

# CONNECTICUT Woodlands



COULD CONNECTICUT FEED ITSELF?



# CONNECTICUT Woodlands

*The Magazine of the Connecticut Forest & Park Association*

The Connecticut Forest & Park Association, Inc.

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GRAPHIC DESIGNER, Karen Ward



Christine Woodside

*Emery Gluck, a Connecticut state forester, with a pitch pine seedling. For more, see page 20.*

## Conserving Connecticut

The Connecticut Forest & Park Association is a private, non-profit organization dedicated since 1895 to conserving the land, trails, and natural resources of Connecticut.

The Connecticut Forest & Park Association is affiliated with the National Wildlife Federation, the National Woodland Owners Association, the American Hiking Society, and Earth Share.

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# CONNECTICUT Woodlands

*The Magazine of the Connecticut Forest & Park Association*

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CONNECTICUT  
**Forest  
& Park**  
ASSOCIATION

## EXECUTIVE DIRECTOR'S MESSAGE

### A SEASON CONSERVANCY

*How does one conserve a season?*

BY ADAM R. MOORE



Ann Colson

*Executive Director*  
Adam R. Moore

I'm concerned about the future of our four, distinct New England seasons. Intense heat is projected for future summers in Connecticut. The summers are expected to be more like the current summers in North Carolina, with day after day topping 100 degrees. The year's killing frost is projected to arrive later, giving disease-carrying mosquitoes weeks longer to threaten human health. The key measure of seasons in New England, however, is the brilliance of the autumn foliage. Here, too, depressing change is predicted. If any tree is the signature of the New England autumn, it is the sugar maple. Sugar maple is a northern hardwood, and the warming climate would make New England inhospitable to this native tree. That will make New England into the Mid-Atlantic, at best.

Connecticut is known as the land of steady habits, but seasonally speaking, it's really the land of constant change. One season is always tumbling into the next, and the keen observer notes seasons within seasons. There is sugaring season, when winter thaws into spring, there are the glorious and the austere halves of autumn, there are the few days that the laurel blossoms and different seasons of ripening for each variety of apple. Perhaps no New Englander was more connected to the various seasons than Eric Sloane, who wrote the engaging book, *Seasons of America Past*.

While modern life has largely disconnected us from these smaller, "specialty" seasons, the four seasons of spring, summer, fall, and winter are there still and noted by all. If there is one defining feature of life in New England, I believe it is the four seasons. We welcome them, we celebrate them, and we live with a constant air of anticipation of the season to come. And fall in New England – really the month of October – merits consideration as a natural wonder of the world.

Land, we've learned how to conserve. It requires some foresight: someone needs to recognize the future need for a natural, undeveloped piece of land. It requires some public support. It requires legislative and legal acumen, notably that of Russ Brenneman, who devised the nation's first conservation restriction while working with the late Dr. Richard Goodwin. Land conservation requires some money to buy the land or easement, or a charitable donor to give the land or easement, and a conservation organization willing and able to be the steward of the property.

The nation knows how to conserve land. There are swarms of conservation entities across this land: local land

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## PRESIDENT'S MESSAGE

### THE YEAR OF CELEBRATING MEMBERSHIP

BY DAVID PLATT



Christine Woodside

*CFPA President*  
David Platt

As you read this, winter no doubt will have set in. Is there a magical, fresh snowfall outside your window? Seasons change, and that is what I love about New England.

Change also is in the air at CFPA. Dick Whitehouse, after nine productive years at the helm, has left all of the opportunities (and challenges) facing CFPA to me and the rest of our extremely capable board members, officers and staff. Dick was instrumental in helping to take CFPA to new heights, and we are very grateful for the vision and leadership that he provided during his tenure. Be sure to thank Dick when you see him. As always, the best place to find him is on the trails.

Speaking of opportunities, I want to tell you about a CFPA initiative to which we will be devoting special attention in 2008. The strength of any membership-based conservation organization is rooted in its membership base. Our committed and generous membership is what enables us to build and maintain the Blue-Blazed Hiking Trail network; to protect the trails and working forest open space lands from development; to conduct natural resource education programs for teachers, children and environmental educators; and to continue our longstanding role as a strong advocacy voice on key environmental issues at the local, state and national levels. It also is what enables us to periodically put on special programs (the November premiere of the play "Forces of Nature" play at the Bushnell is just one example), and to run initiatives like our WalkConnecticut Program that gets people, particularly our children, outside, exercising and enjoying it.

We are designating 2008 the Year of Celebrating Membership. Over the next year, we plan to try to interact even more than usual with our members to thank you for your support, and to reach out to potential new members in all sorts of ways. There will be ways for our current members to help, if you are so inclined. For example, tell your friends about us and our programs. Give out a few gift memberships to those you know would like Connecticut Woodlands and would be likely to renew in the future. Take someone out on one of our trails and tell them about our history of accomplishments. Or you can invite us to give a presentation to your colleagues in your place of employment.

All of these opportunities excite me. Enjoy the season, and, by all means, contact me at CFPA if you have any ideas you wish to discuss.





Lori Paradis Brant

On a warm day last fall, nearly 100 vocational-technical high school students volunteered their time and energy to trail projects, including this repair of observation deck in CFPA's demonstration forest in Middlefield. CFPA Trail Managers Rob Butterworth, Paul Mei, Jeff O'Donnell and Dick Whitehouse coordinated projects for the students and enlisted other trail volunteers for assistance. Students from Bridgeport, Manchester, Middletown, Milford, New Britain, Windham, and Wolcott participated. Other projects included clearing trails, planting trees, building a boardwalk, removing trash, and reconfiguring CFPA's outdoor work table. Outdoor service projects can be a wonderful way to empower youth to make a difference. Many of the teachers have requested other service projects on the trails with their students. The Association thanks all the volunteers, students, and Skills Day USA for their robust efforts and looks forward to Skills Day USA 2008.

## Connecticut Walk Book Wins National Award

*The Connecticut Walk Book: West*, the comprehensive guide to the western trails in Connecticut's Blue-Blazed Hiking Trail System, edited by Ann T. Colson, trail conservation coordinator of the Connecticut Forest & Park Association, won the 2007 National Outdoor Book Awards "Work of Significance" award in November.

The National Outdoor Book Awards Foundation is a non-profit organization that annually honors outstanding writing and publishing related to the outdoors. Also sponsoring these awards are the Association of Outdoor Recreation and Education and Idaho State University. Awards go to winners of 10 categories. The winners are chosen by a panel of judges consisting of educators, academics, book reviewers, authors, editors, and outdoor columnists from

throughout the country.

The foundation praised the *Connecticut Walk Book* as "among the top tier of long-standing, tried and true guidebooks. With map accuracy assured by global positioning, and trail descriptions backed up by the work of an army of volunteers, this is one dependable book. Guidebooks aren't any more comprehensive than this."

CFPA volunteers and staff members worked for several years mapping each mile of the 825-mile Blue-Blazed Hiking Trail System with Global Positioning System mapping equipment.

CFPA has published the several editions of the *Walk Book* since 1937. Now in its 19th edition, the book has expanded to two volumes. The first volume, *Connecticut Walk Book: East*, was released in 2005 in celebration of the 75th Anniversary of the Blue-Blazed Hiking

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Trail System. It was followed in 2006 by the second volume, *Connecticut Walk Book: West*, which is 380 pages long and describes more than 400 miles of the Blue-Blazed Hiking Trails. The looseleaf style book includes detailed maps and descriptions and short articles on history and points of interest along the trails. Noted members of Connecticut's conservation community, including State Archaeologist Nicholas Bellantoni and former Connecticut State Forester Donald Smith, wrote sidebars.

### Guilford Land Trust Purchases Broomstick Ledges Area

The Guilford Land Conservation Trust in September announced an agreement with the descendants of George Etzel to acquire 141 acres in the Broomstick Ledges area for \$2.1 million. The land trust received \$500,000 in grant money from the Open Space and Watershed Acquisition Program of the state of Connecticut.

The land connects other open space property from Madison to North Branford, a total of about 800 acres known as the Northwoods area. It includes a section of the Mattabesett Trail and the headwater streams of the West and Coginchaug rivers. Town leaders and CFPA have been working on extending the Mattabesett Trail to Long Island Sound. It is part of the trail system including the Mattabesett Trail and Metacomet Trail in Connecticut and the Metacomet-Monadnock Trail in Massachusetts, a route under consideration by Congress to become a National Scenic Trail.

For more information about the Guilford Land Conservation Trust, see [www.guilfordlandtrust.org](http://www.guilfordlandtrust.org).



*Christine Woodside*

*Left to right, Eric Bengtson, Trails Committee Chairwoman Weezie Perrine, Ann Colson and Adam Moore.*

### Twenty Receive Awards at Annual Trails Dinner November 2

More than 80 Blue-Blazed Hiking Trail volunteers and supporters attended the annual trails dinner sponsored by the Trails Committee of the Connecticut Forest & Park Association on November 2 at the Nathan Hale Inn & Conference Center on the University of Connecticut Campus in Storrs.

Former State Geologist Ralph Lewis delighted the attendees with his explanation of the geological history of the Connecticut landscape. The Association was also pleased to welcome Tom Morrissey, chief of the Department of Environmental Protection's Bureau of Outdoor Recreation. Elected at the meeting to a three-year term on the Trails Committee, such term to begin on January 1, 2008, were: George Arthur, Bob Andrews, Joe Hickey, Bob Schoff and Louise Perrine.

### AWARDS

#### **TOM LEONE** OUTSTANDING TRAIL VOLUNTEER

For devoting thousands of hours over the past five years to the maintenance of the Case Mountain open space trail system in Manchester;

For GPS-mapping trails and producing a trail map;

For working with the Town of Manchester to acquire additional open space land;

For loaning, free of charge, your equipment to rebuild the Carriage Trail;

For working with a local Boy Scout troop; and

For developing a memorial bench program and installing seven benches so donated.



**CHUCK SACK**  
OUTSTANDING TRAIL VOLUNTEER

For your service as the Trail Manager of the Ridge Trail and Breakneck Pond View Trail;

For your service as a Bigelow Hollow State Forest Trails Committee member;

For chairing the Association's Trails Day Committee, and

For your role in making Connecticut's Trails Day celebration the largest in the nation;

For chairing the Trail Designation Committee;

For serving on the Roving Trail Crew;

For enthusiastically leading hikes in the Metacomet-Monadnock-Mattabesett hiking series; and

For your ever-present sense of humor and friendly, easygoing nature.

**ROB BUTTERWORTH**  
OUTSTANDING BLUE TRAIL MANAGER

For the excellent work you have done as Trail Manager of the Cockaponset Trail;

For sharing the history of the Cockaponset State Forest by posting interpretive signs;



Christine Woodside

*Rob Butterworth.*

For the extraordinarily successful, multi-organization work parties that you envisioned, organized and led, held on Trails Day and National Public Lands Day in 2007, where members of trail organizations of all kinds joined together to improve trails at the Cockaponset State Forest;

For the enthusiasm with which you have become the Trail Manager of the universal access Demonstration Forest Trail, including your leadership of a Skills Day USA workshop in 2007;

For volunteering as a CFPA Family Hike Leader; and

For producing the CFPA Trail Construction and Maintenance Packet, of utility to all trail managers.

**PETER DORPALEN**  
OUTSTANDING BLUE TRAIL MANAGER

For your outstanding service as Trail Manager of the Metacomet Trail, Route 372 to Route 6 section;

For reclaiming a section of trail that was poorly blazed and overgrown with poison ivy;

For your diligence in fending off invasive plants and creating proper drainage channels;

For opening viewsheds of features to the north, such as the steeple of the Farmington Congregational Church and the Heublein Tower at Talcott Mountain;

For working with planners and property owners to move sections onto better ground and eliminate roadwalks;

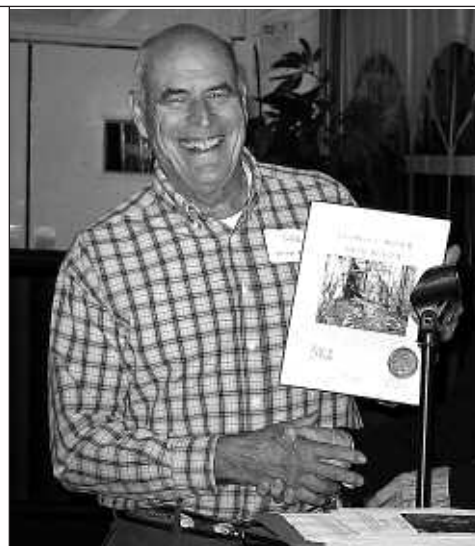
For bringing a key section of a key trail to the high standards of the CFPA Trails Committee.

**CHUCK KEATING**  
OUTSTANDING BLUE TRAIL MANAGER

For your dedicated service as Trail Manager of the Chatfield Trail;

For your work with neighbors and new property owners to improve the trail and the hiking experience;

For keeping blazes fresh and keeping



Christine Woodside

*George Arthur.*

the trail in top condition;

For promptly addressing trail problems;

For coordinating the relocation of the dangerous Route 80 trailhead with DEP staff at Chatfield Hollow State Park;

For making the Chatfield Trail an outstanding hiking resource for the public.

**CHRIS WOODSIDE AND NAT EDDY**  
OUTSTANDING BLUE TRAIL MANAGERS

For your service as Trail Managers of the Mattabesett Trail, Connecticut River to Brooks Road section;

For your sustained efforts to move and remove blowdowns;

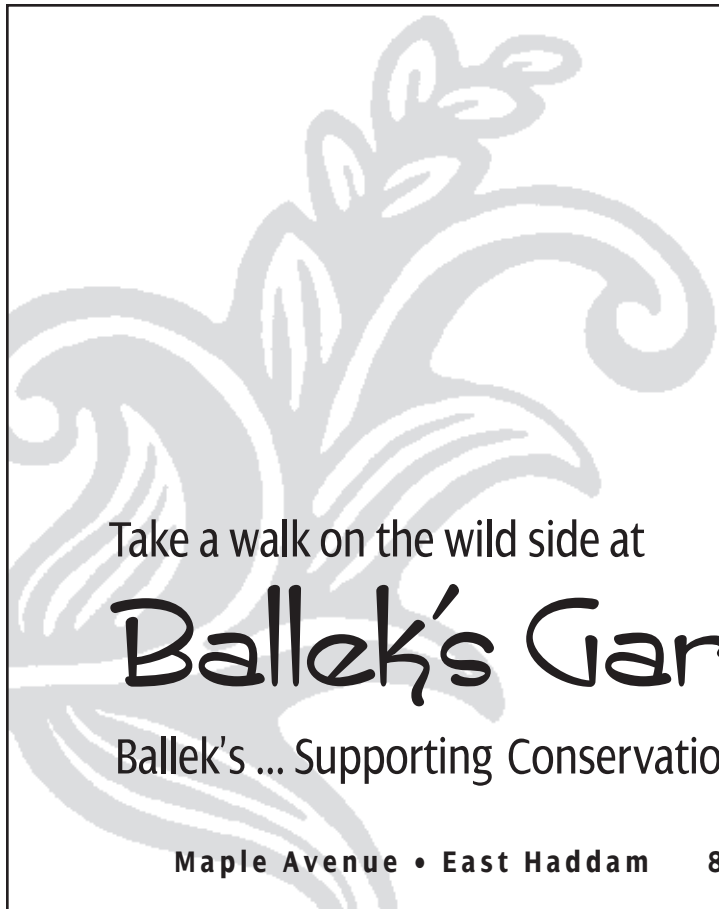
For painting new blazes where needed and otherwise keeping the blazes refreshed;

For dealing with the effects of unauthorized motorized use and for posting the trail with "No Motorized Vehicles" signs in spite of the efforts of miscreants;

For leading a hike on your trail on National Trails Day;

And for bringing a distinct Trail Manager voice to the public through Appalachia and Connecticut Woodlands.

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## DAVE BOONE

### OUTSTANDING NEW BLUE TRAIL MANAGER

For your service as Trail Manager of the Salmon River Trail;

For maintaining a trail that has earned praise from hikers and hike leaders;

For re-blazing the entire trail, removing blowdowns and contending with misuse;

For leading a Trails Day hike on your section;

For your plans for additional signage and drainage work; and

For your loyal, longtime volunteer service on this trail under the tenure of Clyde Brooks.

## BOB NODINE

### OUTSTANDING NEW BLUE TRAIL MANAGER

For your service as Trail Manager of the Mattabesett Trail, I-91 to Route 15 section;

For engaging in extensive relocation research, both in the field and in the office;

For working successfully with public officials, in Middletown, Berlin and Meriden and with the Middlesex Land Trust on the relocations and improvement to this critical section of trail;

For the major improvements you have accomplished and the improvements you have planned.

## DAVID PETERS

### OUTSTANDING NEW BLUE TRAIL MANAGER

For your service as Trail Manager of the Mount Higby section of the Mattabesett Trail, Route 66 to I-91;

For relocating the trail away from the cliff edge and posting danger signs as warranted;

For flagging, GPS mapping and blazing the Tynan Park connector trail to Higby Road;

For making and posting trail signs for the Tynan Park kiosk;

For working closely with DEP

Conservation Police Officers to close unauthorized trails and reduce the number of lost hikers.

## AARON BARRIGER

### OUTSTANDING NEW BLUE TRAIL MANAGER

For your service as Trail Manager of the Mattabesett Trail, Higganum Road to Crooked Hill Road section;

For improving the blazing and posting signs on this challenging section of the Mattabesett;

For leading a natural history hike on your section on Trails Day;

For helping to raise funds for the Association through your hours of volunteer work;

For the vigor and enthusiasm with which you have taken on your section of trail.

## GEORGE ARTHUR

### TRAIL BLAZER

For your efforts, stretching over a decade, to extend your section of the Shenipsit Trail northward;

For your perseverance and success in seeking permission from public, private and non-profit property owners;

For securing permission this year for the final leg of this northward extension from the Connecticut Water Company and the Connecticut Department of Public Health,

and for immediately brushing, blazing and posting signs on this newest section of the Shenipsit Trail.

## ERIC BENGTON

### TRAIL BLAZER

For successfully leading the effort, lasting years, to establish the Saugatuck Valley Trail and the Aspetuck Valley Trail, two new Blue-Blazed Hiking Trails designated in 2006 and 2007;

For working closely with the CFPA Trails Committee on the designation effort;

For working closely with the Conservation Lands Committee con-

sisting of The Nature Conservancy, Aquarion and the Department of Environmental Protection;

For assembling at least 60 volunteers who worked for months to establish the Aspetuck Valley Trail, building three bridges and four trailheads and installing five road crossings and four kiosks; and

For planning a multi-town celebration on Trails Day to officially open the Aspetuck Valley Trail.



Christine Woodside

*David Peters and Weezie Perrine.*

## PAUL MEI

### TRAIL BLAZER

For your outstanding efforts to link the Mattabesett Trail with the waters of Long Island Sound;

For working closely with Association staff and volunteers, with the Guilford Land Conservation Trust, the Town of Guilford, the National Park Service and property owners;

For scouting every route through the rugged backcountry;

For your establishment of the Lone Pine Trail as a connector to the Mattabesett; and

For your key role in the effort to make

*continued on page 10*

this trail the New England National Scenic Trail and, in seeking the link to the Sound, to answer the charge given by the United States Congress.

### **SLEEPING GIANT PARK ASSOCIATION**

#### **FRIEND OF THE BLUE-BLAZED HIKING TRAILS**

For the volunteer service of your members, particularly Mike Miller, on the Quinnipiac Trail, Banton Street to Old Hartford Turnpike section and Old Hartford Turnpike to Whitney Avenue sections,

For the volunteer service of your members on the trails of the Sleeping Giant State Park, one of the best hiking destinations in the State of Connecticut;

For removing blowdowns, reblazing trails and building bridges;

For removing litter, removing graffiti, controlling invasive plants and erasing fire ring scars;

For leading regular hikes, introducing the public to the park and building a constituency;

For adding land to the park over the years;

For publishing trail guides and establishing a "Giant Masters" program; and

For being a long-standing, historic partner and friend of the Connecticut Forest & Park Association;

### **MARILYN AARESTAAD & CAL INNES**

#### **FRIENDS OF THE BLUE-BLAZED HIKING TRAILS**

For the care, tending and oversight you have given to the Shenipsit Trail, the Tunxis Trail, and the named trails in the American Legion and People's State Forests;

For always reaching out to the Association with any problems, concerns or opportunities;

For your knowledge of conservation history and Association history;

For your devotion to the CCC Museum in the Shenipsit State Forest



Christine Woodside

*Paul Mei and Weezie Perrine.*

and to the legacy of the CCCs in Connecticut;

For your work in the Association archives, especially with its collection of glass slides, and for you're the informative and enjoyable presentations you've given at Association events; and

For all the service you have given to the citizens of Connecticut. We at CFPA and the Trails Committee congratulate you on your retirement, we will miss you dearly and we wish you the best in your future in Maine.

### **DONALD SMITH**

#### **FRIEND OF THE BLUE-BLAZED HIKING TRAILS**

For the care you have taken for the Blue-Blazed Hiking Trail System in your role as the State Forester of Connecticut;

For seeing to it that the Association is always consulted in advance of timber sales that will affect the trails;

For thoughtfully considering all new trail proposals and relocation requests;

For including the Blue-Blazed Hiking Trails in the forest management plans prepared by Division staff;

For writing sidebar articles for the Connecticut Walk Book; and

For attending many Annual Trails Dinners and other Association events and taking care to always thank and recognize the CFPA Trail Volunteers.

The Association offers its heartiest congratulations on your impending retirement and thanks you for your service to Connecticut.

### **PAMELA ADAMS**

#### **FRIEND OF THE BLUE-BLAZED HIKING TRAILS**

For the care you have taken for the Blue-Blazed Hiking Trails in your role as Connecticut's Director of State Parks;

For fostering a cooperative, rewarding relationship between DEP unit managers and CFPA trail managers;

For always listening to Association policy suggestions and concerns;

For your special assistance with the llama issue;

For thoughtfully reviewing proposals for new trails and relocations of existing trails;

For graciously waiving State Park entrance fees for Trails Day event participants.

We express the Association's sincere gratitude for your friendship to the Association and your service to the citizens of Connecticut as the Director of State Parks.

### **JERRY MILNE**

#### **FRIEND OF THE BLUE-BLAZED HIKING TRAILS**

For working so closely with the CFPA Trails Committee, staff, and volunteers in your role as a Forester with the DEP Division of Forestry;

For ensuring that all DEP western Unit Managers received a reference copy of the Connecticut Walk Book: West;

For your leading role in establishing the newest Blue-Blazed Hiking Trails, the Saugatuck and Aspetuck Valley Trails, and working closely with the Trails Committee in so doing;

For faithfully looking after the Blue-



Blazed Hiking Trails when timber sales are occurring in the vicinity;  
For always promoting Association membership and volunteerism.

## Cold-Weather Exercise

*By Leslie Lewis, WalkConnecticut Coordinator*

By the time this issue gets into your hands, winter may have the state in its grip. Or, like last year, we could be experiencing July in January. Whatever the weather, though, we still have chances to be out and active.

If the ground is still dry, any of the Blue-Blazed Hiking Trails offer great opportunities to shake off those winter blues. There are wonderful scenic vistas to be had when the trees have shed their leaves. State parks and forests, local parks, and rail trails are open year-round. If there is snow, some of these areas accommodate cross-country skiing, or you can slip on a pair of snowshoes and head off. Familiarize yourself with some basic animal tracks, and you can read Nature's story in the snow. Due to budget issues, DEP may not plow all trailheads or parking areas, so call ahead to find out if you can access your chosen spot. Check out local park and recreation departments; some maintain skating ponds, often with benches and hockey nets for fun and games.

If you are an urban walker, you have different challenges. Sidewalks can fill with snow from plows, limiting walking room and presenting hazards as mounds freeze over. Form a walking group for safety and encouragement. Contact your local officials about keeping popular walking routes clear – good health is a year-round concern.

Finally, if you are going out when it is cold, remember to dress appropriately. Layers of breathable fabric are a must, as are shoes with good traction. A number of manufacturers now have footwear specifically for winter walking. Gloves and headgear should always be worn to avoid the discomfort of cold ears and fingers or the danger of frostbite. Walking poles can be of help in negotiating slopes. There is a great deal of more detailed information on cold-weather exercise on the Internet – just search winter walking tips. The best thing of all, after a brisk bit of activity, you won't need to feel guilty about that warming cup of cocoa!

## CFPA Joins Many Groups in National Public Lands Day

A beautiful day greeted the attendees of the inaugural National Public Lands Day event in the Cockaponset State Forest on Saturday, September 29. A group of 13 included members of the Connecticut Forest and Park Association, the Lower Connecticut River Valley Horseman's Club, and SprocKids, a mountain bike club. The National Environmental

Education Foundation organized Public Lands Day on a national level. For more information on National Public Lands day, please visit their website at [www.publiclandsday.org](http://www.publiclandsday.org).

Following a brief welcoming speech and a detailed safety lecture the volunteers grabbed their tools and headed out to work. SprocKids organizer, Nestor Barrezueta, led a work party of the SprocKids. Their task was to trim the brush back from the trail. CFPA trail manager Rob Butterworth led off the remaining volunteers for four hours of trail grading and drainage enhancements. Working singly and in small groups, the volunteers put their hazel hoes, shovels and picks to good use. All work was done on the orange-blazed trail and was a continuation of the work accomplished by a multitude of trail using groups on National Trails Day in June.

Everyone rendezvoused back at the meeting point for a potluck cookout. Luckily for everyone, Al and Bonnie Davenport of the horseman's club were in charge of the grill and food. Chad Davenport, age 7, their grandson, was singled out for his hard work and good cheer.

In a sister event, Connecticut Trail Users had 16 volunteers, some from as far away as New Britain, come out to remove trash and downed trees from three separate work sites in Pachaug Forest.

In another event, Weir Farm National Historic Trust partnered with Town of Ridgefield Conservation Commission, the Norwalk River Watershed Association, Girl Scouts of southern Fairfield County, and Groundworks/Bridgeport to improve a local trail that connects the National Park Service land at Weir Farm National Historic Site to Ridgefield open Space and Connecticut state land. Some 30 volunteers worked.

## Trail Volunteers Hold Fourth Annual Picnic

The 4th Annual Volunteer Picnic was held on Saturday, Sept 15, 2007 at Indian Well State Park in Shelton. Poor weather in the morning yielded to clear skies. CFPA Executive Director Adam Moore and CFPA staffer Terri Peters were on hand to chat and fire up the grills. Adam and Terri also had the dubious honor of judging the "grungiest trail hat" competition. Competition was stiff, but Paul Mei won. Second place went to Rob Butterworth, and third place to George Arthur. Hats were rated in a blind test on general condition, filth level, stains and stench.

With ten volunteers and family present besides Terri and Adam, there was quite a selection at the potluck appetizer and dessert table. The ten volunteers and family this year represented a 1000 percent increase over last year's attendance during a deluge. Special thanks go to Terri Peters for getting the food, beverages and grill and getting it all set up.

*– Rob Butterworth*



# COULD CONNECTICUT FEED ITSELF?

## ARE WE CAPABLE OF INCREASING FARMING, GROWING PRODUCE AT HOME?

BY CHRISTINE WOODSIDE

**T**he food was delicious, it was fresh and it was — ours. Connecticut's food.

People kept chewing during the speechifying. Everything but the grain for the bread grew here. The soup combined kale from the Bloomfield schools' agriculture program with potatoes from Gresczyk Farms in New Hartford and garlic from the Garlic Farm in Granby. The pears and apples came from Belltown Orchards in Glastonbury. The curried winter vegetables originated at Holcomb Farm in West Granby. And there was more.

The meal — during the annual meeting of the Working Lands Alliance, a seven-year-old group that lobbies for land

to produce local food — made me think harder about whether I could grow more produce than I do in my small hobby garden. It made me ask myself the following questions: Why don't people eat this well more often? Why do so few of our meals take into account what's in season? Why does farmland continue to go over to other uses, mostly development, if we like what it produces so much?

But it begged a greater question: could Connecticut become a food producer on a scale to feed its own population?

The keynote speaker at the November 7 event, held at the capitol, was produce farmer Paul Bucciaglia, age 40, who gave up a career as a plant scientist a decade ago to grow vegetables. He runs Fort Hill Farm on land in New Milford owned by the Nature Conservancy. His farm is a CSA, a nickname based on the term "community supported agricul-



ture.” A CSA sells directly to subscribers paying a few hundred to several hundred dollars a season in return for weekly deliveries of whatever is ripe. He started with only 20 subscribers a few years ago, but last season he had 400 and has closed his waiting list.

Obviously, lack of demand for local farm produce is not the reason farms continue to struggle or close in Connecticut. “People want local food, and the question is, how do you get it to them?” Mr. Bucciaglia said in his speech. “We need a new generation of farmers.”

To illustrate how far Connecticut has to go, Mr. Bucciaglia did a math exercise. He said he believes that every town of 30,000 and higher population should ideally have its own CSA. That assumes that just a fraction of the population would buy weekly Connecticut produce this way. Just for argument’s sake, he divided 30,000 into the state population of 3.5 million and rounded up a bit, coming up with 120 CSAs needed. Right now Connecticut has only 20 CSAs.

Across the country, it appears, from the increase in farmers’ markets and publicity of the last several years, that ever more people seek local produce. How many is impossible to say. There is no way now that everyone could eat this way. Too few farms grow pro-

***‘People want local food,  
and the question is,  
how do you get it to them?’***

duce in Connecticut to feed Connecticut. Farming is a difficult business. Many farmers are in debt trying to hold onto their land. Each year from 1997 to 2002, between 7,000 and 9,000 acres of Connecticut farmland was lost to “non-farm uses,” mostly development. This is the highest rate of farm loss in the country, said Cris Coffin, New England states director for the American Farmland Trust. (For more on the hardships and vulnerability of farms, see Connecticut Woodlands, winter 2006, Saving the Farm.)



Connecticut Woodlands magazine asked food experts, activists, farmers, and chefs whether Connecticut could grow enough food to sustain its residents. This is a hypothetical question, because it’s unlikely we would stop eating grains, coffee, chocolate, and other food that thrives only in other climates. Not to mention off-season produce that tempts even the most determined seasonal produce eater.

But just for argument’s sake, let’s say an

emergency arose and our trucked-in food supplies weren’t reliable. Could Connecticut feed itself?

“No. Absolutely not,” Mr. Bucciaglia said after his talk. He said that Connecticut can’t even be sure it could feed itself under its current system of trucking in most food from outside, because if the highways had to shut down for a storm or other emergency, the food market shelves would be bare in about a week.

But, he said, we could do a lot more than we are doing. “We have a lot of underutilized land,” he said in an interview after his speech.

This response—and all of the other “no” answers below—show that food policy makers and farmers have thought for years about the food problem in Connecticut, the long but steady decline of farming in a state where it once was a major occupation, and the disconnect between most people and their food sources. Their answers also reveal some optimism that the state could improve as a local food producer. We could be growing much more than we are, and our population could become much more aware of the sources of food, which would change our expectations about food.

**We could grow more**

Linda Drake, nutritionist and program director of the University of Connecticut’s Expanded Food and Nutrition Education Program, has been thinking about local food since the 1980s, when she sat on the Commission on Connecticut’s Future. “We did a little study on what would happen if everybody ate, as much as possible, local, seasonal food,” she said. The group devised menus for the various seasons and then calculated the acreage necessary to feed the population. (For more on this report, see “Local Food Movement Growing,” in this issue.)

“So much of our food comes from outside,” she said. “We haven’t preserved enough land to grow enough food.” She said there is potential in greenhouses and hydroponics. Grazing animals for meat would work well here, she added. There is

*continued on page 14*

***‘So much of our food comes from outside.***

***We haven’t preserved enough land to grow enough food.’***



*Opposite Jonathan Rapp prepares local vegetables for one of the Dinners at the Farm series. At left, Connecticut eggs. Photos by Jody Dole.*

*'The public would drastically have to change the way it's eating and its expectations.'*

## Connecticut Food

*continued from page 13*

now a movement to open a meat processing facility in Connecticut. Farmers who raise meat here now have to send it out of state for processing, and then truck it back here to sell.

Finally, individuals could do more. "You could do a lot on a patio. It would be tomatoes and little space."

When motivated, Americans have shown they can grow their own produce. During World War II, citizens grew "Victory Gardens" in their front and back yards, in public parks and vacant lots. In 1943 these gardens produced 41 percent of the vegetables eaten in the country, according to Laura Lawson in *City Bountiful: A Century of Community Gardening in America*.

Backyard planting could greatly increase fresh produce, said Jennifer McTiernan, executive director of City Seed, a four-year-old operator of four farmers' markets in New Haven.

"You could do a lot," she said, citing the produce her markets sells even in the off-season. "Is local food available year round? Yes. Would we have to change how we procure and store food? Yes. We'd all be healthier. There would be more community gardens

and backyard gardens. There would have to be some adjustments. It would be plant-based diet." It's a misconception that Connecticut can't produce more food for itself on the small scale. "I'm not saying we'd all eat turnips. We could store and preserve. You also have meat and dairy and cheese and some salad greens."

### We are disconnected from food sources

Jiff Martin, the project director for the Working Lands Alliance, said that because so many people don't grow food, we have become disconnected from farms and gardens. "The era of Victory Gardens was a really good demonstration of what we could do if we put our minds to it," she said. "Because we don't do that anymore, we are so disconnected. The consequences of our not doing that, growing even a few things in the back yard, have caused so many problems in our society."

She added, "We're not connected to where our food comes from. We don't think about the land which grows the food that we eat. We don't have any concept of the people who grew the food."

Even if there were enough markets selling Connecticut produce, there isn't enough food for all of us to buy local, Ms. Martin said. Even so, she noted, "There is so much more we could buy, and there are so many more farmers we could support by doing that. I don't think farmers are anywhere near fully exploiting the land they have to grow on. I don't think they are being tapped out. There is quite a bit of land going back to forest."

She continued, "It's hard to gauge what percentage of us have been caught up in that movement. Sometimes it seems like a lot of us. Then you go to

the grocery store and you feel like the only person who questions where the food comes from. The media has picked up on it and sort of fixated on it. The obesity crisis helped a lot. It's in the paper all the time. It's very present in people's minds. The food system we still have has not changed much as a result of that higher consciousness level which might be happening if you can gauge the media. The overarching rule and the overarching economics of the food business has changed very little, except for a little bit different packaging. Until those things change and the prices change, it's hard to see how this movement will pick up more of us."

Ms. Martin, Ms. McTiernan, and others have joined to form a new Web site, [www.buycetgrown.com](http://www.buycetgrown.com), a site to pinpoint where to find Connecticut produce. (*For more, see "Local Food Movement Growing," in this issue.*)

### We've lost techniques like canning and preserving

Jonathan Rapp, who runs the River Tavern in Chester, cooked local food at 10 local farms at a series of meals, "Dinners at the Farm," from July through October 2007. Working with Drew McLachlan of Feast Market in Deep River and Chip Dahlke of Ashlawn Farm in Lyme, he aimed to show diners that an entire meal can come from the local soil.

Could Connecticut feed itself? "Certainly, for several centuries, we did," Mr. Rapp said. "There were a lot fewer of us at that point. We'd have to relearn a lot of techniques that used to be a normal part of life: preserving, canning, and those kinds of things. Populations support themselves in much harsher climates than this one."

Mr. Rapp said his goal at his restaurant next growing season is to preserve food on a commercial scale to carry it through the year. Local food, eaten in season and preserved the old-fashioned way, "is the new exotic," he acknowledged. He recently introduced one menu choice of entirely local foods. For many people, eating this way all the time would be too expensive when hand-picked tomatoes cost \$4 a pound and local fingerling potatoes cost \$5 a pound. But then, farmers and markets often throw away imperfect produce, which is perfectly good

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ORGANIC CIABATTA ROLLS  
WITH ORGANIC BUTTER

FAIR TRADE ORGANIC COFFEE  
ORGANIC TEAS

*Yale University freshmen  
were served this menu  
during orientation in  
September.*





Photo by Jody Dole

*Local produce ready for harvesting.*

for cooking, and which his restaurant uses.

Cost and transporting produce to market or restaurant remain the big challenges for the local foods movement. The Connecticut Department of Agriculture has started the Farm to Chef program, which tries to connect farmers with restaurants. "The distribution-cost issue is going to be a significant hurdle," Mr. Rapp said.

#### **Yale goes 'crunchy granola'**

For John Turenne, the sustainable food guru Alice Waters was the reason he became an expert in local food. In 2001, Ms. Waters took her daughter to New Haven to begin freshman year at Yale University, where Mr. Turenne was then the executive chef of the campus dining halls. Ms. Waters, who was already famous for the local food menu at her Berkeley, California restaurant, approached Yale to try a sustainable food project at one of the dining halls. "I was charged with making this work at a test site," said Mr. Turenne, who today is a food consultant for institutions. They would buy local food whenever possible but add food from other states and occasionally other countries. They tried to buy organic or from farms that practiced integrated pest management.

"We put it in one dining hall, Berkeley Residential College dining hall, where 400 people came to each meal, three meals a

***'I'm not saying we'd all eat  
turnips. We could store  
and preserve.'***

day," Mr. Turenne said. "We worked very hard. (It was) a process of personally trying to understand what this sustainable food movement was all about. I didn't come from that kind of activist, crunchy granola background."

What he learned changed all of his assumptions. "I'd worked in conventional food service for 25 years and my priorities were usually dollars-driven, bottom line," he recalled. "My eyes were opened. I realized that our food choices impact the environment. They impact the local economy, who we support when we make decisions on buying food, and the health and well being of ourselves and our customers."

Mr. Turenne had spent a decade following the food service industry's edict to offer more and more choices to diners. In order to run a sustainable dining hall with mostly local food, he had to reverse that approach. "If people complained about food," he said, describing the pre-sustainable days, "our knee-jerk reaction was to give them more

options, more choices—pacify them with options. The only way we could do that and not increase our labor was to buy processed food, heat and serve."

That would change. "No longer would they have all these options and choices," he said. But he still offered three entrees, two soups, and a salad bar. All of the food was fresh and all of it was seasonal. It represented a change in everyone's expectations.

"We were petrified, we were scared at what was going to happen," he said. "These students were so turned on, they were so interested, that we could not keep up with the number of people who wanted to eat in this dining hall." He had to set limits on the non-Berkeley residents lining up for sustainable food. "People started faking IDs," he said. "Then people started to get upset."

Clearly, Yale had the makings of an eating revolution on its hands, and from young people who no one expected to love seasonal vegetable medleys. Today, Yale's sustainable food project has spread itself through all of the dining halls, where each menu includes sustainable choices. Mr. Turenne left Yale to start his consulting business, Sustainable Food Systems. His clients include schools, New Milford Hospital, and a day care center in Mount Kisco, N.Y.

Mr. Turenne said that the key to changing the food supply is changing what we know about food. "Learn what's in season. Learn the stories behind your food. If it's beef, how is the beef raised? What is done to the cattle to get it to market in ridiculously short periods of time? It might be the way vegetables are grown."

And what about the question — if an emergency arose, and the highways had to shut down, could Connecticut feed itself? "Not initially," Mr. Turenne said. "There's not enough supply. The public would drastically have to change the way it's eating and its expectations," he said. "And even then, the amount of farmland and production that has been lost in our corner of the world is so scary that I don't think there's enough supply. It's growing. It's slowly shifting back. But if it had to happen in six months, I don't think it could sustain the population."

When I gave in to my passion for growing my own food about 10 years ago, I approached it not like a hobby but more like a mission. In addition to countless hours in the garden, I attended endless seminars, built up a large book collection, applied for and received organic certification for my property during 2002 and 2003, and picked up three horticultural certificates.

In short, I really got into it.

It might seem enough to address myself to the quality of the soil, the rainfall and sunshine, and the seeds. You would think that I would be entitled to the satisfaction that I had done my part to feed myself and my family well. You would think that I would be proud that I had set a good example.

But no, even though my garden provided a great deal of food by modern standards, the apparent virtue of my activities did not absolve me from some disquieting topics. As I dug and weeded in the silence of the garden, dark angels of second-guessing visited from other realms with their pesky questions that have no simple answers.

For instance, was I really growing more healthful food? Was it really better than what I could buy at the chain supermarket? Was this homegrown food actually costing more than what I would spend at the grocery? Would it be better for me to buy from local farmers? Was my harvest really worth the home freezer space and stovetop energy I was devoting to it? Weren't mass producers more efficient?

These were important questions in my head, but other questions hit me deep at the center of my mothering heart. Why didn't my family dote on the products of my efforts? Why did I feel isolated in my passion for growing my own food? Was all this fresh, organic food really wasted on a household such as ours? Shouldn't I put my time into something else, like serving as a room mother or football team parent? The time I take to grow food or find other local sources of it takes away from the rest of life. Sometimes, it's a difficult involvement to justify.

Kitchen gardening is not just a pretty picture of happy, sunny mornings. It placed me



*Kathy Connolly works in the garden. Below, some of the carrot harvest.*

Courtesy of Kathy Connolly

at the intersection of forces and tradeoffs that will not be denied, even at the small scale I work. While I have not settled all these questions, I have learned five lessons.

### **Lesson 1: Could, Should, Would**

I started out growing for the joy of it and curious about every type and variety I could find in seed catalogs. In this phase, I was limited only by what I could grow based on the soil, season length, and other horticultural factors. But after a few years of this, I came to appreciate how much I should grow given the space and time available. Instead of compulsively tending tongue-twisters like scorzonera, rocambole and radicchio, I needed to pay attention to what my family would eat. While I never met a vegetable or fruit I didn't like, the same is not true for my housemates. The family will devour all the homegrown fruit I can grow and disavows any knowledge of Brussels spouts even under threat of death. Just because I can grow a mean patch of tomatillo doesn't mean that I should. Those long rows of curly dark mustard greens only appeal to me and my son's pet turtle.

### **Lesson 2: Too much, too little, too seasonal**

Every gardener knows this problem: one year, pounds of peppers, another year, superfluous squash. How much chili and how many stuffed peppers can your family stand in a two-month time frame? And how many of the other ingredients can you grow? (Beef on the hoof out back?) What is the added value of a casserole that is partly organic or local? What about the energy required to freeze that bumper crop of peppers for twelve months, only to throw them away the next season? You have to make peace with imbalance and, sometimes, get tough with the oversupply. It is also wise to read up on the best storage crops. Every category of garden food has varieties that are better keepers than others.

If you can't cook them or keep them, you also can't feel sorry for your extra vegetables. Your options are (a) soup kitchens or food

## **FIVE LESSONS MY KITCHEN GARDEN TAUGHT ME**

*The family hates radicchio, farming isn't a statement, and other wisdom*

BY KATHLEEN GROLL CONNOLLY



*continued on page 18*



**Space:**

4500 square feet of vegetable, flower and herb gardens

**Gardening time:**

Mid-March-mid-May, three to five hours per week

May 15-June 15, eight to 10 hours per week

June 15-August 15, three to five hours per week

August 15-October 31, two to three hours per week

**Preserving and storage time:**

20 hours during August-September-October

**Cost:**

Seeds \$30 - \$50

Fertilizers & soil amendments & other supplies: \$125

Watering with an electric pump from a well every other day for two months

Canning supplies, heat for canning

Freezer space and energy

## Kathy Connolly's harvest serves a family of 4 plus dinner guests and friends

**Fruit:** Almost all the raspberries and strawberries we need for the year, fresh, frozen, and jellied. This amounts to about 35 quarts most years. I don't attempt blueberries, apples, pears, or peaches.

**Greens:** Salad greens from May 7- November 10. About two gallon bags per week, with lots left over.

**Tomatoes:** Tomatoes from late July to December 1 from the root cellar, and enough to make almost all the tomato sauce we need for a year, frozen or canned. In a good year, this amounts to about five bushels.

**Winter squash:** Winter squash for the whole year, root-cellarred, frozen or baked into breads and frozen. This includes several varieties, such as blue Hubbard, acorn, pumpkin, and various off-types that make perfectly good casseroles.

**Garlic:** Garlic for three-quarters of the year. Most garlic varieties don't store for a year, but German Extra Hardy comes close.

**Leeks:** Leeks have the beauty of being able to stay in the ground until May of the following year under two feet of straw. I dig them when I need them, even in mid-February. I grow about 50-75 leeks each year.

**Onions, scallions:** Enough for 7 months of the year, plus excellent storage of "potato onions" for a full year.

**Cucumbers:** Cucumbers enough for two months fresh and a year of pickles – 30 to 50. I'm still experimenting with frozen cucumber recipes.

**Other stuff:** Miscellaneous vegetables for cover half the year – zucchini, eggplant, and sweet potatoes.

**Peppers:** Usually abundant from July to November, and I have enough to freeze for the rest of the year. Unfortunately, frozen peppers have limited usefulness.

**Peas:** Abundant from June 1-July 4. See peppers, above.

**Beans:** Beans from eight Blue Lake plants are abundant enough for fresh and frozen the entire year.

**Beets:** Beets are plentiful for an entire year's supply, fresh, root-cellarred or pickled.

**Herbs:** Herbs are far more than enough for an entire year of basil pesto. Parsley, and other herbs can be dried or frozen as my energy permits.

**Carrots:** Carrots are likewise plentiful for half a year, fresh and root cellarred. I have also treated carrots like leeks, leaving them under two feet of mulch hay and digging them in the middle of winter.

**Potatoes:** Potatoes love my acid, sandy soil, so I have enough for three families for the entire year, plus plenty to give away and plant the next year's crop. I root-cellar potatoes.

**Broccoli:** Broccoli is fresh for about four to six months, depending on the year. I freeze some.

## Kitchen Garden

continued from page 16

banks, (b) friends, (c) selling them, or (d) compost pile.

My experience with soup kitchens and food banks has been mixed. One time, I brought a massive number of perfect tomatoes to a food bank. They were accepted with lukewarm grace and before I left the building I could hear the head volunteer saying to a co-worker, “Betty, can you take some of these home? You think Margaret will want them? The clients won’t use them.” Another time, I saw my squash sit on a food bank shelf for several weeks before it finally disappeared. A delivery of greens went to waste because they weren’t serving salad that week.

To be fair, only some of these organizations are set up to handle distribution of fresh food. Some run community gardens to grow fresh food for donation, such as the one at Grace Episcopal Church in my hometown, Old Saybrook. But you can’t assume that soup kitchen workers or their clients will know what to do with fresh vegetables.

Most of my friends, likewise, don’t know what to do with an entire bag of green peppers. When I want to unload a crop of potatoes, I learn how many of them are on the Atkins diet.

For three years, I sold produce to a small, regular clientele. This had the beauty of market forces to regulate the flow of goods. People bought what they wanted (though I often had too little of what they wanted and too much of what they didn’t). The problem here is that I found myself running a small business, in addition to gardening and preserving. Are we exhausted yet?

### Lesson 3:

#### My passion is not their passion

The kitchen gardener learns first hand just how different she is from the rest of her family — and even from the rest of humanity. My husband is serious about the open seas. My oldest son is all about team sports. My younger son is available for two-word conversations in between “ollies” and “kick flips” on his cherished skateboard.

What have most people throughout history done when freed from the necessity of growing their own food? They ran as if an angry chili pepper were chasing them. As my father once pointed out, farmers two hundreds years ago weren’t making a social statement. They were simply hungry people, many of whom may have hated the work.



Courtesy of Kathy Connolly

*Above, flowers in the Connolly garden. Below, water-filled wraps protect the tomatoes.*

A farmer-friend of mine once asked, with a hint of insidious presumption: “Your kids are old enough to help, aren’t they?” Message received: you, of all people, should be teaching your children about this important topic. Who’s in control here?

But I adhere to a different rule. I want my kids (and others, too) to see me enjoying myself in my food garden. I don’t want them to be repulsed by memories of an angry mother shoving a hoe in their hands and standing over them while they did a poor job of a task they hated. I don’t make my kids garden and I never have.

### Lesson 4:

#### Aunts and grandmas needed

To preserve the harvest means gardening by day and working in the kitchen by night. My chief discovery was a sort of meditation on the function of intentional families or communities. What I really want is to be the grower for many, while others preserve and prepare and distribute the food.

To preserve the harvest requires a whole different set of skills—none of them my forte. Where are those aunts and grandmas and cousins? I find myself fantasizing about canning kitchens where I drop the stuff off and pick it up the next day canned and ready for the cellar.

### Lesson 5: I’ll do it anyway

It must be clear by now that all that time in the garden was making me crazy. I saw barriers and causes for exasperation in every direction. Why didn’t I just quit? Take up kickboxing? Go to NASCAR races? I didn’t quit because the garden is both my cauldron and my sanctuary. The outcome of my efforts, and the public reaction to them, are separate from the meditation that is agriculture. This says as much about the grower as it does about those for whom growing isn’t so important. We have a sense that we’re close to the very nexus of survival, and we like it there. That’s why I continue to grow fruit and vegetables and probably will until I can’t.

I approach my Connecticut garden now with a lighter heart than I did—thinking small, thinking optimal. I have made peace with my family, my friends, and myself on these topics. I have taken a thoughtful look at my grocery list and rewritten my seed list. I am happy to help anyone who wants to walk the same path, in whatever form they wish.

*Kathy Connolly is a writer and gardener who lives in Old Saybrook with her husband, Paul, and two sons.*





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Starling Childs, MFS; Anthony Irving, MES

BY CHRISTINE WOODSIDE

**C**linging to ledges with bent-over limbs or growing tall in a sandy field, pitch pines look as if they've won a battle. Their fat, sharp cones, bunchy needle clusters, and sometimes crooked, dense limbs are as beautiful as bonsai. Pitch pines often appear twisted or weathered because they are adapted to grow around rocks and to survive the occasional forest fire that they need to open up their habitat to sunlight, enabling them to seed the next generations.

They are fighters, but pitch pines are in trouble anyway, because there are so few tracts of their suitable habitat left in Connecticut. Foresters estimate that more than 95 percent of the state's pitch pine-scrub oak barrens—the acidic soil of rocky summits in eastern and central Connecticut—have been built on or degraded. Pitch pine-scrub oak barrens are one of the 13 “most imperiled ecosystems” as reported in 1998 by Kenneth J. Metzler and David L. Wagner. Pitch pines make up only two hundredths of one percent of Connecticut's trees. They also will grow on sand plains and occasionally in abandoned fields.

Emery Gluck, a forester for the Connecticut Department of Environmental Protection, has worked for several years to improve the odds of pitch pines. His aim is to help them reseed so



## WITH MOST OF THEIR HABITAT GONE, PITCH PINES NEED A BOOST

*Forester Works to Optimize the Few Areas Left*

that they will survive past the current generation in places such as a handful of sites in the two state forests he manages, Cockaponset State Forest and Nehantic State Forest. Mr. Gluck has conducted controlled burns and logging of small areas to create open areas for pitch pines to take hold. He has planted seedlings, and even wrapped flexible fencing

*Right, an area in Hopeville Natural Area Preserve in Griswold, a few weeks after state foresters burned the undergrowth to promote pitch pine growth. All of the mature pitch pines survived the fire which also opened up areas for the next generation.*

Christine Woodside







Joel Stocker

*Pitch pine seedlings take root in Chester, in an area where mature trees were logged.*

around young trees to protect them from deer. Some of the seedlings, which he acquired from the former state nursery, are starting to grow as they establish their long roots.

The sites where Mr. Gluck is watching pitch pines include: a 6-acre area in Hopeville Pond Natural Area Preserve in Griswold, where he is working with Helene Hochholzer (a state forester whose territory includes that area); and four locations around the sprawling Cockaponset State Forest in Chester and surrounding towns.

"It's one of those trees that, without intervention, is going to become more scarce," Mr. Gluck said on a late June afternoon as he drove his pickup truck on the Cockaponset access road. "In the 16,000 acres of Cockaponset, there are two to three and a half acres of pitch pines."

The way to help pitch pines is not to think of individual trees, necessarily, but to maintain the slightly unusual conditions that allow them to thrive. Connecticut forests today don't undergo the "disturbances" – a forestry term that can mean fire, tornado, cutting, or insect devastation – they once did. Pitch pines like disturbances. They kill off other trees and plants that would compete with the struggling pitch pine seedlings. Fires are the life-giving events for pitch pines to seed new generations. Native Americans in pre-Colonial times burned the forest periodically to open it up. Today, the only way to burn the forest without risking damage to adjacent properties is to frame the burn site with boundaries that would stop the fire from spreading – in the case of Hopeville Pond, the fire boundaries were park roads and a pond. Finding the right conditions – dry but not too dry – and closing the area to the public required much planning.

"The only way we were able to do this was with the extreme cooperation of the parks supervisor," Ms. Hochholzer said.

Mr. Gluck has undergone specialized

training in controlled burning and conducted several burns over the last 15 years, many of them to encourage oak trees. To help pitch pines, Mr. Gluck has overseen three controlled burns at Hopeville Pond Natural Area Preserve within the state park, in 2002, 2005, and May 2007. A total of about six acres burned, out of a total of about 25 acres of sand plain. The entire area had previously burned in the 1960s. The 2005 fire only covered about a quarter acre because the conditions were so dry that they stopped the fire. The optimal fire would only scorch the standing pitch pines but kill other undergrowth and burn up the "duff layer," the organic material formed by decomposed leaves and pine needles, to allow new pitch pines to seed. The fires were successful in opening up undergrowth, although they burned a few more mature pitch pines than they wanted to.

Incidentally, pitch pine cones are adapted to seed without fire opening them. Fire is important to these trees because it clears the habitat to sunlight.

Pitch pines also grow in the Bamforth Wildlife Preserve in Haddam; on Mount Pisgah in Durham; on the Mattabesett Trail overlooking the reservoirs in Middletown; in Wharton Brook State Park in North Haven; in Belding Wildlife Management Area in Vernon; along Route 138 in Pachaug State Forest in Voluntown; on Bear Mountain in Salisbury, in the Northwest Corner of the state; and near Bradley International Airport in Windsor Locks.

Among the areas where pitch pines probably used to thrive but no longer grow are: areas around the Quinebaog River; sections of Willimantic; and land around a retail complex in North Windham.

## CONFESSIONS OF A PITCH PINE ENTHUSIAST

*A busy forester takes the  
time to follow a passion*

BY EMERY GLUCK

I assume everyone, at least foresters, has a favorite tree, but this went beyond that. It just crept into my subconscious over time until I realized it manifested itself as part of my ethos. If you have ever driven with me, you know that one eye always scours the woods for pitch pine. Much of its appeal is its historic association with fire and its quiet decline in the Connecticut landscape. Fires once roamed Connecticut and in its wake, nature often sowed pitch pine. But it wasn't only fire. Thoreau noticed that abandoned fields that were plowed were more likely to grow pitch pine than those that were pastured, at least in eastern Massachusetts.

That was a different era. It took 20 years of working on the 24,000 acres of state forests before I found my first pitch pine seedlings in the woods. They were scrawny. One grew on exposed soil from an upturned root wad mound of a large wind-fallen tree. The other was growing on the side of a logging trail kept open by all-terrain vehicles. Both tried to eek out some sunlight. It was too obvious. Without an influx of seedlings receiving a lot of sunlight, the small pitch pine population in Cockaponset State Forest (five areas totaling three to four acres) would eventually fall into oblivion as hardwoods crowded and shaded them out. It would become like Nehantic, the other state forest I manage, and where the one pitch pine I had found may or may not be still alive.

It became a passion. Using nature as a guide, I burned, used logging machinery to expose mineral soil to provide a seed bed; cut hardwoods that were crowding and shading them out; sowed pitch pine seeds;

*continued on page 31*



# CFPA Commissions New Play on John Muir and Gifford Pinchot

*Actors Read Stephen Most's script to appreciative audience  
at The Bushnell November 9*

In its first dramatic arts project since the Peoples State Forest pageant in 1924, the Connecticut Forest & Park Association commissioned an original play. "Forces of Nature," by Stephen Most, is about three men who made huge strides in the birth of the conservation movement in America: John Muir, Gifford Pinchot, and President Theodore Roosevelt.

Mr. Most's play made its debut as a staged reading at The Bushnell Center for the Performing Arts in Hartford on November 9. The play was directed by Michael Wilson, who is now in his 10th season as artistic director of Hartford Stage and has directed plays on- and off-Broadway and in Venice.

John Muir was played by James Naughton, a seasoned theater, television, and film actor who was the two-time Tony award winner for his portrayal of Bill Flynn in the Broadway hit "Chicago," in 1997. Playing Gifford Pinchot was John Benjamin Hickey, who has appeared on- and off-Broadway, on television, and in films.

Playing President Roosevelt was Brian Dennehy, also known on stage, television, and screen, especially for his 1999 Tony Award for best actor in "Death of a Salesman." The stage directions reader was Nafe Katter, who has appeared in many Hartford and regional stage productions.

"Forces of Nature" raised close to \$60,000 for CFPA's education programs. The audience numbered 661, and more than 300 guests attended a sponsors' reception before the play.



Guests included Connecticut Department of Environmental Protection Commissioner Gina McCarthy and Gifford Pinchot's great-granddaughter, Leila Pinchot, who is a student at the Yale School of Forestry & Environmental Studies.

The play's genesis came several years ago, when CFPA Development Coordinator Starr Sayres, inspired by reading a biography of Mr. Pinchot by Char Miller, discussed the idea of a play with her sister, Elinor Ellsworth. After some months of investigation and help from Dr. Miller and USDA Forest Service documentary filmmaker Steve Dunsky, Mrs. Sayres contacted playwright Stephen Most about this concept.

Mr. Most is an accomplished playwright and documentary writer based in Berkeley, California whose recent projects included a documentary, "Oil on Ice," about the controversy over drilling in the Arctic National Wildlife Refuge, and "The Greatest Good," a film history of the U.S. Forest Service. Mr. Most expressed enthusiasm for the project. After CFPA received grants from Astrid and Fred Hanzalek and the Connecticut Humanities Council, CFPA was able to contract with Mr. Most to write the script. (For more on the many sponsors who made the play possible, see the Development News pages.)

Since the reading, the play has generated interest for future productions. The play's themes will become part of a study guide for teachers. CFPA is developing teachers' workshops on those themes.

### **Playwright says themes resonate today**

The problems that fueled the famous feud between conservation pioneer John Muir and the first forester in America, Gifford Pinchot, resonate in modern America, the playwright Mr. Most said in an interview. And the way the two men handled their differences could teach modern land advocates important lessons, he said.

Mr. Muir believed that land should be left completely undisturbed. Mr. Pinchot – who was born in Connecticut and went to Europe to study forestry in the days before forestry schools existed here – believed that land could be used for people's needs.

Their differences came to a head over the question of flooding the Hetch Hetchy Valley in Yosemite National Park in the early 1900s to provide water and power for San Francisco. In one crucial scene in the play, Mr. Muir beseeches Mr. Pinchot to take a several

*continued on page 25*

*Opposite, John Benjamin Hickey, left, who played Pinchot, playwright Stephen Most, CFEA Executive Director Adam Moore, play director Michael Wilson.*

## **CONSERVATION IS AN EFFORT THAT MUST NEVER END**

*Department of Environmental Protection Commissioner Gina McCarthy delivered this speech at a reception just before "Forces of Nature" opened at The Bushnell.*

**F**irst, I want to thank CFPA for being such a tremendous partner and congratulate Starr on her success in pulling off this wonderful night.

I am excited to see this play, a play that brings to life three people who were – for me – larger than life. People who profoundly influenced my life by inspiring my commitment to preservation and environmental protection – as I suspect they may have influenced all of you who are here tonight to get a glimpse of and celebrate their lives.

**But while we have serious challenges ahead, I am very, very optimistic about the future.**

These three characters were "real men" in every good and bad sense of the term. They were outdoorsmen who were opinionated, passionate, outspoken, educated, colorful, thoughtful, smart, quirky, stubborn and as solid as the hills, valleys, ridges, riverways and mountainsides that they explored and worked so very hard to preserve.

And while they shared a common passion for conservation, as we will see in this play, they didn't always see eye-to-eye on how to get it done in the face of the overwhelming forces ever-present in the early 20th century

that looked at lands that are now – as a result of these three men – a priceless part of our national forest and park system and saw only the riches they could accumulate from the water, the lumber, the coal and the gold that could be sold. Forces that literally could not see the forest for the trees.

In bringing these three great men to life through this play, CFPA is asking us to re-energize ourselves and re-commit ourselves to conservation. Because as we all know too well, conservation is not a lifelong effort – it is an effort that must never end. And today, with issues like sprawl and climate change, we must not only commit ourselves to open space preservation and sustainable forestry, we must examine the very relationship that our species has with this planet and how we can continue to live as a part of this complex ecosystem that we call home.

But while we have serious challenges ahead, I am very, very optimistic about the future. I look at all of you here tonight. I look at CFPA and the Sierra Club who grew from the commitment of men like Simsbury, Connecticut's, own Gifford Pinchot and John Muir. I look at all the state and local leaders and the advocates here tonight who work tirelessly to keep the dreams of these men alive. And I look at all our collective efforts to raise the environment as an issue of national importance just as Teddy Roosevelt did. I know that if we work together we can learn from and once again be inspired by these great men. We can rededicate ourselves to the conservation effort that must never end. And we can begin in earnest to reach out and engage our young children to go outside and explore and connect to something more exciting, more vast and much more wonderful than the Internet – nature.

BY DAVID K. LEFF

With global climate change, species extinction, and so many other critical environmental issues subject to bruising public debate, it may seem superfluous if not irrelevant to revive a century-old argument over the use of our public parks and forests. Nevertheless, a play about the early 20th century commissioned by the Connecticut Forest & Park Association opened some old wounds in the



## WHY WE STILL NEED JOHN MUIR AND GIFFORD PINCHOT

land conservation community when it premiered November 9 at the Bushnell Center for the Performing Arts in Hartford. The play, "Forces of Nature," by Emmy award-winning playwright Stephen Most, vividly rendered the acrimonious, mostly public, and often personal feud between Gifford Pinchot, father of the U. S. Forest Service, and Sierra Club founder John Muir.

Though both men died decades before the first Earth Day in 1970, their dispute remains as fresh as today's conflicts over offshore oil drilling and wind farms. The issues they wrestled with are as local as cell towers and roads built in town parks, and as nationally significant as old-growth logging in Alaska's Tongass National Forest.

The two men are often simplistically juxtaposed as Mr. Pinchot the conservationist and Mr. Muir the preservationist.



Regardless of labels, Mr. Pinchot favored a utilitarian approach to parks and forests that allowed for limited commercial logging and other resource harvesting, while Mr. Muir praised the value of untrammeled wild places left intact purely for their ecological, aesthetic, and spiritual values.

From the arguments between these titans of environmentalism have emerged twin philosophical strands that energize today's discussions of acquiring and managing public lands. Dramatizing these long quieted for a contemporary audience offers us the distance and perspective necessary to better understand many similar conundrums surrounding stewardship of protected lands today, from mining to use by all-terrain vehicles.

Mr. Pinchot was one of the first professional foresters in America. He was a practical and patrician politician with a ready smile and floppy mustache whose natural habitat was in the corridors of power, both in Washington, where he was a key advisor to President Theodore Roosevelt, and in Pennsylvania, where he was twice elected governor. By contrast, Mr. Muir was a philosophical and evocative writer, engineer, farmer, and naturalist with a penchant for wandering in wild places where he felt an almost mystical affinity with the outdoors. A gangling man with a long flowing beard, he was most comfortable in mountain solitude. Despite their differences in temperament, the two became good friends. They hiked, dined at Mr. Pinchot's parents' house, and worked together intermittently over many years. Mr. Muir became a mentor to Mr. Pinchot, who was more than 25 years younger, and the two delighted in each other's company.

While philosophical rifts between them had emerged earlier, their differences came to a quick and vitriolic crescendo in the first years of the 20th century during the protracted debate over the damming of the Hetch Hetchy Valley in California's Yosemite National Park. After nearly a decade of fierce national debate, Congress ultimately gave its approval, and the spectacular, glacially sculpted valley was drowned under a reservoir to serve San

Francisco. Ever practical, Mr. Pinchot believed that "the extreme desirability of preserving the Hetch Hetchy in its original beauty" had to be balanced with the needs of "a great group of communities." Looking at the valley's beauty and wilderness values, Mr. Muir maintained that "no holier temple has ever been consecrated by the heart of man." From this heroic struggle sprung the philosophical polarities that have driven the movement to protect natural lands over the past century.

Though the dam, completed in 1923 just over a decade after Mr. Muir's death, seemingly settled the fate of Hetch Hetchy, its future remains a remarkably open question, as the Sierra Club and others advocate for restoration of the valley and alternative water supplies for San Francisco. Regardless of the outcome, the land conservation movement in this country has benefited immensely from the clash between Mr. Muir and Mr. Pinchot.

However rancorous at the time, the two men joined in a glorious wrangle that has strengthened land protection efforts in this nation by highlighting and broadening the reasons for setting aside open space. As development of the planet rapidly proceeds, debates over use of our parks and forests grow more shrill. We desperately need John Muir to remind us of the value in awe-inspiring wild places where people are merely visitors. We must have Gifford Pinchot helping us to understand how the bounty of natural places can enhance our economy and continually renew a very practical connection to the land.

Watching actors dramatize this epic battle between larger-than-life figures that live in our imaginations as cultural icons, helps invigorate a discussion essential to the future of land conservation. More than ever, we must raise our voices in this brawling controversy until the right fulcrum is found to better balance the needs of civilization and nature.

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*The Hetch-Hetchy Valley in Yosemite, as it looked in 1908.*

Isaiah West Taber, courtesy of the Sierra Club

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*David K. Leff of Collinsville is a writer, avid hiker, and the former deputy commissioner of the Connecticut Department of Environmental Protection. He serves on the CFPA Board of Directors.*

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## New Play

*continued from page 23*

days' hike with him to see Hetch Hetchy on the grounds that once he sees it, he could never advocate flooding it. Mr. Pinchot refuses.

"Pinchot was very concerned about public power," Mr. Most said. "He was convinced that a private corporation would take control of hydroelectric power that that valley would produce." (Eventually, a private corporation did benefit from the power generated at the Hetch Hetchy dam.) Mr. Muir was sure that if he could show it to Mr. Pinchot, that would change his mind. But Mr. Pinchot had other things on his mind. "He was not susceptible to a transcendental power of a place like Hetch Hetchy like Muir hoped he would be," Mr. Most said.

"What I found in reading their correspondence, even when they were at odds publicly, was great respect and unfailing courtesy in their communication," Mr. Most said in an interview. "We're living in a time of bitter political polarization, and they knew they had serious differences, and they were able to play that for political reasons. But they also shared their commitment to public lands that made them allies in a fundamental way."

Mr. Most said that their example shows that even in the environmental world, political compromise can work. "One of the things one sees in looking at these events a century ago is that there are possibilities of a different kind of politics," he said, "in which people who have differences are able to work together."

He said the Mr. Muir understood that

despite their feud over Hetch Hetchy, Mr. Pinchot was working with President Roosevelt to create a system of public land, something Mr. Muir wanted. Still, his sense of political savvy – when to include Mr. Muir and when not to – guided him. For instance, Mr. Pinchot didn't invite Mr. Muir to a conference on land conservation involving all 50 governors, "probably because he did not want any debate about conservation," Mr. Most said.

"However, that very same year, 1908, Pinchot went to Roosevelt to request the creation of the Muir Woods, a redwood forest in California – that it be protected by the federal government and named for John Muir. So this was a real gesture to Muir."

# CFPA Proposes Gas Tax to Help Parks... the Year is 1934

## MOTOR VEHICLES AND TAXES IN CONNECTICUT

◆ — ◆ — ◆

It is proposed to lay a new tax of one half cent per gallon on gasoline, to be used in extending, developing and maintaining the State Parks of Connecticut.

Does the motorist fully realize what this means to him?

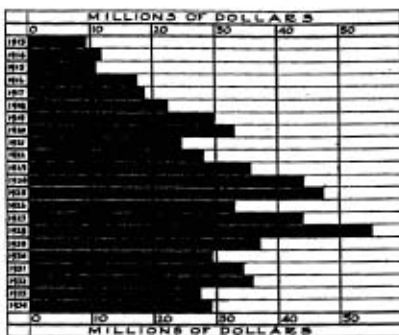
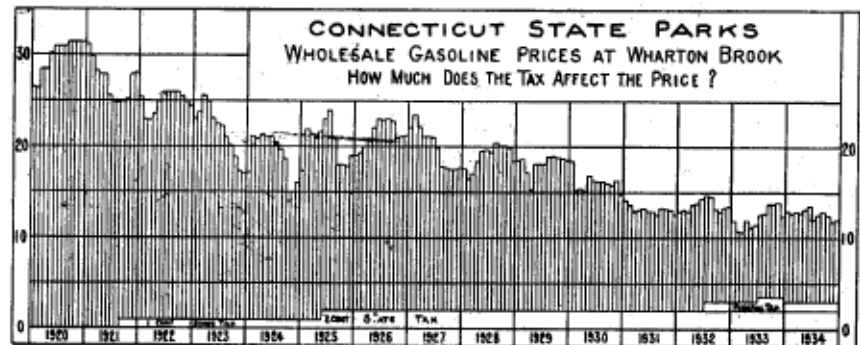
Does he fully realize all the taxes he is now paying?

Some of the heaviest charges have been assembled here for convenient reference.

Here are portions of a little pamphlet the Connecticut Forest & Park Association devised and handed out in the mid-1930s, proposing a new half-cent-per-gallon gas tax to develop and maintain the state parks. The pamphlet's artful charts aimed to show that fluctuating car gas prices since 1920 had nothing to do with various other taxes added. One graph showed that gas prices went up and down, but generally continued to drop, between 1920 and 1934 seemingly unrelated to taxes that came along in 1921.

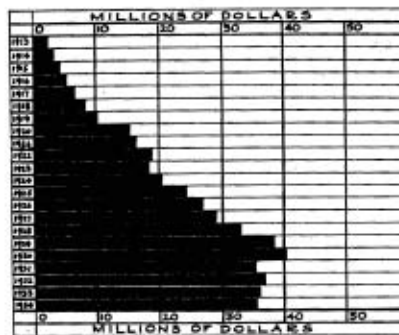
Other charts estimated the millions of dollars Connecticut spent on its cars, gas, and roads, and the negligible amounts of money the state was putting toward parks.

Cars... they've dominated life for a long time in Connecticut.



NEW CARS

ANNUAL REPLACEMENTS AND ADDITIONS  
A continuing Maintenance Charge on Motor Transport in Connecticut.  
TOTAL, 1913 TO 1934 INCLUSIVE.  
SIX HUNDRED NINETY FIVE MILLION DOLLARS.



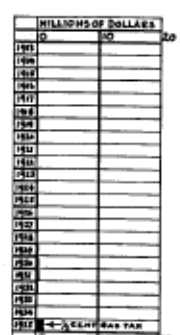
GASOLINE

ANNUAL RETAIL COST, EXCLUSIVE OF 2 CENT STATE TAX  
Now the principal continuing charge on Motor Transport in Connecticut.  
TOTAL 1913 TO 1934 INCLUSIVE,  
FOUR HUNDRED SEVENTY THREE MILLION DOLLARS



STATE HIGHWAYS  
CAPITAL OUTLAY AND MAINTENANCE.

Now derived from registration fees and two cent gasoline tax.  
The average State tax on gasoline is three and one half cents per gallon throughout The United States.



STATE PARKS  
CAPITAL OUTLAY AND MAINTENANCE.

Annual costs are plotted above to 1934. The total is \$ 2,500,000.00  
The small block in 1925 represents the proposed one half cent tax on gasoline.

NOTE: Items of Oil, Tires, Service Charges, Storage and Insurance have not been included in the above totals and may be taken roughly as equal to the cost of gasoline, approximately \$ 470,000,000.00

Copies of this folder may be obtained from the  
CONNECTICUT FOREST AND PARK ASSOCIATION  
215 Church St. New Haven, Conn.

## Black Birch, Sweet Birch (*Betula lenta*)

**The black birch** or sweet birch is characteristic of the better and moister soils of the lowlands. On such sites it reaches an average height of 70 feet and a diameter of two feet.

**The bark** of the trunk is dark brown, almost black, dull and broken into large irregular, but not papery, plates. The small branches and twigs, also dark in color but lustrous and very aromatic, were once cut and distilled for the production of birch oil used as wintergreen flavoring.

**The leaves** are simple, alternate, oval or approaching oblong, three to four inches long, finely toothed and dark green, dull on the upper surface.

**The flowers** are of two kinds; the male catkins, usually three to four on a shoot, forming in the summer and blooming the following spring when the female catkins of "cones" open from the winter buds. The seeds ripen in late summer or autumn and fall with the loosened scales of the "cone."

**The wood** is heavy, very strong, hard and compact. It is used for furniture, often being sold as "mahogany," and for flooring and interior trimming; locally it is prized as firewood.

Were it not so common a tree in Connecticut, perhaps the black birch would be more highly prized. Anyone who can identify the black birch cannot resist snapping off a low-hanging twig, peeling back the lustrous bark, and smelling its aroma. The aroma of a fresh black birch twig is unmistakable. It has the wintergreen-like aroma of root beer, or more particularly, birch beer. Equally irresistible is the urge to pass along the aromatic twig to an accompanying child, who recognizes the smell immediately and will start chewing on the sprig of birch at once.

The black birch is indeed common in Connecticut; it grows along with red maple across many forest types. Its light, wind-blown seeds make it among the first trees to colonize burned sites and cut over areas, but it can also be found as an understory tree in more mature stands. It grows in very dense clumps in its sapling and pole stages. On a good soil, the black birch can also reach a quite substantial size. On such large, mature, trees the bark splits into great plates. Black birch bark features horizontal striations on trees young and old, and the bark is not papery, as it is on yellow, gray, and paper birches. On older trees the bark is gray, while

on younger trees, and on smaller branches and twigs, the bark is a dark, lustrous brown.

While the wood of the birch makes strong lumber, the trees themselves do not appear to this observer to be very structurally strong. Birches are walloped by ice storms. Bent, stunted, twisted, doubled-over birches are often the aftermath of a woodland ice storm. The whip of a bent-back birch branch can give a good face-lashing to a hiking companion, too, if one does not carefully grasp and hand off the branch to the person following.

It's possible to tap a birch as one can tap a maple, although this writer knows of no one in Connecticut who does so. To best enjoy the black birch, we recommend the following: snap off a twig and chew, sit back against the trunk, sip a bottle of birch beer, and read the Robert Frost poem, "Birches."

— A.R.M.

This page is modeled closely on CFPA's classic book *Forest Trees of Southern New England*. If you would like to buy a copy, contact the office at 860-346-2372 or see the CFPA Store page in this magazine. The cost is not prohibitive.



# The Education of a Farmer and Local Eater

BY JEAN CRUM  
JONES

A gigantic freezer. Thirty-eight years ago, that was our wedding gift from my new in-laws. Lots of little frozen waxed cartons were inside. They were labeled “corn,” “green beans,” or “lima beans,” in my mother-in-law’s hand. Terry and I were married in September 1969, and our food gifts all came from his family’s farm garden.

I noticed that some of the white boxes that had been used before were marked with vegetable names I’d never seen, like “NZ spinach,” or “purslane.”

Within a few days of our wedding, I was in my mother-in-law’s kitchen learning how to can tomatoes in glass jars. My hands were quite clumsy as I learned how to stretch the lid rubbers around the immaculately clean and hot glass jars just filled with steaming tomatoes.

Before long, my new husband began harvesting tall stalks of Brussels sprouts and large baskets of Swiss chard, and my mother-in-law taught me how to blanch and quickly cool the vegetables and then pack them into the little waxed cartons, carefully noting the contents and the year.

We dug potatoes, carrots, parsnips, and turnips and stored them in the cellar of the old family homestead, built circa 1870, and our new house. The winter squash decorated our Spartan-like dining room, which contained a card table and folding chairs and some old family chests.

Though I had recently graduated from a university where I had studied food and nutrition, I really knew nothing about gardening and preserving foods. During a pre-wedding August visit, my fifth-generation



Photo by Jody Dole

farmer husband-to-be told me the limas were ready and to harvest some for dinner. When I went up to the row he had pointed out, I couldn’t find any. Since nobody was around to ask, I returned to his mother’s house and heated up some canned supermarket food. After the angry episode this menu provoked, we went up to the garden, where he impatiently pointed out the pods of beans hiding in the leaves. I had been looking for light green limas like the ones my mother always dumped out of the Birdseye box. I had a lot to learn.

I had grown up in a suburban neighborhood in northern Delaware. My father was a banker with a regular 40-hour work week, a regular paycheck, and planned summer vacations each year. My mother did not have much interest in cooking. Most of my childhood food came from the supermarket, except during vacations, when we picked up produce from farm stands and fish from local seafood shops. Becoming a farm wife was a torturous process for me.

I quickly learned on our farm that the length of daylight dictated the length of the working day and that we worked seven days a week. Plants had no concept of a weekend. Weeding and putting up food from the large cooperative family garden seemed quite

time-consuming and overwhelming to a neophyte like me. Bringing in the hay, two to three times a summer, was the supreme farm event. I learned to drive the cranky old orange truck very, very slowly, so all the guys could throw fields full of 50- pound hay bales into massively huge piles in the bed of the truck. It always seemed to happen while storm clouds danced overhead. There was no time for a summer vacation.

Like some others of my 1960s generation, I had been eager to reject the materialistic, corporate lifestyle of the 1950s and thought that returning to the land would be a simpler way of life. As most others soon find out, farming can be a romantic notion, but the reality involves manual drudgery and constant struggles to produce and sell crops.

I discovered humans are not the only living creatures that love and enjoy what farmers grow. We battled insects, mice, rats, raccoons, woodchucks, and deer. And, if you can’t stay ahead of the weeds, you eat them – that’s what all those little frozen boxes of purslane were about.

My next really big lesson in farming came during June 1972. We had an early season hurricane – Agnes – and all of our ripe strawberries drowned under a foot of water. We’d lost our source of income for the next six months. Terry began planting blueberries so that we’d have another summer crop to sell in the future, and we initiated a practice (and now, a habit) of careful frugality. I became grateful for our abundant family vegetable garden that summer.

I also got a job. By August, I was an administrative dietitian at the Yale University dining halls. As it turned out, this position was to provide me with significant lessons in local and seasonal eating, which I considered old-fash-

ioned New England ways back then. My work was to plan student menus based on six-week seasonal cycles. My mentors were a kind food purchasing director who had good contacts with nearby farmers and an executive chef whose essence of cooking was based on using fresh local foods. Michel, the French chef, and I undertook the task of updating the master Yale recipe file which had not been tackled since the 1950s. Working side by side with Michel, I learned to cook the seasonal recipes I planned for the menus. When Michel came to my farm, he would rave about the superior flavor of my freshly harvested foods.

Bit by bit and year by year, I learned to prepare, preserve, and appreciate our own farm-based cuisine. My Farm Journal cookbooks became my food bibles. I learned to eat seasonally, which meant fresh corn on the cob every day for five weeks, then not again for another year. The same holds true for asparagus, strawberries, tomatoes, and so on. I learned how to fully stock my pantry shelves and freezer with our farm's produce and meat so only monthly trips to the supermarket are necessary. I learned to invite friends and family during their summer vacations to our farm and have them help me shell and freeze the limas and help eat the always overly abundant zucchini, plus whatever else is fresh.

Winter has become my favorite season, when I can relax by our wood fire while smelling vegetable root stews bubbling away. I came to realize I was very fortunate to live on a farm and have access to the wonderful foods that our Connecticut soils and climate provide. I am now proud I can call myself a farmer.

I have described my own slow love affair with a Connecticut farm-based diet, because I don't think the transition from a supermarket hunter to a harvester of the local landscape for native foods is easy or intuitive. It took me many years to become an enthusiastic "locavore" and I had the benefits of necessity, personal instruction, and a convenient large family garden outside my front door.

So, here's how to get started eating local foods, because it is the most delicious, nutritious, and environmentally best way to eat. And, once you're hooked, there is no other way to eat.

► **Learn when Connecticut crops are in season** and choose and eat those seasonal foods abundantly. The Connecticut Department of Agriculture produces a useful crop availability calendar and it is available at their Web site: [www.ct.gov/doag](http://www.ct.gov/doag).

► **Visit pick-your-own farms, farm stands or farmers' markets** during harvest seasons. The Connecticut Department of Agriculture provides upon request a useful state map that details the location of all these places. Check their Web site for details.

► **Co-ops and natural food markets** are generally committed to supporting their local farmers. Remember, some Connecticut farmers produce eggs, meat and dairy products year-round. These are also good places to buy

*continued on page 33*



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## **CONNECTICUT WOODLANDS**

### **STORMS**

WHY IT RAINS MORE OFTEN  
CLIMATE, CARBON STORAGE, AND OUR FORESTS

## STUMPAGE REPORT

### Current prices for standing timber

This table summarizes 63 voluntary reports by foresters, loggers, and sawmills of prices paid for timber between July and September 2007 in Connecticut and Massachusetts. Prices are in dollars per thousand board feet using the international quarter-inch scale. Pulpwood and fuelwood are reported in dollars per cord. The Cooperative Extension Services of the University of Connecticut and the University of Massachusetts compile these quarterly reports, warning that these prices offer only a guide to prices, which can fluctuate due to many factors. See the Web sites [http://www.canr.uconn.edu/ces/forest/price\\_sht.htm](http://www.canr.uconn.edu/ces/forest/price_sht.htm), or <http://forest.fnr.umass.edu/snes-tumpage.htm>.

SPECIES	EAST OF CT RIVER			WEST OF CT RIVER		
	no. of reports	median	range	no. of reports	median	range
Red oak	28	210	10 - 350	12	190	150 - 350
White oak	22	60	10 - 150	5	100	25 - 150
Other oaks	21	100	10 - 220	5	50	50 - 250
Ash	13	45	40 - 105	11	70	50 - 100
Cherry	9	200	100 - 350	10	350	200 - 525
Sugar maple	11	120	100 - 325	11	215	100 - 440
Red maple	18	50	10 - 125	10	45	25 - 50
Tulip poplar	1	30	-	3	70	0 - 200
Yellow birch	9	50	50 - 50	8	55	30 - 70
Black birch	15	50	50 - 150	7	50	30 - 100
Paper birch	6	50	30 - 50	2	28	10 - 45
Beech	0	-	-	6	3	0 - 20
Pallet hdwd	17	25	17 - 40	8	5	0 - 50
Other hdwd	6	33	5 - 80	1	100	-
White pine	36	90	20 - 153	10	60	40 - 200
Red pine	8	20	20 - 100	0	-	-
Hemlock	12	18	0 - 40	9	10	0 - 20
Spruce	6	20	0 - 20	2	20	15 - 25
Other sfwd	0	-	-	0	-	-
Poles, hardwd (\$/lin.ft)	0	-	-	0	-	-
Poles, sfwd (\$/lin.ft)	0	-	-	0	-	-
Fuel wood (\$/cd)	30	5	0 - 12	4	4	0 - 6
Pulpwood (\$/cd)	6	0	0 - 13	1	0	-
Biomass (\$/ton)	5	0	0 - 1	1	0	-

## LETTERS

### IT'S 'MATTABESETT'

Although I thoroughly enjoyed reading David Bell's article in the latest Connecticut Woodlands (Fall 2007), I must admit I was taken aback to see, in paragraph 3 on page 23, mention of the "Mattabasset" Trail. I have made it a point, for many years now, to explain to people that the trail is Mattabesett, and I have no idea why everyone seems to pronounce it incorrectly, but I do expect you folks to get it right!

Mary Heffernon, Wallingford

*Editor's Note: You're right! We misspelled the venerable trail name in two instances in David's article. The Mattabesett Trail, part of the proposed New England Trail, is named for the Indian tribe that used to live in the land that became Middletown. In the late 1600s, the settlement was called Mattabesett.*

### NAUGATUCK PHILANTHROPIST

I read your article on land donations and the accompanying table ("Land: More Valuable Than Money," and table, pages 7-14, spring).

According to what I have read, 500-plus acres of Naugatuck State Forest in Bethany, Cheshire, and Hamden were bought over many years by former New Haven Bird Club member and CFPA member George A. Cromie. In 1944 he sold it to the state for (I think) \$60,000. What I have read said that it was bought for the state through the estate of Edward Carrington of West Haven. The table listed Carrington's estate in the purchase of Kettletown State Park, but not the Naugatuck State Forest. This information is printed on a sign at the NSF and, I understand, the research for it was done by former state forester and CFPA honorary director David Smith.

John Triana



## Confessions

continued from page 21

and transplanted a couple dozen wildlings that had seeded in at the Pachaug State Forest Nursery after it was closed down. With great anticipation that I check sites a growing season after a treatment to see if pitch pine have germinated. I have had a fair amount of success (including the seedlings growing over a half mile from the closest seed source) but it takes a good effort.

My fires have killed some pitch pines but never my saw. I cringe when hearing that others cut pitch pine. This indiscretion is probably born of a lack of awareness, as the downward trend of an ecosystem can be overlooked until it is too late. Foresters are in a unique position to help restore some ecosystems in conjunction with generating an economic product. It is important to recognize opportunities when active man-

agement is appropriate – and to act before the window closes.

Stepping back and looking at the commonalities of my management objectives for Cockaponset and Nehantic State Forests, they generally promote the declining habitats or ecosystems (but most are not yet rare). Those that thrive are usually self-sustaining under current conditions and do not need my assistance. Often those in decline are ephemeral or have historically been maintained by more frequent or severe disturbances (usually fire) than what occurs now. Active management can mimic some of the effects of those disturbances. These ecosystems are the underdogs and need someone on their side. I guess that is why I also have been a life-long Chicago Cubs fan.

---

*Emery Gluck is a forester for the Connecticut Department of Environmental Protection.*

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# A COMPENDIUM OF CHESTNUT DATA...

## JUST SURVIVE THE INTRODUCTION

**American Chestnut: The Life, Death, and Rebirth of a Perfect Tree**, by Susan Freinkel.

Berkeley: University of California Press, 2007. 284 pages.

BY ROBERT M. RICARD

What lover of Connecticut woodlands would not be happy to see this book displayed in a bookstore window? Meandering through Jeffrey Amherst Books on a stormy early fall Saturday, I had no intention of making a purchase. But then *American Chestnut: The Life, Death, and Rebirth of a Perfect Tree* caught my eye. The book seemed to grab my sleeve, pull me to the shelf, then jump into my arms. I was ecstatic. Without so much of a glimpse at the sales pitch on the inside jacket, I purchased the book and headed to a café intending to gulp it down. I bought a coffee, muffin, found an overstuffed chair, and began to read.

One of the first things I saw (in the frontispiece) was a familiar picture (1910) of two men standing in a grove of massive, towering American chestnut trees reminding us that these were once the “Redwoods of the east.” As a forester I know of the past greatness of this tree. We have experienced the loss and decline of many species through our own fault, but this tree is different. I hoped for great and wonderful things from this book. I was to be disappointed.

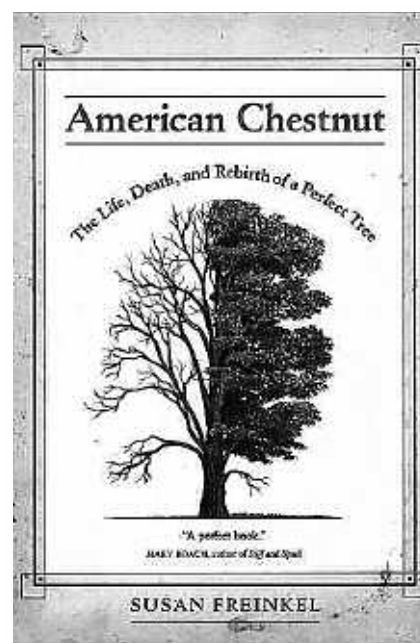
Most readers of Connecticut Woodlands would be well aware of the natural history of American chestnut. *Castanea dentata* is considered one of seven distinct species in the genus, a group that has been of much utility to human evolution since at least the Bronze Age, when people began cultivating it. For example, despite morphological differences, *Castanea* are similar in that they bear nuts that are of high value for human consumption. The trees are fast growing and regenerate from sprouts rapidly and

require little cultivation. The taller, more voluminous species produce wood fiber sought for a diversity of wood products. High amenity value is also a characteristic, with roadside shade even having been provided to Legionnaires by the chestnut trees they planted along Roman roads in conquered England.

Simply put, the American chestnut is an iconic tree in the cultural and natural landscape and imagination of Connecticut, and the story has been told many times well before. That the tree was a dominant component of the northeastern woodlands, and could make up to 25 to 50 percent of our woods, is one of the toughest images for us to grasp and visualize. Today we walk through woods now dominated by oak, maple, and hickory, along with a smattering of dozens of other tree species. We know from photographs and narratives, but not from experience, that nothing in our woods today can compare to the tall, straight giants American chestnut once were.

Instead, we encounter only multiple chestnut sprouts coming off decades-old remains of historical legends. Occasionally, at best, we find a tree that has reached sexual maturity and is producing nuts. We gather these like we would dinosaur eggs, ponder what to do with them, and think of the genetic potential contained within but will not be realized. This is because we lament but accept that since the beginning of the twentieth century a canker-causing fungus presently classified as *Cryphonectria parasitica* swept through the great hardwood forests of the Appalachian chain girdling American chestnut stems. The result has not been extinction, but a crippling of a magnificent organism.

There have been a growing number of excellent cultural histories of trees lately and Freinkel acknowledges these, especially Thomas Campanella’s excellent *Republic of Shade: New England and the American*



*Elm*. Her desire to write a similar manuscript is worn on her sleeve. She does not succeed. After slugging through the first three pages, my joy sank faster than a tree felled by a sawyer. Instead of allowing an already interesting story to tell itself, Freinkel forces the issue melodramatically, and it is quite painful to read. In the first few pages of the introduction, she attempts to build the case for her story using such devices as “what the fabled ivory-billed woodpecker is to birders, the American chestnut is to tree lovers: a vanquished species that continues to haunt their dreams.” (Remember, the tree is not extinct and is still seen frequently.)

Or, “I’m not someone who hugs trees or talks to them. Yet in such a situation [encountering a large American chestnut], it’s easy to anthropomorphize. When I press my hand flat against the weathered trunk, I could swear I feel life itself pulsing inside.” She asserts that while American elm “was the perfect town tree” and “became a signal part of the middle-class landscape,” the chestnut tree “was a country tree” and “to whom the chestnut tree was most important – were the rural poor, people whose stories were passed down through oral rather than written accounts.”

To be sure, this book has value. Once you slog past this first portion of the book, the story improves. Freinkel does successfully collect into one treatise widely dispersed information and stories neatly. The writing, beyond the melodrama of the introduction,

is quite good.

Of much interest to Connecticut Woodlands readers are the stories of the people and institutions in our state that have contributed and continue to contribute to the restoration of American chestnut. Here are prominent folks such as Arthur Graves, Yale University botanist who championed chestnut research as early as 1911 until his death in 1962. We learn much about familiar folks such as Drs. Richard Jaynes and Sandra Anagnostakis of the Connecticut Agricultural Experiment Station. In short, the historical prominence of chestnut to the state, the involvement of Connecticut people in the species use and attempts at resurrection, coupled with the fact that an enormous amount of information is packed into this book make it worth reading. It should have been more succinct. It would have benefited from pictures.

---

*Robert M. Ricard is a senior extension educator for urban forestry at the University of Connecticut Cooperative Extension System in West Hartford.*

## *The Education of a Local Farmer*

*continued from page 29*

Connecticut jams, honey, and maple syrup. Check to see if there is one of these stores in your area.

► **Grow your own food.** Start small with a container of herbs or a small bed of your favorite vegetables. Look for excellent gardening books at your local library, talk with your local plant producer or check with your county Cooperative Extension agency. Some cities and towns have community garden areas where you can rent a garden spot. You can learn a lot from other gardening neighbors.

► **Eat at restaurants that base their menus on seasonal Connecticut foods.**

► **Your local library** probably has an excellent selection of seasonal cookbooks and books on organic gardening and food preservation.

► **Visit [www.buycrgrown.com](http://www.buycrgrown.com),** the new Web-based guide to sources for Connecticut foods.

► **Visit [www.ctnofa.org](http://www.ctnofa.org).** The Connecticut chapter of the Northeast Organic Farming Association publishes an excellent annual farm and food guide.

The best way to begin eating local is just to begin with whatever works best for you. And watch it grow on you.

---

*Jean Crum Jones is a registered dietician who with her husband, Terry, runs the Jones Family Farm in Shelton. She serves on the CFPA Board of Directors.*

## The Whole Story

I always supposed them silent,  
like sentences and paragraphs  
spoken years and years ago.  
But now I see  
they have time and an audience.

There is no silencing garbage  
when it wants to speak.

Creased, worn-sole walking shoes,  
flattened toothpaste tubes,  
aspirin bottles with  
dusty white residue,  
double-A batteries, drained,  
bread wrappers,  
coffee cans,  
wine bottles.

My discards tell the  
story of my life  
soundlessly  
as they inch through purgatory  
towards  
Resurrection.

– *Katherine Groll Connolly*



## WINTER PROGRAMS

For more information, or to register, please contact CFPA at 860-346-2372. For updated program information, visit [www.ctwoodlands.org/EdPrograms.html](http://www.ctwoodlands.org/EdPrograms.html). All programs except Family Hikes are held at CFPA headquarters in Middlefield.

### FOR FAMILIES

#### **WALKCONNECTICUT FAMILY GUIDED HIKES**

**Free – the last weekend of each month**

Come along on guided hikes the last weekend of every month, as we ramble through the Blue-Blazed Hiking Trails, city and state parks and forests. Bring the family to develop a sense of wonder, engage the senses and delight the soul. Family hikes are part of CFPA's new initiative, WalkConnecticut: the trail to health and happiness. For more Family Hikes, please visit [www.ctwoodlands.org](http://www.ctwoodlands.org) or call CFPA at 860-346-2372.

### FOR TRAIL ENTHUSIASTS

#### **Winter Trail Maintenance Workshop**

*Saturday, February 2, 8:45 a.m.-2:30 p.m.*

Land trusts and municipal open space managers welcome. Presentations include finding and writing grants, trail tools safety demonstration, kiosk design and construction, publishing helpful newsletters for your group, and universal trail access. Bring a bag lunch. Beverages provided. Call CFPA at 860-346-2372 to register.

### FOR ALL HIKERS

#### **Carve Your Own Hiking Stick with the Connecticut Woodcarvers**

*Saturday, April 5, 10 a.m. – 2 p.m.*

Learn a new skill, carve your own stick, and enjoy the company of the CT Woodcarvers Association. Watch demonstrations of wood carving methods and safety techniques. Drop in anytime just bring your own knife; wood sticks will be supplied. Program is geared towards adults and families with children ages 10 years and older; no charge for program.

### FOR GARDENERS

#### **Gardening with Native Plants for Wildlife**

*Saturday, April 19, 9 a.m. - 1 p.m.*

It's National Wildlife Week! Learn how to create and enhance wildlife habitat within your own living space, no matter how large or small, to attract wildlife. This engaging program will present information about why yards are important for wildlife, the key components of habitat, basic habitat assessment tech-

niques for your yard and the use of native plants in creating habitats for wildlife. We'll be inspired to create our own natural space after our visit to a local National Wildlife Federation certified Backyard Wildlife Habitat™ yard. Fee is \$20/nonmembers; \$15/ members. Light refreshments provided.

### FOR SCOUTS

Bring your troop or den to these fun and hands-on workshops; activities help earn the following badges or pins. Workshops can also be scheduled per your schedule/calendar; call for details. Pre-registration is required; \$5/scout.

Cub Scouts – Forester, Tuesday, February 27, 4:00 – 5:30 p.m.

Junior Girl Scouts – Finding Your Way, Tuesday, March 18, 4:00 – 5:30 p.m.

Brownie Scouts – Eco-Explorer, Saturday, April 26, 2:00 – 3:30 p.m.

### FOR EDUCATORS

CFPA teaches students how to think, not what to think, about the environment as a sponsor of the award-winning environmental education curriculum Project Learning Tree. For a registration form, contact CFPA 860-346-2372 or [info@ctwoodlands.org](mailto:info@ctwoodlands.org); CEU's available. Workshop fees are \$35.00/participant and are held at CFPA headquarters unless otherwise noted.

#### **Children's Literature and Nature**

*Friday, February 29, 9:00 a.m. – 3:00 p.m.*

*PreK-5th grade educators*

Children's natural affinity for animals and nature provides a wonderful way to enhance their reading, comprehension, communication and other language arts proficiencies. This Project Learning Tree (PLT) workshop uses the forest as a window into the world to explore seasons, habitats, animal groups, trees, life cycles and other environmental topics. PLT teaches students how to think, not what to think, with ready-made lesson plans that can be used within existing curriculum or as thematic units. Literary works from Jean Craighead George, Eric Carle, Leo Lionni, Eve Bunting, Robert Frost and others will be highlighted as exiting ways to engage students in books and natural history that will set them on the path of lifelong reading. Workshop participants actively participate in activities that address literature, science and social studies standards. Participants receive the Project Learning Tree PreK-8 Activity Guide. CT Language Arts Frameworks: Standard 1: Reading and Responding; Standard 3: Communicating with Others. CT Science Framework Content Standards: Structure and Function for 1.2, 1.3, 2.1 – VI and Heredity & Evolution for K.2 – VII.

#### **Service Learning with Project Learning Tree**

*Friday, March 14, 9:00 a.m. – 3:00 p.m.*

*Grade 3-8 educators*

Get into action and learn activities that introduce your program

participants to many important concepts essential to the conservation of natural resources - our forests, water, soil and biodiversity. Project Learning Tree encourages creativity, originality, and flexibility to resolve environmental problems and issues. Inspire and empower youth to become responsible, productive, and participatory members of society. Participants receive the Project Learning Tree PreK-8 Activity Guide and are eligible for PLT GreenWorks! grants. CT Framework Content Standards: Science - Science & Technology in Society (3.4, 6.4), Matter & Energy in Ecosystems (6.2, 4.2) Social Studies - Rights & Responsibilities of Citizens, Human & Environmental Interaction, Limited Resources; Language Arts - Communicating with Others.

#### **Your Environmental Workout: COEEA Environmental Education Conference**

*Friday, April 4*

*Quinnipiac University, Hamden*

Annual Connecticut Outdoor & Environmental Education Association (COEEA) Conference filled with workshops, roundtables, networking, and wine tasting. Learn best practices in the environmental education field. Please visit [www.coeea.org](http://www.coeea.org) for updates and conference details.

#### **Squish – Train to be a FrogWatcher**

*Wednesday, April 9, 9:30 a.m.-noon*

*For all youth group leaders and educators*

Help scientists conserve frogs and toads. Learn observation skills, "frogging" protocol, data collection, internet monitoring and natural history of Connecticut's frogs and toads and how to bring this program to your youth and students. Frogwatch USATM is a frog and toad monitoring program managed by National Wildlife Federation in partnership with the U.S. Geological Survey. Rubber boots and outdoor clothing recommended. \$20/nonmembers; \$15 members.

#### **Every Student Learns Outside**

*Friday, May 2, 9 a.m.-3 p.m.*

*Grade K-5 educators*

Unleash the naturalist in your students. Discover ways to challenge them to explore grade-appropriate environmental issues – from the inside to the outside. Project Learning Tree (PLT) activities suit different learning styles, meet education standards and teach through experiences in nature. All activities feature science as well as reading and technology connections, clear objectives and assessments strategies. This completely hands-on workshop will teach how to use inquiry skills to examine and measure components of different habitats. We'll investigate a variety of factors of an environment, such as sunlight, temperature, wind, soil, plants, and animal life. Participants receive the Project Learning Tree PreK-8 Activity Guide. CT Language Arts Frameworks: Reading and Responding, Communicating with Others. CT Science Framework Content Standards: Scientific Inquiry, Scientific Literacy, Scientific Numeracy.

#### **Get Out! Outdoor Learning for Youth Leaders & Camp Counselors**

*Thursday, May 22, 9 a.m.-3 p.m.*

In this fun and lively hands-on workshop, youth group leaders can: Receive help in planning nature programs relevant to group's own site; Learn age-appropriate, environmental activities geared towards forests, nature, energy and more and their connection to our everyday lives; Become part of a network that offers follow-up resources and opportunities; Acquire background information and materials about environmental education; and Involve young people in the natural world them. Participants will receive the Project Learning Tree PreK-8 Environmental Education Activity Guide.

## *Executive director*

*continued from page 4*

trusts, state and regional conservation groups, and town, state and federal conservation agencies. All of them essentially do roughly the same thing, and thankfully so. And all of them, I hope, will continue to do their work, and at an accelerated pace.

Yet what if, despite their efforts, we lose our autumn? What if our brilliant fall garment of scarlet tupelos, orange sugar maples, and yellow birches and hickories fades into a drab camouflage coat? What of winter? What if our children grow up

without the experience of trudging up a snowy hill, toboggan in tow, without the thrill of sliding down? Will the ice skates just hang in the cellar all winter long, waiting for the pond to freeze, even just for a weekend?

I think that we need a Season Conservancy. It should be charged with keeping the seasons as intact as possible. It should plant trees to shade city streets and replant vacant lots. It should support renewable energy and energy conservation. It should conserve land (or assist those already doing it). It should encourage the use of local food, and discourage such things as the inexplicably ubiquitous

apple juice from China. It should lobby for cap-and-trade mechanisms for carbon dioxide, even for a carbon tax. Perhaps it could buy emissions allowances and hold them, acting as a land trust does when it buys and holds development rights. Perhaps it should encourage carbon holidays, a carbon Sabbath of sorts—a weekly day on which we don't drive, or don't shop, or don't use much electricity.

Seasons matter. Seasons make New England what it is. I don't know how to conserve a season, but I do think that it needs to be done.





*Left, members gathered in the picturesque pavilion at Rocky Neck.*

*Below, Lori Paradis Brant, left, Diane Joy and Gina McCarthy wait to speak.*

CFPA Photo

## CFPA Holds Annual Meeting at Rocky Neck State Park

The Connecticut Forest & Park Association reviewed the accomplishments of 2006 at its annual meeting September 20 in the pavilion at Rocky Neck State Park in East Lyme. Executive Director Adam R. Moore reported that the Association ended the year with \$7.5 million in assets, up by about a half million dollars due to donations from the estates of the late CFPA members James H. Shattuck and Paul Pikula. CFPA also received a conservation easement over 72 acres of land in East Haddam, a gift from Starr and Phil Sayres. The Association also purchased land in Eastford that is crossed by the Natchaug Trail.

The second volume of the Connecticut Walk Book was published. The Association kicked off its initiative to encourage more people to walk – WalkConnecticut – with a party at the Wadsworth Mansion in Middletown in April. Leslie Lewis joined the staff in 2007 to coordinate that program. The most successful annual fund in Association history brought in \$95,000 –

five times the amount donated in 2001. And CFPA was anticipating the premiere of the play it sponsored on November 9 at the Bushnell, “Forces of Nature,” by Stephen Most.

CFPA recognized its volunteers who worked on the Connecticut Walk Book, volunteer Mal Bochner, who catalogued the Camp-Ellsworth Library at CFPA, and photographer Robert Pagini.

Newly elected to the Board of Directors was William Breck of Killingworth. Dr. Breck served as superintendent of schools in Regional School

District 13 and recently retired from his long career in public education. Returned to the board for three-year terms as directors were Mark Ashton, Russell L. Brenneman, Jean Crum Jones, David Leff, Karen Mignone, Stephen Parsons and Donald Snook.

Honored was outgoing director Sally L. Taylor, who completed 30 years of service on the Board of Directors at the annual meeting. She was presented with a certificate of honor and was made an honorary director of the Association.

Also honored was outgoing CFPA President Richard Whitehouse, who led the Association for the past eight years. Mr. Moore and former CFPA Executive Director John Hibbard presented Mr. Whitehouse with the George M. Milne Citizen-Conservationist Award, named for the former CFPA president, the Rev. George Milne.

David Platt, who has succeeded Mr. Whitehouse as president, praised him for adopting a committee system on the







*Outgoing CFPA President Dick Whitehouse, left, and incoming President David Platt*

CFPA PHOTO

## CFPA Commissions Report on Carbon Markets

board, for helping to shape policies and programs, for initiating a Web site, working on strategic planning in 2002 and 2007, and establishing a successful development program.

"These transformations all occurred while Dick was at the helm, and it was no accident," Mr. Platt said. "It is about effective and heartfelt leadership." Mr. Whitehouse will remain on the board.

A presentation on education initiatives to connect children with the outdoors followed. Connecticut Department of Environmental Protection Commissioner Gina McCarthy, CFPA Education Coordinator Lori Paradis Brant, and Diane Joy, of the Connecticut DEP's Kellogg Environmental Center in Derby, spoke. Ms. Brant and Ms. Joy are the Connecticut coordinators of Project Learning Tree, an environmental education program of the American Forest Foundation.

Mrs. McCarthy described the DEP's initiative, "No Child Left Inside," which has gained national attention and inspired a federal bill, the No Child Left Inside Act. One element of the DEP's initiative is a family game called the Great Park Pursuit, which has been popular, she said.

Ms. Brant said, "Our goal as environmental educators is to bring the environment into the classroom and the classroom out into the outdoors." She and Ms. Joy said they advocate for an official environmental curriculum in Connecticut. CFPA's programs include teacher training, family hikes, and a student activity, "forest forensics."

Austin F. Whitman of the Yale School of Forestry & Environmental Studies has advised the Connecticut Forest & Park Association to join with other conservation organizations to keep a close watch of the developing market of carbon trading, in which emitters of carbon dioxide pay owners of land that can absorb carbon, such as forests, as a way of offsetting the climate impacts.

In a report commissioned by CFPA, "The Carbon Markets: Forests, Credits, and Uncertainty," Mr. Whitman explains that some industries are already paying carbon-neutral landowners for the value of that land as a carbon sink. While formal trading of carbon has yet to take hold, the Chicago Climate Exchange, whose members include greenhouse gas emitting industries and carbon-neutral entities, traded \$62 million worth of carbon in the year ending April 30, 2007.

A trade might include funding for a project to improve a forest, funded by an emitter. Such trades in the United States, based upon Kyoto Protocol standards, are purely voluntary right now. In Europe, where more formal carbon trading is going on, forestry isn't included in the deals. But there is reason to believe that carbon trading deals with forest owners could become important in Connecticut, which is 56 percent forested (although not all of that is conservation land or open space). For land trusts and CFPA, which owns or holds easements to 1,200 acres, selling carbon credits to emitters someday could generate money to improve forests.

## Damon Hearne Named Land Conservation Coordinator

Damon Hearne, who coordinated a study of the Eightmile River as a Wild and Scenic River, has joined the staff as the Association's land conservation coordinator. Mr. Hearne also has worked for the Farmington River Watershed Association. He earned a master of science degree in resource ecology and management from the University of Michigan at Ann Arbor and holds a bachelor's degree in biology from Earlham College in Indiana.

He will lead the Association's effort to conserve lands that host, or could host, portions of the Blue-Blazed Hiking Trail System, working forests and farms, and other significant properties. Mr. Hearne succeeds Katherine Winslow, who left CFPA in October to become a property agent with the Connecticut Department of Agriculture.

## John Larkin to Serve as a Registered Lobbyist

John Larkin, an experienced lobbyist who also is the president of the Farmington River Anglers' Association, will serve CFPA as a registered lobbyist in 2008. Mr. Larkin will work closely with Executive Director Adam R. Moore, who is also a registered lobbyist for the Association, and the Association's Legislative Committee.

Mr. Larkin previously served as a lobbyist for the Connecticut Credit Union Association and has worked for the City of Hartford.

## Welcome, new members

We are pleased to welcome you as a member of CFPA and we thank you for your interest and support. As a member, you are an important part of the conservation community. We hope you will find your membership informative, satisfying and fun, and that you will introduce yourself personally at one of our many events throughout the year.

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## A special welcome and thank-you to the following new and renewing members

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*\*Denotes new members*

## Hibbard Trust for Land & Trails

Established in honor of long-time CFPA Executive Director John Hibbard, the Hibbard Trust for Land & Trails supports the Association's topmost priority – conserving the land and trails of Connecticut.

David L. Cullen	Thomas and Nancy Mann <i>in honor of Paul Mei</i>	Michael T. Milewski
-----------------	---	---------------------

# Paul F. Pikula Education Fund

Founded in 2006 to memorialize dedicated CFPA trail volunteer Paul F. Pikula, the Education Fund provides financial assistance for students who wish to participate in the Association's field studies and workshops.

Frances Pikula

## The 2007 Annual Fund

The Association launched the 2007 Annual Fund in late October with enthusiastic Board commitment and a first-time goal of \$100,000. We offer here our thanks to those whose early contributions were received as of November 15, 2007. Look for the full report in the spring 2008 edition.

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*continued on page 40*



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William R. Bentley for documents and publications for the Camp-Ellsworth Library  
Linda Cunningham for making curtains and tablecloths for the office

John Hibbard for donation of *Barkhamsted Heritage, Culture and Industry in a Rural Connecticut Town* to the Camp-Ellsworth Library in honor of Walt Landgraf

## Gifts to the Connecticut Forestlands Council Fund

The Association accepts donations on behalf of the Connecticut Forestlands Council to meet its needs in promoting forests and forestry in Connecticut

The Connecticut Forest & Park Association

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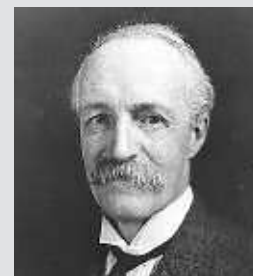
# APPLAUSE!

## FORCES OF NATURE Performance November 9, 2007

The Connecticut Forest & Park Association applauds its many sponsors, volunteers, production team, actors and director for embracing the mission of the FORCES OF NATURE project. To our supporters, we express our deep gratitude for your generosity and sense of adventure in providing sponsorships for this undertaking. To our volunteers, we proudly thank you for your valued contributions to the evening's success. And to the playwright, the director, the actors, the production team, Hartford Stage and The Bushnell, we offer a standing ovation for your daring in taking on this project and for a superb performance of FORCES OF NATURE.



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# FORCES OF NATURE

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continued on page 42

# FORCES OF NATURE

*Scenes from the reception before the November 9 premiere. All photos by Michelle Paulson of Chester.*



TOP LEFT: Playwright Stephen Most, left, Peter Good, Jan Cummings, and Al Sample (president of the Pinchot Institute for Conservation). TOP RIGHT: Pinchot's great-granddaughter, Leila Pinchot, with governor's proclamation and (at right) Department of Environmental Protection Commissioner Gina McCarthy. SECOND ROW, LEFT: Fred Hanzalek, left, Astrid Hanzalek, two of the premier sponsors, with Michael Wilson, right, play director. SECOND ROW, RIGHT: Fred Hanzalek, CFPA Development Associate Starr Sayres, Leila Pinchot, and Stephen Most. THIRD ROW, LEFT: CFPA Executive Director Adam Moore with his wife, Melissa. THIRD ROW, RIGHT: AT left, CFPA WalkConnecticut Coordinator Leslie Lewis, with husband Ralph Lewis behind her; Melissa Moore, and CFPA Board member Donald Snook. BOTTOM, LEFT: Adam Moore, left, with actor James Naughton, who played Muir. BOTTOM, RIGHT: Actor Brian Dennehy, who played Roosevelt.



# CFPA Store

## Trail Gear

### CFPA Logo Hats

Two-toned low-profile 100% cotton baseball cap with KHAKI CROWN, FOREST GREEN BILL, embroidered logo. Adjustable strap. (Hat not exactly as pictured here).

**\$15.00** (plus \$2.00 shipping)

## Books, etcetera



### Forest Trees of Southern New England,

a 56-page paperback publication of the Connecticut Forest and Park Association. This manual is a simple description in accurate and nontechnical terms of the forest trees common in southern New England. It is intended for the general public to meet a pressing demand for a pocket manual which is easy to use and understand.

**\$2.00** (plus tax and \$1.50 shipping)



### Connecticut Woodlands,

A Century's Story of the Connecticut Forest & Park Association, by George McLean Milne, published by the Connecticut Forest and Park Association in 1995. A fascinating history, not so much of the Connecticut Forest and Park Association as it is of the dedicated men and women who have cared about Connecticut's forests and fields, hills, valleys, and parklands. Scattered through these pages are inspiring accounts of courageous struggles to protect the rich and varied natural environment of the state.

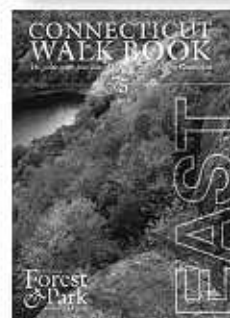
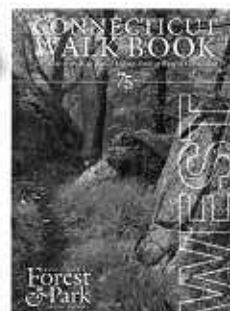
**\$25.00** (plus tax and \$5.00 shipping)



### A Shared Landscape,

A Guide & History of Connecticut's State Parks and Forests, by Joseph Leary, published by Friends of Connecticut State Parks, Inc. in 2004. Richly illustrated in four-color with maps and photographs, this 240-page guide offers an intimate look at Connecticut's public lands and tells you everything you need to know about where to go if you love to hike, bike, camp, fish, swim, hunt, watch birds, learn about ecology or cross-country ski.

**\$25.00** (plus tax and \$5.00 shipping)



**The Connecticut Walk Book, WEST, and the Connecticut Walk Book, EAST,** provide a comprehensive guide to hiking throughout the state. Published by the Connecticut Forest & Park Association, the two volumes are the 19th edition of the guidebook first released more than 75 years ago. Both volumes include the Metacomet and Mattabesett Trails of Central Connecticut. Both volumes include detailed two-color topographic maps that are crisp, clear, and easy to read. Complete trail descriptions accompany the maps.

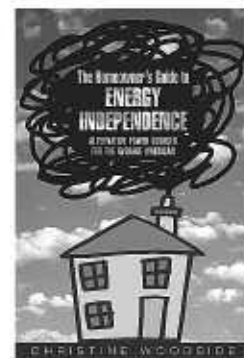
Each volume **\$19.95 members**  
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### The Homeowner's Guide to Energy Independence,

by Christine Woodside. Lyons Press, 2006. A book for ordinary Americans who want to move away from fossil fuels. Learn about the most viable and affordable alternatives such as solar panels, wood, hydroelectric, hybrid cars, and more.

**\$14.95** (plus tax and \$5.00 shipping)



## Trail Gear

### CFPA Logo T-shirts

Hanes Beefy Ts – 100% cotton, heavy weight, double needle hems, taped shoulder-to-shoulder, Sizes: S-M-L-XL, WHITE ON FOREST GREEN / FOREST GREEN ON KHAKI. **\$15.00** (plus \$4.00 shipping)



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Photo by Jody Dole

*A truck with equipment and Connecticut produce arrives before preparation of one of the “Dinners at the Farm,” this one at Ashlawn Farms in Lyme, last summer. Jonathan Rapp of River Tavern in Chester, Drew McLachlan of Feast Market in Deep River, and Chip Dahlke of Ashlawn Farms, organized the dinners. For more, see page 12.*

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