

Camptonville Community COURIER



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CCP Sends Thanks

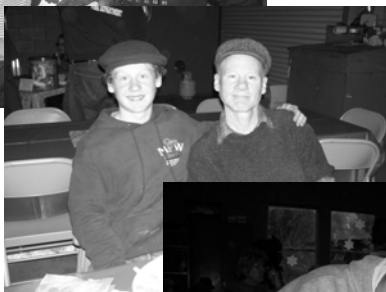
The staff and board of the Camptonville Community Partnership would like to thank everyone who came out to support us and show the "pioneer spirit" of Camptonville. Due to the loss of power and the rainy/snowy weather, Chief Mark

Jokerst and Captain Jim Esry came to the rescue and hooked up a generator to allow the fun to begin. Susan DeLisle and her team of merry leprechauns served up a scrumptious St. Patrick's corned beef and cabbage dinner for all to enjoy. Once again, the dessert auction was filled with a

competitive spirit and lots of laughter, followed by many sharing their winnings all around. We, as all small nonprofits, are struggling to keep our doors open to you, the public, in order that you may have access to the internet, copy and fax

machines, and referrals to outside resources. It is heartwarming when we host an event and you come to support us. We were able to net approximately \$1180!

Thank you so much,
Camptonville.
—Rita Ortega



Bullards Bar/FERC Update

Right now, Yuba County Water Agency is developing a plan to determine how Bullards Bar Reservoir will be managed for the next 30 to 50 years after the existing license expires in 2016. We in Camptonville are contributors in creating this plan.

At a meeting March 15 at C'ville school, Camptonville Community Partnership (CCP) brought together 30 Camptonville community members with representatives from the Yuba County Water Agency (YCWA), YCWA's consultants for the relicensing of the Bullards Bar Project, and members of the U.S. Forest Service (USFS).

The long, complicated, and expensive (fifteen plus million dollars) process of relicensing Bullards Bar began in 2007 and is scheduled for completion in 2016. Beginning in 2010, studies were developed by many interested government, private, and public groups on a broad range of subjects including environmental, historical, and recreational issues. These studies will continue through the next two years. They include fact finding, research in the field, and surveys of people who use Bullards Bar. The purpose is to evaluate the status of many elements associated with Bullards Bar. New values and responsibilities will be determined from the studies. For more details visit the YCWA relicensing web site at: <http://www.ycwa-relicensing.com> or call YCWA at 741.6278.

You, as a Camptonville resident, have the opportunity to give your input in two ways. You may be approached to fill out a survey when you are at Bullards this year. Representatives from YCWA's consulting group will do random visitor surveys at campgrounds, trailheads, boat ramps and parking lots during the week and some weekends. Or, you can sign up to join one of two focus groups for just Camptonville. The focus groups will get our local input on how Bullards is used. You can sign up by calling the CCP Resource Center at 288.9355.

YCWA and the USFS representatives said they are discussing an Entrance and Use fee for Cottage Creek and Dark Day facilities along with an increase in camping fees at New Bullards Bar. The concept for an Entrance and Use fee is to charge a daily per car fee for a car and a separate Friday through Sunday fee for a boat trailer from Memorial weekend through Labor Day weekend. Most similar reservoirs throughout California have fees to offset the expense of developing and maintaining the facilities used. YCWA is willing to meet with Camptonville residents about these fees before they are considered for adoption at a YCWA board meeting. Also, YCWA is developing a plan to establish boat inspections to meet requirements by the

Department of Fish and Game to counter invasive Quagga and Zebra mussels that have infected other lakes and reservoirs in southern California and Nevada. Boat inspection fees would be initiated for inspections to prevent the introduction of invasive species to Bullards Bar. Check the February Courier for more details: <http://www.camptonville.com/CourierArchives/feb2012web.pdf>

—Dick DicKard and Curt Aikens

Yuba River Ranger District Update

Happy Spring! All campgrounds are in winter status, which means no services and no fees. For up to date information on the status of the snow trail system feel free to call the ranger station, 530.478.6253. We have plenty of free Winter Recreation maps to help you enjoy some winter fun.

Fishing in Sierra County Rivers and streams closed on November 15, 2011. Fishing in the lakes and reservoirs is open year round. Brochures are available at the ranger station.

The Forest Service's fire crews will be continuing pile burning, weather dependent, in the Pendola area. If you have any questions or concerns regarding this matter, please feel free to contact Kaari Carpenter or Travis Thane at 530.478.6253.

Burn permits are no longer required for debris burning. You do still need to check with the Department of Air Quality for burn day status.

During business hours:

Call the Yuba River Ranger Station for burn status.
Yuba River Ranger District 288.3231

After hours or on weekends:

Call the appropriate number for the county where you will be burning.

Sierra County 289.3662

Nevada County 274.7928

Yuba County 741.6299

Fuel wood season has come to a close on the entire Tahoe National Forest until May 2012.

—Annie Prout-Garcia



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School Wellness Policy Update

Camptonville Community Partnership's county-wide School Wellness Policy workshops are scheduled to begin in May 2012. Recent federal legislation, in response to the country's growing obesity epidemic, (2010 Healthy Hunger Free Kids Act), has led CCP's Advocacy staff to meet with School District Superintendents during February, March, and on into April to explain the value of this endeavor. The project (funded through Healthy Eating Active Living Collaborative and Sutter Medical Foundation) will bring community partners and teams from all our school districts under one roof to share best practices, discover new methods, and develop community support for a deepening commitment to student health and wellness. Each participating school district in Yuba County will understand the link between School Wellness Policies and increased health outcomes for youth. At the workshops participants will have the opportunity and obligation to refine their individual School Wellness Policies to reflect actions that will support students eating healthier foods and being more physically active. School District Board members, school staff, and involved community members will be educated on the components of a healthy school environment as outlined in the Model Wellness Policy Guide. Tools from California's Project LEAN, USDA's Team Nutrition, and effectiveness data for both these programs will comprise the balance of the curriculum. In March of this year, CCP authored a new proposal to health foundations to continue this venture one step further. If funded (We will find out in May.) we will be able to work one-on-one with some of the local schools as they develop partnerships, resources, and networks of community support to raise health awareness and activity in Yuba County. We will continue to provide updates. For more information, contact Cathy or Wendy at the Camptonville Resource Center, 288.9355.—*Cathy LeBlanc*



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Tough Times for 1, 2, 3 Grow

1, 2, 3 Grow is facing a dire challenge—we have no funding committed to run our program after June 30th, 2012. We have very well-trained staff, but have not located replacement grant funding to pay their salaries or provide a supply budget. We will continue to operate through this school year on grant funding that must be expended by June. The CCP Board of Directors will be discussing various options at their next regular meeting on April 2nd, 2012 from 6 to 8pm.

Our parent participation school readiness program has served the Camptonville community since 2001, providing free classes for two age groups that ensure children will be ready to enter kindergarten. We have worked closely with Camptonville Elementary, First Five Yuba, First Five Sierra and UC Cooperative Extension to ensure that our program provides a high-quality, developmentally appropriate curriculum. Please think about what you can do to help keep a school readiness program in our community! Call us at 288.9355, or email to birdsong@eville.k12.ca.us, or attend the Board meeting and bring your ideas and energy.—*Birdsong Sundstrom*

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Obesity the Elephant in the Room

At the *Network for Healthy California* statewide health conference, held on March 5-6, 2012, the emphasis was on the power of community. Since government and foundation funding has decreased astronomically, grass roots community partnerships are once again being recognized as vital forces for strengthening a healthy community.

Poverty and obesity go hand-in-hand. Forty percent of our country is overweight or obese. State Health and Human Services Director Will Lightbourne informed us that California's \$140 million Snap-ED Program did not reach 53% of those eligible for CalFresh (formerly food stamps). The state has responded by streamlining requirements so as to allow online or telephone applications. It is no longer necessary to appear in person to receive benefits.

Allen Ng, Administrator Food and Nutrition Services Western Region of the USDA, stated that California has the best nutrition education program in the country. The feds have released funding under the Healthy Hunger Free Kids Act to help reduce obesity. Details will be available March 31, 2012.

Dr. Anthony Iton, Alameda County HHS Director, spoke of vast studies documenting the impacts on health of where you live. It's a big story encompassing bias and personal beliefs about low-income people. He asks, "Does your zipcode matter more than your genetic code?" Dr. Iton showed us how where you live is directly linked to how long you live. His main point, however, was that our national health model is built on downstream activities, treating health as an outcome of individual choice, when what really makes the difference is what happens upstream. For example, what factors are in place, before a child is born, that support health and happiness? Health is political in the struggle over the allocation of precious social goods, like parks, grocery stores, bike trails etc. We can all help through participating in the process; there are no silver bullets. We, and our politicians, all need to be educated and engaged over the long term, and to think holistically.

We must let our decision makers know that to build healthy neighborhoods we need their support, through drafting policies that reflect social determinants for a healthier society. I hope you are interested and will contact me at 288.9355 or cathy.marie17@gmail.com. You may also check these websites:

www.sierrahealth.org/ www.calendow.org/ or www.healthedcouncil.org/—Cathy LeBlanc

For the complete article see:
<http://camptonville.com/courier/1000wordsarticle1.pdf>

In the Sticks Productions

The theatrical premiere of Elzeard Rapp's *Hero Factory* is a web show about a school for superheroes that has been taken over by a corporation. This live action comedy, created with local talent, has been produced and shot entirely in Nevada County. Come in support of your Arts community; meet the cast and creators; and help us celebrate our premiere!

Date: Tuesday April 24 • Time: 8pm • Admission: Free
Location: The Nevada Theatre • 401 Broad Street
Nevada City • Phone 265.6161—*Elzeard Rapp*



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Frog Song

As rain fills my pond,
frogs fill the air with songs of longing,
ancient chants to the beloved.

Which one is the prince?
She listens from the moss-covered rock,
then slips into the water.

—*Shirley DicKard*



Promising Employment Training

Yuba County One-Stop received notice February 24, 2012, that nearly a million dollars will be available to local job agencies in Yuba County and three adjacent counties, as part of the Support Training and Re-employment Relocation Services Program (Yuba's unemployment rate sits at 17.3% with 24% of our children living in poverty). I called One Stop Director, Patti Clari, for some answers as to how this new funding may benefit individuals in our rural foothills area. I learned of existing and potential opportunities for unemployed and under-employed residents, including plans for training tailored specifically to upgrade skills for unemployed professionals. When I asked if any of this funding was destined for the foothills I was told, "All employment programs are available to all Yuba County residents and all those programs take place in Marysville." She said, "if people can get to Marysville, we will see how we can assist them." I explained that getting to Marysville from the foothills entails a 100-mile round trip, daily. We spoke a bit longer and while Patti was sympathetic, still, she told me, "You have to get to Marysville." I left her knowing that just doesn't work for the foothills. And just so you know, I'm taking "no" as their opening offer. Call the Camptonville Resource Center and ask for Cathy (to learn more) 288.9355.—*Cathy LeBlanc*



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Chief's Report

Last month, in the midst of a prolonged drought, I bemoaned the dryness and urged all to get busy with their "fire-safe" yard work. And then it started raining. You see, it works! Mention "fire-safe" and things start happening.

I'm making a pitch this month for the Camptonville Prepared! organization. This is a new group made up of Camptonville people who have organized to help us respond to and recover from a future disaster. The group, headed by Judy Morris, has evolved out of the 2010 Bullards Fire. At that time it became clear to many that in the first 24, or more, hours following a disaster like a big fire, we are pretty much on our own. Moreover, we need to be better prepared to help ourselves, and each other, in such times. Camptonville Prepared! exists to get that work going. Here is a little history ...

During the early hours of the Bullards Fire, residents on Moonshine Road were being told to evacuate their homes. The fire originated below the dam and had raced up both sides of the canyon. Winds were not steady, and there was no predicting the path of the fire, so evacuation recommendations were being delivered. Moonshine residents were told to seek shelter at the Camptonville School, where a Red Cross center was being established. Meanwhile, Red Cross folks were in route from Marysville, headed up Marysville Road to Camptonville. When the Red Cross people reached the Dam, they were turned back, on account of the fire danger on Marysville Road. Meanwhile, someone somewhere decided that since there was no one coming to the Red Cross shelter at the school there was no need for a shelter. So, the Red Cross folks were told to go home. Meanwhile, several families were headed to the school seeking shelter, only to be told that there was no shelter. A classic emergency going from bad to worse ... Luckily for everyone, the fire headed north and Moonshine Road was re-opened.

But it was and is disturbing that things could go so wrong. While we rely on county Emergency Services personnel to mobilize on our behalf, even bring in FEMA (god forbid!) when needed, the Bullards Fire showed us that the "system" can be unreliable. I think this is because critical decisions are being made by people who aren't present to see what is happening, so there is a communication breakdown.

So what is being done? Camptonville Prepared! is taking the bull by the horns. The basic premise is this: help may be on the way, but we're going to assume it is days away. Therefore, we're going to need to have stored emergency supplies and to have designated

shelters, right in Camptonville, that are ready on a moment's notice. When the white hats arrive, we'll let them take over, but no one gets turned away from a shelter that should be opened but is not. Camptonville Prepared! is getting the Camptonville School and the Masonic Lodge certified as Red Cross shelters. Community members are being trained and certified as Red Cross volunteers, and storage sites are being identified for stockpiling supplies. An automated phone tree is being developed so YOU can be notified during an emergency, but YOU need to give Camptonville Prepared! your permission! A liaison between Camptonville Fire and Camptonville Prepared! is being established so that we can easily assist each other during an emergency.

Just to show you an example of community-in-action: back in December a vehicle careened into the phone lines in Grass Valley and took out the entire 911 system for Nevada, Yuba, and Sierra Counties. This meant if you needed 911 help you were out of luck. I called Camptonville Prepared! and asked them to call everyone they could to give everyone a set of numbers to call if they needed help. Within an hour we had our own 911 system in place, with redundant numbers in case something went wrong, again.

I'm really proud of Camptonville Prepared! for taking on this task; it's big and important. They do need help and volunteers to make it work. The group is meeting monthly; come by and check them out. Their next meeting is on April 18th at 6:30pm, at the Camptonville Firehouse, for more info call Judy at 288.1228.

—Mark Jokerst, CVFD Chief

Remember ... YOYO72

You're On Your Own for the first 72 hours

OOPS! Whether it was a recurring flu from the Avīci hell, leprechauns in the computer, or simply (umm) human error, the responsibility for typos last month was all mine. Deepest apologies!—Ed.

CRAIG ROBERTSON
GENERAL MANAGER

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Many Hands Make Light Work

This old cliché turned out to be true at our cemetery on Saturday, March 10th. Twenty-three people showed up for the annual spring cleanup. The weather was perfect, and it was even a burn day. The place was transformed; new friends were made; and old acquaintances were renewed as folks, young and old,

came together to support one of Camptonville's historic, idyllic, and special places.

Laughter was heard and stories were shared as we worked side by side caring for our beautiful cemetery. Safety was maintained by our fire department, and snacks were enjoyed. It was a delight to be a part of such a demonstration of community.

—Rod Bondurant and Rochelle Bell

① Mark

③ Cliff, Tonie

⑤ Amanda, Luis

⑦ Connor, Chris

② Mark, Connor

④ Keith, Brian

⑥ Keith, Bill, Barbara, Kendra, Robert

⑧ Carolyn, Denise





THE HISTORY WINDOW

In 2007, I received on behalf of the Camptonville Historical Society a notebook of Camptonville census forms from 1860 compiled by Jan Jero. I forgot about it until a recent power outage gave me some unexpected free time. The following is a summary of some of the information I found on the forms. I can't claim anything like total accuracy (some forms are hard to read, and my counts could be off), but I think this is a reasonable snapshot of town in June of 1860.

There were about 980 residents, and 861 of them were male, 119 female. Forty-six of the males and 44 of the females were under the age of 15. There were 277 "families" in 370 "dwellings." "Families" meant groups of people living at the same address. I'm not sure what was considered a "dwelling." Often, several miners lived together in one household with others from their home state or country. Ninety-six of the 370 dwellings were unoccupied; of those, 27 were in Camptonville and 29 at Young's Hill, described by the census taker as "a mining town which is going down."

Approximately 695 individuals listed themselves as miners. There were 21 farmers, 13 lumbermen, 11 hotel keepers, 11 merchants, eight butchers, and five saloon keepers. There were also two shoemakers, two packers, one lawyer, one doctor, one artist, and one washerwoman (who was probably very busy).

Some of those who came to the gold fields struck it rich. The four wealthiest people in town were miners. Stephen Spencer from Missouri and Hartwell Pratt from Illinois claimed personal property valued at \$30,000 each; two other miners, N.A. Wilson (also from Missouri) and Phillip Arnold of Kentucky, claimed \$16,000 and \$15,000. Merchant William R. Findley, born in Ireland, had \$12,000. Two butchers, James Clifford of Ohio and Hugh Sharkland of Ireland, claimed personal wealth of \$9,000 and \$8,000 respectively. The richest woman in town was Effie Cornell, a housekeeper from Rhode Island, with \$4,500. Before he became famous as an inventor, Lester Pelton came from Ohio and worked as a miner in the summer of 1860, listing his assets at \$1,000.

Many states and countries were represented among the residents of Camptonville in 1860. About 283 came from China; all of these were men, mostly miners. Of the residents born outside the U.S. most were originally from Ireland, France, and England. Others came from Germany, Chile, Denmark, Holland, Mexico, Norway, Sweden, Scotland, Canada, and Wales. Of residents born in the United States, the majority came from Maine, Ohio and New York.

—Stephanie Korney © 2012

Parent Club

A commonly asked question is, "Where exactly does the money that the Parents Club raises go?" The primary goal is to directly benefit the students, be it for classroom supplies, field trips, assemblies, or extracurricular activities. We routinely urge the faculty of Camptonville Elementary to lean on us when they are need of financial support or volunteers. In these times of budget woes, the Parents Club believes it is important to keep the students from feeling the effects of the financial cuts as much as possible.

Our long term goals include providing more after school activities, field trips, and classroom programs. In the immediate future, the Parents Club is planning to have the Cap City BMX Stunt Team perform an assembly to recognize May as Bike Month, and to promote bicycle safety. On Sunday May 20th, the Parents Club will host a Bicycle Rodeo where kids can learn how to tune up their ride, ride safely, and enjoy a variety of courses to ride. Detailed information on this event will be in the next edition of the Courier.

The Camptonville Cougars have a new Spirit Squad. The Parents Club was delighted to be able to provide pompoms for the Spirit Squad to ramp up their cheers, and recently saw them in action at April's Awards Assembly. Go Cougars!

We are currently working with Superintendent Sandy Ross to further implement our Parent Club ideas. If you have input or would like to become involved with the Parent Club please talk to one of us or leave a message at school. Don't worry if commitment scares; it is a very casual group and meets on a needs-be basis. We would love your help even if only for a single event. Please contact Christina Ledson at 288.3655 if you would like to receive a phone call notifying you of when a Parent Club meeting is scheduled.

—Christina Ledson

NSJ Senior Center Update Online at:

<http://www.camptonville.com/courier/>

[nsjseniorcenterarticle1.pdf](#)

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Farm Chronicles

Welcome to a soggy edition of the Camptonville Farm Chronicles—a small collection of garden adventures unfolding straight from the soils of the Ledson's Family CSA Farm. If April showers bring May flowers, what do March showers bring? We are just wrapping up one of the driest winters we've seen in a very long time. At least that was the case until miracle March hit us with a big bang. Someone left the faucet running as the water from the sky seemed to never turn off. The ditches were creeks. The creeks were rivers. The rivers were, well, much bigger rivers. Bullards got a well needed recharge and our winter garden finally got watered by Mother Nature herself.

Our raised garden beds welcomed the much needed precipitation. The garlic and onion sets were very happy with the rain. We compared this new growing space to our original garden beds that were dug out of the clay and filled with topsoil. Those old beds turned into ponds during the storms very quickly. The permeability of the clay simply can't keep up with the water input from these massive storms. And since they don't make lifejackets for plants, roots tend to rot away when they have to swim for long periods of time. With raised beds, we don't need a lifeguard on duty and thus, farmers can sleep better with much less anxiety.

We were very excited to stumble upon a great promotion our friends and neighbors at Peaceful Valley Farm and Garden Supply were offering: Free organic seeds for school garden programs. We filled out their

application form, and in less than a week, a package of 70 different varieties of organic and GMO-free veggies and herbs were sent to the school. What a great offer. We'd like to thank Peaceful Valley for helping to share the tools to teach our children how to grow organic food. We are helping Jessi at Rebel Ridge Nursery get these seeds an early start so they'll be ready for action at the school. We hope to see more families get involved with the school garden program during the busy summer harvest and the school break. More details will follow on how you can participate. We also hope all the production from that space will be preserved and used in the cafeteria for the kids over the school year as a nutritious and local food supply.

Well, that wraps up another edition of the Farm Chronicles. It's a slow topic during winter, but we promise the action will be picking up in the months ahead. We'd like to leave you with a question that has us scratching our heads: If corn oil comes from corn, where does baby oil come from? Enjoy your April and have a farm fresh month!—*Jeff Ledson*

FERC Focus Groups ... Want to be included? Call Cathy or Wendy at 288.9355 by April 13th, 2012.

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Jimbo's Produce Corner

Hello again, and welcome back to Jimbo's Produce Corner. First off, I would like to pay tribute to the late, great Joe Carcione, "The Greengrocer", who was an inspiration to me way back in the '70s when I was first involved in the produce business. Thanks Joe!

This month I want to talk about those two classic spring vegetables, asparagus and artichokes. While both are available pretty much year round, April is peak season for both here in California.

Let's start with asparagus. These delectable spears are a member of the lily family, native to most of Europe, northern Africa, and western Asia. This vegetable is known to have been used as food in Egypt as far back as 20,000 years ago.

Asparagus is one of the most nutritionally well-balanced of all vegetables. It is a rich source of folic acid, potassium, vitamin C, and fiber. The U.S. produces some 90,000 metric tons of asparagus which places the U.S. a distant third in global production, behind number two Peru with 200,000 tons, and number one China with a whopping output of nearly six million tons. California produces 60% of the U.S. asparagus crop, followed by Michigan and Washington. In the Sacramento-San Joaquin Rivers delta region, the city of Stockton holds a week-long asparagus festival. The asparagus from this area is considered to be of very high quality and is available for the next couple of months. When choosing fresh asparagus look for firm stalks with well-formed, tightly closed tips. Avoid limp or wilted spears.

And now to that glorious globe—the artichoke. These thistles are often considered native to southern Europe around the Mediterranean basin, but are thought to have originated in North Africa. As well as being delicious, artichokes are a nutritional powerhouse. They have one of the highest antioxidant levels of any vegetable, are loaded with potassium, and are known to lower cholesterol. Like their relative the milk thistle, they improve liver and gall bladder function.

Contrary to what you might think, artichokes can be grown in Camptonville. I have had a very successful crop in my home garden right here in town. However, the coastal areas of central California are the prime growing region in the United States. California provides nearly 100% of domestic production, with 80% of that concentrated in Monterey County. But, while Castroville, California proclaims itself to be the "Artichoke Center of the World", the U.S. ranks a mere eighth in global production, with number one Italy producing nearly ten times the 'chokes.

When selecting artichokes look for tight, fresh looking globes, not dried or spent. One good trick is to rub two of them together; if very fresh they will 'sing'

or squeak.. One other note on fresh 'chokes—you may see some with frost damage, often labeled "Frost-Kist"; these are usually offered at a bargain price. They will have dark patches on the outer leaves but they are perfectly fine for eating, providing they are otherwise fresh.

So if you enjoy asparagus and/or artichokes, now's the time to enjoy them at their best! 'Til next time, have fun and enjoy fresh produce!

—Jimbo Garrison



Garlic-Roasted Asparagus

2 pounds asparagus, tough ends trimmed, rinsed and patted dry

3 tablespoons extra-virgin olive oil

1½ tablespoons minced garlic

Salt

Freshly ground black pepper

2 teaspoons lemon juice



Preheat the oven to 425 degrees Fahrenheit. In a large glass baking dish, toss the asparagus with the olive oil and garlic. Season lightly with salt and pepper, and toss. Bake until the asparagus are tender and lightly browned, 15 to 20 minutes, depending on the thickness of the stalks, stirring twice.

Remove from the oven and toss with the lemon juice. Adjust the seasoning to taste. Serve warm or at room temperature.

Makes 6 servings.—*Emeril Lagasse, 2003*

Easy Grilled Artichokes

2 trimmed and cooked artichokes, choke removed, cut in half lengthwise (leave edible portion of stem if fresh)

2 tablespoons olive oil for drizzling

¼ teaspoon salt

½ teaspoon pepper

1 lemon cut in half (optional)



Preheat outdoor grill to 350 degrees.

Place cut artichoke halves cut side up. Drizzle artichoke halves with olive oil and season with salt and pepper, or any other dry seasoning you wish. Let artichokes begin to char (about 4 minutes). Turn artichoke halves with tongs (cut side of artichoke down). Let artichokes char on grill for about 4 minutes or until you receive the charring marks on the artichoke you desire. Grill lemon halves in same fashion. Remove hot, smoky, grilled artichokes to a serving platter and serve with your favorite dipping sauce or a squeeze of the fresh grilled lemon. Serves four.—*Adapted from Adrienne Meier, Ocean Mist Farms*

Louisa Ryan

Louisa May Ryan was born on November 22nd, 1916 in Omaha, Nebraska, to David and Patty Kinnison. She loved genealogy and motorhome traveling with her faithful companions, her two dogs and her cat. She served faithfully in the LDS Church. She enjoyed roses, gardening, and just being outdoors.

Louisa Ryan, 95, died March 12th, 2012, at her home in Bunkerville, Nevada. She is survived by her three children, John Hall, James Ryan, and Betty Leffew. She leaves 11 grandchildren, 29 great-grandchildren, and 43 great-great-grandchildren. She was preceded in death by 1st husband Calvert Hall, 2nd husband Chetwald Ryan, and her son Bobby Ryan.

She was a loving, peaceful and gentle woman, and anyone who knew her would agree.

February Fiesta

Fun was had by all who attended the February Fiesta! The venue change to the Masonic Lodge was well worth it as the Parents Club was able to host 72 guests. The dinner had an exuberant family atmosphere making our second annual February dinner a considerable success. We owe a huge thank you to those who contributed to the dinner, including the Auxiliary Volunteer Fire Department, The Masonic Lodge, The Lost Nugget, Patsy Prout, Tudy Tardiville, Sonya Peterson, and Pam Wilcox. In addition, we thank SPD, Safeway, Save Mart, Sam's Club, Costco, and the Briar Patch for their monetary donations. Last, but certainly not least, we extend our sincere appreciation to this wonderful community that continues to support our efforts. Without your loyal attendance, we would not be successful. We look forward to hosting the 3rd annual February dinner in 2013!—*Christina Ledson*

Black Olive Aioli Artichoke Dipping Sauce

4 egg yolks
½ cup white wine vinegar
1 clove garlic
3 ounces Kalamata olives,
pitted and rough chopped
2 cups olive oil
1 pinch cayenne pepper
Salt to taste



Place egg yolks, garlic, and vinegar into a blender or food processor, turn on medium-high for 15 seconds. Add the Kalamata olives, olive oil, and cayenne pepper. Blend. Serve in a side dish for easy dipping.

—*Chef Tony Baker, Montrio Bistro*



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April Community Calendar

CCP Board Meeting.....	Monday, April 2 nd , Resource Center, 6 to 8pm
CCSD Board Meeting.....	Monday, April 16 th , Camptonville School, 7pm
Camptonville Prepared!	Wednesday, April 18 th , 6:30pm at the Camptonville Firehouse
Courier Handwritten Deadline.....	Wednesday, April 18 th
Courier Deadline.....	Friday, April 20 th
Food Bank.....	Third Thursday, 8am, Lake Francis Grange, Dobbins
Food Bank.....	Other Thursdays, 1pm, Lake Francis Grange, Dobbins
In the Sticks Productions (<i>Hero Factory</i>)	Tuesday, April 24 th , 8pm, Nevada Theater
NSJ Senior Center Lunch.....	Every Tuesday, noon to 1pm
NSJ Senior Center Brunch.....	First and Third Sundays, 8am to noon
Overeaters Anonymous.....	Fridays, every week, 9:30am, Camptonville Firehall
WSMC Mobile Health Services.....	Tuesdays and Thursdays, 10am to 3pm, Masonic Lodge
Yoga—Camptonville.....	Tuesdays, Camptonville School Gym, 5:30 to 6:30pm
Yoga—NSJ Senior Center.....	Every Tuesday, 9 to 10:15am
Yoga—Willow Springs.....	Every Friday, 9 to 10:15am

Save These Dates ...

May 2 nd	Wednesday, 6pm, Alcouffe Center: Annual Foothill Meeting, Yuba County Children's Council
May 5 th and 6 th	Saturday and Sunday, Alcouffe Center: Vintage Tractor Days 2012
May 19 th	Saturday, 9:30am to 2:30pm, Rebel Ridge Field: Camptonville Plant Sale and Flea Market
May 20 th	Sunday, Bicycle Rodeo, Parents' Club
May 26 th	Saturday, Alcouffe Center: Sock Hop and Classic Car Show

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