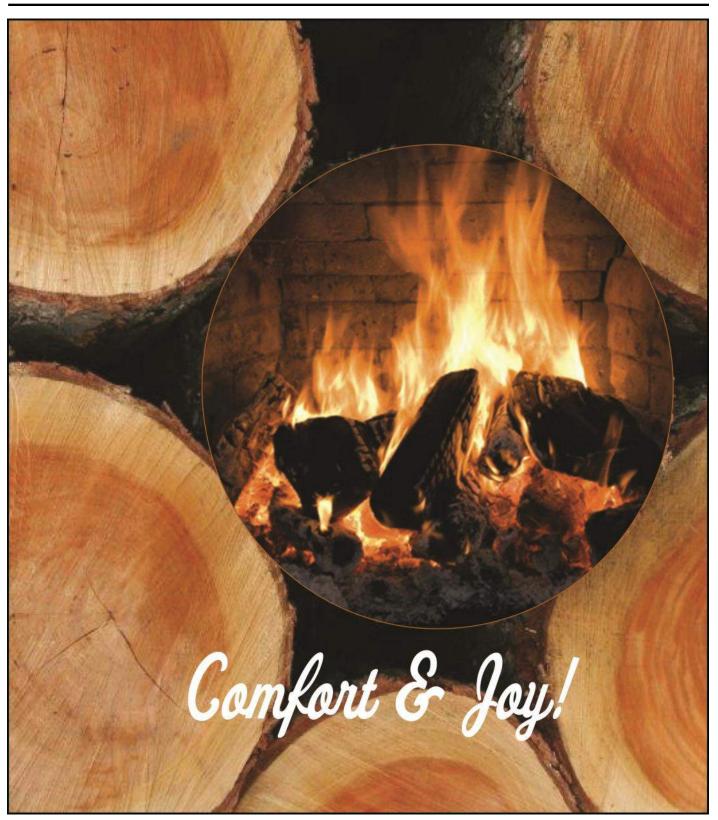


HEATH HERALD

Heath's First Newspaper

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Close-up of log pile with fireplace inset. Photograph of log pile by Art Schwenger. Message of comfort and joy this holiday season from the staff of the *Heath Herald*.

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Heating with Wood



My family had a wood stove in the kitchen that we cooked on, a stove in the dining room, and one in the living room that we called a Heaterola. My grandparents lived with us and had a soapstone stove that really threw out the heat. There was no central source of heat and of course back then houses were not insulated.

My mother was the one who got up early and lit the stoves. My bedroom was over the living room. It had a floor grate that the heat would come up through. On cold mornings, I would stand over the grate and get dressed. My brothers had to dash down to the dining room and get dressed around the stove there. I remember how cold it was getting up in the morning. When I came down to the kitchen, I would see my grandmother practically sitting in the stove to get warm.

All the cooking was done over the kitchen wood stove as there was no other way.

To this day I can picture my grandmother making bread. She had a bread maker that was shaped like a bucket with a crank coming out of the top. She could make three to four loaves of bread at a time. After she shaped the loaves, she would line them up on the side of the stove to rise in its warmth. I loved the smell of the bread baking. She made all of our bread this way until the Hathaway and Bond bread man started coming by. We kids thought store-bought bread was a treat and probably my grandmother was glad not to have to start up the wood stove in the summer.

On Sundays my brothers would go to the barn and do the milking. I would end up working over the hot stove cooking pancakes. It seemed like they ate 20 pancakes each.

It took a lot of wood to heat our 1800s homestead. The wood came from our own woodlot that is in the family to this day. My brothers and Dad cut the wood throughout the summer and fall. They brought it to the farm where it got cut up. I think there was a cutter that was shared among several farms. I can see my grandfather now, chopping up firewood in the woodshed. Every once in a while I would sneak out there. I loved to chop wood, but my mother was terrified I would cut my foot



Ad for the Estate Heatrola.

off or something. She figured I had three brothers to do it so why should I take that risk.

On winter evenings, my dad would always settle into his chair by the wood stove in the dining room to read, and my grandmother and us kids would gather around the dining room table and play Flinch, a card game that we loved to play. My mother would sit by the stove to do mending

most of the time, but on Sunday nights, she would get on the phone and gather the town news. She wrote a column for the *North Adams Transcript*. She was paid by the

inch, so the more news she gathered the more she was paid. Pearl Tanner could always be counted on for knowing all that was newsworthy. As I got older I would take my mother's notes and write the news for her, but she was still the one who got paid by the inch.

Today we do heat with wood but I now live in a snug log house with my son and daughter-in-law. The central heat means that we no longer have to face cold mornings, but I still



Estate Heatrola Stove.

enjoy sitting by the fire, a grandmother (and greatgrandmother) myself, feeling the special warmth that only a wood fire gives.

—Lois Stetson Buchiane Transcribed by Deb Porter



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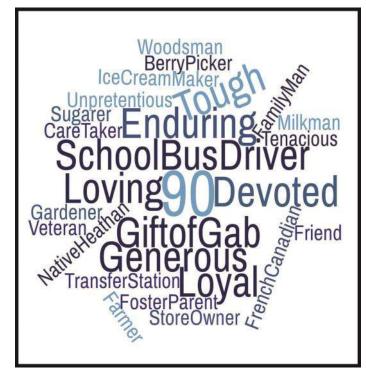
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Who Am I?



This long-time Heath resident recently turned 90 years-young. Can you guess who it is?

Answer on page 11!

Mother's Old Glenwood E



It is a shame that wood stoves aren't in fashion anymore. I have my mother's old Glenwood E (early 1900s) in my kitchen and I would not part with it. I don't cook with it much anymore, but it certainly is a comfort to start it up and lean against it on a cold morning before the big outdoor wood furnace comes on. Over the years I have ended up with a few singed

bathrobes as a result!

My mother used the Glenwood E for all her cooking for many years. I still use it to bake beans and simmer soups. Of course we now use a crockpot for exactly that same purpose. Mother used to bake all her Finnish coffee breads in it and listen faithfully to an opera radio show every Saturday afternoon. The oven thermometer in front of the door broke years ago, but she would just wave her hand in the oven and could tell exactly when to put the bread in.



The stove is messy, of course. You carry the wood in and carry the ashes out, but to me it provides both heat and memories.

—Alli Thane-Stetso

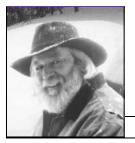












Wild Ramblings

—Bill Lattrell

More Than Meets the Eye

As a child I was told a story about how the changing leaf colors of autumn came about. It was fascinating to me. It was perfect for my particular view of the world at that time. Although I believe the story to be carried down for generations from my Abenaki ancestry, that was never directly mentioned. The story went something like this:

The Pursuit of the Great Bear and How It Changed the World.

Ages ago, a group of hunters came upon a set of amazingly large bear tracks left behind in a fresh autumn snow. They were so large that the hunters vowed to track the bear for as long as it took to harvest the great beast. At first the hunters were confident and felt sure that they were close behind the bear, but after several days the tracks began to fade, indicating that the pace of their hunt was lagging behind the pace of the bear. Their village needed food badly and failure was not an option, so they decided to carry on. Their pursuit went from days, to weeks, to months. This led them from one side of the earth where the sun rose to the other side of the planet where the sun set.

Eventually the trail led them north up the tallest mountain and into the clouds. The clouds were thick, and they realized they were at the ends of the earth. They had somehow wandered into the sky. There was no turning back. They had no choice but to continue. The chase lasted so long it took them into the next autumn. The hunters were weak and tired and about to give up when they came upon the great bear. The bear now seemed willing to give up his life. It was as if this entire hunt and chase had a greater purpose.

When they slew the bear its blood fell to earth and landed on the leaves of some of the trees below, turning them crimson red. The bear also leaked bile and as this fell to earth turned other tree leaves to brilliant yellow and orange. All of the meat was harvested and the bear's spirit led the hunters back to earth so the bounty could be shared with their village.

The skeleton remains in the northern sky and can be seen at night in the stars to the north. The constellation "The Great Bear" is also called "The Big Dipper" by Europeans. To this day we have the colors in autumn and a constellation that can guide us to any destination while here on Earth, and to the heavens when our time on this planet has ended.

As the length of day diminishes and the warmth of summer fades to a distant memory, we are all basking in the very temporary glory of a New England autumn. Like the last embers of a campfire in a nighttime breeze, the end of the growing season does not subtly disappear, but rather goes out in a blaze of glory. There is nothing quite like the nearly indescribable beauty of a clear autumn day in New England. Blue skies, glorious hillsides of bright reds, yellow, and oranges in the distance, and perhaps a vibrant green field with a flock of wild turkeys, their iridescent tail feathers rising with each gust of breeze, grazing in the foreground. These nearly unparalleled experiences should not be taken for granted.



This year autumn seemed to come late. And when the colors did appear, many noted that many sugar maples were rather drab. A cool, wet spring and early summer acted as a great host to septoria leaf rot-a fungus infection that allows spores to infect leaves with multiple brown spots. The end result is that the leaves turn brown and fall off early. The good news is that it can only be replicated if the next year has similar conditions. The bad news is that this can occur. Trees have evolved and are capable of withstanding multiple years of less than perfect foliage. Some of us will remember the huge gypsy moth infestation that overtook our area in the early 1980s. Thousands of trees, mostly red and white oaks, were defoliated by the gypsy moth caterpillar for two years in a row. Worse, they were defoliated early in the growing season. Only the weakest of trees perished.

Despite the lack of color from sugar maples, there

were beautiful areas of red maple, white birch, poplar, cottonwood, and basswood that could be found ablaze in pockets of the New England countryside. Reds and yellows were vibrant this year. Orange colors not so much.

The fact is that we are incredibly fortunate to live in a part of this planet that experiences these dramatic color changes. The main ingredients in this delicious recipe are the changing length of day, the arrival of cooler temperatures, and the adaptability of our hardwood trees. Evolution has enabled hardwoods to adapt to an extreme climate where temperatures range from 40 degrees below zero to 100 degrees above zero. Given this 140 degree temperature difference, plants that are not mobile have to adapt or perish.

Our deciduous trees, those that lose their leaves each autumn, are uniquely adapted to survive such environments. In the autumn, shorter days and less available light triggers a chemical reaction within the leaf structure. This change in light causes a chemical reaction where abscisic acid is formed. This changing agent results in new cells forming near the base of the petiole (the stalk on a leaf that joins the leaf to the stem). These cells are short and weak and are referred to as the abscission or separation layer. The weight of the leaf, combined with autumn winds and heavy precipitation events, cause the leaf to break away or "fall" off of the tree. This is a distinct advantage for trees in the winter. Although the tree's energy supply (leaf photosynthesis changing sunlight into sugar) has been cut off for the winter, the tree has no significant energy requirements while it is dormant. Energy is stored within the roots and will be summoned by the awakening tree as days warm up and the sun rises higher in the sky with the coming spring.

And what about the beautiful color of autumn leaves? As it turns out, when the separation layer forms, the leaf stops producing chlorophyll because the tree no longer requires the energy. The reduction of chlorophyll in the leaves allows the carotenoid pigments to become more noticeable. These are the yellow, orange, and brown colors. Meanwhile, some trees produce anthocyanins within the leaf structure as the result of excess sugars left behind within the leaf. These produce the glorious red colors. There are few experiences more gratifying than to behold a hillside of red maples in the fall.

Despite this simple knowledge of how autumn leaves fall and why they have colors I often still revert back to and reflect upon "The Pursuit of the Great Bear and How It Changed the World" story. Why? Because it holds wonder. The kind of wonder that can inspire all those who are free thinkers to follow a trail and seek new adventures.

And without wonder and new adventures what would any life be?



Town Nurse

—Claire Rabbitt, RN

Disaster Preparedness

Having recently attended the CPHS (Cooperative Public Health Service) annual meeting and hearing a talk on how the towns of West County may be affected by a catastrophic weather event and how it might be dealt with, I thought it would be good to suggest ways for individuals and families to be prepared. We did experience a tornado in Heath in 1997, the ice storm of 2008, and flooding and washed-out roads from tropical storm Irene in 2011. In those cases, some roads were impassable for a few days, and after the ice storm, some people were without power for as much as two weeks. The Community Hall was opened as a day shelter and warming place, and some meals and bottled water were made available, as crews worked to clear roads and restore power. A lot of us have purchased generators since then.



As we are beginning the winter season, planning for snow and ice storms is a priority, now. Having lived in Heath most of my life, I think to keep enough nonperishable food to last a couple of weeks or more. For anyone on prescription medications, it is

important to keep up with refills. If there is an infant or person on a special diet in the home, anticipate their needs. My Community Emergency Response Team Manual recommends keeping a three-day supply of water for each person (one gallon per day.) In a disaster situation, if there is a question about the quality of the water, it should be boiled at a rolling boil for one minute, or use commercial purification tablets, or household liquid chlorine bleach if it is pure 5.25% sodium hypo chlorine (not perfumed bleach) at a ratio of 2 drops per quart or 8 drops per gallon.

Having an emergency plan, keeping informed about weather threats, thinking about under what conditions you would shelter in place, when you might need to evacuate, and what you would take with you are all part of preparedness. If you might have to leave your home in a hurry, as in the case of fire, it's good to have a "go bag" with a change of clothes, a 24-hour med supply, copies of documents, and an emergency contact list.

Have a first aid kit in the home and in the car.

For a small community like ours, we are fortunate to have a great Emergency Management Director, Tim Lively, and a fine Heath Volunteer Fire Dept. who are quick to respond in emergencies. Most of all, we have a history of being good neighbors—checking on the elderly and disabled, and offering assistance when needed. For more detailed information, go to FEMA's national website for disaster preparedness at www.ready.gov.

Heath Fire Department

Heat Safely With Wood

- Dispose ashes in a metal container away from anything that may catch fire. Ashes and embers can stay hot for days, and ignite combustibles.
- Only burn dry and well-seasoned hardwood to maintain a clean chimney.
- Don't use flammable liquids to start a fire.
- Always check to see if the chimney's damper is open upon starting a fire.
- Use a fireplace screen to prevent embers or sparks from falling out, and supervise children around fireplaces.
- Keep anything flammable a minimum of 3 feet away.
- Most chimney fires occur because of a build-up of creosote, a tarry by-product of burning wood. Have the chimney inspected annually prior to use of wood-burning heaters.
- Make sure all stovepipe connecters have 3 screws installed at each joint.
- Be sure your smoke detectors are working!

Heath Fire Department Notice Approved street number signs can be ordered by signing up at the Heath Post Office. The cost is \$10. You will be notified when the sign comes in. Be aware that, due to 911 requirements, some addresses in town are changing.

Heath Veterans Memorial Dedication



Bob Bourke

November 4 was a bright, cool, fall day. It was perfect weather for the Heath Veterans Memorial Dedication. After five years encompassing conceptualizing, planning, fund-raising, researching, and construction, the big day arrived. My own take was one of satisfaction and relief. We were lucky as a committee, which Dave Howland formed, that we all got along well and stayed together throughout the whole process.

A variety of people, both local and from nearby towns, numbering fifty to sixty, attended. It shows one of the strengths of small towns—coming together when called. It also exemplified the generous nature of our citizens, who donated over \$14,000, enough not to

encumber the town with any of the cost.

It was a brief, yet poignant ceremony. Hilma Sumner began with an inspiring invocation. I followed as co-chair of the committee offering an overview of the project. Dave Howland presented the town with a formal plaque which will hang in the Community Hall, listing all those who



David Howland

contributed money or expertise. Mike Smith, representing long established Heath families, shared his feelings about having generations of his family serve in the military. He also spoke of all veterans sharing in a larger "military family."

The stars and stripes, on loan for the occasion, originally flew over the nation's capital. This honor was signified by the presentation of a small plaque to that effect. This flag was raised along with a POW/MIA flag donated by the Upper Pioneer Veterans Services in

Greenfield, of which Heath is a member. Attendees recited the Pledge of Allegiance after the flags were raised.

A seven-man honor guard, generously provided by the South Deerfield VFW Post 3295, fired a three-round salute once the flag was raised.



To end the ceremony, two Mohawk Jr. High students. Roscoe Weeks and Nathan Wooldridge, played taps. There were refreshments provided by Margo Newton and Tracy Schott downstairs the Community

Hall, where further conversations about the event were held.

The Heath Veterans Memorial, like many similar memorials, is more than stones with a plaque of names attached. For a town like Heath it can be a gathering place for other events. It provides an opportunity for reflection, for continuity, a sense of one's place in the community. For a veteran, as well as a veteran's family members, seeing names of those who served their country can evoke thoughts of courage, duty, and honor. There is also a historical element, tying us to those who came before. It acts as a reminder that these are not just names, but real people who lived here in Heath and who gave their lives for a just and honorable cause. We as citizens can benefit from having a visual reminder of who we are as a nation.

This project illustrated all the best a small town can offer: caring generous people with a willingness to work together for a shared goal—one that helps enrich this community and will be a source of pride for our townspeople for generations to come. I was truly blessed to have a part in its creation.

-Bob Bourke



Photos by Art Schwenger.





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I'm Cleon Peters!



Cleon Peters turned 90 years old on November 7. The fact that he didn't want a big party or a lot of fanfare didn't mean he wasn't celebrating. Cleon regards 90 as an achievement, and all of us who know and love him feel the same. He is a man with many hats, and if you have a

chance to visit with him, you will be treated to stories about his countless experiences as well as the wealth of knowledge he has about growing up in Heath. Of course, being a native son gives him license to embellish as he sees fit, but that only adds to the enjoyment of the encounter. Here's to 90 years of a celebrated Heathan!

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Sadoga Road Bridge Rebuild Completed





Photographs by Bruce Phillips

After six years under construction, north Heath's Sadoga Road Bridge re-opened to thru-traffic on September 20, 2017. The bridge, which spans Burrington Brook, was originally constructed in 1940. Disrepair (see below) caused the bridge to close in 2011. The work was funded by a federal grant specifically for bridges on dirt roads.



Photograph by Claire Rabbitt



The Way We Love To Eat COOKIES

Chocolate Yummies

During high school I spent many afternoons at the Cromack home in South Heath. One afternoon, Catherine, my friend's mother, made these delicious cookies. She shared the recipe with me and they have become one of the annual holiday favorites for my family.

3/4 stick butter or margarine

1 package semisweet chocolate chips (12 ounce)

1 can condensed milk (15 ounce)

1 cup flour

1 teaspoon vanilla

Melt butter and chocolate chips in the top of a double boiler. Stir in condensed milk, flour, vanilla. Chill for 30 minutes. Drop by teaspoonfuls onto cookie sheet. Bake for 10 minutes in preheated 350-degree oven. Do not over bake—easily burns. Makes 4 dozen.

—Hilma Sumner

Grandma Shippee's Molasses Sugar Cookies

These cookies are a favorite at the Purington family holiday gatherings. The recipe won Jean Shippee (Don Purington's sister) 1st prize in the Maine State Grange cooking contest in 2002.

1 cup sugar

3/4 cup vegetable oil

1/4 cup molasses

1 egg

2 cups flour

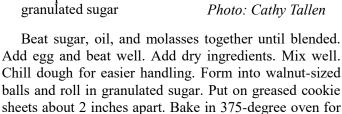
½ teaspoon salt

2 teaspoons baking soda

½ teaspoon cloves

½ teaspoon ginger

1 teaspoon cinnamon



—Don Purington



8-10 minutes. Yield: 3 dozen.

Molasses Crinkles

3/4 cup shortening

1 egg

1 cup brown sugar

1/4 cup molasses

Mix the above thoroughly, then stir in:

2 1/4 cups flour

½ teaspoon powdered clove

2 teaspoon baking soda

½ teaspoon salt

1 teaspoon cinnamon

1 teaspoon ginger

Chill dough and then roll in balls the size of walnuts. Dip in sugar and place sugar side up, 3 inches apart, on a greased baking sheet. Bake until set but not hard at 375 degrees for 10 to 12 minutes. Makes 4 dozen.

—Theresa Peters

Forgotten Puff Meringues

I always looked forward to our parent's holiday "Eggnog Party," an annual event given for our dad's school staff. I viewed it more as a cookie party, for which Mom made a huge quantity of every kind of cookie imaginable. A favorite of mine and my brothers was chocolate chip meringues. While I actually found them too sweet. I ate them anyway for a chance to find the holes inside, created as a result of the baking of spun sugar. In my child's mind, these holes were actually tunnels and caves inhabited by trolls. Each home was different, some definitely classier than others. I try to make these cookies every year, especially for our sweet-toothed son. I don't know if he ever finds troll houses,

but he just might.

2 egg whites pinch of salt

2/3 cup sugar

1 package chocolate chips (6 ounce)

1 teaspoon vanilla

Line two cookie sheets with foil. Preheat oven to 350 degrees. Add salt to egg whites and beat until frothy. Slowly add sugar, beating constantly. Beat until mixture stands in stiff peaks. Add vanilla. Fold in chocolate chips. Drop by teaspoonfuls onto baking sheets. Put in oven, then TURN OVEN OFF and leave overnight. No peeking! Store in well-sealed box with parchment or wax paper between layers.

—Nancy Thane

Peanut Butter Oatmeal Chocolate Chip Cookies with Pretzels

My son-in-law's favorite cookies are Peanut Butter Oatmeal Chocolate Chip with Pretzels. Lance Corporal Charles B. Tirrell is serving in the United States Marine Corps, stationed in Beaufort, South Carolina, where he and my daughter Katherine reside. Charles is in Bahrain, but he'll be returning home for the holidays. I'll pack a generous box of these cookies for him to enjoy—a taste of home. We look forward to his safe return.

½ cup butter softened

½ cup sugar

1/3 cup firmly packed brown sugar

½ cup peanut butter

1 large egg

1 ½ teaspoon vanilla

1 cup unbleached all-purpose flour

½ cup whole oats

1 teaspoon baking soda

½ teaspoon salt

1 bag semi-sweet chocolate chips (12 ounce)

½ cup broken pretzel pieces

Preheat oven to 350 degrees. Cream butter and sugars together about 3 minutes. Add peanut butter, egg, and vanilla and mix well—another 1-2 minutes until light and fluffy. In another bowl, mix dry ingredients together and add to butter mixture. Mix on slow or stir by hand. Add chocolate chips and pretzels and mix gently until evenly distributed. Either drop onto pan or roll into small balls—gently press to flatten slightly. Bake for about 10-12 minutes. Cool for a few minutes on sheet. Yield: About 20 cookies. *Adapted from Food Network*

-Kara M. Leistyna

Oatmeal Crackers (really a cookie)

It is believed by members of the Henry family that, during the Depression, Grandma Henry made this recipe up. None of us have ever seen it anywhere else so it's easy to believe that this is so. Whether true or not, there's nothing like an afternoon cup of tea and oatmeal cracker.

2 cups sugar

½ cup shortening or butter

½ teaspoon. salt

½ cup hot water

2 cups oatmeal

1 scant teaspoon soda



Combine all ingredients. Add in enough flour to roll out the dough thinly (about $2\frac{1}{2}$ -3 cups). Cut rolled-out dough using cookie cutters or just slice into pieces. Bake at 350 degrees for about 15 minutes.

—Deb Porter

Italian Sesame Cookies

Brian grew up next to a bakery in Mount Clemens, Michigan. As a teenager he worked there until he played one prank too many, overfilling a tray of jelly doughnuts to the point of explosion. At least once a week his grandfather or dad brought home bakery treats—doughnuts and cookies of all sorts. Among the favorites were these Italian Sesame Cookies. They are not too sweet and perfect with a cup of coffee. They have become a regular on our Christmas cookie tray.

4 cups unbleached flour

1 tablespoon plus 1 teaspoon baking powder

½ teaspoon salt

1 cup butter, room temperature

1 cup granulated sugar

1 t.teaspoon vanilla

3 large eggs

milk

2 cups lightly toasted sesame seeds in a bowl

Stir together flour, baking powder, and salt and set aside. In a large bowl, cream together butter, vanilla and sugar.Beat until fluffy. Add eggs one at a time, each time beating until fluffy. Add the flour mixture a little at a time and continue beating until the dough forms a ball. Chill for 20 minutes. Preheat the oven to 350 degrees. Pour milk to a depth of 1" in a shallow bowl. On a floured board, shape a quarter or so of the dough at a time into a rope about an inch in diameter. Cut into 1 ½ to 2 inch pieces. (I prefer the shorter length). Dip each piece in milk then roll in the sesame seeds. (I find it makes less mess and wastes fewer seeds if I use one hand to dip the dough in milk and drop it in the seeds, the other hand to roll it and set it on the cookie tray.) Place 1 inch apart on ungreased foil on a cookie sheet. Bake for 20 to 22 minutes.

-Pam Porter





Library Lines

—Donald Purington



Preschool Story Hour, sponsored by the Friends of the Heath Library, schedule for early winter: December 1 and 15, from 10:30-11:30 a.m. in the library. For ages five and under, older siblings welcome!

Please check the library website for more Story Dates coming in January and beyond.

A Few of the New Items at the Library

Use the *New Titles* link on the library website to see all the new items added to our collection in the previous two weeks.

Fiction Books for Adults: *Midnight Line* by Lee Child, *Hardcore Twenty-Four* by Janet Evanovich, *Future Home of the Living God* by Louise Erdrich, *Artemis* by Andy Weir

Non-fiction Books for Adults: No Time to Spare by Ursula LeGuin, The Perfect Cookie by America's Test Kitchen, How to Make a Watercolor Paint Itself by Nita Engle, Incredible Wild Edibles by Samuel Thayer

Audio Books on CD: Artemis by Andy Weir, Leonardo Da Vinci by Walter Isaacson, Death Need Not Be Fatal by Malachy McCourt

Books for Young/Teen Readers: Writing Radar: Using Your Journal to Snoop Out and Craft Great Stories by Jack Gantos, The Book of Dust by Phillip Pullman

Children's Picture Books/Boardbooks: Come With Me by Holly McGhee, Frida Kahlo and Her Animalitos by Monica Brown

DVDs: The Vietnam War, a Ken Burns documentary, Janet King Season 3, Spider-Man Homecoming, Maudie, Longmire Season 5, Mune: Guardian of the Moon

Music CDs: Puccini: La Boheme by Metropolitan Opera, You Want it Darker by Leonard Cohen, Greatest Hits by Elton John

Nature Note:

A Winter Coat and a New Name

Many mammals develop a thicker coat for the winter but there are a few, like the snowshoe hare, that change their coat color also. A common animal in our area not only gets a new coat but also a new name for the winter. Short-tailed weasels look like long slender chip-



munks and are brown on top with a white belly and a long black-tipped tail. They shed their fur in the fall and grow an all-white coat (but keep the black tip to their tail) and at this point they are referred to as ermine.

Being nocturnal, they are not often seen but are occasionally active during the day. Last spring, Alec was lucky enough to observe and photograph one of our backyard weasels. With their big brown eyes, pink nose, and round ears, they could be described as cute but are actually fierce predators. They mostly feed on rodents and can kill animals larger than they are such as rats and even rabbits. They are opportunists and kill whenever they can, stashing the kills for eating later. Alec watched this weasel making several trips, each time carrying a vole to deposit in his burrow stopping midway at our woodpile where he peeked out playfully through openings. I have never seen an ermine, but this winter I am going to be on the lookout for this one in his white coat.

—Susan Draxler



Photographs by Alec Draxler

Farming at School News from Hawlemont Elementary

Imagine being able to pick up your children from school and at the same time shop for wonderful homegrown produce and baked goods. Well, that's exactly what the parents of students at Hawlemont School get to do from 2:30 to 3:15 p.m. on Thursdays. Every week, the children at the school operate a farmers market to sell the things they have made or harvested during the week. The good news is that anyone can shop there whether they have kids at the school or not. The offerings will vary depending on the season. Recently I stopped by for a tour of the agricultural program, and the goods for the week were apple pie, pasta sauce, relish, pickles, radishes, cookies, lemon hand scrub, honey, fresh bread, eggs, gourds, and peppers. I was too late to get the eggs. I guess they go fast. The two students who waited on me, Raia and Hannah, exclaimed with enthusiasm, "We grew and made it all!"



Hannah and Raia (L to R) at farmers market.

After shopping, Kaylin Sumner of Heath gave me a tour of the farm setup. We visited the greenhouse where the children were harvesting the honey produced in hives at the edge of the playground, the barn that was filled with children scurrying around getting the chores done before the busses came, the chicken coop named "Cluckingham Palace," and the rabbit hutch which Kaylin explained housed a rabbit that was "house broken." All of the classes, even the kindergarten, take turns doing chores. The school has a cow and calf, several sheep, and two goats on loan from local farmers. Daisy, the sow, belongs to the school. When asked, Kaylin let me know that Daisy was not for bacon but for breeding. The piglets are sold in the spring.

One classroom is designated for learning about and working on farm projects. An adjoining smaller room is a fully outfitted farm kitchen set up for processing all the food raised. The whole program is coordinated by

Jeanne Bruffee who has been a teacher at Hawlemont for many years. She is also a farmer in her own right and has developed a wonderful program that weaves academics into practical experience, and capitalizes on the endless enthusiastic and creative spirit the children have for learning together about the world. This year, she told me, fiber art is a focus. She and two other staff members attended special training for processing wool from their sheep. Anyone who would like to volunteer teaching knitting to the students is encouraged to call or email Jeanne directly. She is also looking for folks who would like to demonstrate weaving or felting at a demonstration fair that is being planned for mid winter. Jeanne Bruffee's email is <code>jbruffee@mohawkschools.org</code>. She can also be reached at the school by phone, 339-8316.

—Deb Porter



The princesses of Cluckingham Palace.





Hawlemont students help care for farm animals, work on farm projects, and learn how to process the food raised.



Green Thoughts

—Pat Leuchtman

Books for Christmas 2017

Now that I have all I can ask for in this world, the gift I look forward to under the Christmas tree is a book that I can curl up with on December 26, to read while enjoying the post-Christmas leftovers and sweet quiet.



This fall I have been browsing through a number of books that gardeners of every style would like to find wrapped up with ribbons during this holiday time. One of the most extravagant is *The Secret Gardeners: Britain's Creatives Reveal Their Private Sanctuaries* by Victoria Summerley with photographs by Hugo Tittson Thomas

(Quarto \$45), in which the gardeners explain their inspirations and passions.

This glamorous book has extensive descriptions and photos of gardens belonging to familiar favorites like Terry Gilliam and his wife Maggie, Sting and his wife Trudy Styler, and Andrew Lloyd Webber. There are others who were not so familiar to me like Anish Kapoor, the sculptor who was the winner of the coveted Turner Prize in 1991 and is now protector of his land-scape park that includes majestic and ancient trees as well as placid waterways.

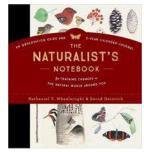
There are 26 gardens lavishly revealed in 267 pages of words and images. None of us are likely to create a lake like Sir Richard Branson of Virgin Records fame, but any of us might aspire to a pergola with shade-giving vines and brilliant hanging baskets of flowers created by Prue Leith of the *Great British Bake Off* TV show.

For a much more likely project there is *Houseplants:* The complete guide to choosing, growing and caring for indoor plants by Lisa Eldred Steinkopf (Cool Springs Press \$30). This is the perfect book to accompany the more glamorous holiday gift of an orchid, African violet, or brilliant Scarlet Star. Living flowers are a great gift, and a book full of information about caring for those flowers will extend the life of the gift, and make the recipient feel quite proud of her horticultural skill.

Some people have a house with lots of windows and welcoming windowsills to offer living space for houseplants, but for those with more limited space, even a single plant or two can bring a green world into the gray-and-white landscape of winter.

For those who enjoy reading about another's adventures in the garden, there is a much more modest-looking book, *Potted and Pruned: Living a Gardening Life* by Carol J. Michel (\$14.99). I have been reading about Carol's adventures in her garden as told in her blog *May Dreams Gardens* (*www.maydreamsgardens.com*) for a number of years. Now a new audience of gardeners and wish-they-were-gardeners who don't like reading online can share Carol's wit and wisdom.

Carol's essays are short, covering many subjects familiar to gardeners. There is an ode to her old gardening t-shirt, thoughts on the way ideas grow in the garden, an unusual list of botanical names, and practical information on deciding how wide to make your garden paths. You'll laugh with Carol as you recognize your own experiences, and wish Carol were your neighbor, always ready with diverting tales of trial and triumph.



For those who like to keep records, there is the handsome Naturalist's Notebook for Tracking Changes in the Natural World Around You by Nathaniel T. Wheelwright and Bernd Heinrich (Storey Publishing \$19.95). I keep a fairly basic notebook (mostly kept up-to-

date) with a record of temperatures, weather events like the first snow, or raging storms, and a mostly accurate record of plants installed and plants removed.

The *Naturalist's Notebook* goes beyond these quotidian details by providing a five-year calendar to make notes about the natural world around you. Its goal is "to help develop the habits and skill of being attentive" to the growth patterns of mosses, insect cocoons, attending to the sex of trees, and other such details, which I confess is not my strong suit. The space allotted to each day is not large, and the authors suggest different ways that you can abbreviate your notes to fit into that space.

The first 95 pages provide information about the ways to observe, the creatures and plants that might be of particular interest in each season, and ways to record your observations. The calendar is laid out in such a way that you can see the changes in the environment for eight days in each of the five years. At the end of five years you'll be able to see the changes over time on a single page.

It seems to me that it is easy to find a gift for the gardeners in your family. There is always a tool, a gadget, or plant they long for. I think a book thoughtfully chosen as a gift will have a long life of inspiration and activation when they put the ideas presented into practice. Happy shopping.



The *Heath Herald* would like to thank some of the members of its staff who are leaving us after four years of dedicated service.



Robert McGahan

Bob McGahan has been our financial manager and bookkeeper, performing an original update and reorganization of the *Heath Heralds'* books; plus managing subscriber and advertiser billing; and providing some copy editing as needed.

Thank you, Bob!



Graphic design, including our stunning covers, has all been Chris Luis-Schultz' domain. Given time and material constraints, it has been amazing what Chris has been able to do to give the paper such a professional look.

Thank you, Chris!





Pat McGahan

Pat McGahan has retired as layout designer and Gmail account manager—jobs well done. Thank you for that, Pat, but also thank you for continuing to assist with our on-going computer technical needs and for maintaining our website.

Continued thanks, Pat!



Heath Herald Staff Updates

We are happy to have our new enthusiastic staff members, Rachel Grabelsky (graphic design), Cathy Tallen (layout), Jean Gran (finance), Danette Reynolds (bookkeeping, not shown below), Mary Sumner (subscriptions and advertisements) and Nina Hofkosh-Hulbert (Gmail account management).

The veterans of the group continuing on are Deb Porter (paper content), Pat McGahan (website), Jack Estes and Suzanne Hannay (copy editors), and Nancy Thane (Managing Editor).



Nancy Thane



Deb Porter



Rachel Grabelsky



Cathy Tallen



Jean Gran



Mary Sumner



Jack Estes



Suzanne Hannay



Nina Hofkosh-Hulbert

The *Heath Herald*: local in scope, global in reach. At left, Kristen Thane Clark takes a few moments at the Great Wall of China to catch up on news from Heath.

We invite you to share your *Heath Herald* adventure photos with us at *theheathherald@gmail.com*.

Selectboard Report—11/5/17

Winter Meeting Schedule

The Board will meet every other Tuesday evening at 7 p.m. in the Sawyer Hall unless posted otherwise.

Elementary School Update

Heath Elementary students attending Hawlemont Regional School are off to a great start! A lot of positive feedback has been received from families and children about how welcoming the Hawlemont community has been.

The Heath School Building Transition Team (SBTT) is holding regular meetings to explore options for use of the school building.

Town of Heath plans to submit an efficiency and regionalization grant request to the state, seeking assistance in steps toward amending the Hawlemont Regional School agreement to include Heath as a member town. Heath has requested letters of support from Charlemont and Hawley Selectboards to accompany the grant application. It is our hope that the grant will be able to assist not only in development of action steps and in building consensus among our communities for this project, but that it will cover legal fees and will result in deliverables such as draft amendments to the regional agreement, and draft warrant article language that all three towns can use.

Broadband Update

Heath has received \$820,000 in a grant from the Massachusetts Executive Office of Housing and Economic Development (EOHED), acting as agent of the Massachusetts Broadband Institute for the state's share of the "Last Mile Municipally-owned broadband network." The grant amount is to be used for professional services (\$380,000) and construction (\$440,000).

Heath has contracted with Westfield Gas & Electric (WG&E) to function as project manager and oversee the design and engineering, make-ready, and construction phases of the broadband buildout in Heath.

In October 2017, Whip City Fiber (WG&E's fiber division) technicians began field work and route mapping. You may see crews out on the Heath roads doing this work.

We will learn how accurate the cost estimate for the build is once the design and engineering work is complete. Heath voters approved \$1.45 million as the Town's share for the project. The estimated target date for completion and "go live" is fall of 2018.

Shared Services

Heath Selectboard and Heath Police Department are in conversation with the Town of Charlemont about sharing police services. Our interests are in seeking efficiencies in officer training, equipment purchases, and utilization of personnel to increase police visibility. While the conversation continues, we recognize that Heath officers already provide similar services in Charlemont and that an ever-increasing demand on officer time in training and requalification puts a strain on department resources.

Another shared-services area currently under discussion with Charlemont is the Animal Control Officer (dog officer). This function is temporarily being filled by Heath Officer-in-Charge, Melinda Herzig.

Fire Services is another area where we hope shared services with neighboring towns will provide some relief from the challenges facing small town fire departments. We hope to begin a conversation about shared fire services in the near future.

Community Choice Power Supply Program

A presentation by Colonial Power Group on October 26 helped residents learn about the cost-saving options available in municipal aggregation for purchasing residential electric supply services. Municipal aggregation enables a town to combine the purchasing power of its residents and businesses to obtain an alternative to the cost of supply services through National Grid. Participation does not affect the delivery of service, which will continue through National Grid.

Following the presentation a show of hands among the Heath residents present demonstrated near unanimous consent for Heath to participate in the program. The Selectboard signed an agreement to accept and lock in rates for a one-year bid for service by Verde Energy USA. Heath residents have since received a direct mailing explaining the program and providing "opt-out" instructions for those not wishing to participate. Homes that previously switched to a competitive supplier did not receive a mailing, but may "opt-in" to the Heath's consumer choice program by calling your supplier, by calling Colonial Power Group at 508-485-5858, or by going to the community page, at www.colonialpowergroup.com.

Dog Bylaw Reminder

The Selectboard wishes to remind residents that the Heath Dog Bylaws require dogs to be under the control of owners at all times. In accordance with town bylaw Section 9, dogs are NOT permitted to run at large, or to wander unrestrained on public or private property other than the premises of the owner, or keeper of the premises of an individual with knowledge and permission of such person.

A dog is under restraint within the meaning of the bylaw if the animal is controlled by a leash or at heel beside a competent person and is obedient to the commands of that person. Further, in the area of town zone as Heath Center, dogs must be tied or on a leash.

Town Hall Updates

A project to ensure security backup to all town office computers is underway and should be completed very shortly. This will ensure all town data is safely backed up and secure to avoid loss of vital information.

The new Pay-as-You-Throw transfer station process is working smoothly and has resulted in sales of more transfer station permits compared to previous years. Trash sticker sales are steady and according to Franklin County Solid Waste Management District, recycling has increased! Permits and stickers may be purchased at the post office during regular hours. Remember, we are now on winter schedule for transfer station—closed Mondays, open Wednesdays noon to 4 p.m., and Saturdays 8 a.m. to 4 p.m.

Heath Online

Take some time to visit the Town's NEW website at www.townofheath.org. You'll find Selectboard meeting minutes, committee information, school information, and important announcements. Thank you for the diligence and creativity of Eric Holan and Kara Leistyna in getting the website transitioned and up and running. Please have a look and let us know what you think. You may contact the Board at BOS@townofheath.org.

—Heath Selectboard



Pay-as-You-Throw has never looked so good. Finishing touches are being made on improvements to Heath's Transfer Station. A new trash compactor, a re-paved and painted driveway, and new attendant's quarters are just some of the upgrades. Above: Ken Erho, Attendant, in the doorway of his new "digs."

Reduce trash by composting: "Earth Machine" compost bins (\$45) and "Sure-Close" compost pails (\$5) are available at the Solid Waste District office in Greenfield. Call for hours. Cash or checks only.

School Building Transition Team

The School Building Transition Team was formed with members appointed by the Selectboard during the summer. Current members of the team are: Hilma Sumner, chair; Larry Sampson, secretary; Brian DeVriese; Steve Thane; Alice Wozniak; Bill Lattrell; and Jonathan Diamond. The goal established by the Selectboard was for the team to research possible future usage for the elementary school property in ways that would make the site self-supporting. Although it is not known what amount the town will spend on the building when it is not functioning as a school, there will be ongoing expenses such as utilities and maintenance of the building and grounds. Internet service has also been continued and is used whenever the building is occupied.

Approximately once a month, the team holds Wednesday evening meetings at the school. The first meeting comprised a brain-storming session with members listing a wide variety of possible uses for the building and grounds. The list of suggestions include a theatre and arts facility, a health center, municipal offices, business space, a solar farm, an agricultural and environmental educational center, and housing. Multiple uses are possible. Also to be researched will be the sale of the property. The team met with one area realtor in October to glean information regarding occupancy possibilities. Between meetings, each member of the team is researching information and details regarding what might be necessary to make each of the various options a more real and definite possibility.

Notices of meetings are posted at the Town Hall. Any member of the public who would like to come to a meeting is welcome. Also, anyone with questions or ideas may either speak to a member of the team or email Hilma at townclerk@townofheath.org.

42nd Hobby Horse Bazaar



Saturday, December 2, 2017 9 a.m. to 3 p.m. Hawlemont Elementary School Charlemont, MA

Holiday shopping from local artisan crafters, raffles, food, music, kids' activities and much more!

ACCEPTING NEW VENDORS

For information, email: *mag2016@hughes.net* or call 413-339-8316.

Obituaries



Raymond D. Hanson

Raymond D. Hanson, beloved father, devoted husband, concert pianist and teacher, died peacefully of natural causes in his home in Heath, on Thursday, October 26, 2017, at the age of 98. Born October 5, 1919, to David and Martha Hanson of Evanston, Illinois, Raymond began studying piano at the age of 12.

By the age of 15 he had appeared as a featured soloist with the Chicago Symphony Orchestra. Raymond attended Northwestern University until the beginning of WWII, when his commitment to non-violence and peaceful protest led him to become a Conscientious Objector. After the War, Raymond met Moshe Paranov and was offered a teaching job at Hartt College of Music. While at Hartt, Raymond worked with and was mentored by the renowned pianist and pedagogue, Harold Bauer. Raymond became Full Professor of Piano and eventually served as Head of the Piano Department, where he remained for over 40 years. Throughout this time he performed as a soloist with Hartford Symphony, Boston Symphony, and Boston Pops; performed concerts and world tours with noted artists such as Roman Totenberg, Pinchas Zukerman, and Elisabeth Schwarzkopf; and appeared on his own weekly television program, Piano Pops, with Leonard Seeber. In addition, he created the piano series En Blanc et Noir, which featured young and upcoming pianists.

In 1973, Raymond married pianist Anne Koscielny. For generations thereafter, their home was a center of laughter and inspiration for family, friends and students. Raymond is survived by his children, Krystyn Kelley and spouse, Dana Hanson, Cecile Audette and spouse, James Hanson, and several grandchildren and greatgrandchildren. He is pre-deceased by his wife, Anne Koscielny, and his daughters, Karen Hanson and Lisa Picard. The Hanson family would like to express their gratitude for the Loving Care Team, the members of the Emergency Firefighter Association, and Compassus Hospice Care. In lieu of flowers, donations may be sent to the Heath Firefighter Association, 1 East Main Street, P.O. Box 45, Heath, MA 01346.



Thomas D. Jenkins

Thomas D. Jenkins, passed away peacefully at home on September 10, surrounded by family members and close friends.

Tom was born in Barnstable, MA on July 13, 1948, to Mary

M. Derwin and Fred S. Jenkins. Tom remained in Barnstable and raised three children while working for Asplundh Tree Company.

Tom and Robin married in 1995, and the following year they were blessed with the birth of their son, Tucker. In 2001 they moved to and built their home in Heath. Tom enjoyed landscaping and worked meticulously around the yard. He continued his passion for tree work and loved splitting wood. Tom was a self-taught woodworker.

Tom was a proud and dedicated father who loved watching Tucker play baseball, Little League through high school. Afterward they would always talk about the game, with Tom quietly adding advice to pull the best out of Tucker. Tom was Tucker's number one fan. He was a diehard New York Yankees fan, a love he and Tucker shared.

Tom and Robin were best friends, constantly working together on projects around their home. Tom had a quiet manner, but a deep commitment to those closest to him, always putting them before himself. Tom's sense of humor was ever present, leaving us with many fond memories.

At the Celebration of Life, Tucker shared a quote by Abraham Lincoln: "In the end, it's not the years in your life that count. It's the life in your years." Tucker went on to say, "I'm always going to wish for one more day with my father, but that's selfish. My dad spent a large part of his life dealing with physical pain. And through all that pain he was able to give me the best 21 years of my life. He was able to shape me to the man I am today."

Thomas leaves behind his wife Robin of 22 years and son Tucker of Heath. Also his three children, Thomas Jr., Katie, and Jill, brothers Jim, Billy, and John, and sister, Ellie. In addition, his mother-in-law, Ruth Johnson, brothers-in-law Andy (Trish) Law, Fred Law, and Peter (Gretchen) Law, as well as many close nephews and nieces. He was pre-deceased by his parents; step-father, Malcom; father-in-law, Bob; and his beloved German Shepherd, Torre.



Francis A. Rice

Francis A. Rice, 97, passed away on September 12, 2017. Fran was born on July 28, 1920, son of Alfred and Lois Rice Davenport. He grew up in Rowe, MA. and attended Arms Academy, graduating in 1938. Fran served six years in the military as a Navy aviation ordnance man, stationed in the Pacific theater during World War II.

In 1947, Fran married Evelyn

Cobb. They moved to Heath in 1953, where they raised four children while Fran tended the family farm and worked in auto body repair for 40 years, at Shelburne Falls Blassbergs Garage and later at E.J. Roberts in Vermont. He was remarried in 1976 to Odette Canalis, and retired in 1982.

Fran enjoyed being outdoors, and spent his free time working in the potato or hay fields, gardening, and cutting firewood. He enjoyed snowmobiling, hunting, fishing, going out dancing, and having fun playing cards or horseshoes. He loved cookouts and going out to eat, and attending the Heath Fair chicken BBQ's year after year. He had a special liking for apple pie and cream puffs.

Fran was predeceased by his first wife, Evelyn, his second wife, Odette, and his three siblings, James, Kenneth, and Agnes. Fran leaves his four children, Raymond (Sharon) Rice of Buckland, Pamela (Joseph) Gilbert of Charlemont, Sandra (Kenneth) Gilbert of Heath, and Michele (Darryl) Cutter of Heath, and a step-son Craig (Terry) Canalis and his family in North Dakota. He also leaves nine grandchildren, as well as fourteen greatgrandchildren.

Fran's family would like to thank Dr. Richard Warner for the care and compassion he provided and continuing to extend Fran's "warranty" over the years. Fran was also blessed to have many wonderful caregivers, both at home and in the nursing facilities. In particular, the family would like to express sincere gratitude and appreciation to his friend and PCA Tara for her loving care and affection throughout his last years at home.

Thank you to all who attended Fran's Celebration of Life, and thank you from the Heath Fire Department for your donations in memory of Francis Rice. Further donations in Fran's name can be made to the Heath Fire Department, 123 Branch Hill Rd., Heath, MA 01339.



Heath Union Evangelical Church

The Rev. James Koyama, Minister Dennis Ainsworth, Organist Sunday morning worship 10 a.m.

All are welcome!

Please join us for Bible Study every Thursday at 6 p.m., held at the home of Dennis Ainsworth, 215 Ed Clark Road, Colrain. Anyone interested in carpooling should meet at the church at 5:30 p.m.

Rev. Koyama is in town on Thursdays, with office hours at the church in the afternoon. You can also contact him on his cell phone anytime: 808-282-6711.

For information call Rev. Koyama or a member of the Board of Deacons:

Hilma Sumner, Chair ...337-4845 Ruth Johnson337-4367 Walter Gleason337-4479

Church phone: 337-4019 to leave a message. Find us on Facebook: Heath Union Evangelical Church Church building facilities are available for private events. Call Victoria Burrington for details: 337-4425.

Church News

All those present enjoyed our special Thanksgiving Eve service on November 22. Christmas Eve we plan to have a full worship service including candlelight at 5 p.m. with extra music to celebrate the season. We will not have a regular 10 a.m. service that day.

Rev. Koyama will be away during January, so services will be led by Hilma Sumner.

On Saturday, December 2, from 5 to 7 p.m., we plan a simple soup and bread supper gathering for all of the Heath community. There will be no charge, but any and all donations will be sent to an established agency for aid to the people of Puerto Rico, who are in desperate need of help to rebuild after the hurricanes late this past summer.

If you enjoy singing, come join our wonderful choir. Practice is at 9 a.m. each Sunday.

Keep an eye out for a date early in December for our caroling and cookies party to be held at the church. This event will take place from 7 to 8:30 p.m.

Not only do we have wonderful music with Dennis Ainsworth on organ and keyboard, and our choir, but Rev. Koyama delivers a thought-provoking message each Sunday. So come join us!

COMMUNITY CALENDAR

Dec PRESCHOOL STORY HOUR

1 10:30 to 11:30 a.m. at the Heath Library

Dec HOBBY HORSE BAZAAR

2 9 a.m. to 3 p.m. at the Hawlemont Elementary School, Charlemont

Dec COMMUNITY SUPPER

5 to 7 p.m. at the Heath Union Church.
Donations to aid the residents of Puerto Rico

Dec PRESCHOOL STORY HOUR

15 10:30 to 11:30 a.m. at the Heath Library

Dec CHRISTMAS EVE SERVICE

5 p.m. at the Heath Union Church

Calendar Items

If you would like an item listed, please drop a note in the black box in the town hall vestibule or send an email to *TheHeathHerald@gmail.com*. Include the event name, date and time, and location.



Heath Online

Take some time to visit the town's website at www.townofheath.org

for meeting minutes, school information, and more. You may contact the Selectboard as a whole or an individual via this email address:

BOS@townofheath.org

PAY PER THROW

All residents need a transfer station permit (cost \$15) for use of the transfer station, and trash bag stickers (\$1.50 each) for discarding trash. Please recycle what you can. Purchase trash stickers and permits at the Heath Post Office during normal business hours.



ONGOING

CRAFTY LADIES

First and third Thursdays from 3 to 5 p.m.in the Senior Center, downstairs in the Community Hall. Come join fellow sewers, knitters, and crafters and work on your own projects while enjoying each other's company. A \$1.00 donation is encouraged to defray the cost of using the building. Contact Susan Gruen at 337-4235 for more information.

FOOT CLINIC FOR SENIORS

Third Tuesday of each month in the Senior Center, downstairs in the Community Hall. Contact Eileen McVay-Lively at 337-4742 to set up an appointment and/or arrange transportation.

HEALTHY BONES AND BALANCE

Tuesday, 11 a.m. to noon, and Thursday, 10 to 11 a.m. in the Senior Center, downstairs in the Community Hall. Helps prevent falls and osteoporosis, for ages 55 and over.

SENIOR BROWN BAG LUNCH

First Thursday of each month, dessert & games. 11:45 a.m. in the Senior Center, downstairs in the Community Hall.

SENIOR LUNCHEON

Third Thursday of each month, 11:45 a.m. in the Senior Center, downstairs in the Community Hall.

A count is required by the Monday before the scheduled meal. Please sign up at the Senior Center, downstairs in the Community Hall or call Margo Newton at 337-8580.

SENIOR OPEN ART

Monday, 1 to 4 p.m. in the Senior Center, downstairs in the Community Hall. Open to all. Contact Eileen McVay-Lively at 337-4742 with questions.

Note: Open Art will be suspended for the months of December, January, and February.

TAI CHI

Monday, 10 to 11 a.m. upstairs in the Community Hall.

YOGA

Monday, 6 to 7 p.m. upstairs in the Community Hall, led by Kate Peppard.

Scheduled activities will not take place on holidays or days with school weather closures/delays.

HEATH TOWN OFFICES

1 East Main St, Heath MA 01346 Phone: 413-337-4934 Fax: 413-337-8542 www.townofheath.org

Town Coordinator, Kara Leistyna

bos@townofheath.org

Monday-Friday 9:30 a.m. to 3:30 p.m. with exceptions posted in Sawyer Hall

Selectboard, bos@townofheath.org

Tuesday 7 p.m., Sawyer Hall

Sheila Litchfield, Chair, 413-337-4957

Brian DeVriese, 413-337-5525

Robyn Provost-Carlson, 413-337-5316

Town Člerk, Hilma Sumner

townclerk@townofheath.org

Tuesday and Thursday 8:30 to 11 a.m.

Monday 3:30 to 5 p.m. or call for appointment, 413-337-4845

Accountant, Tracey Baronas

accountant@townofheath.org

Monday 9 a.m. to 2:30 p.m. (varies) 413-337-4934, ext. 5

Tax Collector, Elizabeth Nichols

taxcollector@townofheath.org

Monday 4 to 6 p.m.

or call for appointment 413-337-6665

413-337-4934, ext. 2 / Fax: 413-337-8542

Treasurer, Kristi Nartowicz

Monday 3:30 p.m. (varies) or

email to knartowicz@gmail.com

BOARDS AND COMMITTEES

Board of Assessors

Wednesday 9 a.m. to 3 p.m.

Alice Wozniak, Assistant Assessor, 413-337-4949

Robyn Provost-Carlson, 413-337-5316

Heather Hathwell, 413-339-4359

Heidi Griswold, 413-337-4079

Board of Health, 413-337-4934

Betsy Kovacs, Chair, 413-337-5346

Margo Newton, Clerk

Susan Gruen

Tucker Jenkins

Armand Clavette, 413-337-4065

Finance Committee

Ned Wolf, Secretary, 413-337-4476

Jeff Simmons, 413-337-4994

Gloria Fisher, 413-337-6626

Jan Carr, 413-337-5747

Kathy Inman

Library Board of Trustees

Deborah Porter, Chair, 413-337-4715

Emily Cross, 413-337-4816

Jan Čarr, 413-337-5747

Planning Board

Calvin Carr, Chair, calvinccarr@verizon.net Douglas Mason, Sec, dougmason@hughes.net Robert Viarengo, viarengo932@crocker.com Jo Travis, jtravis156@verizon.net

Bill Gran, whgran@gmail.com

Agricultural Commission

Jessica Van Steensburg, 413-339-4904

Doug Mason, 413-339-4756

Nina Marshall, 413-339-4756

Sean Neill, 413-339-4820

Haynes Turkle

Cemetery Commission

Jerry Gilbert, Central Cemetery, 413-337-4355

Claire Rabbitt, North Cemetery, 413-337-8309

Eric Sumner, South Cemetery, 413-337-5330

Matthew Lively, Sexton, 413-337-4331

Hilma Sumner, Burial Agent, 413-337-4845

Conservation Commission

Brian DeVriese, Chair, 413-337-5525

Dennis Peters, 413-337-4014

Ellen Jenkins, 413-337-5353

Bernard "Buck" den Ouden, 413-337-4002

Jessica Van Steensburg, 413-339-4904

Historical Commission

Margaret Freeman, Chair, 413-337-4854

COMMUNITY

Public Library, Don Purington, Director

Lyra Johnson-Fuller, Library Assistant www.heathlibrary.org, heath.library@gmail.com Monday 3 to 7 p.m., Wednesday noon to 7 p.m.,

Saturday 9:30 a.m. to 1:30 p.m.

413-337-4934, ext. 7

Post Office Manager, Charlene Reynolds

Monday to Saturday, 9:30 a.m. to 1:30 p.m.

413-337-4934, ext. 4

School

MTRSD School Committee Representatives

Budge Litchfield, 413-337-4957

Bob Gruen

Franklin County Technical School Representative

Art Schwenger, 413-625-2526

Hawlemont Elementary School

Samantha Rutz, Principal, 413-339-8316

Town Nurse, Claire Rabbitt, RN

Office hours, Senior Center, 413-337-4847

Tuesday 12:15 to 1:15 p.m.

Thursday 11 a.m. to 1 p.m.

Voicemail: 413-337-4934, ext. 109

Home phone: 413-337-8309

Senior Center/Community Hall, 413-337-4847

Eileen Lively, Senior Coordinator, 413-337-4742

PUBLIC WORKS AND SAFETY

Animal Control Officer: Melinda Herzig

413-337-4934, x 108, or 911 for an emergency

Highway Department, Mike Shattuck,

Highway Superintendent, 413-337-4462

Police Department, Melinda Herzig, Chief

Office hours: Tuesday 6 to 8 p.m.

413-337-4934, ext. 108

Transfer Station, Ken Erho, Attendant

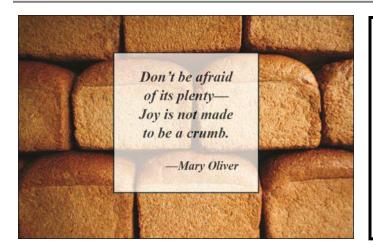
Wednesday, noon to 4 p.m. all year

Saturday, 8 a.m. to 4 p.m. all year

Monday, 9 a.m. to 1 p.m. Memorial Day through October 31

Volunteer Fire Department

Ken Gilbert, Chief, 413-337-4461



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