

THE SAGE PAGE

Newsletter of the Boulder Community Alliance, a nonprofit serving Boulder, Utah

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Red House Farm Offers Boulder's First CSA

By Dianne Oberhansly

A number of Boulderites are enjoying the local harvest provided by the town's first Community Supported Agriculture (CSA) program operated by Red House Farm. CSAs are a relatively new idea in marketing, one that is gaining in popularity since its introduction to the United States from Europe in the mid-80s. Although CSAs can operate in different ways, basically, individuals purchase a "membership" which allows them to share in a local farm's production throughout a season. Individuals end up with a supply of fresh, local food, and the farmer benefits by receiving up-front capital as well as having a secure market for his/her goods.

Red House Farm owners, Scott and Brynn Brodie, say their goal is to make the farm self-sustaining. Although this first CSA elicited great interest, the Brodies decided they could effectively fulfill 11 memberships. The winter CSA offers 10 boxes filled every other Friday. Starting October 16, members pick up a box containing winter vegetables, fresh eggs, and extra items such as dry beans, pesto, canned jam, bread, pumpkins, herbs, and dried fruit. The first CSA box provided a printed guide listing all of the vegetables and their varieties as well as a recipe for Spicy Pumpkin Bread.

Scott says there is a longtime tradition of cooperative food projects in Boulder. "Donna Jean Wilson told me the story of how about 60 years ago, 10 families would each raise a cow. Every month, a family would butcher theirs at Ivan Lyman's place and everyone would share

the cuts. This was in the days before folks had freezers, so a whole cow would be too much for any single family."



Contents of a CSA box: blue hubbard squash, red core Chantenay carrots, red dragon carrots, Colorado rose potatoes, gold top turnips, rutabagas, onions, eggs, braising greens, and Brynn's famous basil pinion bread.

Red House Farm has also been awarded a grant to create a community tool-share program. Various tools will be available for check-out or for use at the Farm. Watch the bulletin board for details. In addition, a USDA grant will help Red House Farm purchase a solar grid inter-tie system to provide some of their power from renewable energy.

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Dates to Note:

- ◆ Nov 26 Thanksgiving Potluck, 3:30 p.m.
- ◆ Dec 1 Book Club, 7 p.m.
- ◆ Dec 5 Holiday Party, Town Hall, 5-7 p.m.
- ◆ Dec 12 Community Market, 11-3
- ◆ Dec 16 Kids Holiday Program, 6:30 p.m.

Boulder: The Write Place

By Cheryl Cox

The Cliff Notes Creative Writing Workshop and Hogsback Heritage Project--Boulder's first writing conference--took place October 16-18 at the Town Hall. Sponsored by the Boulder Heritage Foundation, it drew over 25 participants attending one or both parts of the conference. The writing faculty included David Lee, Utah's first Poet Laureate, Dianne Oberhansly teaching personal narrative, and Raymond Shurtz presenting playwriting.



David Lee mesmerized his students.

The weekend was quite intense with instruction and information. The Cliff Notes portion of the conference offered four hours of instruction from each of the faculty members while the Hogsback Heritage portion was aimed at encouraging writers to prepare a piece related to the up-

coming Heritage Festivals' theme: "The Women" of Boulder. Participants could enroll in either or both portions of the conference.

Free public readings were presented by the three faculty members on Friday and Saturday evenings, while participants had an opportunity to share their

work at a Sunday reading. Plenty of socializing time was set aside, as well, including a Dutch Oven dinner on Friday evening. Feedback from the conference indicated that the weekend was inspiring to all, even those who did not consider themselves "writers." Many said they would look forward to attending next year's event.

The Hogsback Heritage Project is ongoing throughout the year as the Boulder Heritage Foundation prepares for its 2010 Festival publication. The first support workshop was held November 7th, with a presentation on "Interviewing" by local oral historian Marcia Holland. Everyone is invited to attend any followup session and to prepare a piece about "The Women" for publication. Please email your writing project plans to Cheryl Cox at ccox@boulderheritagefoundation.com. Also, watch for additional support workshops coming in March through May.



Cookie Schaus, Allysa Thompson, and Tina Karlsson take a breather between sessions.

The *Sage Page* is published four times a year by Boulder Community Alliance (BCA), a subsidiary of Boulder Community Foundation, serving the greater Boulder area. Boulder Community Foundation is a non-profit corporation organized in the State of Utah; it is duly authorized by the IRS as a qualified 501(c)(3) charitable organization.

BCA comprises groups and individuals who actively promote an array of community-oriented projects and initiatives. Our mission is 1) to initiate or partner on appropriate projects dealing with local and sustainable agriculture, the arts, preservation of local heritage, education and well-being, and responsible land stewardship; 2) to enhance communication among all community stakeholders; 3) to provide tangible resources and support through fundraising and grant-seeking.

Co-editors: Dianne Oberhansly and Peg Smith

Please email comments, questions, or article contributions and photos to:

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First Season Beekeepers Learn the Ways of the Hive

By Bobbie Cleave



We have had a good first season with the Bee Club, even though a wet June slowed down production on new hives. Bees are very complicated creatures, and we are always humbled by how much more we learn every year, especially in a new ecosystem. Hives have personalities, depending on the breeding of the bees, and most of all, the queen. Each new location greatly affects a hive, as does weather and a variety of events such as predator visits, mites, pesticide use, and how well beekeepers observe the hive to prevent problems. We are all learning, and have extracted over 300 pounds of honey this year in Boulder with over 20 hives now in town. Since we feed back honey to the bees, their best food, we have limited supplies for sale in town. This has been a year when the bees are building up wax in new hives and that has gone well.

It has been exciting to hear how much we all noticed increased pollination and garden production from areas with new hives. Mel Taylor, a large scale beekeeper from St George, gave us a talk on his years of experience with beekeeping in Utah. One of the bee club members is trying a Top Bar hive, which is a different method of keeping bees using a more natural way of comb-building. We are interested in learning more about this hive type.

All in all, beekeepers are trying to monitor how bees are doing in hives across the USA and the world. Bees are another indicator species that tells us clearly when the environment is getting too toxic to support animal life. If we watch bees, we also watch the continued production of most of our food. Basically, without bees, we have no fruit or vegetables. Bees are having problems across the planet. Keeping bees requires patience, listening, watching, calmness, and an open mind. It is also an excellent way to connect with another world that is often not noticed, the world of insects. We feel lucky to live in a town where there are many people who want to learn about bees. Right now we are working on winterizing the bees. Anyone interested can call Bobbie and Boz at 335-7440.

Top left: Sergio Femenias, with Andrew Keller helping, scrapes the wax caps off the comb; Andrew will load the frames into the extractor. Bottom: Sergio and Peg Smith await the golden yield from their first hive. (Honey runs like molasses when temperatures are less than hot!)

New Aide Finds Her Niche

By Claire Johnson



Editor's note: Claire Johnson is a regular contributor to the *Sage Page*. When not writing her articles, she can be found in her 7th grade class in Escalante, tending animals at her home in Deer Creek, or catching up with friends on Facebook.

This October I did an interview with Katherine Golfopoulos. Katherine is the new teachers aide at Boulder Elementary. I thought that this would be a nice article for parents whose children attend Boulder

Elementary. Here are the questions I asked Katherine:

Last Spring Katherine was working on an organic farm in Oregon. The job was just coming to an end, and she had always wanted a reason to come back to Boulder, so she called the Hell's backbone Grill and got a job at the farm, and everything fell into place after that.

Katherine taught in a school in Honduras, in Central America. She says it was a challenge but still was thinking that she would like to pursue teaching if it was an option.

Katherine remembers from her elementary days her favorite teacher was in 3rd grade, Ms. Reamer. Her class had a pet rabbit named Smudge who could roam the classroom without a cage using a litter box. Katherine also remembers that for every book you read you would get those delicious rainbow colored Skittles as a prize.

One goal that Katherine would like to see done is getting the children's writing published in some kind of form. Katherine loves that all the different grades can work together and learn from each other.



Prepare for the Holidays!

Community Market

Saturday, Dec 12

11 a.m. to 3 p.m.

Town Grounds

Come to Buy, Bring stuff
to Sell

For info, call Eric Scott

Recycling on Temporary Hiatus

With most of Boulder's businesses closing for the winter, the town recycling program has been halted for the season. Hopefully, the recycling center, located next to the Boulder Fire Station, will reopen in spring. Boulderites should check the Town bulletin board for updates on recycling efforts throughout the winter.

In the meantime, here are some general tips to reduce your waste:

1. Compost kitchen scraps.
2. Try to avoid products that are packaged for single use. Instead, buy in bulk, and transfer products to your own reusable containers.
3. When shopping, bring your own reusable shopping bags.
4. Switch from disposable to reusable products: food and beverage containers, razors, towels, etc.
5. Simplify your life by reducing what you buy and own.

Residents Question Rotenone Use in Boulder Creek

By Dianne Oberhansly

Not every Boulder Town Council meeting draws a crowd like the one that attended on November 5. Over 50 attendees came to gather information and express opinions relating to the ongoing use of Rotenone to poison fish in the East Fork of Boulder Creek by the Utah Division of Wildlife Resources (DWR).

Mike Ottenbacher, DWR biologist, was at the Town Council meeting to present information and answer questions. Rotenone, a botanical pesticide used by the DWR to kill "non-native" brook trout, has been used by the DWR in various locations to manage fish wildlife for many years. The Division's goal is to encourage the proliferation and growth of "native" Colorado cutthroat trout. Ottenbacher said that Rotenone breaks down quickly in the environment and isn't harmful to mammals.

Some Boulder residents, however, brought forth information and research that revealed Rotenone as a much more controversial chemical. One of their main concerns was that Boulder residents, recreationists, and staff of Boulder Outdoor Survival School received no warning or notification that the poisoning was occurring.

Constance Lynn, who has been organizing residents to get more information and have a dialogue with relevant authorities, said the Town Council meeting was successful in that Mike Ottenbacher has agreed to set up a meeting among residents and DWR to discuss the possibility of canceling future poisoning of the Boulder Creek watershed. Stay tuned for future developments regarding this issue.



Pretty Darn Scary Stuff

The annual Halloween party at the Burr Trail Grill demonstrates, yet again, the alter-egos lurking beneath the surface of many a Boulderite.

You may not want to know who these people really are.



Boulder Broncs Reap Rewards of a Good Year

By Katie Austin

The Boulder Broncs 4H group met October 19 for their year-end Awards meeting. A county-level awards banquet will meet in December.

The 4Hers accumulate points year-round from a list of criteria—fundraising, meetings, portfolios, community service, high points in the shows— the top three point accumulators in each age group will receive rewards at the county level.

But the Boulder 4Hers are an active, enthusiastic bunch. Some are less experienced riders or have slower horses, but they still put their whole hearts into the effort. Therefore, the local club came up with its own system where nobody goes home without recognition. All kids received a jacket with their name and the Boulder Broncs logo and a feed scoop full of goodies for their participation, fundraising, and group efforts. (Our Peewee received his own special recognition.)

The kids who put in the extra work to produce a comprehensive portfolio also received a top quality, leather cantele bag.

Three girls (Alexxia, Audrey, and Kelsie) participated in the South-West Region Show at the Washington County Fairgrounds where both Kelsie (Senior) and Lexxie (Junior) came in 4th in the written test. Lexxie also placed 4th in fitting and showmanship and 5th in the keyhole race. Audrey (Intermediate) scored 1st in the written test and also in the barrel race.

Lexxie and Audrey both went to Salt Lake City to compete at state



level Lexxie received a red ribbon in Western riding and a blue ribbon in the barrel race. Audrey scored a 6th place in the written test, a 10th in the barrel race, a 11th in the fitting and showmanship class, and 20th overall. The region and state kids also received a pocket knife.

Members of the Boulder Broncos are:

- Peewee: Oakley Haws
- Junior: Lexxie Johnson
- Intermediate: Audrey Austin, Miles Austin, Kyler Nelson, Willow Ryan, Stazia Tippetts
- Senior: Lindsey Coleman, Zoe Johnson, Kelsie Nelson, Kayenta Ryan

Holiday Party!

Saturday, December 5
5:00 to 7:00 p.m.
Town Hall

Hot cocoa and cider

Bring a cookie plate to share

Hosted by the Friends of
the Library

And How Are You Spending Your Thanksgiving?

Here are the ways in which some Boulderites will be spending Thanksgiving:

Bobbie Cleave and Boz Bosworth will spend their first Thanksgiving with new grandson, Winter, in Salt Lake. Daughter Teal and her husband, and son Sky will also be there.

While **Tia Montoya** will spend Thanksgiving with her mother and brother in Maine, **Don Montoya** will spend the holiday here since he is scheduled to work the next day. His favorite Thanksgiving dishes: chili pesto, green chili guacamole and green chili stew.

Goose instead of turkey will be served at **Peg Smith's and Sergio Femenias's** home where they will host friends this Thanksgiving.

Kelly Wallace and husband **Loch Wade** are planning a holiday potluck dinner for all "Wayward Souls." Anyone who wants to join them is cordially invited. Give Kelly a call for details. (7309)

Sue Inman and her sister will do the cooking for parents **Keith and Evalee Gailey** here in Boulder. Their holiday traditions have evolved from singing around the piano to making holiday decorations and playing white elephant Bingo, but the constant ones are working on a jigsaw puzzle while the football enthusiasts watch a game on TV

With lots of root veggies and winter squash in their pantry, **Tom Jerome and Lauren Hatchell** will be looking for some new recipes with which to cook their holiday dinner in town.

Chico Hot Springs, Montana is the holiday destination for **Curtis and Dianne Oberhansly** where they will be meeting up with Curtis's family.

Judi and Larry Davis will be hosting between 8 and 15 guests at their home. Dinner is pretty traditional, although they do make a wild rice stuffing and steamed carrot puddings as part of the fare.

Grant Johnson and **Sue Fearon** claim their only Thanksgiving traditions are overeating and cooking a turkey that's too big. Also, pecan pie is a must. They'll stay home this year

The good news for **Kay and Larry Ripplinger** is that they have some choices as to where to spend Thanksgiving. Since Kay's sister, April, is traveling from Texas to be here with their mother, Bertha, there's a good chance Kay and Larry will stay in Boulder. However, they also have children who want them to come and visit for the holiday.

Caroline Gaudy and Dennis Bertucci will celebrate the holiday on Friday since Caroline will be serving Thanksgiving dinner at the Hell's Backbone Grill on Thursday.

Fay Jepsen is still trying to decide what she'll do. Her many friends and family have provided her with too many options.



If you haven't done so, take a few moments to check out the new "welcome to Boulder" signs at the west overview of town. Written by part-time Calf Creek resident Sandra Murphy, as part of the National Scenic Byway 12 interpretive project, a lot of historical information is packed into the two 3'X2' panels, along with a Scotty Mitchell pastel print and photographs from LeFevre and Haws family collections.

Murphy says, "My aim was to help visitors slow down, tune in, and connect with this landscape by sharing some of its cultural and ecological stories. The process of unearthing those stories through interviews and research was a wonderful one that greatly deepened my appreciation for and love of this place." Allysia Angus (BLM, Escalante) and John Holland (project coordinator, Tropic) were key players in the project, along with Scott Brodie, Boulder liaison.

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