Front Yard Farming

By Ann Katzenbach

There are no lawn ornaments in Summer Lewton’s front yard. Most of it has been converted to fertile garden plots from which she grows and sells tomatoes, squash, melon, cucumbers, garlic, onions, eggplant, and peppers. In the back she cares for 40 Rhode Island Red chickens, and there are bee hives as well, maintained by Summer’s husband, Sasha.

Sasha works long hours in the produce industry in Nogales, but he’s also a partner in the business of farming. Summer does a lot of the labor, but together they plan and figure out what fruits and vegetables to grow, what seeds to buy, when to plant, how much of each crop to plant, and how to save on labor and water. Sasha grew up on an organic farm in Missouri. Summer has always loved to grow things—a trait that includes four children. From her front yard garden, Summer sells wholesale quantities to local stores and restaurants and has customers in Nogales (Villa’s Market and Mercado Farmer’s Market) as well as Aqua Vita in Tucson. Probably all of us have eaten something grown at Dirty Girl Farmette, the registered name of this establishment on North Avenue.

The big garden began just two years ago when Sasha ordered onion starts. He says he did all the calculations for the size of their family, but when two huge boxes of onion starts arrived, he realized he had over ordered—by a lot. When the crop came in, it overwhelmed them. They gave onions away and still there were hundreds more, so they decided to sell them. Once Summer got the hang of it, she says it was easy. The onions quickly disappeared and there was some money in the bank.

Since then the garden has grown and evolved into what it is today. Dirty Girl Farmette has two wells that are doing fine with all the rain we’ve had. The Lewtons have invested in a biodegradable manufactured mulch that helps keep the weeds down and they have an irrigation system and a rototiller. In between harvests, they plant cover crops to put nitrogen back into the soil. With weeding, watering, tilling and fertilizing all made easier, it’s possible to just keep ahead of the growth, but no one has yet invented a machine to harvest tomatoes or squash, melons or onions.

Harvesting is the hardest part of the business of farming. At the height of the season, Summer is up most mornings by 5 a.m. and out in the garden until it’s time to take her three school-age children to school. The rest of the day disappears with harvesting more vegetables, collecting eggs, packaging, weighing, counting, billing, and delivering to her various clients, and being a mom for (continued on page 3)
A Boost For Patagonia’s Ecotourism

Patagonia’s economy will soon benefit from an infusion of $100,000, thanks to the Patons, and to Tucson Audubon (TAS), current curator of Paton Center for Hummingbirds. TAS submitted a grant request to Artplace, one of the largest national philanthropies dedicated to creative place making. For those not familiar with this current catchword, Wikipedia defines it as: “a multi-faceted approach to the planning, design and management of public spaces. Place making capitalizes on a local community’s assets, inspiration, and potential, with the intention of creating public spaces that promote people’s health, happiness, and well being.”

Chosen along with 37 other applicants from 1,300 grant requests, the grant was awarded to Tucson Audubon, the University of Arizona School of Architecture, Patagonia Creative Arts Association, and Borderlands Restoration, and will be used to strengthen Patagonia’s identity as an arts and nature destination. The grant, which will be used to enhance the visitor experience at the center, is expected to greatly increase tourism and economic opportunities for the community, while improving the health of the ecosystem, wildlife, land, and people.

Santa Cruz County’s popularity as an ecotourism destination is projected to bring in 21.2 million dollars, including 6.7 million dollars in salaries and wages....

Spotty Cell Service?

A lot of Verizon’s customers in our area have noticed that they have been getting poor or spotty cell service reception recently.

According to Raul Mavis, IT Director for the County, Verizon’s service is coming from the Red Mountain communication site. Several years ago they invested nearly one million dollars to install utility power to the site, and a few years ago they upgraded the site to support 4G/LTE service.

Mavis says that the current degradation of service could be attributed to the recent construction of a new communications tower, which was erected close to the time that reports of diminished quality of service began. The tower is likely causing interference with their antennas.

He said that Verizon is working in partnership with the tower owner/operator (GovNet). Once the tower construction is completed, Verizon intends to install their antennas on the tower, thus improving the quality of service. The work is expected to be completed in about two months.

If you would like to register your concern about current cell service through Verizon, you can call them at 866.892.7957
Raúl M. Grijalva (D-Ariz.), together with 16 co-sponsors, recently introduced the Hardrock Mining Reform and Reclamation Act of 2015, in an effort to address the nation's backlog of abandoned mine cleanups and to ensure that taxpayers get a fair share from public lands mining. The number of hardrock abandoned mine lands (AMLs) that will require cleanup is 7,700 - 31,000. Federal estimates of the cost to clean up abandoned mines are as high as $54 billion. In addition, mining companies currently pay no royalties for hardrock mineral resources they take from publicly owned federal land.

The bill would:

• End the antiquated patenting system that allows companies to purchase mineral-containing public land for as little as $2.50 per acre
• Establish strong reclamation standards and bonding requirements to make sure taxpayers don't pay for cleanups if a company skips town or goes bankrupt
• Establish an 8 percent royalty on new mines and a 4 percent royalty on existing mines to bring a fair return to American taxpayers
• Use those royalties and money raised by newly established pollution fees to clean up abandoned hardrock mine lands across the country
• Provide clear authority to federal land managers to reject a proposed mine if it would unduly degrade public lands or resources
• Protect wilderness study areas, roadless areas, and wild and scenic rivers from mining
• Empower state, local, and tribal governments to petition federal authorities to withdraw certain areas from mining in order to protect drinking water, wildlife habitat, cultural and historic resources, or other important values

NEWS BRIEFS

A video camera has been installed at Paton Center for Hummingbirds. You can watch the hummers and other birds at tucsonaudubon.org/hummingbirdcam.

Patagonia’s Municipal Court will hold a jury trial in Nogales on October 6. 2015. It’s the first time in recent memory that the local court has summoned a jury. The trial was first scheduled for August 21, but summons were sent to post office box holders, some of whom don’t live within town borders. New notifications have already been sent out.

Ike Isakson, Patrick Hatfield, and Ivan Mingura, Patagonia Volunteer Firefighters, and a truck, have gone to help fight the wild fires on the West Coast. They started in California and when last heard from, were near the Canadian border in Washington.

Annette Koweek, Elgin’s eighth grade science teacher, has been named Santa Cruz County Teacher of the Year by the Arizona Rural Schools Association.

Two new members are being sought by The Sonoita Elementary School District Governing Board to replace Gary Brown and Alan Neal, who have resigned. Potential candidates should submit a letter of interest to the county superintendent’s office: 2150 N. Congress Drive, Nogales, AZ 85621

Volunteers are needed for all sorts of jobs at the Fall Festival, to be held the second weekend in October. If you can help, contact Bonnie Maclean at Ovens of Patagonia or call her at 520-308-0963.

Ten gardening seminars will be held through a grant received by Patagonia Library, five in English at the library and five in Spanish to be held in Nogales at Mari­posa Health Center. A schedule will be posted in October.

Fireflies have recently been seen at night by several people in town. According to entymologist Liz Bernays, this is very unusual, as they are usually found in other parts of the country where there is high humidity...which we have been experiencing lately.

Borderlands will expand its Earth Care Institute (BECY) into a year-long youth business skills program, thanks to a rural development grant it received from the Dept. of Agriculture. They will partner with the PUHS agricultural program.
Duquesne House Changes Hands
By Donna Reibslager

About a year and a half ago, when Rick and Bekki Jaynes began considering a new direction in their careers, operating a bed and breakfast was on their list of possible ventures. At the time, they were living in Los Angeles, working long hours at stressful jobs, Rick as a manager of visual effects artists, and Bekki as a finance manager.

Although they had been to Patagonia often to visit family, they had all but given up on the idea of opening a B&B here, as there were already several—including the well-known Duquesne House. Then, while visiting with family in Patagonia last spring, they learned that Duquesne House was for sale. The owner, Nancy McCoy, was hoping to retire from her role as its owner and operator, and initiated the process of listing the property with an agent. Rick and Bekki had already decided that Patagonia was one of their favorite places, and were thrilled with the prospect of taking over the popular B&B.

Duquesne House was originally an adobe structure built around 1900 to house miners. Regina Medley purchased the property in 1989 and renovated the building, converting it to a bed and breakfast. In 2003, she sold the business to Nancy McCoy, who has owned and managed Duquesne House since then.

Nancy was working as an elementary teacher in Illinois and had learned of Duquesne House while visiting Patagonia. She initially planned to oversee the business while continuing her job as a teacher, but soon decided not to wait. She moved in with her partner, Ralph Shultz, and began learning the operation of the business.

Over the years, Nancy and Ralph made many improvements, adding character and color to the rooms, a large screened-in porch, a brick-paved courtyard in the back, and extensive landscaping. They decorated the entire house with hand painted furnishings and Mexican folk art, and their growing reputation as an idyllic getaway earned them write-ups in magazines such as Arizona Highways and Tucson Guide, as well as coverage on Arizona travel radio segments.

Like Rick and Bekki, Nancy began contemplating a new direction a year or two ago—one that would allow her more time for her own pursuits, such as enjoying her horses and her grandson. And so, after 12 years of running one of Patagonia’s best-known B&Bs, she is turning it over to the Jaynes, who are ready and eager to ensure the future of the Duquesne House’s reputation as a welcoming retreat for visitors from all over the United States and abroad.

Bekki and Rick say that they will not be making any changes in the near future, although they admit that they are planning to take on the role of breakfast preparation together, and are enjoying a search for a few special new menu items to include. The spirit of a place is influenced by its owners, and it will be interesting to see these two bright, convivial entrepreneurs put their stamp on this well-established business.
Santa Cruz County Fair Celebrates Centennial

By Marion Vendituoli

The Santa Cruz County Fair is turning 100 years old this year, and the fair committee wants everyone to join the fun and help celebrate this very special commemoration. So bring your best baked goods, your finest flowers, your super sewing, your fabulous fine art, your quality quilts, your terrific tomatoes and your rosiest roses and help celebrate the one hundredth birthday of this Santa Cruz County tradition, September 18 – 20 at the County Fairgrounds.

There will be a strolling magician and a clown giving away balloon animals both on Friday and Saturday, as well as a new children’s tent with special games and activities, a petting zoo, and a farmers’ market featuring local produce and handmade products. Daily prizes will be given to the best selfies taken at the fair and posted to our facebook page.

On School Day, Friday September 18 from 9 a.m.–1 p.m., kids under 15 are free, and there are many special exhibits, demonstrations and craft projects ready for the arrival of more than 1500 elementary school students from throughout the county. Sun Valley Rides Carnival is bringing twice as many rides to the fair this year for fun for all ages.

The always popular Perishable Foods Contest takes place Friday morning on the ramada behind Pioneer Hall. Entries should be brought to the fair at 10 a.m. and judging will begin at 11 a.m. Prizes for both junior and senior divisions are being offered this year. Check the fairbook for more details about this exciting contest.

Friday night, don’t miss the FFA (Future Farmers of America) benefit Barbecue and Dance, featuring Chuck Wagon and the Wheelchairs. Throughout the weekend, live music, ranging from rock and roll, bluegrass, country, gospel, jazz, and even mariachis, will be entertaining fair-goers, while in the arena, barrel racers will be competing Friday night, the Huachuca Saddle Club will be holding a fun day on Saturday, and demonstrations will fill the arena on Sunday.

On Saturday afternoon, the pet show is always a crowd favorite, and the talent show is the place to see the county’s finest aspiring stars. Sunday brings cowboy church, the 4-H barbecue and the second annual car show to the fair, as well as the 4-H/FFA livestock auction.

The main event of the Centennial fair will be held Saturday evening, September 19, starting at 6 p.m. After the 4-H/FFA Parade of Champions, the fair dedication will take place on the ramada, followed by a giant birthday cake, a special outdoor concert with Drew Cooper on the track, and a fireworks show.

This is, of course, the big weekend for 4-H and FFA competitors in the Bowman Pavilion. Exhibits and projects by these youth will be on display in the Hedgcock Building, and students from all over the county will have their judged artwork on display in the Gardner Building.

All of Santa Cruz County, and neighboring communities, are encouraged to enter crafts, baked goods, flowers, vegetables and art work in the fair. No matter your age, craft or skill level, there is a class that is perfect for you. New this year, in addition to special awards and ribbons, the fair is offering cash prizes for every blue and red ribbon. Entry day is Wednesday, September 16 at Pioneer Hall at the fairgrounds.

For crafters who are interested in selling and/or advertising their work, there will be the option of including price tags on entries. For a complete list of all classes, visit www.sonoita-fairgrounds.com.

The fairbook is online and is also available throughout the county at many local retailers, as well as at the Sonoita Fairgrounds. For more information, please call 520-455-5533 or 520-455-4700. Tickets for unlimited rides are now being pre-sold throughout the county at a discount. Call 520-609-1483 for more information or to order tickets.
Inmates Work With Forestry Crew to Build Erosion Control Structures
by David Seibert, Executive Director of Borderlands Restoration

Early this summer the U.S. Forest Service, Sky Island Alliance (SIA), and Borderlands Restoration (BR) contracted to plan and supervise a ten man inmate crew’s work to restore a severely burned area in the Chiricahua Mountains. The Horseshoe 2 fire created stand-replacing conditions and stripped areas of vegetation, making the oak woodland vulnerable to erosion and reducing ecological resilience. Violent monsoon rains immediately destabilized the habitat, flushing nutrients, soil, and moisture out of the system and compromising the region’s ability to stabilize, hold moisture, and regenerate.

Enter the inmates of the Forestry Crew at the Douglas Arizona Department of Corrections prison, ready to learn how to build erosion control structures, earn a little money, and get a lot of exercise outside “the yard” of the prison. The inmates are non-violent offenders who have earned the privilege of working in public. They are required to adhere to a strict code of conduct with contractors such as BR, while BR staff were required to receive training in working with inmates in the field. Multiple potential pitfalls, warnings about behavioral issues, and rules of conduct filled the session; but once we entered the field together and pulled in the same direction for habitat health a unique rapport took shape, along with unanticipated levels of respect and pride in the work among the crew. They began comparing one another’s work and were quick to take credit for any functional structure; but there was more than rockwork and habitat resilience taking shape here. On a tour of one arroyo complex soon after the first rain event, Grumpy suddenly spoke up with surprise in his voice: “At first I was like, What is this?! No way this is going to work. But then when I seen that stuff [moisture and organic material captured behind one of his intact structures], I tell ya I stood a little taller.” Pride had made its way into our work, and so had trust. The men had a good laugh when I finally took them up on their offer to share one of their “State lunches”—usually bread, peanut butter and boloney. At the end of each day they would insist on filling my water jugs with theirs and offer me their food remnants, intrigued that I was camping at the work site and doing what they could to set me up for the night. When I had vehicle trouble they insisted on following me out at the end of the day, and nearly every (continued on page 7)

need and concern among us was accompanied by comments.

Photo by David Seibert

High Spirits Flutes & The Patagonia Public Library

Invite You To Attend a FREE Flute Workshop on Saturday, October 3rd

No Musical Experience Necessary
The 4th of July community flute sale was a great success, now come and learn how to play your new flute!

Flutes will be provided or bring your own flute From 10AM - 12PM Cady Hall in Patagonia (520) 394-2900
Restoring Habitat, continued

like, “We gotchyou, bro,”
“We got your back,” or,
“Don’t worry, we GOT this
man.” While they didn’t
have a lot of decision-
making capacity and were
sometimes obviously joking
around, it was also appar-
ent that they tended to
what they could, and to
what they cared about in
ways of their own.
After several weeks of
working together, I began
to leave the crew for a couple
hours at a time in order to
set up more work sites. I
would review the site plan
and remind them of tech-
niques and my expecta-
tions, then head off. In the
day I would return to
exchange brief updates and
carry on. Soon my returns
were greeted with strong
insistence from the most
outspoken of the crew:
“Dude, you have GOT to go
see what we built back
there! You GOTA check
‘em out!” They laughed, but
they wanted to show what
they’d done, too. Bryan With
a Y regularly insists that his
work is so good it will
surely make the cover of a
hypothetical, future publica-
tion to be named ROCK
WALL WEEKLY. The men
laugh and banter through a
“word of the week” game
that also raises questions
about habitat components
and how they fit together:
tributary, arroyo, conflu-
ence, restoration. One man
asked if there might be a
job for him with BR when
he is released in a couple
years. A few weeks later he
told me he had discussed
these hopes with his mother
on the phone. “We like people
who do good work,” I said sim-
ply. “Felony-friendly!” yelled
one of the men on hearing this
response, inciting raucous
laughter that turned into a
running joke for weeks. I
didn’t deny the possibility.
One day immediately after
major rains had ransacked the
area, closing campgrounds and
ripping roads, the men were
anxious to gear up and check
out their work. Shortly after
we headed out, a great yell
erupted from the burned for-
est ahead of me: “Wooohooo!!
Take THAT motherfu#%ers!!
We BUILT these!!” By the time I
arrived the men were grinning
and yelling excitedly, with one
bent backward at the waist,
laughing into the sky. “There’s
two feet of sand under here!
You can feel it!,” another said,
bouncing up and down on the
fresh earth. Deeply incised ar-
royos that had been flushing
moisture and nutrients out of
the system were now stable
sediment sponges, primed to
support flora and fauna. The
structures had held. Formerly
disparate parts had been
rafted into functional fea-
tures of the landscape, and
new ephemeral pools had
formed in association with
them. Little clouds of butter-
flies rose among fresh deer
tracks in the soft, damp sedi-
ment; and different, yet inter-
related features of the greater
system continued to be built
and cared for here, while we
skipped around our work and
laughed like giddy children at
what we had built with our
hands, together.

By Ann Katzenbach

According to the Phoenix Business
Journal, “Arizona’s reputation for
education may not be great, but the
state had six high schools land in the
top 500 in the 2015 study developed
by Newsweek.”

The Newsweek report lists two
categories - one being the top aca-
demic schools across the country.
The highest an Arizona school
ranked was number 92, Arizona Agri-
business & Equine Center in Prescott
Valley, with 100 percent graduation
and college-bound rates. Most of the
schools in the top 500 were in high
to medium income level communi-
ties, so Newsweek made a second
category that looked at achievement
in low income cities and towns
throughout the U.S. They called this
category “Beating the Odds.” In rank-
ing of the top 500, Patagonia Un-
ion High School came in at num-
ber 77. It has an 81 percent low
income rate and graduates 100
percent of its students, sending
87.5 percent on to college. To put
this in perspective, as of 2001
there were 26,407 public second-
dary schools in the United States.
For more information visit
http://www.newsweek.com/high-
schools/beating-odds-2015.

In other school news, Summer
Lewton, who has three children in
the Patagonia schools, is the most
recent member of the Patagonia
Elementary School Board of Gov-
ernors. She joins Janet Wynan,
Cindy Morriss and Kim Sottosanti
on the board. Bernice Pomeroy
recently resigned from the ele-
mentary board after many years
of dedicated service. At age 93,
she says she is too busy to keep
up with the commitment. Her
seat on the board is now vacant,
and Fred Sang, chairman of the
board, says he would be pleased
to see a new volunteer come for-
ward.

The Old Main Campus is start-
ing a new life as housing for fac-
culty and a home for the Patagonia
Museum (pending a final lease
agreement that should have been
signed by now). There’s a one-
bedroom apartment in the old
library with more apartments on
the drawing board.

Eleven new teachers have
joined the staff at PUHS. The
journalism class at the high
school provides an introduction
to the new faculty on page 12.
A year ago, floods in two abandoned mines in the Patagonia Mountains pushed toxic mine waste into local streams. The PRT’s front page carried a picture of the sludgy orange water running downhill, carrying heavy metals into Harshaw and Sonoita Creeks. Last week The Animas River in Colorado filled with a flood of similar heavy metals. This mess was huge. It wiped out a tourist industry, farming, drinking water and belief in the wisdom and expertise of the Environmental Protection Agency. The river, famous for trout fishing, rafting, and pristine beauty, will probably never be the same.

I’ve been to Silverton, Colorado, where this mess started. Like many tourists, I traveled up the narrow gauge railroad that runs along the Animas River. It was October and the aspen trees were golden. The town itself was small and bit forlorn, trying to base its economy on skiing and tourism. According to news accounts, in recent years the economy had perked up a bit with the arrival of EPA contractors doing mitigation on the Gold King Mine. How ironic that these workers who were helping a little to boost the town’s economy, released all the water from the mine tailings and essentially wiped out the town’s economic base. It’s a further irony that Silverton has refused the funds it would get as a superfund site because the town believed that such a stigma would hurt tourism. Perhaps if it had taken the funds and the designation, the clean up would have had a better outcome. No telling. The fact is, the mess has been made, and tourism will decline in Silverton unless people come to see what a toxic waste area looks like.

Arizona is full of abandoned mines. The mountains around Patagonia are listed as having about 60, not to mention the active Hermosa Mine off Harshaw Road. Old mines throughout the west, hastily closed up over the past hundred or more years, are leaking toxins into streams, polluting the soil, and poisoning grazing lands every day. The leaks are usually slow, but the acid that is leaching out is a powerful pollutant. Then, every once in awhile, a flood comes, or, as in the case of Silverton, a construction mistake happens, and we get to see in living color how nasty acid mine drainage is.

Everyone knows these old mines are a problem. Lots of taxpayer money gets spent on them every year. And yet, as we try to shore up these old mines, we are allowing modern mining companies to continue to break ground. They pay no royalties, can be headquartered anywhere on the globe, and have the right to mine on any federal land. The public has very little say in the matter, as Patagonia residents know. The deal the government makes with modern mining corporations is that they use modern methods to contain their mess -- not just today, but for thousands of years. The toxic spill earlier this year in Mexico was caused by a modern mining corporation. It polluted a river and farmland, destroyed aquatic life, and a “sorry about that” along with some fines made it all okay. Recent incident point to the fact that while mining provides some jobs, it also destroys whole economies.

The Mining Act of 1872 is the essential culprit. It encourages mining at the expense of everything else and really should have been changed decades ago. It remains in place because the corporations that benefit from it make sure it stays buried in the legislative detritus of Washington D.C. where most everything is for sale.

See New Mining Bill article on p. 3
I've enjoyed the first stirrings of what promises to be the longest presidential campaign ever. Still fifteen months to go—already verbal elbows fly. The Republican field is currently at 17 candidates; an unprecedented horde. Let’s watch them twist themselves into odd shapes in hopes of being recognized among the herd of piggies gamely vying for the trough. It’s the usual fare: Obamacare, abortion, immigration, Iran, and all that. Some of the candidates speak to the issues themselves. Some focus on dissing the other guys’ views. Ahh, the games have begun.

The Democratic side is less complex. Hillary, of course, is the predicted nominee. The big surprise, thus far, has been Bernie Sanders, the eccentric-seeming seeming-idealist, whose this-is-what-I-really-think neo-socialist authenticity has excited large numbers of liberal voters. His “eccentricity,” it seems to me, consists mostly of telling the truth, instead of blithely parroting what we might like to hear.

By now, like J. Ralph Nader nearly 20 years ago, many of us realize that the two major parties differ more in rhetoric than substance. Both seem to be owned by the banks and the corporate world. This unfortunate situation was not helped by The Supreme Court’s Citizens United decision (which allows unlimited campaign donations from corporations and billionaires.) You don’t get to be the Democratic or the Republican nominee, these days, unless you know whose buttocks to massage. The only good news, for the moment, at least, is that we seem to agree on the left and the right that things are really out of whack. We’re Citizens United in mistrust, if nothing else.

When Sarah Palin disappeared, I felt deeply bereaved. She’d been a bonanza of self-caricature, provoking the dim-witted and the aggrieved. When trying to be passionate and absolutely right, it helps to be simplistic, don’tcha know? But now, thank God, we have someone to fill the void she left when she went home. As entertainment, Donald Trumpet cannot be surpassed. The Donald blurts. His bad behavior has another benefit, as well. If Trump were more refined, the voting public would, of course, reject the multibillionaire as one of the elite. But since he is an shameless thug, the disaffected masses strongly empathize with him. His crude remarks concerning women, Mexicans, et al., are callous and embarrassing, of course. And yet, it’s refreshing to see someone new who refuses to play by the rules. It’s etiquette that sets the stage for fraudulence, of course. More effort goes into seeming virtuous than being virtuous.

There’s something fascinating, even mystical about mirror images. It’s two worlds for the price of one. Waking versus dreaming; which is real? Or, are they both? What’s most intriguing to me about the current presidential race is that the two most radically different candidates -- The Warlock With The Forelock and the unassuming innocent who doesn’t comb his hair before appearing on TV -- are both responding to the same malaise -- the public’s craving for what’s real.

Life for most of us here is more comfortable than for street-vendors in Tunisia. We’re not yet at the flash-point of madness or revolution. We still have hope for the electoral process. And, yet, the restless outrage mounting here is not unlike what sparked The Arab Spring. Both the right and the left are impatient and miffed. It’s as if the same landscape is being reflected in two highly polarized pools. The first is a pond of cool, frothy champagne, and the other, a tub of hot bile. You’ll have to decide for yourself which is which. Then, go vote.

Reflections:
Diplopia Populi
By Martin Levowitz
In my family food is love, an archive of our lives in dishes made and delicacies eaten. We comfort each other with cake. We grieve with gravy. We celebrate with cheese. My childhood reads like a menu at a restaurant. Easter: pit barbeque at great grandma’s house. Mexican spoon bread and hominy casserole under the elderberry tree at the edge of town. Great grandma Helen’s bunny cake with the jellybean eyes and her crab salad to which she purposefully added too many lima beans because her son-in-law hated them. Summertime meant staying at grandma’s house and eating homemade pancakes with Mrs. Butterworth’s maple syrup and perfectly fried over easy eggs. Dinner for the kids was hamburgers grilled outside by my grandpa with sharp cheddar cheese (my mother only bought Longhorn) and ranch style beans. If I close my eyes I can still smell his after shave and the charcoal fire on that warm Friday night.

Grieving meant Texas sheet cake and platters of sandwich fixings with that seedy mustard that nobody liked. Weddings included homemade wedding cakes with lemon filling, brisket and copious amounts of keg beer. At home we were privy to our dad’s way of eating. The rule: if it fits between bread or can be wrapped in a tortilla, eat it. Now a days we grow our own food and eat 40 pound turkeys on Thanksgiving.

Not a lot has changed since I was a kid. Food has become entangled in my memories, a built in cookbook for the future. The other day Zach asked me if it was my last day on earth what would be my last meal? I answered quickly saying I’d eat a steak or something and then I thought about it and changed my answer. “I’d eat all day.” I’d start with grandma’s biscuits and gravy then move on to cheese sandwiches in the shade by the creek. I’d eat a slice of Aunt Denise’s chocolate cream pie and follow it with a red chile burro made with the tortillas my mom bought at Choice Market. I’d have a scoop of hominy casserole under that elderberry tree on the edge of town and then I’d eat brisket and beans at the farm. At the end of the day I’d eat my Dad’s specialty, a spaghetti sandwich on buttered white bread and I guess if it was the end I’d be satisfied having spent the entire day with my family with a menu of happy memories.
On the morning of August 10, Sandy Bayless walked out into her front yard with her morning coffee and noticed that there appeared to be a huge bush where her car used to be. Upon closer inspection, she saw that a very large chinaberry tree had broken off at its base and fallen toward the street—landing directly on top of her 2011 Prius. It took Harry Hower and Mike Brown nearly 15 hours to clean up the mess. Harry speculated that the split was brought about as a result of frequent rain, which soaked the trunk, rotting the wood to the point that its water-soaked weight could not be sustained—something to be mindful of during our monsoon season. Fortunately, Sandy’s insurance will be replacing her car, which was totaled.
Fourth and fifth grade teacher Mark Gilbreath received his B.A. at Southwestern College in Winfield, KS. He then attended the University of Arizona for his M.A. in bilingual multicultural education. Finally, he received his M.A. in geology at Northern Arizona University in Flagstaff. Mr. Gilbreath has been in the teaching field for 36 years and at one point was Santa Cruz county teacher of-the-year. He is excited for the new year and enjoys the environment that Patagonia has to offer. “I want my students to be successful and go as far as they can,” says Mr. Gilbreath.

Ms. Susan Boyd is PUHS’s new special education teacher. This mother of four was born in Leesport, Pennsylvania. Discovering that she was of Native American Lanape heritage, Ms. Boyd found a fascination early on in studying Native American History.

Ms. Boyd has a bachelor’s degree for special education from East Stroudsburg University, a masters from Wilkes University in classroom computer technology and a doctorate in education leadership from the University of Phoenix.

Mr. Jeff Weger is the new Biology, Earth Science, Chemistry, and Physics teacher at P.U.H.S. With over 30 years in the teaching field, Mr. Weger has taught at reservations, in Nogales and Rio Rico, and most recently at Salpointe Catholic High School in Tucson.

He holds a B.S. in Biology from the University of California Riverside, with a minor in Anthropology, and attended Northern Arizona University to get his teaching education in Science. He truly appreciates teaching and being in Patagonia. “I wanted to go to a place where people are still down to earth,” says Mr. Weger.

With 23 years experience educating and several leadership and volunteer opportunities, Ms. Carmen Gomez has learned that the key for success is patience. This former Prescott College and Northern Arizona University graduate, has a B. A. in secondary education and joins the Lobo pack as a Spanish teacher. With Santa Cruz County roots, Ms. Gomez hopes to implement the main goal she has as a teacher: to “see that special light that goes off, interact, and to witness student comprehension.”

Mr. Doug Brewington, the new physical education teacher for PUHS grades K-12 is also the new assistant high school football coach. Mr. Brewington played football at the University of Southern California and earned a B.S. in Physical Education and Health from the University of Arizona. He has taught P.E. and Health for 31 years and has won wrestling coach of the year at Rio Rico High School. Mr. Brewington says, “Persistent painstaking dedicated work is the foundation of success. To achieve a lot you have to work a lot.”

Mrs. Paisley McGuire, PUHS Journalism teacher, has taught from the misty slopes of Mount Fuji in Japan, to the red rocks of our own Red Mountain. Mrs. McGuire received a B.A. from Saint Mary’s College in South Bend, Indiana, and a M.A. from Middlebury College’s Bread Loaf School of English in Vermont. Mrs. McGuire has experience teaching ages 3-18 and is a returning teacher, having taught Journalism and English at PUHS in the late 1990’s. “I love every age. Every age has its sparkle,” says Mrs. McGuire.
Meet The New Staff

**Catherine Parker**  
By Sabrina Mendoza

Ms. Catherine Parker is Patagonia School's new curriculum and instructional specialist. Mrs. Parker attended the University of Dallas, TX for her B.A. in education and was magna cum laude at the University of Arizona when she received her M.A. degree. She is certified as a common core math teacher and has taught K-12 math for many years. Aside from her teaching, Ms. Parker enjoys the art of quilting. She hopes to enter one of her quilts at this year’s Santa Cruz County Fair. Ms. Parker is more than excited to be a part of the PUHS staff. “I am looking forward to knowing the teachers and students,” says Ms. Parker.

**Jacob Masters**  
By Kathryn Miller

Mr. Jacob Masters will be serving as computer lab supervisor, special education paraprofessional, and as the assistant football coach. He earned a BA degree in classical archeology and art history as well as a bachelor’s degree in anthropology. A childhood in the wild timbered country of Northeast Missouri with his family of educators has shaped Mr. Master’s passion for encouraging people to think. He hopes to weave thoughtfulness, in the form of conservation and teamwork, into his curriculum on and off the field. “A classroom is a classroom, inside or out of doors,” says Mr. Masters.

**James Hunter**  
By Yasmin Quiroga

Mr. James Hunter, the Middle School’s new social studies teacher is in his first year of teaching, but has had a lifetime of experience. Mr. Hunter spent 20 years in the Air Force and traveled to many places, such as Belgium, Spain, and France. “The Air Force was hard,” he said, “it was a drop-everything kind of job.” He said that the traveling was an upside to the job.

After retiring from the Air Force, he worked for the federal government, coached soccer, and substitute taught. After coaching, he realized he wanted to be a full-time teacher. “The best coaches are the best teachers,” said Mr. Hunter.

**Joshua Moore**  
By Garrett Fish & Kathryn Miller

Mr. Joshua Moore always knew he wanted to pursue a career in agriculture. He attended the University of Arizona, earning a Bachelor’s in Agricultural Technology Management and a Masters in Agricultural Education Research. He also served on the university’s livestock judging team and as a keynote speaker at several United States Department of Agriculture (USDA) conferences. Mr. Moore is determined to start a Future Farmers of America program at PUHS. He says that after “five or six interviews across the country, this was the only interview where I left smiling.”

**Anna Reese**  
By Guadalupe Bueras & Kathryn Miller

Ms. Anna Reese, a member of the Patagonia community, will be collaborating with Ms. Boyd to begin a new chapter in the Special Education Department. Ms. Reese earned a bachelor’s degree from the University of Minnesota in secondary education, teaching social studies with a concentration in history, and received her master’s in history from the University of Wisconsin. Ms. Reese has extensive professional experience with high school and middle school students.
Patagonia’s best-known sign painter says she has been drawing since she was 12 years old. “My dad was a draftsman,” says Rhonda Brew, “and I guess I got some of my interest in drawing from watching him work.” This past month, Rhonda held her second exhibit of paintings and drawings at the Gathering Grounds.

Her first show at the Grounds, in 2012, was predominately careful renderings from photographs. The exception was a large painting on canvas of the Gathering Grounds interior, in which she played with perspective, painted with a looser hand, and gave the viewer an image full of color and feeling.

In her recent exhibit, the piece that best reflects this more personal approach is a painting titled “40’s Women’s Club Meeting.” Rhonda says it was inspired by a book from the 1940s featuring women’s hat styles. The painting portrays a group of old women as they give their full attention to a subject being discussed. The composition flows, and the women are painted with affection and humor.

Rhonda Brew is a developing artist who has just begun to experiment with subjects that are of her own creation, and to use her technical skill in a more creative way. Other examples in this show were a painting of Einstein with a body builder’s torso, and “Hooker,” which depicts a young woman seated on some steps with a look of despair.

For many years, Rhonda’s interest in art had to take a back seat to her obligation to support and raise her children. Now approaching “retirement” age, she has begun to devote more time to the painting and drawing she has always loved to do. And it’s getting more and more interesting.
When my mind ruminates upon the month of September, it invariably turns to a wide variety of wild edible plants that frequently enrich my everyday fare. After the monsoonal moisture, the Sky Islands landscape gleams with verdancy. In many ways September is our greenest month. The habitats that have hit the “rain lottery” will harbor a number of delicious wild treats for the intrepid forager of wild foods.

Amidst our woodlands, velvet mesquite is the dominant tree. If the monsoon has been sufficiently abundant, then a second crop of mesquite pods can enrich our diets. I gather them when they are ripe and sweet to the taste. The key here is to sample a wide range of individual trees until you establish which of them holds the sweetest pods. I dry them and then either grind into flour or boil down to a molasses-like syrup.

Growing in amazing profusion beneath and near the mesquites are dense patches of Palmer amaranth or careless weed. This native amaranth proffers its greens from the first sprouts in July until the seed heads emerge in August and September. The early greens can be nibbled raw, while the older ones should be thoroughly steamed. They are high in protein, as well as in taste. It’s a far better deal to consume amaranth than to pick their prickly seed heads out of your socks in November! Any plants you miss will feed our wintering sparrows and other seed-eating birds.

Another admirable wild green can be had from our goosefoots or lamb’s quarters. Their leaves are indeed reminiscent of the webbed foot of a waterfowl. As with the amaranth, steam the greens first prior to enjoying them. This cousin of spinach is so close to it in both texture and taste that my survival students are often at odds to distinguish the two once they are plated.

Now that we have some sweets and greens, let’s add some substantial carbohydrates. Luckily, September is a month where several herbaceous plants hold the promise of edible tubers. Foremost among these are those of the orange flameflower. This succulent member of the purslane family is so abundant at our place that I believe we could subsist on it for months on end if need be! In late summer its foliage starts to wane, heralding a shift of energy back into its tubers. These are relatively easy to dig. On average they are almost as thick as my thumb and about as long. These I roast up until tender, much as with commercial potatoes. The taste is indeed closest to spuds, definitely agreeing with my palette.

The last edible that I’ll cover in this proverbial “tip-of-the-iceberg” introduction to our local late summer wild food plants is a rather unusual one. Saya is a plant that I discovered when I moved here. While I have never found it to be abundant, it is common at Raven’s Nest Nature Sanctuary. There it announces its presence in July and August with ostentatious orange flowers. While the leaves are edible, my favorite part are the bladder-like seed pods. I collect them while still green and succulent. Their taste is not unlike that of fennel or anise, while remaining distinctively saya.

Prior to departing, allow me to share some advice on wild foraging. First, never collect a rare plant or over-collect a common one. Our local wildlife depends upon these plants far more than we do, so we should always defer to them. Only collect plants that you will actually consume, not just because you “kinda sorta were thinking of eating some.” Collecting most of my wild edibles from where we live allows me to study my effects upon the land, which have been positive. When I forage for wild edibles, I also kill any nonnative plants by hand, look for opportunities to create passive rainwater harvesting basins that benefit a broad spectrum of native plants, note the local wildlife and changes in it over time, etc. Collecting wild edibles, then, is certainly not just about eating. You must be an earth steward and try to leave the land even better than you found it. There are far to many of us to choose any other route.

Finally, be safe. You should NEVER consume a plant that you are unfamiliar with. The surest way to identify safe wild edible plants is to consult with an expert. In lieu of that, admire the plant in the wild, leaving it for others to admire.

Vincent Pinto and his wife, Claudia, run Raven’s Way Wild Journeys. They offer local tours dedicated to the preservation of the incredible biodiversity in the Sky Islands.

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Whipple Observatory sits atop a peak to the right of Mount Wrightson. Its white dome, reflected by the sun, suggests a temple for the delphic oracle. I recently toured the observatory, which is operated by the Smithsonian Astrophysical Observatory in conjunction with Harvard and the University of Arizona. From Patagonia you drive up route 19 to the Amado exit, then go east for several miles.

At the modern visitor’s center, a guide showed our small group some films in an attempt to explain what goes on there. The most impressive part of this was seeing how telescope mirrors are manufactured at the University of Arizona’s Mirror Lab. This was just the first example of an engineering feat that, for most lay people, is amazing to look at and nearly impossible to conceive of. Happily, the lengthy tour delivers more than an introductory course in astrophysics, computer science, mechanical, electrical and chemical engineering.

For me, driving up the winding mountain road from the visitor’s center was the best part of the day. When we went out to the waiting van, our guide, Ken, told us it was 20 kilometers to the summit and would take 45 minutes. I was sure I hadn’t heard him correctly—you could look up from the parking lot and there was the observatory right up there, a mile or two miles at most. A half hour later as we made yet another turn on the gravel road and I could see the road snaking behind us, I realized I’d experienced another optical illusion. On that drive your ears pop, you see amazing rock formations, dry stream beds, and big trees. It was built as a mining road over a hundred years ago. To me that feat of engineering is as impressive as building a giant telescope.

The observatory is much bigger than it looks from my porch in Patagonia. There are several types of telescopes at various plateaus, starting at the base camp, where there are four enormous mirrored discs gathering information about gamma rays, the most powerful energy in the electro-magnetic spectrum. According to Ken, scientists don’t know what causes them.

Close to the top are more telescopes, some bought “off the shelf,” that are nevertheless powerful and helpful to astrophysicists who have to sign up for time on all the observatory’s telescopes. All these machines send their gathered information back to universities and researcher around the world. Sadly, in the age of computers, no one on Mount Hopkins actually looks through a telescope.

At the very top of the mountain is the observatory that houses a 6.5 meter telescope known as the MMT. At night the roof opens up and the telescopes moves with the earth’s rotation. During the winter, there are small plows affixed to the outside track so that snow won’t damage or change the delicate balance of the telescope. Two managers run the MMT. They rotate working for a week and then get two weeks off. The work week is long, especially in winter when there are more hours of darkness.

The other people who actually work up on Mount Hopkins vary from day to day, season to season. During the monsoons the telescopes take a break because of cloud cover and a team of engineers goes in to probe and polish and replace parts. Graduate students come to do research. There are facilities for them, but they have to procure and prepare their own food.

Living at the top of Mount Hopkins would be exciting for an astronomer, but anyone fascinated with storms (thunder, lightning, snow), or mountains (it feels like you can reach out and touch the side of Mt Wrightson), or wildlife (bear sightings are common) would love to spend a few days up there. It’s like camping without getting wet, pitching a tent or carrying a backpack. Too bad this isn’t a possibility.

A visit to the Whipple Observatory makes for a long day. You need to pack a picnic and be prepared to listen to lots of engineering stories and explanations. However, the experience will make you appreciate the ingenuity, curiosity and drive of those who study the universe, and the engineers who design and build their tools. And, at an elevation of 7,300 feet, it’s lovely and cool up there.
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### meetings

- **The Patagonia Museum** - Regular meetings w/ topics incl. local history; For info, visit [www.thepatagoniamuseum.org](http://www.thepatagoniamuseum.org)
- **AA** - Patagonia Comm. Ctr., Sun., 8 a.m.; Sonoita Bible Church, Tues., 7:30 p.m.; Pat. Methodist Church, Fri., 7:30 p.m.
- **Al-Anon** - Wed. at 6 p.m., Sonoita Hills Comm. Church, 52 Elgin Rd., just off Hwy 83; Info: 237-8091
- **CHOP (Community Homes of Patagonia, Inc.)** - Board Meeting 3rd Monday at 6 p.m. in the Patagonia Town Council Room Chambers.
- **Patagonia Town Council** - 2nd and 4th Wednesday of the month at 7 p.m. Town Council Hall.
- **Rotary Club** - 1st Thurs., 7 a.m. at Patagonia H.S.; All others at Kief Joshua Winery, 6 p.m. Call (520) 907-5829 for more info.
- **San Rafael Community 4-H Club** - 2nd Mon. at the Patagonia Methodist Church, Thurber Hall at 5:30 p.m. Tami @455-5561.
- **Overeaters Anonymous** - Tue. & Thurs., 6:30 p.m. Fragrance-free meeting. Patagonia United Methodist Church. 520 404-3490

### events

- **September 4: Dinner & A Movie** at Sonoita Bible Church; BBQ burgers / hot dogs with all the trimmings, 6 p.m., “Beyond the Mask”, a family movie, @ 6:30 pm; No charge, donations welcome.
- **September 5: Adam Esrick** performs at the Kief-Joshua Summer Concert Series. 370 Elgin Rd., Elgin. For info call 520 455-5582.
- **September 5-6: 100th Annual Sonoita Labor Day Rodeo** Gates open at 10 a.m.. Jr. Rodeo at noon, Main performance at 2 p.m.; Steak fry and dance after rodeo, Sat. & Sun. Admission: $15 adults, $5 for kids ages 6-12, age 5 and under free.
- **September 10: Patagonia Women’s Club’s meeting and potluck**, 1 p.m. at Cady Hall, Patagonia. Bring a “potluck salad”.
- **September 12: “Monte Python’s The Life of David”**, 6 p.m. at The Tin Shed Theater.
- **September 17: “The Seeds of Time,”** a movie, will be shown to kick off 5 seminars on gardening, at 7:00 p.m. in the Patagonia Library.
- **September 18 - 20: Santa Cruz County Fair:** At the Sonoita Fairgrounds. Events, rides, concessions, 4H, riding / roping competition, music and more. See p. 5 for details.
- **September 26: Community Garden’s Annual Pie Auction** - at the Community Garden, 4th & Smelter, Patagonia. Dinner at 4 p.m., Auction at 5 p.m.; Dinner/Adults: $15, Kids: $7, Auction only: $5. Cash bar. Call Martha at 604-0300 for more info.

### special interests

- **Sr. Citizens of Patagonia Van Service** - Medical transportation available Mon. - Fri. for seniors & disabled to Sierra Vista, Tucson, Gr.Valley & Nogales. By appt. only. 394-2494
- **Patagonia Food Bank**, Community Center; 2nd Wednesday of the month, 9-11 a.m.
- **Patagonia Methodist Church Thrift Shop**, Fri. 10 a.m.-2 p.m., Sat. 10 a.m. - noon.
- **Angel Wings Thrift & Gift Shop** Our Lady of the Angels Mission Catholic Church, 12 Los Encinos Rd, Sonoita. Thurs-Sat. 10 a.m. to 2 p.m. Info: 455-5262
- **Scrabble players**: Bring a board to The Visitors Center, Sundays at 10 a.m. Ann 394-0098
- **September 2-24: Make a Shrine workshop with Linda Chase**: 4 classes, 9-11 a.m., $80; Materials supplied. Call 520 394-2740.
- **September 19-24: “Riding Into Your Mutual Relationship”**: an intensive riding workshop. In Sonoita. $1500. Contact Shelley at (520) 419-6467 for more info.
- **Yoga for Seniors**: Mondays, 8:30 a.m. – 9:45 a.m. at Ecobody Acupuncture in the Patagonia Plaza, Patagonia. $10. (520) 559-1731.
- **Community Acupuncture Clinic**: Call Dr. Papin at (520) 559-1731.
- **Art Makers** - After school art classes, ages 5-12; Tuesdays. Begins 9/15. Call 394-9369 for info.
- **Adult hand-building ceramics classes** Wednesdays, 4–6 p.m. $65 Call 604-0300
- **Bikram Yoga** - Patagonia; call 520-604-7283.
- **Bingo** - St. Theresa Parish Hall, Patagonia, 1st & 3rd Mondays at 6 p.m. 455-5681
- **Crossroads Quilters** - Sonoita Fire Dept., 2nd & 4th Mondays at 9 a.m.; call (520) 732-0453.
- **Open Tennis** - PUHS, Tues. & Thurs. at 5 p.m., Sat. at 8 a.m., Call 394-2973 for info.
- **Sonoita Plant Parenthood Gardening Club** - contact clarebonelli@gmail.com.
Lunch Is Served
By Donna Reibslager

Weekdays at noon, the Patagonia Community Center serves up a freshly made, healthy lunch under the direction of Erika Miller, Executive Director of the center and its services.

Thanks to a grant it received a little over a year ago from South East Arizona Government Organization (SEAGO), the center has been able to purchase and prepare the food it serves, and the monthly menu includes dishes such as eggplant parmesan, lamb stew, green chile stuffed burritos, and tuscan sausage and bean soup. Each of these main dishes is served with several sides, a salad, beverage, and yogurt or fruit. Tuesdays and Fridays there’s also dessert. (You can view the month’s menu on their website, at senior-citizensofpatagonia.org.)

The program is intended to provide a nutritious meal for seniors over 65, and the disabled or their spouses. Registered can eat at the center without any charge, although donations are encouraged. Guests who don’t qualify are also welcome, but pay for the meal. The program reimburses the center based on the number of qualified people it serves.

Erika says that the first year they served 6,600 meals, of which about 4,500 were to qualified people, for whom the center was reimbursed. The cost of the additional meals, to guests who are not on the approved list, is paid by the center—which is why they ask for donations and charge non-approved guests.

The program serves about 35 people a day, on average. For some, it’s a meal they might not be able to provide for themselves. For others, it’s a friendly and relaxed place to socialize while enjoying lunch.

Kudos to Erika and her volunteer staff, who keep this valuable community program running smoothly and make everyone who comes feel welcome.
Harvest season is winding down, but there is still a selection of fresh veggies to be found at the weekly Farmer’s Market in Sonoita. Every Saturday morning at 10 a.m., local growers and craftsmen set up their tables at the intersection of Highway 82 and 83 behind the mini-mart. Fruits, vegetables, spices, and cheese, along with home-made soaps, leather and jewelry are on display.

Every week during the harvest season you will find Tom Hansen from Hilltop Hydroponics selling a selection of fresh veggies picked at his greenhouses in Sonoita. Lesia George always brings her goat cheeses. Rancho dos Osos displays their farm eggs and cheeses. The aroma of Russell Compton's slow-cooking Texas BBQ beef, served with beans and coleslaw, wafts through the market. Barbara Neville brings her books along with jewelry and leatherworks. Several locals come with soaps, lotions and breads. Nogales Mercado comes up from Nogales to sell at the market, and “Senor Cilantro” displays his many varieties of cilantro spices.

Unfortunately, Yucca Ash Farm with their excellent selection of produce, has moved away.

According to a recent report, Santa Cruz County has 193 farms, most ranging from 10 to 49 acres. Thirteen of these farms sell directly to consumers. Buying from local farms and craftsmen keeps your money in Santa Cruz County. Make the market a weekly stop.

Sonoita Fire Team Joins CA Firefighters

Four firefighters from the Sonoita-Elgin Fire District recently returned from 14 days of battling the California fires, which drew 29,000 firefighters, fighting 95 uncontained fires in eight western states. Droughts, high winds and low humidity had fanned the flames and made it almost impossible to quell the fires.

Captain Brian Jackson of the Sonoita Fire District, designated as Engine Boss, took three wildland firefighters with him from the local station. J.W. DeWolf, Michael Jensen and Joseph Kckearney, all volunteers, made up the four-man team that traveled to California.

Their original assignment was to travel to Anderson, California, near Redding, and cover the local fire stations while their counterparts were already on the fire lines. Soon after that they loaded up their truck with 300 gallons of water and headed west to fight fires in Humboldt County, where they worked shifts that allowed for as little as four hours of sleep per night. Eventually they made their way to the Fort Bragg area, where they finished their two week assignment.
This year I have been granted the opportunity of having a donkey under my tenure. Friends agreed to let Paco Belle come and be my mare’s companion, and the two have become very attached to one another. If the donkey strays out of sight, my mare whinnies and fusses until she has her in her sights and vice versa.

Paco Belle is an absolute delight where affection is concerned and loves to be groomed and fussed over. My challenge lies in her diet. Donkeys are descendants of the wild ass and have thus developed a system that does best on high fiber diets that are not rich in protein or carbohydrates. They are prone to weight gain which can predispose them to laminitis and hyperlipaeemia. Since many burros (Spanish for donkey) are kept with horses that require higher caloric intake than they do, it becomes difficult to keep the donkey from becoming obese.

Any kind of sweet feed or commercial horse treats are not good for them. An occasional carrot is okay. High fiber grasses, hay or even straw are preferable. Alfalfa is a no-no. Supplementation is not necessary although they must have access to salt and minerals and fresh water. Any changes to the diet must be done gradually over a six to eight week period to avoid hyperlipaeemia. A general rule of thumb is to feed a donkey 1.5 to 2% of its body weight with high fiber grasses and straw. As with horses, hoof maintenance is imperative.

I have tended to other peoples’ donkeys for short periods of time and I find them all to be curious and extremely intelligent. They can open all kinds of gate latches. Chains are a must. On two occasions I have seen burros pick up the rope of a ground-tied horse in their mouths and start shaking the rope to lead the horse away.

I had heard that donkeys are used to protect horse herds from wild predators and just recently observed this trait in action. There are two large dogs that stray on to the property where I keep my mare and this little gal. Recently the dogs have been displaying pack mentality, chasing and circling my mare. Well, apparently enough was enough, so gallant little Paco Belle started chasing these dogs, head down, ears back and stomping wildly at the two of them with her front hooves. They took off, tails between their legs, and have not returned since.

If she wants attention, she will bray until someone comes to spend time with her. She loves to have her long, adorable ears stroked and just to be touched and loved on. If I walk away to tend to other things before she is finished with me, she will follow me and stand in front of the wheelbarrow until I stop and return to tending to what is most important...her!

Cate Drown, certified Sumerel Therapy technician, specializing in equines, can be contacted at drown_cate@hotmail.com.
Surviving August

By Ann Katzenbach

There were too many days in August when 90 degrees actually felt cool. Usually I like the monsoons, but there haven’t been enough air-clearing storms and the heat and humidity have been stifling. When it gets over 100, I sometimes wonder if my lungs will work. Like so many weather events in the world, August’s heat seemed extreme. The wildlife slept in, the plants and trees in my garden were stressed. Normally I enjoy watering my garden in the cool of the early morning, but just getting it done before the sun started scorching everything felt like a mad dash.

A big rain in the mountains brought a flood down Harshaw Creek. It hardly rained in town, but the higher elevations got 5 inches of rain and the ensuing flood of water cut under roads, carved out banks, threw trees and debris every which way. No doubt there have been worse weather events and intense periods of heat in previous years, but last month gave me first hand experience with a sun that can really shrivel up the world, and with flash floods that can easily take a life away.

One afternoon two men came up from the wash and sat in the shade of our workshop. They were so stealthy that even the dog missed them. They asked for “agua” which we gladly got for them. They asked “How far to Tucson?” The answer was obviously much further than they hoped for. They thanked us and left, two phantoms hoping for some luck in this harsh season.

There were three ash trees on this property when we bought it. We’ve watered them and watched them grow. Trees are so precious here. Then one morning I saw that one of them had dropped every leaf and the one next to it was on its way to doing the same. The third tree is following suit as I write this. Reference material provided by Cliff Hirsh tells me that these trees have Texas root rot, a fungus that lives in soils around here. It takes about four years before you know if you’ve got this fungus. Then your trees die. End of story.

Now the bees are here. Obviously they’ve been around all summer, but now they are really here -- trying to find sustenance at our hummingbird feeders. The hummers keep their distance. Bee expert, Abbie Zeltzer, tells me that there is no nectar in the landscape right now and the bees are trying to survive. This doesn’t seem quite fair. Those birds have been counting on us for sugar since spring, and suddenly there’s no free lunch for them, just pain if they’re not careful. How do they cope? Life in this high desert is precarious.

Out on the porch, the bees who can’t find a seat at the sugar bar fly around, acting a bit annoyed. Summer Luten says they don’t like you to breath on them. I hold my breath as I hang up the laundry. And I’m holding my breath waiting for yellow eye and rabbit bush to bloom on the hillsides. Then, Abbie says, the bees will go back to their natural life and the hummingbirds will line up at the feeders and entertain us with aeronautical dueling matches and autumn will be just around the corner.
Sherry Luna reports that she and her husband, Philip Ostrom, were both bitten by ticks they believe they picked up while hiking in Patagonia. Phil became symptomatic for a form of spotted fever that has been linked to the tick *Amblyomma triste* and was given antibiotics. Sherry did some checking, and says that it looked like the *Amblyomma triste*, a tick that caused an outbreak in the White Mountains a few years back. Two other Patagonians have encountered the same tick. Below is the tick she found (left) and a photo of *Amblyomma triste*.

**Make A Shrine**

Linda Chase will offer a series of 4 classes from 9 - 11 a.m. Sept. 3 - 24. Materials provided. Unique gift or personal momento $80. Call to register. (520) 297-7065

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**Hikers Beware**

Sherry Luna reports that she and her husband, Philip Ostrom, were both bitten by ticks they believe they picked up while hiking in Patagonia. Phil became symptomatic for a form of spotted fever that has been linked to the tick *Amblyomma triste* and was given antibiotics. Sherry did some checking, and says that it looked like the *Amblyomma triste*, a tick that caused an outbreak in the White Mountains a few years back. Two other Patagonians have encountered the same tick. Below is the tick she found (left) and a photo of *Amblyomma triste*.
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MLS # 21431000
$399,500
1600 sf country home on 42+ ac w/trees. Great Rm w/pellet FP, Shed-row barn, miles of trails & forest access. CAROL FORD 520 604-0162

PRIVATE RETREAT — CANELO HILLS
MLS# 21220353
$435,000
2144 sf, 3bd/3ba, borders Nat. Forest. Lots of trees on 20 ac, pool, easy access to Parker Canyon Lake & Sierra Vista. CAROL FORD 520 604-0162

SAN RAFAEL VALLEY w/IT’S OWN CREEK
MLS# 21422976
$425,000
Custom home off the grid surrounded by Nat. Forest. 17.6 ac of natural beauty. 2bd/1.5ba, sleeping porch or studio, 2 car garage. JEAN MILLER 520 508-3335

PATAGONIA ADOBE REMODEL
MLS# 21417693
$259,900
Completely remodel w/luxury thru out! Enclosed porch, gourmet kitchen, large master bedroom, den, tiled patio. Built on a bluff w/views & room to add on. JEAN MILLER 520 508-3335

BARGAIN IN RAIN VALLEY ON 5 ACRES
MLS# 21520352
$159,000
Loaded with features! 1576 sf + 21x12 Sunroom, detached 2 car garage, 2 carports. 3 Bd/2 Ba, den or office, large kitchen, laundry, private well, fenced yard. JEAN MILLER 520 508-3335

WINE COUNTRY HOME IN SONOITA
MLS# 21510641
$248,000
JUST REDUCED
Tucked into the hillside for privacy, built in 2007. 1642 sf, 3bd/2ba. Great Room w/fireplace, high ceilings, wrap around porch, private well, fenced, drip system. CHRISTINE SULLIVAN 520 271-2372

MINI STORAGE PLUS HOUSE & RENTAL
MLS# 21503128
$119,000
PRICE JUST REDUCED!
1685 sf house with att. rental/ guest unit & 16 mini storage units on Harshaw Road. Shared well. Great income potential. CHRISTINE SULLIVAN 520 271-2372 SUSAN ABAGNALE 520 260-8139

HILL TOP HACIENDA - PATAGONIA
MLS# 21505546
$439,000
JUST REDUCED
2741sf, 2bd/2ba. Elegant Great Room, fireplace, courtyard, covered porch & WOW views. 4.9 ac Private yet close to town. CAROL FORD 520 604-0162

NESTLED IN THE TREES IN FLUX CANYON
MLS# 21509329
$249,000
Surrounded by oaks. Sunny Great Room, 3 bd, large kitchen, hardwood floors, 2 car garage, workshop. 4+ac w/14.5 available. JEAN MILLER 520 508-3335

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