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JEFFERSON BACKROADS



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MARCH 2011

*One of my
photos of
Dunsmuir's
Amazing
Mossbrae
Falls to
remind us
that spring is
Almost
HERE!*



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Welcome !

We are happy to report that
The Mythical State of Jefferson
is most definitely alive and well.

We bring you stories, up-
coming events, history and
spotlight articles on the Mom &
Pop Shoppes, businesses,
artists, musicians, inns, eateries,
recreational opportunities and
community organizations proudly
operating here in the Heart of
The State of Jefferson:
Rugged & Beautiful Siskiyou
County.

There are lots of cool things going on
here in our Great State of Jefferson this time
of year! Fabulous News: The Yreka Swap Meet
will be held on Saturdays starting April 2nd,
at the front of the Siskiyou Golden
Fairgrounds! *Full visibility and access to I-5!*
Fantastic place for sellers & shoppers to
come together! Lots of space for craft
booths, yard sale booths, Farmers Market
booths, food & beverages, musicians, etc.
This is JUST what our amazing community
needs - THE Social Event of the Week!
www.yrekaswapmeet.com. Story Page 19.

Also, Shasta Valley Meats in Montague is
now selling locally grown buffalo meat raised
by Bison Rock Ranch out here in Beautiful
Shasta Valley! Delicious! Ad on Page 17.

The Avery Memorial Theatre in Etna is
holding a bunch of great events thru March
and April. Check out our Calendar of Events
Pgs 10-11 every month for the many fun and
interesting community events we are featuring.

The 6th Annual Siskiyou Sportsmen's
Expo is coming up on Saturday March 19 at
the Siskiyou Golden Fairgrounds. Come see
all the cool displays, free KID& Activities,
unique items and products for sale, and
especially the State of Jefferson Top Camp
Cook Contest! See Ad on Page 5.

Mt. Shasta Ski Park still has a ton of great
snow for you boarders and skiers. If you
purchase your 2011/2012 Season Pass now,
you can ski and ride the rest of this 2011
season FREE !! Season ends April 17th. Heck
of a deal! Ad on Page 11.

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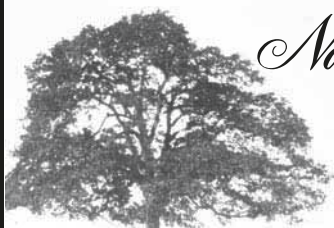
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
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HISTORY OF YREKA Yreka's Broadway Theatre by Claudia A. East

Join us each month for Claudia East's fascinating historical stories of the town of Yreka, California.
Feel free to read and follow Claudia on her blog at:
<http://yrekahistory.blogspot.com>. -Editor 

It was on January 16, 1930 that *The Siskiyou News* ran an article announcing that there was to be a new theatre in Yreka! It was advertised to be "equal to any theater in the larger cities and superior of any now in northern California or southern Oregon." It was also announced that the cost was expected to be \$70,000.

Bernice M. Warrens (sister to Victor E. Warrens, financial investor and builder of Yreka's once famous Warrens Building) was the owner of the theatre and she leased the proposed theatre to a Walter H. Leverette of Medford who was the owner of a chain of theaters operating in Southern Oregon.

It was reported that construction would begin no later than March 1st and it was expected that the Grand Opening would be June 1, 1930. The Theatre would be called the "Broadway". The expected seating capacity was to be approximately 1,000 people. It was designed not only to show movies, but had a full stage complement. The floor was carpeted in the "finest of carpeting" and a large foyer and well appointed rest rooms would be included. It also was to have a box office located on the sidewalk in a small booth as was the general custom of the day. Over the street it was planned for a huge electric sign to be suspended, bearing the word Broadway!

It may be of interest to note that originally the theatre building had a Moorish design, very popular at the time as the image shows, but before long the exterior was renovated to a more "modern" Art Deco design and the once more familiar large vertical neon sign that read Broadway appeared. In our book, *Yreka, Images of America* one can see the Deco style view of the building with the large neon sign on Page 47. Additionally, sometime between 1929 and 1933 the name of the road that is in front of the theatre was changed from Second Street to Broadway. A bit of trivia regarding the original marquee ~ it was nearly identical to the original marquee for the Holly Theatre in Medford, which is currently undergoing an extensive restoration. ♦



1930s Photo of Broadway Theatre in Yreka, Ca., Courtesy of Claudia East.

Press Releases

Scott Valley Bank Announces Filing Period for COS Business Scholarship

Scott Valley Bank offers an exciting scholarship opportunity for graduating high school seniors who plan to attend College of the Siskiyous with a major in Business or Finance.

All high school seniors who have demonstrated their interest in business through work, civic involvement or at school and have earned a 3.0 grade point average are encouraged to apply.

One student from the COS attendance area will be awarded the scholarship that provides full tuition, books and all fees for two years at COS.

Applications and more information are available at local high schools and at all six Siskiyou County Scott Valley Bank branches. The application deadline is Friday, April 15, 2011.

Marble Rim Gallery of Fort Jones, California Welcomes New Metal Artist

Join us in welcoming Marcia Waldow whose handcrafted welded metal art is the featured display in the newly re-organized Marble Rim Gallery which re-opened on February 1, 2011.

Marcia has been crafting all of her life, but first became intrigued with welding after seeing all of the "Grand Gates" in California's Sonoma and Napa Wine Country. She ingeniously sculpts, cuts, forms and welds reclaimed and recycled metals.

The Marble Rim Gallery is a fiscal project of the Siskiyou Arts Council, a non-profit public benefit organization.

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<http://yrekahistory.blogspot.com>

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Gail is a contributor to NPR's Jefferson Public Radio series, "As It Was: Tales From the State of Jefferson." At left is her newest book, coauthored with Bernita L. Tickner.

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Discovering The State of Jefferson

Ashland, Oregon by Gail L. Jenner

Follow along with Gail each month and enjoy another new story of the many historical towns and areas found scattered throughout The State of Jefferson. 

Ashland, Oregon is located at the south end of the Rogue Valley, in Jackson County, about 15 miles from the California border. Originally known as Ashland Mills, it was established in 1855 and named after Ashland County, Ohio, the home of Abel Helman who was one of the city's founders. Prior to settlement, the region was home to the Shasta tribe. Next, trappers and hunters, working for the Hudson Bay Company, traversed the area. Finally, pioneers in the late 1840s entered the valley as they followed the Applegate Trail and began settling in the Rogue Valley.



Ashland Downtown Plaza in the early 1900s. Courtesy Gail Jenner.

In 1851, gold was discovered at nearby Rich Gulch, near the present-day town of Jacksonville. Not long after gold was discovered, Abel Helman, Robert Hargadine, Eber and James Emery, and others built a lumber mill along Ashland Creek. A flour mill was also built at the site of today's Lithia Park and Plaza, which forms the heart of downtown Ashland. Unfortunately, fire destroyed many of the wooden structures in 1879, but brick soon replaced wood as the merchants rebuilt.

The town grew quickly and was a stopping point along the California-Oregon Stage route. By 1871, Ashland Mills became Ashland. In 1872, the Ashland Academy was established. This school eventually grew into today's Southern Oregon University. The railroad brought more growth to the town. In 1887, the final spike was set at Ashland, linking Portland and San Francisco.

Ashland became a cultural center, which is what characterizes the city still today. The first Chautauqua program was held in 1893 and continued for more than twenty years. The Southern Oregon State Normal School was established,



Discovering The State of Jefferson continued . . .

and in 1899, the state endowed the school and granted funding. In 1900, Ashland became the largest town in the Rogue Valley.

With the discovery of spring water, the townspeople aspired to make Ashland into a health spa. The Women's Civic Improvement Club led the drive to develop Lithia Park, the first such park in Southern Oregon and designed by John McLaren, the man who designed San Francisco's Golden Gate Park. Angus Bowmer, who came to teach at Southern Oregon Normal School, established the first Shakespearean festival in 1935. Today, the Oregon Shakespearean Festival is one of the finest in the world and runs from February to October. It's estimated to attract more than 100,000 tourists each year.

Hundreds of Ashland's homes and businesses date back to the late 19th and early 20th centuries, many serving as Bed and Bath lodgings for those attending the Oregon Shakespearean Festival and/or the Oregon Cabaret theaters. Though the 2007 census estimated the city's population at 21,600 + residents, Ashland serves a far larger area.

The Mount Ashland Ski Lodge/Winter Sports Area was built in 1963-64. In 1966, after Interstate 5 was completed from Ashland to the California state line, attendance dramatically increased. At 7,500 feet, Mt. Ashland is the highest peak in the Siskiyou Range, and its northern slopes collect about 300 inches of snowfall each year. ♦



Ashland, looking north toward the Ashland Springs Hotel.
Courtesy Gail Jenner.



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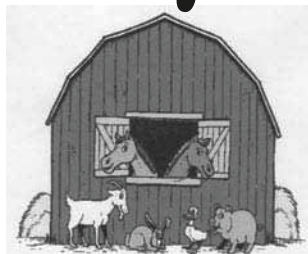
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DUTCH OVEN COOKING

Selecting, Seasoning and Care
of Your Dutch Oven

By Don Mason - AKA Iron Kettle

In the following issues of Jefferson Backroads, I will be covering many different aspects of Dutch Oven cooking. I will be happy to answer your questions about Dutch Oven cooking. Just email me at dmason50@att.net or call (530) 527-1027.

There are many makers of Dutch Ovens on the market today and most of them are coming from Asia. The only Dutch Oven that is produced in the United States is Lodge Manufacturing; they are based in South Pittsburg Tennessee. Their Dutch Ovens are a quality casting.

Dutch Ovens come in different sizes from a #5 to a #22. To determine the size remove the lid and measure across the mouth of the Dutch Oven. What you read in inches is the size of the Dutch Oven (12 inches equals a #12 Dutch Oven.)

Dutch Oven Size	Persons Served:	Main Dish	Side Dish	Quart Size
#5		1	1	.5 quart
#6		1-2	4	1 quart
#8		1-6	8-10	2 quarts
#10		4-7	2-12	4 quarts
#12		12-14	6-18	6 quarts
#12 Deep		16-20	to 40	8 quarts
#14		16-20	to 40	8 quarts
#14 Deep		10-35	to 55	11 quarts
#16		12-38	to 60	12 quarts
#22		200	to 325	64 quarts

Anything larger you will need a fork lift!

Aluminum Dutch Ovens

"GSI" makes an aluminum Dutch Oven that comes in different sizes (#14, #12, #10). The #14 and #12 come with legs, the #10 does not. There are some positives and negatives with aluminum Dutch Ovens. They are light and are great for backpacking and easy to clean. This Dutch Oven does not need to be seasoned. Just wash it out and you are ready to cook. This pot needs a lot more heat to cook, that means you chop more wood or bring plenty of charcoal. In cool weather they will lose heat rapidly. NEVER place an aluminum Dutch Oven on a fire empty. Aluminum melts at about 1150 degrees F. Cast iron melts at about 2750 degrees F. Yes, aluminum has its place in Dutch Oven cooking. www.campmor.com

Seasoning Your Dutch Oven

Today you can purchase a new Dutch Oven that has already been seasoned at the factory. Lodge Dutch Ovens that are seasoned are called "Lodge Logic", and Camp-Chef also has seasoned Ovens. This means you can start cooking at once after you have rinsed out the



DUTCH OVEN COOKING

continued . . .

Dutch Oven. Some Dutch Ovens still need to be seasoned and I will explain what is to be done. A non seasoned Dutch Oven, when it is shipped, has a coating of wax to prevent it from rusting in shipment. You must remove the wax. Lodge has a very fine coat of wax and it can easily be removed by washing in hot water with a mild detergent (do not use citrus flavored detergent). This will remove the wax coating in a Lodge Dutch Oven. Now after you have removed the wax, washed and dried it, you can "ready" your Dutch Oven for seasoning. Using Crisco apply a very thin and I mean fine coating of Crisco inside, outside the Dutch Oven, lid inside and outside, the whole Dutch Oven.

Place the Dutch Oven in your kitchen oven upside down with the lid on the legs with the handle up. Turn on your oven to 375 degrees and bake for 2 hours, then shut the oven down and remove the Dutch Oven. When it is cool you are ready to use it. If you have a new Dutch Oven it will have a look of Bronze color. That is all right, it will turn dark after more use. It is recommended that you do not use sugar and tomatoes in your Dutch Oven for about 5 uses. The sugar and tomatoes have acid in them and it can remove the patina (the new seasoning). After at least 5 uses you can cook what you want.

With imported Dutch Ovens that are not seasoned, you will have to do a little more to season this Oven. The Asian manufacturers add a lot more wax to keep the Dutch Oven from rusting during the shipment across the Pond. The best way I have found is to place your Dutch Oven on a gas fired BBQ upside down with the lid on top of the legs or along side. Fire up your grill and when the smoke stops you can start the seasoning process. 1. Wash 2. Coat with a very fine coat of Crisco, then bake @ 375 degrees for 2 hours in your kitchen oven). Let cool and you are ready to cook.

Cleaning and Storage of Your Black Pot

After you have finished cooking and the pot is empty it is time to clean it. Yes, it is hard to do on a full stomach when you want to take a nap!! While the Dutch Oven is still warm wipe out all excess food and discard. Using hot water, wash the inside and outside of your Black Pot. (Please do not use detergent as in time you will taste soap!) Note: Cast Iron is a very porous metal and the porosity (microscopic holes in the cast iron) will collect the soap and when the Dutch Oven cools down the cast iron holds the soap in those holes and when you start cooking the soap is released. "Yucky".

When the Dutch Oven is cleaned (I like to place the Dutch Oven and Lid on a kitchen range and warm them up enough that the moisture is gone). Then I place a very fine coat of Olive Oil all over the Dutch Oven. (IF YOU USE TOO MUCH VEGETABLE OR OLIVE OIL IT WILL GET STICKY AND THAT IS NOT GOOD). A good warm Dutch Oven does not need much oil. Place a piece of paper towel in the bottom of the Pot. Then take another paper towel and roll it long ways like a cigar and place one end of the paper towel in the Dutch Oven and let the other end hang out and place the lid on. This paper will draw any moisture out. Store your Dutch Oven in a dry place. ♦ See you next month!



Nice worn classic Dutch Oven



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DUNSMUIR HISTORY

By Ron McCloud - Owner of Dunsmuir Hardware, Dunsmuir, California
Originally called Levy's Mercantile

"Desolation and despair." That was the phrase used by the *San Francisco Call* newspaper in its April 6, 1903 reporting of the fire that nearly destroyed Dunsmuir. Starting in a flue on the third floor of the Mount Shasta Hotel (where the Dunsmuir Apartments building stands today at the corner of Sacramento Avenue and Pine Street), the fire was reported by two hotel guests who smelled smoke and saw sparks falling into their second floor rooms. They alerted the hotel night clerk, who raised the alarm at 12:25 am that Sunday morning April 5, 1903.

The flames spread to the cedar shingles on the roof, then downward into the wood frame hotel and its recently completed annex to the west toward Florence Avenue (now Dunsmuir Avenue). Moving toward the north the fire consumed two more business structures before stopping at the Rostel building which still stands today. The entire inventory of Levy's Mercantile in the Rostel building was destroyed but it's brick walls stopped the fire's spread to the north. A strong wind blasted the out of control conflagration southward. The popular California Hotel on the south side of Pine Street went up in flames and all of the wood frame buildings on Sacramento Avenue; south all the way to Cedar Street burned. The raging fire then roared up the hill to the west and into the homes that lined the east side of Florence Avenue, destroying every one of them.

Southern Pacific employees worked side by side with the Dunsmuir Volunteer Fire Department which had been organized in 1897 in battling the blaze. Hoses run from the railroad yard were able to provide heavy streams of water but they were not sufficient to save any of the buildings. In spite of horrific property damage, there were miraculously no deaths and only one injury reported; a pioneering Dunsmuir businessman, Frank Van Fossen suffered serious burns on his right hand. The *San Francisco Call* reported \$300,000.00 in damages with only about \$57,000.00 insured. That's over \$8,000,000.00 in today's dollars.

Recovery from the tragedy in the days following is inspiring and typical of the strong Dunsmuir community. Every home that escaped the fire opened to take in victims. The railroad transported displaced families to the town of Mott to the north and to the resorts at Upper Soda Springs, Shasta Retreat and Shasta Springs, where they were taken in without charge. The railroad also gave free use of its buildings for use as temporary business locations

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In this 1896 photo the Mt. Shasta Hotel appears as it was before the 1903 fire. It stood across Sacramento Avenue from the Dunsmuir Fountain and the railroad depot.

DUNSMUIR HISTORY

Continued . . .

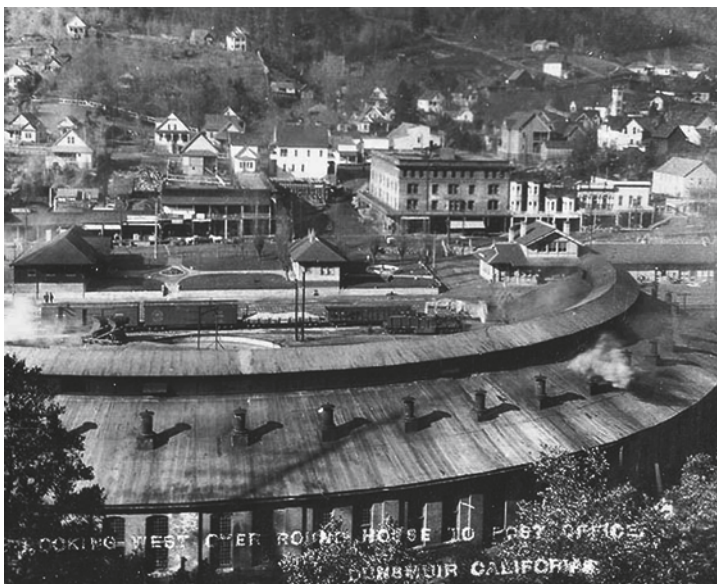
and storage of goods. The day after the fire Levy's Mercantile re-opened in a warehouse near the railroad tracks. The Mount Shasta Hotel provided lodging and meals in the railroad car shops. Grimes Drug Store, Mrs. Pentz Stationery Store, Knight & Lyle Drygoods, Leo Hermann's Café, and Otto Dixon's Barbershop occupied tents. Gerky & Campbell erected a temporary frame structure and advertised that they had resumed manufacturing cigars. Hermann Scherrer's electric light circuit and the telegraph and the telephone service managed by Mr. Nunamaker were both back up within two days. Contemporary pictures show tents and temporary frame structures thrown up in haphazard fashion and construction beginning on new masonry buildings.

The empty lot where the Mount Shasta Hotel stood was purchased by Abner Weed, founder of the lumber town of Weed. He built the Weed Hotel which was advertised as "the finest hotel in Northern California."

A month after the fire Teddy Roosevelt's whistle-stop campaign brought him to Dunsmuir. Photographs show him addressing a crowd from the back of a railroad coach with burned buildings and new construction behind him but a transcript of his speech contains no mention of the town's recent tragedy.

Stand near the Union Pacific Railroad yard today and look uphill to the west and it's hard to imagine the incredible blaze. Most of the buildings we see today lining Sacramento Avenue are those that rose out of the ashes of 1903 – quiet reminders of the day over a hundred years ago when the town struggled for its very survival – and won.

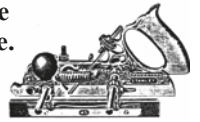
Ron McCloud is co-author with Deborah Harton of a history of the town of Dunsmuir published by the Arcadia Publishing Company in 2010. ♦



Weed Hotel built on the original Dunsmuir Hotel site, photo taken around 1910 - Courtesy of www.snowcrest.net



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Where to Go - What to See - When to Do It

Call us by the 20th of the month if you want to publish your upcoming event. We distribute between the 5th and 10th of the month. Call (530) 640-0100 or send an Email: jeffersonbackroads@gmail.com.

COS THEATER & CONCERTS

Fri - Sat - Sun March 18, 19, 20 at 8 pm: at the Black Box Studio Theater, "The Angina Chronicles."

April 8, 9, 15, 16 at 8 pm - April 17 at 2 pm: at the COS Theater, "The Foreigner."

Saturday, April 16 at 7 pm: at the Avery Theatre in Etna, the COS Senior Theatre will be doing a performance of skits, music and dance, directed by Jan Stensaas.

Thursday April 29 at 7 pm: Concert Band Performance, at the COS Theater.

YREKA SWAP MEET

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COOKING CLASSES

Monday March 28 at 6:30 pm

"Knife Skills" - sharpening,
honing & cutting techniques.

Monday April 4 at 6:30 pm

"Creating in Your Kitchen
with Spices & Herbs."

Monday April 11 at 6:30 pm

"Saute & Sauce" Learning
from the Classics.

Monday April 18 at 6:30 pm

"The French Connection"
Baking 101.

Monday April 25 at 6:30 pm

"The Seasonal Finale" with
Papiote and Sabayonne.

Monday May 2 at 5:30 pm

Business Basics: Creating
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Weekly Community Lunch Program in Scott Valley. Starts at Noon. Every Tuesday & Friday at the Etna United Methodist Church Every Thursday at Scott Valley Berean Church. \$3 suggested donation, all are welcome. Call for info: 530-467-3051.

Friday March 11 Cioppino Dinner To Go, 5:30-7:30 pm, Mt. Shasta Fire Station, 303 N. Mt. Shasta Blvd., Mt. Shasta. Hosted by the Mt. Shasta City Firefighters Assoc. Pick up dinners between 5:30-7 pm at the Fire Station. Includes 12 oz of homemade Cioppino, made by Frank & Coni Melo, homemade bread, green salad and soft drink. Tickets are \$20 each and available at the Mt. Shasta Fire Station and City Hall. Proceeds support the local fire department. Call Mt. Shasta Chamber at 530-926-4865 for more info.

Saturday March 12, 6-9pm, Wine Tasting Fund Raiser, The Gallery, Mt. Shasta. Fundraiser for the Nordic Center for the Snow Cat Groomer Fund. Come and taste some delicious wines by R. Merlo Estate Vineyards. There will also be a silent wine auction. Cost is \$20 for Mt. Shasta Nordic Members and \$25 for non-members. For more info visit our website at mtshastanordic.org or call 530-859-9168.

Wednesday March 16, 7-9pm, "River Adventures of the West and Beyond" at Mt. Shasta City Park's Lower Lodge, Nixon Rd. The River Exchange is hosting a screening featuring Rick Demarest of Turtle River Rafting Company who will show images from his latest trip to the Colorado River to access the incredible slot canyons seldom seen on a standard river journey. Also, Jack Moore will share images from his experiences during his once in a lifetime kayaking adventure in Bhutan. Call for info, 530-235-2012, or email mail@riverexchange.org.



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Date: Saturday March 26, 2011
Time: Doors open at 7 pm
Tickets: Advance: \$6.00 - Door: \$8.00

Tickets available at Scott Valley Banks in Etna and Fort Jones, Wildwood Crossing, Etna, Yreka Chamber and Nature's Kitchen in Yreka.

All Local Musicians - Proceeds Benefit Avery Theatre

Avery Memorial Theatre
430 Main Street - Etna, CA 96027 - (530) 598-0989

Where to Go - What to See - When to Do It

Friday March 18 at 7:30 pm, Lecture on the Geologic History and Potential Hazards of Mount Shasta. Held in Room 9, Life Science Building at the COS Campus in Weed. Free presentation by Dr. Bill Hirt, long-time COS Geology Instructor. Light refreshments will be served and all Siskiyou County residents are invited. Call 530-938-5373 for more info.

Saturday March 19 8am-2pm, Shasta River Restoration Project. Tree planting project put on by Americorps and California Conservation Corp. Breakfast and lunch will be provided. Wear weather appropriate work clothes and sturdy shoes. Bring water bottle. Directions: I-5 to Exit 766, take A-12 road east 4.6 miles to the Nelson Ranch Road. Watch for signs. Call (925) 876-4205 for more info.

Siskiyou Golden Fair Sportsmen's Expo. Sat March 19, from 10:00 am - 5:00 pm. Many free KIDS activities! Local & Regional vendors, State of Jefferson Top Camp Cook Contest, Call 530-842-2767 for more info or see AD Page 5.

Saturday March 19, 6-9pm, Tri Tip Dinner Dance, Lake Shastina Community Center, Weed. Dinner prepared by Chef Bullington. Silent auction and dessert auction. Music by Pat Karch Band. Tickets \$20 each; \$35 couple, available at the Lake Shastina Office or call 530-938-1777.

Thur, March 31, 2011, Citizen of the Year Banquet at the Miner's Inn Convention Center, Yreka. Info: call 842-1649.

Saturday April 8 - Ducks Unlimited Banquet, Miner's Inn Convention Center, Yreka. Doors Open at 5 pm, dinner at 7. Call Dick Vanbarren at 530-459-1400 for more info!

Saturday, April 2, 9am - 3pm, Spring Book & Bake Sale, at the Jackson Street School multipurpose room, Yreka. Friends of the Yreka Library will be hosting their Annual Spring Book and Bake Sale on Saturday and Sunday, April 2 & 3, at Jackson Street School. The Sale will begin Saturday @ 8:00 - 9:00 am for Members and will be open to the general public from 9:00 am to 3:00 pm. Sunday's hours will be from 10:00 am to 2:00 pm for everyone. Call Karen at 842-4220.

Friday-Saturday April 15 & 16, 35th Annual State of Jefferson Meeting. Hosted by the Cultural Resources Facility at Humboldt State University in Arcata, California. Meetings will be held at the Bayside grange. The Friday meeting starts at 10 am and Saturday's meeting ends by 3:30 pm. There will be many 'talks' presented by archaeologists, historians, museum professionals, librarians and Native Americans from No. California and So. Oregon. To reserve a seat, call William Rich at 707-826-5247 or email at william.rich@humboldt.edu.

Sunday April 17, Ryan D. Campbell Memorial Bow Shoot, Yreka. Featuring a 4 round range with over 38 3D targets at unmarked yardages. Registration 7:30 am-9 am. Age 8 and up in various shoots. Biscuits and Gravy Breakfast, hot lunch, snacks & drinks. Great raffles & prizes. Check out www.sisqbowmen.com for more info!

Saturday April 30 at 7pm: 7th Annual "Acoustic Nite." The Avery Theatre in Etna calls for entries and/or auditions. They stage 8-10 acts in two sets. Past events have been wildly successful and they are really great shows of talent from all over the State of Jefferson. Call 530-598-0989 for info.

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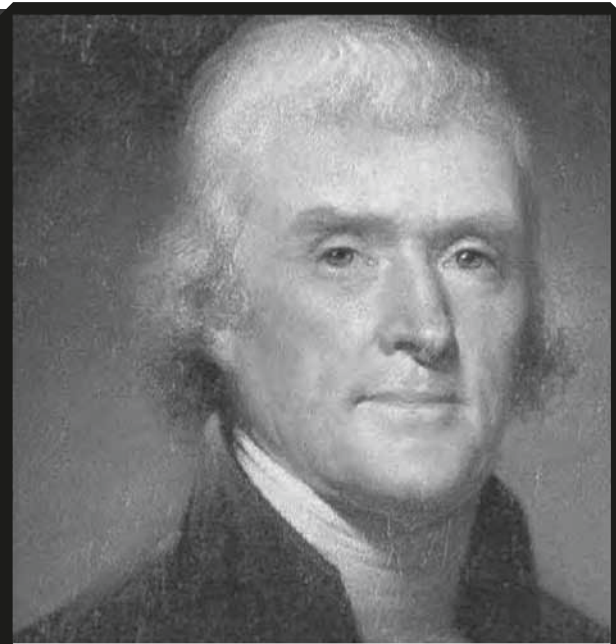
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The Democracy will cease to exist when you take away from those who are willing to work and give to those who would not. -Thomas Jefferson

Today's State of Jefferson refers to portions of Southern Oregon and Northern California. Originally this region represented the "second half" or "northern mines" of the famous gold rush of 1849-50, but it never received the kind of historical reference that the Sierra Mother Lode did, even though it contributed as much, if not more, to the coffers of the two states. Moreover, the region was easily overlooked after the gold rush, since it continued to be less populated and more rural than the remainder of the two states.

Because the people who have settled along the northern boundary of California and the southern boundary of Oregon have always been of an independent nature, it seems fitting that this region has attempted, on numerous occasions, to create a new state, not just in name or principle, but in reality as well.

Even today, the dream lives on for this unrealized, some might even say, mystical State of Jefferson. With majestic Mt. Shasta at its heart, and the Cascades forming its backbone, the region's wild rivers and rugged peaks both isolate and, at times, insulate its residents from the more populated outside world. Ranching, mining and logging have been its traditional source of wealth, but now recreation and tourism compete as major industries.

It's the people who reside here that make the greatest contribution to the character of this region we love, proudly called The State of Jefferson. ♦

Quote: "The purpose of government is to enable the people of a nation to live in safety and happiness. Government exists for the interests of the governed, not for the governors." -Thomas Jefferson

Thomas Jefferson lived from 1743 to 1826. He was the 3rd President of the United States, principal author of the Declaration of Independence, and an amazing inventor and avid gardener. His lived an amazing life.



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The Ide’s of March

Every year we hear the phrase the “Ide’s of March” and what does it mean? It signifies the full moon around the 15th of the month according to Roman Legends. It also means that Spring is around the corner and Daylight Savings Time is going to come into play for all of us in the month of March.

The first written books on medieval medicines (Tacuinum of Rouen - see the Medieval Image of the Woman collecting Lettuce at right on Page 14) stress the need to have green things after a winter diet of meat and root vegetables. These winter diets contributed to nutrient deficiencies and so it was important to gather the vitamin-rich greens that marked the end of the period known as the “Six Weeks Want” (late January to early March).

Old timers will tell you that early edible wild plants were not seen as weeds but as potherbs that greened up the beans, stew, or soup pot. Chickweed, Dandelion leaves and roots (save the flowers for wine), Wild Celery and even thistles are edible. They added new flavor to the same old thing.

Perhaps you will not be out picking wild dandelions or herbs but shopping at the local supermarket. Maybe it is time to add a package of the fresh herb “Savory” (which is the all purpose chef’s herb) along with a group of soft Chinese cabbages or kale to your next meal.



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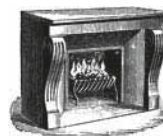
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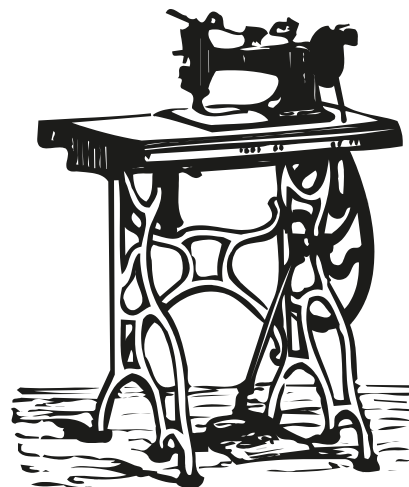
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"FOOD THAT'S GOLD"

Continued . . .

"Greening up the Cowpeas"

3 Cups Cowpeas (black-eyed peas)
 ½ package of bacon (or ¼ c canola oil)
 1 Large Bermuda onion chopped fine
 1 Bunch Celery chop the heart up fine
 4 Cloves of garlic, chopped fine
 Salt and pepper - season to taste
 1 head of Chinese Cabbage sliced thin
 1 package Savory or large handful of early
 Dandelion Greens before they bloom. Peel the
 roots as they have the most nutrients. dice
 finely.
 4 Cups Vegetable Stock
 1 Cup brown rice rinsed and drained (optional)

- Place the cowpeas in a deep bowl and cover with boiling water. Let sit for an hour or until swollen. Rinse and continue.

- In a large Dutch oven or cooking kettle sauté the bacon until it is crispy. Remove the bacon bits and sauté the onions, celery and garlic until shiny. (Bacon fat can be replaced with Canola Oil).



Image from Year 1045AD - www.godecookery.com.

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- Add the four cups of broth, the seasonings, herbs, beans, rice and simmer on medium low heat until the beans are tender and rice is soft, about 45 minutes. If the kettle runs out of liquid, just add a little water.

- Add the cabbage at the last minute and quickly stir until wilted, adjust the seasonings once more. Serve with fresh grated parmesan cheese, browned bacon bits and crunchy rolls. ♦

MAP OF THE COUNTIES INCLUDED IN THE STATE OF JEFFERSON



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GARDENING TIDBITS

Articles submitted by Scott Valley Feed

So you'd like to plant some trees this spring. Trees can be a lifetime investment if they are initially planted well and are cared for properly. The type of tree you wish to plant as well as the location where it will live its life are very important. Care should be given to research the best types of trees which grow well in your geographical area and elevation.

The best time to plant trees and shrubs is during spring and fall, during the dormant season. Before you start digging to plant your tree, make sure you check where possible underground utility lines are located.

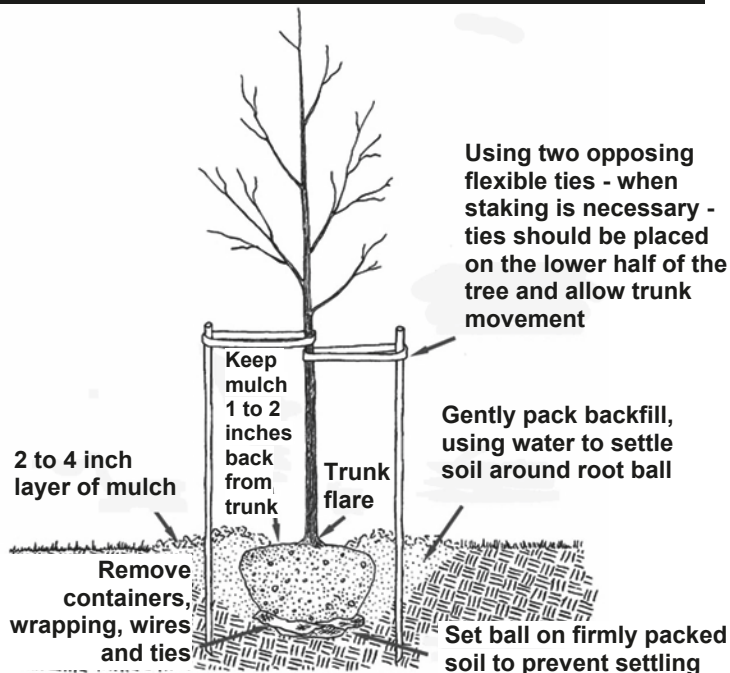
If you are planting a balled or bare root tree, it's good to be aware that much of its original root system was left behind when the tree was dug up to make it ready to be sold to you by the nursery. A tree you purchase in a container may have roots circling the inside of the pot. These factors can cause transplant shock, which can stress the tree at planting time and can cause it to struggle.

Carefully follow these 9 tree planting steps:

1. Dig a shallow, broad planting hole.
2. Identify the trunk flare.
3. Remove tree container for containerized trees.
4. Place the tree at the proper height.
5. Straighten the tree in the hole.
6. Fill the hole gently but firmly.
7. Stake the tree, only if necessary.
8. Mulch the base of the tree.
9. Provide follow-up care.

Go to treesaregood.com for specifics of tree planting. ♦

Call or go to Scott Valley Feed for more specific & detailed tree planting instructions.



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Crazy Little Chicken News



Pickin' Your Chicken

By Dawn Russell and "Treats for Chickens"

Spring and backyard chicken season is around the corner. Whether embarking on chicken ownership for the first time or as a seasoned veteran adding to the brood, the list below will set you in the right direction to pick your flock and begin collecting baskets full of eggs.

Egg Color: Let's make this fun. White eggs are traditional and brown eggs are picking up in popularity. Why not add some dark chocolate brown, creamy pink, or blue/ green eggs to your basket. Deciding on the color palette of eggs is your first step.

Egg Size: Egg size is something to consider if your backyard chicken adventure is about heaping baskets full of eggs. Mix things up a bit and go with an assortment! Jumbo, Extra Large, Large, Medium and Bantam. Standard breed hens lay medium to jumbo eggs. Bantams produce a tiny egg and technically, two bantam eggs equal one standard large egg.

Climate: Consider geography, weather and location when selecting your feathered friends. Areas prone to snowfall and cold winters need birds that are heavier and able to withstand the climate. In hotter areas, consider lighter weight, sleek birds that originated from warmer climates.



Photo
Courtesy
of
Dawn
Russell



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Crazy Little Chicken News continued . . .

Space: Are you raising these chickens in your tiny backyard? Do you have farm land for these feathered friends or are you part of a community garden housing chickens in an inner city lot? Consider space requirements for the breeds you want to raise. You don't want your ladies cramped and hen pecked.

Flock Size: A laying hen can deliver one egg per day. As an example: Five hens can lay five eggs per day leaving you with 35 eggs per week. That's a full basket. Scramble up some quiche and share with family, friends and co-workers. **Attitude:** Consider temperament, overall behavior and just how you intend to incorporate your chickens into your family and lifestyle. Some breeds are calmer than others and enjoy being picked up and held. Others want nothing to do with you regardless of delicious treats. Breeds fall into categories of attitude and temperament; flighty, active, docile, calm, etc.

Personal Preference: What catches your eye? Select feather patterns, colors and varieties that you prefer.

Okay fowl fantasize-r, scratch down your thoughts and make your list. Plan accordingly, get cracking and go for it. The brooder, coop and run comes next. ♦



Photo of young chickens, Courtesy of Dawn Russell

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YREKA SWAP MEET

Exciting news to report - Sheila Kuck and Bob Ericsson (at right) are starting up a fantastic Saturday Swap Meet event in Yreka, in front of the Siskiyou Golden Fairgrounds, starting April 2. This 2011 Season runs through the end of October!

Their website is up and running and so are the vendors! All sorts of crafters and vendors are running to set up their booths, tables and pop-ups so they are all ready for Shoppers at this NEW & FUN Yreka Swap Meet !

Think of how much fun it will be when you find local craft booths, food/beverage carts, musicians playing fun music, classic cars on display, demonstrations and exhibits,



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old vintage travel trailers to see, lots of fresh locally grown fruits and veggies, not to mention locally raised animal fibers, local history books, toys, wood crafts, etc!

Well NOW, right in full sight and access to I-5, WE will have that opportunity here in Yreka, the Very Heart of The State of Jefferson!

Come on down to sell, shop, look and socialize. Vendor applications are available via the www.yrekaswapmeet.com website or you can call (530) 842-5000.

We cannot wait to see you All There! A dream come true!



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Yreka Committee for Historic Preservation

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THE-WANT-ADS

PRICES: Each 1 x 2 inch box below costs only \$15 per month. Each box holds approximately 25 words in a size 11 Times New Roman font.

Please give us a call to set up your AD.

Our goal for THE-WANT-ADS is to assist local crafters in selling their hand-made items, local authors selling their books, folks searching for unique items, people selling recycled building materials, services, etc. Have Fun!

BUSINESS OPPORTUNITY: Income from home. Will train. Call today. 530-475-0634.

A&E Broske Embroidery Shop, Montague, California. Will embroider hats, tshirts, aprons, patches, and more. Also Long Arm Quilting. 530-459-5412.

WANTED: small used horse trailer in good condition. Please call 530-640-0100.

Great inexpensive spot to let people know you have hand-made wood or other craft items to sell!

WANTED: 1961 Ford or Chevy or Dodge pickup in good condition. To be a fixer-upper school project for my son. Please call 530-640-0100.

Looking for something? Give us a call to place your WANT AD HERE.

SHOP & DINE LOCALLY

JEFFERSON BACKROADS is proudly published for the hard working & Patriotic Rebels who live in or travel through our Beautiful Mythical State of Jefferson.

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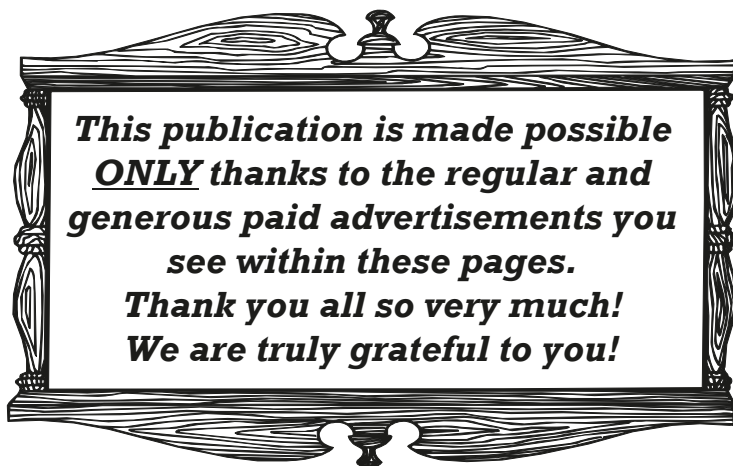
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SMALL 4 x 4	\$ 75	\$ 60
LARGE 4 x 8	\$140	\$100

NOTE: A \$25.00 set up fee applies to each new AD design.

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