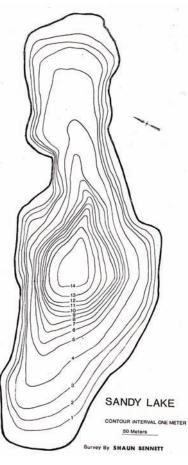


SANDY POND

© Shaun Bennett – Used with permission Thanks to geological events in the last ice age over ten thousand years ago, Richmond was blessed with a natural gem. A small "valley" was blocked at both ends so that it holds the water which we now know as Sandy Pond. I've been watching Sandy Pond for more than 50 years. Read on for some of my observations – first physical characteristics and then in later articles, I'll address the things that live there and some that no longer do so.

Given its small size, about 25 acres, Sandy Pond is unusually deep. The deepest spot is a third of the way across from the northern shore straight out from the lone red cabin there. It is not far from the beach sometimes known as BA Beach. (Sorry, the meaning of the initials, which refer to skinny dippers, cannot be printed in *The Rooster*.) In the surrounding landscape, the highest and steepest hills are along the Pond's northwest shore. This steep slope continues right down to the Pond's bottom. When I had an active research program going here in the 60s, people used to tell me that there was a spot in Sandy Pond so deep that it had no bottom. This suggests another lake in China connected to Sandy Pond through the deep spot. I wonder if the President or Xi Jinping know.

Having been all the way down to the deep spot using SCUBA, I can understand the idea of no bottom. It is absolutely dark and astonishingly cold (below 40 degrees much of the year). The bottom is covered with a deep layer of material that is the bodies of microscopic aquatic plants and animals that once lived in the upper waters where there is light. This stuff is like chocolate pudding and the cold, oxygen-free water retards decay so that it is just accumulating. Once I allowed myself to slowly sink into the depths, but eventually began to worry when I never seemed to reach bottom. Finally, I discovered that I really had sunk all the way down but that the total darkness, the padding of a wetsuit, and the extreme softness of the material on the bottom had kept me from realizing that I had actually been lying on it for a time while thinking I was on my way to China.



MID-SUMMER, Sandy Pond is fine for swimming which attracts the public and is great for Camp Wiyaka, now in its 100th year at the Pond's east end. I am not sure where all the sand that forms the Camp's excellent swimming area came from, but many are surprised to learn that BA Beach is on a delta formed by the one stream that feeds the Pond. The delta is composed of sand washed downhill into the pond, and there is a relatively steep underwater drop off at the delta's edge. Weak swimmers beware! You

could suddenly find yourself way over your head if you walk out too far.

These days, outflow from Sandy Pond is via a brook at the east end that flows through Camp Wiyaka's property. Long ago, there probably was a second outlet at the opposite (west) end, which was blocked by the Bullock Road, probably 200 or so years ago. Later articles will address the Pond's biological features, but it is worth noting here that through the 1970s and possibly early '80s there was a springtime run of fish. Smelt, that were probably confined to the Connecticut River or even the Ashuelot by dams for most of the year, but being able to live in both fresh and salt water, these fish originally could have migrated between here and the Atlantic. They came up the brook, through the Pond and continued up the little inflowing brook to the north to reach the places where they would spawn. Very few if any runs of smelt have escaped extinction now, and any that remain are protected by the Endangered Species Act.

The Pond's western outflow used to go to the Ashuelot River in Winchester via Brickyard Brook, while the currently active east outlet also drains into the Ashuelot but goes via Martin (Rice?) Brook to the Ashuelot's South Branch in Swanzey. (Brook names differ depending on what map is used.)

Rainwater that keeps the Pond full comes as runoff from an adjacent land area called a watershed. Sandy Pond's watershed does not correspond to its shoreline, but is mostly to the north with relatively little area to the south and almost none on the east or west. When water comes mainly from one area, as it does here, what happens on that land can have a big impact on the Pond by changing the water quality.

Years ago, an electric power line was built right through the Pond's watershed to serve the Vernon, VT nuclear power plant. Vegetation that grew below the

wires where the forest had been eliminated was controlled with herbicides. Without burdening you with the details of how it happened, suffice it to say that this practice resulted in the "pollution" of runoff with large amounts of nutrient materials (think of them as fertilizers) which then entered Sandy Pond. Not surprisingly this caused an "enrichment" (not in a good way) of the Pond and the growth of large mats of an aquatic plants that made swimming unpleasant and had an unknown effect on the things that live in the Pond. But then, who would have expected anything nice from masses of a plant named Bladderwort? Happily, the power company seems to have changed to non-chemical vegetation control in subsequent years and the over-growth of plants in the Pond has diminished though not disappeared. If the gas pipeline recently proposed (and currently on hold) to run alongside the electric line ever materializes, the manner of its construction and maintenance will be very important to Sandy Pond.

Next time: How the water in Sandy Pond mixes top to bottom twice every year.

A NOD TO NOVEMBER Karen O'Brien

The rains have finally arrived. Too late for many of the crops – much of it was diminished in size and/or quantity. But I still had a bountiful apple crop. Now it is a matter of putting the gardens to bed and getting ready for winter.

THE SPICE BUSH is putting on a grand show of color, as are the sassafras trees in the woods. I am surprised at the beautiful color of the leaves this year. Most were concerned that the lack of rain would affect the color, but that has not proven to be so. Last of the weed-ing and mowing is on-going; I need a break and am looking forward to some inside time.

The one plant that had benefited from all the heat were my pepper plants. They have just now succumbed to the frost, but I have harvested enough to keep me in good supply all winter, I think. I have dried them, frozen them, made salsa, and used them fresh. Today, I will make a hot pepper jelly, using up the last of the fresh ones. I love pepper jelly, using it as an appetizer (with cream cheese) or brushed on broiled lamb chops or other meats.

FIVE PEPPER JELLY

Preserving the Taste, by Edon Waycott Makes 7 half pints

2 large red bell peppers
1 ½ cups red wine vinegar
1 large green bell pepper
½ cup fresh lemon juice
½ small onion, finely chopped
½ teaspoon chili powder
4 jalapeno or serrano peppers, seeds – removed and finely chopped
¼ teaspoon cayenne
½ teaspoon crushed red pepper
2 teaspoons salt
6 ounces liquid pectin
5 cups sugar
2 ½ teaspoons cumin seed, toasted

Remove the seeds and stems from the bell peppers and finely chop (a food processor works well). Remove to a colander and combine with onion, chopped jalapenos, and one teaspoon of the salt. Allow to drain for three hours – press to extract as much moisture as possible.



Transfer mixture to a large, non-reactive pan. Stir in the sugar, remaining salt, vinegar, lemon juice, chili powder, cayenne, and crushed red pepper. Bring to a boil, stirring, and cook for ten minutes. Add the pectin and boil for exactly one minute, stirring constantly. Turn off the heat, stir in the cumin seed, and allow to stand for five minutes.

Stir to distribute the chopped peppers evenly and pour into hot sterilized jars. Seal and process in a hot water bath for five minutes.

The peppers on the tray below are (L to R) Fatali (pretty dam hot!), bird pepper, Aji Habanero (not too spicy but pretty orange), Count Dracula (purple turning to red), Hinkelhatz, and Bulgarian Carrot. I'll be adding some Sweet Pimento to the jelly as well as cracked black pepper. Of course, black pepper is not in the same family as sweet and chile peppers, but it balances the flavors nicely. Capsicum was Herb of the Year (TM) for 2016, and you can find the book at the Richmond Public Library to read more about peppers.



One thing you should be considering – if you are planning on growing anything from seed next year, is to perhaps order seeds very early. I usually order in December, so I received my seeds in a timely manner this year. But since so many new to gardening were ordering due to fears of the pandemic, many companies ei-



ther ran out of seeds or were late in delivering them. So, start planning now, while you can still get the seeds.

A long time ago, I started to get *Organic Gardening* magazine. As I began to read it, I realized that the only way I could get the unusual types of plants that many touted as superior

were to grow them myself. Who wouldn't want to grow the best tasting tomato, or green bean, or squash? Though you can buy seeds from reputable companies in local nurseries and greenhouses, you can peruse the on-line catalogs and dream of purple cauliflower, striped tomatoes, and many more wonderful fruits, vegetables, and herbs.

Here is a list of companies that I personally like. Most are in the Northeast, so the varieties do well for us here in New Hampshire. Many companies boast that they offer only non-GMO seeds, and that is basically true, because the only way you can get GMO seeds is if you are a big farm that grows soy, corn, etc. since those are the plants that are genetically modified. Also, many of these companies offer a blog, or advice on growing. The problem you will have – as I do – is ordering too many seeds!

FEDCO SEEDS: https://www.fedcoseeds.com/

Cold-hardy selections especially adapted to Northeast climate. They offer a large selection of certified-organic cultivars and regional heirloom varieties. In business since 1978, they are a cooperative, one of the few seed companies so organized in the United States. Consumers own 60% of the cooperative and worker members 40%. Consumer and worker members share proportionately in the cooperative's profits through our annual patronage dividends.



PINETREE GARDEN SEEDS:

https://superseeds.com

A family owned and operated business since 1979, Pinetree Garden Seeds was founded with the simple mission of offering low prices on quality seeds to the home gardener. Over the years offerings have expanded to include over 1300 varieties of seeds, including many Heirlooms and Organics, a huge assortment of tools and gardening gear, books, live plants, and soap making/crafting supplies.

JOHNNY'S SELECTED SEEDS:

https://www.johnnyseeds.com/

Begun in relative obscurity in spring 1973, when founder Rob Johnston, Jr, at age 22, and with \$500 in savings, started the fledgling seed company in a New Hampshire farmhouse attic. He first named his small company, however, after the legendary seedsman, Johnny Appleseed (John Chapman). Johnny's has grown from a fledgling business in a farmhouse attic to a national and international multichannel retailer, employing over 100 full-time and 50 seasonal employees. In 2003, the 30th anniversary of Johnny's Selected Seeds, the company opened the Catalog Store. The store, located at 955 Benton Avenue, Winslow, Maine, offers a physical location where customers can shop and experience Johnny's top-notch customer service. In 2006, Johnny's launched an employee ownership program. Today, the employees own 100% of the company stock.

HUDSON VALLEY SEED:

https://hudsonvalleyseed.com/

Heirloom and open-pollinated garden seeds and beautiful garden-themed contemporary art. They are a values-driven seed company that practices and celebrates responsible seed production and stewardship, with a certified organic farm in upstate New York where they produce much of what they sell. They are committed to growing organically, sourcing locally and sustainably,



and preserving crop diversity by selecting unique, rare, and hard-to-find varieties. Every seed in their catalog is open pollinated, many are heirloom and organic, and they are never GMO. One of the first companies to sign the Open Source Seed Initiative (OSSI), and remain committed to sustainability. https://www.seedsofchange.com/

SEEDS OF CHANGE:

https://www.seedsofchange.com. Founded in 1989 to make organically grown seeds available to gardens and farmers. Dedicated to preserving the heirloom seed varieties in danger of being lost to the "advances" of industrial agriculture

SEED SAVERS EXCHANGE:

https://www.seedsavers.org

They conserve and promote America's culturally diverse but endangered garden and food crop heritage for future generations by collecting, growing, and sharing heirloom seeds and plants.

A unique facet is The Exchange, which is a seed swap, where gardeners from around the country offer seeds they've grown ("homegrown seeds"). The Exchange is facilitated by Seed Savers Exchange, a nonprofit dedicated to preserving and sharing heirloom seeds.

The organization maintains a Seed Bank containing over 25,000 varieties at their headquarters in Decorah, Iowa. Some of the varieties from the Bank are distrib-

Cheshire Floral Farm

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- Kissing Balls
- Specialty Greens
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92 Pleasant Street, Marlborough, NH robertpowers92@gmail.com Visit us on for updates and to see what is currently in bloom, hot, and available uted in the Exchange and 600+ varieties are made commercially available to the public in the organization's seed catalog. The revenue from the seed sales, as well as donations and memberships, serve to maintain the organization https://www.seedsofchange.com's collection and promote and encourage the tradition of saving and sharing seeds.

WHO WE ARE

Seed Savers Exchange is a tax-exempt 501(c)3 nonprofit organization dedicated to the preservation of heirloom seeds. Our seeds are certified organic, sourced from trusted growers in the United States, and certified to be free of GMO

We are dedicated to preserving the heirloom seed varieties in danger of being lost to the "advances" of industrial agriculture.

Our seeds are certified organic, sourced from trusted growers in the Unit the Council for Responsible Genetics

Town Clerk's November 2020 Calendar

Annette Tokunaga, Town Clerk

- Nov. 2: Open 9-12, 1-4 for business as usual Open until 5:00 pm for absentee ballots only CLOSED 6-8 pm
- Nov. 3: State General Election Day Polling hours: 8 am – 7 pm at the Vet's Hall
- Nov. 11: CLOSED for Veterans Day
- Nov. 23 & 26: CLOSED for Thanksgiving Break

Some of you may not be aware, but you can now do vehicle estimates online! After going to the Town website, www.richmond.nh.gov., navigate to the Town Clerk's page. Scroll down to the link for online services, https://pay.eb2gov.com/RICHMONDNH. After clicking on this link, you will see an icon for "Registration Estimates." Then follow the user-friendly instructions to obtain your personalized estimate. If you have any difficulty, please feel free to contact me.

In September, Martine Imon submitted her resignation as deputy town clerk. Pamela Goodell was subsequently appointed and approved to fill this vacancy. I have missed Martine's gracious presence since she last worked in mid-March and continue to miss her dearly. But given Pam's previous years of town clerk knowledge and experience, her presence is a much needed assurance to me as this office is in the midst of a busy election cycle. I send my very best wishes to Martine and her family, and offer my deep thanks to Pam for her assistance.

To the Voting Community of Richmond, NH

Walden Whitham, Town Moderator

Demonstrate your freedoms by casting the votes of your choice.

While casting your ballot, respect the recommendations of the Governor, the medical experts and the health and safety of all the election workers and

PLEASE WEAR YOUR MASKS!

On November 3rd, as you are undoubtedly aware, will be the national election. It certainly will be the most challenging we have ever had to experience. This will be true for me as I have been entrusted with the task of insuring the election is legitimate and safe in the midst of this pandemic. It is my priority to provide an opportunity for voters to exercise their right to vote, while at the same time protecting the health and safety of our poll workers and every voter who enters the hall. Many, like myself, are senior citizens or have additional risk factors either themselves or in their households.

Although wearing a mask may offer you some protection, it is primarily for the benefit of others. We are attempting to inhibit the spread of this disease in case we may have unknowingly been exposed ourselves. Cases are currently on the rise nationally and even here in New Hampshire. In Cheshire County, we have been fortunate to have experienced some of the lowest rates of infection. Much of that may be attributed to our natural social distancing, but also likely to the mask mandates that have been in effect in Keene and respected by the majority of the population. Let's keep it that way.

The recent outbreaks in Washington show that no one is immune. Fortunately, most people will recover or have few symptoms, yet of this writing, over 213,000 have died and many more will experience long term repercussions. We all wish that it never existed, or would just go away, yet all we can really do is try to prevent its spread. Few of us enjoy wearing a mask. Most hate it or have some difficulty doing so. I had to wear it for 15 hours during the primary and anticipate having to do it again. I cannot express how glad I was to finally breathe freely. Many of our poll workers including Ballot Clerks, Supervisors, Greeters and Counters, as well as the vast majority of voters, had to overcome discomfort or personal beliefs in order to follow the guidelines. They have my, and deserve our, thanks and respect for giving so much to help assure our Democracy in this great Republic. So please, demonstrate your thanks and respect, and do as you are asked in so many other situations; hospitals, stores, public gatherings.

Again, please, everyone, vote your choices while wearing your mask.

Library News Wendy O"Brien The Library will be CLOSED on Wed. Nov. 11, Veterans Day and Thurs. Nov. 26, Thanksgiving.

At the time of writing, we are open without an appointment. If you see the green "Go" sign on the door, please come in. If the red "Stop" sign is on the door, please wait until the patron currently in the library leaves. Masks are required inside the building. We still offer curbside and delivery options for those who would prefer not to come into the Library. Please contact us to arrange a drop-off time. And remember our WiFi is on 24-7 in the parking lot – the network is "Richmond Public NEW," and there is no password.

Handcrafters Raffle Handcrafters from around Richmond have contributed some beautiful items that we will be raffling off during November. Looking for some Christmas presents? Stop by and see our wonderful array of handcrafted items, including a quilt, jewelry, sweaters, and holiday decorations. Tickets are 1 for \$1 or 6 for \$5, and the items will be on display from November 5-21. We will pull the winners at 12:00 sharp on the 21st, so make sure to get your tickets in!

The Book Shed has been a wonderful success, raising much needed funds for your Library! Drop by during

Library hours and browse our selection of gently used books on all sorts of subjects as well as some great fiction. We appreciate monetary donations in any amount. **Tween and Teen Craft Kits** This month we have nosew Pet Bow-Ties. Take a picture of yourself with your pet and bow-tie and we'll share it on Facebook!

Preschool Craft Kits Different weekly craft kits will be available for pickup for our youngest friends anytime during Library hours. This month we will have: The 3 Billy Goats Gruff, Trains, Thanksgiving and Dinosaurs! Grab a book or two as well-we will have a display for each week.

Book Group Our book group has moved to virtual! Join us either in our closed Facebook group or at a monthly Zoom meeting. Contact us at library@richmondnh.us for more information. This month we are reading The Printed Letter Bookshop by Katherine Reay. "One of Madeline Cullen's happiest childhood memories is of working with her Aunt Maddie in the quaint and cozy Printed Letter Bookshop. But by the time Madeline inherits the shop nearly twenty years later, family troubles and her own bitter losses have hardened Madeline's heart toward her once-treasured aunt – and the now struggling bookshop in her care... The Printed Letter Bookshop is a captivating story of good books, a testament to the beauty of new beginnings, and a sweet reminder of the power of friendship," — Goodreads. Drop by and pick up a copy! **New Titles**

Monogamy, Sue Miller Forget Me Not, Isabel Wolff Broken People, Sam Lansky Weight of Silence, Gregg Olsen Money: the True Story of a Made Up Thing, Jacob Goldstein One by One, Ruth Ware

RICHMOND HISTORICAL SOCIETY

Richmond, NH The Town and the Forest, 250+ years of living and growing together.

Richmond Public Library 19 Winchester Road, Richmond, NH 03470 library@richmondnh.us Tel. 239-6164 Tuesdays & Thursdays 3-7pm Wednesdays 9-noon Saturdays 10am-2pm Catalog: opac.libraryworld.com/ opac/home.php. Library name: Richmond Public. No password required.

The RPL Knitting Group

Wendy O'Brien

The RPL Knitting Group has been busy over the past year creating items to raise money for the Library. We



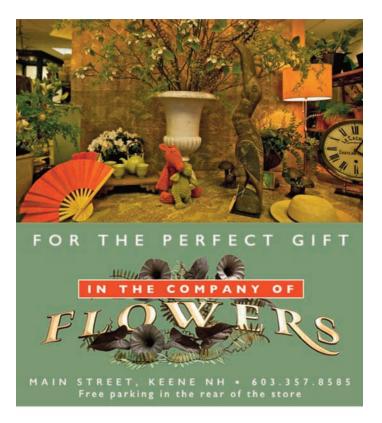
will be holding a raffle during the month of November, and are seeking additional handcrafted donations from the Richmond community. Currently we have a wide range of items, including a quilt,

baby sweaters, and a snowman centerpiece. We would appreciate having your handcrafted creations delivered to the Library by Sat. Oct. 31. Then, stop by and put in your raffle entries between Nov. 5-19. We will pull the winners on Sat. Nov. 21. Thank you for your support!

Huge Thank You to the Town Bill Daniels

After reading the article in The Richmond Rooster, I felt compelled to give the good people of Richmond an update. As you may know, on July 11, this year, I took a pretty nasty fall from the second story of my new garage onto a concrete floor. The fall resulted in the following: a large hematoma on my head, internal bleeding, 3 broken vertebrae, 5 broken ribs and an "open book" pelvis fracture. After the excellent response and care provided by the Richmond Rescue Squad, I was transported to Cheshire Hospital. At the hospital, I was put through a gauntlet of tests, Xray, MRI, and CAT scans. It was determined that I needed to go to a trauma center ASAP, and I was airlifted to Hanover. I was stabilized that evening and operated on Monday the 13th. I stayed in Hanover until Thursday, July 16, and then transferred to the Farnum Unit in Cheshire Hospital in Keene for rehab. I stayed at Farnum until I was sent home on Tuesday, July 28. After a few days at Farnum, I started getting a little better every day. I am expected to make a full recovery although it will take some time, hopefully by deer season. I returned to work at my regular job, as well as my seat as chair of the Selectboard on August 17.

The second purpose of this letter is to thank all the people of Richmond and surrounding towns for their overwhelming love and support. My wife and I have received tons of cards, gifts, letters, phone calls, delivered meals, and visitors. A group of area people and friends, headed by my son, closed in my garage when I



was sent to the hospital. All these acts of kindness are humbling and bring a tear to my eye. The doctors have told me that my recovery is amazing and I am far ahead of schedule. There is no doubt in my mind the stress relieved by the help and generosity of all you people helped in my recovery. I would love to list everyone that helped but fear I would leave someone out, so I will just say that you know who you are, and I know who you are, and I am grateful beyond words.

MC2 News

Sarah Stout

Making Community Connections – Monadnock (MC2), a free, year-round, public charter school, continues to show how their model is built for the rapidly shifting educational landscape created by the pandemic.

The school implemented a remote learning plan, geared towards in-depth, short-term projects instead of

Richard P. Drew, LLC Licensed Land Surveyor

266 Tully Brook Road Richmond, NH 03470-0446 Phone: (603) 239-4147 Cell: (603) 313-6696 Email: rpdrewllc@gmail.com its traditional "studio" format. The results have been astounding. Working in small clusters, students have completed projects ranging from a Climate Justice group that is exploring the relationship between environmental choices and racial justice to a Functions for Personal Finance group that brings practical Algebra to students curious about future personal finance decisions. Students are also turning their real-life experiences into projects.

Similarly, the school's Internship program continually evolves to help students turn part-time jobs and other certifications into academic credit. Students still craft resumes and cover letters, but now must take into account the global and national trends for various industries. MC2 students are getting a crash course in job security and flexibility.

To ensure the new learning structures remain up-todate, staff and students meet twice a week in a *Zoom* call to start the day, share announcements, and better understand what it means to be part of a community. MC2 advisors also meet with their student groups 3 times a week to discuss progress on student academic goals, build cohorts that create peer-to-peer support, and create greater connection with a smaller portion of the community. Following safety protocols, staff will also arrange one-on-one, in-person sessions with students.

MC2 empowers students, "with the knowledge, skills, and dispositions to use my unique voice effectively and with integrity in co-creating our global, public world." Because it is built for this type of everchanging landscape, MC2 prepares every student to find and refine their "new normal." They coach their students that resiliency and flexibility are the most important traits they can practice. And, because the education experience is very much student driven, it allows individuals to go at their own pace.



MC2 is a free, chartered public high school with campuses in Keene and Manchester, NH. Enrollment is rolling. For more information, call 603-283-0844 or contact christie.brown@mc2school.org.

The M&M Trail in Richmond – Grassy Hill to Tully Brook

Carol Jameson and Jon Hill

The New England Trail (NET) System and the NH M&M Trail

The original Metacomet to Monadnock (M&M) trail connected trail systems in Connecticut, Massachusetts, and New Hampshire, making it possible to walk from southern Connecticut, through Massachusetts, to the trail's northern end at New Hampshire's Mount Monadnock. By federal legislation passed in 2009, the major portion of the trail up to the New Hampshire border was reformed as the New England Trail (called the "NET"), a National Scenic Trail that is administered by the National Park Service. The NET is now a 215 mile through trail that stretches from the north shore of the Long Island Sound in Connecticut through Massachusetts up to the Royalston/Richmond town line. There are trail maps and descriptions of the NET at www.newenglandtrail.org.

The NH portion of the old M&M Trail picks up the walk to Mount Monadnock at the Richmond town line just south of Greenwoods Road. In Richmond, the NH M&M crosses Greenwoods Road, wends north through woods and discontinued roads to Monument Road, crosses Route 119 to Old County Road, wends north up





discontinued Dean Farm Road to the trail described in this article from Dean Farm Road to Tully Brook. From Tully Brook, it continues east and north on trails and roads past Widow Gage Town Forest in Fitzwilliam, over the summit of Little Monadnock then over Gap Mountain in Troy before ending at Mount Monadnock in Jaffrey. The NH M&M is marked by white rectangular blazes. There are trail maps and descriptions on the web at www.nhmmtrail.org. Locally, we have lots of beautiful day hikes within an easy car ride on the NET and the NH M&M and the websites make the hikes easy to find. We are fortunate to have these resources available to us, so close and so accessible.

These trails have not just happened. They have been built and maintained over the years by a string of volunteers. But new blood is always needed to keep the trails open and maintained. If you would like to know about volunteer opportunities on either the NET or the NH M&M, contact Bridget Likely at blikely@outdoors.org.

Walking the M&M Trail from Grassy Hill to Tully Brook

On this walk in late September, we took advantage of the drought by walking a portion of the M&M that can be wet after a season of heavy rains – the portion from Grassy Hill to Tully Brook, just east of Grassy Hill. This is a remote part of Richmond east of Fish Hatchery Road where there are few roads and houses. We heard no noises from cars or people – just the beautiful quiet of woods far from roads and other sounds of civilization. There are two wildlife management areas in this part of Richmond – the 120-acre Barden WMA and, north of that, the Richmond WMA.

To access this part of the M&M trail, drive east on Route 119 from 4 Corners in Richmond for approximately 2 miles, then turn left (north) on Old County Road. In a short distance just past the first house on Old County Road, look for Dean Farm Road on your left. It is a discontinued road without a street sign, but the road is obvious. There is a large old house foundation at the turn and a sign for Asheulot Brewery (located further down Old County Road, with excellent locally brewed beer, open on Saturday and Sunday afternoon). You can park here and walk north up Dean Farm Road, or, if your car can take it, drive further up the rutted old road. There are several openings further on up Dean Farm Road where it is easy to turn around and there is room to park but the road is very rocky and rutted. It is one of those roads that is easier to walk than to drive, and the speed will be about the same.

We were able to drive up Dean Farm Road a half mile or so to the first clearing where we parked. Look for the opening into the woods on the right side of the road just before this clearing, marked by the white blazes of the M&M trail and a red sign on the tree saying that motorized vehicles are prohibited. The M&M trail wends downhill easterly from Dean Farm Road at











an easy grade, through an oak forest. There are many stone walls through the forest, several running eastwest, and many small piles of stones that were cleared from what must have once been fields many years ago. The trail descends through the woods as the forest transitions to hemlock and spruce. We saw robins, nuthatches, blue jays and hermit thrush on the walk. There were the remains of a wood duck off the trail – a pile of downy speckled feathers – that must have been the remnants of a meal recently eaten by a hawk or other predator. We saw the bright red seeds of a jack-in-thepulpit. Foliage was just beginning to change color and the leaves were still on the trees.

About 20 minutes on the M&M Trail, we came upon a fork in the trail with a sign:

JUNCTION DRY SHOD BYPASS TRAIL Follow blue blazes to avoid swampy area on Metacomet/Monadnock Trail. Bypass rejoins the M/M Trail in a half mile. Follow white blazes to continue on the M/M Trail.

We followed the blue blazes until they rejoined the white blazed M/M trail at Tully Brook, making it a loop walk. The Tully itself was unusually dry – just a trickle, easily crossed by stepping over rocks that would normally be submerged below the water. The wetlands around the Tully looked more like meadow than swamp, the driest we have ever seen it. At other times, after heavy rains, the white blazed M&M approach to the Tully Brook can be swampy and the Dry Shod Bypass trail may be the only good access. With this season's drought, both the Dry Shod Bypass and the M/M itself were dry, without a spot of mud or swamp.

We explored along the Tully, viewing the extensive opening of the usual swampy floodplain, before retracing our steps along the M&M to Dean Farm Road and our car. By parking at the first open clearing on Dean Farm Road, the hike was just under 3 miles with an elevation change of less than 200 feet. Had we continued on the M&M east after Tully Brook, we would have walked up out of the Tully valley to the area behind Morgan Road and then to Widow Gage Road. A another walk for another day.

APRICOT SWEET POTATOES

Terri O'Rorke

2 Tbsp. Butter
1 C. brown sugar
1 1/2 Tbsp. cornstarch
1 tsp. grated orange peel
pinch of salt
1/8 tsp. cinnamon
5 1/2 oz. apricot necta
1/3 C. water
12 apricot halves, cut into quarters
1/2 C. chopped pecans
1 to 1 1/2 lbs. yams or sweet potatoes, cut crosswise
into 1/2" thick slices
(Or use 18 oz. can of yams or sweet potatoes, drained)

Lightly grease a 1 to 1 1/2 quart casserole or baking dish. Arrange potatoes in dish. Mix sugar, cornstarch, orange peel, salt, and cinnamon in 1 quart saucepan. Stir in nectar and water. Cook and stir on med-high heat until mixture comes to a full, rolling boil. Remove from heat, stir in butter and apricots. Pour evenly over potatoes, sprinkle with pecans. Bake, uncovered in preheated 375 degree oven for about 25 mins. Serves 6-8.

Happy Thanksgiving, Richmond!





CHIMNEY CLEANING TIME

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The Richmond Heritage Commission



Helping to bring Richmond's rich past ...into the present, ...to enhance its future

105 Old Homestead Hwy www.richmond.nh.gov

Richmond Community United Methodist Church

PASTOR SHARON SARGENT

Sunday Worship Service 10:30 am



All are welcome to join our church family!

From A Friend on Athol Road From Another Friend on Athol Road

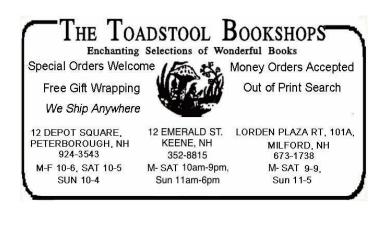






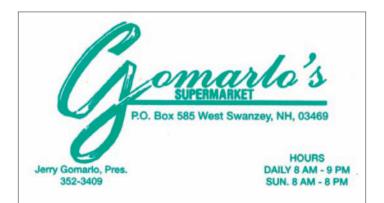








KEENE, NH 03431 EMAIL todd@cushingandsons.com OFFICE 603-357-2366 FAX 603-357-8572















EMERGENCY: POLICE/FIRE/RESCUE 9-1-1

The RICHMOND ROOSTER 70 Whipple Hill Road, Richmond, NH 03470



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Town Business Hours

105 Old Homestead Highway, Richmond NH 03470 William Daniels, Doug Bersaw, Andrew Wallace Mon. 9 AM - 12 PM, 3 - 7 PM, 5:30 - 7 PM for business 7 PM - ? for public concerns) Wed. 9 AM - 1 PMThurs. 9 AM - 12 NOON (unless posted) Public is welcome to attend. Please call for an appointment if you have an item for the agenda. Town Administrator: Susan Harrington Administrative Assistant: Jennifer Thompson Town Clerk: Annette Tokunaga Deputy Town Clerk: Pam Goodell Mon. 9 AM - 12 NOON, 1 - 4 PM, 6 - 8 PM Wed. 9 – 12 noon, 1 – 4 PM, Thurs. 9 AM – 12 NOON Tax Collector: Steve Boscarino Deputy Tax Collector: Ann Dea Whippen Mon. 6 PM - 8 PM, Wed. 9 AM - 12 NOON **Planning Board:** Meetings held at Veterans Hall. 1st Tues. of the month -7:30 PM and 3rd Tues. if needed **Transfer Station and Recycling Facility: 239-8136** Tues. 8 AM - 4 PM, Thurs. 8 AM - 7 PM Sat. 8 AM - 5 PM Town Library: Wendy O'Brien, Librarian, 239-6164. Tues. 3 PM - 7 PM, Wed. 9 AM - 12 NOON Thurs. 3 PM - 7 PM, Sat. 10 AM - 2 PM Police (Non Emergency): 355-2000 Fire/Rescue (Non Emergency): 239-4466 Fire Warden: Ed Atkins, 392-2027 Selectmen – 239-4232 Town Clerk - 239-6202 **Tax Collector – 239-6106** Road Agent: Elton "Buddy" Blood, II - 400-3629 Visit town on-line: http://richmond.nh.gov





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