeding control, spinal immobilization, extrication, drug administration, IV, subcutaneous in-



Volunteer Chris Iversen, Fire Chief Tom Worden, and Bob and Joan Cronauer prepare EMS equipment

here now if it wasn't someone came along and asked for a job and he stayed 20 years. At that time it was the Depression, I guess. People always going by with knapsacks. His name was Roy Sternberg. I grew up working with my parents and Roy. Then - don't know why, I was still in school, I was working on the farm morning and evening, I needed the money, I guess - I went to do some work for Ralph Sitts who was a builder and plumber. So I learned all that from him. When I finished school I worked for him full time. I worked around the clock, slept 3, 4 hours a night. Chores before I went to work, chores when I got back. Tired all the time. Later I went out on my own. Took a course in plumbing and electrical - I didn't want to do the carpentry part." Joan says, "But he can do it. He can build anything."

Joan moved to Franklin when she was in 4th grade. "We were 4 sisters and 1 brother. He always thought

by the house. To keep Robin off the road we had to put up a chain fence. One day Bob's in the barn, suddenly Robin's next to him. She was maybe 2. Just like a rabbit, with her little hands she'd pawed a hole right under the fence, just big enough to crawl through. Later, I decided not to go back to Bendix. I was always a book person. I decided to use my time and energy to get ahead. Bob put me through four years at SUCO, then a year for my masters. He supported me all the way. I started teaching kindergarten in Franklin in 1968 for \$4800 a year. Oh, my, I thought we were rich. I still worked on the farm, up at 4 every morning."

In 1985 Martha sold the cows. Alex, bedridden for five years, would spend another decade in bed before he died at 95. "His hips were bad. His mind was good," says Bob. "He used to take train rides in his head, then tell us stories about all the people he met, describe this one, that one, how they were

coffee. We'd just learned to use MAST trousers." Medical Anti-Shock Trousers, an inflatable garment that surrounds the legs & torso, are used to slow the progress of shock and get the blood circulating. "So while we were pumping, he lay there smoking & drinking coffee."

Their worst experience was a SIDS baby. "We tried everything, everything. But it was useless. We've been through some really bad things, horrors. Then sometimes the calls turn out so funny. Other times you wonder how did I ever do that?"

How did they?

"We got lots of support. Our daughters, Bob's mother, his brother. The Franklin school. The children in my classes. If my pager went off, my kids would rush to sit like good little soldiers with their hands crossed on their desks. My aide, Cindy Young, took over and always told me the kids were not just good, but at their best. They wanted me to go on calls." If Joan was out late,

continued from Page 6  
jections, CPR, defibrillation, resuscitation, childbirth. "We delivered a baby," says Joan, "right above Dawn's deli. The whole squad got little stork pins they give you when your squad delivers a baby. But I have to tell you, the men all fled. It was Naomi Buel, Missy Komenda and me."

"Satisfaction is why we all do it. But sometimes when I'm tired I do it because I have to. We're old so we just do it. I mean that we are old enough to have been brought up knowing if you make a commitment you keep it. People like Peg Budine - she's given the squad a big part of her life. Naomi Buel - a major illness didn't stop her. Missy with 3 children always there. Somehow we do it. In all the years I've been on, we only called outside for an ambulance two, three times."

Franklin Fire and Emergency runs a Boy Scouts' Explorers Program that trains high school students in basic techniques, taking them along on calls. "The kids do become dedicated, but most will go away to college or jobs. If they stay it is a blessing. Sometimes it's the quietest ones who surprise you. Chris Iversen is smart as a whip but shy. He was home schooled. Now he takes college classes online. He gives us so much time, even though he has a new job." Later at the firehouse, Chris would tell us, "That job is just a day job. This is my real job."

The Cronauers have become New York State Certified Lab Instructors, able to train others as EMS technicians. Every three years they themselves have to be re-certified. Joan has served on the Franklin School Board for 8 years and, with another retired teacher, Joanne Westcott, she teaches classes in AIDS prevention for Catskills Rural Aids Services. "We go into schools, clubs, anywhere they ask us. Barb Cronk did it with us too. Thirty-one years teaching kindergarten taught me how to make anybody learn anything. Everything you ever learned you learned in kindergarten. How to use a hankie, how to be a friend."

It was snowing heavily outside. Bob and Jason had just left to pick up a furnace when the 911 radio transmitter blared a summons. Joan was up and out in less than a minute. There would be three accidents - a car in a ditch, a car turned over, a car run into a tree and on its side and all the people taken safely out of their cars - before she got home that night.

## FREE BROCHURES!!

Students in Grades 3-6 at Franklin Central School have created nine free brochures illustrating aspects of the Village of Franklin's history. Their reference materials included newspaper articles, Pearl Whigham scrapbooks, Ouleout Historical Society records, Village and Town minutes and information from the Franklin Free Library, illustrated with images from our village past.

Pick them up at Dawn's Deli - donations to finance further printings are welcome.

## CHAMBER OF COMMERCE AWARDS FOR 2007

On February 9, 2008, the Greater Franklin Chamber of Commerce held its annual dinner, catered and served by culinary arts students at SUNY Delhi.

For the second year, the Chamber honored a local resident and a local business with awards.

The Person of the Year was **Elsie Davidson**, who at the age of 95, writes the Treadwell news column for the Walton Reporter and the Delaware County Times. In addition, she runs a continuous garage sale to benefit the mission work of the Treadwell United Methodist Church.

The Business of the Year award went to the **Beehive Restaurant**, owned by Gary Cassinelli and managed by Scott Blankenship. Great care was put into the building's total restoration, and though the name was chosen for historical relevance, it aptly describes this new gathering place where the whole community can enjoy good food and lively conversation.

## FRANKLIN'S NEW MAYOR

On Tuesday, March 18, 2008, with a heavy voter turnout, the village of Franklin elected John Campbell as its new mayor. He will take office on April 7th. John won by three votes (49:52), running as a write-in candidate against the incumbent Tom Butts.

John says he decided to run because he felt that the village needs a full-time resident as mayor. He does not foresee any major or immediate policy changes. He thanks his supporters, adding that he regrets that State law requires him to resign from the Town Board. The Supervisor will appoint a temporary replacement.

Tom Butts has been Mayor of Franklin for 16 years. He was a young man fresh out of college when he first took office. He has been a very popular mayor, but has lately been a weekend resident.

There is a two year rotation for the Village Board, which consists of two trustees and the mayor. Paul De-Andrea, who first became a trustee in October 2003, has been re-elected. Chris Geertgens, the second trustee, will be up for re-election next year. The main function of the trustees is budget oversight and the approval of expenditures.

## Notes from Ken Stalter: I CALL MY REFRIGERATOR THE ICE BOX

When I was a kid, the ice box did not have to work much in the winter. You would just set meat or milk on the porch or window sill and they would be cold. In warm weather the melting ice in the box cools the food and ends up underneath in a tray. One of my first jobs was to carry the water out onto the back porch and empty it over the rail.

In 1948 I worked with classmates in a huge ice house in Laramie, Wyoming. We took 300 pound blocks of ice out of storage and lined them up on a long platform high above the railroad tracks. When the train arrived we opened the hatches at both ends of refrigerator cars. We cut off chunks of ice to drop in through the hatches. Then we used spuds

to chip it up a little and closed the lid. Sometimes hobos would climb up out of the opening and make a run for it. They had to elude the train yard police.

Pat's Pond at the town sheds on State Highway 357 was scraped out many years ago. Pat needed a supply of ice so, with the help of a number of yoke of oxen and scrapers, he made an ice pond. It was larger than it is now and was used for skating as well as an ice supply.

Sinc Ward told me many years ago that they would break up ice on the milk house floor and fill the last few inches in the milk can with ice. By the time the milk got to the creamery, the ice was gone and they would deliver a greater amount of cold milk.



"Harvesting Ice in Jeffersonville, NY" - Vintage Post Card courtesy of Jack Huff



Drawing by Ken Stalter

## Annie feeds Central New York

by Eugene Marner

Annie's Bread & Butter - an Oneonta shop emphasizing locally grown and raised foods - is closing its doors. Indeed, by the time we go to press, it will probably be out of business. But Annie Avery, the owner, has a new enterprise in the works, intended to improve access to regionally produced foods.

She calls her project Catskill Harvests. "I am starting a new venture," she writes. "My shop declined in business and I have been rethinking what to do to support my fixation on regional foods and survivability, so I have decided to take my show on the road, as it were. I am going to operate a grocery delivery system stretching out 60 miles from Oneonta. I will drive to farms and pick up produce, groceries, etc., bring them back and collate orders that have been placed the week before."

"Delivered to your door," her flyer announces. "Beginning early spring, offering a wide variety of regional groceries, seasonally available, including: dairy products, fresh breads, packaged goods, bulk grains and dried fruits, organic and non-organic produce, assorted crackers and cookies, jams, jellies, and more."

Annie is looking for drop-off locations within her 60-mile radius circle. At this writing, it looks like Dawn's Deli in Franklin will be one of those locations. Franklin people will be able to pick up orders at Dawn's and, equally important, Franklin producers will be able to deliver their products to Annie when she makes her drop-off at Dawn's.

If you want more information, have products to sell, or want to sign up for the service as a customer, you can **contact Annie Avery at 432-0730.**

### PEAK OIL GLOSSARY:

**LOCAVORE:** one who favors fresh, locally produced food.

- The New Oxford American Dictionary

The National Resource Defense Council's new web feature, *Eating Local*, tells you which fruits and veggies are in season in your state. Visit [www.nrdc.org/health/foodmiles](http://www.nrdc.org/health/foodmiles).

**JUSTICE**, continued from Page 1 to include administering all local laws and providing services such as roads and bridges.

At first, Justices were appointed by the English House of Lords, but after 1789 the English people elected them. Since the beginning, our Town Justices have been elected.

Our Franklin Justice maintains the laws of our Town and State. New York is a home rule state and as such we have control over local justice through elections every four years. The body of New York State Laws that regulates the operation of all Town and Villages is called Town Law. There are also the Local Laws that each Town and Village enact. Most years our Town Board does not pass a single Local Law, but some years they pass as many as three. Our Justice does not enforce the Village Local Laws.

He arraigns suspects, tries minor criminal and civil cases, issues warrants, adjudicates traffic violation, hears landlord/tenant disputes, adjudicates environmental conservation violations, issues orders of protection, and performs marriages. Town justice does not try major cases, wills, or boundary disputes. He does not normally handle family matters, unless Family Court is not in session. A justice does not need a law degree, unlike a judge. Therefore any Franklin adult citizen can run for the position. New justices are required to take an initial eight days of training and then annual continuing education courses.

Law enforcement officials with jurisdiction in Franklin are New Your State Troopers, the Delaware County Sheriff, and New York State Department of Environmental Conservation officers. Trooper barracks in Oneonta, Sidney/Unadilla, and Margaretville belong to Troop C.

There is a dispute as to where New York City Department of Environmental Protection has jurisdiction. Being a home rule state, no outside local law enforcement has jurisdiction unless the County or Town grants it. New York City was formally given oversight of the construction of the Reservoirs, but nothing explicit after their completion. Yet the DEP continue to operate even beyond the watershed of the reservoirs. This issue is currently before the courts again.

**TOWN COURT:**

Anyone arrested within the Town of Franklin must be brought before our Justice to be arraigned if he is available. (If our Town Justice is unavailable, then a Justice in an adjacent town arraigns.) This can happen at any time and can be in any public space, not necessarily the Town Court. At the arraignment, the Justice considers the charges alleged by the arresting officer and either waives the charges or processes the accused. Processing can take an hour, longer for more serious charges. Identifying information is collected from the accused. He or she is

informed of their rights including the right to council. If the accused wants counsel, but says that he or she can not afford an attorney, then the Justice decides if one is warranted. Charges are presented and the consequences of a conviction are explained. If the accused does not want to consult an attorney, the Justice can accept a plea. In the end, the accused can be released (ROR or released on their own recognizance), posts bail, or is imprisoned in the County jail if they can not make bail or the charges are too serious to merit bail.

Town Court, also known as Justice Court, meets the second and fourth Thursday of each month at Town Hall, 554 Main Street. The only exception is in November when the Thanksgiving holiday pushes the later meeting to the fifth Thursday. At the second meeting in the month, Assistant District Attorney Steven Rothenberg is present to represent the State. The more serious cases are heard then. Court starts at 6 pm and lasts two to three hours. Proceedings are open to you the public except when youthful offenders are involved. Records of all the cases before the Town Court are stored in the Town Hall and the Town Garage.

Criminal and civil cases come before the court. Criminal cases involve infractions, violations, or misdemeanors. (Felony charges are heard by County Court in Delhi.) Cases are usually settled by the defendant pleading guilty to the original or more commonly lesser charges. If the defendant insists that he or she innocent, then the case goes to trial. Our Franklin Justice holds a dozen or two bench trials a year where he presides and decided. At the defendant's request, a jury trial can be held where the jury decides -- although no one remembers when the last jury trial was held in Franklin Court. Convictions of infractions and violations do not result in a permanent record.

Civil cases involve either small claims for less than \$3,000 or lawsuits for less than \$5,000. The judgement for small claims only involves money, whereas lawsuits can yield various reliefs. Cases can be brought against individuals, businesses, or government, although the latter requires that government be notified with 90 days of the incident. (Claims against New York State are brought in the Court of Claims in Albany.) A claimant begins the process by filling out a form from the Court Clerk and paying \$10 or \$15. More details of the process can be read at website for Town & Village Courts: [nycourts.gov/courts/townandvillage](http://nycourts.gov/courts/townandvillage).

Court Clerk is responsible for running the office. Jan Schlafer has been our Clerk for the last eight years. She can be reached at PO Box 941, Franklin, NY 13775 or while court is in session, at 829-3431. A Court Clerk may explain rules and procedures; provide forms;

list options; or refer people to other offices. A Court Clerk may not give advice about what you should do or opinions of how the Justice will rule.

Franklin Court is one of 1,277 Justice Courts in New York State, which include both Town Courts (925) and Village Courts (352). Together they hear two million cases each year and collect \$210 million in fees, fines, and surcharges. Justice courts are financed by local taxes, and ours cost us approximately \$10,000 this year..

Town Courts are the foundation of the court system in New York State. Above the Franklin Town Court is the Delaware County Court in Delhi presided over by Judge Carl F. Becker for the past five years. Any case decided by our Justice can be appealed first to the County Court. (Judge Becker also presides over the Delaware Surrogate Court, which deals with wills and estates, and the Delaware Family Court.) Above him is the Appellate Division of the State Supreme Court, Third Department, which meets in Albany. (Our state is divided into four Judicial Departments.) The highest court in New York State is the Court of Appeals in Albany. Above that is only the United States Supreme Court in Washington D.C.

Our current Justice is Nathan R. Banks who was elected last November and began serving this January. Previously Justice Donald T. Smith, served for two terms of four years each. While the court session usually lasts only one to three hours, paperwork can keep our Justice in the office past midnight. In addition, at any hour of the day or night, the Justice could have to arraign a suspect. What is more, while half the towns in our County employ two Justices to share this burden, our Justice does it all. (Franklin had two Justices until a few years ago.) Nevertheless this is a part time position and Franklin pays only \$4,300 a year – among the lowest of any town in Delaware County. It is some compensation that Justices do get the pleasure of performing weddings, and his Honor Justice Banks is looking forward to his first this July 4th.

Many reforms are being discussed for the New York State system of Justice Courts including: requiring more training of Justices, requiring a law degree, better record keeping, and more oversight by the State. Soon the State will supply equipment for recording proceedings and for electronic transfer of information. The most radical change being discussed is elimination of the part-time position of Town Justice to be replaced by a full-time District Judge. Such a loss of local control has been suggested repeatedly over the last half century by various commissions, but has been widely unpopular each time.

**IN FRANKLIN:**

To have your event listed, contact Brian Brock at this newspaper or at 607-829-3202

**APRIL:**

- 1st/Tue. **APRIL FOOLS' DAY!**
  - 4:00 Friends of Franklin Free Library Franklin Free Library
  - 7:30 Recreation Committee Village Hall
- 2nd/Wed. 7:30 Treadwell Explorers
- 3rd/Thu. 1:00 Annual meeting, Franklin Free Library FFreeLibrary
- 7:30 Franklin Planning Board Town Garage
- 4th/Fri 7:00 High School Drama Franklin Central School
- 5th/Sat. 4 - 7 Brook's BarBQue for the Park (\$8) Franklin Firehouse
- 7:00 High School Drama Franklin Central School
- 6th/Sun. 3 - 5 Exhibit Reception: A Light Heart (\$3) Bright Hill Center
- 7th/Mon. 7:00 Franklin Explorers
- 7:00 Franklin Fire Department Franklin Firehouse
- 8:00 Treadwell Fire Department Treadwell Firehouse
- 8th/Tue. 7:00 Treadwell Comm. Improve. Club Brigg's
- 7:00 Spring Fling, Music Franklin Free Library
- 7:30 Franklin Town Board Town Garage
- 9th/Wed. 5:00 New Franklin Register Curtis, 184 Main Street
- 7:00 Franklin Citizen's Com. on Peak Oil 184 Main Street
- 7:00 Doodlebug Club Ogden's
- 8:00 Treadwell Emergency Squad Treadwell Firehouse

- 10th/Thu. 6:00 Town Court Town Hall
- 7:00 Word Thursday (W. Seaton, J. O'Connor) (\$3) Bright Hill
- 13th/Sun. 8-12 Pancake Breakfast (Donation) Franklin Firehouse
- 14th/Mon. 7:00 Franklin Village Board Village Hall
- 7:30 Washington Reading Circle
- 15th/Tue. **TAXES DUE DAY!**
- 9 - 9 Recitations for Cookies Franklin Free Library
- 17th/Thu. 6:00 Ouleout Valley Historical Society Town Garage
- 21st/Mon. 7:00 Franklin Emergency Squad Franklin Firehouse
- 7:00 Village Park Planning Session Village Hall
- 7:30 FSC Board of Education Franklin Central School
- 22nd/Tue. 7:30 Treadwell Fire Dept. Auxiliary Treadwell Firehouse
- 24th/Thu. 6:00 Town Court Town Hall
- 6:30 Talent Show, \$1/\$2, Bake Sale Franklin Central School
- 7:00 Word Thursday (M. Dowdy, L. Harris) Bright Hill
- 26th/Sat. Roast Pork Dinner Franklin Methodist Church
- 27th/Sun. 11-3 Daffodil Brunch to benefit Hospice, \$50 Morgan's
- 8-12, Pancake Breakfast (Donation) Franklin Firehouse
- 28th/Mon. 6:00 American Legion American Legion Post
- 7:30 Washington Reading Circle
- 30th/Wed. 6:00 Greater Franklin Chamber of Commerce Dawn's Deli