



The author and his working mules

Invisible Ships and Boiling Frogs

By Karl North

It is said that when the ships of the Old World first approached the New World, they were sometimes invisible to the indigenous people of the Americas because the latter could not imagine such a thing as a fleet of large sailing ships, and so did not believe their eyes.

In the same way, when people warn of a vast change looming in our fu-

ture, we tend to dismiss them as eccentrics or screwballs. If the magnitude of the change is beyond our experience, we simply cannot imagine it.

The end of the industrial era as we know it, proclaimed by John Michael Greer in the last *New Franklin Register*, is one such change. I'd like to follow that piece with an attempt at persuasion – the ships of change really are on the horizon.

See **BOILING FROGS**, continued on Page 5

HISTORIC FAÇADES SAVED AT LAST



"At this point all I can say is that I am excited to have the opportunity to try to save these historic structures.

"Because of the condition of the buildings, to save and restore these landmarks will involve a lot of detailed planning. But one thing I can promise: when this project is complete, it will improve our village and bring a smile to our faces as we walk or drive past these old treasures-."

- local resident and investor **Gary Cassinelli**

WET OR DRY?

WHAT'S BEST FOR OUR TOWN?

See what our neighbors think:
Pages 6 & 7

Dairy Crisis

By Bob Miller

The FARM GATE MILK PRICE, through the Federal Order System, is below the dairy farmer's cost of production. We should all be very concerned. Our food supply is seriously being threatened. How? Let me over-simplify a very complicated situation.

The Federal Order System controls milk prices. All milk produced in the U.S.A. is pooled. Imagine one big container. Bottlers of fluid milk and manufacturers of dairy products such as cheese, cream, powdered milk, as well as the government, all draw from this "container."

From this supply, bottled milk is priced the highest. Manufactured products are all priced at varying amounts below fluid milk. The U. S. Dept. of Agriculture [USDA] buys products for government programs, plus through the order, they buy some surplus. The prices are then blended according to the amount of each product and a blend price [or See **DAIRY**, con't on page 11



The Pure Catskills Buy Local Campaign: An Overview

By Challey Comer

For the past seven years, the Pure Catskills campaign has been helping to educate our community about local foods of the Catskills region. Components of the program include print and online guides to local farm and food-based businesses, branding efforts using the Pure Catskills label, grant programs for business owners and community organizations and ongoing outreach.

This year's print guide, the Pure Catskills Guide to Farm Fresh Products, was our largest yet, including 70-pages and 200 listings: businesses from Delaware, Greene, Otsego, Schoharie, Sullivan and Ulster Counties, such as farms, retailers, farmer's markets, restaurants and community organizations

See **CATSKILLS**, continued on Page 9



Pure Catskills display at the Cauliflower Festival in Margaretville



Do you recognize this fabulous landmark? Can you tell us anything about its history?

If you have stories or information to share, write us at thenewfranklinregister@gmail.com, or at P.O.Box 158, Franklin, NY, 13775

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The Newsletter of the Franklin Citizens Commission on Peak Oil

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HAVE AN OPINION? WRITE TO US!

At: The New Franklin Register
P.O. Box 258
Franklin, NY 13775

or by email: thenewfranklinregister@gmail.com

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

As Franklin Local, a 501c3 non-profit, 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 propose 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 thenewfranklinregister@gmail.com

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.

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

Focus on the Arts

By Christopher Lloyd Wright

With this issue, The New Franklin Register begins its coverage of the local art scene. We will profile many of the talented artists living in our area, as well as introducing new artists and showcasing some of their work. We hope to broaden public awareness of our local artists and the part they play in helping our smaller communities to grow in diverse and creative ways.

A bit of personal background: I spent my childhood in Afton, NY, and studied fine arts at the Pratt Institute in New York City. I now reside in Sidney, where I continue to study and practice painting, drawing, and sculpture. For the past five years, my medium of choice has

been oil paint. Though I learned the traditional techniques, I favor more experimental methods. I feel that artists are most expressive and successful when they let themselves break from what they've been taught, and move on to create work that is truer to their own personal vision, work that is more original and intriguing because they aren't asking themselves if they're doing it "the right way".

That's how I approach my own work. I draw inspiration from artists from the past, such as Degas, Munch, Michelangelo, and Schiele, but mainly, I view my work as a timeline of my emotions: I paint more from what I feel than from what I see.

With this column, I hope to bring readers into the artist's vision, to offer a glimpse into the process of making art, to highlight

and further inspire creative minds in our area. Also, to promote the growth of our local arts community, I will post upcoming openings, music, and literary events.

I encourage local artists, musicians, and writers to notify me of such happenings by way of email at: clwrightgallery@yahoo.com, with the subject line "Franklin Register." The deadline is March 1st for the Spring Equinox issue.

For now, a beginning:

Work o'the Weavers concert
Nov. 21, 7:30pm. Live music.
The Walton Theatre, Walton, NY
David Davis & The Warrior River Boys, Nov. 21, 8pm. Live folk/bluegrass. Bainbridge Town Theatre, Bainbridge, NY
The Niskey Dixie Cats

THE GARDEN GATE

By Penelope R. King

HOLIDAY PLANTS AND THEIR CARE

I am seeing Amaryllis plants in their colorful boxes and Paperwhite narcissi in bins. The holidays are here, and many of us include special plants in this festive season. So that your plants will bloom at the right time, now is the hour for their consideration. It's the annual plant care column!

POINSETTIA

The botanical name for these brilliant plants is *Euphorbia pulcherrima*. The United States' first ambassador to Mexico, Joel Robert Poinsett, sent several plants back to his home in Greenville, South Carolina, in 1825. Thus the common name, 'Poinsettia.'

We used to think that the plant was poisonous and warn against keeping them if small children and stupid pets were around. Research has proven that they are not, but they are euphorbias, which all have white, sticky, latex-looking sap. The sap can be irritating to hands, mouth and eyes, so continue to be careful of them. Their branches are quite brittle, too, so breaks can easily occur.

Purchasing tips: Avoid any plant that looks wilted and neglected. Check for signs of insects by looking at the undersides of several leaves, and don't buy one with leaf spots or yellow leaves. Next, check to see if the flowers are still on the plant. (Remember, the color of a Poinsettia comes from modified leaves called *bracts*. The flowers are the small golden-yellow clusters at the center of a set of colorful bracts. If the flowers are missing, the plant is old and will not remain as fresh during the long holiday season. Finally, never buy a plant displayed with a plastic or paper sleeve already pulled up around the entire plant. Plants sleeved too long often have yellowing and premature leaf drop.

When taking your plant home, make sure the store covers big ones with plastic bags and smaller ones with sleeves to protect the plants from cold temperatures while you take it to and from your vehicle. Big plants have very brittle branches. They can break off if you look at them the wrong way. Have your vehicle warm inside and don't go shopping after buying it. Go home or make your Poinsettia purchase your last stop. If it gets cold, it will drop leaves very quickly. Once, at home, remove the covering right away and carefully.

Home Care: Place your plant in a room where there is enough natural light to read fine print but not where the sun

will shine directly on the plant. Avoid both hot and cold drafts and excess heat from appliances, radiators or ventilating ducts. Make sure the plant is out of traffic flow and away from little childrens' reach. Also, dog tails! Of course, you will place the pot in a saucer; water by thoroughly wetting the soil when the surface feels dry. Let excess water drain into the saucer and throw that away so your Poinsettia never sits in water. Bracts will retain their color best if daytime temperatures remain under 72 degrees and nights are at 60 degrees. Personally, I wouldn't wake up to a 60 degree house if I could help it, so the bracts don't last as long. Big deal!

I always buy new plants each year, but you can bring a plant back to color the following year if you are willing to go through a hassle. Here's how to do it. After the holidays, around February sometime, the bract color will fade. At this point, cut stems back to about 8", place your plant near a sunny window, keep watering and begin fertilizing when you see new growth.

In June, repot if necessary, using a soil-based mixture and repotting in the same size pot, not a bigger one. Fertilize every month and keep watering when the surface of the potting soil feels dry to the touch. You can move your plant outside if temperatures remain above 50 degrees, but put it in light shade.

In late August, take your plant inside. Cut stems back again, leaving 3-4 leaves per shoot. Place it in a sunny window again. Water when dry and fertilize as needed. Here's the hard part. From about September 20th to December 1st, keep your plant in light only from 8am to 5pm. During the other hours, the plant *must* be in uninterrupted darkness. If you put it in a closet, you can't open it. If you put in under a box, you can't lift the lid. And you can't go away for a week. You must follow this regimen faithfully to get the brilliant bract color. Further, the resulting plant will be larger than the original one you bought a year before, so be prepared for that, too. In December, you can take it out of the dark and treat it like any indoor plant, introducing it to light gradually.

Personally, I'd rather leave the hassles to the professionals and buy new ones. Your choice, though.

The NFR welcomes Penelope R. King to our pages as a regular feature. She has been gardening professionally in our area for over 30 years, using organic methods. She has been publishing a gardening column for 12 years.

Nov. 27, 8pm. Live jazz/blues
Bainbridge Town Theatre, Bainbridge, NY

Anything Goes - Food & music
Now through 12/31/09, every third Saturday of the month, 7pm
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10am-4pm. Fenimore Art Museum,
Cooperstown, NY

My Cherry Fantasy. Now
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Foothills Performing Arts Center,
24 Market St. Oneonta, NY

*A must see!

Walker Evans: Carbon and
Silver. Now through 12/31/09,
Tues.-Sun. 10am-4pm. Fenimore
Art Museum, Cooperstown, NY

Your Neighbor's View...

Sustainability

By Richard deRosa

As committed as I am to the concept, I have never been comfortable with the word **sustainability**. I began to think more probingly about it after reading Scott Russell Sanders's essay "Simplicity and Sanity."

In it he writes: "... there is no such thing as sustainable growth, not even in a prairie, where plants die back every winter and eventually decay, increasing the fertility of the soil. In nature, no organism or community of organisms expands forever; growth is constrained by predation, climate, geology, the availability of moisture and nutrients, and by other critical factors."

Predation in nature, at least among animals, sustains the predator while it carries out nature's perpetual balancing act. Unfortunately, and to our lasting detriment, human predation of the planet's finite resources has put us in quite a precarious pickle. Unlike other species, we do not seem capable of confining our species' re-growth to manageable, environmentally tenable limits. Sanders goes on to say that "the model that nature provides is not one of perpetual growth, as in a capitalist economy, but of perpetual re-

growth" and that "no form of consumption is sustainable, therefore, if it exceeds the capacity of a natural system to replenish itself."

If we are to model our individual lives and communities according to nature's patterns, it will require a cultural paradigm shift that we have not yet accepted. There is a great deal of good work going on in this country and abroad, but the paradigm shift that I am referring to has not yet occurred. In our county there are numerous environmental groups working hard to conserve and to ensure the re-growth of our natural resources. As important as the work of these groups is, if lasting change is to occur, individuals must be willing to put into practice approaches to daily living that will improve the quality of their lives. The radiant effect of individual action can be enormous. In fact, if we are to turn the corner at all, the responsibility lies in the hands of individuals rather than governments. There are numerous examples of individuals making such changes in their lives, whether it be raising their own vegetables, cutting back on their fossil fuel consumption, or making sure that their homes are as energy efficient as possible. These are welcome changes. Several years ago in his book **For Common Things: Irony, Trust,**

and Commitment, Jehediah Purdy wrote that every individual act is in fact a communal act and that every communal act affects the individual's life either directly or indirectly. For instance, if I insist on living my life in a way that consumes inordinate amounts of the earth's resources, then I am guilty of more than merely depleting those resources. I am also guilty of acting in a way that is detrimental not only to the planet's health, but to the welfare of all of us who depend on those resources for our physical, intellectual, and moral sustenance. Our transgressions against the planet, which are inevitably self-destructive, are perhaps one of humankind's most heinous crimes against itself and Nature. It goes without saying that our indifference to nature's well being affects our own and the effects are pretty damn scary.

I remember crossing a street in New York City many years ago and thinking that humankind seems incapable of seeing to its own salvation. I was too young then to know what such a thought meant. In fact, to this day I have no idea where it came from, since my thoughts in those days were limited to the sorts of youthful trivialities that characterize late adolescence. Now, some fifty years later, I know that we are more than capable of saving ourselves, and the planet, but it will only happen if individuals do what they must, which re-

quires a willingness to recapture an old ethos whose relevance is as timely as it has ever been. To a lifelong reader of Emerson's essays, one in particular seems relevant to our predicament today. In "Self-Reliance" he writes that "... civilized man has built a coach, but has lost the use of his feet."

If we are to save the planet, and ourselves, then we need to stop riding in coaches powered by polluting fossil fuels and learn to use our feet again. That is our responsibility as individuals. Those of us who live in rural areas have options unavailable to those who live in cities. Cities offer different kinds of challenges that are just as promising as those we country folks enjoy. If we all work together we can stem, and possibly turn back, the terrible tide that we have created. If so, then there is reason for hope. Hope is an empty dream unless nourished by action.

Nature is incredibly resilient. We can live our lives differently if we are willing to rediscover the value of using our feet. We can reduce our reliance on stuff by valuing the transcendent beauties of self-sufficiency. Each of us has a moral obligation to do so. The re-growth that sustainable living requires will be impossible otherwise.

Richard de Rosa is a retired English teacher. He writes the "Hawthorne Hill" column for the Cooperstown Crier, and devotes his time to writing, gardening, botanical interests and environmental issues.

DINNER!

Thursday - Friday - Saturday

the Beehive



NEW WINTER HOURS

THURSDAY Breakfast & Lunch: 11 am-3 pm, Dinner: 4:30 -8 pm

FRIDAY Breakfast & Lunch: 11 am-3 pm, Dinner: 4:30 -8 pm

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SUNDAY Breakfast & Lunch: 8 am - 2 pm

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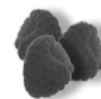
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THE HAWK

A TRUE FABLE

by Eugene Marner

Early one crisp sunny autumn morning I was out walking at the top of the hill I live on when I saw in front of me a large red-tailed hawk circling above the meadows. As the air was fairly still, he was obliged to flap his wings continuously in order to keep moving. For a short time, he climbed higher until, abruptly, he dove toward the adjoining ridge where he was able to catch the rising thermals and continue to soar -- this time without having to flap his wings.

The maneuver was a beautiful sight and as I mused on his grace and strength, some distinctly unpoetic but powerful words popped into my head: Energy Return on Energy Invested.

I first came upon that term -- usually expressed as the acronym EROEI -- in reading about Peak Oil: various writers pointed out that an oil well, for example, had to produce more energy than it took to produce the oil. If it took a barrel of oil or more to produce a barrel of oil (as it may well do in some deep-sea situations), the well would be a waste of time and energy. The same standard, they argued, had to be applied to alternative sources of energy. If the energy produced does

PEAK OIL FOCUS



not exceed the amount of energy that goes into production, then we've got an energy sink, not a source.

Anyway, the hawk's sudden dive toward the ridge started me thinking: Energy Return on Energy Invested is a concept not just for energy producers and oil companies. Positive EROEI is an essential requirement for life itself. If the hawk had continued to flap its wings, burning calories as it did so, without finding and catching any lunch, it would have suffered an energy deficit for the day. After a few such deficit days (I don't know enough about hawks to be able to say exactly how many), the hawk would be too weak to fly and hunt and would soon die. When he plunged toward the ridge where he could soar on the thermals, the hawk was instinctively hastening to conserve his energy resources, riding the winds rather than burning up his precious store of calories. His store of energy was finite and depleting -- just like our own.

Somehow, instinct or perhaps just a fortunate random impulse impelled him to conserve that store of energy before it was too late.

FROM THE PEAK OIL BOOKSHELF:

A Second Opinion...

a review by Emily Mikulewicz

THE TRANSITION HANDBOOK:
From oil dependency to local resilience.
by Rob Hopkins
Chelsea Green Publications, 240 pps., \$24.95
White River Junction, Vermont

This fascinating book is more than a detailed how-to manual. It is full of very readable and gripping material about why the transition movement exists, who's engaged in it already, what results have been seen so far, and where things are happening.

After a thorough presentation in part I of the reasons for the movement, peak oil and climate change and the possible resulting scenarios and choices we can make to cope with the inevitable, we get down to work in Part II

Models of action in various towns are reviewed in detail with the benefit to readers of hindsight showing what could have been handled better. Help with organizing and effecting transition takes in the immediate, such as the form of meetings to engage the community down to the placement of chairs and the formation of goals. Psychology of change is artfully woven throughout this section so those directing meetings, movements, and working engagements are not derailed by reactions and concerns already studied and expected as part of the transition experience.

Part III gives several overviews, month by month, of the work done in towns already dealing with the transition. There are also some imaginary newspaper articles from future years describing the progress of the movement. These are great fun as well as suggestive of goals worth pursuing.

This Book contains everything needed to begin and sustain the transition movement. It is both step by step manual and grand plan, full of encouragement, caution, support, experience and assurance. I recommend it highly. Don't skip a single page.

FOOD, INC.

A Response.
By Carole Marner

On September 20, Farm Catskills, a Delhi-based group dedicated to preserving a healthy local agricultural economy, presented the documentary, FOOD, INC., at the Walton Theater.

The film looks sharply at the state of U.S. food production today: how it is grown, packaged and distributed. It is a not a pretty picture. For this reason the film has been attacked by the food industries, who are aiming all their public relations guns at "elitists", especially one participant in the film, Michael Pollan, who has written several best sellers exposing their questionable practices.

But you might not even recall which talking head was Pollan. What you will remember is the faces of the farmers who have been turned into serfs by the huge chemical, seed and food processing corporations. Southern chicken farmers, midwestern grain farmers, men and women, are locked into a system that puts them in perpetual servitude with a debt far out of proportion to their income and no control over what they buy or what they sell.

I found this the most devastating part of FOOD, INC. Our sense of ourselves as a free people is still based on our origin as a nation of independent farmers. By 1900, although huge cities arose across the country, most people still lived on small family farms. But as the industrialization of food production advanced, the actual number of farms went down as those that survived grew in size beyond what one family could run. Since economies of scale lowered the price of

food, industrialization was embraced by government. It also freed people to work in factories. This is what had happened in the 18th century Britain that the colonies rebelled against. The alternative food movement is about making farmers their own masters again. This is the main message of FOOD, INC.

There is also another story in FOOD, INC. This one is about what industrialization does to food itself and what that food does to people. Useless, cheap, addictive calories like those in high fructose corn syrup and other processed ingredients are making us sick and fat and weak. A California family of four - the

"I wondered if I could prepare the same meal for the same price from local food sold at the Franklin Farmers' Market."

parents both working from 8 AM to 8 PM, their children two adolescent girls - eat their dinner most nights in their car at a drive-in fast food restaurant: 4 hamburgers, 4 servings of fries and 4 carbonated sugar water drinks. It costs them \$11.34.

My first thought was that it seemed awfully expensive and that, what with driving at least ten minutes there and ten minutes back, a more nutritious meal could be easily prepared for that money at home. I wondered if I could make the same meal for the same price from locally raised and prepared food sold at the Franklin Farmers' Market.

Now, most of the vendors at the market are organic, which is more costly, and that particular Sunday,

the only meat being sold was organic. So the organic ground beef was \$7.00 lb, 4 organic rolls were \$2.00, 1 lb. potatoes \$1.00, a large onion 50 cents, ½ cup relish pro-rated on a 16 oz bottle, \$1.20. The only beverage available at the market that day was organic apple cider for \$12 a gallon, or \$3.00 a quart. Total: \$14.70. No way that one would make this meal for \$11.34! I was quite despondent until I realized that non-organic pastured ground beef from a vendor who was absent that day cost 4.00 a lb. - \$11.70!

But when I triumphantly announced this to the market vendors, all hardworking farmers, they scolded me. A 12 hour day! How can you expect anyone to cook after a 12 hour day?

So: how to cook this meal in less than twenty minutes?

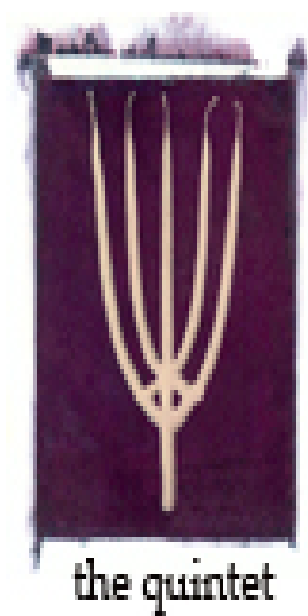
Take one pound package of ground beef out of freezer in the morning and put in refrigerator.

In the evening, slice onion. Heat 1 tablespoon oil in a skillet and gently saute onion. Scrub potatoes with a strong scrub brush. Cut into ½-inch cubes. Add potatoes to skillet. Sprinkle salt. Stir. Put lid on skillet.

Let potatoes and onions cook on low heat while you make four patties out of the beef. Heat another skillet and put hamburgers on to cook to desired doneness.

When potatoes are cooked through, about ten minutes, remove skillet cover, raise heat and stir as potatoes brown, about three minutes.

The fast food restaurant had no greens with this meal but at the farmers' market you could buy a few stalks of kale, chop them up and add them to the potatoes as you let them brown.



hand dipped
swedish candles

franklin holiday
bazaar
or
607-369-3059

BOILING FROGS, con't from Page 1

The energy sources that underpin industrial civilization will become permanently scarcer over the next decades, and the material consumption we have become used to over the last two centuries will decline accordingly as a degree of deindustrialization occurs.

The impulse to dismiss such statements is understandable, considering the magnitude of the change implied. As a rule, the mass media avoid the subject. Thus, the general public is woefully uninformed. Yet the proof can be found in hard data published by scientists who are among the leaders in their fields, experts who have not had the public access necessary to make their case. So let me summarize some of their key findings.

I'll start with the well-documented fact that many of the raw materials essential to industrial civilizations – to build everything from dishwashers to space shuttles – are finite. Once depleted, they are gone forever, unless we recycle them, which we have hardly done.

The central raw material is the energy bound up in fossil fuels: coal, gas, and especially oil. No alternate energy source can come close to providing so much high quality energy so cheaply. In turn, this cheap energy has fueled the massive and accelerating depletion of all other essential raw materials. This extraction of our planet's finite resources is unprecedented in human history.

As fossil fuels and other strategic raw materials become scarce, their quality declines and it becomes more energy expensive to extract and process them, causing a permanent upward trend in the cost of keeping the modern economy going, never mind growing. This brings us to the second part of the story: out-sourcing. Increasingly, American companies have been exporting our industrial and agricultural production to other countries, where they can exploit cheap labor. We lose the jobs at home, but we still get the goods, which keeps us quiet. The US also extracts raw materials from other countries, using its economic and military power to maintain the flow.

This is about to change. The annual cost of our global military machine, adding in costs hidden from congressional budgets, is a trillion dollars. We cannot afford this, so we get other countries to lend us the money by buying Treasury bonds. Countries like China and Saudi Arabia, from which we buy oil and cheap goods, own a lot of dollars because we have little to sell them in return. Until recently, most of these foreign dollar holders have been willing to use their dollars to buy treasury bonds, thus financing our ballooning government debt. As the long-term non-viability of the US economy became obvious to foreign lenders, they found new ways to dispose of their dollar re-

serves, a trend that eventually will crash the value of the dollar and shrink our economy drastically.

This brings us to the third part of the story. In addition to sabotaging our economy by exporting production, our financial class has caused long-term damage to our faltering economy (in the name of keeping it afloat) by encouraging people and businesses to go into increasing debt by purchasing more stuff. In the domestic economy, more money can be made from interest on debt than from profit on the production of real wealth. The current residential and commercial real estate meltdown is only part of a larger resulting debt bubble. As it gradually and inevitably deflates, it will end a two-decade-long artificial prop to economic growth.

These trends at last have reached critical mass. And we are not talking about a simple dip in the business cycle, but of something more permanent.

Why is the US public so unaware of this gathering crisis? There is the consistent pattern of disinformation from government and media, and then there is the frog-boiled-alive effect.

It is said that if you heat a frog in water slowly enough, it doesn't realize what's happening until it's been boiled alive. Though the trends described above are now coming to a tipping point, they have been accumulating slowly for decades. We are like the frog in the slowly heating water. The number of work hours needed to maintain a family income and the debt required to pay for higher education have risen slowly enough so as to become routine. Few people see the implications of the decades-long increase in the price of raw materials, of the growing imbalance in our international trade, or of an accelerating national debt that has made the US government technically bankrupt ever since debt accumulation began in earnest in the Second World War. Few have noticed that countries we have exploited in order to prop up our prosperity are not only declaring economic independence but actually gaining economic sovereignty, another development that will contribute to our industrial decline.

So what is to be done? First, we must educate ourselves about this unprecedented state of af-

fairs. Second, we must make a positive effort to retrench our economy by relocalizing the production of its most essential goods and services. First among these is food production.

As a concerned farmer/educator, I became involved in TCLocal, a project begun in nearby Tompkins County, New York, to envision the necessary response to a future of energy descent. We must develop and support a relocalized agriculture and economy that can sustain us through the coming decades of declining access to energy and strategic raw materials, plus the ensuing partial deindustrialization of our economy.

A sustainable food system will require us to regain self-sufficiency in food production: self-sufficiency must be designed into the farms themselves. We will need dramatic changes in local land use, bringing agriculture back into urban areas and reorganizing land use in the agrarian hinterland of upstate New York towns such as Franklin.

These changes will require the political will to exert local community sovereignty over more of the decisions that affect our lives. Entire nations are proclaiming food sovereignty; so should our rural communities here.

Industrialization, backed by a fabricated "natural law" of freedom of private enterprise, has despoiled our rural places and destroyed our agrarian communities. The inevitable deindus-

trialization to come will give our rural communities the chance to regain control: reclaim commerce from the big box chains, take back land use from the real estate mafias allied with industrial capital, and free our farmers from the serfdom and the disastrous ecological practices imposed by agribusiness multinationals.

But to do this, we must first decolonize our minds, cleansing them of the laissez-faire, everyone-for-himself, devil-take-the-hindmost cultural values that have so well served the industrial elites. We must rediscover agrarian, communitarian values.

It is in keeping with these goals that I undertook a preliminary vision of a relocalized food system for Tompkins County. The first of three parts of my paper is available at the TClocal website, which enables and seeks commentary from readers. The paper is the latest (July 2009) in an ongoing series written by members of the group, many already published at the same site, that address all aspects of Relocalization.

We encourage your input, in the hopes of building an ongoing productive exchange of ideas with other concerned citizens. We hope such cooperative efforts will facilitate the transition of our upstate communities to a healthier, more sustainable society.

Karl North and his wife Jane ran the Northland Sheep Dairy, an organic, 100% grass-based farm near Marathon, NY.

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A citizen speaks up for change:

Dear Neighbors and Fellow Residents of Treadwell and Franklin:

As a resident of the town of Franklin for the past 15 years, I have come to cherish Franklin's scenic beauty and charm. I am also deeply grateful for the hospitality and generosity of my neighbors and fellow residents who willingly help and support each other. It is in this spirit of thankfulness that I share my thoughts in this letter.

I have been delighted when new businesses opened in our village. The antique shops, art gallery, restaurants like The Beehive, and the weekly Farmers' Market, have offered me, my husband, and our frequent house guests, places to visit, shop and eat right in our own village. My hope is that their success will encourage other businesses, such as the drugstores, clothing, food and hardware stores that Franklin once possessed, to open to serve our day-to-day needs and eliminate time consuming and expensive gas consuming trips "over the hill" to the big box stores. Certainly, the resulting tax revenues remaining here at home would be beneficial to all of us.

While village businesses can, and do, benefit from Franklin's lovely homes and tree shaded streets, their location alone does not guarantee their success, as evidenced by the recent closing of our local pizzeria. Franklin businesses must be able to compete with similar businesses in adjoining towns and villages. This is especially true of our restaurants. It is a severe limitation that The Beehive, the now departed Franklin Pizzeria, or, any other restaurant that might open in Franklin, cannot serve beer or wine on its premises. Many potential patrons will opt to have lunch or dinner at a restaurant in Oneonta, Delhi or Unadilla where they can have a glass of beer or wine. Thus, Franklin will loose discretionary spending, not just at local restaurants, but also dollars that could have been spent at the antique shops, art gallery or other future businesses that would also be frequented by our visitors. The need to be competitive is surely one of the main reasons that the referendum to allow Dawn's Deli and Mirabito's Quickway Gas Station to sell beer and wine coolers passed several years ago.

Tourism in our county is being fostered by the Delaware County Chamber of Commerce as a new source of funding for local communities and schools, and to supplement income once supplied primarily by our local dairy farms, which are currently suffering their own financial crisis. Perhaps the time has come to use our natural beauty, and to offer new tourism and service businesses the tools with which to succeed. For our restaurants, this means the opportunity to allow patrons the choice of beer or wine with their meal. I believe we will also need to promote and welcome other related enterprises, such as hotels, motels, B & Bs and others of this nature, to insure the overall success of our transition to a new economy.

I believe we must be open to trying new things in order to survive. The alternative is to expect the continued increase of our property taxes, and the loss of our next generation as our young move away to seek better economic opportunities.

Respectfully,
Charlene Sugihara
879 Pomeroy Rd, Franklin

WET VS. DRY: PROHIBITION IN FRANKLIN

By Brian Brock

The Early Years

Booze flowed freely for Franklin's first century. With primitive roads, one of the few cash crops for export was alcohol fermented from farmers' grain. Barrels were shipped down the Susquehanna River to Philadelphia. Closer to home, inns and taverns along the Catskill/Susquehanna Turnpike served much whiskey and beer. East Franklin (now Treadwell) was nick-named Jug City because of its three distilleries.

The temperance movement started in the 1800s and gained much support after the success of Abolition. In 1860, *Occasionally*, a journal of Franklin published a "black list" of 40 young men who broke the pledge of the Young People's Temperance Association. Of the churches, the Baptists, Congregationalist, and Methodists advocated going dry, whereas the Episcopal and Roman Catholic favored remaining wet. The Woman's Christian Temperance Union was active in Franklin from 1892 through the 1940s.

Prohibition began in Delaware County through the election of town excise commissioners who opposed liquor licenses. In 1881, Franklin first elected a supporter of this no-license position by 406 to 156. Unlike other towns, Franklin and Bovina continued to elect no-license commissioners. Franklin's first centenary in 1893 was a spiritless celebration.

Federal Prohibition

In 1899, the Town of Franklin first voted directly on prohibition. Overwhelming majorities chose to go completely dry on all four ballot questions by banning purchase of alcohol, be it consumed off premises (9:1), on premises (6:1), at a hotel (2:1), or even from a pharmacy under a doctor's prescription (3:1). A

re-vote two years later confirmed these choices by similar margins.

The movement achieved its greatest success with federal prohibition when the 18th amendment to our Constitution was implemented in 1920 - the only amendment that decreased individual rights. Unintended consequences of this "noble experiment" were that tax revenue decreased, liquor consumption increased, preference shifted to hard liquor, public health declined, crime skyrocketed, organized crime prospered, and a general disrespect for the law grew - a roaring time was had by all.

As a result, after only 13 years, federal prohibition was eased with a law redefining "intoxicating liquor" to exclude beer and light wine. The next year, the 21st amendment ended federal prohibition, but not state prohibition.

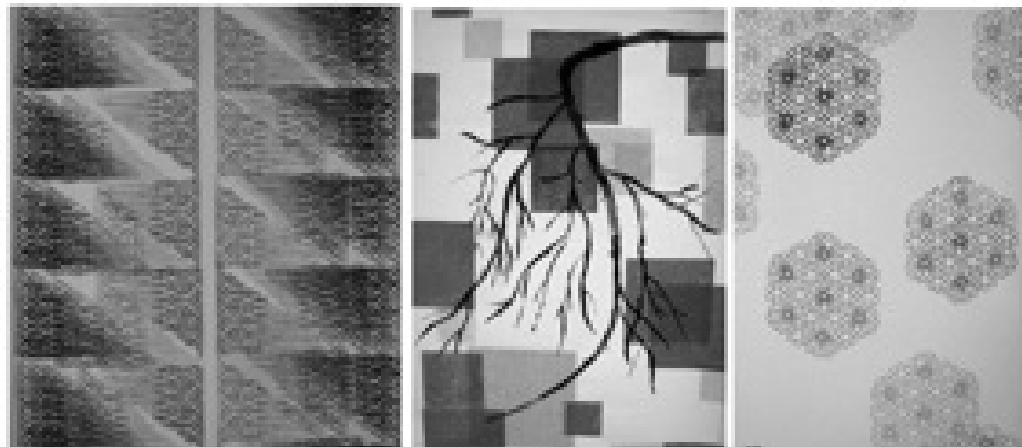
New York State continued its policy of allowing each town to decide. In the first town election after federal repeal, Franklinites voted dry by substantial majorities on all three ballot questions. Two years later in 1937, these choices were all confirmed, mostly by slightly larger margins, except for the hotel question.

Changing Times

A majority of Franklin voters are still on record as favoring local prohibition, but by an ever decreasing majority. In 1899, the initial on-premises prohibition was favored by an overwhelming 86% of the voters. In 1937, after repeal of federal prohibition, town prohibition was favored by 78%. In 1975, the next attempt at repeal was opposed by 70%. In 1999, it was opposed by 61%. In 2007, the most recent attempt was opposed by just 56%. All these votes were in off year elections, when the lack of major political contests reduces participation. Less than one third of those eligible voted in 2007.

"Franklin's first centenary in 1893 was a spiritless celebration."

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“Franklin is not completely dry. More like...damp.”

The wording of the question on the ballot for those last two votes was confusing. In 1901, the wording was simply “selling liquor to be drunk on the premises where sold”. Unfortunately, this was later replaced with “shall any person be authorized to sell alcoholic beverages at retail to be consumed on premises licensed pursuant to the provisions of section sixty-four of this chapter?” Fortunately the state clarified the wording of the question in 2007: “shall the operator of a full-service restaurant be allowed to obtain a license which permits the restaurant operator to sell alcoholic beverages for a customer to drink while the customer is within the restaurant. In addition, unopened containers of beer (such as six-packs and kegs) may be sold ‘to go’ for the customer to open and drink at another location (such as, for example, at his home)?”.

Franklin is not completely dry, more like damp. In 1998, the owners of RK’s Grocery and Barlow’s General Store respectively, organized a petition drive on the question of retail sale of beer but failed to get it onto the ballot. The next summer, they gathered enough signatures (294) and the questions were on the ballot. In November of 1999, the retail sales question passed 429 to 274, though the other four did not. As a result, today we can buy endless cases of beer for a party in our yard but not a single glass of wine with a meal in a restaurant.

Today

We remain in a select group. Of the 932 towns in New York State, only 12 ban the consumption of wine and beer in restaurants but not their retail purchase; that is only 1%. (In 1914, 45% of the towns were dry and 21% were partially dry.) All are in counties of the southern tier: Cattaraugus, Cortland, Delaware, Ontario, Steuben, Tioga, Wayne, Wyoming, and Yates. All the towns are west of Interstate 81, except Franklin. These 12 towns have only 0.1% of the population of the state.

Law in our state protects the status

quo by making it difficult for citizens to get a question on the ballot for a village or town. (New York State does not even allow state-wide voter’s questions.) The subject of the petition must be in the form of a question that can be answered either yes or no. A prohibition petition for a town must be signed by more than 25% of the number who voted in the last gubernatorial election. In Franklin today, that’s more than 211. An even higher hurdle is that the signatures must be not merely the recognizable signatures of registered voters, but each line must be completed in the precise form specified by law: date, signature, address, and town. Nowhere does our government list the precise steps required to place a question on the ballot.

On the deadline of Friday the 4th of September, a designating petition was filed with the town clerk for question #2, restaurant. It contained 338 signatures - more than half again as many as necessary - which had been collected over a week and a half in late August and early September.

Just as any voter in a village or town may submit a petition, any may challenge the validity of that petition. On Thursday the 10th (within the specified 3 business days) a notice of intent to challenge was filed with the clerk, and on Monday the 14th (within the subsequent 5 business days) the challenge was filed.

After consulting with the County Board of Elections, the attorney of the Association of Towns, and the town attorney, on Wednesday the 23rd of September, the town clerk ruled that the petition did not qualify. The legality of this ruling was disputed by a number of citizens, though it was too late to file an official challenge. The protests sparked a write-in candidacy for the position of Town Clerk in the November election.

On Monday, September 28th, the Board of Elections finalized the ballot for Franklin without a prohibition question.

The debate continues.

A citizen speaks for the status quo:

A letter from May Miller:

Since it is probably a well known fact that I am against the sale of alcohol in the town of Franklin, I was asked to write a brief comment explaining my reasoning. Perhaps it can partially be explained by the popular phrase: “Been there, done that.”

I was born and raised in Delaware County. For some years of my life, many towns in the county were “dry.” One by one, alcohol was voted in. Villages gradually went from lovely places like Franklin with safe streets to places that had streets with beer joints and drunks hanging out or staggering about.

Many bars (yes, they usually sell food) sprang up around the countryside. I remember many tales of the drunken fights that broke out, and the times the police had to be called.

We moved to Franklin with our family nearly 50 years ago. One of the reasons was because Franklin was a dry town and my husband and I had both come from Delaware County, towns that, at that time, were among those that were not.

Each step of the alcohol law we vote in, leads to another. From selling in grocery stores and gas stations, to selling in restaurants, to selling in bars.

Since 9/11, the percentage of metropolitan residents in this town has accelerated quickly. I have friends and acquaintances among the newcomers. Each has expressed nearly the same thing. They fell in love and settled in Franklin because of the cleanliness, beauty and pride of the residents of our town. This makes me proud, but I feel this accurate portrayal of our town is not an accident. I believe it is, at least partially, due to the good old common sense (very lacking these days) of the Franklin inhabitant’s foresight of keeping Franklin a “dry” (or nearly dry) town.

Why not be unique? Let us hang in there to the bitter end and our slogan can be “THE ONLY DRY TOWN IN DELAWARE COUNTY.”

For you folks who cannot enjoy yourselves without imbibing, alcohol is easily obtained in all neighboring towns. If you are unable to eat without it, BYOB.

Ask yourself these questions:

Why is Franklin such a desired location?

If you asked Oneonta residents, “Do you wish Oneonta were a dry town,” what would their answer be?

Does our volunteer emergency squad have time to be picking drunks up off the street?

Do you want to spend more taxes to hire a town police force?

Are the surrounding wet towns nearly as desirable as Franklin?

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Local News
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BRING OUT YOUR BREAD, BRING OUT YOUR BREAD!

HOW THE BREADMOBILE CAME TO FRANKLIN by Jim Mullen

Late Saturday afternoons during the winter months Hank Stahler of Fokish cruises through the village in a beat-up, old blue pick-up, ringing a bell like a Good Humor man announcing his coming. Instead of ice cream, he sells home-made bread and rolls and bags of coffee beans. The kids don't come running, but the adults do.

It was not wanting to waste anything that got Hank and his Swedish-born wife Katarina, into selling bread, vegetables, flowers and their own blend of coffee in the first place.

"We had so much more than we could eat from our garden and we'd take the surplus down to the city with us (they both still work in Manhattan a few days a week) and our friends and co-workers would go wild for it." Katrina started making shopping bags out of artfully folded old copies of The New York Times and filling them with fresh, organic, local vegetables and flowers. Hank would take them down to the city when he went to work and friends would come to the office to pick them up.



"I keep the recipes in my head, it's not written down anywhere." Again, there is little waste. Home-grown hops go into home-made beer, which goes into the home-made Pumpernickel/Beer bread. They also use local honey and their own maple syrup in the baking. Flour is from out of town, but even it comes from New York State.



One Potato Two

By Carla Nordstrom

For years I have grown tomatoes. I love digging up the soil, planting them deep, and watching for the buds. By the time the tomatoes start to grow, I loose interest and become neglectful. I hate the care that tomatoes require and the worry about whether it is too cold, too wet, or too dry. Too hot is rarely a problem in Franklin.

This year I discovered that while tomatoes bring disappointment, potatoes are a whole other thing. Last summer I dug up an area in my yard where the soil is

dark and full of loamy stuff. In my cupboard, I found a menagerie of potatoes that had sprouted. While some like their potatoes white, my husband loves the purples and reds. The only thing I knew about growing potatoes I learned from Martha Stewart years ago. A friend recommended that I cut pieces with at least two eyes for each plant, dry them off for a night before planting, and mound the plants into little hills of dirt so the roots aren't exposed to the sun.

I dug, planted, and waited as the plants grew. Some people check their plants daily for potato beetles, but I didn't bother. Also in this year of the blight, my potato

plants didn't seem to notice that a fungus was making the rounds.

A couple months later, I dug up Yukon golds, red skinned, red throughout, light purple, and deep purple potatoes. One thing I like about potatoes is you dig them up all at once and store them in a cool place for future use.

Here is a sampling of dishes I made with the potatoes.

Smashed Potatoes with Greens

This summer Mark Bittman the Minimalist creator had a recipe for potatoes with local weeds. Put quartered potatoes into cold water and bring to a boil. While they are cooking, grab a handful of dande-

lion green. When the potatoes are tender, scoop them into a bowl with a slotted spoon. Wilt the washed dandelion greens in the boiling potato water, pull out, run under cold water and chop into pieces. **Save the cooking water.** With a masher or fork smash the potatoes with olive oil, chopped garlic, and pepper. Add the dandelion greens, combine, and put in an ovenproof baking dish. Cover the top with bread crumbs and drizzle with oil. Bake the potatoes in a hot oven for about 20 minutes.

Smashed Potato Pancakes
Refrigerate any leftover smashed potatoes and greens. Form the potatoes into patties. Heat



"Good food shouldn't be expensive," says Katrina, "You should be able to afford it. Two pounds of our bread costs the same as the one pound of commercial organic bread you find in the supermarket." Looking for other affordable items to sell, they found that much of the price of coffee is in the roasting; so by buying green beans and doing their own roasting, they can sell fair trade, organic Colombian coffee at roughly half the standard rate.

But where did the idea of selling bread and coffee off the truck like a Good Humor man come from? "It's a continuation of what we do at the Farmer's Market," Hank says, "And it's a social thing." Besides, the truck was given to him, he's not going to waste it.

Jim Mullen lives and writes in Franklin, NY.
You can reach him at jim_mullen@myway.com
Photos by Hank Stahler

Park On The Main: an update

by Kim Hyzer

More progress! If you've been by recently you will notice that all of the cleaning up has been done. The grassy area in the back left has been planted and mowed. Most of the grading has been done. A little more fill needs to be brought in.


The fountain has been picked out and we've started the planning for its installation next spring. The fountain will be in the right front quadrant. Once the fountain is installed, we will be doing the plantings in that area.

We are working on the final drawings for the kiosk so that Dillon Costello can proceed with that as his Eagle Scout Project. His goal is to have it built next spring.

The American Legion is proceeding with their plans for the Veteran's monument.

We thank all who have supported us with donations and volunteer work. Of course, we are still gladly accepting any donations. We've almost matched our \$15,000 O'Connor Foundation grant. Your donation can be money, healthy plants (when we are ready to plant), benches, stone for the walkways, labor, etc. Mail your monetary donations to Chris Geertgens, PO Box 948, Franklin, NY 13775.

If you have any questions call Kim Hyzer at 829-8820.



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a generous amount of olive oil and fry the potatoes until crispy on both sides. Drain on a paper towel.

Curried Soup

Another use for left over potatoes is in a soup. Sauté sliced onions with chopped garlic and ginger. Add a tablespoon of curry paste. (Curry paste is available in the international section of supermarkets. I like my soup spicy and use Vindaloo. Milder curry pastes are available too.) Add a quart of water and bring to a boil. Add chopped raw vegetables such as carrots, celery, or potatoes and cook until tender. Add cooked vegetables, like the smashed potatoes or left over salad and cook until everything is tender. The more

vegetables added, the thicker the soup. Turn off the stove and cool. Puree the soup in a food processor, food mill, blender, or with an electric wand. The soup can be served hot or cold.

English Muffins

I use the reserved potato water to make English muffins no matter how gray it looks. If I'm not using the water right away I freeze it. I prepare the dough the day before because it makes a slightly sour tasting muffin. To save time the second rise can be eliminated.

Proof 1 tablespoon of yeast in ½

CATSKILLS, continued from Page 1

working on agriculturally related projects. The guide also includes a calendar of farm and food events across the region. Every farm that has ever been included in the print guide has also an extended, searchable listing at www.purecatskills.com. Additional features of the webpage include a web calendar, farmer profiles, an interactive map of business members and a wholesale directory.

Successful events are an important and fun way to educate the public about the benefits and availability of local foods. Each year, Pure Catskills offers \$50,000 in sponsorship funding toward regional events that help increase the connection between the public and local farmers. In 2009, two dozen businesses and organizations received awards for events focused on everything from zucchini to wool products.

Pure Catskills also works with community partners to organize special events. During September, the buy local campaign teamed up with Farm Catskills on a "Buy Local Challenge," a month-long promotion in which the public pledged their support for local food. By the end of the month, 286 people pledged a total of \$207,452 toward food choices benefitting our local agricultural economy. Given that each dollar spent on local food circulates through a local economy three to seven times, an estimated \$622,356 to \$1,452,164 remained in our region, just from those pledges! Also during Buy Local Month, Farm Catskills sponsored two screenings of the film *Food, Inc.* The screenings were successful in educating people about how the mass market food system works. The Oneonta screening sold out and the Walton screening attracted over 150 community members.

To help local food businesses develop new production methods and marketing efforts, educational workshops are regularly offered. Last spring, Pure Catskills staff organized a Farm to Market Conference at SUNY-Delhi, which was attended by over 100 farmers, buyers and educators. The Spring 2010 Conference is a collaborative effort between Pure Catskills, the Center for Agricultural Development and Entrepreneurship (CADE) in Oneonta and the Bethel Woods Center for the Arts. On December 4, through the Council's Farm to Market Program and Cornell Cooperative Extension of Delaware County, Pure Catskills will host a Beef Marketing Tour to three farms in the Hudson Valley. The day will include discussions on managing the sales of beef to retailers, restau-

cup of warm water. Once bubbles have formed add 1 ½ cups of luke-warm potato water, 1 tsp of salt, and 5 to 6 cups of bread flour to make a soft dough. A standing mixer or a food processor can be used to form the dough. If you knead it by hand, the dough will need to be stiffer. Cover to rise until doubled, about an hour to two hours, and punch it down. Set it aside to rise again, usually overnight. In the morning

pour the dough onto a well floured board and let it rest for ten minutes. Then divide into ten muffins. Handle the dough as lightly as possible to preserve the bubbles. Let the muffins rise for approximately 30 minutes. Heat a couple of ungreased skillets over a low flame. Slide the muffins onto the skillet and bake until slightly browned on the bottom and then flip over until cooked through.

rants and farmers' market customers.

Thanks to the suggestions of several farmers, a number of farmer-to-farmer discussion groups met last winter. Three separate "producer groups" focus on beef, sheep and goat, and dairy. Farmers meet regularly to discuss tricks of the trade and work together on addressing the challenges of their business type. In the past, farmers' market manager meetings have also brought together venue coordinators to share ideas and opportunities with their peers. Gatherings of this type are an effective means by which to grow the network of small farmers and local food business owners in our area.

Opportunities to organize community collaborations are growing. This winter, Pure Catskills will offer a scholarship program available to its business members to help fund expenses associated with attending conferences and workshops. With the help of regional partners, we'll continue to explore new ways to connect our local community with sustainable food systems. Just last summer, Delaware County organizations including Delaware Opportunities and the Office of the Aging sourced 2,250 pounds of local produce from nine local growers for Senior Meals and food bank needs. A regional coalition is also launching a program aimed at assisting new and existing farmers and gaining access to vacant farmland. With so many great happenings in our area coming from a diverse mix of growers, purveyors and community members, the opportunities for local food development continue to grow.

For more information on Pure Catskills, visit www.purecatskills.com or contact Farm to Market Manager Challey Comer by email at ccomer@nycwatershed.org or by phone at (607) 865-7090.

Pure Catskills is funded by the Watershed Agricultural Council whose mission is to support the economic viability of agricultural and forestry through the protection of water quality and promotion of land conservation in the New York City Watershed Region. The Council is funded by the New York City Department of Environmental Protection, USDA, U.S. Forest Service and other federal, foundation and private sources. The Council is an Equal Opportunity Provider and Employer. For more information, visit www.nycwatershed.org.

Challey Comer is Farm-to-Market Manager for the Watershed Agricultural Council



The Walton Community Garden, with eager gardeners, in July

THE FRANKLIN FARMERS' MARKET 2009: a report

By Ellen Curtis

The summer of 2009 is over. We had week after week of cool and rainy days, with hardly any sunshine for the earth to dry out and the crops to ripen. To make things worse, there was the outbreak of "late blight," a fungus that rapidly destroyed almost the entire tomato crop in the region. The fungus loved the weather conditions!

For the Farmers' Market it was a real challenge. The produce came late and slowly, or never at all. Loyal customers found a very sparse offering of local goods and lost their enthusiasm for shopping in the rain. It was hard on the vendors whose livelihoods depend on the proceeds from their farms. Some stopped coming to the market because the cost of their gasoline was more than what they could make in sales at the market.

We were grateful for the staples of the market, the breads and coffee, jams, teas, herbs and the soaps. The egg and cheese supplies will have to be stabilized for next summer. We may have to relocate a few foxes and change their diet: from egg-laying hens to veggie munching bunnies. A task force will work on this.

There were some encouraging new additions: the coffee tent, delicious snacks, cakes and pastries. And there was the pulled pork truck with its very popular but controversial sandwiches. The owners finally offered both their regular meat sandwich and a local organic pork version. They bought the pork from one of the vendors at the market and prepared an "all local sandwich" for twice the price - and sold out. So everyone was happy.

At the last two market days we added locally raised tilapia, which we will continue next year.

Our dates next year: every Sunday at the same time with some new and improved conditions and new vendors. But we need volunteers who can help with the advertising and with organizing special events and entertainment. This will greatly improve atmosphere of the market.

If you'd like to help, please contact Market Manager, Ellen Curtis at (607)829-5631 or franklinlocal@aol.com.

See news about the Holiday Market on Page 11

THE WALTON COMMUNITY GARDEN PROSPERS

By Eugene Marner

On Friday, October 16, nearly forty gardeners with their families, friends, and other supporters of the Walton Community Garden, gathered in the Walton High School cafeteria to celebrate their first harvest with a potluck supper and some well-earned mutual congratulations.

After sharing a delicious meal, Rebecca Morgan, the prime organizer of the WCG, spoke to the group, noting that the summer of 2009 had been a particularly trying one for gardeners both new and old, due to excess rain, cold, turtles, badgers, hail, blight, and deer. Some of the new gardeners had grown discouraged and abandoned their plots. About fifteen, however, had actively kept up with their plots and seen them

through to harvest, while an additional five had managed to harvest fairly substantial crops even without careful weeding and nurturing.

Morgan promised that next year she would provide more support for new gardeners, and reach out to Walton residents who may not be aware of the opportunity that the Community Garden offers.

Morgan thanked Gail Sheridan, another organizer and a master gardener, for supervising the installation of a deer fence around the garden plots. With many hands to help, one thousand feet of fence were erected in about four hours.

Morgan went on to discuss exciting news regarding the WCG's Farm-to-School program. Two grants had been approved. One, a legislative initiative from Assemblyman Clifford Crouch for \$8,000, was for the construction of a greenhouse, and purchase of seeds and irrigation equipment. The food will be grown for the High School and Middle School

cafeterias. The plants are to be started in the greenhouse and then transplanted to the WCG fields across the road from the school. This work will require full high school participation.

A second grant, \$10,000 from the Catskill Watershed Commission, is aimed at getting high school students engaged in all stages -- working in the greenhouse, transplanting into the gardens.

Curriculum development, in cooperation with Walton Central School, will enable students to emphasize various aspects of local food, starting with production and gardening, but including processing, marketing and distribution. Once the greenhouse and gardens are up and running, they plan efforts to get their produce into institutions and markets such as hospitals and nursing homes, and local markets like the Walton Big M. "This is all about supporting a local food system," said Morgan. "It's also aimed at getting rid of highly processed foods with tons of sugar and salt.

"Local food is not just about getting the cheapest price but about how to have effective producer-consumer relations." The project will require, she noted, commitment from students, parents, and teachers.

Several first-time gardeners at the event were thrilled with their results and excited to be part of this community cooperative effort. The gardeners and their guests left the high school cafeteria well-fed and, it seemed, eager for next spring.

FEELING OUT OF

FOKISH

?

THE BREADMOBILE
IS COMING!



IN FRANKLIN: DECEMBER

1st, Tues.	12:00	WIC	Franklin United Methodist Church
	4:00	Friends of FFI	Franklin Free Library
	7:30	Franklin Town Board	Town Garage
	7:30	Recreation Committee	Village Hall
2nd, Wed.	7:30	Treadwell Explorers	Treadwell Firehouse
3rd, Thurs.	7:00	Holiday Concert	Franklin Central School
	7:30	Franklin Planning Board	Town Garage
4th, Fri.	2:15	Four County Cybermobile	Treadwell
5th, Sat.	11-3	Grandma's Pantry Bazaar	Franklin Methodist Church
	2-7	Christmas Stroll	
	2-6	Christmas Market	Franklin Firehouse
	4-7	Lasagna Dinner	Franklin Central School
	6:00	Tree Lighting	Franklin United Methodist Church
	6:15	Mr. & Mrs. Clause	Franklin Firehouse
6th, Sun.	7:00	Franklin Explorers	
7th, Mon	7:00	Franklin Fire Department	Franklin Firehouse
	8:00	Treadwell Fire Department	Treadwell Firehouse
8th, Tues.	7:00	From Chernobyl to Odessa	Franklin Free Library
	7:00	Treadwell Community Improvement Club	
9th, Wed.	12:00	Senior Citizens	Wesley Hall
	7:00	Doodlebug Club	Ogden's

To have your event listed, contact us at: thenewfranklinregister@gmail.com

8:00	Treadwell Emergency Squad	Treadwell Firehouse
10th, Thurs.	Town Court	Town Hall
7:00	Franklin Local	
7:30	FSC Board of Education	Franklin Central School
11th, Fri.	Friendship Pot Luck	Franklin Methodist Church
12th, Sat.	Holiday Story Time	Franklin Free Library
14th, Mon.	Franklin Village Board	Town Garage
	Washington Reading Circle	
17th, Thurs.	Town Court	Town Hall
	Ouleout Valley Historical Society	Town Garage
18th, Fri.	Christmas Party	National Bank of Delaware County
19th, Sat.	Holiday Story Hour	Franklin Free Library
20th, Sun.	Christmas Concert	St. Paul's Church
21st, Mon.	WINTER SOLSTICE	
	Franklin Emergency Squad	Franklin Firehouse
	Franklin Improvement Society	Village Hall
	Treadwell Fire Dept. Auxiliary	Treadwell Firehouse
22nd, Tues.		
25th, Fri.	CHRISTMAS	
28th, Mon.	American Legion	Post 1689
	Washington Reading Circle	
29th, Tues.	Town Board, Organizational Meeting	Town Garage
30th Wed.	Greater F'klin Chamber of Commerce	Dawn's Deli

CHRISTMAS STROLL
Saturday, December 5

The Stroll promises to be a great day!

- The Methodist Church will host Grandma's Pantry.
- Several houses are lined up to be toured. They will be open from 2-7 PM. Admission is \$5/\$10. Purchase a map at the Fire House.
- A Christmas Market of local Farmer's Market and Craft vendors will be in the Fire House: 2 - 6 P.M.
- The Community Christmas Tree will be lit at 6:00 PM, followed by singing Christmas Carols.
- Santa will arrive around 6:10 PM at the Community Christmas Tree. Free Hot Chocolate and Cookies for the children will be offered by the Franklin Chamber of Commerce at the Fire Hall. The children can have their pictures taken with Santa and Mrs. Claus and make a craft.
- Shops on Main Street will be decorated for the season.
- A Christmas Shop will be open in Sarah's Classic Cuts on Main St. This shop will remain open during Sarah's business hours until Christmas.
- A house decorating contest will be sponsored by the Chamber of Commerce. For more information see Dawn at her store.
- "A Baby Changes Everything" will be performed at the Community Bible Church: 8 P.M.
- The Senior Class will be hosting a lasagna dinner at the school: 4 - 7 P.M.
- The Beehive will be open offering two menu choices: 4 - 8 P.M.
- Other activities are being planned. For details as they develop visit www.franklinny.org.

If you are interested in opening your house, or have another activity to offer please call Kim at 829-8820.

THE FRANKLIN FARMERS' HOLIDAY MARKET
Saturday, December 5th



The Franklin Boy Scouts and their wreaths were a hit at the 2008 Franklin Holiday Market

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...This year's **Holiday Market** again will be at the Firehouse. Many vendors from last year and some newcomers will offer their crafts, food and gift ideas. The boy scouts will sell their wreaths and popcorn to raise money for their field trip to the Intrepid next spring.

The market will be open from 2 - 6 P.M.

DAIRY, continued from Page 1

FARM GATE PRICE] is determined. This causes the farmer to wait six to eight weeks or more to be paid for today's production.

50 to 60 years ago, most dairy farmers joined together to form co-operatives to protect their market and to bargain with manufacturers to influence their income. These co-ops worked well as long as good leadership was elected to run them. But poor management led to some failures. The co-operatives unwisely got involved in manufacturing milk products. This led to a split allegiance. Should the dairy farmer or the co-operative owned manufacturing facility get the profit?

Farmers, working long hours to make a living soon lost control. Many went independent, and got out of the co-operatives.

The Federal Order System had been constructed so that by a petition process, a vote against an amendment voted out the whole order. The co-op leaders became nervous. They were afraid that disgruntled farmers might attempt to vote out the federal order system. The leadership successfully got the voting procedure changed to allow the co-op to block vote their membership, helping to insure the continuance of the order.

If members objected to their co-op's vote, they had go through a cumbersome procedure to subtract each vote from the block. Most farmers let it slide. As a result, the Federal Order was maintained, due to

this block vote. Soon, only big co-ops survived, and more farmer control was lost. Currently, four large corporations and a small number of co-ops control most of our food supply and distribution..

At present, we have dairy expansion in states such as Texas and Utah. They have limited dairy markets, but they can build a cheese, powder or butter plant and sell most of the product to the government. Most of this is called surplus, thus it lowers the price paid to all farmers. By rights, N.Y. farmers should receive a better price, due to the volume of milk sold for the fluid market on the east coast.

Imports of dairy products from other countries and government control have created a perceived surplus, causing our current low Farm Gate price.

This very complex system has been in place since the 1930s and is now controlled by the government and a few large players. The farmer's voice is ineffective. This is all part of the cheap food policy of the U.S.

If I were shipping milk under the present system, I would advocate throwing out the Federal Order. Farmers are going broke, and this seriously threatens our food supply.

If anyone would care to discuss this over a cup of coffee, call me: 829-3183.

Bob Miller was born on a dairy farm in Downsville and owned a family dairy farm on the Walton Road until 1985.

RECENT REAL PROPERTY SALES IN TOWN OF FRANKLIN

DATE	ADDRESS	ACRES	CLASSIFICATION	ASSESS	PRICE	SELLER	BUYER
8/20/08	738 State Hgwy 28	5.20	Manufactured House	\$60,000	\$160,000	Webster, Gerard A.	Rose, Joshua B.
1/08/09	4428 County Hgwy 14	1.29	1 Family Residence	76,000	107,500	Mitchell, Jennifer H.	Meehan, Rachel
1/09/09	2166 Tupper Hill Rd.	5.52	1 Family Residence	94,000	130,000	Rogers, Claudia W.	Preston, Michael
2/18/09	Rob Pomeroy Rd.	26.00	Rural Residence	24,000	22,000	Susque. Valley Prod.	Wallace, Michael
2/23/09	Ed Klug Rd.	50.00	Rural Vacant, >10ac	68,000	148,000	The Testa Trust	Vivinetto, Joseph
2/24/09	1681 Snake Hill Rd.	22.00	Rural Residence	85,000	140,000	Tooker, James	DeForest, David, Jr.
3/06/09	1718 Christian Hill Rd.	26.40	Rural Residence	120,000	107,500	Robinson, Gerald	Kohler, Kris D.
3/17/09	7635 State Hgwy 357	15.70	Rural Residence	162,000	190,000	Kruser, Edward	Downin, Chris J.
3/28/09	4404 County Hgwy 14	0.48	1 Family Residence	95,000	75,000	Klueg, Ruth	Fischetti, Lisa M.
3/31/09	564 Leland Hull Rd.	77.20	Rural Residence	150,000	156,000	Lambrecht, Edward	Finnegan, Ralph
5/20/09	Poet Hill Rd.	17.07	Rural Vacant, >10ac	25,000	26,000	Ramirez, Lilia	Loiacono, Kenneth
5/22/09	Henry Edwards Rd.	42.00	Abandoned Ag.	47,500	90,000	Herricht, Ruth C.	St. Innocent's Re.
5/29/09	East Brook Rd.	12.80	Rural Vacant, <10ac	-----	32,500	Wyatt, Daniel	Wally, Brian
6/10/09	Poet Hill Rd.	48.84	Vacant w/Improve.	15,000	37,000	Taylor, Frank	Matheis, Michael
7/07/09	East Brook Rd.	6.90	Rural Vacant, <10ac	7,000	6,500	Okelly, Magdy	Wally Brian
7/22/09	21 Water St.	0.15	1 Family Residence	77,000	93,000	Tracey, Corey	Wignier, Aimee E.
7/29/09	549 Thoroughbred Rd.	17.00	Rural Residence	143,000	260,000	Jonisch, George	Bloomfield, R.
7/29/09	522 Main St.	1.38	Apartment	140,000	190,000	Grayson, Susan	Mattice, Ronald E.
8/14/09	Snake Hill Rd.	8.05	Rural Vacant, <10ac	17,000	27,500	Jedrasik, Ewaryst	Lapp, Alan
8/19/09	1604 Gay Brook Rd.	1.00	1 Family Residence	65,000	120,000	Vandenberg, Bruce	Quick, Carl
8/27/09	9143 State Hgwy 357	4.70	1 Family Residence	-----	18,000	Popescu, Edward	Dunker, Roberta



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