Uniquely Quabbin magazine serving
THE NORTH QUABBIN: Athol • Erving • New Salem • Orange • Petersham • Phillipston • Royalston • Templeton • Warwick • Wendell
THE SOUTH QUABBIN: Barre • Belchertown • the Brookfields •Hardwick (Gilbertville) • Hubbardston • Leverett • New Braintree • Oakham • Pelham • Rutland • Shutesbury • Ware

Autumn foliage and cirrus clouds enhance
Ware Meetinghouse.
photo © by John Burk

ON THE FRONT COVER
Together We Rise
a watercolor painting by Candace Anderson of Petersham

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volume 5, number 2 • September to December 2020
this issue features virtual links, history, event listings, and sights to see in the uniquely Quabbin heart of Massachusetts

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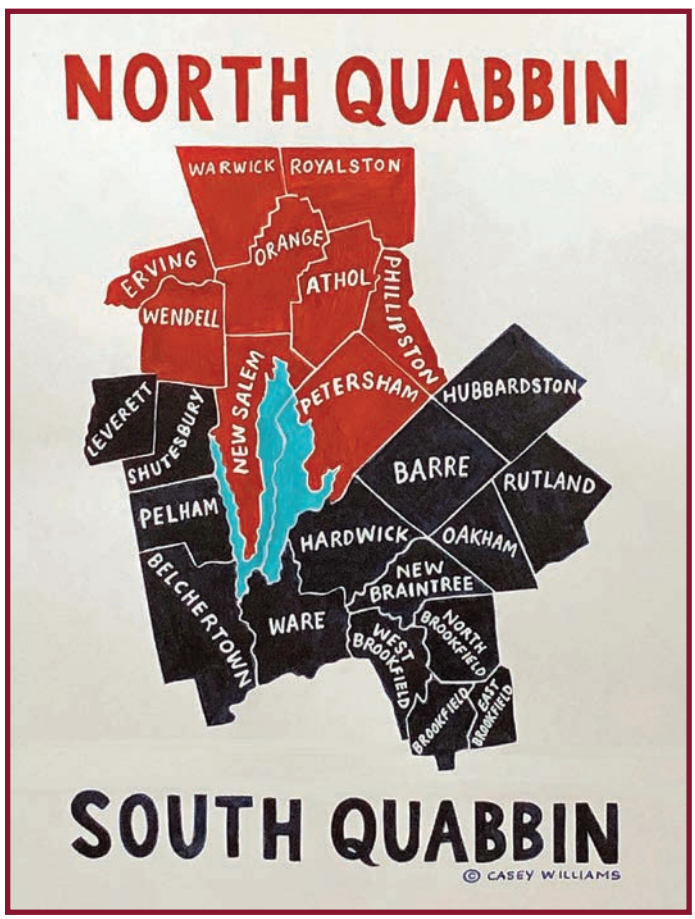

Quabbin towns past and present • maps © Casey Williams

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about *Uniquely Quabbin* magazine

Quabbin region, Massachusetts—*Uniquely Quabbin* serves the twenty-five Quabbin region towns. Athol Historical Society, Haley's Publishing, and North Quabbin Chamber of Commerce and Visitors Bureau collaborate to produce *Uniquely Quabbin* in cooperation with writers, photographers, and artists from the greater Quabbin area.

Advertisers support *Uniquely Quabbin* along with earmarked donations made to Athol Historical Society, which will send a letter acknowledging a tax deductible gift. The International Music and Art Foundation provided a seed grant to support the magazine and evolving consortium of Quabbin region museums, historical societies, and arts centers.

FIND LISTINGS FOR EVENTS IN NORTH QUABBIN AND SOUTH QUABBIN BEGINNING ON PAGE 55

a note from Athol Historical Society

Thank you, thank you. . .

On behalf of the Athol Historical Society, I want to thank the cultural councils of Athol, Hubbardston, New Salem, Orange, Petersham , Phillipston, Royalston, Rutland, Templeton, Ware, Warwick, and Wendell for supporting *Uniquely Quabbin* magazine with local cultural grants for 2020. Their support is vital to the life of our magazine.

I also want thank the supporters who generously gave donations to the magazine. In the last issue, we provided you with a couple of methods allowing you to donate to the magazine, and we were overjoyed with your response.

As always, I want to thank our advertisers who play such a big role in the success of *Uniquely Quabbin*. Three times a year we reach out to our advertisers requesting that they place an ad in our magazine. This time around, we didn't know what the response would be during the last six unusually difficult months. Not only did advertisers say "yes" . . . they said an enthusiastic "yes!" It goes without saying that without the financial support of our advertisers we would not be the magazine we are. We are truly humbled by their support. Please get out there and support them as they support us.

I hope this issue fills you, once again, with the wonder and awe of this beautiful, unique area we live in. You will find beautiful photographs and artwork to "ohh and ahh" over, articles to engage you and suggestions for new places to explore.

Thankfully,,
Debra Ellis, Treasurer
Athol Historical Society

***Uniquely Quabbin* magazine gratefully acknowledges the support of**

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New Salem Cultural Council • Orange Cultural Council
Petersham Cultural Council • Phillipston Cultural Council
Royalston Cultural Council • Rutland Cultural Council
Templeton Cultural Council • Ware Cultural Council
Warwick Cultural Council • Wendell Cultural Council

a note from the publisher of Uniquely Quabbin

It may verge on the outrageous that I so love what I do with *Uniquely Quabbin* magazine. I get to see the stories first and the pictures and then to ask for other pictures. I get to figure out where things go and work with others (even, to use a word, *collaborate)* to see that each issue of the magazine finds its way to you.

Our editorial side contributors—or should I say, our editorial side collaborators—writers, photographers, artists, and more—know that the support of our advertisers and donors makes it possible for us to produce each edition of *Uniquely Quabbin.* And I know it.

Here at *Uniquely Quabbin,* we love doing what we do. We thank you all for supporting us as we have a very good time as we make the magazine a reality.

We hope you like it.

Sincerely,
Marcia Gagliardi, publisher
Haley's

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Or *go to uniquelyquabbin.com* to use the PayPal button there.

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THANK YOU!

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We invite contributions to *Uniquely Quabbin* magazine. Contact Marcia Gagliardi at haley.antique@verizon.net or 488 South Main Street, Athol 01331 with proposals to contribute to *UQ* or for letters to the editor.

Uniquely Quabbin magazine serves the twenty-five communities of the North Quabbin and South Quabbin.

someone there is who really loves a wall

by Dorothy Johnson

Dorothy Johnson

All summer, to break the isolation I felt in my home, I went for a drive. I'm still doing it. On some journeys, I took notice of the number of stone walls in the Quabbin area.

New England has more than a hundred thousand miles of stone walls, according to Robert Thorson of the University of Connecticut. Early white settlers seem to have built most that we have today, although some remnant stone walls appear to date to native American civilizations that predated Europeans.

European settlers must have looked at the fields they wanted to plow and said to themselves, "What are we going to do with all of these rocks?" They must have learned, because so many of the walls remain. By the mid nineteenth century, New England counted more than seventy percent farmland, but a century later, industrialization caused abandonment of small farms.

Now we have newer forests with mysterious stone walls running through them. Land around Quabbin Reservoir offers a case in point. On almost any walk on the old roads, you can find walls in places delineating where pastures and farms used to be.

At first glance, stone walls may all look the same, but closer inspection reveals differences. Most walls comprise fieldstones either placed carefully or tossed casually. On South Main Street in New Salem, the builder had a quantity of large stones to deal with and somehow managed to make a neat, thick wall of them.

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Apples in a Wooden Bowl and Pot of Mulled Cider

text and oil painting on canvas by Elizabeth Callahan

Apples in a Wooden Bowl and Pot of Mulled Cider
oil painting on canvas © by Elizabeth Callahan

Just as we eat and play differently from season to season, artists often paint according to seasonal landscape, light, and mood changes. Fall brings a change of colors from cool bright blues, greens, and yellows of summer to rich, warm earth tones. The still life here, "Apples in the Wooden Bowl and Pot of Mulled Cider" demonstrates.

As an artist, I have almost always painted according to mood and season. Depending on the season, the colors and subject matter I choose reflect color palettes of summer, fall, winter, or spring. I painted "Apples in the Wooden Bowl and Pot of Mulled Cider" shortly after a lovely, crisp, cool afternoon of apple-picking at Brookfield Orchards. I used the warm rich colors of fall. I imagine the silver pot holds the season's first batch of hot mulled cider.

Encouraged in her art since sixth grade and a pioneer Home Stage Realtor, Elizabeth Callahan creates art using oil paint, watercolor, pen and ink, and pastel. She lives in Rutland.

Lost Apples of Quabbin researchers look for

lost apples in drowned towns

by Carla Charter

Apples go hand in hand with autumn in the Quabbin area.

"Apples have extremely complicated genetics," observed Al Sax who with Matt Kaminsky works as a principal researcher for the Lost Apples of the Quabbin project.

"They are an old plant," Sax continued, "originating in Kazakhstan. Then they came along the Silk Road through the Mediterranean, then Spain, Italy, and Turkey, through France and England and eventually to North America. Most apples that we know have their historic roots in Russia and Europe," Sax said.

Sax and Kaminsky received permission in 2016 from Quabbin Reservoir officials to search for apple trees left behind in flooded Quabbin villages.

"In the early 1900s in small homesteads, everyone had a couple of apple trees," Sax said. "Different apples were grown for different reasons. Some apples were good for baking, some for sauce, some for cider. Some stored well. Given the rich agricultural history, I wanted to get in and start trying to find old apple trees to see what kind of apples were still in the Quabbin.

Al Sax of Lost Apples of the Quabbin takes stock of a selection from autumn bounty.
photo © by Matt Kaminsky

"When the farms moved out, most people took cuttings of dessert apples," Sax continued. "Because of prohibition, they probably did not take cuttings of cider apples. They legally couldn't make or sell hard cider. There was a strong prohibition movement. Ministers were preaching the evils of drink and urging people to cut down evil apple trees in some communities."

Sax also conducted research at the Swift River Valley Historical Society where he discovered a 1920 Grange Project by Peggy Doane. It lists thirty-eight kinds of apples grown in North Dana.

"We found no apple varieties on the list that we didn't have in our collection already," Sax said. "Still, it was neat to see the thirty-eight apples grown in North Dana.

"Apples traditionally were grown on hillsides and not on bottom land, since that land was good for growing other crops. This is good for our project, as the trees we are looking for are on the hillsides and not under the Quabbin," Sax explained.

Sax and Kaminski both went out in the spring of 2016 looking for apple blooms in the Quabbin watershed and found some fifty different sites.

"We identified trees with blooms and mapped them," Sax said. "Then in the fall, we went back to see if there were apples." He said they didn't want to be distracted by cherry blooms in early summer, around the same time that the fish shad run.

"We found mostly what we think are seedlings and not named apple varieties," Sax said of the Quabbin apple census. "We were hoping to find some older trees, but many have not survived because of the fast-growing overstory. It reminds one of how apples and people are codependent.

"We found mostly small, knobby apples that, with care, could have developed into nicer-looking apples. We think they may have been crabapples.

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Matt Kaminsky clilmbs a tree to survey old apples.
photo © by Al Sax

Garlic and Arts Festival takes a break while promoting skills for community-building

by Diane Nassif

A well-loved tradition for twenty-two years, the Garlic and Arts Festival, usually scheduled for a late September or early October weekend, will take a break during the pandemic. Organizers remain committed to supporting their exhibitors, they said, as they intend to promote skills for resilience and uniting community as 2020 unfolds.

Throughout its history, the festival attracted visitors from all over the Quabbin region and beyond. Its mission and the values of its organizers shaped the organization and evolution of the festival.

The first Garlic and Arts Festival took place in 1999 on the lower field of Seeds of Solidarity Farm in Orange. A few neighbors living in the Chestnut Hill area of Orange came together the year before, and each put down twenty dollars in order to fund creation of a local event intended to celebrate the region's agricultural and artistic talents. When it became apparent that many people would attend, the group set up off-site parking at Swift River School, New Salem, with a shuttle bus to the festival site. Food, crafts, music, and community spirit combined for success along with prospective lessons.

Valuing flexibility and motivated to turn the festival into an annual event, organizers looked to the future. Coincidentally, the Forster family, who owned a former dairy farm at the other end of Chestnut Hill Road from Seeds of Solidarity, faced losing their farm. Members of the family offered to share their farm with the festival, and thus began an enduring partnership.

The festival has occupied Forster Farm fields since 2000.

Organizers decided they must articulate and agree on the mission of the festival. They crafted a mission statement that has lasted for twenty years and provides a touchstone for decisions made as the festival has grown to its present incarnation that attracts ten thousand visitors during the annual two-day event.

Mission Statement

The North Quabbin Garlic and Arts Festival is a celebration of the artistic, agricultural and cultural bounty of the region. The purpose of the festival is to unite North Quabbin people whose livelihoods are connected to the land and the arts, and to invite both local residents and those who do not live in the region to experience the richness of an area that is often overlooked. The festival emphasizes what is homegrown, handmade and high quality, as well as what helps preserve and support the environment and the community. Everyone involved – organizers, exhibitors, volunteers, performers, attendees, a supportive community – makes the festival what it is: an engaging, fun, and educational celebration for all ages.

Festival infrastructure showcases the locally handmade. A wooden stage—The Family Stage—replaced a small platform for music on the hillside near the barn at the top of the hill. Organizers built wooden tables with removable legs for easy storage so attendees could partake of food served by local vendors. They crafted the large Main Stage so that, in addition to serving as a music venue, it could act as storage space for tents, tables, and signs over the winter. They built a wood-fired bread oven to cook snacks for volunteers and as a focal point for the annual end-of-the-festival celebration.

Over time, hand-built infrastructure has evolved to include

- a chef-demo kitchen that boasts a mirror above the cooktop so the audience can see cooking in process
- a large ribbed metal globe where organizers and attendees post flags and handwritten hopes for the future
- the wooden Portal to the Future, the entrance to the Renewable Energy and Local Living booths

Success of the festival has always centered on partnerships. ClearView Composting of Orange facilitates the goal of creating a trash-free event. PV Squared provides solar power to the Main Music Stage each year, and in a 2019 milestone, music did not rely on power from a fossil-fuel generator but instead one that ran on solar and grid power. A partnership with Rich Earth Institute of Brattleboro resulted in collecting human waste from porta-potties to turn into fertilizer.

The Garlic and Arts Festival typically attracts thousands.
photo courtesy of the Garlic and Arts Festival

In 2016, organizers realized that preparing the field and taking down the festival meant more work than the twenty of them could handle without help. A new set of relationships came about with the Ways-to-Participate concept. Vendors and exhibitors signed up to contribute four hours to

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home-composting relieves landfills and creates soil

by Amy Donovan

Brown matter like dried leaves enhances a home compost bin constructed of wooden pallets.

photo © by Marcia Gagliardi

With its abundance of fallen leaves, decaying jack o'lanterns, and garden waste, autumn provides a good time to start composting or to improve a home compost system. Fall leaves make a helpful addition to home compost bins with their carbon necessary for effective composting. Stockpiling fall leaves in a covered trashcan or under a tarp can provide a carbon source all year long.

Low-cost composting equipment makes home composting easy. Many Massachusetts municipalities sell low-cost compost bins

Franklin County Solid Waste District sells home compost bins to Franklin County residents for fifty dollars each. Franklin County residents can purchase compost bins at transfer stations in Orange and Wendell. The Worcester County Conservation District sells durable, lightweight, lobster-trap-type compost bins for sixteen dollars a panel, amounting to between sixty-four and eighty dollars for a finished bin.

Household composters collect fruit and vegetable scraps and peels, eggshells, coffee grounds and paper filters, stale bread and leftover grains for composting. The following materials don't lend themselves to composting: pet wastes, meat, bones, poultry, fish, dairy, and oily foods such as peanut butter and salad dressing.

Ideally, a home compost bin should contain about seventy-five percent "brown" carbon-rich materials such as fall leaves, straw, used paper towels and napkins, ripped up egg cartons, paper bags, or newspaper and twenty-five percent "green" nitrogen-rich materials such as food waste and grass clippings.

The composting process needs oxygen. Composters stir or turn the pile every few weeks with a shovel or pitchfork. Adding a few shovelfuls of garden soil or finished compost will introduce helpful microorganisms. Adding water occasionally makes contents as damp as a wrung-out sponge.

Eventually, compost looks like crumbly, dark brown, sweet smelling soil ready to apply to gardens and lawns instead of purchased bagged fertilizers and topsoil. Compost improves soil structure and water retention and adds nutrients and minerals to soil. Composting reduces climate-changing gases emitted from landfills, waste-to-energy facilities, and long-distance transport.

Commercial or municipal composting also can reduce trash volume. Such programs accept a wider range of wastes than advisable for home composting, including all types of food waste except liquids, paper napkins, paper towels, and compostable plastic certified by the Biodegradable Compost Institute.

Contact Franklin County Solid Waste District at (413) 772-2438 or Worcester County Conservation District (508) 829-4477, extension 7023.

Amy Donovan is program director at Franklin County Solid Waste District and a member of Greater Quabbin Food Alliance, https://quabbinfoodalliance.wordpress.com/working-groups/food-waste-recovery

Quabbin Region
Municipal and Private Composting

Barre Landfill • 72 Depot Road • Barre
accepts brush and leaves

Belchertown Solid Waste Transfer Station
135 Hamilton Street • Belchertown
accepts brush and leaves

Clearview Composting • 159 Quabbin Boulevard • Orange
accepts food waste and related paper as well as shredded paper at fifty cents per five-gallon container
leaves, grass clippings, and other green yardstuff, free and wood chips free, but no branches or brush
drop-off during daylight hours seven days per week for anyone from anywhere

Leverett Town Transfer Station • 5 Cemetery Road • Leverett
accepts food waste, nonrecyclable paper, some wooden items, compostable plastic clear cups, compostable bags, animal bedding
open only to Leverett residents

New Salem Transfer Station
22 Blueberry Hill Road • New Salem
accepts food waste and certain related paper
open only to New Salem residents

Orange Transfer Station • Jones Street off Route 2A • Orange
accepts food waste and certain related paper
open only to Orange residents

Phillipston Transfer Station • Templeton Road • Phillipston
compost site located on the left before trailers
accepts leaves and grass
open only to Phillipston residents

Wendell Recycling and Transfer Station
341 New Salem Road • Wendell
accepts food waste and certain related paper
open only to Wendell residents

list compiled by Carla Charter

Municipal landfills host commercial comoposting as in New Salem. Private companies also provide composting facilities.

photo © by Linda Overing

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THANK YOU!!!

Swift River Valley Historical Society receives Dana's *Boston Post* gold cane

by Dorothy Frye

Swift River Valley Historical Society has added the gift of Dana's *Boston Post* gold cane to its collections. Elizabeth Peirce, SRVHS curator/historian, accepted the cane on behalf of the society from Charles D. Hunting of Greenfield whose great-grandfather, Frank E. Stevens, last received the cane.

Hundreds of New England towns (but not cities) each received a gold-headed ebony cane in 1909 from Edwin Grozier, publisher of the *Boston Post* newspaper for the town to bestow on its oldest male citizen. Each recipient would use the cane for his lifetime or until he moved away. Town officials then handed the cane on to the next oldest male citizen. In 1930, after substantial controversy, the oldest citizen, even if a woman, became eligible to receive the cane.

The New York manufacturer J.F. Fradley and Co. made all canes from ebony shipped from Africa. The company cut seven-foot lengths to cane length seasoned for six months, turned on lathes to correct thickness, coated, and polished. Each had two-inch long hand-decorated fourteen-carat-gold heads engraved with the inscription "The Boston Post to the Oldest Citizen of (name of town) Mass. (or other New England state)" The board of selectmen in each town had responsibility for administering its town's cane.

The paper eventually went out of business in 1957.

Over the years, some canes were lost, stolen, taken out of town, destroyed, or not returned to selectmen. Other canes have made their way into historical societies. And others, perhaps, remain in private possession. Ceremonious award of some canes continues from selectmen to a town's oldest citizen. With disincorporation of Quabbin's drowned towns, selectmen no longer monitored canes for those towns.

Charles D. Hunting of Greenfield presents Dana's *Boston Post* gold cane to Elizabeth Peirce, curator/historian of Swift River Valley Historical Society.
photo courtesy of SRVHS

Walter E. Stevens became caretaker of the Dana cane when his father passed away in 1948, not long after flooding of the town. After Walter's death, it came into the possession of his daughter, Marion E. (Stevens) Hunting. And at her passing, Charles D. Hunting became the custodian of the cane.

A 1946 article in the *Athol Daily News* says,

> Frank Stevens, 96, has the unique distinction of being the holder of two *Boston Post* gold headed canes. He holds the one from Dana and brought it with him when he moved to Athol. Also, as the oldest resident of Athol he holds theirs.

The Dana cane joins one from Enfield already in the SRVHS collection. "I feel the cane should be in the public domain and not in private hands," Mr. Hunting said of his donation to SRVHS. The society plans to display the cane in the Dana room of the Whitaker-Clary House.

Dorothy A. Frye lives in Orange with her husband, David. A retired legal secretary, she is employed in three part-time positions, including administrative assistant for SRVHS, her "second" home.

QUABBIN CURRENTS

Ephemera from the Lost Quabbin Valley

by J. R. Greene

Even though the Commonwealth of Massachusetts exiled residents of old Swift River Valley to make way for Quabbin Reservoir and destroyed or removed their homes and other buildings, many objects remain that convey a sense of what the valley looked like or how people lived. Photographs, postcards, and other small, ephemeral objects give a sense of the Swift River Valley past.

Families leaving the old valley took personal items with them. Swift River Valley Historical Society, SRVHS, in North New Salem houses many such objects. Some people saved photographs and postcards depicting their homes, places of work, or family members. SRVHS houses some memorabilia, while collectors have acquired other examples that memorialize the valley in the last decades of its existence. Valley general stores sold picture postcards sent far away by tourists or to relatives by local residents, and they survive in some quantity. Families tend to keep photographs which are, therefore, less commonly found than postcards.

A 1930s blotter for drying fountain-pen ink survives from Swift River Garage in the lost town of Greenwich.
photo courtesy of J. R. Greene

Collectibles from the Lost Valley also include paper and cardboard items like receipts, tickets, handbills, and posters. Although many may consider business receipts mundane, each contains information about a business, including products or services dealt with. Some of these businesses rented property from landlords so they do not show up in property records made by the state Water Commission that built the reservoir.

Lists of products the businesses carried comprise a curious array of billheads of general stores from the late nineteenth and early twentieth centuries. The stores purveyed clothing, shoes, and tools, among other things. People often did not travel far outside of their hometowns before automobiles, so local general stores carried most, if not all, goods required for daily life.

Handbills and posters advertised events like suppers, dances, plays, property auctions, religious revivals, and public picnics at a church, town or grange hall, or at groves such as those in North Dana or Greenwich Village. In the days before radio and motion pictures, such events drew from a few dozen to several hundred people from miles around. Organizers of some events sold advance admission tickets while others collected an admission charge on the spot.

Enfield Fire Department sponsored a farewell ball in Enfield Town Hall on the evening of April 27, 1938, the day before the disincorporation of the towns of Dana, Enfield, Greenwich, and Prescott to make way for the reservoir. The event featured a concert and dancing with music by McEnelley's Orchestra, a popular dance band in the Connecticut River Valley at the time. Black borders of mourning and regret set off the advertising poster, tickets, and program for the ball, nicknamed by some the black-bordered ball because of those printed items.

A souvenir button honors the 1901 centennial celebration of the lost town of Dana.
photo courtesy of J. R. Greene

Author of twenty-one books relating to the history of the old Quabbin Valley, Massachusetts railroads, and the life of Calvin Coolidge, J. R. Greene will soon issue a book featuring objects from businesses, industries, and organizations in the old Swift River Valley.

Quabbin region woodlands fleetingly come alive with fall foliage for a few weeks before winter

text and photos by John Burk

Paddlers make the most of fall foliage on a Quabbin region waterway.

photo © by John Burk

For a fleeting few weeks before long winter sets in, rolling hills, valleys, country roads, and town commons of central Massachusetts come alive with fall foliage displays. Thanks to its diverse forests, geography, and natural habitats, the Quabbin region offers a prime destination for enjoying the colorful spectacle.

So what causes the phenomenon that draws people annually from around the world to New England? In simplest terms, in temperate regions such as the Northeast, deciduous trees shed their leaves at the end of the growing season to conserve vital energy and resources for winter. As temperatures drop and daylight decreases in late summer and early autumn, trees stop producing chlorophyll, the chemical responsible for green colors of leaves and plants. The chemical change allows red, orange, yellow, and purple pigments to come forth in the days before leaves fall off. Each species has its own distinctive chemistry and timing, and that variety produces the region's famed range of fall colors.

Due to New England's notoriously unpredictable climate, timing and intensity of foliage displays correlate with seasonal weather and change annually. Bright sunny days with cool, crisp nights and early frosts accelerate the process and produce vivid red and orange pigments. In contrast, mild, overcast conditions with little nighttime temperature changes cause trees to hold leaves longer, often with less dynamic colors. Peak colors generally occur in late September and early October in wetlands, mid October at high elevations and in maple-birch forests, and late October in valleys and oak-beech woods.

The Quabbin region's diverse forests include a mix of northern and southern broadleaf species, resulting in an array of autumn colors. Northern hardwoods such as maples, birches, and American beeches favor rich soils and cool upland environments such as Mount Grace in Warwick and Royalston's hills and ridges. Those woodlands feature the most dynamic autumn colors with brilliant orange and red hues of maples and yellows and golds of birches. Towns often plant sugar maples, arguably New England's iconic foliage species, on commons and along country roads. Beeches, among the last trees to change color, produce russet-yellow foliage that often stands out in barren forests.

Red maples, abundant in northeast forests because of their adaptability to a variety of habitats, also thrive in wetlands such as ponds, bogs, swamps, and riversides. Those waterways feature striking foliage displays when maples turn bright red in late summer and early autumn. Throughout central Massachusetts, red maple wetlands prevail, including Long Pond and Tully River East Branch in Royalston, the upper Millers River watershed at Lake Dennison Recreation Area and Birch Hill Dam, Quabbin Reservoir's forest buffer, and the Ware River watershed. Paddling offers a great way to enjoy foliage and find hidden spots.

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Trees festoon with autumn brilliance along the shores of Knights Pond, Belchertown.

photo by John Burk

bear mom and cub frolic near Quabbin

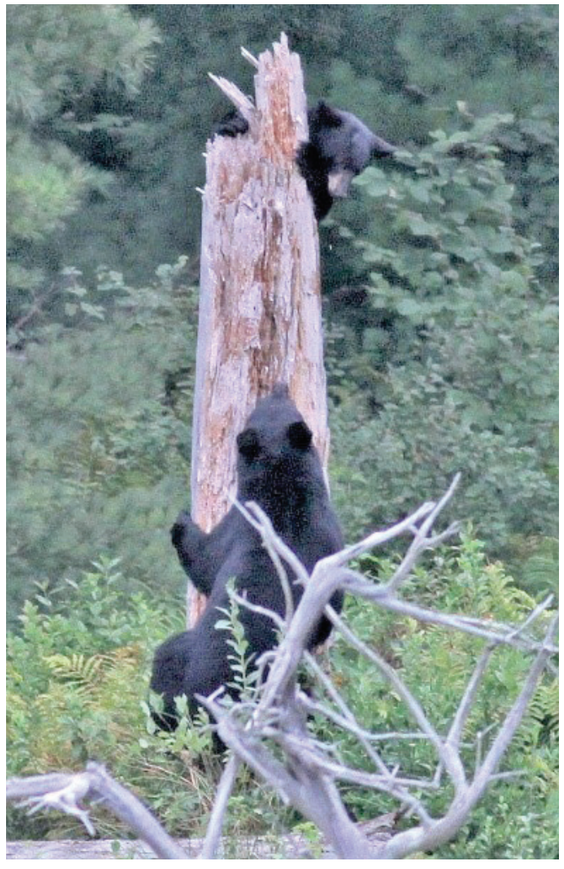
by Jim Morelly

As an early riser who typically starts hiking at the crack of dawn, I've learned that hiking first thing in the morning presents the most wildlife encounters.

I went on an unforgettable Quabbin watershed hike that took place on a late summer morning. That day gave me an opportunity to observe animal behavior at its finest.

The long trek took me to a remote area, a secluded spot that has provided unique wildlife experiences in the past. With the time and effort it takes to get there, I especially hoped for an eventful morning.

The air offered cool, ideal weather for hiking. Wild concord grapes filled the air with their fragrance as I pushed to make good time. When I approach a favored destination, I often experience a noisy greeting as, for example, wood ducks fly to announce my presence, red squirrels chatter their alarm, or a beaver slaps its tail to warn every living thing within a quarter mile that danger may lurk. And, thankfully, I didn't receive such a reception that day.



Mama Bear plays hide-and-seek with Baby Bear.
photo © by Jim Morelly

I sat down, readied my camera, and camouflaged myself among branches of a fallen white pine. I had an ideal view for a long way, thus increasing chances for seeing wildlife.

Before long, I picked up movement in the distance. A bear sow and yearling cub headed in my direction. No one could have scripted the day's venue any better as a light breeze blew from the east. I sat on the west side of the oncoming attraction. With the wind and my position, the bears had little chance to catch my scent. I had only to stay mindful of any movement.

Those bears set themselves apart from any other bears I've seen. They played and rough-housed as they meandered along. The pair wrestled and tumbled, then charged up and down dead standing trees as they chased each other like there wasn't a care in the world.

How entertaining to watch bears taking time to play. The bears' frisky behavior certainly demonstrated their sense of good times: they appeared physically plump. That sow and cub must have experienced good foraging and had already begun to put on needed fat in preparation for winter.

So I had a front-row seat at a prime-time nature show. The long hike back to my truck felt effortless after the unique treat.

Sometimes a wildlife experience outweighs any photo, but memory holds it all.

Jim is an outdoor enthusiast with a lifelong passion for nature. His website: http://hikingcamera.blogspot.com

find *Uniquely Quabbin* magazine at uniquelyquabbin.com

The commercial district of North Brookfield features the town library, the Union Star Building that once housed Star Cinema, a building housing retail shops, and the North Brookfield Town House.
photo © by Ricard Flematti

nation's first land trust, Trustees of Reservations

text and photos by John Burk

Motivated by rapid industrialization and development of the Greater Boston area and other eastern cities in the late nineteenth century, renowned landscape architect Charles Eliot conceived an organization to protect properties "of uncommon beauty and more than refreshing power." The Trustees of Reservations, known as the Trustees—the product of Eliot's vision—was founded as the nation's first land trust in 1891. Today the Trustees owns 118 properties totaling 27,000 acres, holds conservation restrictions on more than 4,000 parcels, and has collaborated on 145 projects preserving another 25,000 acres throughout Massachusetts.

Trustees landholdings in the Quabbin region preserve a variety of natural features and attractions, including four prominent waterfalls, hilltop vistas, meadows, rock ledges and caves, and historical sites.

Royalston Falls Reservation, northernmost and oldest of three Trustees properties in the Tully River watershed in Royalston, features a 45-foot waterfall, natural bridges, and a rocky pool in the wooded valley of Falls Brook. In spite of remote location, the falls were once a popular nineteenth-century tourist attraction of West Royalston. The Foote family conveyed the land to the Trustees during the 1950s. The 205-acre property designates the northern terminus of the 215-mile New England National Scenic Trail, which overlaps with Tully Trail from the reservation's Route 32 entrance to a camping shelter on the banks of Falls Brook.

The Trustees established Jacobs Hill Reservation atop the valley ridge above Tully River East Branch and Long Pond in the late 1970s as part of a protected corridor between Royalston Falls and Doane's Falls. Rocky terrain and Little Pond's swampy watershed made the land largely unsuitable for agriculture and development in historic times. Scenic vistas at Jacobs Hill and the Ledges overlook Tully River Valley, Mount Grace, Tully Mountain, and the distant Berkshires. Little Pond's outflow is the source of Spirit Falls,

protects waterfalls, vistas, meadows, caves, and more

a, seasonal cascade draining into Long Pond.

At the southern end of the valley, Doane's Falls Reservation encompasses a quarter-mile-long chain of thundering cascades on Lawrence Brook, which drops more than two hundred feet to Tully Lake. The energetic waterway powered a variety of mills in the mid-eighteenth and nineteenth centuries. Upstream rests Coddings Meadow, a fourteen-acre parcel along a scenic quiet-water bend and beaver wetland. After the devastating floods of 1936 and 1938, the Army Corps of Engineers took over most of the surrounding area for the Tully Lake flood control project. The Trustees initially acquired the land

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Sun sets at Long Pond near Jacobs Hill Reservation, property protected by Trustees of Reservations between Royalston Falls and Doane's Falls.

photo © by John Burk

resilient, evolving life forms deserve

by Sue Cloutier

Have you heard of the Darwin Awards?

In the mid nineteenth century, the British naturalist, geologist, and biologist Charles Darwin advanced the idea that evolution involves survival of the fittest. Through successful reproduction, he maintained, the fittest biological form will leave the most copies of itself in successive generations. Around 1985, a group of techies came up with an award given to people who, through some ignorant and dangerous act, killed themselves and thus proved themselves unfit to reproduce.

I want to make a short pitch for a different Darwin Award to life forms that have a convoluted life story or an amazing feature that enables their survival.

An early-summer Cinnamon Fern sports its central stalk.

photo © by Sue Cloutier

Fern Life Cycle: Spores and Sex

The lovely ferns you see in the woods and along roadsides have a secret life. A handsome example is the Cinnamon Fern, named for the central stalk that stands up straight and sports a cinnamon-colored spear of spores. When spores land in an appropriate place of moist soil, those spores open up and form a tiny green disc that gives off both eggs and sperm to constitute the secret sex life of ferns. If the tiny new fertilized egg grows, it becomes the spore producing plants we call ferns. Think of all the challenges that duel life cycle faces! Ferns have been around since the Devonian Age more than three million years ago. They provided shade for the first land dwelling-animals.

So, ferns deserve a Darwin Award.

Plants that Create Their Own Animal Soup

Pitcher plants evolved much more recently on our planet. The native plants have become bog specialists. Roots of many plants cannot survive in bogs because of acidic water there and a lack of minerals for plant growth. The pitcher plant has developed a special way to get nitrogen and other minerals needed for growth.

redefined Darwin Award for survival

The Pitcher Plant makes "soup" in its cup.

photo © by Sue Cloutier

They have evolved special cupped leaves with downward-facing spines and a pool of water at the bottom. When insects wander in to check out the water, they may take a drink, but the spines keep them in the cup. The insects drown and dissolve so the pitcher plant absorbs needed elements from the resulting insect soup to survive.

Bring a flashlight with you when you explore a bog that hosts the specialized pitcher plant, and you may see an insect inside the cup!

Another Darwin Award for the cool way pitcher plants have survived where others have not.

Ghost Plants Live because of Roots

Ghost Plants or Indian Pipes commonly flower in the woods around Quabbin. Called a Ghost Plant because of its color that may start out as pink or white but not green, it does not have green chlorophyll to process sunshine for photosynthesis and, thus, nourishment. Instead, it joins with fungi and tree roots in the soil to steal nourishment for its own processes. Without trees that make food by photosynthesis in their leaves and the fungi that associate with the tree roots, the Ghost Plant would not survive.

Without chlorophyll, Ghost Plants steal nourishment from others' photosynthesis.

photo © by Sue Cloutier

So another Darwin Award goes to the flowering plant that has a strategy to survive in our dark forests.

An experienced nature center director with a special interest in biodiversity and educational programs, Sue Cloutier is inventorying living things on her New Salem property.

Quabbin region towns, individuals, and villages process(ed) wool

by Carla Charter

Wool processing has been going on for decades in the Quabbin area. In South Barre, Francis Wiley of Bradford England built his Barre Wool Combing Company in 1903, at the time the largest company in the world dealing with raw wool, according to an article by Lucy Allen of Barre Historical Society.

Wool sorters at the factory came from Wiley's hometown across the ocean, since the job took years of experience and apprenticeship, Allen said. Therefore, a large English community lived in South Barre at the time of World War I, according to the article.

Ignatius Goulding and Samuel Damon, brothers-in-law, operated a woolen factory in Phillipston, according to the *Spirit of Phillipston* by Carole Gariepy and Jane French. Their earlier textile company produced cotton fabric. Due to its success, Goulding and Damon built a second factory for production of woolen cloth. In 1837, the factory manufactured 165,000 yards of cotton fabric and 11,500 yards of woolen cloth, the book states.

In the early twentieth century, Barre Wool Combing Company stood as the largest company in the world dealing with raw wool.

postcard courtesy of Barre Historical Society

Crafters and artisans continue to work with wool. Among them, Sue Hellen of Petersham learned to knit from a cousin when she was eight. "It became a pastime on through college. I knit my husband-to-be and me matching ski sweaters in a traditional design of deer and pine trees. I still have them," Hellen said.

"After we married and bought our home in Petersham, we found acreage for a few animals including chickens, geese, a pony, and always a dog. I continued knitting for my family of four girls. I often announced my desire to have my own wool for yarn. It was a family joke, and I often received a toy sheep for a gift!

"Then one day," Hellen continued, "I drove to a small farm in Shelburne and picked up—in the back of the car—a Horned Dorset ram and ewe, Jason and Fleecia, and a few weeks later a Scottish Black face, Bluet. From those, our flock grew to fifty breeding ewes at one time. Jason's Fleece Yarn Shop was one product of the resulting flock, a shop in our home where local knitters sought us out," Hellen said. Their farm also changed from Horned Dorset to Merino sheep as many preferred the finer wool.

Hellen found a craftsman in Littleton who made copies of an earlier spinning wheel. She purchased one and taught herself to spin her own wool. She said they took the rest of their fleece to Bartlett Yarns in Maine to be dyed and spun before selling at Jason's Fleece. Hellen taught others to spin fibers into yarn in classes at the Petersham Craft Center, now the Petersham Arts Center. She also incorporated spinning into a colonial living unit she taught at Petersham Center School.

Hellen said the process of turning wool to yarn involves several steps. "To spin wool, one first shears or cuts fleece from a sheep or other animal. After skirting to remove debris, fleece is washed and dried before dyeing, if desired.

"Natural dyes," she continued, "are often softer or less sun resistant. I have gathered and used lichen, elderberry, goldenrod, and pokeberry for dyeing."

Joyce Wilson of West River Street near Holtshire Village in Orange spun her own yarn for forty years.

"I have always been into crafts, knitting, and creating small tapestries," she said. "I received my first spinning wheel as a present from my parents when I graduated with my masters degree from UMass. "I practiced after that and learned to prepare fiber." Wilson said she uses her spun yarn to create knit items for herself and her family.

Wilson uses a variety of fibers including wools and angora. "I get my fiber from a variety of places, including from local people who have shorn their sheep and, sometimes, I purchase already carded up wool online.

From her yard and home, Wilson uses natural dyes derived from plants and organic materials including goldenrod, coffee, turmeric, onion skins, and black walnuts. She said she finds spinning and knitting "very meditative."

Carla Charter is a freelance writer. She lives in Phillipston.

villages of the Quabbin region

ATHOL
Athol Center
Eagleville
Fryeville
Hillside
Intervale
Lake Park
Partridgeville
Pinedale
Pleasant Valley
Proctorville
Riceville
South Athol
South Park
Sunnyside

BARRE
Barre Plains
Bogue
Center Village
Christian Hill
Coldbrook
East Barre Falls
Heald Village
Ryder Village
Mill Villages
South Barre

BELCHERTOWN
Bardwell
Chestnut Hill
Barrett's Junction
Blue Meadow
Dwight
East Hill
Federal
Franklin
Holyoke
Laurel
North Station
Pansy Park
Slab City
South Belchertown
Turkey Hill
Tylerville
Washington
West Hill

ERVING
Farley Village
Creamery Station
Millers Falls

HARDWICK
Gilbertville
Old Furnace
Wheelwright

HUBBARDSTON
Catville
Nicholsville
Pitcherville
Williamsville

LEVERETT
Dudleyville
Hillsboro
Moore's Corner
North Leverett
Rattlesnake Gutter
Slab City

NEW BRAINTREE

NEW SALEM
Cooleyville
Hagerville
Millington
Morgan's Crossing
Morse Village
New Salem Center
North New Salem
Puppyville
Quimby
Soapstone

OAKHAM
Coldbrook
Coldbrook Springs
Parkers Mills

ORANGE
Blissville
Fryeville
Furnace
Holtshire
North Orange
Tully
Wheelerville

PELHAM

PETERSHAM
Ledgeville
Nichewaug

PHILLIPSTON
Goulding
Powers Mills

ROYALSTON
South Royalston

RUTLAND
Muschopauge
New Boston
Rutland Heights
White Hall

SHUTESBURY
Baconsville
Lock Village

TEMPLETON
Baldwinville
East Templeton
Otter River

WARE
Brimstone Hill
Gibbs Crossing

WARWICK
Barber Hill
Brush Valley

WENDELL
Locke Village
Wendell Depot

The 351 towns and cities of Massachusetts have plenty of villages with no official or legal status. In our Commonwealth of Massachusetts, the concept of village remains undefined.

Artist Amy Fagin Blends Art with Openness to Exploration

by Ellen Woodbury

New Salem visual artist Amy Fagin, aka Ami, blends precise artistic skills and expansive openness to explorations of new territory.

The next project seems to "push me from behind," laughed Amy.

A graduate of the University of California at Davis with a master's degree in international agricultural development, Amy felt constricted by job requirements when she got one of those pushes from behind in 1985 and became interested in manuscript illumination. Dating from the fourteenth century, illuminated manuscripts inspired Amy to begin creating one-of-a-kind, hand-drawn ketubot, plural for ketubah, or Jewish marriage certificates.

A precious and cherished family heirloom, a ketubah typically hangs in a couple's home and is treasured from generation to generation. At the urging of her husband, Wayne Hachey, Amy taught herself calligraphy in order to make ketubot more special. Amy estimates that, through her 20th Century Illuminations company, she has produced some ten thousand ketubot from 1985 to 2017, thus helping to generate family Jewish heritage.

Amy's work with ketubot and another push from behind led to an interest in and study of genocide. In 2000, she started *Beyond Genocide*. Raphael Lemkin who lost his family in the Holocaust coined the term genocide from the Latin genos, meaning group or race, and cide, meaning killing.

"I wanted to know: where did these acts happen?" Amy explained. "Who were the perpetrators? Victims? What could have been the victims' contributions to society? What would they want to say to us about their lives?"

And so she began creating visual documentaries of different groups of people who have been victims of genocide. She studied *Learning about Genocide* by Colin Tatz, an Australian professor and historian of Aboriginal genocide. A Clark University scholar suggested two books, *Encyclopedia of Genocide A-Z* and *Statistics of Democide and Genocide.*

"Those books broke me wide open!" Amy explained.

Does taking in horrifying information have a negative effect on her?

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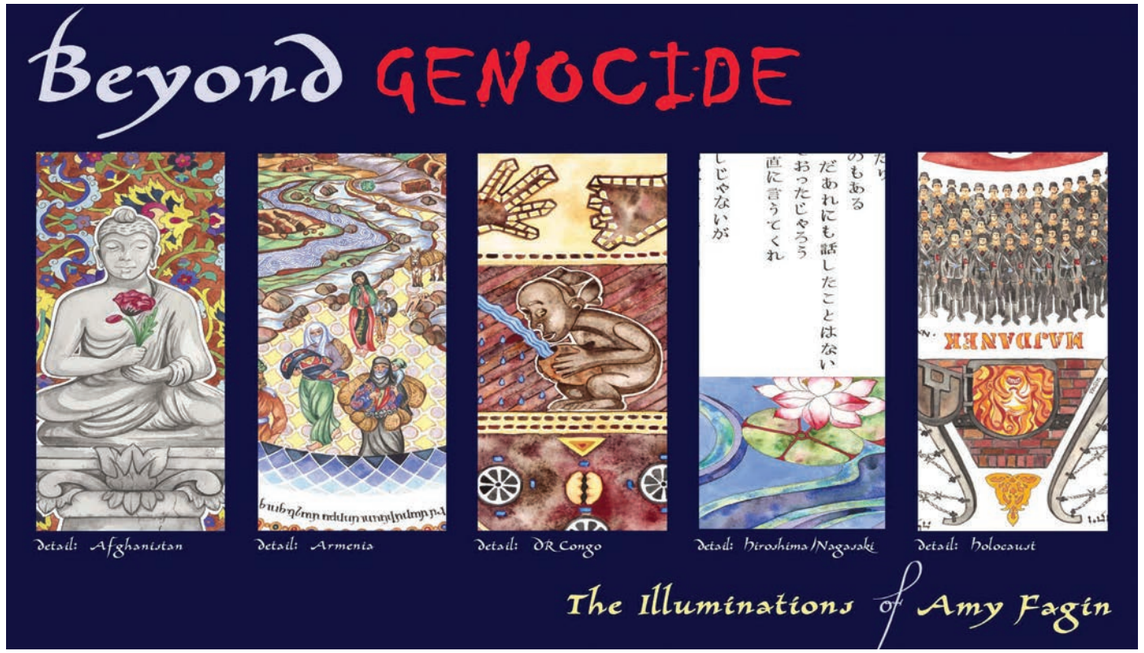

Mason Library at Keene, New Hampshire, State College houses Amy Fagin's *Beyond Genocide* painting series. Images range from 24x24 inches to 30x40 inches.

Beyond Genocide montage courtesy of Amy Fagin

region's libraries adapt services when doors must stay closed

by Emily Boughton

Months of planning evaporated in an instant in March as a global pandemic ushered in stay-at-home advisories, uncertain reopening dates, and restrictions on gatherings. Calendars full of events wound up canceled or reworked in order to keep audiences safe. People around the world turned to video conferencing platforms to stay in touch and conduct business. The shift to strictly virtual happenings didn't take place easily, especially for public libraries throughout the Quabbin region that offer hands-on and in-person services for their communities.

Yes, many libraries offer robust digital book collections that you can borrow from with ease, but most libraries have moved beyond simply lending materials. They provide on-site computer access, in-person tech help, hands-on activities, learning opportunities, meeting and study spaces, and much more. Libraries make those services available to everyone and can be invaluable to some of our most vulnerable community members.

Some library patrons visit occasionally while others make the local library part of their daily routine. How can vital on-site resources translate to an online environment? Jennifer Whitehead, head of youth services at Clapp Memorial Library in Belchertown, said that as doors began to close, "it was hard to let the patrons all know that we were still there for them."

Carol Witt, director of the Woods Memorial Library in Barre, remarked, "We felt that closing for safety was the best way we could serve [our community] at that time. That said, it was frustrating because we still wanted to serve our patrons in more ways than possible."

Robin Shtulman, the assistant director at the Athol Public Library, observed that "staff felt very concerned for our patrons who use the library daily . . . We also simply did not know the closure would last so long."

As weeks turned into months, libraries around the Quabbin and around the country, turned to Zoom to host virtual programs. Swiftly, library staff branched out to experiment with many different platforms and methods to reach their patrons at home.

Sheila McCormick, director of Clapp Memorial, reported that her staff tried many virtual platforms including Zoom, GoToMeeting, and Facebook live. McCormick noted that the Clapp staff offered many different virtual programs for all ages including musical performances, story hours, magic camp, adult book discussions, teen write nights, trivia night, and craft programs.

Witt said that one of the first challenges for Woods Memorial involved a "lack of computer and internet access, both with staff and in the community." Staff borrowed laptops and hotspots to continue working at home and post videos and other new content that patrons can access on the Woods Memorial website, Facebook page, and Instagram while hosting occasional virtual meetings.

Athol Public Library has turned to YouTube as a way to reach patrons at home. Working from their living rooms and kitchens, staff members filmed story times, technology walkthroughs, and more. Some staff even joined forces over GoToMeeting to record tutorials together. Many learned on the spot how to edit and add graphics to videos filmed with smart phones and point-and-shoot cameras. Staffers post completed videos to a library's YouTube and Facebook page where families can access them whenever they choose.

While libraries have adapted to running more virtual offerings, some patrons have been seemingly left behind. "One of our biggest challenges during this time has been serving community members who do not have internet access," Shtulman said. Library staff have risen to the challenge and sought creative ways to keep the community connected by posting on bulletin boards, sharing articles with local papers, or sending videos and news to local broadcast and radio stations. During the later phases of the state's reopening plans, libraries have also offered socially distanced computer access outside, take home activity kits, and curbside pickup hours.

Despite stressful times with many learning new technologies on the fly, library staffers find silver linings. McCormick commented that "one positive aspect of all of this is that we were able to introduce so many more of our users to our digital collections. Use of the Overdrive Digital Collection by our patrons has increased by forty-six percent over the previous year.

Library technician Emily Boughton specializes in young adult services at Athol Public Library.

Athol Public Library staffers take part in an online meeting hosted by Zoom during COVID-19 adaptations. They are, clockwise from upper left, Emily Boughton, Robin Brzozowski, Sarah Stanley, and Olivia Skinner.

photo © by Emily Boughton

Quabbin area musicians improvise ways to perform virtually

by Laurie Smith

Musicians, like other gig workers, have used ingenuity and inspiration to make their way through the challenges of COVID-19. Many have found the challenges of the virus opening unexpected doors for reaching wider audiences.

Fulltime musician Colin Boutwell, formerly of the Quabbin region, moved to Austin, Texas, a few years ago to pursue songwriting and performing. He returns to the area several times a year, often performing at local venues such as the Boiler in Tully and the Stone Cow Farm in Barre. He typically performs covers and songs from his original album *Gas Station Roses*.

With events canceled in Texas and elsewhere, Colin said he had to figure out a way to have an income when the pandemic hit. He started live streaming a weekly Saturday-night performance that has proven beneficial to him financially. Online tipping options such as Venmo and Paypal have replaced payment from venues, he explained.

Colin Boutwell, who performs at the Boiler Room in Tully and the Stone Cow Farm in Barre, streams Saturday-night performances.

photo © by LeeAnn Brown

Colin said that performing virtually has unexpected benefits. He reaches a wider audience than previously when he performed primarily in person and sold recordings. He said people who have only seen him online have become solid fans tuning in every week. He said he has loyal fans from other countries now. Also, since he lives far from home, it allows friends and family to view and interact with him weekly, which he has enjoyed.

He said the pandemic has changed the music scene and fostered a new normal. When restrictions lift, he plans to continue live-stream events. On the other hand, the pandemic has made rehearsing with others a bit difficult. The country music trio he performs with previously rehearsed indoors but now practices outdoors.

Quarantine time has encouraged music writing, he said, and the trio released an EP in August with music solely written since the pandemic started. You can find Colin online at colinboutwell.com with links to social media for live streaming as well.

Carolyn Salls, a Quabbin region solo singer who also performs with the Can Collectors, performs online whenever she has a gig. "People really enjoy the option and find it picks them up," Salls said, "especially when

when they can't in person

everyone had to stay at home at the beginning." Before COVID-19, the Can Collectors began what they called Two-Hour Tuneage, virtual performances that started on a whim but garnered a great response.

They halted the rehearsing and performing together in order to follow distancing guidelines until they eventually resumed distanced rehearsals. She said an unexpected benefit of the pandemic brought the group and her solo act exposure to fans she had never before reached.

Because Carolyn works a fulltime job at Deans Beans in addition to her music, she earns her regular salary despite the pandemic. She said musicians perform online shows and what they call outdoor patio gigs when they perform outdoors for residents of individual or group dwellings. She said board-of-health regulations prohibit groups from performing indoors at public venues.

Laurie Smith is an early childhood practitioner. She lives in Athol.

The Can Collectors have transitioned from in-person performances to their Two-Hour Tuneage. They are, from left, Carolyn Salls, Julie Johnson, and Chris Robichaud

photo courtesy of the Can Collectors

You won't have to travel far to have a little taste of the world in eateries around Quabbin

by Diane Kane

Everywhere, ripple effects of COVID-19 hit restaurants hard. As in other places, establishments in the Quabbin region struggled to survive. Sadly, some didn't make it. Some found ways to make ends meet, including curbside pickup, and others thought outside the box and even thrived with the help of community support.

With travel still limited, you don't have to go far to have a little taste of the world in eateries around the Quabbin.

The Thai House Restaurant at 355 East Main Street in East Brookfield opened in August 2009. Owner Piyaporn Kemp, called Ann, said they have implemented several procedures to keep customers and employees safe, such as rearranging tables in the dining area with Lexan sheeting between tables to satisfy six-foot social distancing requirements. Thai House has hand sanitizing stations within the dining area and does daily employee temperature checks.

"In March, when we found out we would be required to close our doors to indoor dining, I had no idea what to expect," Kemp said. "I thought there was a very good chance I would lose everything. What I didn't realize was how much the local community would come together to support us. You have no idea how much this meant to us. I want to say 'thank you' to everyone who made an effort to support all local businesses during this time. We would not have survived without you."

Los Agaves Grill with Mexican cuisine at 491 Main Street in Athol opened as a new business whose timing seemed unfortunate at first. But with flexible plans and community support, the restaurant came through the quarantine and opened to good reviews. Peter, the manager, said that he appreciates his customers and enjoys being part of the community. "We have taken every precaution to keep the public, our wait staff, and kitchen employees safe. All the employees wear personal protective equipment, and we close periodically for deep cleanings." Taking over the former Cinnamon's space, Los Agaves Grill has made updates on the inside, with relatively inexpensive prices and generous portions.

A family-owned business, Mexicali Cantina Grill at 146 West Street in Ware offers quick service, mouth-watering food, and delicious drinks. I talked with Pablo, the owner, who expressed thanks for community support that has kept his business going during difficult times. The motto is "Authentic Mexican Cuisine, From Our Family to Yours."

Amy Elizabeth, a customer, recommends the Asian Garden at 124 West Street in Ware. "My favorites are egg rolls, wonton soup and, of course, beef teriyaki! I love the fact when I go in there the owner knows my name. The food is always good! And I can get a bag of loose-leaf tea! So much better than teabag tea!"

Asian Gourmet at 144 Market Drive in Athol opened its doors in March of 2020 just as the virus hit. The restaurant serves Chinese cuisine, sushi, and Thai food. "Since COVID-19," said Jenny Su, a co-owner, "we had to close the dining room and do takeout only. We appreciate the local community supporting our new business and helping us to survive."

The Ferrentino family has owned and operated Teresa's Italian Restaurant at 315 Palmer Road in Ware for forty years. "We are practicing social distancing with tables," said Joe Ferrentino, "and regularly sanitizing and disinfecting all areas of the restaurant. All employees and customers are wearing masks unless seated at their table. We've expanded our takeout to offer curbside pickup and even offer delivery, a first for us, so that customers don't have to leave their homes."

Joe said there have been some pluses. "I'm grateful to provide meals to many families during this difficult time. And we are glad to be able to make donations to local heroes."

"I feel like it is the closest we have to real Italian food in the area," said Nathan Morgan, a frequent Teresa's customer. "The homemade marinara and meat sauce are excellent."

Call or check online for updated hours and dining options for each restaurant.

Diane Kane, a writer and former chef, lives in Phillipston.

Generations of the Enslaved

by Charlotte Westhead

Generations of enslaved persons lived and died in Quabbin towns during the eighteenth and nineteenth centuries. Town vital record books, church records and personal documents kept by towns and historical societies mention them and their status. In almost every area town, clergy and other prominent and usually prosperous men and women bought and sold slaves.

Ministers and others of their social rank were often friends. When James Humphrey was ordained in Athol December 1750, Reverend Aaron Whitney, the Congregational minister from Petersham with ministers from New Salem and Shutesbury, then known as Road Town, officiated at the ceremony. The clergymen paraded in tall wigs, tri-cornered hats, long flowing robes, silk stockings, and soft leather shoes with bright silver buckles, according to records from the time.

An extremely high security payable to the town was demanded to manumit a slave, that is, release the person from slavery or servitude. The security was to be used to care for those unable to care for themselves.

Enslaved men and women constituted valuable farm workers and house workers. Under the laws of the time, the people who maintained their enslavement could lend them out to work for someone else and by so doing, the person enslaving the worker earned cash. Those who enslaved others could sell them or their children. During the American Revolution, those who enslaved others could enlist those enslaved to serve the enslaver's required time in military service. If an enslaved individual served in the army, the enslaver received a sum offered by the town and the military salary in order to compensate the enslaver for loss of the enslaved person's labor.

Faced with old or infirm enslaved persons, enslavers could put them up for sale or "bid them out." When bidding out an adult or child, the town accepted the lowest bid and, according to the wording of the time, "gave" the person in question for a specific amount of time-usually a month or a year. The town expected the low bidder to supply food, clothing, and shelter to the infirm or old person in exchange for some kind of labor. The town reimbursed the buyer the amount of the bid.

An example of a person being "bid out" or "at venue" involves Violet, one of several people identified in church records as "of" Reverend and Mrs. Humphrey.

As she aged, Violet became known as Old Violet. Through the Reverend Humphrey and his wife, she became available to the town as at venue or "bid out."

Mr. Stoddard had the lowest bid and took Old Violet for one year. After one year, according to the records, he "gave" her back to the town. At advanced age, Old Violet became emancipated while a resident of the town poor house where the indigent spent their days, often at work on a farm, in those days.

In 1772, Stephen, called a "Negro boy of" Reverend Humphrey, according to Athol church records, was baptized. In 1773, two people "of" the Humphreys died, one a man named Moody and the other a little boy, Titus. When Titus, called "a Negro" in the records, was about six months old, Reverend Aaron Whitney of Petersham "gave" him to Reverend and Mrs. Humphrey. Titus was three and a half years old when he died, according to the Athol vital records.

In 1771, James Haven of Athol acknowledged in the 1771 Athol tax rolls that he had one unidentified "servant for life."

Rose and Tack, maidservant and manservant of Kenelm Winslow, married in Hardwick before Winslow moved to Petersham. Winslow made a gift of the enslaved Rose, Sophie, and Philip to his wife. His 1777 will does not mention the enslaved persons.

In Athol in 1773, Henry, enslaved by John Caldwell, ran away. The poster seeking his return and identifying him as a "runaway" describes him as part African and part Indian, about twenty-three years old and standing about five feet, six inches tall. No other record has been found concerning Henry. Perhaps his run for freedom was successful. John Caldwell owned extensive property in Athol and Barre in the Quabbin region.

Many families journeyed long distances to have what the records call their "servant" or someone described as "of" them baptized in a particular church. Perhaps the families traveled because they preferred a particular minister and his politics. Athol church records show the Jennison/Caldwell family of Barre regularly traveled to Athol for baptisms. No record has yet been found of Caldwell children or enslaved individuals baptized during the life of the patriarch James Caldwell.

Possibly the Caldwells, Scotch-Irish immigrants, identified as Presbyterians and not as Congregationalists. The Congregational Church operated as the state church, supported with municipal taxes, until 1832. When the widow of James Caldwell married Nathaniel Jennison, all her property including the enslaved people went to her husband. Baptisms of them began within the year.

The following lists of Athol baptisms associated with the Jennison family of Barre and baptisms of others identified by color and owner in the words and punctuation of records dating to the time:

1769 Rose and Violet "of" Nathaniel Jennison
1769 Roger, Negro boy, and Sophie, servants "to" James and Hannah Oliver of Athol
1771 Isabel, white woman, and Mynah, servant child, and Memo "of" Nathaniel Jennison
1771 Cato Walker and Dido Chandler married
1772 Priscilla, black servant, "of" Mathew Caldwell
1772 Stephen, Negro boy, "of" Reverend Humphrey
1773 Elizabeth Harris and Nimrod Quamemo Negroes? married
1774 Rose and Prince Negro servants "of" Nathaniel Jennison
1774 Prince & Priscilla "of" Abijah Jennison
1774 Martha Pike, servant child of Edward and Dorothy Pike
1775 Stepney, mulatto servant of George Caldwell and Mary Waban married (Waban is a Natick Indian surname)

In 1773, the trip from Barre to Athol for several people required a good deal of time and determination. The records don't say why Jennison families chose to journey to Athol for Reverend Humphrey to baptize adults and children they enslaved.

Athol records show a motion to dismiss Humphrey before Athol town meeting for five years before he was dismissed. He served Athol for more than three decades.

Charlotte Westhead, retired registered nurse, spends time at Quabbin Region libraries poring through demographic records of the colonial era. She contributed to the books *Sandisfield Then and Now* (2012) and *From Schul to Soil* (2018), a history of Jewish farmers. She lives in Amherst.

Charlotte Westhead settles in at historical societies and libraries where she gleans information from old record books.
photo courtesy of Haley's

Quabbin region sculptors invited to show work in

by Judith Klein

The Flying Horse Outdoor Sculpture Exhibit includes Robert Osborne's *Circle 17*, an aluminum sculpture, photo © by Margot Parrot

Robert Osborne and James DiSilvestro, both of Athol, number among more than forty artists chosen to display examples of their work at the eleventh annual Flying Horse Outdoor Sculpture Exhibit through November 29 on the campus of the Pingree School in South Hamilton, Massachusetts.

Specially titled "Art at a (Social) Distance" in 2020, the show will have safety measures in place for visitors, including

- placing sculptures more than ten feet apart
- requiring viewers to wear masks
- open hours to the public on weekends and holidays when the school is not in session

Robert Osborne ran an art gallery on Madison Avenue in New York City, then worked as a private art dealer there before he turned his efforts to creating his own art.

"Years ago, as a young art dealer in Manhattan," Osborne said," I saw two art exhibitions: Robert Ryman's first showing of his almost all-white painting and Eve Hesse's 'hang-ups' or curtains. Twice I was a witness to art historical events and, at the time, I didn't know it.

"Now, as a working artist myself with different knowledge," Osborne continued, "I find those artists and others of that generation relevant for today. Their work is about optics, light, architecture, and a unique philosophical approach to seeing. I am also investigating the string constructions of Fred Sandback, another artist of that era. I appreciate his exploration of volume and space. Those artists and their peers have informed my own approach to sculpture." Osborne also creates tabletop sculpture available at his website.

"The greatest influence on my lifelong fascination with tools and fabrication was my childhood spent in the industrial city of Worcester, Massachusetts," said James DiSilvestro. "After attending Massachusetts College of Art in Boston from 1968 to 1971, I worked as a logger, then as a teamster car hauler. I explored various art forms and discovered my love for designing and executing works in steel. In 2006, I made the commitment to pursue design work full time.

"My current work involves floral shapes fabricated from sheet metal to form garden gates, benches, and large plant vessels."

With more than fifty sculptures, Flying Horse constitutes one of the largest outdoor exhibits of art in New England. Artists employ a wide variety of media and styles and sizes. Most sculptures will be for sale.

Flying Horse Sculpture Show, South Hamilton

James DiSilvestro's *Alice's Bench in steel sheet metal and pipe* just begs exhibit-goers to have a seat.
photo courtesy of James DiSilvestro

The show will be open during daylight hours Saturdays and Sundays plus Monday, October 12, and Wednesday, Thursday, and Friday November 25, 26, and 27.

More at pingree.org/sculpture-show or (978) 468-4415.

A specialist in marketing and communications for independent schools, Judith Klein founded and curates the Flying Horse Outdoor Sculpture Exhibit. She lives in Beverly, Massachusetts.

An Autumn Reflection
a visual haiku with verbal haiku by Ami Fagin

rustling autumn grove

whispers bright incantations:

"this glorious life"

Amy/Ami Fagin specializes in traditional manuscript illumination at her 20th Century Illuminations print studio in New Salem. She is author of *Beyond Genocide.* Find more of Ami's visual haiku at visualhaiku.graphics.

Amy Fagin's art moves from ketubot to Beyond Genocide

continued from page 24

"No!" she answered. "I love it!"

Making peoples' lives accessible, Amy said, gives her a way to prevent genocide as far as she can. "This part is what I can do," Amy explained. "It's up to others to pick it up and learn."

Amy's *Beyond Genocide* portfolio addresses the spirit of people from Afghanistan, Iran, Cambodia, North America, and more in the twenty-five relevant illuminations.

"We can do better than this," Amy said. "I'm pouring my effort out for others to explore. I think of people buried in mass graves. They may be under our feet right here where we are standing. They are a part of us."

The *Beyond Genocide* exhibit has traveled to congregations, synagogues, colleges, universities, and art centers across the US and Canada and to Argentina, Bosnia, and Bangladesh. Readers can see Amy's *Beyond Genocide* collection on the second floor of Mason Library at the Keene, New Hampshire, State College Center for Genocide and Holocaust Studies. Mason Library is closed to the public during the pandemic. Normal open hours are 8:30 am to 4 pm Monday through Friday and closed Saturday and Sunday.

Amy said genocide studies encourage each person to ask, "Am I a perpetrator, victim, or bystander? What can I do about it?" Amy is enrolled in the master of arts in the Holocaust and genocide studies program at Stockton University, New Jersey. She expects to receive her degree in 2021.

Uniquely Quabbin publishes frequent selections from Amy's *Visual Haiku,* which she calls a "seriously lighthearted" series of watercolors depicting challenges, opportunities, and observations from everyday life.

For one of many ketubot or Jewish marriage certificates, Amy designed a miniature triptych the rising of the day.
22x30-inch watercolor and calligraphy courtesy of Amy Fagin

The haiku "just fall like raisins," laughed Amy.

Find more information at 20thcenturyilluminations.net or beyondgenocide.net.

Ellen Woodbury, a massage therapist, lives in Athol.

from the pens of *Uniquely*
compiled by Carol Mays,

Restless spirits traditionally break free when late summer becomes early fall. Opposing instincts for calm and unpredictable change seem to blend in a living collage of life, transformation, and death. This year, we face those changes and uncertainties in abundance.

I selected the following poems because they reflect the depth of our souls' searchings.

—Carol Mays, Poetry Editor

The Secret Room
by bg thurston

Next to the base of a weeping pine,
someone has placed a chair—
backless, spindles all broken,
red paint worn down to raw wood,
yet sturdy enough to sit on.

There is no understory here
and not much visible sky.
Spruce and pine spread
their low-slung thicket
of bare branches. Fallen cones,
wet and closed tight,
pile deep around tree trunks.
Linger awhile, listening
to the soft mutter of spirits
that inhabit every soul and study
the vast expanse of needles
mired in the muddy ground.
Here, you will understand
more than anyone
has known before—
an awareness
so fleeting, it begins to fade
the moment you depart.

After a career in high-tech, bg thurston lives on a sheep farm in Warwick in 2002. She has taught poetry at Lasalle College and online at Vermont College. Her first book, *Saving the Lamb*, Finishing Line Press, earned a Massachusetts Book Awards high recommendation. Her second book, *Nightwalking*, Haley's, was released in 2011. This year, she has finished writing *From Cathouse Farm,* about her 1770s farmhouse

The Wheel in September
by Carol Mays

I've startled a frog, who leaps in flashes.
He and a grasshopper zigzag away.
The lawn whispers mildly, in tune with the sun,
Yet something's amiss—the air is unsettled.
Squirrels and I stash away seeds
salvaged from spent, rain-ravaged beds.
Bees are now torpid and cling to the mums.
Bedraggled zinnias give up the ghost.
What becomes of the Grim Reaper's harvest,
of creatures who cannot withstand the strain?
The mystery hides in an infinite point—
the one in the center of The Great Hub—
the crux of a myriad transformations.

Carol Mays has been writing and compiling poetry for forty years and has published eight books. "The Wheel in September" appears in *Halloween Enchantment: Haunting Poems and Stories.* Also appearing in *Halloween Enchantment* is a nineteenth-century story by Nathaniel Hawthorne that Carol edited to make it more easily understood by twenty-first-century readers. At her studio in Ware, Carol converts some of her paperback and Kindle books into ornamental hardcover versions. She has uploaded multimedia presentations of twenty poems, including poems by classic writers, to her YouTube channel: www.youtube.com/user/IdyllicProductions.

Quabbin poets
poetry editor

I study my hands
Strong, veiny, dry,
Dark spots
Crisscrossed lines
Crooked finger inherited
From my Babushka

Scar from a shard of
Broken glass
Two shining rings
Faded chipped polish

Maps of my life,
Where I've been
What I've done
Maybe where
I'm headed

The Hands of Time
by Sharon A. Harmon

I look out the window
Gaze up to
The ragged lip
Of the moon

Its light streams
Through the pane
Ocular orb around
My hands, reaching,
Reaching, reaching

Sharon A. Harmon is a poet and freelance writer. She lives deep in the woods of Royalston and has resided in the Quabbin area since 1973. Green Living and Silkworm 12 recently published her poems. She has written two chapbooks of poetry: *Swimming with Cats, 2*008, and *Wishbone in A Lightning Jar,* 2017, published by Flutter Press.

Winterberries and bare branches flank a Quabbin region beaver dam in late autumn.
photo © by Nancy Lagimoniere

Skyfields Offers Acres of Hiking

by Sharon Harmon and John Burk

Skyfields Arboretum, located at the Mount Grace Land Conservation Trust, MGLCT, headquarters at 1461 Old Keene Road in Athol, offers forty acres of forest and meadows.

The arboretum features native trees and shrubs of central New England. An easy, family-friendly interpretive trail winds along the field and connects with trails that explore adjacent Lawton State Forest, MGLCT's first conservation project. Diverse habitats offer opportunities to see a variety of wildlife including red foxes, barred owls, fishers, white-tailed deer, wild turkeys, and butterflies. Seasonal attractions include colorful foliage in autumn, wildlife tracking and easy hiking in winter, and a variety of colorful wildflowers in spring.

On the west side of Old Keene Road, a loop trail winds through Willis Woods on a hill sloping gently down to Route 32. Accessed from a trailhead opposite the headquarters, the trail offers a pleasant walk through the parcel's east portion. Athol High School students created "Treemendous Trail" signs for Willis Woods in 2016. An entrance on Route 32 in Athol provides direct access to the west side where a connecting trail leads uphill to the loop trail past blueberry bushes, wild grapes, and mushrooms.

To reach the main entrance from downtown Athol, follow Route 32 north across the Millers River bridge and bear right on Chestnut Hill Avenue. Turn left on Old Keene Road and continue 1.5 miles to the parking area on the right. Skyfields provides a color map of the property and trails.

(978) 248-2043 • landtrust@mountgrace.org

Sharon Harmon of Royalston is a poet and freelance writer. John Burk of Petersham is a writer and photographer.

Imposing wooden doors grace Gilbertville's Old Stone Church.
photo © by Mary-Lou Conca

Trustees of Reservations land offer vistas, hiking, moments on water

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Autumn reflections play on Carter Pond at Rock House Reservation, West Brookfield.
photo © by John Burk

from the Bragg family in 1959 and added additional acreage in subsequent purchases. By lease from the Corps of Engineers, the Trustees also manage Tully Lake Campground at the lake's north end.

The power of water also makes itself evident at another Trustees property, Bear's Den in New Salem, where the Swift River Middle Branch drops twelve feet in a double cascade en route to its confluence with Quabbin Reservoir. The Wampanoag leader Metacomet, called King Philip, and other chiefs reputedly met at the rocky gorge in 1675 to plan raids on colonial settlements in the Connecticut River Valley.

In Petersham—along with Mass Audubon, Harvard Forest, and other conservation lands—several Trustees properties, form a greenway on the Swift River East Branch, Quabbin Reservoir's largest source. That protected corridor owes largely to the legacy of James W. Brooks, a conservationist and early Trustees board member who purchased thousands of acres of abandoned farmland in the late nineteenth century. Brooks Woodland Preserve, named in his honor, encompasses seven hundred acres of the valley, including Moccasin Brook and associated wetlands, the cascades of Roaring Brook, and extensive mature forests. North Common Meadow, a former pasture and golf course, abuts the northern portion of Brooks Woodland Preserve at Petersham's historic town common. Bobolinks and eastern bluebirds nest in the twenty-five-acre grassland, which sparkles with displays of fireflies on late spring and early summer evenings.

Three tracts of Swift River Reservation comprise 440 acres. The Trustees acquired most of that land, originally preserved by Brooks, in 1983 from Worcester County Natural History Society. Rich valley soils support a variety of wildflowers such as red trillium, round-lobed hepatica, wood anemone, and blue-bead lily. Stone walls and old mill and bridge sites offer glimpses of the past. The main entrance at the Slab City tract, site of a former sawmill and industrial village, is opposite Connor Pond on Route 122. Nichewaug Tract, south of the town center, features an upland meadow providing crucial habitat for pollinating insects, a vista overlooking the wooded valley, and trails leading down to the river.

East of the Swift River watershed lies one of the region's lesser-known gems, Elliott Laurel Reservation in Phillipston. The small but diverse thirty-three-acre property features mountain laurel thickets that come alive with profuse white and pink blooms in June and early July, a wooded hill with an overlook, and a meadow. In 1941, Frederick Elliott donated the land to the Trustees in honor of his mother.

Rock House Reservation, just five miles from Quabbin Reservoir's southeast corner near the West Brookfield-Ware town line, is appropriately named for glacially shaped giant boulders. Native Americans once used the rock shelter, which buffered northerly winds, as a winter camp. Other attractions include Carter Pond, built in the 1930s, and a glacial boulder balanced on a ledge. The Trustees acquired the 196-acre property in 1993 via a gift in memory of William Adams, whose family farmed the land for more than 125 years.

Photographer and writer John Burk documents Quabbin region wilds (and not so wilds) in image and word. He lives in Petersham.

Nature's Nuances

by Clare Green

September Bounty

apples • basil • cucumbers • eggplant • garlic • green beans • melons • onions • peaches • pumpkins
peas and pea pods • peppers • potatoes
raspberries • squash • tomatoes
Receive abundance!!

Oh, the scent of a homemade apple pie baking in the oven! It bespeaks autumn to me. I'd like to share my recipe for apple pie. It won second prize on Old Home Day many years ago.

Make it on a crisp fall day and enjoy the aroma from the oven as it bakes. Be sure to have a slice of cheddar cheese or a scoop of vanilla ice cream with that warm first slice.

"Apple pie without the cheese is like a hug without a squeeze," my brother-in-law Elwood Babbitt recited when I delivered a homemade pie to his doorstep. That pie included Baldwin apples from his tree. My sister reminded me that the tree produced more than four thousand apples one year. She bartered those apples for goods and services. Sweet bumper crop, indeed!

Social distance with neighbors and enjoy apple pie as a savory taste of autumn on a sunny afternoon.

May our readers please stay safe, healthy, and well nourished. Enjoy the Quabbin region bountiful harvests from local gardens, roadside stands, and orchards.

Harvest time reminds me that old man winter lurks 'round the corner. Soon woodstoves and fireplaces will warm our hearts and homes. We have a lot to do before the cold winds blow, but be sure to squeeze in some time to make a homemade apple pie. Your family and friends will wholeheartedly appreciate your efforts.

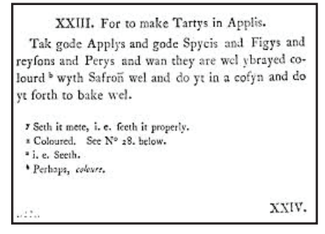
A special apple pie proclaims *UQ: Uniquely Quabbin.*
photo © by Clare Green

Clare Green's Apple Pie

Crust: 1 & 3/4 cups sifted flour, add ¼ t. salt. Add to that 6 Tbsp butter and mash with a fork, When crumbly, add 4 -6 Tbsp cold water to flour mixture, so that it becomes a ball. Roll half of it out onto floured board with rolling pin. Place into glass buttered pie dish. Roll other half of dough out to use as crust top. (You can also make apple pockets instead of pie if you are going on a picnic. Just roll out rectangles and fill with apple mixture.)

Apple filling: 8-10 thinly sliced apples, amount may vary depending upon size of your dish. Only peel apples if they have been sprayed while growing. Be sure to use Cortlands for at least half of the amount. I usually add Macintosh, roadside and field drops or ones from my old apple tree. A mix is good. Squeeze juice of half lemon. Add 1/3 cup sugar, 1 tsp. cinnamon, 1/8 t. nutmeg. (Add more spice if you like. I love just a hint of spice.) Add 3 Tbsp flour. Mix all and pour into pie dish. Cover with top crust and crimp edges. Fork top crust. Add a dough decoration on top like an apple. Dab with bits of butter. Bake at 350 for 60 minutes or longer if needed, until bubbly and browned. Place an extra pan underneath it so it doesn't spill onto your oven floor. Voila!

Dutch, Swedish, and British immigrants receive credit for introducing apple pie to the Americas in 1697. Geoffrey Chaucer of England, author of *The Canterbury Tales,* receives credit for writing the first apple pie recipe in 1381. His pie included apples, figs, raisins, and pears in a pastry shell. No sugar.



XXIII. For to make Tartys in Applis.

Tak gode Applys and gode Spycis and Figys and reysons and Perys and wan they are wel ybrayed colourd [b] wyth Safroñ wel and do yt in a cofyn and do yt forth to bake wel.

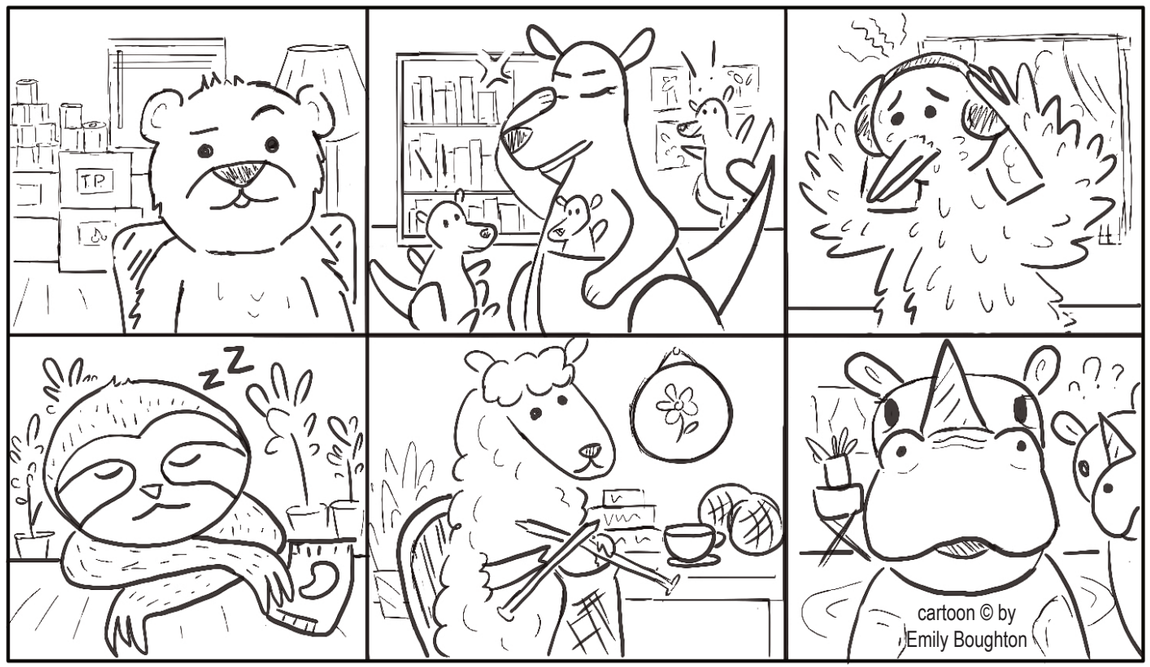
[y] Seth it mete, i. e. feeth it properly.
[z] Coloured. See N° 28. below.
[a] i. e. Seeth.
[b] Perhaps, *colour.*

XXIV.

The 1381 Geoffrey Chaucer recipe lists ingredients as good apples, good spices, figs, raisins, and pears. The *cofyn* of the recipe is a casing of pastry. Saffron is used for coloring the pie filling.

Clare Green of Warwick is an educator and author who welcomes folks to walk her woodland labyrinth.

Zoo Family Zoom



From left at Gate 35 off Old Dana Road in New Salem, Dana Road winds its way through autumnal surroundings.
photo © by Dale Monette

colorful fall foliage, ferns,

continued from page 15

Oak-hickory forests thrive in mild settings such as river valleys and hillsides in southern and eastern portions of the region. Their foliage usually doesn't change until late October and early November. The predominantly rust-brown palette of the oaks appears more subdued than other species but nevertheless adds welcome color after leaves drop in other areas. Late-season viewing destinations include the Millers River valley slopes along Route 2 in Erving and Wendell, Mount Lincoln in the Pelham Hills, and Quabbin Park in Belchertown and Ware.

Ferns and understory shrubs such as hobblebush and blueberry also contribute to the colorful displays.

As the season draws to a close, golden foliage of tamaracks, a rare deciduous conifer that drops needles annually, adds a last shot of color to bogs, wetlands, and isolated uplands.

While most autumns have colorful foliage, interrelated effects of climate change, unusual weather, and forest health have adversely affected some recent

understory, shrubs, and more show off seasonal transition

years. If the trend of warming temperatures and late first frost dates continues, later and duller foliage seasons may become the norm.

A short-term drought stressed many trees and triggered widespread outbreaks of gypsy moths, which defoliated extensive areas of the Quabbin region from 2016 to 2018. Mild temperatures facilitate the spread of other pests and diseases, such as the recently arrived emerald ash borer. Spring and summer rains generally benefit forests and fall foliage.

While enjoying the colorful displays, keep an eye out for the season's other natural spectacles. Migrating birds, including raptors, songbirds, and waterfowl, get on the move, bound for milder winter destinations. Hawk migrations peak around mid September and continue through autumn. Viewing areas include Round Top Hill at Bearsden Conservation Area in Athol and Barre Falls Dam. Monarch butterflies also head south, undertaking their remarkable journey to the mountains of Mexico. Wildflowers such as asters, goldenrods, and rare fringed gentians add a last splash of color to meadows and forest edges before the growing season ends. During those weeks, resident wildlife busily gather food for winter, while antlered moose and white-tailed deer experience the heart of mating season.

Photographer and writer John Burk documents Quabbin region wilds (and not so wilds) in image and word. He lives in Petersham.

postponed but not forgotten, twenty-two-year-old Garlic and

continued from page 9

Representing North Quabbin Energy, Janice Kirkoski urges festival-goers to consider potential hazards of and alternatives to global warning.

photo © by Anna Gyorgy

help with the set-up and take-down of the festival. Bracketed by a shared meal and storytelling, the sessions created bonds among the community of participants and helped with the workload.

In its early years, Massachusetts Local Cultural Council grants supported Garlic and Arts. Subsequently, as the festival grew, the event has provided grants of more than fifty thousand dollars to local organizations aligned with the festival mission, to give back to the local community as much as possible each year.

The spirit of community pervades the Garlic and Arts community. Some original organizers remain

Arts Festival highlights Quabbin region's ingenuity, creativity

on the committee with others who have joined with a will to work and new ideas. Organizers meet each month to share a meal, check in with each other, and debrief about the past year's event. The group makes plans for the coming year with emphasis on milestones like the twenty-year festival. The mission statement guides decision-making, with consensus typical. Organizers strive to model strong community in keeping with the festival philosophy.

Find more on the Garlic and Arts website at garlicandarts.org

Diane Nassif, a relative newcomer to the Quabbin area, where, attracted to the beauty of the community-wide Garlic and Arts Festival, she joined as an organizer nearly ten years ago.

The Garlic and Arts Skeleton Crew captivates young festival-goers.

photo courtesy of the Garlic and Arts Festival

Quabbin region abounds in apples and apple products

continued from page 7

"All the apples from the trees we found are edible with a wide range of flavors," he continued. "Some were 'spitters,' meaning you would spit them out because of high levels of bitter flavors or high acid. Remember, some of the worst-tasting apples make the best cider or apple jelly. It takes years of observation and grafting truly to know what an apple looks like and tastes like.

"We have years of research to do to explore all of the area and its apple resources," Sax said. "We are looking to find what the area can produce and what the genetic apple lottery will provide. We really don't know, because of the complexity of apple genetics and the changing environment that will support or depress various types of apple characteristics."

Hubbardston's town seal features the Nonesuch apple, according to the *History of Hubbardston* by Leo J. Sullivan with a contribution by Michael Richard. According to the history, the Nonesuch is said to have originated on the farm of Dana Robinson Parker, born in Hubbardston in 1781. Parker secured grafts from a wild apple tree in a Newton swamp and successfully transferred them to a tree in Williamsville, which lived for over fifty years, thereby giving rise to the Hubbardston Nonesuch apple.

Cathy Hansgate, owner of Ladybug Farm on Williamsville Road, Hubbardston, noted that the eighteenth-century Parker farm embraced her property. "There are still a couple of small trees on the edge of the woods that are Nonesuch trees," she said. "The trees are hard to get going and don't tolerate harsh winters well.

"They grow fairly well in England," she added. "A Mrs. Peasgood in England grew a Nonesuch apple in 1858." Peasgood's Nonesuch is an apple cultivar used both for eating fresh and for cooking, according to Wikipedia.

Some Quabbin area apple trees have a history all their own. Among them is a 107-year-old Macintosh tree at Red Apple Farm, Phillipston, planted by Warren Tyler, original owner of the farm and president of Athol Savings Bank.

"We still have some of the receipts from his delivery of apples," Al Rose, present owner of Red Apple Farm, said. "It is believed to be the oldest commercially planted MacIntosh tree in the country.

"That tree was around during the last pandemic," Rose continued. "It has seen two world wars and the Great Depression. It survived the Hurricane of 1938. That hurricane tipped over trees. My grandfather, A. Spaulding Rose, propped them back up and tied them up with wires. The tree still produces apples, and people can pick and enjoy apples from that tree today."

Red Apple Farm celebrated its hundredth birthday in 2012 under the venerable tree.

Joe Smith, another Phillipston resident, sketched the tree with a moon to serve as the logo for the farm's hard cider, created as a collaboration between the farm and Moon Hill Brewery. Visitors can view the hard cider process at Red Apple Farm.

The Quabbin region features heirloom apples that date back a hundred years ago, including at New Salem Preserves & Heritage Cider in New Salem. "Within our orchards, we have Golden Russet, Baldwin, McIntosh, Rhode Island Greening, Winesap, Stayman Winesap, Lady Apple, and Gravenstein," said Carol Hillman owner of the orchard, which also produces hard cider.

Carla Charter is a freelance writer. She lives in Phillipston.

Clouds settle over Wickaboag Lake, West Brookfield,
drone photo © by Ricard Flematti

variety of stone walls line Quabbin region roadways

continued from page 4

Stone walls define the yard at Harvard Forest's Fisher House in Petersham, top.
photo © by Mitchell R. Grosky.
A hayrake rests against a stone wall on Monson Turnpike road in Petersham, middle.
photo © by Ricard Flematti
A recent stone wall adorns Millers River Park near Athol Public Library, bottom
photo © by Mitchell R. Grosky.

On White Pond Road in Athol, the wall—now covered in pine needles and brush—looks casually tossed together. I don't mean to insult that unknown builder, because it's possible that weather over the years wore down an original design. Just as winter frosts can turn up new stones in gardens, they can also break down stone walls.

I have admired neatly built, newer stone walls along 32A in Hardwick. Emily Bancroft of Hardwick Historical Commission said the state made those walls while resurfacing the road. Of course, Hardwick has other older walls, too, including one overseen by East Quabbin Land Trust on Mandell Hill and another on Ridge Road.

Early stone walls surround long unused town pounds in Shutesbury, Leverett, and North Orange. In the past, pounds held stray domestic animals to keep them from wandering into wrong flocks or herds or messing up neighbors' fields or gardens. No longer housed behind a stone wall, a pound usually means dogs, cats, and other pets, but back then a stray pig or cow could do significant damage. Most towns now have no need for a stone-walled pound, so they are forgotten pieces of rural history.

Many older graveyards have maintained stone walls. In Pelham as you turn toward Amherst from Route 202, you can see a neat wall around a graveyard behind Pelham Historical Society. Further down hilly Pelham Road toward Amherst, you can see another. Near South Barre on Route 32, St. Joseph's Cemetery has a neat stone wall by the roadside.

My favorite so far: the wall around Parker Cemetery off Route 52 West at Barre Falls Dam. You can drive over the dam until you come to a tiny cemetery with a rustic stone fence around a few standing stones. Some look like fieldstones turned up by winter frosts of winter, while others have broken. One Victorian stone still stands for Cyrus and Mary Varney, both born in the 1770s and died in the 1840s. For me, it qualifies as discovery of a perfect quiet place.

Hikers explore a Quabbin watershed cellar hole, top.
photo © by Mitchell R. Grosky.
Stone walls barricade the former Orange town pound, bottom.
photo © by Marcia Gagliardi

Once you start looking, you'll see no two identical stone walls. Some appear tossed willy-nilly, while some stand engineered with each stone in its proper place. I like to imagine builders of those walls at work. Some rise at the edges of forgotten fields and some in front yards lining the edge of property. Many seem to hold hills from tumbling into a road, like those in Erving that line Route 2. Mortared for permanence, they keep passing motorists forever safe.

Stone walls can serve a purpose or perhaps they just preserve their own existence. Either way they remain quiet fixtures of New England.

Playwright and director Dorothy Johnson seeks out quiet places. With Doris Abramson, she operated The Common Reader Bookshop on New Salem Common for many years.

Virtual Municipal Meetings in the Quabbin Region

Below are links to information about upcoming government meetings in each Quabbin region town. Information on how to attend meetings virtually when applicable can be found on each board or committee agenda at a town website.

Per state requirements during the Covid-19 pandemic, any in-person meeting requires that participants keep a six-foot distance and that they wear masks.

Athol
http://www.mytowngovernment.org/01331

Barre
www.mytowngovernment.org/01005

Belchertown
www.belchertown.org, then click on town hall and town clerk.

Brookfield
http://www.mytowngovernment.org/01506

East Brookfield
https://www.eastbrookfieldma.us/calendar/month/2020-09
https://www.eastbrookfieldma.us/home/news/online-access-to-public-meetings

Erving
www.erving-ma.gov or official postings at town hall

Hardwick
http://www.mytowngovernment.org/01031

Hubbardston
https://www.hubbardstonma.us/

Leverett
www.leverett.ma.us

New Braintree
https://www.newbraintreema.us/

New Salem
https://newsalemma.org/, then drop down the START HERE menu

North Brookfield
https://www.northbrookfield.net/calendar/month

Oakham
http://www.oakham-ma.gov/

Orange
http://www.mytowngovernment.org/01364

Pelham
www.townofpelham.org

Petersham
http://www.mytowngovernment.org/01366

Phillipston
at www.mytowngovernment.org/013310

Royalston
http://www.mytowngovernment.org/01368

Rutland
www.townofrutland.org

Shutesbury
http://www.mytowngovernment.org/01072

Templeton
https://www.templetonma.gov/home/pages/meetings-calendar

Ware
www.townofware.com

Warwick
www.townofwarwick.org
Attend regular in-person meetings at Warwick Town Hall.

Wendell
https://www.wendellmass.us/

West Brookfield
https://www.wbrookfield.com/index.asp?SEC=B5FF2BE0-9AA4-49A0-9EA9-B218DB4F8E46

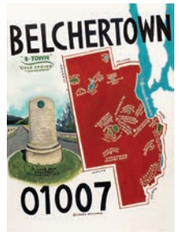
list of virtual meetings compiled by Carla Charter

Uniquely Quabbin Calendar Listings

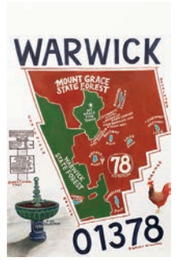
PLEASE DOUBLE CHECK DETAILS FOR EVENTS.

September 5, Saturday
Tomato Tasting and Seed Swap
12 pm - 3 pm
O'Brien Farm
505 Holtshire Road
Orange
Bring a favorite tomato variety to participate in the first annual tomato tasting and homegrown tomato seeds to swap. Potluck lunch.

September 12, Saturday
Charles E. Grout Memorial Golf Tournament
8 am - 2 pm
Templewood Golf Course
160 Brooks Road
Templeton
Proceeds benefit youth programs at Clark Memorial YMCA. Prizes, gifts, raffles, events, food, and beverages. For more information or to register, please contact Clark Memorial YMCA at (978) 297-9622.



September 19, Saturday
5th Annual Golf Tournament
9:00 am
Cold Spring Country Club
330 Chauncey Walker Street
Belchertown
Golf, a meal, and raffles. In the event of cancellation, sponsorships will roll over to the 2021 tournament or be refunded.
See Facebook for sign up information.



October 11, Sunday
Brown Dog Bike Tour
78 Winchester Road
Warwick
Fifty miles of biking. Some call it an adventure ride, some a gravel grinder, and some a day on a bike. Fifty miles with a little more than three miles of uphill riding on dirt roads, old access roads, some Class 5, a few trails, and a tiny bit of pavement. bikereg.com

continued on next page

please consider donating to *Uniquely Quabbin*

With your smartphone, use the QR code here
or go to uniquelyquabbin.com for a PayPal button
Or write a check to
Uniquely Quabbin
c/o Debra Ellis, business manager
1390 Chestnut Hill Avenue, Athol, MA 01331

THANK YOU

Maps © by Casey Williams

Uniquely Quabbin Calendar Listings

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October 17, Saturday
Yuletide Yankees Holiday Market
9 am - 2 pm
Petersham Town Hall
3 South Main Street
Petersham
Vintage and antique holiday collectibles.

October 25, Sunday
Mill Town Rounders
2 pm - 5 pm
Stone Cow Brewery
500 West Street
Barre
The Mill Town Rounders will provide selections from acoustic Americana, bluegrass, and classic country. Check Facebook for updates.

November 15, Sunday
Remember Me Nellie
2:30 pm - 4 pm
Stage on Main
17 South Main Street
Orange
Remember Me, Nellie, one-act play by Brian Marsh based on the life of journalist Nellie Bly and performed by Dee Waterman.

November 22, Sunday
Cash Jackpot Gymkhana
NEECA Equestrian Park
802 New Sherborn Road
Athol
neeca.org

December 5, Saturday
Petersham Fine Art and Craft Holiday Show
Petersham Town Hall
3 South Main Street
Petersham
Check Facebook for updates.

December 31, Thursday
Starry Starry Night
6:00 pm -10:30 pm
Orange Center
1 South Main Street
Orange
A New Year celebration with local performances, a parade, fireworks and more.
Starrystarrynight.org

PLEASE DOUBLE CHECK DETAILS FOR EVENTS.