

Camptonville Community COURIER

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Plants and Fleas ...

Saturday, May 19th, was Camptonville's annual event that flea market lovers and gardeners look forward to every May. Rebel Ridge Field was a busy, colorful place filled with people selling plants, flea market goods, food, and raffle tickets. Food, drink, and raffles benefited Club Live, the Christmas Club, the Courier, and the Historical Society. The Parents Club had a booth selling decorative garden rocks and plants; Camptonville Prepared! had an information booth; Camptonville Historical Society quickly sold out of their delicious crepes and fresh fruit cups; the Christmas Club sold hot dogs and drinks; the Courier offered fruit spritzers and yummy mint iced tea. Baked goods were available from the school's Club Live. Participation by so many community groups really helped to make the day special.

A multitude of flea market items were sold, from shell buttons to a canoe. All sorts of tools, tableware, home decor, furniture, and fun clothing items were available as well. Excellent prices made these items hard to resist.

Plants, of course, ruled the day. Rebel Ridge Organics, Honey Circle Farms, Sunrise Farms, Corey's Nursery, Susan's Perennials, and local gardeners Keith Montgomery, Char Robertson, and Wendy Tinnel all had an interesting variety of plants and trees to sell ... from berries to veggies to ornamentals.

Many thanks to John and Donna Jaynes for the use of their field. John graciously donated all the booth fees to the CVFD. Thanks also to Joe Sepulveda and Ben Toilet Rentals for supplying us with the much needed amenity. Special thanks go to Lucille and Ron Rovnak, as well as Skip Ness, for signs and fliers. A final thanks to the wonderful community of Camptonville for supporting this 2012 Plant Sale and Flea Market.—*Carolyn Mumm*



Progress Continues

The School Board approved our request to utilize one of the school bus barns for storage of Red Cross Emergency supplies. Thank You School Board!

On June 7th Red Cross will perform a "Field Evaluation" of the Masonic Lodge. Once completed and approved this facility will be a second emergency shelter if an incident were to occur within the Camptonville area.

The Plant Sale in May was a big success. We signed up 13 more residents into the Automated Telephone Emergency Phone Tree System; and it was painless. We passed out a first draft of a Local Emergency Phone Numbers List and other materials that could assist you and your family if we need to evacuate during an incident.

Planning for an E-waste fundraiser is underway. With graduations and Father's Day around the corner you might have some old electronics that need to be recycled. Hold on to them so that you can donate to our upcoming E-waste drive. Dollars raised from this event will allow C'ville Prepared! to purchase additional emergency supplies to assist our community. Watch for more info on the E-waste fundraiser drive.

Please join us on Wednesday, June 20th, 2012, 6:30pm at the CVFD Fire Hall for the next Camptonville Prepared! meeting.

Contact Judy Morris at 288.1228 for more information. Remember **YOYO72**—*Judy Morris*



Free Red Cross Training

June 12th & 13th

9am to 4pm each day

Masonic Lodge in Camptonville

This training will allow us to open an Emergency Evacuation Center before Red Cross arrives.

Prior Registration Required

To order materials and certificates as well as snacks----call 288.1228 or email owlsneagles@inreach.com to **sign-up by June 7th!!!**

Free BBQ in C'ville ... June 5th

Western Sierra Medical Clinic (WSMC) will host a free barbecue for residents of Camptonville and surrounding communities on Tuesday, June 5th from 11am to 2pm.

The event will be held at the Camptonville Masonic Lodge parking lot, where guests can enjoy hot dogs, healthy fruit, pasta salad, and introductions to WSMC mobile medical staff members.

"We wanted to take the opportunity to thank Camptonville for welcoming us into their community. We continue to hear how helpful it is to have medical services at this location, and it wouldn't be possible without community members and the Masons," says Scott McFarland, CEO of WSMC.

The WSMC mobile health unit is currently providing patient appointments from 10am to 3pm each Tuesday at the Lodge parking lot. The services have included general check-ups, immunization, teen clinic services, blood draws, pediatric appointments, and care for a variety of medical concerns.

For more information about the event, call 273.4984 x8. For appointments, call 289.3298.

WSMC is a non-profit community health center dedicated to providing quality health care for all. For more information about WSMC, visit www.wsmcmed.org.—*Brandy Kolmer*



Save This Date ...

September 28, 2012

20th Annual

**Camptonville Volunteer Fire Department
Community Picnic**

Twenty years of community spirit is something special to celebrate! The Auxiliary will be putting together a slide show of CVFD memories and milestones to show throughout the day of the picnic. If anyone has any pictures of past picnics or our Fire Department in action please email them to donnaleetate@gmail.com. If email is not an option, give me a call at 559.1100. We can scan your pictures and get them right back to you. Stay tuned to future Courier issues for new details of all the special events being planned for the big TWO-O celebration!—*Donna Tate*

You Are Invited

On June 24, from 1:00 to 3:00pm, Skyline Harvest Eco Contemplative Center, a non-profit organization located in the Pendola area, will be hosting an open house for the local community. Come with your walking shoes and tour our beautiful land and retreat facilities. Learn what we do, preview our programs, and discover what may be of interest to you. After our walking tour, refreshments will be served in our historic 19th century Ranch House.

At 4:00pm, we will follow the open house with an "Earth Liturgy." We encourage you to join us in this ceremonial celebration of our deep connection with the earth community. A potluck meal will follow.

Shirley DicKard and Yakshi Vadeboncoeur serve on the Skyline Harvest Board of Directors. They can answer questions and help to coordinate a carpool from town (Yakshi) or Moonshine (Shirley).

Yakshi 288.0619 Shirley 288.3479

To learn more about us, please visit our website at www.ecocontemplative.org.

For further information and directions call Diane Pendola at 288.3300. We hope to see you on June 24th!

—Diane Pendola

Your Courier Needs You

We are looking for volunteers to help oversee the Courier Fold Night on a monthly rotational basis. We are also interested in talking with anyone who would be interested in assisting with the bookkeeping duties. Please contact Diane (288.3290) for bookkeeping, or Rochelle (288.3550) for Fold Night.

Thank you so much!—Ed.



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for their kind and generous
gift certificate donations!

Both the Camptonville Historical Society and the Camptonville Community Courier were able to acquire fruits, veggies, drinks, and more to make crepes, parfaits, and other delights for sale at the Annual Plant Sale and Flea Market. We sincerely appreciate our friends at Briarpatch, Mother Truckers, and Natural Selection.

Thank you so much!

We also extend warm thanks to Carolyn Mumm for procuring these terrific donations!

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Yuba River Ranger District

Summer is coming. The campgrounds at Bullards Bar Reservoir are open. All the campgrounds along the North Yuba River are open. Gold Lake Highway is open. Sardine, Salmon Creek, Sierra, Diablo, and Wild Plum campgrounds are open. Berger, Pack Saddle, Chapman, Yuba Pass, and all of the campgrounds along Highway 20 are open as well.

Due to logging activities in the Forest City area most of the trails will be closed until August. Please choose another area to ride this season. Burlington motorcycle trail system is free of snow and has been logged out.

Fuel wood season has begun this year. The prices remain the same as last year, \$15 per cord with a minimum of two cords.

Burn permits are required at this time. Remember: LE-62 Residential Burn Permits are good for burning one 4X4 pile at a time. Multiple piles require a different permit and a site inspection from May 1st until the end of the declared fire season. You do still need to check with the Department of Air Quality for burn day status.

Designated numbers and locations have changed.

For burn status, during business hours, please call:
North Yuba River Ranger Station.....288.3231

After hours or on weekends please call:
Yuba County..... 741.6299 or fraqmd.org
Western Nevada County274.7928
Western Sierra County.....289.3662

For more information on safe and legal debris burning, you may also visit the Cal Fire website at www.fire.ca.gov. Have a happy and safe June!

—Annie Prout-Garcia

only a chirping insect
told me it was night
so bright was the moon

—Etsujin

Foothill Youth Recreation

Hi Folks! Camptonville Community Partnership has received support from Yuba Sutter Mental Health under the Mental Health Service Act. This support is to provide opportunities for employment skills development and recreation for youth in the foothills. This project is funded through December 2013. We need your ideas and expertise. More good news is that, since we value and honor your time and energy when you share your skills and talents with local youth, cash stipends are available to help support mentor volunteers! Our focus areas are in agriculture and green technology.

On four separate occasions this summer, we plan to co-host camp-outs with Willow Creek Campground. We are seeking interested individuals, 18 and over, to act as camp counselors. Camp-outs are during the week, not on weekends. There will be one and two day overnight camp-outs for small youth groups, with the age range being from 10 to 15 years old. Stipends are available for counselors. Teens, over the age of 16, may apply as team leaders. This is a great opportunity for a high school senior project or scholarship application! If you are an interested community member willing to share your time, gifts, and talents with local youth, or if you have ideas or opportunities for youth recreation, food agriculture, or green technology skills, please call the Camptonville Resource Center at 288.9355 and ask for Cathy.—Cathy LeBlanc



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Recognize This Flowering Beauty?

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It is a white monocot and a **perennial herb** that is **native** to California and, although found outside of California, is confined to western North America. The bloom period is March through July. (*Answer below*)

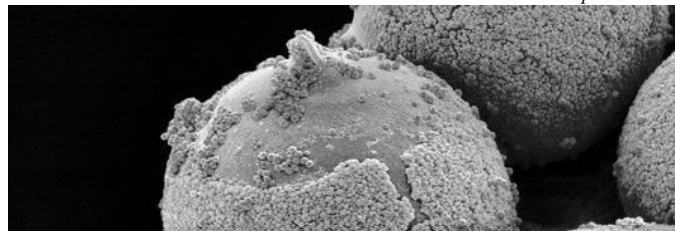
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—Bashō



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Chicken Chronicles

Me oh my, how things have been happening around the hen house, the banty house that is! As promised, I am keeping you updated and informed on any exciting news around the ranch. Bantam chickens are known for their broodiness and good mothering skills. All spring and summer we are constantly trying to break the broody cycle. Mae Bell and June went broody on us. First Mae Bell went broody and then June joined her later on, both sitting on the same pile of eggs. Mother's Day morning when Liam went out to feed the chickens he had quite the surprise waiting for him. Four baby chicks cuddled in with the mamas. Four became seven, and seven became eight. We had eight new additions to the Rebel Hen Ranch. Remember our crippled rooster "Gimpy"? Well, he obviously got the job done; we didn't really think we'd get any baby chicks. What cuteness!



Mae Bell and June were wonderful mothers. Watching them teach and mother the chicks as a team was such a joy. I love the way they sleep and hide underneath both mamas: total protection.



We decided not to separate the new brood from the rest of the flock. Things went well for a while. We did shut the coop up during the day but let everyone back in at night. Soon the hens started fighting over the baby chicks and it got pretty nasty. Chaos in the coop was not a welcomed scene, and we knew we didn't need any more chickens. We decided to find the chicks and Mae Bell a new home.

Thank goodness for the fabulous C'ville Plant Sale; we walked around with a sign and lo' and behold we found them a loving home. Thanks Tracey and Steve! They had a coop, only one hen, and agreed to take mama Mae Bell. Perfect! I just didn't have the heart to separate them. It took Liam and me several attempts at loading the family into the dog crate for traveling. By dark the family had calmed and, with the assistance of a paper bag, the deed was done. Mission accomplished! I miss the cute little fluff balls, but I know we did the right thing.—*Stephanie Ruff*

Disc Golf Comes to C'ville?

Imagine a world-class disc golf course right here in Camptonville. A proposal has been submitted to the Tahoe National Forest for a disc golf course on the Old Camptonville Road (aka, the Old Dump Road). This area was once pristine but now is often used as a dumping ground, creating a hazardous situation that the Forest Service has to clean up regularly.

People we have spoken with are supportive, enthusiastic, and willing to help make this disc golf course happen. Both local adults and youth will work together in cooperation with the Forest Service to clean up "Old Dump Road" and make it an area worthy of town pride.

Tahoe National Forest received a 14.75 million dollar settlement from PG&E, for the '99 Pendola Fire, to be used for recreational purposes in our area. The course would take only a very small share.

Disc golf is similar to golf, sharing the same structure and excitement. In disc golf, a disc similar to a Frisbee is thrown into a metal basket with hanging chains. An excellent example of "dispersed recreation," disc golf would bring people of all ages and skill levels into the forest without changing the forest. Disc golf is a rewarding, healthy experience for the individual and the community, and it is easy on the environment.

Disc golf is currently exploding in popularity, with over 4,000 public courses (and many more private including two in Camptonville) in the United States. It is a very inexpensive game. Cost is about ten dollars for a disc. The sport is available to all ages, ability levels, or physical conditions and requires little to no skill. The game can be played professionally or as casually as a nice hike through the forest.

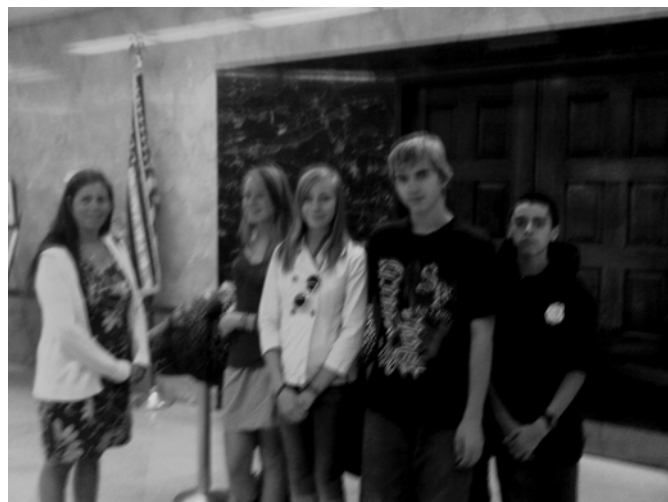
This game helps encourage youth towards healthy, non-violent sports and is very family oriented. It would be a great addition to our recreation areas, like Bullards Bar, and to our town, helping to increase revenue and to bring people into this beautiful forest! Stay tuned for more information next month.—*Lucille Rovnak*

C'ville 8th Graders Visit Capitol

Every year Camptonville Community Partnership has the pleasure of arranging and accompanying Camptonville's eighth graders and their teacher on a visit to our State Capitol. This year four students, Cody, Lilly, Nick, and Raven (accompanied by their teacher Sheila Olsen and myself) had an appointment at the office of Republican Assembly Member Dan Logue. There we spoke with Assistant Fellow, Adrian Morales, who explained that Logue was attending a press conference for State Park Assembly Bill 1589. The bill, according to Morales, would save as many state parks as possible through revenue sharing with other state parks.



Assembly Member Logue, who is up for re-election this year, has signed the Grover Norquist Tax Pledge, a NO TAX pledge, stating that signators will never vote to raise taxes. This pledge is sponsored by Americans for Tax Reform. We let him know that Camptonville School district is at risk of closure along with 188 other districts in the state.



We visited Logue’s office and then were treated to a “National Treasure” type tour of the Capitol building. We were shown many hidden, quirky “signatures” left by architects and workers who re-built the Capitol during the 1970’s such as the one wall panel slightly different from the rest in the Rotunda. All agreed it was a fun and informative day!—*Cathy LeBlanc*

School Garden

In true Camptonville fashion we had an outstanding turnout for this year's garden clean-up. Nearly 30 people attended, many of whom were children. They did an amazing job building a compost pile and running weeds from the beds to the pile. It was tough to keep up with them. Some of the men used their muscle along with some ingenuity to move the greenhouse to a much better location. Weeds were pulled, flowers relocated, soil delivered, and amendments added all in about two hours! Next on the agenda is to plant. Many of the classes will be taking on this task along with our After School Garden Club. I would like to extend a great big thank you to all who came out to help with the clean-up and to those who donated materials. Don't forget to buy your seeds for the giant pumpkin growing contest! They are for sale at Rebel Ridge Organics.—*Christina Ledson*

Camptonville School Calendar

June 1 st Reading Rewards Trip (No Afternoon Bus Run)
June 6 th	at 8:45am.....Awards Assembly (No Minimum Day) at 7:00pm8 th Grade Graduation (Amphitheatre) from 8 to 10:00pm Graduation Dance
June 7 thEighth Grade Skip Day andSecond through Seventh Grades Breakfast at 12:45pmMinimum Day Dismissal
June 8 th Lake Francis Picnic and Last Day of School

Camptonville Fire Report

Over a year ago, Wendy Tinnel, Dick DicKard, and myself went to a Yuba County Water Agency (YCWA) board meeting. We made a presentation about Camptonville, its history, and its proximity to Bullards Bar. We pointed out that, although the CVFD provides EMS and Fire service to the lake area, the "lake" does not provide any financial remuneration to the Fire Department. The YCWA board very graciously acknowledged our efforts and offered their support: "Come to us," they said, "with projects and ideas; we will fund them." So, we did.

At the April 2012 YCWA Board meeting, two projects were approved for funding. The first, for \$12,000, is dedicated to the purchase of equipment and certified training for technical rope rescue. This is an incredible gift for the department; it gives us a capability and the equipment we should have, but don't. Classes are scheduled for July 12th through the 14th in Camptonville, with a trainer from Marin County Search and Rescue.

A second grant fills the very old need for improving our late summer water supply in the hinterlands. YCWA approved full phase one funding for three 10,000-gallon water storage tanks this summer. Pending the success of phase one, three more tanks will be funded for next summer. The first tanks will be located at Moonshine Fire Station, Rebel Ridge Trail Head, and Pendola Extension Road near the "spider-web." These tanks will supply three tender-loads of water close to the action. With our current tank near Dark Day access road, we are closer to fulfilling our old dream. The tanks will serve us in the dry summers but will also be there to help save burning homes in the winter. Many thanks to Dick DicKard and Wendy Tinnel for helping to secure the funding. Many thanks yet to come to Rita Ortega and CCP for managing this project. Thanks to YCWA and to Supervisor Hal Stocker!

Also, our thanks go out to Bi-County Ambulance. This is the company that provides ambulance service to the Camptonville area. On May 10th, Ron Welch of Bi-County attended fire training in Camptonville and presented the fire department with a brand new Zoll "AED" or automatic defibrillator, the paddles that can shock a heart attack victim back to life. The department has one AED but needed a second. These are multi-thousand dollar pieces of equipment, hardly affordable in any year. The new Zoll offers state-of-the-art features. First responders get audio and visual feedback on their CPR technique, in keeping with 2010 CPR guidelines. Thanks again Bi-County.

—Mark Jokerst, CVFD Chief

USFS Update

Most campgrounds are open in the Tahoe National Forest over Memorial Day. Snow remains in the high country. Fire danger is increasing on the East Side.

Nevada City—Most campgrounds and recreation sites within the Tahoe National Forest (TNF) will be open for Memorial Day; but snow is expected to keep some of the more popular trails closed until early or mid June. "Our recreation crews and campground concessionaires have been working hard to get the campgrounds ready for the Memorial Day weekend," stated Tom Quinn, Forest Supervisor. "The relatively light snow pack this year permitted most of the sites to be open for this holiday, which is unusual. Hikers need to be aware that there are still some snow banks in the high country, especially on north facing slopes or in shaded areas. We are moving into fire season much earlier than usual, especially on the east side of the TNF. Please be especially careful with your campfires this year. Campfire permits are required outside of developed campgrounds and are free at all Forest Service, BLM, and CalFire offices" advised Quinn.

For the full press release, please view online at: <http://www.camptonville.com/courier/usfsarticle1.pdf>
—Ann Westling



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FERC Civic Participation

In a democracy, the ultimate power rests in the hands of the people. If democracy is to work, the people must be involved. Civic participation is essential to the workings of a constitutional democracy (author unknown).

CCP wishes to thank all the folks who participated in the Camptonville Federal Energy Regulatory Commission (FERC) focus groups. A dozen Camptonvillians took time out of their day to do a little civic duty. For two hours these folks shared their opinions and expertise with a team from HRT hired by Yuba County Water Agency to help facilitate the FERC relicensing of Bullards Bar Project. These community members answered a variety of questions related to use and access of the Projects boundaries. (These areas include Our House Dam, the north and middle forks of the Yuba River, Oregon Creek, and Bullards Bar Reservoir.) We also discussed trends, issues, and conflicts. Hats off to these civic-minded neighbors for expressing their opinions and aiding CCP in adding our Camptonville voice to this significant federal process. For more information about the relicensing of Bullards Bar, please call CCP at 288.9355 or visit <http://www.ycwa-relicensing.com>.—Cathy LeBlanc



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JIMBO'S PRODUCE CORNER

Hello, and welcome back to the “Produce Corner,” where I can hardly contain my excitement. “What has got me so excited?” you ask. Onions. That’s right, onions. Now, I don’t normally get all atwitter over onions, but we’re not talking about just any onion; we’re talking about the mildest, sweetest, most succulent onion of all, the Vidalia onion. Imagine my joy when I encountered the season’s first Vidalias on a recent shopping trip. There I was, perusing the produce section, when I saw them innocently hiding in their little mesh bags. My heart skipped a beat; what a thrill!



What makes them so good? First, they’re very sweet—a medium-sized Vidalia has as much sugar as an apple—and they’re mild. The same varieties of onions that produce the Vidalias are grown in other parts of the country; but only those from a 20-county area in Georgia can be called Vidalias. This is because the mild climate and unique soil conditions make them milder and sweeter than anywhere else. This is due in large part to the low sulfur content of the soil. Sulfur compounds are what make your eyes burn when you cut an onion. There’s no burning with the Vidalias. The Vidalia onion story began in late spring of 1931 when a Georgia farmer named Moses Coleman discovered, to his surprise, that the onions he had planted were not at all hot; they were sweet. They didn’t catch on right away, but Moses knew he had something special so he persevered. Soon he was able to fetch the princely sum of \$3.50 per 50-pound bag, a lot of money for onions during the Depression. Other farmers soon followed

suit and the Vidalia onion industry was born. Due to modern storage techniques borrowed from the apple industry, Vidalias are now marketed from late April through November in much of the country; but in our area they are usually available only for eight to ten weeks from late April through June.

A good Vidalia has a very light-colored, almost transparent skin, a rounded bottom, and a slightly flattened top. I love them raw in salads and sandwiches, and they’re fabulous grilled. Vidalia onions—get ‘em while they’re (not) hot! ‘Til next time, have fun and enjoy fresh produce!—*Jimbo Garrison*



Vidalia Onion Pie

Sweet onion pie with chopped ham, cheese, and cream.

Ingredients:

3 to 4 medium Vidalia onions
3 to 4 tablespoons butter
salt
freshly ground black pepper
chilled unbaked pie shell for 2-crust pie
¼ to ½ cup chopped ham
¼ to ½ cup shredded cheese (your favorite)
3 egg yolks plus 1 whole egg
½ cup heavy cream
dash of nutmeg

Preparation:

Halve and peel the onions and slice thinly. Sauté in butter until tender. Add ham, then salt and pepper to taste; spread in chilled pie crust. Sprinkle the onion mixture with shredded cheese. Whisk together the egg yolks, whole egg, and cream then pour over the onion mixture. Sprinkle with nutmeg then roll out the remaining chilled pastry and fit it over the filling as a top crust. Cut a ½-inch hole in the center of the pastry. Bake the pie at 450° for 10 minutes, then reduce the heat to 350° and continue baking until the custard is set and the crust is browned, about 30 minutes.

Vidalia Onion Pie Recipe retrieved (May 4, 2012) from <http://southernfood.about.com/od/vidaliaonions/r/b110610e.htm>

Farm Chronicles

Hello again from the Ledson's Family CSA Farm, and welcome to the month of June which should be a very productive month in the garden this year. We are excited to announce that CSA shares for our Summer Harvest Program have already begun. What a great head start this year considering that last year's deliveries didn't start until July. Our first fresh produce delivery for the 2012 season was May 24th. Now is a great time of year for the CSA. We get to meet all our new members in Camptonville, Downieville and Sierra City as we grow our farm community, one "family" at a time. This dream is not possible without the local support of our members. And by joining the farm, our members are helping to feed our local economy while helping us keep the farm operations funded.

The benefits do not end there. CSA members get to enjoy the freshest seasonal produce that is healthier, pesticide-free, non-GMO, and grown for flavor, not shelf life. They get exposure to new vegetables, new varieties, and even new recipes while also reducing their carbon footprint. Members will learn more about the farming process, where their food comes from and who grows their food. Our members get that homegrown, backyard taste without all the backbreaking work. There is no middle-man with the CSA. From our soils to your kitchen table, our produce is literally "hours fresh."

Some of you may still be asking, "What is a CSA?" CSA stands for Community Supported Agriculture. It is a great way for consumers to buy fresh, local, seasonal produce directly from the farmer. Members buy a "share" of the farm's production which helps fund the farm's operations for the season. Shares are returned to our members in the form of ultra-fresh weekly produce deliveries throughout the entire growing season. CSA members receive only what the farm has successfully grown and harvested, sharing some of the growing risk with the farmer. If a particular crop does not produce well, the CSA members will share the burden by receiving less of that crop during the season. CSA members will also enjoy increased bounties when crop production exceeds expectations. CSA members will have an increased knowledge of the way the farm works and the food they provide to their families. Our members will also help us determine what we grow as the seasons roll along. Discover the benefits of buying local food from local family farms. It's fresher than anything the grocery store has to offer. That means it's more flavorful and more nutritious—good for taste, good for health, and good for your local economy. Buying directly from family farmers helps feed family farmers.

Thanks again to our members for helping us grow our dream of running a small, local, family farm. We hope you will enjoy the fruits of our labor during our 2012 Summer Harvest Program. Check out our website at soilstock.com or look us up on Facebook to follow our day-to-day farm updates and photos. Have a farm fresh month!—*Jeff, Christina, and Kyle Ledson*

Jessi's Garden

I'm sure sorry I've not had an article for the last couple of months. I apologize for leaving my readers hanging, but it seems that my life just got really busy. I'm sad to announce that I'm going to retire my garden article. We are having another baby and the business is growing, just like John Henry, aka "Hank." He struts around the nursery like he owns the place and greets most customers with a "Hi," then sees them off with a wave and a "bye." He sure is a character.

It seems that everyone is gardening like crazy, and this gardening season sure has a good feeling. There are still hundreds and hundreds of veggie starts here, at Rebel Ridge Ridge Organics. If you're missing something in the garden, please stop by.

Thank you for all your support at the plant sale and happy gardening. Thanks for following my garden article and take care.

I sure love being a part of this special community. Keep your eyes peeled and ears open for events happening at Rebel Ridge Organics.—*Jessi Mullins*



**Western Sierra
Medical Clinic**
Handy health care solutions

~ Free event ~



**WSMC Mobile Health
Community Barbecue**
Tuesday, June 5
11 am - 2 pm
Camptonville Masonic Lodge

**Thank you for your warm and
continued community support!**

Weekly Mobile Health Services, Tuesdays 10 am - 3 pm
(530) 289-3298
wsmcMed.org

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KNCO 94FM or 105.7 FM 477.9494

KNCO News Talk 830 AM 272.3424

KVMR 89.5 FM..... 265.9555

JUNE Community Calendar

CCP Board Meeting TBD, call Resource Center, 288.9355
CCSD Board Meeting..... TBD, call Pam Wilcox, 288.3277
Camptonville Prepared! Wednesday, June 20th, 6:30pm at the Camptonville Firehouse
Courier Handwritten Deadline..... Monday, June 18th
Courier Deadline Wednesday, June 20th
Food Bank (Federal)..... Third Thursday, 8am, Lake Francis Grange, Dobbins
Food Bank (Local)..... Other Thursdays, 1pm, Lake Francis Grange, Dobbins
NSJ Bingo..... First and Third Fridays, 7pm, NSJ Senior Center
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
Red Cross Training..... Tuesday/Wednesday, June 12th & 13th, 9am to 4pm, Masonic Lodge
Skyline Harvest Open House..... Tuesday, June 24th, 1 to 3pm, Skyline Harvest
WSMC Free Barbeque..... Tuesday, June 5th, 11am to 2pm, Masonic Lodge Parking Lot
WSMC Mobile Health Services Tuesdays, 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

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