

YOUR GAS WELL: PART ONE

By Brian Brock

It has been years since you signed your lease with that friendly landman for thousands of dollars. The additional rent of hundreds of dollars a year is nice, but you could use more. Then, just a few days ago, a letter notified you that drilling would begin. Royalty payments could start soon. Your odds are good, with 9 of 10 wells in black shales finding gas.

Siting and Setting-Up:

Today a work crew arrives, and you hear the growl of chainsaws as they clear a few wooded acres. Next a bulldozer is delivered and begins by building a gravel road to the site. Then it uproots stumps, scrapes off soil, and stockpiles this soil in one corner. An acre or two are leveled – equal to the area of three football fields. Finally, a reserve pit is scooped out and lined

See **GAS WELL**, continued on Page 4



This drilling site has a derrick centered in the clearing. In the foreground is a pipe rack with a ramp leading up to the rig floor. To the left is a work shack and storage trailers. Behind are diesel motors and generators. To the right is a water tank and drilling-fluid handlers. Beyond them is a reserve pit. Around the edge of the clearing is an office trailer, more pipe racks, and storage trailers

VEGETABLE GARDEN HINTS

By Mariane Kiraly and Janet Aldrich

Most people are aware of the benefits of local food, but have you ever thought of growing your own food right in your backyard? Even if you don't have a yard, you can grow food in containers that take up very little space on a patio or sunny porch. While some of us may learn to garden by trial and error, it is much more satisfying to learn some important basics before spending a lot of time and money on a project that may not produce up to your expectations. Here are some of the basics that can be done between now and spring to reduce chances of failure and to increase production in your home garden.

Soil, the medium that plants grow in, is the most important first consider-

ation. Soil for the home garden should be tested as most plants prefer a pH of 6.0 – 6.8. Cornell Cooperative Extension in Delaware County can perform a simple pH test at the office free-of-charge. Lime can be added to increase the pH if needed.

For a more detailed analysis, a complete nutrient analysis of your soil involves taking a sample of soil at 5-7 locations in your garden in a random pattern. The soil must be dry or could be dried before sending to the Cornell Soil Lab. The cost is \$15 plus postage. The more in-depth soil test will give recommendations for fertilizer and trace minerals. Organic matter should comprise 2-5% of your garden soil. It helps improve

See **GARDEN**, continued on Page 7



Gwen Aldrich reads instructions for her mushroom kit.

SOUTH KORTRIGHT GETS IT RIGHT!

By Gene Marner

Last December, at the annual meeting of Farm Catskills, there was discussion of Farm-to-School. In this program, school cafeterias purchase food for school lunches from local farmers, thus providing a base market for local farms and, at the same time, getting fresh food into the school lunch program. I suggested that we also need to think about developing School-to-Farm and Farm-in-School programs, in order to encourage school children to learn about raising food by doing it themselves. Across the room, a genial, smiling man stood up: “We’re doing it at South Kortright.”

The man was Ben Berliner, the Superintendent of SK Central School. He explained that they had built a

See **SOUTH KORTRIGHT**, continued on Page 7

Printers are educated in the Belief, that when Men differ in Opinion, both Sides ought equally to have the Advantage of being heard by the Publick; and that when Truth and Error have fair Play, the former is always an overmatch for the latter.”

Benjamin Franklin

Publisher, *The Pennsylvania Gazette*, 1731

WHAT ARE THESE FOKISH UP TO NOW?



After giving up on their idea of installing 24-hour bread and coffee machines on the streets of downtown Franklin, **Fokish Farm** has instead embarked on a Franklin Village “BREADMOBILE” route Saturdays between 3:00 and 5:00pm (weather permitting), offering their fresh-baked organic breads and roasted coffees. Latest editions of The New Franklin Register and eggs from Stony Creek Farm are also available.

Not since the ‘Rexall’ station wagon plied a monthly route through Franklin nearly eighty years ago has there been a vending route selling quality goods on a routine basis.

Listen for the ship’s bell and flag them down!

FOOD ROUTES

By Kate Ryan

The Farm Catskills Annual Meeting was held at the West Kortright Centre in November, featuring Tim Schlitzer of Food Routes Conservancy, who spoke about his group’s BUY FRESH/BUYLOCAL campaign. The Food Routes Conservancy and this campaign started about ten years ago as part of the Kellogg Foundation, after studies noted that consumers were no longer aware of how and where their food is produced. While most people support the idea of bucolic family farms, they don’t realize that most of their food comes not from those farms but from large agribusinesses both here and abroad.

Tim gave us some alarming statistics. In the last 25 years, 5 million farms have been lost. Today in the US, 50% of the farmers are over 60 years old. Much of the food sold in chain grocery stores comes from overseas, and much it may not be entirely safe. The quality of food in an average meal is being cheapened, and some ingredients travel thousands of miles to get to our tables. We think of tofu as a ‘green’ product

See **FOOD**, con’t on Page 5

INSIDE THIS ISSUE...

Regular Features:

A Neighbor’s View Pg. 3
Peak Oil Bookshelf Pg. 5

A new serial:

Murder at the Farmer’s Market! Pg. 3

FRANKLIN LOCAL:

Franklin Calendar Pg. 8
Walton Community Garden Pg. 6
Franklin Farmers’ Market Pg. 2
Franklin Stage Pg. 2
Sidney Farmers’ Market Pg. 7
Franklin Real Estate Pg. 6

The NEW Franklin Register

The Newsletter of the Franklin Citizens Commission on Peak Oil

Editorial Board

Ellen Curtis John O'Connor
 Brandon Dennis Hank Stahler
 Eugene Marner Greg Williams
 Brian Brock, associate editor
 Marjorie B. Kellogg, editor

Have an opinion? Write to us!

At: The New Franklin Register

P.O. Box 258

Franklin, NY 13775

or by email: 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

You can also join our Peak Oil AwarenessYahoo Group.

It's POA_CNY@yahoogroups.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.

Printed in Syracuse, NY, by the Scotsman Press, Inc.

The New Franklin Register is an independent entity funded by its editorial board, with the help of generous contributions from interested friends. We have no granting organizations to answer to, and no taxpayer dollars come our way.

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

"I hereby invite all Men, who have Leisure, Inclination and Ability, to speak their Minds with Freedom, Sense and Moderation, and their Pieces shall be welcome to a Place in my Paper."

James Franklin, Editor

The New England Courant, 1721

"Too bad he forgot to ask the women..."

M.B.Kellogg, Editor

The New Franklin Register, 2009

EGGS FOR SALE!

Stony Creek Farm is selling eggs with the Fokish Farm bread truck as well as at Nick Ciccarello's house at 625 Main Street, on his back porch. They are \$4.50/dozen.

Hens are fed authentic local organic grain and go outside even through the winter.

FRANKLIN STAGE RENOVATES CHAPEL HALL

By Carmela Marner

The other day, the principal at Franklin Central School asked me what was happening across the street at Chapel Hall, home to the Franklin Stage Company, which is now gearing up for its 13th season. I realized the boarded windows must look rather ominous and that I should announce our good news.

With tremendous gratitude to The 1772 Foundation and the George and Margaret Mee Charitable Foundation, and in collaboration with an excellent preservation architect, Kaitesen Woo, FSC has begun repair and restoration work on the porch and the facade of Chapel Hall. By the start of the theatre season, there will be restored windows and column bases, a new porch floor, and a freshly painted facade on the front of the building. The disintegration of the exterior of Chapel Hall has been rapid since the flooding of 1996, and we are thrilled to begin this crucial work on our historic building.

For 2009, FSC has an ambitious and exciting season in store - two main-stage productions, four rehearsed readings of new plays in our Sundays at 8 readings series, and an invited production, a tour-de-force one woman show, *The Actors Rehearse the Story of Charlotte Salomon* (based on the work of Charlotte Salomon by special arrangement with the Charlotte Salomon Foundation and the Jewish Historical Museum, Amsterdam), which is especially notable as it was featured in Sundays at 8 during its development process.

In keeping with what has become an eagerly anticipated annual event, we will kick off the season with a performance of all new material by the inimitable Jim Mullen. Mid-season, we're delighted to offer a poignant, powerful evening of personal stories written and performed by Tom Morgan. Our first main-stage production will be *An Inspector Calls*, a classic

British thriller by JB Priestley, opening July 1 and playing for three weeks. In mid-August, we bring you *American Fairy Tales*, an original musical play adapted by FSC co-Artistic Director David Bridel and celebrated cabaret artist/songwriter Rachelle Garniez from the book by L. Frank Baum (author, *The Wizard of Oz*). Running for four weeks through Labor Day Weekend, this is a play for adults and children 8+ (and, like all FSC productions, for those younger at their parents' discretion). *American Fairy Tales* is a rousing voyage to the ram-bunctious, irreverent and gritty America of the early 1900s, and is supported by a grant from the A. Lindsay & Olive B. O'Connor Foundation and from Stewart's Shops. There will be an additional 11am Sunday matinee each week to coincide with the Franklin Farmers' Market.

Please visit www.franklinstagecompany.org for more details.

This news just in...

HOW WINDY IS FRANKLIN?

Horizon Wind Energy has received approval from both the Franklin Planning Board and the Town Board to erect a temporary 190 foot meteorological "tower" on the Pesout property on the seasonal Olive Whitbeck Road off Russell Road in Merrickville. Such towers are metal poles supported by cables.

A study of wind direction and speed will run two years and be used in evaluating the feasibility of commercial wind towers in the area. This high ground is along the divide between the Susquehanna River Basin and Delaware River Basin with several hilltops over 2000 feet. (The abandoned Ontario & Western Railway passes through the Northfield Tunnel here.) It is crossed west-to-east by two power lines which could receive the electricity generated. If feasible, planning would take an additional three to five years at least.

Back in 2006, the Town of Franklin passed a local law to regulate wind energy facilities, including meteorological towers, commercial generators, and residential generators.

- Brian Brock



Chapel Hall under construction

FRANKLIN FARMERS MARKET TO GO WEEKLY

Starting Memorial Day weekend on May 24, 2009 Farmers' Market will be open again. This year there will be a market **every Sunday**, rain or shine, from ten to two in front of Chapel Hall, on Institute Street in Franklin. Almost all the vendors from last year will be back with their goodies, alongside some new additions.

We are now registered with the Delaware Opportunities and can accept WIC (Women with Infant Children) coupons. For information and eligibility call (607)746-1700. We also can accept Farmers Market Coupons issued by the Office for the Aging. For more information please call (607)746-6333.

This year, we will add a community booth, a special table where anyone who has something unusual or seasonal to sell can set up for the day for a fee of \$10.

We will have entertainment again as well.

If you have a special request, please let us know or call Ellen Curtis at (607)829-5631.

Your Neighbor's View...

LOCALISM AND THE STATE

By John O'Connor

“But surely God did not make the market – God or the Spirit of History. And if we human beings made it, can we not unmake it and remake it and remake it in a kindlier form? Why does the world have to be a kill-or-be-killed gladiatorial amphitheatre rather than, say, a busily collaborative beehive or anthill?”

J.M. Coetzee
Diary of a Bad Year

It is said that in politics a few weeks is an eternity. The same can be said of history within certain epochs. Think of American labor movement during the Great Depression or the civil rights movement of the 1960s. In both these instances, the political thinking in the U.S. population was transformed in very short order after decades of accepting the status quo.

It seems an eternity since my last commentary in this newspaper. In the space of that eternity, a Kenyan-American named Barack Obama has, quite unexpectedly, been elected our first black president. But Obama represents more than that phenomenal landmark. He seems to believe, at least on some level and contrary to the government preceding him, that the state has responsibility to the welfare of its people, as stated in the preamble of our country’s constitution. Suddenly, millions have revised their thinking about the role of the state in addressing apocalyptic problems.

In addition to the Obama presidency, we have seen the beginning of the unraveling of the capitalist apparatus. Indeed, Obama’s elec-

tion may be in large part due to this unraveling. It turns out the electorate, when pushed to the edge of the chasm, trusts the government more than it does the market.

All of a sudden we are hearing the echoes of FDR and the New Deal: deliberate deficit spending and putting people to work building a green economy. Will it happen? Can it happen? That the questions are being asked is a sea change from less than six months ago.

We live in Delaware County, where skepticism, if not outright disdain for government is common. In this respect we are not unlike other rural and agrarian regions. It is not an unwarranted skepticism. But if we are going to dodge grave disaster for humans on this planet, the state will have to play a major role whether we like it or not.

I am a great critic of our government. I believe it is controlled by the rich more now than it has been since the age of the 19th Century robber barons. It is hard to see where the state is going to participate in providing what is needed to lead us into a transition to an oil-free society, Obama notwithstanding. But there is a role that the state must play in such a transition, and imagining that role helps to inform us as to what we must do politically to make the state more responsible to its people. If we don’t grapple with this, our localism makes us merely survivalists rather than a people taking part in solutions suited for a meaningful society.

The premise in this periodical thus far has been that facing our problems by way of local solutions is the best way. That may be true, or it may be partially true. But trying to solve all our problems in the face of End Of Oil by local means alone, with no help from the state or the society around us, is a bit like going into the basement to escape a burning building. The

state can contribute greatly to bringing about a strong local economy and encouraging conservationist strategies for producing and serving the community and beyond.

When I lived in Western Massachusetts, there was a bill before the state legislature that would have assisted local dairy farmers by putting a surtax of 5 cents on every gallon of milk. The surtax would go to aid the state’s small dairy farmers so they could compete against large corporate out-of-state dairy companies and remain in business, the goal being to save the character of rural Massachusetts and the dairy farmer. This seemed like a modest way that the government could help with localism. Unfortunately, though most people polled supported the bill, it was not on the political radar (very few knew about it) and the bill was defeated because the money was behind the corporate dairy interests. If dairy farmers were not disdainful of government before this bill was defeated, this surely clinched it. We all know similar stories. But who was the bad guy in this story? Was it the government? Or was it the way government is controlled by corporate interests? Are all governments bad or just those that don’t serve their people?

Some will argue that there is no such thing as a government that serves its people, but I would counter that there is no such thing as a government that serves its people if the people don’t demand it.

In our pursuit for livable, meaningful enterprise in the context of End Of Oil, we need a government that will assist our efforts, not hinder them. There is no in between. If we don’t strive to make the state work for us, someone else will win the battle and the state will work against us. In that event, all our efforts will have been frivolous.

MURDER AT THE FARMERS’ MARKET!

DATELINE: FRANKLIN, NEW YORK

Hello.

My name is Jack. I’m kind of a farmer. I grow things.

I left the family farm to my older married sister and bought some decent land around here. Always had produce left over.

Never got involved in the village. I like the quiet.

But I don’t like waste. So I thought I’d join the Farmers Market.

What happened when I did almost killed me.

I didn’t mean to get involved but I had no choice.

Because death isn’t particular.

People can be strange.

And often are.

Let me fill you in from my steno pad....

On Sunday July 4, about 2:00, a body was discovered in a compost pile of cornsilk and beet greens beneath the great porch of the Masonic Temple; the backdrop of the local Farmers Market. White male, 6 ft. tall, blue eyes, and dead. Cause of death: unknown. No marks, no ID, no signs of violence. There was a new wound but an old bandage covering what was left of the middle finger of his right hand. That was all. And it reeked of paint under there from a pile of empty paint cans stacked nearby.

Only the late-leaving vendors saw it. About seven of us.

Everyone agreed to keep it quiet for the sake of the community and the market.

No police.

We didn’t know who he was.

We didn’t know what had happened. Or why.

But we did know it was murder.

Murder At The Farmers Market.

Dan done it. ‘Uncle Dan,’ as we call him, is an intensely paranoid all-night telephone underwear salesman who’s deathly afraid that some corporation will co-opt his prototype design for rosary beads that say, “Hail Mary” when squeezed. Almost everyday he’s confronted with the confusion of being unable to decide where to take the next bite out of a sandwich. I’ve seen him.

He wants his ashes mixed with asphalt and his driveway repaved. Yup. He’s a killer alright.

Bill approached my market counter like he’d been hiking for hours with this destination in mind. He began shuffling through the cucumbers, mumbling to himself, looking for the right one.

When Bill was fourteen, they still called him Billy. He grew up in Suburban Somewhere and liked to believe he could talk to plants telepathically.

One night during the regular summer after-dinner neighborhood softball game, he hit a long fly ball that landed loud and hard just behind his mother who was on her knees gardening. She flinched visibly, stood up facing the crowd with a shriveling scowl, picked up the softball, and stormed into the house.

The game was over.

The next morning, Billy’s neighbor found the softball resting against his morning paper at the end of the driveway. It was partially cut in half and covered with blood.

Some time later, Billy’s dad drank himself to death on the front porch and his mom burned herself up and the house down smoking in bed.

Bill found the perfect cucumber, silently handed me some money, turned, and walked away.

No change.

What could we do with the body?

Some churches have fully-furnished and inspected kitchens. They could be used a lot more than they are.

But not like this.

Jerry was one of the seven. He was the caretaker of All Saints-No Sinners Church on Halo Street. We removed the shoes and worked the body into the deep freezer. Still reeked of paint.

Well, we couldn’t take it to the cemetery where the other dead folk live could we? And one way or another, we were going to need an autopsy.

TO BE CONTINUED....WATCH FOR OUR NEXT ISSUE!

THE END OF LIMITLESSNESS

By Brandon Dennis

I have waited for something for a long time, and for something else for a short time. For twenty years I waited for Peak Oil, even though for sixteen of those years, I did not know what Peak Oil was. The second thing took only three years: the day when one of my favorite authors, Wendell Berry, shared his thoughts on Peak Oil.

More than anyone, it was Wendell Berry who prepared me for the arrival of Peak Oil. Naturally, I was eager for his analysis of the issue. For a long time, he offered none. Finally, in March, 2007, he wrote an article for Harper's entitled "Faustian Economics: Hell hath no limits."

For those who are unfamiliar with Wendell Berry, he is a novelist, essayist and poet, but also a working farmer. He has a small farm on the banks of the Kentucky River in Port Royal, KY, where he uses primarily horse power. In some circles, he is considered one of our finest writers. As a life-long champion of agrarianism, Wendell Berry has been one of industrialism's most consistent and accomplished critics. If you have a deep passion for the virtues of rural life, Wendell Berry is your man.

In his opening paragraph, he says: "The general reaction to the apparent end of the era of cheap fossil fuel...has been to delay any sort of reckoning. The strategies of delay, so far, have been a sort of willed oblivion, or visions of large profits to the manufacturers of such 'biofuels' as ethanol from corn or switchgrass, or the familiar unscientific faith that 'science will find an answer.' The dominant response, in short, is a dogged belief that what we call the American Way of Life will prove somehow indestructible. We will keep on consuming, spending, wasting, and driving, as before, at any cost to anything and everybody but ourselves."

The rest of the essay discusses our culture's pursuit of limitlessness, and the fall-out from participating in our current industrial economic system, which is predicated on constant growth. The agent of this ever-expanding growth is the financial system, whose foundation is the fractional reserve banking system. In this system, ten times the amount of a bank's deposits is lent out, with repayment to include annually compounding interest. Repaying these loans requires the economy to grow exponentially, just to keep up with the interest payments.

See **LIMITLESSNESS**, continued on Page 8

PEAK OIL FOCUS

CONNECTING THE PEAK OIL DOTS... to the downward curve of the financial crisis

By Gene Marner

You'd have to have been hiding in a cave in the desert for a couple of years without your cell phone not to know that our economy is in serious trouble. What is less widely recognized is the intimate connection of our present financial predicament to the peaking of global oil production.

By now, everyone who reads the papers knows that our financial system is based upon debt, that money is literally created and dropped into the economy when banks make loans. Those loans must be repaid with interest. In order for interest to be earned, there must be growth in the economy. In order for the economy to grow, energy supplies must grow.

This is the heart of our problem: without growing energy supplies, a debt-based money system cannot function. Much as we like to blame these things on Republicans or Democrats, the problem does not lie in political ideology but in geology and physics. Under both Bush and Obama, the talk is of getting lending mov-

ing again. It can't work, because the growing energy supplies needed to grow the economy and to pay back loans no longer exist.

It seems that global crude oil production peaked no later than sometime in 2008. While crude oil prices have declined, they did so because of reduced demand in the



global economy and not because of increasing supplies. The lower crude oil prices have resulted in less exploration and development both for conventional fossil fuels and alternatives. Down the road a short way, this means higher prices will return and, indeed, we already see them creeping up.

Because of the peaking of oil supplies, I have often called, in this newspaper, for the rebuilding of local economies and the restoring of commu-

nity solidarity. We call that process "relocalization," a process that seems to me inevitable, as the long-distance economy continues to contract because of energy declines.

Elsewhere in this issue, my friend John O'Connor calls upon us not to neglect the potential beneficial role of the federal government in this process. I think he is wrong.

A contracting economy means diminishing tax revenues and both State and Federal governments will very soon find themselves in serious competition with localities for our limited resources. Reliance on the Federal or State governments to heal our economic problems is sure to disappoint - unless you are satisfied with the way your tax dollars and the tax dollars of your children and grandchildren are being spent.

Both the Bush and Obama Administrations have thrown trillions of dollars that we don't have at banks and companies that made bad gambles or stupid business decisions or just found themselves on the wrong end of historical developments. That was the money that the government might have used to protect its citizens from the coming hard times. It's gone now and we're on our own.

GAS WELL, continued from Page 1

with plastic sheets. At the location specified in the drilling permit from the DEC, a conductor pipe 13 or 16 inches in diameter is set some tens of feet into the ground. This will keep the dirt from collapsing into the hole and will later support the well head. All this has taken a week.

Once the site is ready, big trucks begin to rumble past with drilling equipment and supplies. The drilling rig is so large that it comes in pieces: platform, derrick, diesel engines, compressors, fuel tank, water tank, and fluids handlers. Once erected and staked-out, this derrick rises above the surrounding trees. Pipe racks hold miles of drilling and casing pipes. Trailers serve as an office and crew quarters. This set-up, called move in and rig up, takes a few days.

Drilling:

Now drilling machinery will clank and roar around the clock except for a few pauses for necessary work downhole and repairs. Drill rigs are in short supply and rent for \$10,000s a day, so they are operated in two 12 hour shifts, 7 days a week. At night, the site is lit up like a sports stadium.

Your gas well "spuds-in," or begins by drilling the hole with a 12" drill bit at the end of a thick-walled drill pipe. As this pipe turns, tungsten carbide points on conical rollers are rapidly pressed into the bottom of the hole, thereby chipping and crushing the rock. (The father of Howard Hughes made the family for-

tune with his designs for the tri-cone drilling bits that are still used today.) Compressed air is forced down this drill pipe to blow rock chips and water up the hole outside of the pipe and into the reserve pit. This pipe comes in 30' lengths, which are added one at a time: each hauled from the rack, up the ramp, and suspended as it is screwed together on the rig floor.

In a day or two, the hole reaches below the deepest fresh water. Then the whole drill



string is lifted out of the hole, unscrewing one or two lengths at a time and stacked against the derrick. A thin-walled 9" pipe is run down to the bottom of the hole, one length at a time. The cement trucks arrive and pump "cement" (concrete) down inside the pipe and up the outside, thereby sealing the space between the pipe and the bedrock. A plug is inserted at the top of this pipe and pumped-in water

pushes the plug to the bottom of the hole to clear the pipe. This pipe and cement, called surface casing, extend down several hundred feet. Its purpose is to isolate the aquifer from subsequent drilling.

After the cement has set, drilling begins again, but with a smaller bit that fits down the center of this pipe. First the pipe stacked against the derrick is reassembled, then more lengths are hauled up from the rack: a hundred or more lengths to reach the gas. This hole is drilled down to the layer of rock that contains gas, typically thousands of feet down. Again the drill string is removed. Equipment is brought in to measure the hole and the surrounding rock. Drilling begins once more, but with a different and complex drill bit that can be steered. Above the layer of black shale, the drill begins to bore at a slightly shallower angle. Within a hundred feet or so, the hole is being bored horizontally within the shale layer. Drilling continues horizontally for some thousands of feet. Once more the drill string is removed, and a thin-walled 4" pipe is inserted to the bottom of the hole. The cement truck returns and the lower portion is cemented to form the production casing.

Siting, MIRU, and drilling have been completed in a month or so, at the cost of over a million dollars. More time and money will be spent to fracture the black shale and complete your gas well.

In our next issue: **Your Gas Well, Part Two**

FOOD, con’t from Page 1
because it comes from soy beans. But much of the soy grown in the Midwest is shipped to Asia, where it is made into tofu and then shipped back to be sold in the US. The amount of energy required to do this vastly subtracts from tofu’s ‘greenness.’

About thirty years ago, American agriculture adopted the adage, ‘the bigger, the better.’ Agribusiness pushed out many small, diversified family farms. Large farms today depend on one or two crops. For instance, Iowa is a big producer of soy beans. 20,000 Iowans grow only soy and corn. Iowa produces a great deal of food, yet of all the states, it has the largest percentage of its people on food stamps. Another interesting fact: one Iowa town has a 100 year old strawberry festival. But no one in that area grows strawberries anymore. The town has to import strawberries for its strawberry festival. This focus on one or two crops shows that the U.S. Department of Agriculture is more concerned about agribusiness than about farmers.

To turn things around, Tim Schlitzer encourages people and communities to adopt the BUY FRESH/BUYLOCAL campaign, which emphasizes the importance of supporting local farms by buying their products – either directly from the farmers, from farmers’ markets or from stores that sell local products – including restaurants. Supporting local farms is good for the local farmers, but it is also good for the general economy, the environment and for people’s health. And because the food is fresher, it tastes better.

The BUY FRESH/BUYLOCAL campaign works through local chapters organized with the help of Food Routes Conservancy to connect local people with locally grown food. To date, there are 74 Chapters involving 56,000 people, but only 2 in NY State – in Rochester & Buffalo.

Different chapters use different means. In Black Hawk County, Iowa, a chapter approached a small restaurant called Rudy’s Tacos. They asked the owner to use more local food. He agreed, starting small with one sandwich made out of local products. His customers liked the sandwich so much

that they agreed to pay a dollar more for full meals made with local products. Now Rudy’s Tacos puts \$176,000 back into the local economy of Black Hawk County. Tim suggests asking restaurants to put up signs saying they buy 5% local or 10% local. Then encourage people to patronize those restaurants that are purchasing local foods.

A chapter in Virginia’s Shenandoah Valley asked people to pledge to spend \$10 a week on local food. This created a big boon for the local food industry. Other chapters put up billboards and banners or create murals on buildings. Some have community events, such as canning parties. Another created a buying club: arrangements were made with local farmers to bring produce to a central location where club members picked up their orders. Such clubs can also be economical. A group

BUY FRESH, BUY LOCAL

might buy ‘second’ apples at a reasonable price and make applesauce out of them. A chapter in Pennsylvania approached Penn College, part of Penn State University. Now the college buys all their meats and eggs and some of their cheese from local farmers. One Chapter created a web site that had a section “At the Farm.” Farmers type in what they have for sale, and people see it and go purchase it.

Some Chapters have Farm to School programs, though often these are difficult to arrange because of government food regulations. A better idea, Tim says, is to teach students to grow their own food. According to Ben Berliner, Superintendent of South Kortright Central School, this is already happening at SKCS, with an aquaponic food production class.

Tim stressed that people need to be creative. For instance, a woman in Allentown, PA, started making cheese in her own kitchen using milk from a local farmer. She wasn’t

allowed to sell it out of her kitchen but the farmer was able to sell it at his farm. So the woman made the cheese in her kitchen and brought it back to the farm to be sold.

Gene Marner of Franklin mentioned a woman who makes bread for the Franklin Farmers’ Market using wheat being grown in Otego. Gene also said, “Local foods are not enough – we need local production of everything.”

Faiga Brussel of Good Cheap Foods in Delhi said that supply is often a problem. “Summer is OK but in this area, green produce is scarce at other times.” Tim spoke of ways to lengthen the growing season. In Colorado, hoop houses in conjunction with solar heating systems work well. There are four acres under hoops right over in Norwich. A group there sells the materials for hoop houses and sets them up. A glass greenhouse with a methane digester is also a possibility. Winter Harvest in the Hudson Valley extends the season by freezing some of its summer produce for sale in the winter.

Another difficulty regarding supply is that if only one farmer in an area has a particular crop, it is likely to be too expensive for many people. Sue Dapkins mentioned that some positive steps are being taken at the state level : WIC stamps can now be used at Farmers’ Markets.

Several people thought it would be good to have someone to coordinate sales between area farmers and local people, stores, restaurants and even schools. A local chapter might be able to find funds to hire such a person.

More information about the BUY FRESH/BUYLOCAL campaign is available on the website www.foodroutes.org. And Tim left us all with a question to ask ourselves and others: “What can I do this week or this month to support local food?”

PEAK OIL ITEM:

The oil-producing countries are less willing to export as they increase their own domestic consumption.

We heard it was King Abdullah of Saudi Arabia who said in 2006 of some newly discovered field: “Leave it in the ground, Inshallah our children will need it”.

FROM THE PEAK OIL BOOK SHELF:

A Handbook for Our Future Selves
a review by John O’Connor

The Transition Handbook;
From oil dependency to local resilience
By Rob Hopkins
Chelsea Green Publishing. 240 pp. \$24.95

Here’s the problem with government: It’s not that it’s too big or too small. It’s that it doesn’t protect its future citizens from its current citizens. Our government has been neglectful of warning us of what it certainly has the means to know about peak oil. It has done absolutely nothing to help us prepare. Besides concerned citizens, Rob Hopkins’ book *The Transitional Handbook* should be required reading for all politicians, elected officials and bureaucrats, especially those working on the local level.

Hopkins begins his book by shaking us up with all the data we need to see that we are headed for catastrophe with the twin problems of peak oil and climate change. He cautions us that both are urgent problems and must be addressed together, not separately. With separate solutions, the problems clash. With coordinated solutions we not only meet the challenges but we build an eminently livable world. Hopkins suggests that in order to do this, local solutions are essential. He sees people taking control of their lives and their governments, especially local governments and building transition communities. In this way, *The Transition Handbook* shows us that gloom and doom is not the only way to think of peak oil. It is an opportunity to build a society much more human than the one we live in.

Hopkins believes that optimism and good will are essential to saving our future selves from our present selves. “It is important,” he points out, “that people can see where they are going and that they like what they see. If we present people with a vision of disaster and social collapse, what incentive do they have to do anything? This is not to say that we should not aim to raise awareness and talk about the issues, but at the same time, simply presenting people with bad news and expecting them to respond by engaging boldly and imaginatively is unrealistic in the extreme.”

The Transition Handbook takes us to a number of communities that have begun to ask the appropriate questions and to explore appropriate solutions. The unifying idea is that of *resilience*; “the ability of a system, from individual people to whole economies, to hold together and maintain their ability to function in the face of change and shocks from the outside.” This is indeed a handbook. It illustrates step by step how to build a transitional community, using examples of those who have already done it. It is a handbook of optimism.

So if we can build transition communities on smaller scales, can we also build on larger scales? In the 1990’s there was a country whose oil and food imports were cut by 50% and 80% respectively, plummeting its people into desperation. The government of this country helped its farmers transition from a highly mechanized, industrial agricultural system to one using organic methods of farming and local, urban gardens and became the only country on the planet to have a planned sustainable agricultural economy. The country’s name? Cuba. The only country on earth the United States doesn’t communicate with. It’s time to start transitioning on many levels.

Good News!

**You Can Now Advertise in
The New Franklin Register**

**Ask about our special low,
low rates for local businesses**

**For more information:
Call Jim Mullen at (607) 829-5044**

Local News
Local Events

FRANKLIN LOCAL

Local Issues
Local Concerns

WALTON COMMUNITY GARDEN

By Gene Marner

About 40 residents of Walton gathered at the Walton Town Hall on Saturday, February 28, for an organizational meeting of the Walton Community Garden. Several had never planted a seed in their lives. But the organizers and gardeners will gather at biweekly meetings to learn what to do with a garden plot, and when and how to do it.

Rebecca Morgan, the driving force behind this project, is one of the other unique components of the Walton Community Garden. She grew up on a dairy farm in Walton, graduated from Walton High School and then went out into the world for twenty

To begin, Morgan introduced three colleagues who were helping to plan the Community Garden: Cheryl Stoker, Gale Sheridan, and Jim Rice. She went on to consider the question: "Why a community garden?"

It used to be, she noted, that the crops grown in one area would feed both the people and the animals in that area, and thus provide most of the local diet. But now the average American meal travels about 1,500 miles from farm to table. Rising energy costs make the long-distance diet model increasingly costly and, in the end, unsustainable. Morgan explained that even a modest-sized vegetable plot, intensively

Rebecca Morgan on the site of Walton's new community garden



of a 15-acre parcel of land across Stockton Avenue from Walton Central School and bordered on the opposite side by the Delaware River. According to Morgan, it is excellent river-bottom land, and largely free of stone so that, as she said, you can put a spade in where you wish. Experienced Delaware County gardeners know how precious that is around here where we have, as the local saying goes, "two rocks for every dirt."

The plan is to start this year with the community garden and, next year, to add a farm-to-school program that will provision the Walton Central School lunchroom. This has the enthusiastic support of WCS Superintendent Tom Austin, who was present at the meeting.

Morgan is in the process of having the land certified as organic and the gardeners will be expected to conform to organic standards. At the moment, a windrow of composted cow manure exists along one side of the parcel. That compost will be applied to the field and be available to the gardeners.

The plots will come in two sizes: 10' x 20' or 20' x

20'. In the future there will be a small fee for the use of the plots but, for the first year, the fee will be waived. Volunteers will get the project started: Morgan's father has taken on the responsibility of plowing, disking and spreading compost on the parcel. When the time comes to plant, the soil will be ready for the gardeners to prepare beds.

Throughout the growing season, Saturday morning workshops will help novice gardeners to deal with the problems they encounter, providing an informal network of experienced gardeners to offer advice and assistance.

Meetings of the Walton Community Garden are open to the public.

For more information, call Rebecca Morgan at (607) 865.6400.

SUSTAINABILITY IN WALTON

On Jan 29th, two dozen citizens gathered at Walton's Ogden Library to form WAGS: a Walton based group of concerned citizens united to address issues of sustainability in the region and strengthen community bonds.

Organized by Dave Baker of Walton, the participants came from surrounding towns such as Franklin, Treadwell, Hamden, Masonville, Colchester, Trout Creek and Hancock.

What is sustainability? WAGS member Margaret Bazura of Walton says.: "It's conserving an ecological balance by avoiding a depletion of natural resources. It's nurturing, not exploiting; it's all about balancing the demands of the present with the needs of the

future. The decisions we all make, now, can alter our communities forever. If we don't conserve, if we don't think about what our mountains and fields, meadows and valleys and rivers will be like for generations in the future, we run the risk of destroying the very things needed for our survival."

Another member, Teri Stratford of Walton noted, "As many people begin to contemplate what energy descent and climate change will bring, communities all across the country are convening to discuss the topic. Like it or not, it is the season of change. How we meet those changes will determine how well we live and how 'hard' the hardships will be. Oil depletion, climate change and the resulting economic downturn are having an impact right now. And as time goes on, they will have more and more impact on our daily lives."

Organizer Dave Baker led the group in a discussion of possible future projects:

- Composting techniques
- Expanding local farmers markets
- Creating a plant and seed exchange
- Informing residents about sustainability and things we can do right now.
- Gathering local knowledge. Local residents, particularly our elderly, have valuable knowledge, which should be preserved and shared.
- Exploring establishment of a Community Kitchen.
- Community garden.
- Learning to grow our own food, tapping the knowledge of experienced gardeners.

All are welcome at the next meeting. For more information, contact: Dave Baker at davabak@yahoo.com



Local citizens listen to Rebecca Morgan in Walton

years. She is now the New Farmer Senior Specialist with the USA program of Heifer International, after spending the previous 15 years alternating between farming and international human rights work, including in Guatemala and Kosovo. Now she has returned to Walton with her family, and brought her formidable energies and organizational abilities with her.

cultivated, can save \$500 or more of a family's food budget.

Morgan and her colleagues have designed an ambitious project that includes individual garden plots, support for first-time gardeners, a large farm-to-school program, and, eventually, market gardening. Morgan's parents, George and Linda Morgan of Walton, made a gift to their community of the use

RECENT REAL PROPERTY SALES IN TOWN OF FRANKLIN

DATE	ADDRESS	ACRES	CLASSIFICATION	PRICE	SELLER	BUYER
3/13/08	Ed Klug Rd	29.57	Rural Vacant, >10ac	\$59,900	Gibbons, Michael A.	Jalali-Arki, Mashod
3/14/08	4263 State Hgwy 28	16	Manufactured House	65,000	Londonio, Michael	Parrottt, Edward
3/25/08	642 Otego Rd	2.93	1 Family Residence	35,000	Reichardt, Lawrence K.	Leddy, David A.
3/31/08	1296 Sherman Hill Rd	18.7	Rural Residence	115,000	Havlir, Andrew	Arroyave, Nelly
4/15/08	527 Round Top Rd	1.2	1 Family Residence	150,000	Mahoney, Donald B.	Netherwood, Elizebeth
6/02/08	Throughbred Rd	6	Rural Vacant, <10ac	20,000	Bell, Bruce	Crosson, Kevin
6/06/08	Case Hill Rd	5.4	Rural Vacant, <10ac	25,000	Vaughn, Joseph E.	Eggler, Robert F.
6/27/08	2796 State Hgwy 28	0.25	Manufactured House	20,000	Lektasas, Dionysios	Psahos, George
7/30/08	501 Hodge Rd	1	1 Family Residence	121,000	Scott, Wayne	Cole, Richard Charles
8/15/08	Fleming Rd	3.25	Rural Vacant, <10ac	7,200	Delaware County	Hunt, William A. Sr.
8/20/08	738 State Hgwy 28	5.2	Manufactured House	164,950	Webster, Gerald A.	Rose, Joshua B.
8/24/08	Bowers Rd	3	Private Forest	159,900*	Berry, Karen L.	Parhurst LLC
8/25/08	County Hgwy 21	14.1	Rural Vacant, >10ac	45,000	Batalion, Nathan B.	Ptarcinski, George
8/28/08	Thoroughbred Rd	6	Rural Vacant, <10ac	23,300	Cachia, Alice M.	Bloomfield, Randy
8/28/08	Throughbred Rd	6	Rural Vacant, <10ac	23,300	Moucatel, Francine	Bloomfield, Randy
9/09/08	8310 Cty Hgwy 16	264.8	Dairy Farm	68,000	Koopman, Ferderick W.	Koopman, Ralph W.
9/12/08	216 State Hgwy 28	3.5	1 Family Residence	37,000	Eck, Lloyd	Whitaker, Glen E.

SOUTH KORTRIGHT, con't from Page 1

greenhouse and started an agricultural science course.

On a recent cold and sunny January morning, I drove over to South Kortright to see what they are up to. In his office, Mr. Berliner explained that, because they are in the Catskill Watershed, the school had been able to obtain a number of grants from the Watershed Agricultural Council to promote watershed protection projects. Sixth grade teacher Bill Parker had come up with the idea of building a greenhouse to grow food for the cafeteria. Parker wrote the grants, got the greenhouse and for the past two years has been teaching an ag science class to high school kids. "My contribution" said Berliner, "is to free up a period so he can do this. We're offering this to satisfy the Regents requirement for a third year of science."

The kids in the ag science class work on their own projects: one pair are building a strawberry tower, another is raising mushrooms, several others have various hydroponic rigs installed in suitable windows scattered around the school on frames they built themselves. They are growing lettuce and water cress, and one girl is raising artichokes.

"This is a hands-on class," Berliner said. "A lot of building, putting together water pumps. It's the hands-on aspect that interests many students. The problem around here is finding ways other than dairy to use the land, so that people can earn a living. Most people think of dairy farming when they think of agriculture. This project is to educate students about other opportunities. Bill Parker himself raises pas-

tured turkeys, pigs, chickens and eggs over in Jefferson."

On the way out to see the greenhouse, I asked Parker where the funding had come from for the project. "About \$7,500 from the Catskill Watershed," he replied, "with matching grants from the O'Connor and Robinson-Broadhurst Foundations."

The greenhouse is a kit, a stock item from the Farmtek catalogue, 18 feet wide by 28 long, made of steel tubing, and covered with double-wall polycarbonate. The structure cost about \$7,500. "I put it together two summers



ago," said Parker, "with the art teacher and the school principal." During my visit, the temperature outside was in the low teens. In the greenhouse - heated only by the sun - it felt like 60s or 70s. Two boys were working on the pump for the hydroponic system. Some pipes had been installed too close to the ground and had frozen during one of the sub-zero nights. The boys were finding the cracks and figuring out what they needed to replace.

As part of the project, they've also put up a high tunnel, covered with plastic film, in which greens are grown during fall and spring in raised beds covered with row covers. "Have

you read Elliot Coleman?" asked Parker, referring to the innovative Maine market gardener and author of ***Four Season Harvest***. "His idea is to get plants going in October, overwinter them under these covers, and then they should kick in again in April."

So far, the project's contribution to the school diet has been limited, since much of the work has been getting the systems built and operating. There have been a few meals that included SKCS lettuce, but they expect many more. Eventually, the hydroponic system in the greenhouse will include fish-tanks for raising bass and possibly trout that they hope will end up on lunch trays.

Parker explained that they are trying to stagger plantings of lettuce, so that they will have 50 lettuces ready for the school cafeteria and then have another 50 coming along behind. They would also like to sell lettuces outside the school. "Once we get the system going," he said, "we can do it year round. Kids can learn how to package their produce, how to present it, and take pride in what they produce."

Eventually, Mr. Berliner told me, they hoped to raise chickens as well for the school but for that, they would need more land. The head of the school cafeteria owns the farm adjoining the school, so the potential exists.

The enthusiasm generated by this project was obvious, not only among the kids in the class and Bill Parker, but even among those whose office spaces had been invaded with hydroponic growing racks. "I'm here to eat," said Gwen Aldrich, one of the girls in the class. "I'm growing mushrooms. I'll grow them and then I'll eat them when they're done."

GARDEN, con't from Page 1

soil structure and may provide some nutrients for crop growth. Here are some general guidelines: well-rotted cow manure: 2 bushels/100Sq. ft; well-rotten chicken manure: one bushel/100 sq. ft; compost: 2" layer per 6" depth of soil. Mix these into the soil thoroughly.

A raised bed will help if soil resources are poor, or containers can be filled with purchased potting soil appropriate for growing vegetables. Cornell Cooperative Extension can provide information on spacing in both raised beds and containers - just call us at 607-865-6531.

The second major consideration is location. A vegetable garden should be sited on a flat area with full sun. Water availability is very important, as the garden will need to receive about an inch of water per week, either naturally or with a garden hose. Size of the garden is important and for most beginners, a 100 square foot garden is a good size to begin with the first year.

What to plant is important since seeds should be ordered early to get the best selection. A great reference is the Selected List of Vegetable Varieties for Gardeners in New York State, available

on: <http://www.gardening.cornell.edu/vegetables/vegvar.pdf>.

It is critical to plant varieties that do well in our cooler climate. In Delaware County, it is best to buy plants, trees and shrubs suited to Hardiness Zone 4. It is best to buy only seeds or plants that are well-suited to the area. Seed catalogs are available online or by calling the seed companies. Above all, plant things that you like to eat and maybe one or two items that you might like to try. Note space requirements if you are working in a limited space. For instance, zucchini and pumpkins take up a large amount of space; whereas lettuce and herbs take up much less room. Also, for long maturing vegetables, it is more time effective to buy the transplants already started at a local nursery. Those include tomatoes, cabbage, broccoli, peppers, melons, and Brussels sprouts since our growing season is only about 116 days.

Space requirements are important so that plants are close but not crowded. A weed control method should be considered such as landscape fabric, newspapers, mulch, or black plastic, especially between the rows. Weeds

discourage the gardener, limit plant productivity and harbor insects and diseases. Place weed control while planting for optimum results as it takes very little time for weeds to develop and take over.

Since there are so many factors that one may want to consider, please visit our website to obtain planting dates and other information that you will find timely. Feel free to browse the Cornell website (www.gardening.cornell.edu) and find out more about gardening. Call us at Cooperative Extension for a fact sheets on when to plant seeds and transplants outdoors; vegetable spacing for intensive plantings, soil fertility basics, container gardening, composting and more (607-865-6531).

Hopefully, this gives you a place to start. It is best to start small to learn the best way to garden in your particular location. If you want local food and decide that gardening is not for you, visit a local farm stand, join a local Community Supported Agriculture farm (CSA) or visit a farmers' markets to get fresh local vegetables. The key is finding great produce within a short distance and enjoying the benefits of eating locally.

Farmers' Markets Open in Sidney

The Sidney Chamber of Commerce is sponsoring a family-oriented entertainment farmer's market starting May 15th, from 3pm-6pm. This event will be held at Whitaker's Parking Lot next to the Sidney Main Street Bridge.

This event will be called "Friday River Fest" and will be held throughout the summer on every other Friday evening from May 15th to October 2, 2009 from 3pm-6pm.

Fresh produce, arts & crafts vendors, free live music, free kids activities; free parking and free admission makes this a great Friday evening event for all ages.

For more information about being a vendor, visit us at www.fridayriverfest.com or call (607) 241-6972.

Also, Sidney Farmer's Market starting July 7 - Oct. 27, every Tuesday at the Sidney Civic Center, 21 Liberty Street from 10am-2pm, sponsored by the Cornell Co-Op Extension of Delaware County.

Free vendor spaces for farmers - call (607) 865-6531

Send in your recipes!

The Franklin Recreation Commission is organizing a Community Cookbook to raise funds for local recreational programs including baseball, softball, adult walking, and the pool.

We would like recipes for appetizers, beverages, soups, salads, main dishes, vegetables, side dishes, breads & rolls,

desserts, cookies, and candies.

Send your favorite recipes to Joanna Jones, 12100 County Highway 21, Franklin, NY 13775, or e-mail to joanna.jones71@yahoo.com.

Recipes are due by August 1st. Please provide a title for your recipe and include your name.

LIMITLESSNESS, continued from Page 4
Each year, greater profits must be made to service this compounding debt.

However, no financial magician willed this system into existence by cleverness alone. With the discovery of fossil fuels, particularly petroleum, human beings essentially fell into a source of free energy. The energy density of these fuels was so vast that it enabled a multi-century episode of growth and expansion. The financial system made the rules by which this growth would occur. Each year we used more energy than the previous year because it was available to us. We humans hit the energy lottery when we discovered oil, and we’ve been on a wild binge ever since.

Wendell Berry says: “In keeping with our unrestrained consumptiveness, the commonly accepted basis of our economy is the supposed possibility of limitless growth, limitless wants, limitless wealth, limitless natural resources, limitless energy, and limitless debt. The idea of a limitless economy implies and requires a doctrine of general human limitlessness: all are entitled to pursue without limit whatever they conceive as desirable.”

Twenty years ago, I began to question an economic system that requires exponential growth in a finite world. Over the years, I’ve discussed this with friends and colleagues, and some of the most interesting talks have been with co-workers about retirement strategies. They are shocked, you see, when I tell them that none of my salary is put into retirement funds that invest in the stock market. Isn’t that what everyone does? What, they ask, am I going to do for money when I retire?

Apparently, the idea that the world is a closed sphere is often a new one: that there are only so many fish, so many trees, so much productive land, so much copper, so much landfill space, so much oil, coal, and natural gas. That the world has finite limits when it comes to industrial input. How can the economy grow forever? Well, of course, it can’t.

Wendell Berry again: “Our national faith so far has been: ‘There’s always more.’ Our true religion is a sort of autistic industrialism. People of intelligence and ability seem now to be genuinely embarrassed by any solution to any problem that does not involve high technology, a great expenditure of energy, or a big machine.”

So, when does it stop? For those of us who have seriously asked the question, some answers can be found in a study of current resource constraints. The lynch pin is the global oil production peak. Oil has fueled our exponential growth, and no alternative source is even remotely in sight that can replace its energy density and versatility.

Peak Oil means Peak Credit. Peak Oil means the end of growth. Once the energy base contracts, as it did from 2004 to 2007, the exponential-growth-driven financial system begins to fail. Hence, 2008. Once the balloon has popped and the hot air is escaping, we experience the deflation. Deflation of everything: house sales, house prices, car sales, bank revenues, job losses, retail sales, retail prices, gasoline prices, imports, exports, currencies and so on.

Wendell Berry taught me to understand fossil fuel depletion as an event that will

change the course of human history. At the close of his essay, he wrote at last about Peak Oil’s true significance.

“It is now and forevermore too late to use thriftily the first half of the world’s supply of petroleum. In the art of living we can only start again with what remains. And so, in confronting the phenomenon of “peak oil,” we are really confronting the end of our customary delusion of “more.” Whichever way we turn, from now on, we are going to find a limit beyond which there will be no more. To hit these limits at top speed is not a rational choice. To start slowing down, with the idea of avoiding catastrophe, is a rational choice, and a viable one if we can recover the necessary political sanity. Of course it makes sense to consider alternative energy sources, provided they make sense. But also we will have to re-examine the economic structures of our lives, and conform them to the tolerances and limits of our earthly places. Where there is no more, our one choice is to make the most and the best of what we have.”

In the end, the nice thing about Peak Oil is that it is not a technical problem, but a cultural one. Here in Franklin, we have a rich rural heritage with many cultural disciplines to fall back on, which we will need to face a world with less energy available to us. Our treasure chest of ancient sunlight is already half exhausted. I am placing my bets in line with my retirement strategy: the journey of humanity is not linear, leading into outer space, but cyclical. It is my hope and belief that, over time, we will once again settle into our annual solar limits. The resettling of America.

PRIUS DOUBLES AS EMERGENCY GENERATOR

From Sam Smith
of *The Progressive Review*:

According to *The New York Times*, the Prius has a new use, and it does not involve driving. [The Harvard Press](#) - which serves the Massachusetts town of Harvard as opposed to the university reported that the car’s battery helped keep the lights on for some locals during the recent ice storms.

The newspaper reports that John Sweeney, a resident who lost power, “ran his refrigerator, freezer, TV, woodstove fan and several lights through his Prius, for three days, on roughly five gallons of gas.”

According to the newspaper, “the device allowed the engine to run every half hour, automatically charging the car battery and indirectly supplying the required power.”

In fact, this development, which comes at a [tough time for Toyota](#), which makes the Prius, may not be as strange as it sounds. Mr. Sweeney’s tinkering is along the lines of the “smart grid” technology that many [utility executives](#) and other experts say lies in our future. The idea is that the battery of an electric car - a plug-in, in most smart-grid scenarios - can feed power to the electricity grid when the grid needs it.



Photo: Ellen Sokolow

Opening day of Spring turkey season is Friday, May 1st

IN FRANKLIN:

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

MAY

1st	Fri	Tentative Assessment Value		Town Garage
2nd	Sat.	4-7	Roast Beef Dinner, \$8.5/\$4	Aldrich Baptist Church
3th	Sun.	8-12	Pancake Breakfast, Donation	Franklin Firehouse
		3-5	Opening: Prints and Books (W.Fernstrum)	Bright Hill
		3-6	Spaghetti Dinner, Girl Scouts \$6/\$4	Franklin School
		7:00	Franklin Explorers	
4th	Mon.	7:00	Franklin Fire Department	Franklin Firehouse
		8:00	Treadwell Fire Department	Treadwell Firehouse
5th	Tues.	7:30	Recreation Committee	Village Hall
		7:30	High School Concert	Franklin Central School
6th	Wed.	7:30	Treadwell Explorers	
7th	Thurs.	7:00	School Budget Hearing	Franklin Central School
		7:30	Franklin Planning Board	Town Garage
8th	Fri.	2:15	Cybermobile	Treadwell
		8:45a	High School Poetry Competition	Bright Hill
10th	Sun.	MOTHER’S DAY		
11th	Mon.	7:30	Washington Reading Circle	
12th	Tues.	7:30	Franklin Town Board	Town Garage
		7:00	Treadwell Community Improvement Club	
13th	Wed.	12:00	Senior Citizens	Weasley Hall
		7:00	Doodlebug Club	Ogden’s
		7:00	Franklin Local	Babcock’s
		8:00	Treadwell Emergency Squad-Treadwell Firehouse	
14th	Thurs	6:00	Franklin Town Court	Town Hall

		7:00	Word Thursday (Aberlin, Patrick) \$3	Bright Hill
		7:30	Board of Education	Franklin Central School
15th	Fri.	11-7	Chicken & Biscuit Dinner, \$8	Dawn's Deli
16th	Sat.	10:00	Big Read: Mark Twain	Bright Hill
17th	Sun.	8-12	Pancake Breakfast, Donatoin	Franklin Firehouse
18th	Mon.	7:00	Franklin Emergency Squad	Franklin Firehouse
		7:00	Franklin Improvement Society	Village Hall
		7:00	Franklin Village Board	Town Garage
19th	Tues.	12-9	School Budget Vote	Franklin Central School
		12-9	Science Fair	Franklin Central School
21st	Thurs.	1:00	Library Board	Franklin Free Library
		6:00	Ouleout Valley Historical Society	Town Garage
24th	Sun.	10-2	Franklin Farmers' Market	Chapel Hall
25th	Mon.	MEMORIAL DAY		
		8:30	Parade	Treadwell
		11:00	Parade	Franklin
26th	Tues.	7:30	Treadwell Fire Auxillary	
27th	Wed.	4-8	Assessment Review Board	Town Garage
		6:00	Chamber of Commere	Dawn's Deli
28th	Thurs.	3:00	Buddy Can You Spare A Dime?	Franklin Library
		6:00	Town Court	Town Hall
		7:00	Word Thursday (Marbrook, Miller) \$3	Bright Hill
29th	Fri.	1:30-6:30	Am. Red Cross Blood Donations	Franklin Central School
31st	Sun.	7:00	Franklin Explorers	