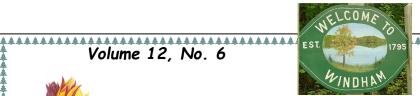
Volume 12, No. 6



********* May-June 2015



Windham News & Notes



HIGHLIGHTS OF TOWN MEETING 2015

by Alison Trowbridge

Town meeting went smoothly with no major surprises. One unusual twist came in the very early part of the meeting when the voters passed a motion to postpone action on Article 2, acceptance of the Town Report prepared by

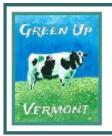
the auditors, until later in the meeting after the town budget presentation. Some residents were concerned with the inclusion in the town accounts of the Windham Woodland Defense Fund.

After Article 11 was voted on, Article 2 came up again and the select board explained about the creation of the Windham Woodland Defense Fund – the town received private donations to challenge wind towers here, and the select board was instructed by lawyers to create the fund. The voters approved Article 2 and accepted the town report.

The following people were elected/re-elected to town positions – Michael McLaine: moderator; Frank Seawright: selectman; Ginny Crittenden: auditor; Ernie Friedli: delinquent tax collector; Jim Scott: grand juror; Michael Simonds: town agent; Alan Partridge: Windham Center Cemetery commissioner; Jeff Riley: West Windham Cemetery commissioner; Eileen Widger: North Windham Cemetery commissioner; Chris Dunkel: library trustee; Antie Ruppert: school director.

The voters approved all requested expenditures: \$428,951 for the town highways, \$65,000 for bituminous retreatment and bridge maintenance, and \$363,333 for the Windham School District. The school's amount was amended to add \$10,000 for its emergency fund. The Windham Fire Company's appropriation was amended to add \$20,000 for new fire gear that the Fire Company plans to purchase, bringing their total approved budget to \$26,846.96.

A slight change in the town's operations came from the approval of Article 11 which makes the postmark of October 31 acceptable for payment of property taxes. Under Article 12, which is to transact any other business which may legally come before this meeting, and as a follow up to Article 2, the voters removed the Windham Woodland Defense Fund from the list of town accounts.



DON'T FORGET GREEN-UP DAY SATURDAY MAY 2 9AM Pick up your bags at **Town Office**

Lunch and Awards at Noon at the Meeting House



SELECT BOARD NEWS

by Mary Boyer, Frank Seawright and Kord Scott

The Select Board uses their first meeting after Town Meeting to make appointments to the long list of volunteer positions. Many of you agreed to serve for another term. We thank you. Please be sure to stop in at the Town Office so Alison can swear you in.

The fourth public hearing of our Town Plan was held by the Windham Regional Commission (WRC). Our plan was considered by the Plan Review Committee and passed on to the full commission with a recommendation for acceptance. At its general meeting in late March, the full commission voted to accept our plan finding it to be in conformance with the regional plan and compatible with plans of nearby towns. This status qualifies us for grant money available for planning purposes and a variety of projects including hazard mitigation.

The WRC is encouraging towns to collaborate in order to reduce expenses and lighten the increasing burden placed on small town officials. They are willing to facilitate that process and recently hosted a "Shared Services" meeting in Townshend attended by representatives of 16 towns in the region. Enthusiasm was high for sharing everything from lister support, to large equipment, to dog catching. Although this is the beginning talking phase, we are eager to see how it rolls out.

In another example of collaboration, Windham has joined Grafton, Rockingham and Westminster in money available for road resurfacing and culvert applying for a grant from The High Meadows Fund. In order to qualify for consideration, the fund requires three or more towns along a common river to apply together. The High Meadows Grant is directed at considering flooding potential along the



entire length of a river rather than town by town. In our case, we worked with town officials from the above named towns, along with several conservation groups and officials from the VT Rivers and Streams Agency. The goal of our work is protection of the Saxton's River corridor from future flooding such as happened during Tropical Storm Irene. Although the amount of grant money is small, it has been exciting to be in conversation with the towns along the entire river and to consider the Saxton's River as a whole and how we impact each other.

Grant availability seems to have been our focus over the last two months. We continue to work with VTrans to help us decide how to best utilize the replacement. It's a slow process, but we have been guided by our local VTrans representative and are grateful for his help.

Looks like our mounds of snow will melt and spring will come, for most of us none too soon.

TICK BITES AND LYME DISEASE

by Marcia Clinton



Deer tick - Adult & nymph on finger nail

Early spring through late fall is when the infected deer tick is responsible for transmitting Lyme disease. Deer ticks acquire the bacteria, Borrelia burgdorferi, when they feed on infected small animals, especially mice.

The best way to prevent Lyme disease is to prevent tick bites. While outdoors avoid high grass and bushy areas as much as possible. Wear long pants and longsleeved shirts to minimize skin exposure to ticks. Tuck your pants into your socks to form a barrier to keep ticks out. Wear light-colored clothing so you can easily see ticks on your clothing. Use effective tick repellents on your skin and on your clothing.

When you come indoors check your body for ticks, and check your children, looking particularly for what may look like nothing more than a new freckle or a speck of dirt. Pay special attention to the head, armpits, and groin area. Showering (continued page 4)

TOWN-WIDE REAPPRAISAL NEARS CONCLUSION

by the Windham Listers

The process of reappraising all properties in Windham has entered its final stage! The Listers want to acknowledge the support of Windham's property owners during the process. With your cooperation, we visited more than 90% of the homes in town. Compared to other towns, this is a high percentage and indicative of Windham's community spirit.



In May, property owners whose property values have either gone up or down will receive a letter regarding the change in their appraisal. This will be most property owners, since we have used a market-based way of evaluation for the reappraisal which is more accurate than the old cost-based system. We will not be able to tell you if your taxes have changed, as that matter falls outside our jurisdiction. However, we can say that a change in your property value does *not* necessarily equate to a similar change in your taxes.

This year, unlike any previous year, you'll be able to download a PDF file with info about your property's appraisal and three similar properties located nearby which have recently sold. You'll be able to compare elements of these properties with your own and even do a "drive by" if you choose. The internet address for the PDF file will be available in May.



WINDHAM NEWS & NOTES

A publication of the Windham Community Organization, published six times a year. Please send donations to the address on the last page.

N&N Team

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Bev Carmichael Mia Clark
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Ellen McDuffie Nancy Tips

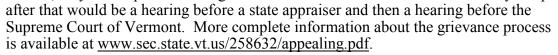
Many thanks to all who contribute. Send articles of around 300 words to the address on the last page or email to: windhamnews@hotmail.com

Next deadline: June 15, 2015

Those who do not agree with the new value of their property will have the right to grieve that value. They may do so in writing or in person by making an appointment for a 15-minute presentation. To make their case, they will need to bring in a recent appraisal of their property, or they can show comparable properties that are valued differently than their appraised value.

If they have not been visited by a representative of Green Mountain Appraisal (which conducted Windham's town-wide reappraisal), they will need to do so before a determination can be made regarding their grievance. Within two weeks, the Listers will mail a letter to those who have grieved with the results of their grievance.

If they are still not satisfied, they can request a hearing before Windham's Board of Civil Authority. Steps





It was nearly five years ago when we Listers first presented the idea of a town-wide, market-based reappraisal to town officials and then received financial support for it at two town meetings. We are pleased with the result, as the new property assessments more accurately reflect all properties' true value. This benefits Windham in many ways, yet perhaps most importantly by assuring all property owners that they were assessed in the most accurate and equitable way possible.

MARK YOUR CALENDARS NOW! The annual Chicken BBQ fundraiser for the Windham Community Organization will be held Saturday, July 18th at 5 PM at the Windham Meeting House; \$10/adult, \$5/child and \$25/family. We also have a raffle showcasing some of "Windham Has Talent". All proceeds benefit Windham residents and surrounding towns. We hope to see you there! Thank you for your support!



FIRE CO. RESPONDS TO CALLS, ORDERS NEW TRUCK, OFFERS GUIDELINES

by Marcia Clinton

Windham Fire Company made the following recent calls:

March 6 - Mutual aid to Chester for a structure fire.

March 12 - Mutual aid to Townshend for a structure fire. 2 responders.

March 17 - Cross Rd. for a chimney fire. 4 responders.

March 20 - Windham Hill Rd. for automatic fire alarm. 2 responders.

April 10 - Hitchcock Hill Rd. for carbon dioxide detector sounding intermittently. 5 fire fighters responded.

At an April meeting the members of the Fire Co. decided and voted for a new 2000 gallon capacity fire truck with specific equipment additions. The order will be put in soon, as it takes up to six months to build and outfit the new truck. Plans are to finance about half of the cost.

With warmer weather, thoughts of spring cleaning inside and outside the home start percolating. While there is snow on the ground, a burn permit is not required. All other times of the year, one must obtain a burn permit before doing any backyard burning. Call either Rick Weitzel at 874-4104 or Ralph Wyman at 875-3373 for the permission slip which is only valid for the specified place and time.

Before burning, clear the ground of all flammable materials for at least 10 feet. Have adequate water and fire tools available in case the fire escapes. Fire tools include a pre-connected garden hose, a shovel, a rake, and a bucket. Don't burn on dry, windy days. An adult must attend the fire until it is completely out.

Items OK to burn are: natural wood which includes timber, logs, boles, trunks, branches, limbs, stumps, and untreated lumber; clean wood pallets; leaves; and brush. Prohibited for burning are: garbage, tires, rubber, plastic, waste oil, asphalt materials, asbestos, pressure-treated wood and plywood. Burning trash and debris is illegal and releases many harmful pollutants including: dioxin, HCB, formaldehyde, hydrogen chloride gas, particulates, and carbon monoxide.

During the winter the Fire Co. responded to a number of chimney fires, all of which occurred from a build-up of creosote because the chimneys or flues had not been cleaned recently. Chimneys should be cleaned and inspected by a certified chimney cleaner at least once a year. Every home built in a wooded area should have a spark arrester on its chimney. It should be constructed of non-flammable, corrosive-resistant material, and the openings in the mesh should be no larger than 1/2-inch in diameter.

Wildfires do occur in Vermont especially in the spring. The loss of home and possessions can be minimized if homeowners take the time and trouble to become aware of safety measures to help protect their homes. Only you can decide if it's worth the effort.

Monthly meetings of the Windham Fire Co. will resume on the first Thursday of the month beginning on May 7th at 6 p.m. New members are always invited.



Deer tick bite

TICK BITES AND LYME DISEASE

(Continued from page2) within a few hours of being outside may also be helpful. Examine your gear and clothing. Put your clothes in the dryer on high heat for an hour to kill any remaining ticks.

Remove ticks promptly from your skin. To do so safely, use a fine-tipped tweezer and firmly grasp the tick close to the skin. Avoid touching the tick with your bare hands. With a steady motion pull straight up until all parts of the tick are removed. Do not be alarmed if the tick's mouthparts stay in the skin. Once the mouthparts are removed from the rest of the tick, it can no longer transmit the Lyme disease bacteria. Wash your hands with soap and water and clean the tick bite also with soap and water.

There are pamphlets with more information available at the Town Office.



Look what we found in the dogs' water bowl this morning, a yellow spotted salamander, about 6" long! Steve and Imme Maurath

WINDHAM SUMMER DAY CAMP

by Cindy Kehoe



The Windham Meeting House will be the site of all kinds of summer fun again this year. I will be back to lead the group in many fun and exciting activities. The dates are July 6-10 and July 13-17. Children three years (who are eager to leave Mom) and older are invited to join us.

The hours are Monday through Thursday from 9 a.m. to 1 p.m. and Fridays from 9 a.m. to 12:30 p.m. The registration fees per week are as follows: \$20 for the first child in a family; \$10 for the second child in the same family; \$ 5 for the third child in the same family. Fees are payable on Monday of each week. All children are welcome to attend. Children can come for a whole week or just a day or two. On Fridays we go swimming and welcome parent help with transportation.

Some of the favorite activities are tie-dying tshirts, building, painting and filling flower boxes, making bead and macramé bracelets and necklaces, gluing and painting popsicle stick creations, scrap wood creations, puppet making, face painting, small projects with fleece, creations from recyclables, playing with bubbles, nature walks and scavenger hunts. and kickball and whiffle ball outside. This summer I hope to make mini-terrariums and sewing or crochet projects. The children make their own nutritious snacks and lunch each day.

If you have any ideas or special projects you might like to share with us, please let me know. Or just join us for a day – the more adults, the more pro-

jects get done. Does anyone have any small wood scraps? The children love to glue and paint their own projects. Any questions? Call me at 874-7028. See you in July!





************ ICE CREAM SOCIAL!

Come celebrate the first day of summer and Fathers' Day with an ice cream sundae, banana split, or other frozen creation, on Sunday, June 21 from 6-8 PM at the Windham Meeting House. Donations are welcome and all proceeds will go toward the Windham Summer Day Camp. There will be a second ice cream social on August 2, same time, same place. Hope to see everyone there!



PROGRAMS AT WEST TOWNSHEND CAFÉ

Submitted by Eric Scott

May 4th- Seed swap 5:00 PM- This is a kid friendly

May 18th- Worm Vermiculture Class 5:00 PM-Come learn about using worms for composting and soil enrichment

June- Every Monday Art Club and Drawing Class at 5:00 PM. Come work together on art or other crafts. Some are outside, and some take place in the cafe. All talent levels are welcome

June 5– Farmers Market Opens 4-7 PM every Fri. Wood Fired Pizza and music every Friday 5-7 PM

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YOUNG STUDENTS LEARN ABOUT FARMING AT MEADOWS BEE FARM

by Gail Wyman



Abe and Rhianna collecting sap

Meadows Bee Farm invited our students to participate in a six-week young farmer internship. It has been going very well. Beth McDonald picks some children up from school, and others are delivered to the farm by parents.

Students have gathered diverse sizes and different colored eggs and understand that different species lay different eggs. They have milked a cow, fed grain to the sheep, walked in the fields in the melting snow, gathered sap, and seen the grow-lab of organic plants. No one has given an excuse to not go, no matter what the weather. They love their hour and a half per week at the farm.

Getting out of the car when they arrive, they are greeted with roosters crowing, the movement of cows, and sheep grazing and waiting for feed. They walk into the upstairs of the barn where the hay is. They have learned where the grain for different animals is kept, what scoops to use, how to water, and where to put the feed for each animal.

Myah likes that there are lots of animals and seeing and listening to the peacocks and turkeys. Lillie says it is important to know about farms and animals and how to take care of them. She especially likes the cows with their big eyes. Lucca, Rihanna and Myah agree that holding the chickens is a favorite. The other Maia likes patting the sheep and holding the chickens. Jake likes herding the sheep to the hay so they can eat. Jack likes watching the others milk the cows. Althea

likes milking the cow and feeding the chickens.

MEADOWS BEE FARM PRODUCES RAW JERSEY MILK

by Leigh Merinoff

The milk from the cows at Meadows Bee Farm is very different from the milk you buy in the grocery store. How is that? In short, it comes from old-fashioned Jersey cows, who are raised differently than modern cows, and their milk is raw, not pasteurized.

Each of our cows produces about 1½ gallons of milk a day, about one-third the amount of a modern cow. This is due to their smaller overall body size, our once daily milking, and the fact we keep calves with their moms for four months, nursing Chicken perching on Sam throughout the day. Our cows are outside much of the day, rotationally grazing on green grass, stored hay, and some grain. These differences increase the milk's quality, its butterfat content,



and its vitamins A, D, E & K. Our cows are never given antibiotics or growth hormones. They have a long and healthy life – Firefly our oldest Jersey is now 11 and expected to calf this spring.

Raw milk is much more stable than pasteurized milk, and when kept at room temperature, it clabbers, becoming a delicious soft cheese, mild and very tasty. I once left a small mason jar of milk out on the counter the entire summer and ate the resulting mild farmer's cheese in the fall. Pasteurized milk has a very brief shelf life and will putrefy quickly at room temperature, becoming smelly and dangerous to drink.

Today with refrigeration, this isn't that important, but for the hobbyist cheesemaker, the raw milk from small heritage breed cows has once again become of interest as it makes a superior cheese, yogurt, and kefir.

I am happy to give anyone a tour of our small dairy at Meadows Bee Farm, and I look forward to a longer discussion about our raw milk. Also, you can check out www.westonaprice.org for info on the Campaign for Raw Milk and the nutrition from small raw dairy cows.

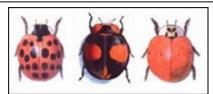
Althea prepping jars

LADIES SERVE AS BOTHERSOME HELPERS

by Mary McCoy

I have always loved cute, little ladybugs. When I was a kid in the city, I didn't see them often, and when I did, I was sure they brought good luck, like people said. I even chanted about them: "Ladybug, ladybug, fly away home...." Now in Windham, I appreciate the vast numbers of them in our garden and orchard.

But when winter approaches, ladybugs seek protection beneath our clapboards and in our attic. Then on sunny days, they crawl into our rooms through tiny passageways we can't find. They congregate by the dozens on our windows to warm themselves. Individuals venture forth – I've found them on my coffee cup, in my shower, and once even in bed with me. So I've become less enamored of them, to the point that I suck up their gatherings with the vacuum cleaner.



Ladybug invaders



Ladybug natives

These ladybugs aren't even "our" ladybugs. They're Asian lady beetles, among 450 kinds of ladybugs now in North America. They were brought here because they love to eat aphids. But being non-native, they have no natural predators, and they repel our birds and other possible predators by giving off an unpleasant smell and taste. They also leave a yellow stain when crushed by people to tell us, "Don't mess with me." Thus, the Asian ladies have flourished and forced the decline of our natives.

I've looked to make sure the ones I eliminate are not natives. Most indigenous ladybugs are bright red and more oval than round. The non-natives are round and can be orange, yellow, tan, or faded red. Natives now are so few that there's a Lost Ladybug organization requesting volunteers to take photos of ladybugs to determine how bad the situation is.

Ladybugs, wherever they're from, do a lot of good when they are not in your house being a bother. Besides aphids, they eat spider mites, mealybugs, potato bugs, and many other pests. They are used to rescue hemlocks from the woolly adelgid, a tiny insect that has already destroyed tens of thousands of acres of Eastern and Canadian hemlock. The ladybug larvae does much of the pest control. I saw one under a microscope once, and it was a mean looking critter. The larva only live 10 to 15 days, but during that time, they eat around 150 aphids

I read that adult ladybugs live four to seven weeks, but another source said up to three years. I've found it easier to do away with them when I think they only live four weeks. I also remind myself that they will bite people if they are hungry and disturbed, causing an allergic reaction in some folks. That allows me to dislike them enough to take the vacuum to them.



Ladybug larva and aphids

But once the weather warms and they go outside, I love the little guys again. One adult will eat up to 90 aphids a day and over 5,000 aphids in her lifetime. They also serve as pollinators as they fly tree to tree and plant to plant looking for smaller insects to eat. They truly do bring good luck for a big harvest.

So now that my thoughts are turning away from keeping a clean and comfortable home and toward growing vegetables and fruits, I worry that I've destroyed too many. My husband assures me there are plenty left to do their job, but I wonder – what would our world be like without these helpful nuisances.



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WINDHAM HAS TALENT: CHRIS FISHER

by Imme Maurath

Chris Fisher is one of Windham's many talented photographers. You may have attended one of his slide shows of places he's visited with his wife Diane. Not only are his photos beautiful, he always has a good story to tell with them.

So Chris, I get the feeling you love to travel all around the world because of your passion to photograph, more than the actual traveling? Is this accurate?

We started traveling overseas back in 1972 when we took seven weeks of a summer and traveled all over Europe on a Eurail Pass with our Arthur Frommer book of Europe on \$10 a day. That was really the first photography I had done, but I really enjoyed it. It provided a way to share our experiences with other people -- and everything we were seeing was just so interesting. Over the years we continued to trav-



el during the summer to Europe, England, France, Holland, Greece and Nova Scotia. And photography continued to be a big part of it.

Of course back then, you were shooting slides, and you had to take all your film along with you. I gradually worked up to taking about 60 rolls of film on a four-week trip. That was a big trip expense as well. Now, with digital photography you can be so much more relaxed about shooting. On our recent Africa trip which was only 13 days on the ground, I shot the equivalent of 126 rolls of film, and it didn't cost me a penny!

You asked about "why" we travel, and I think it's not just to photograph. We enjoy seeing what a varied world we live on, and photography is just a way to share that interest with others. After we retired, we became more serious about birding, and that has driven a lot of our travels in recent years. We've also done a lot more travel in the United States since we had done a lot of the European travel back in the 70's and 80's. But the birds have also taken us to Central America, Ecuador and Africa.

What are some of your favorite subjects?

When we're traveling, I enjoy all kinds of subjects -- whatever makes an interesting picture. If we're in a city, I like taking people, architecture and market places. But if we're in a national park, I enjoy grand scenics, as well as nature close-ups. A close-up of a leaf on the water can make a fascinating subject. Of course birds are one of the things I especially enjoy, but they're probably the hardest thing there is to photograph. Most of them are small, and they don't sit still at all. Just as you focus on them, they're gone.

While I enjoy printing and sharing individual pictures, I think what I enjoy the most is taking a set of pictures and turning them into a show. That takes a lot of time, often more than a hundred hours, but in the end, you have a unique way of sharing experiences with other people, and for me, that's the whole point of taking pictures.

How long have you owned a camera?

Since about 1970. I think the one I took to Europe was a Honeywell Pentax Spotmatic. It was very exciting because it had the light meter built in, and as you adjusted the shutter speed and aperture all you had to do was get the little needle in the middle! And it also had the Pentax universal screw mount, and there were so many different lenses made with that mount that you could do almost anything! It came with a 55mm lens because that saw things about the same way your eye did.

We know you have a fancy camera, but what would you recommend for us amateurs?

Actually, you might be surprised. The camera that I used for most of my bird and animal photography on the Africa trip was my Panasonic FZ200. That's an amazing little camera that has a very wide zoom range (24-600mm optical) and an extremely good Leica lens that is F2.8 throughout the entire range. For folks who know about cameras, they will be impressed, and for everyone else, just know that's really cool. It also takes high speed movies at 240 frames/second, which can make it fun to film a hummingbird. This camera currently only costs about \$450. It's a very versatile camera, and a lot of my friends have bought it and enjoyed using it. I do have a second camera which is a bit fancier, but I use it for my HDR (high dynamic range) photography when I'm doing flowers, nature close-ups and scenics.

We know you were born with an eye for this, but are you self-taught or have you taken some classes as well? I don't know about being born with an eye for it, but I have learned a lot over the years. Like anything, the best way to learn is to just get in there and do it. If you can, it's great to join a local camera club. This lets you see what other people are doing and gives you a place to ask questions and exchange ideas. (Continued on next page)

WINDHAM HAS TALENT: CHRIS FISHER (Continued)

We're also fortunate in New England, to have one of the best photographic conferences in the country quite nearby. Every summer, in Amherst, Massachusetts at the University of Massachusetts, the New England Camera Club Conference (NECCC) takes place the second or third weekend in July. It's three days with speakers on all different subjects from all over the country. You are immersed in top quality photography, and the cost is quite reasonable. This year it's July 17-19, and it will cost less than \$200. There are probably about 50 speakers as well as 10-15 showcase shows where you can enjoy amazing shows put together by some of the country's best photographers. These are the places I've learned from over the years.

And how about some tips?

Well, your timing on that question is perfect. A friend wrote just the other day and asked the same question because she was going on a trip to Asia. I tried to put together a very short set of things to think about that can greatly improve your pictures.

THOUGHTS ON TRAVEL PHOTOGRAPHY

By Chris Fisher

Scenics

- 1. Don't put the horizon line in the center. About 1/3 up or 2/3 up works much better.
- 2. Don't put the center of interest (like a mountain or a setting sun) in the center. Move it to one side or the other (about 2/3 to the right works better because our eye tends to move left to right through a picture -- just like when we read).
- 3. Pay attention to whether the horizon line is straight -- tilted horizons drive people crazy!

People

- 1. Put people's heads close to the top of a picture, not in the middle. The middle leaves you with half a picture above their heads that's empty, uninteresting space.
- 2. Move in close if it's the person you're interested in. If you want them against the background, then move back, but put the person to the right side so they are not blocking the background.
- 3. Have them either (a) look right at the camera or (b) do something interesting.

Close-ups

Close-ups can be really interesting, showing the little details of your trip. Move in close so you show off the color and detail. Good subjects for close-ups include:

- 1. Market places--fruit, meats, vegetables, trays of jewelry, crafts etc.
- 2. Architectural details on buildings, or doorways, or just the altar in a church
- 3. Nature subjects like flowers (natural or plantings)

General

- 1. Try to fill your frame with the subject. Subjects that fill the frame always have the most impact.
- 2. Here's a biggie -- remember to look not just at your subject, but also at what's around your subject. If there's a light pole coming out of a person's head, move to the side. Often moving a few steps one way or the other can make a big difference. In addition to watching for what's in the background, also look at what's in the foreground. Does it add to the picture or detract?
- 3. Don't take all your pictures just standing up. Change your point of view -- get down low (I know that's harder at our age) or walk a few extra steps to get up above and shoot down.
- 4. Take more than one picture of a subject. There are lots of different ways to look at a subject -- try it from different angles -- move around it.



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A SAMPLING OF FARMERS' MARKETS



BRATTLEBORO FARMERS' MARKET-OPENS MAY 2, Sat 9-2, Rt. 9 near the covered bridge; Tues 10-2 Whetstone Pathway lower Main Street; no dogs; May 16 Kids Day: 802-254-8885

DORSET FARMERS' MARKET—

OPENS MAY 10, Sun 10-2, Rt. 30 outdoors at H.N. Williams; rain or shine; 802-353-9656

JAMAICA FARMERS' MARKET—OPENS JULY, Sun 11-2, Main Street, 874-4151

LUDLOW FARMERS' MARKET, INC.—OPENS MAY 22, Fri 4-7, front lawn of Okemo Mountain School, Main Street, 802-734-3829

Manchester Farmers' Market at Adams Park—

OPENS MAY 29, Thurs 3-6; rain or shine; Rt. 7A Manchester Center; mfmvermont@gmail.com

TOWNSHEND FARMERS' MARKET AT WEST TOWNSHEND COUNTRY STORE—OPENS JUNE 5, Fri 4-7, Rt. 30, West Townshend, rain location is in white church next door; 874-4800

WEST RIVER FARMERS' MARKET—OPENS MAY 23, Sat 9-1, Junction of Rt. 100 and Rt. 11, Londonderry, no pets, 875-5004

TOWN EMAIL LIST

The Town Clerk is establishing a Town Email List to send out important messages, reminders and emergency information. Please consider submitting your address. Your information will not be shared.

Please call the Town Office at 874-4211 or email Alison at windham.town@gmail.com.

WARNING!



It's time to take in your bird feeders! The bears are hungry, and they find an easy meal at your feeders. Vermont fines

anyone whose bird feeder causes a bear to be killed because they have become a danger or nuisance. Take in the seed and hang out your hummingbird feeders instead. They should be arriving next week!

Pappardelle with Fiddlehead Ferns Adapted from Fine Cooking by Mary Boyer

If you want to do something special with early spring vegetables, you will like this recipe.



- 2 T sherry vinegar
- 1 T extra virgin olive
- 1 T minced garlic salt and pepper 12 oz. pappardelle
- 2 T unsalted butter

Cook the pasta according to package directions until al dente. Drain and transfer to large bowl. While pasta is cooking, make dressing: Combine vinegar, olive oil, 1 tsp garlic, ½ tsp salt and 1/4 tsp pepper. Add dressing to pasta, toss to coat and set aside.

In a 12-inch skillet, combine 1 T olive oil and 1 T butter over medium high heat until butter is melted. Add the carrots, ferns, and onions and cook until the carrots and fiddleheads are crisp tender,

- 2 T olive oil
- 1 c carrots, cut into thin diagonal slices
- 1 c fiddleheads
- ½ c diced red onion
- 1 c snap peas, cut on diagonal into 1inch pieces

about 4 minutes. Add the snap peas and cook until bright green, about 1 minute more. Transfer the vegetables to the bowl with the pasta.

In the same pan, add the remaining butter and olive oil, and heat over medium heat until the butter melts. Add the shallots, celery seed, and a generous pinch of cayenne, and cook until the shallots are translucent, about 2 minutes. Add the remaining 2 tsp garlic, and cook for another 15 seconds. Add the chicken broth and

3 T finely chopped shallots ½ tsp celery seed cayenne pepper to taste 2 c low sodium chicken broth 3 oz. mascarpone, at room temperature 1/4 c chopped fresh dill 1 c spring greens

bring to a boil, cook until reduced by half, about 5 minutes. Lower the heat to medium low and whisk in the mascarpone, whisking until the cheese is dissolved into the broth. Continue to cook until slightly thickened, about 2 minutes more.

Return pasta and veggies to the skillet and cook until heated through, about 2 minutes. Add the dill and toss to coat. Season to taste with salt and pepper. Toss with the greens and serve immediately.



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ELECTRONICS COLLECTION EVENT

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WHAT TO BRING:

Any substance with a label that says: *Caustic *Toxic *Corrosive *Poison *Combustible *Warning *Danger *Caution BOTH LATEX and OIL BASED PAINT will be collected For information call 824-3306

GRACE COTTAGE HOSPITAL SUMMER EVENTS 2015

by C. J. King

May 9, Grace Cottage Hospital "Spring Into Health" 5K. 8:30 AM start at the Townshend Common, rain or shine. All participants will be timed. Free Fun Run for kids at 9:15 AM. Register by May 7th for only \$15/adult and \$10/child. After May 7th, \$20/adult, \$10/child. Register online at www.gracecottage.org/events through May 7th or at the event.

June 13, "Tee It Up for Health" Golf Benefit for Grace Cottage Hospital. Tournament starts at 1 PM at The Hermitage Club at Haystack Mountain, Wilmington; lunch & dinner included. A great round of golf in a spectacular setting. \$150/golfer. Register online at www.gracecottage.org/events.

July 11, Tour de Grace Bicycle Rally benefits Grace Cottage Hospital. Start 8-10 AM. A beautiful, scenic ride, fun for all ages, from Stratton Base Lodge Parking Lot to Grace Cottage Hospital, Townshend. Transportation back to Stratton provided. Helmet required; dirt road tires strongly recommended. \$25 in advance; \$30 after July 8th. Register online at www.gracecottage.org/events or at the Stratton parking lot.

August 1, Grace Cottage Hospital Fair Day, 9 AM to 6 PM on the Townshend Common. All-day auction, bargain booths, Bingo, Baby Parade for those born at Grace Cottage, carriage and pony rides, face painting, food, games, entertainment, chicken barbecue dinner, live music, and more.

Town Contacts:

Town Office: Alison Trowbridge, Town Clerk; phone: 874-4211, email: windham.town@gmail.com Town Treasurer: Peter Chamberlain; phone: 874-4211, email: windham.towntreasurer@gmail.com

Town Garage: Bill Roberts and Josh Dryden; phone: 874-7025

Town Listers: Michael Simonds, chair; phone: 874-4790, email: michael@windhamcountryhouse.com

Select Board: Mary Boyer, chair; phone: 875-5242, email: mfb@yermontel.net

School Board: Beth McDonald; phone: 874-4015, email: 219woodburn@gmail.com

Windham Community Organization: Ellen McDuffie; phone: 874-8183, email: eflockwood@aol.com

Windham Volunteer Fire and Rescue: phone: 875-5332

STRONG LIVING AT THE MEETING HOUSE Mon. and Thurs., 10 AM Bone building, muscle strengthening, stretching, balancing. All levels welcome in all classes. More information: Mary Boyer, 875-5242 or Ginny Crittenden, 874-4049.

HOW CAN WE HELP?

Do you need a ride to the doctor's or dentist's office or a trip to the grocery store? Are you a caregiver who could use a short break? Do you need someone to stay with your loved one while you run errands?
People from Windham Congregational Church are willing
to help. Please call 874-4428.



Windham News & Notes 5976 Windham Hill Road Windham, VT 05359

Windham News & Notes welcomes submissions. Send articles of about 300 words to the Editor at the above address or by email to: windhamnews@hotmail.com

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REGULAR MEETINGS & SCHEDULES

Town Clerk: 874-4211 Mondays 12-6; Tuesdays 8-1; Thursdays 12-3. Third Sat. of month 9-12. 874-4211 Select Board: Mondays: May 4 & 18 and June 1 & 15 at 6:30 pm at the Town Office. Open meetings. School Board: Elementary School at 4:00 pm, May 4 and June 1. Open meetings.



Windham Community
Organization
Wednesday, May 27, & June
24 at 7 pm at the Meeting
House. Everyone is invited.
Call Ellen McDuffie for info.
874-8183.

Planning and Zoning: 2nd Wednesdays, of the month: May 13 and June 10 at 6 pm at the Town Office.

Windham Congregational Church (UCC) Sundays: Worship Services at 9:30 am. Library: Wednesdays, 3-5 pm Book Group: 1st Wednesday May 6 and June 3 at the Meeting House during library hours.

Valley Bible Church: Sundays: Sunday School, 9:55 am; Morning Worship, 11 a.m.; Potluck, 12:10 pm; Sun. Afternoon Service, 1:10 pm. Tuesdays: Bible study/Prayer, 7 pm.

Volunteer Fire Company: 1st Thursday: May 7 and June 4 at 6 pm at the Firehouse. Heavy refreshments served.

Listers: Wednesdays, 9 am- noon at the Town Office.

SAVE THE DATES

May 2: GREEN UP DAY
July 18: WCO CHICKEN BBQ

August 1: GRACE COTTAGE HOSPITAL FAIR DAY
August 3: Neighborhood Connections CHOCOLATE FEST

