

The Blandford Bugle

DEVOTED TO THE INTERESTS OF ALL THINGS GOOD IN
BLANDFORD: GOOD HOMES, GOOD NEIGHBORS, GOOD FUN.

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"Nothing is impossible, the word itself says, 'I'm possible!' " - Audrey Hepburn

Welcome Committee



The Welcome to Blandford Committee is making progress in organizing a collection of materials to acquaint our new neighbors with the area and to welcome them to our town. As we hear back from business owners and service people we will begin the real work of the committee-- the personal visit with a full basket of welcome for each family.

If you are a business owner or tradesman, operate a farm stand or kennel and would like to partner with us, please get in touch soon.

If you are a new resident and are feeling a little neglected, don't worry! We hope to meet you before the snow melts. Finding ways to get the names and addresses of folks new to town is not always easy, so feel free to contact us after you move in.

Cindy Montanaro and Lori Bocon
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St. Patrick's Day is an enchanted time -- a day to begin transforming winter's dreams into summer's magic.

Cabin Fever is alive and well in the NorthEast. One way to battle it, is to embrace it, by getting out in the fresh air and sunshine.

Here is a fun activity for the whole town to enjoy. Did you ever see the painted shamrocks on people's driveways in Westfield and Holyoke?



Use green food coloring in a spray bottle and "paint" a Shamrock in the snow on your lawn. If not a Shamrock, perhaps a colorful array of flowers or a rainbow, anything goes that's colorful and happy. It will surely give people a reason to smile as they pass by. Get some friends together and build a St. Patty's day snow sculpture or host a "painting" party in the yard. Pristine snow is great for the Christmas cards but enough is enough. Let's help mother nature (and our mental health) by putting some happy colors back in the landscape. Take pictures and we'll find a place to display/ share them.



Porter Memorial Library

Game Day at the Library

Spring vacation will be here before you know it. Porter Memorial Library will again be hosting "Game Day at the Library" on Thursday, April 23 from 2 to 7 P.M. Stop in to play a game, find a good book and chat with a friendly librarian. You might even find a plate of cookies on the desk!



Some Important Dates...

April 27 - Mini Town meeting. Learn about warrant articles and budget

May 4 - Annual Town Meeting

May 9 - Town Election

May 25 - Memorial Day Parade and Picnic held at Veterans Memorial Park and Picnic at Watson Park

All meetings and elections are held at the Town Hall, 1 Russell Stage Road unless otherwise noted.



Hats off!

- To the Blandford Highway Department for getting us through the winter daze.
- To the Blandford Highway Department for helping residents by clearing the way for delivery of home heating fuel.
- Tony van Werkhoven for pulling Andy Montanaro's truck out of the snow!
- The Water Department for rescuing everyone after the North Street/Chester Road water break.

A Healthy Thing to do.....



Get up out of bed with a good attitude for the day! Be positive and be good to your family and friends. Make a plan to do

something in the future that gives you pleasure to think about and look forward to. You are alive and you have something to offer.

Fire Department News

Volunteers needed if interested meet on Wednesday's at 7 P.M. at the Main building



Memorial Day Picnic



The Annual Blandford Memorial Day Picnic will be held on Monday, May 25, at the Town Hall. The picnic will begin directly following the parade. It will be held rain or shine. The Recreation Committee will provide hotdogs, hamburgers and refreshments. We ask that everyone please bring a salad or dessert to share. If you would like to drop off your dish before going to the parade volunteers will be there to help. We would love to have a good old fashioned game of softball! So please bring a glove if you have one and would like to play. We hope to see you there! For information contact Cara Letendre at recreation@townofblandford.com (413) 552-9600.

Contemplations.....

Easter and Spring

Pastor Rick Roache

Outside my window as I write this there is several feet of snow piled high in my front yard. The temperature is well below freezing and the oil tank needs filling again. It's been a long cold winter. But we can take warm comfort in the fact that Spring is coming. With the Spring comes hope; the promise of new life and resurrection. With the Spring comes Easter. The Lord is risen! He is risen indeed!

I love the gospel stories about that first Easter. Matthew, Mark, Luke and John all agree that when Mary Magdalene, Mary the mother of James and Salome went to the tomb to finish the process of anointing the body of Jesus with spices, they found that the large stone that sealed His tomb had been rolled away. It wasn't rolled away



to let Jesus out. It was rolled away to let us in. It was rolled away so that everyone could see that Jesus had indeed been resurrected; He was alive again just as He promised He would be. By His death on the cross of Calvary the Friday before Jesus had been punished for the sin of the whole world. By His death, He made atonement for the failing and the fallenness of man. Then...Sunday morning He proved it for all to see! By rising again; Jesus conquered death and the grave! By His resurrection He proved all of His claims of being One with the Father, the unique Son of God, and equal to God. He was right and all the religious leaders of His day were wrong, because though He was dead - yet He lives. That's why we follow Him - He's Alive.

April 5 is Easter Sunday; as we have done for many decades - the Congregation will meet early in the morning on the steps of the White Church (weather permitting). We will sing praises to the Name of our Savior as the sun comes up and we will celebrate the Son Rise. You are invited to join with us and worship. We pray you will. Regular services are Sunday's at 10 with a fellowship coffee and homemade pastries at 9:15. You are invited to come and hear God's truth and experience His Love.

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The Hairbrush

Janet Lombardo

Something as simple as a hairbrush has become a symbol of great change for an entire generation.

Baby boomers are a large percent of the population in Blandford. Many Boomers wore flowers in their hair, tie dyed shirts and didn't inhale alas President Clinton. Boomers' offspring refuse to recognize their Hippie parents as the same people who reared them. One motto on bumper stickers and t-shirts read - "Die Old Hippies, Die". Yes, Babyboomer kids truly were in denial. How can you rebel against a parent who was part of the era of Peace and Love and went to Woodstock?

As Boomers tried to fit into a changing world, whether they grew up to be parents or professionals, they threw off the extremes of their generation, traded communal life for capitalism; dads and moms cut their flowing locks for credibility at PTA meetings. Guilty of turning away from their wide eyed idealism seemed sensible, but children grow up and leave the nest. This generation facing their 60s and 70s, ease into working retirement and for some, 'getting back to the garden.' (Crosby, Stills and Nash)

Gardening in Blandford is a challenge that town-folk take on year after year. Long, snowy winters do come to an end, the snow melts temperatures warm. Spring clean-up bring inspiration, hope and promise. The large portion of library patrons are Baby boomers who enthusiastically plan their gardens with library gardening books, save seeds for exchanges, share their flowers, veggies and stories of hope.

How does the Baby boom generation and gardening connect with my hairbrush?

I look at my own hairbrush and wonder about all the grey hairs entwined in the bristles. Cleaning the brush, I look at the clump of grey hair in my hand. It will be replaced and cleaned from the brush again and again - a constant reminder of the great gifts that I have learned from every senior who visits Porter Memorial Library. They accept themselves as aging adults who have so much to learn and share. They embrace their experience, share their history, and face their senior years with hope, enthusiasm and excitement. Their bravery, and dreams for their future is the garden these senior patrons create with every library visit. Look at your brush and be truthful about the wisps of grey hair. Do you embrace it? If not, come to the library and learn from the Senior Garden of Experience.

You will be proud that you did!



PORTER MEMORIAL LIVE EVENTS

The Flood of '55 – was a big hit with a great attendance for Ron Champagne's presentation about his flood experiences, a short DVD about the this flood and stories shared by audience and presenters.

Words Out Loud! - In the greatest spaces in Blandford, the Porter Memorial Library, a very special event took place. Written words were released from the pages they were printed on. Readers gave the letters, phrases, and sentences permission to move freely about the room. Formations of the alphabet visited and tickled the ears of the listeners and as words usually do caused emotions to surface. No one cried but participants did chuckle, respond, sigh, and agree to have this type of event again.

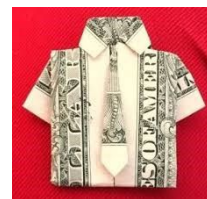
Janet Lombardo, library director, read a poem about naming a cat. Isabelle Grady, library patron, read a poem about bullying and its lifelong effects. Isabelle also received a folded book art sculpture donated by the raffle winner, in honor of her love letter reading. Cindy Montanaro, library staff, read four poems about hay fever. Each poem described what most of us will experience when our winter finally gives up the fight. She also read a poem that defined humility. Lori Bocon, library staff, read poems by Billy Collins and Jack Prelutsky

The evening ended with a palindrome poem brilliantly displayed on the library ceiling! UNIQUE!!

Words Out Loud! Was a wonderful expression of beautiful, artful, emotion, and will be a regular feature at the library!

COMING ATTRACTIONS

Origami Workshop – learn, listen or just be amazed by the beauty of this craft. Free patterns and video and the usual treats. Date and time to follow.



The Book as Art Featuring Book Folding – there are dozens of books at Porter Memorial Library about Book Art and Artists. They are fascinating! And fun. This event will focus on book folding with more examples of the many other types of book sculpture on display, and discussed for future workshops.



Tongue in cheek cooking...

Let's fondue

Tricia Racine

Every few weeks my friends have a girl's night; sometimes out but lately we have been cooking together. One of my favorite evenings was fondue night. As we sat around a pot of cheese we talked about everything; work, houses, being single,

insane co-workers and roommates, fashion and of course men. Before we knew it we had consumed half a loaf of bread, a garden full of vegetables and more cheese than I care to admit. But in the process we laughed about all the wacky things that had happened to each of us since we had last been together. The beautiful thing about fondue is that everything is bite-

The main course is a hot oil fondue (Bourguignonne) that you dip meat, potato and stuffed pasta in. All you have to do is heat up peanut oil to 325 to 350 degrees; once it's hot just submerge small marinated or seasoned meat in it until cooked to your liking. I know that this sounds kind of bland so to turn up the volume you need to put sauces on the meats. For beef mix three-fourths cup of sour cream with one tablespoon each of minced onion and horseradish. For chicken try mixing half a cup each of mayonnaise and Dijon mustard or one and a half cups mayonnaise, one and a half tablespoons lemon juice, one tablespoon minced garlic and half a teaspoon of Tabasco sauce. Finally for chicken, pork or seafood try a spicy oriental sauce made from two tablespoons soy sauce, one and a half tablespoons lemon juice, one chopped green chili, one minced garlic clove, and two teaspoons sesame oil. Any one of these sauces will add a bit of zing to your meat fondue course.

Finally, la piece de resistance: chocolate fondue. Start by simmering two tablespoons of half and half with one tablespoon each of butter and dark rum. Then remove the pot from the heat and whisk in eight ounces of either chopped semisweet or bittersweet chocolate and one more tablespoon of rum. If the mixture is too thick just add a dash or two of half and half to loosen it up. Now you can go crazy with the dippers; try fresh fruit, pound cake, brownies, marshmallows, cheesecake, pretzels and fortune cookies.

One last thing I want to mention is fondue etiquette. Never let your lips or tongue touch the fondue fork and no double dipping. Also if you drop and lose a dipper in the pot you either have to buy a round, if male, or if female you have to kiss the all men at the table. That's why I am so selective about whom I eat fondue with, I have kissed enough frogs already.

Last year I was taken out to a fondue restaurant for my birthday and my best friend's husband was hesitant about the choice; I think that he was afraid there wouldn't be enough food he liked. Was he wrong - by the time we had finished with the meat course no one was sure how we were going to eat any of the dessert fondue. Somehow, we found the space for all that chocolaty goodness. Traditionally



sized making it the perfect conversation food. You think that you are just snacking but before you know it you're stuffed and vowing to hit the gym the next day.

Fondue was developed in Switzerland as a food preservation method. In the dark ages (before refrigerators or the hilltowns this year) food that was made abundantly, i.e. bread and cheese, would quickly get dry and hard and inedible. That was until some enlightened person melted down that cheese with wine and soaked the stale bread in it. Today we dip everything in fondue: meat, pasta, vegetables, fruit and even cheesecake.

Making fondue is not rocket science; but you need the right tools: a fondue pot. This can be as simple as a tea light heated pot or an electric unit with temperature settings. I typically use an electric one because the candle ones don't give off consistent heat. Equally as important are the fondue forks, which should come with your pot. If they are not long enough with heatproof handles you will burn your fingers. If you do not have these you can substitute wooden skewers.

Let's start with the appetizer course, cheese fondue. If you have an electric pot, turn it to its lowest setting or create your mixture over low heat on the stove. First melt two tablespoons of butter and stir in three fourths cup of milk, a dash of garlic salt, a tablespoon flour and dash of Tabasco sauce. When this thickens start melting in about three-and-a-half cups shredded sharp cheddar cheese. Once this is all melted pour in about half a cup of white wine; if your cheese mixture is too thick just add more wine. Make sure to keep the heat at a low setting so as not burn the fondue. All you need now are things to dip such as bread cubes, raw vegetables and tortilla chips.



this is a communal meal, which means it is meant to be shared with family or friends; let me tell you those



Swiss really knew how to bring people together. So the next time you get together with a group of friends put away the box of wine and break out that circa 1976 fondue pot and chat the night

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All Blandford things you need to know

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