

the green sheet

All Things Green in the Eastern Sierra

Saturday, September 24, 2011

FREE

Vol. 4, No. 2



PHOTO: KIRKNER

Once a year, local fourth graders are encouraged to play in the dirt. See story p. 12

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PHOTO: JO BACON



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PHOTO COURTESY BANNER SPRINGS RANCH

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YOU ARE WHAT YOU EAT

So you've got a right to know what's in your food

By Kirkner

These days grocery store shelves are full of labeled foods. Gluten free, low sodium, no high fructose corn syrup, hormone-free ... the list goes on and on. With consumers wanting to know more and more about what they are putting in their mouths, labeling foods that contain genetically modified organisms, or GMOs, seems like a logical request, unless you're the one doing the modifying.

Pamm Larry, the self-described "initial instigator" of the Label GMOs: It's Our Right to Know initiative for the 2012 California ballot, has been traveling around the state bringing awareness to more and more Californians. On Aug. 31, she stopped into Mammoth for about 24 hours and held an Activist Seed Meeting.

"My goal is to get communities to come together to support the initiative," Larry explained to the small group that attended the meeting at Stellar Brew.

Not being a politician, writing an initiative and going through the process of getting it on the ballot has been new to Larry. Luckily for her, since her epiphany back in March telling her that she needed to lead this effort, many people have come

forward with support and knowledge, and the initiative is steadily making its way through the bureaucratic process.

The goal for the Activist Seed Meeting was to get those who were in attendance to think about organizing, locally, to spread the word about the initiative and garner support. In the upcoming months, the GMO Labeling campaign will need help gathering signatures to get the initiative on the ballot.

According to the initiative's website, www.labelgmogs.org, "Getting an initiative on the California ballot is a timed adventure. Once we turn the language of the initiative in, the state has it for anywhere from 40 to 60 days or so. Once we get it back, we have 150 days to gather 504,760 qualifying signatures. All experts tell us that we should count on gathering 750,000 – 800,000 to make sure we have enough that make it. We're organizing our signature gathering campaign now so that when we get the initiative back we are ready to start running."

So, what are GMOs and why should you spend your time gathering signatures

see GMOs page 15

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WHAT'S ON TAP? WINE!

New trend toward kegs yields no green dregs

By Geisel

Walk into your favorite eatery or watering hole, and order a glass of pinot grigio or a shiraz, and someday soon you could be surprised to see a bartender pulling a handle instead of reaching for a bottle. Rub your eyes if you must, but what you'll see is no illusion. Wine is now beginning to flow from keg to glass. Welcome to the new age of wine on tap.

And the keg, it turns out, not only makes for a great drink, it also generates a more carbon neutral footprint than its bottled brethren.

Wine stored in kegs and served through a method similar to a draft-beer line is shaping up to take over as the future of by-the-glass pours. More and more vintners are gravitating to kegs, and more consumers are getting the hang of asking for some of their favorite varietals "on draft" or "on tap."

In Mammoth Lakes, Restaurant Skadi proprietor Ian Algerøen is one of the first in the Eastern Sierra to embrace kegged wine. Algerøen views the trend as perhaps the biggest thing to hit the wine market since, well, the bottle ... or at least the synthetic cork.

The process used is not unlike keg beer, though wine is kegged with nitrogen at low pressure, whereas beer runs at higher pressure due to its carbonation.

Taps and kegs, as they've been proven to do with beer, are designed to protect wine against its greatest enemy: oxygen. Good up to a certain point for bringing poured wine to life, in the long term oxygen also works against the beverage in storage, leading to its eventual demise. Screw tops were an effort to help wine last longer, as were intricate and fairly expensive argon networks. Both were an improvement over the half-empty, recorked bottle, but still rely on the biggest weak link in terms of both freshness and carbon footprint: the bottle. In the end, a lot of wine ends up being thrown away, or served in poor condition, resulting in a lesser experience at a greater price for consumers, and a lot of waste for the restaurant.

And Algerøen also maintains there's simply nothing greener in the by-the-glass market. Using no corks or labels, or bottles for that matter, as Algerøen points out, it's "infinitely recyclable." Kegs are returned to the winery for washing, and then refilled and sent back out to buyers.

Reduce, reuse OR recycle?

Recently, McMinville, Ore.-based Great Oregon Wine Company was the first in the United States to introduce a new alternative to stainless steel kegs:



PHOTO: GEISEL

Wine in a keg reduces your carbon footprint, so drink up!

the fully-recyclable wine keg. "You can call it a one-way keg," said co-owner Linda Lindsay.

The recyclable kegs, from German company Schäfer Container Systems can be tossed out with curbside recycling, and cost less than \$30 apiece. Each keg holds just shy of eight gallons, saving the winery money on wasteful packaging, which can run from \$15 to \$40 per case. One keg holds about three cases or so of wine.

The recyclable kegs are drawing mixed reviews. Other wine kegs are reusable, requiring restaurants to hold onto them, thoroughly clean them and transport them back to the wine source. "If it's not 100 percent clean, the wine can go bad," Lindsay, said.

Ryan Dixon, general manager of Portland-based Irving Street Kitchen, isn't sold on the one-shot versions, saying that while the recyclable keg is an interesting idea, he didn't really see the need for it. "We bought kegs, and we use them over and over again," Dixon said. Irving Street uses kegs identical to those used by beer breweries and Dixon has a deal with a local brewery to steam clean the kegs at \$4 a pop, a cost he deems hardly prohibitive.

The air in there

Another great side effect of using the keg method is the quality of the wine. Even with the best preservation system wine doesn't always stay perfectly fresh. Consumers end up losing the best experience, which is enjoyed just after the bottle is first opened.

One of the keg's biggest advantages is its ability to preserve the wine in an almost unlimited pristine stasis.

"Every glass has minimal exposure to

air ... it's absolutely new and fresh, every time," Algerøen said. "The proof is in the glass," he stated. Keg wine is rated at retaining freshness for at least 60 days, perhaps longer. Good luck getting that kind of longevity out of an opened bottle!

"It's old technology made new again," Algerøen observed, referencing winemaking's use of the keg as a delivery format. Keg wine re-emerged about two years ago, and marks a return to traditions used in Europe and America just after Prohibition in the early 20th century, when wineries often supplied restaurants with wooden casks instead of bottles.

Beer giant Anheuser Busch tried and failed to make keg wine popular again in the '80s, but consumers didn't embrace the idea. Most likely because the wine used at the time was lower end ... think "wine in a box."

"It wasn't good ... just cheap," Algerøen recalled. "Now, we're getting GOOD wine on tap!"

Wine-conomics

Meanwhile, many restaurant and bar managers in the know are understanding the logic of wine on tap, no longer viewing it simply as yet another marketing gimmick or West Coast trend, a la "EST" (life coaching) or Pinkberry (over-priced, over-fluffy yogurt).

Kegs, which don't rely on all that packaging (bottles, labels, corks, crates, foil), are already being shown to save money, for producer and consumer alike. Indeed, keg wine, in addition to its longer shelf life, can easily be cheaper by 20-30 percent or more, according to vino market analysts.

the green
sheet

PUBLISHER
Jack Lunch

EDITOR
Lara Kirkner
760.914.0678
kirkner@thesheetnews.com

CONTRIBUTORS

Jo Bacon
Stacy Corless
Nancy Fiddler
Andy Geisel
Tammy Hooper
Lara Kirkner
Rick Phelps
Brandon Russell
Katie Vane

AD SALES

Pamela Stayden, Ad Director
760.914.3261
pamela@stayden.com

PRODUCTION

Pamela Stayden
Lara Kirkner

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ON THE COVER:

1. FOI EVOLVE Trip
2. Yosemite's Solar Project
3. Banner Springs Ranch

Going greener, however, does require spending some extra green. While the technology is not new or experimental, existing beer lines cannot simply be converted for wine. It's far easier, restaurateurs say, to install wine lines to begin with, preferably during construction. Most businesses are opting to install new wine lines alongside beer taps, and make up the cost in savings from using the kegs.

Algerøen thinks the next issue to be addressed is tap mechanism standardization, lack of which he said is somewhat of nuisance. Nonetheless, he's already expanding his keg wine offerings, adding a pair of white taps to his two reds.

Additional sources: www.SustainableBusinessOregon.com, *New York Times*, www.wineinakeg.com

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SNARL PLUGS INTO PHOTOVOLTAICS

By Kirkner

Energy efficiency is nothing new for the Sierra Nevada Aquatic Research Lab, or SNARL, according to Reserve Director Dan Dawson.

"We've been going after low-hanging fruit since we moved into the building in 1995," Dawson explained. Things like installing CFLs and adding more insulation to save on energy costs have been done over the years, but in 2007 when Dawson commissioned some UC Santa Barbara students to analyze SNARL's energy consumption, the results showed that the compound still had the potential to do more.

"The report showed that we are ideally suited for photovoltaics," Dawson said. "We have existing south-facing roofs, about 320 clear days and we're at 7,000 feet so solar generation is good."

But Dawson didn't sign up for solar until he was sure it was the right way to go for the research station. He looked into other power sources such as wind, which at first looked promising, but after he installed a test tower, didn't quite

work out.

"It seems windy here, but I discovered it would not be cost-effective," Dawson explained. "There is a narrow range of what is effective, and it turns out, it's too windy here." The turbines are unable to use excess wind, and so it is wasted.

"Solar has the least amount of issues," he said.

As a government agency, SNARL is a part of the University of California Natural Reserve System, so the compound won't receive the tax breaks that private entities enjoy when installing solar.

"It would have taken a long time to pay back," Dawson said, which is why he worked diligently to secure grant funding for the project.

In an interesting connection to SNARL's administering campus, UC Santa Barbara, the funding came from a pot of grant money that has been collected through UCSB students taxation of themselves for green projects.

"A few years ago UCSB students began taxing themselves in order to raise money to do green projects," Dawson explained. "All kinds of projects have come from it. I applied to that fund. The school was reluctant at first because SNARL is so far away [from the main campus], but I convinced them that greening UCSB should mean greening all parts of UCSB."

This grant program is funding approximately \$22,000 of the \$74,000 proj-



PHOTO KIRKNER

Local company, Sierra Solar began installing SNARL's panels this past week.

ect. Another \$36,000 is coming from a National Science Foundation grant. The balance is from donors to the Valentine Reserve Fund.

The project is somewhat unique in that it is a grid-tie project rather than an off the grid project. It will use the method of net metering, which means some of the time the meter will be running backward.

"When we are using the grid the meter will be running forward, but when we are generating power the meter will be running backward," Dawson explained. "We pay for the net difference."

A major benefit of this type of program is that SNARL will not have to store large back up batteries in case of system failure or several days without sun.

"The grid-tie is more reliable," Dawson continued. "It eliminates the need for the storage of batteries because essentially you are storing your excess energy

in the grid."

SNARL does have a back up generator to power the entire compound as well. A precaution that is necessary for a reserve that houses many different lab experiments at any given time, which may or may not rely on power.

The annual power demand at SNARL is approximately 55,000 kWh. According to Dawson's calculations, the new solar panels, which are in the process of being installed on four buildings around the compound, will generate about 35,500 kWh per year. Reducing SNARL's energy consumption by more than 60 percent.

"Originally I had planned for this to be a 15-18 kWh project, but because the cost of panels has dropped, I was able to make it a 24 kWh project," Dawson said.

While it's a drop in the bucket in overall UC energy consumption, it's one more feather in the cap its larger, "green" commitment.



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MCCOY CHARGED BY ELECTRIC RHINO

Intrigued by electricity's potential and enthused by backcountry travel on his fleet of Yamaha Rhinos, Dave McCoy, with the help of Chic Gladding from MMSA's maintenance garage and Randy Gillespie of Bishop's Golden State Cycle, has built an electric Utility Terrain Vehicle (UTV).

Highpoint Solar's Scott Smith also added his skills to the project. Scott had never built such a machine before but his understanding of electricity, solar power and off-highway vehicles was the catalyst that brought Dave's vision to fruition.

Today, the electric UTV is making its first test runs around Round Valley's OHV roads and has thus far been an incredible success. The electric motors provide much more torque than the previous gas iterations. The vehicle's silent acceleration enables Dave to more effectively put himself in the right spot for wildlife photography, and the solar panel on the roof augments the battery life after a long day on the trail.

The electric UTV is nearly completed,



PHOTO: BRANDON RUSSELL

Scott Smith (left) and Dave McCoy in the shop.

and there's already talk of making the prototype faster and more efficient, as well as creating other types of electric vehicles.

"This is the most fun I've ever had

making anything," Dave said. "But it's not just about fun. Everyone here has learned so much from this. We've got new ideas every day." -Brandon Russell

YOSEMITE SHINES



PHOTO: AL GOLUB/GOLUB PHOTOGRAPHY

The location of Yosemite's photovoltaic system was chosen carefully for its large amount of sunlight and lack of serious weather.

Yosemite National Park is leading the nation with a new photovoltaic (solar) system recently opened at the El Portal Complex, two miles west of the park entrance at Highway 140. The \$5.8 million project was unveiled on July 27 at a ribbon-cutting ceremony led by Yosemite National Park Superintendent Don Neubacher, and attended by representatives from the offices of Senator Dianne Feinstein (D-CA), Congressman Jeff Denham (R-19), Mariposa County Supervisor Lee Stetson, contractors, and National Park Service staff.

The new solar energy system is the largest of any national park; a 672 kilowatt (KW) system that consists of 2,800 solar panels and produces an estimated 800,000 kilowatt hours (KWh) per year. The electricity generated by the system is anticipated to reduce the amount of electricity Yosemite purchases by almost 12 percent, saving the park about \$50,000 per year, and affording the park a \$700,000 rebate from Pacific Gas & Electric Co. (PG&E) over the next five years.

The money saved by the park will pass into the park's general budget, where it will increase funding for trail and habitat restoration and other park operations.

The site at El Portal was selected

for its photovoltaic potential; the Maintenance and Administrative Complex lies in an open canyon that collects a large amount of direct sunlight. The location was also chosen for the lack of weather impacts; at 2,000 feet of elevation it receives very little snow, so little that, according to Yosemite National Park spokesman Scott Gediman, "you just have to use a broom to get the snow off the solar panels."

The project was approved early last year and funded through the American Recovery and Reinvestment Act. Primary contractor Paragon Industrial Applications (PIA) and main subcontractor SunTrek Solar completed construction in February 2011. The system came online in June 2011, after an inspection and interconnection agreement with PG&E.

The El Portal facility currently includes park offices, a vehicle maintenance facility, the park warehouse, and other park operations. Said Neubacher, "The collaborative effort to design and build this system has come to fruition and we are extremely proud of the results. We are committed to being a leader in renewable energy and this project exemplifies our efforts." -Vane/NPS

FOI TEAMS UP WITH MMST

By Nancy Fiddler

Friends of the Inyo's Summer of Stewardship got a boost when Mammoth Mountain Ski Team members pitched in to work on a Duck Pass trail project. For Friends of the Inyo, it was an opportunity to involve a local youth program in its continuing efforts to preserve our local backcountry through trail maintenance and repair. For the MMST athletes, it was a way to give back to the land where they hike, run, and ski.

The athletes got a great workout and the satisfaction of a job well done, and Friends of the Inyo made headway on the repair of a trampled, eroded section of creekside trail.

A group of Alpine and Nordic skiers, coaches, parents, and FOI staff gathered at the trailhead for a speed hike to the work site. Mammoth Lakes Pack Outfit supported the effort by transporting tools and lunch. After a quick trip to Duck Pass, the group spent some time shoveling a lingering patch of snow that was hindering the passage of the pack trains. Removing the snow would enable stock to stay on the trail and limit the formation of impromptu trails by hikers and stock on the switchbacks.

The big project of the day took

place at the outlet of Barney Lake. The Duck Pass trail is a popular backcountry access and the combination of a big winter and subsequent heavy usage has caused some significant trail damage, especially in the fragile meadows. With rock bars, shovels, bags, and tarps, the skiers lifted, carried, pried, and hauled rocks and other materials to the damaged trail. Large rocks were fitted into place as steps and inserted to check the flow of water, while plenty of rock fill completed the effort to stop the erosion.

Fueled by a great lunch provided by FOI, the group worked into the afternoon, when even this group of young and very fit athletes finally ran out of energy. It was a good day of work and everyone left with a sense of pride in what was accomplished. With just a few finishing touches, this section of trail should withstand the toll of snow, water, stock, and hikers for some decades to come.

Thanks to Friends of the Inyo for the opportunity for MMST athletes to be a part of the Summer of Stewardship, the Mammoth Lakes Pack Outfit, and finally to the participating skiers, coaches, and parents.

SOS CONTINUES INTO THE FALL



PHOTO: MLTPA

On Sept. 11, nearly 40 volunteers braved threatening gray skies to pick up trash and do trail maintenance at Convict Lake, one of the busiest recreation areas on the Inyo National Forest. From age 8 months to 80-plus, the participants removed over 400 lbs. of rubbish and improved 3 miles of trail on what had been billed as the final "trail day" in MLTPA and Friends of the Inyo's Summer of Stewardship (SOS). However, as they enjoyed lunch provided by Convict Lake Resort, MLTPA President John Wentworth announced that two more events had been added to the schedule, pushing SOS into the fall.

Through a winning combination of community involvement, business support, grant funding and local nonprofits, well over 200 volunteers made this season the biggest success yet — and there's more to come!

For details on upcoming events, visit mltpa.org and friendsoftheinyo.org. -Corless

WORLD TRADE CENTER WAS THE FIRST COMMERCIAL OFFICE BUILDING IN ...



CHANGE OFFERS OPPORTUNITY

HSEF lookin' for fresh blood

By Rick Phelps

“The time has come,” the Walrus said, “to talk of many things: Of shoes — and ships — and sealing-wax — of cabbages — and kings ...”

-The Walrus and the Carpenter, Lewis Carroll, 1871

... and the High Sierra Energy Foundation Board of Directors.

The High Sierra Energy Foundation started operations in 2005 with the mission “to develop and showcase energy efficiency and renewable resources in Mammoth Lakes and the Eastern Sierra.” It’s been a productive six years and the Foundation has helped save millions of kilowatt-hours, published energy efficiency and renewables booklets, conducted several educational classes, man-

aged the ongoing LivingWise® program for sixth grade earth science students, helped a local developer to incorporate geothermal space heating into his planned project, and connected homeowners with solar and geothermal heat pump contractors. Like any organization we have had our ups and downs, and challenges with funding and project specific activities, but we have had a board that continuously supported our progress.

Unfortunately, the board resigned in July after appointing me to the board, and left the future of the Foundation in the hands of a yet-to-be-identified new board. As with any big change there has been a lot of speculation as to the cause, but former board member Charlie Eddy summed it up best in an email to the media: “Almost the entire board has been in place for 6 years, following two years serving as the core of the Town’s Renewable Energy Task Force. We reached a consensus that after 8 years it’s a good time for fresh faces and ideas on the board. Several other members and I had stated a year ago that we would be leaving the board this year. Each of us has expressed a willingness to continue to assist and support HSEF.”

After reflection, I realized that this change is really an opportunity to re-shape and re-energize the Foundation. We were fortunate in recruiting three well-known individuals from Mammoth Lakes to serve

on an interim advisory board tasked with forming a new HSEF board by the end of the year. Retired Mono County Superior Court Judge Ed Forstenzer, Mammoth Hospital CEO Gary Boyd, and Mammoth Mountain’s Jack Copeland will be working with me to identify candidates and help with the process.

As we begin to think about new board members, I recall a conversation I had in my down-south years with the then-president of Caltech — The California Institute of Tech-



HSEF Executive Director Rick Phelps

and it’s helping our advisory group and me as we put the new board together.

After just a brief pause, he said, and this is an exact quote: “We get people on our committees or boards for three reasons: the first is a name the world recognizes, the second is that they donate a lot of money, and the third is they know how to get things done. You figure out where you belong.” I took another sip of wine, chuckled, and knew my place in the world.

For the High Sierra Energy Foundation board, it would be nice to have big names or big donors, but the most valuable board members at this time in our history are those who know how to get things accomplished. Practically, that means a board that does more than meet every few months and discusses what might be done. Instead, it means board members that take ownership of issues and work with our very limited staff to make it happen. It also means that board members use their expertise and contacts to promote the mission of the Foundation. And, it means that board members will work with staff to seek creative solutions such as how to motivate short-payback energy retrofits in these very difficult economic times. In other words, we are looking for very special people, which we know are in the Eastern Sierra. We just have to find them.

If you are reading this and have an interest in the Foundation and our mission, please contact me and we can talk further, because we really need you help.

Rick Phelps is Executive Director of the High Sierra Energy Foundation. Contact him at phelps@highsierraenergy.org or 760.934.4650.

“We get people on our committees or boards for three reasons ... You figure out where you belong.”

-Thomas Everhart

nology in Pasadena. My wife and I co-chaired a Caltech Committee to promote the Beckman Auditorium as a cultural and entertainment resource for the greater Pasadena Community, and we recruited a diverse group of Pasadenans to help us. Caltech supported the committee by holding several events around Beckman to showcase the entertainment venue. One of those events was a glorious “Night in Venice” dinner and my wife and I sat at a table with the aforementioned president, Thomas Everhart.

After a couple of glasses of very good Italian wine, I turned to the president — a world-renowned physicist — and asked him why we were asked to chair this committee. I remember his response very clearly

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—California Energy Commission

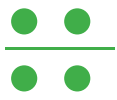
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FEET-FIRST

BEARING FRUIT

Trails System Master Plan up for adoption this October

By Kirkner

Those who've been around since 2005 might recall a little bump in Mammoth's road called the Ranch Road Gate. Well, the direct fruits of that labor will soon be available for tasting.

"The Trails System Master Plan (TSMP) is the lemonade that came from the Ranch Road Gate," explained John Wentworth, President/CEO of the group that initiated an update to the plan in 2005, the Mammoth Lakes Trails and Public Access Foundation.

Back in 2005 Mammoth was at a crossroads on the topic of public access. Homeowners on Ranch Road wanted to prevent access through their neighborhood to skiers and snowboarders enjoying the ride on the Sherwin mountain range. Boarders and skiers were not always treating properties respectfully. In response, the homeowners wanted to put up a gate so that recreationists in the Sherwins could not park on their street.

Wentworth stepped forward to advocate for public access to remain, in spite of the gate. MLTPA formed shortly afterward to update Mammoth's entire trails plan, and not only ensure future public access to all the places people

want to be, but update and upgrade Mammoth's ailing trail system. The current adopted plan is from 1991, and is worn beyond its time.

This October, after many years of public meetings, input and planning, the new Trail System Master Plan will go before the Town Council for approval and adoption.

"The Plan will go to the Planning Commission on Sept. 28 for a public hearing," Wentworth described. "The official adoption date is Oct. 19." That's when the plan will be on the Town Council's agenda.

"We are excited about the birth of the trails system," Wentworth continued. He pointed out that everything MLTPA has been doing is a citation or part of the TSMP. All of the planning that has been going on will make it easy to transition to shovels in the ground as soon as the TSMP is adopted.

"The community's enthusiasm has pushed this through," explained MLTPA Development and Community Relations Director Kim Stravers. "MLTPA has just been the conduit."

Both Stravers and Wentworth described the TSMP as a book of opportunity. Once adopted, it becomes

the trails plan of record for the Town, and helps establish priorities.

"It creates common standards for everyone," Stravers explained. "Development will all have to follow the same rules."

The RecStrats process that the Town recently went through ties directly into the TSMP.

"RecStrats identifies priorities for the Town, and implementation of the TSMP was ranked as priority number two during the process," Wentworth explained. "Once the plan is adopted then come the deliverables. We've done all the legwork on this and now it's ready to explode!"

"The plan is a good thing in the middle of everything," Wentworth continued, referring to the Town's lawsuit settlement with Hot Creek. "This is a direct economic investment and we wouldn't be here without the [tax] measures (R and U) that the community passed in recent years. The community won't shut down and die with R, U and the adoption of the plan."

MLTPA explained that the plan is a baseline, which will be further refined as the Mammoth Lakes Trail System is built. It will help build an infrastructure

that is uniform and reliable to enhance the visitor experience in Mammoth and develop the trail system attraction.

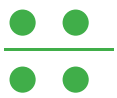
"The plan presents opportunities, but doesn't preclude any," Stravers noted. "It provides guiding principles and recommendations to get you going."

Also included in the plan is all of the hard work that was done by the Sherwins Working Group, including the SHARP (Sherwins Area Recreation Plan) document that came out of that group.

To get in the mood for the TSMP adoption this October, make sure to come out and "Build a Trail" with MLTPA and the Summer of Stewardship Program this Saturday, Sept. 24. Volunteers will help with soft-surface trail construction between the Panorama Dome Mountain Bike Trail and the Lakes Basin Path, and the re-routing of the Panorama Dome Hiking Trail to create a more efficient trailhead.

The event begins at 8 a.m. Volunteers should meet under the tent at the Panorama Dome Trailhead.

For more information on this weekend's trail construction, or to download the TSMP, visit www.mltpa.org.



STEWARDSHIP

HOW I 'EVOLVE'D ON MY SUMMER VACATION

One advocate goes the extra mile to give back

By Jo Bacon

Rolling rocks off of a trail ... getting "sooty" while dismantling fire rings ... working a two-person cross-cut saw ... ferocious mosquitoes ... shoveling (all kinds of things).

OK, wait a minute.

Pure, dark skies with twinkling stars everywhere ... snow patches intermingled with wildflowers ... experiencing the beautiful Thousand Island Lake area "up close and personal" ... no cell phone or e-mail for five days.

OK, third try.

A sense of accomplishment ... thank you from hikers on the John Muir and Pacific Crest trails ... camaraderie among the trail crewmembers.

My summer vacation encompassed all of the above when I joined the Friends of the Inyo Eastside Volunteer Outdoor

Learning Vacation Experience (EVOLVE) to Thousand Island Lake in late August. I did so expecting most of the above work tasks, but underestimating how much fun it would all be.

Why work so hard on a vacation?

As an advocate for stewardship of our public lands and a participant in many of the one-day Summer of Stewardship events in our area, the trip allowed me to expand that volunteer commitment by being part of the volunteers who are augmenting "traditional" trail crews. The location was a bonus.

We are no longer able to sit back and expect someone else to do all of the backcountry trail maintenance. Cuts at the federal level this year have decimated funding for trail work throughout the Inyo National Forest. The United

States Forest Service commitments to this trip were mules to carry in the equipment and tools (Thank You, Mules!), as well as collaboration with FOI on the tasks to be completed.

I feel that we are lucky that FOI has had the foresight to increase opportunities for wilderness stewardship in the past few years, giving us the option to help ensure that our wilderness is preserved.

Our EVOLVE group included three FOI staff – a trail crew leader who had previously been a USFS Wilderness Ranger, another FOI staff member who was also our cook, and an intern. A Patagonia intern, one other volunteer for one day, and the FOI Executive Director and one of her friends for one day, also took part in the trip.

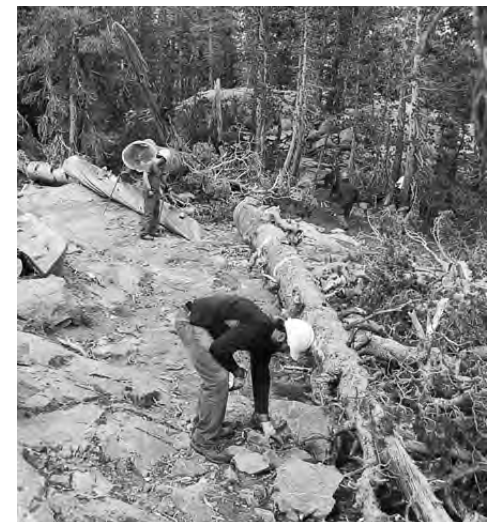


PHOTO: BACON

Final trail touches

The best thing about the experience was seeing cooperation, collaboration, and fellowship in action. Oh, and of course that sense of accomplishment.

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- Oct 22: **Granite Mountain Hike**
- Oct 25: **Fall Open House**
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Serving Our Community 2011



Recycled Water Project

Recycled water pipes are installed to both Sierra Star and Snowcreek golf courses. Sierra Star is irrigating with **3 million gallons of recycled water per week** on average. Snowcreek Golf Course is expected to come online in 2012.



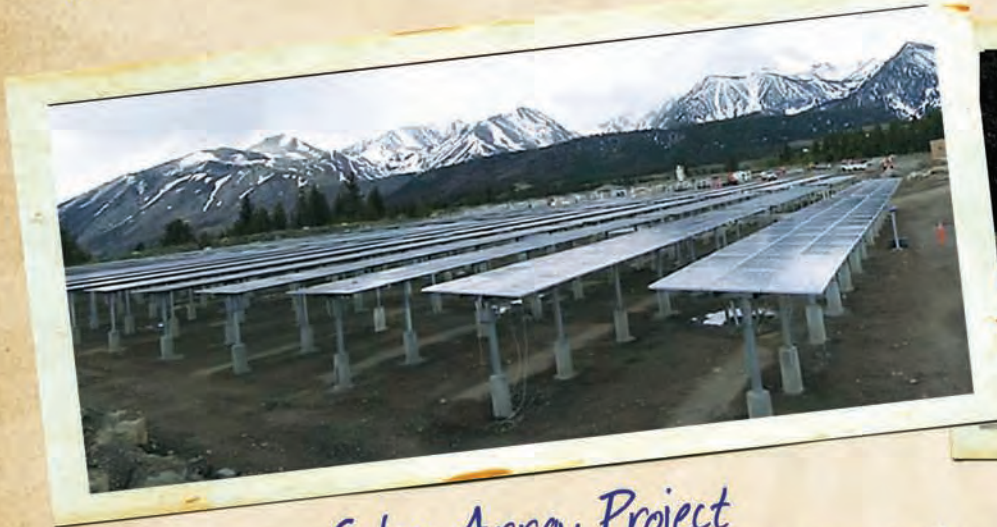
Our Water Supply

Managing surface and groundwater supplies to deliver safe and sufficient quantities of water to the community.



LivingWise Education Program

Provides **classroom and real life experiences for Mammoth Middle School Students**. The primary goal of the program is to educate our youth about the value of our local water resources.



Solar Array Project

3,806 panels producing **2,000,000 kilowatt-hours annually**. The panels will power the District's wastewater & recycled water treatment plant and the pumps delivering water to the golf courses.



Water Line Replacement Project

Every year millions of **gallons of water are lost due to old leaking pipes**. Over the past 9 years the District has been replacing main lines throughout the community to lower the amount of water loss.



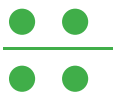
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FROM THE DIRT TO THE DINING ROOM

The highs and lows of a local food movement

By Kirkner

“Food: Something that nourishes, sustains or supplies”

— Merriam-Webster

The growing season may be winding down in the Eastern Sierra, but the local food movement is just beginning to blossom.

Farming and sustainable living is nothing new around here (why do you think people in the Owens Valley were so upset when Los Angeles began appropriating the water so many years ago?), but some of the ways that crops get to the masses are changing, and the awareness of supporting local agriculture is evolving.

From seedlings to your table, more people are catching on to the idea of living sustainably by supporting their local farmers.

The following interviews give a small taste of some of the people involved in every step along the way of the local food movement, and suggestions of what they believe must happen for the movement to continue to grow. Each person represents a much larger group of people and businesses that are doing their parts to sustain our local resources.

This article is not meant to be the end all and be all of those involved. It is simply meant to show that the success of a local food movement relies on the collaboration between each link along the food movement chain, which includes farmers, distributors and consumers.



Delinda Briggs of Banner Springs Ranch

SUBMITTED PHOTO

The Farmer

The first step in any food movement is realizing that our food doesn't come prepackaged on a shelf at the grocery store. The hardwork and dedication of farmers keeps our refrigerators and pantries full.

In the Eastern Sierra, that hardwork and dedication takes on new meaning. Despite often-difficult farming conditions such as finding private (or public) land with a good source of water, an extremely short growing season, lots of wind, high altitude sun, strong diurnal temperature variation, virgin soil (mostly pumice that needs lots of organic matter,) a lack of local resources, and a lack of local growing information, farmers such as Delinda Briggs and Jeph Gundzik of Banner Springs

Ranch on Benton Crossing Road, have still taken up the challenge of farming locally, which is the only reason the Eastern Sierra can fathom a local food movement in the first place.

Briggs got involved in farming at an early age through her family's wholesale tree nursery in Vista, Calif. She has been farming on and off in Mono County since 1997, and began farming with Gundzik at Banner Springs in 2005. She believes that the links that are still missing to bring forth a true local Eastside food movement are more farmers, arable land, financial backing and the will and/or know-how to the farm this area.

Briggs points out that we need to figure out how to get more farmers working or develop ways for current farmers to be able to produce more food, if we hope to keep this food movement, moving. While it is practical to think that Eastside farmers can feed local people from May to October, give or take a few weeks, the real key to a food movement is teaching people to supplement their diets by farming the land they live on, she says.

Don't have land to farm, well then attend your farmers markets, says Briggs. Don't shop for veggies and fruits on Monday or Tuesday when your farmers market is on Wednesday. Buy local when available. Shop at your local small grocers (such as Sierra Sundance, Manor Market and Mono Market), since they try to carry local products as much as possible.

Participate in local co-ops like Sierra Bounty that are encouraging farmers to grow enough of an item for at least 75 families per week, and Bishop Creek Farms that is servicing 20 plus Inyo County families with weekly CSA (Community Supported Agriculture) boxes during its first year of farming commercially. Volunteer at a local farm through Sierra Bounty, or follow Sierra Bounty and some of the farmers on Facebook to see what's happening in the world of high desert farming. Grow your own local food source ... hire Ian from Edible Gardens in Round Valley to show you how.

Once the Eastside gets a handle on this, the next step is to teach people how to process and store the bounty produced to begin to provide nutrition during the winter as well.

Briggs also believes that the way to truly become sustainable is to provide locally grown food in schools, and to teach children the basics of how to farm and become responsible for their own food security. The education of the children is the way to create a true and lasting food movement, she says.

Cue SB Produce Collective ...

Wrapping up its second summer of serving as a link between farmers and locals wanting to support them, the local CSA program is now looking to the future to see how it can expand and serve the needs of the growing food movement, in addition to continuing to provide weekly CSA boxes during the summer months.

“Currently there is a cap on Sierra Bounty,” explains the produce collective's Founder and Executive Director Sara Pfeifer. “Associate Executive Director Kathy Hilimire and I are reviewing the bigger cause and looking for grants to support local agriculture. We need to support new farmers before new produce can come online.”

While Pfeifer doesn't think year-round produce is realistic on the Eastside, she too believes that finding a way to preserve any excess the farmers may produce has huge potential for bringing local food to

see FOOD, page 11

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FOOD

continued from page 10



PHOTO:KIRKNER

Sara Pfeifer of Sierra Bounty

people in the winter months.

Pfeifer and Hilimire are exploring ways to develop a food kitchen where farmers would be able to preserve what they don't end up selling either through Sierra Bounty or at local farmers markets (such as those that occur weekly in Mammoth and Bishop). The farmers could then vend the products that are preserved.

"We are trying to help farmers with sales while also building sustainability for them," Pfeifer says of Sierra Bounty's goals.

The potential that Pfeifer sees in this bigger picture is one of the things that motivates her to continue. The support and interest of local businesses such as Petra's, Sierra

Sundance, Stellar Brew, and many others, plus the positive feedback from individual CSA shareholders reminds Pfeifer that the best thing about this blossoming food movement is that it's being done in a small community.

"The world is big and it's easy to get overwhelmed, but being a small community we can rally around and support local causes, and we can see the ripple effect," Pfeifer says.

The ripple effect

Stellar Brew business owner Andrea Jones also believes that working on a small scale can have great, tangible results.



PHOTO:KIRKNER

Andrea Jones of Stellar Brew

"You can't change the world, you can only affect the 10 feet around you," Jones philosophizes. So she has made it her mission to bring good, wholesome food to her café in an effort to do her part in teaching people how to feed themselves well.

Her belief is that when given the choice and the knowledge, people will more often than not choose food that is not only good for them but good for their local economy. And in the case of Stellar Brew, that belief seems to be ringing true.

"I'm not in this to make money," Jones, who originally had wanted to either build a greenhouse in the area or develop a place where she could feed people (she chose the latter at her father's advice), says. "I just want to make an impact."

But she does believe people vote with their money, and the large number of people coming to Stellar Brew proves that there is a successful niche for this type of food movement in the Eastern Sierra.

"What we need to strive for now is a biodynamic farm where everything from animals to veggies to soil works

together," says Jones. "All of these people are working together but other puzzle pieces are still needed."

She still believes that bringing a community greenhouse to Mammoth is also a very feasible option, and would love to see one near the geothermal plant.

"London [which seems to have fewer sunny days than Mammoth in winter] has done one, why can't we," Jones asked. Her initial thought would be to build one that is several stories high, but she would love to hear what others think about the idea.

Stellar Brew will be holding an open forum on Oct. 15 at 6p.m. to further discuss how to complete the local food movement puzzle. Stop by to talk about ways to make Mammoth and surrounding communities more biodynamic, as well as brainstorm ideas for a local greenhouse.

For even more local businesses that are diving into the food movement one way or another, check out the Community section on pages 12-13 in this issue of The Green Sheet, plus read Geisel's wine story on p. 2.

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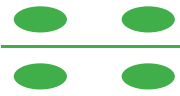
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Community Calendar and Connections



PHOTO: KIRKNER

This year's fourth grade class carrying on the planting tradition outside of Cerro Coso Community College in Mammoth.

FOURTH GRADE GARDENERS

Every year Mammoth's fourth grade students participate in a planting program at Cerro Coso College. Over the years, students have planted the many native species you see among the boulders out in front of the Dave and Roma McCoy Learning Center.

This year was a special treat, as it was finally time to plant flowers along the walkway into the center.

The planting was organized by Sherry Taylor, a member of the local California Native Plant Society, Bristlecone Chapter.

Taylor explained that every year, the outgoing fourth graders plant seeds, which she then takes care of until the new fourth graders arrive in the fall and plant them. It's a greening cycle!

MIMI'S COOKIE SHOP

Mimi Kurz, who grew up snowboarding competitively, originally moved to Mammoth when she first arrived in California from Chicago. She left the ski town about seven years ago to take a job in Southern California with Roxy, but recently, her boyfriend, Delaney Council, landed a job in the marketing department at Mammoth Mountain Ski Area. So it was back to Mammoth for Kurz.

Upon arriving, she hooked up with friends and pro athletes, Kimmy Fasani and Chris Benchetler, who were looking for a good investment and found Kurz to be the perfect fit.

"Chris and I have a crazy sweet tooth," Fasani explained of herself and her fiancé. "We like dessert after every meal." But as athletes, they were looking for a unique, healthy option in Mammoth. Kurz's organic and all natural, zero preservative approach to baking turned out to be the answer.

"When Mimi approached us, a light bulb went off," Fasani said, and she and Benchetler became co-owners with Kurz and Council.

During the years when the cookie bar was taking shape, Kurz asked other friends from the snowboard industry to create signature cookies as a way to market the business.

"Our market is everyone, I'm just using the people I know [as the faces]," Kurz explained, likening it to the way Gatorade sponsors athletes, but with food.

"It's [the Friends signature cookie page on the website] also a place to get inspired with ideas for your own cookies; a good starter," she added.

For example, Jack Mitrani's PB and J-ack, or Pat Lynch's Caramel Patted Coconut Chocolate Chip could be just what you need to kick start your taste buds and help you formulate your own cookie creation.

Now open, Mimi's Cookie Bar is located next to Salsa's. Check it out Sunday-Thursday 11 a.m.-7 p.m., and Friday-Saturday 11 a.m.-8 p.m. Mimi's also serves frozen yogurt (all of the cookie ingredients can be transferred into a yogurt flavor), black coffee, tea, milk and almond milk. Wi-Fi will also be available. Buy cookies online at www.mimiscookiebar.com.

IRWMP

The Inyo-Mono Regional Water Management Group (RWMG) has been awarded \$1,075,000 through the Proposition 84 Integrated Regional Water Management Program. This grant will be used to fund seven on-the-ground water projects in Inyo and Mono Counties. Projects range geographically from Tecopa in southern Inyo County to Coleville in Northern Mono County and address such issues as water quality improvement, safe drinking water supply reliability, infrastructure rehabilitation, and potable drinking water source studies. This award represents a significant step forward in building regional capacity to address priority water related issues.

After the Inyo-Mono Regional Water Management Group was turned down for this funding in May, 2011, a concerted effort by local groups led the Inyo-Mono RWMG to appeal this

decision and ask for a reconsideration of the preliminary funding recommendation. The California Department of Water Resources (DWR), the funding agency, received 18 public comment letters on behalf of the Inyo-Mono RWMG funding application and used this appeal as the basis of the reconsideration of the decision. On Aug. 16, DWR announced its final recommendations for this round of grants, including \$1,075,000 for the Inyo-Mono RWMG.

It is expected that projects may begin implementation as early as fall 2011.

The Inyo-Mono Integrated Regional Water Management Program began in February, 2008, as a response to funding opportunities through DWR's IRWM Program and an opportunity to bring interested stakeholders together to seek solutions for regional water needs. The Inyo-Mono RWMG consists of about 30 water-related stakeholders, including both public and private entities, working together to achieve common objectives with respect to water management and planning in the region. The Inyo-Mono IRWM region includes Mono and Inyo Counties and parts of Kern and San Bernardino Counties. In early 2010, The Inyo-Mono RWMG was awarded a Proposition 84 Planning Grant to revise and update its Phase I Integrated Regional Water Management Plan. The Inyo-Mono RWMG meets once per month in various locations throughout the region, and meetings are open to the public. For more information about the Inyo-Mono RWMG and upcoming meetings, please visit www.inyomonowater.org. -Press release

MOBILE HOME PROJECT

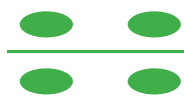
A leader in the continuing effort to make the Eastern Sierra region as energy-efficient as possible, the Eastern Sierra Energy Initiative (ESEI) will launch the Comprehensive Mobile Home Program on TBD.

The Comprehensive Mobile Home Program is administered by Southern California Edison (SCE) under the auspices of the California Public Utilities Commission through a contract awarded to Synergy Companies, an energy management vendor, to help utility customers achieve their energy-savings goals.

This unique program not only provides recommendations that can help customers save energy and money, it also offers free energy-efficient

see **COMMUNITY**, page 13

THE BASICS IN A CLASS FOR IN THE REEFERIES OF THE



Community Calendar and Connections

COMMUNITY

continued from page 12

equipment and free installation. Some of the free items that eligible customers may qualify for include interior and exterior compact fluorescent light bulbs (CFLs) and fixtures, faucet aerators, low-flow showerheads, and pipe wrap! Synergy Companies also helps mobile home owners identify and reduce heat and air leaks in their ducting systems through duct test and seal.

Synergy Companies will also provide information to income-qualified mobile home owners about income assistance programs offered by SCE. Through these special programs, income-qualified households may be eligible to receive a reduction of up to 20% on their electric bills.

All products and services are offered at no cost to the customer with funding provided by California utility ratepayers. This program is available on a first-come, first served basis to qualifying customers until allocated funds are depleted and may be modified or terminated without notice. Customer eligibility is based upon prior participation records, and some programs require income screening, proof of home ownership documentation, and climate zone restrictions. Participants must live in Inyo or Mono Counties and be customers of Southern California Edison. Additional terms and conditions apply.

To sign up for the Comprehensive Mobile Home Program, visit www.synergycompanies.org or call 888-988-9829. -Press release

MAMMOTH VIEW

In the last issue of The Green Sheet, we wrote about the Mammoth View project, a boutique condo/hotel in the midst of exploratory drilling for geothermal energy on its property in Mammoth. Since that time, the Planning Commission has approved the project's vesting tract map, use permit application, design review and California Environmental Quality Act findings, which means the project is continuing to move forward.

RES. RETROFIT PROGRAM

As a follow up to the presentation made to the Board of Supervisors

earlier this year by CHF (CRHMFA Homebuyers Fund), Mono County now has a contractor qualified to implement the Residential Energy Retrofit Program. At its most basic level, the program provides financial assistance for energy retrofits recommended by the qualified contractor, including a grant up to \$1,250, up to \$700 to cover home inspections before and after the project is completed, and a 15-year loan at a 0% introductory interest rate (may increase to 3% in the future). Income and other eligibility requirements do apply. Please see the attached flyers for a basic description of the program, and a folder of more extensive information is available at the County Building Permit Offices.

For anyone interested in the taking advantage of the program, the first step is to contact the qualified contractor to discuss eligibility and program requirements:

Jeff Bender
Jeff Bender Construction, Inc.
530.582.5578 (w)
775.745.2122 (c)
jeff@becx.net

If anyone has questions, please contact Jeff Bender or inquire with CHF at 855.740.8422. Mono County staff will not be able to answer detailed questions about the program.

ZPIZZA

zpizza cares about the health of the planet and their customers, which is why they've chosen to hold themselves responsible. By being committed to and conscious of their impact on the environment and the consumer, they've set an example for other companies and individuals to follow.

zpizza addresses the needs of today's health conscious consumer with concern for both the individual and the environment by supporting organic agriculture through organic menu items and practicing an eco-friendly approach to their operations. From the creation of their food to its delivery to the customer, zpizza analyzes operations to support the preservation and improvement of the environment. Visit zpizza.com to see examples of their environmental initiatives. -Press release

Calendar

Saturday, September 24/

Build a Trail! The Mammoth Lakes Trail System is under construction! Join MLTPA and Friends of the Inyo as they build a brand-new connector trail straight from the Sherwins Area Recreation Plan. 8 a.m.-6 p.m. Meet under the tent at the Panorama Dome Trailhead.

Mammoth Lakes Basin Consolidated Mine Tours. A one-hour tour with Friends of the Inyo Lakes Basin Steward Carole Lester focusing on an interesting aspect of the Mammoth Lakes Basin's human history. Meet at 3 p.m. at the Mine Kiosk in the Coldwater/Duck Pass parking area. Every Friday and Saturday through Oct. 1. 760.709.0245

Lakes Basin Geology Tours. Learn why all of the trees at Horseshoe Lake are dead, and many other amazing facts on a half-mile walk to McLeod Lake. Meet at the McLeod Trailhead at Horseshoe Lake at 3 p.m. Every Saturday and Sunday through Oct. 2. 760.709.0245

Great Sierra River Cleanup. Join ESLT in the stewardship of our water resources and local recreation areas! This year, we will again partner with the LADWP in participation in the statewide Sierra Nevada Conservancy's Great Sierra River Cleanup and clean up trash from a popular area of the Owens River. Contact Hillary at 760.873.4554 or Hillary@eslt.org to register and for more information.

National Public Lands Day. www.publiclandsday.org

Wednesday, September 28/

Potluck and General Meeting. The California Native Plant Society, Bristlecone Chapter holds its General Meeting and Annual Potluck at 6 p.m. Then at 7 p.m. Maureen Finnerty and BryAnna Vaughan will give a talk entitled, "First Bloom: A Partnership between Devils Postpile National Monument and Bishop Paiute Tribe." Bring your favorite potluck dish, a serving utensil, and your own plate, cup, and eating utensils. www.bristleconecnps.org

Trail System Master Plan Public Hearing. The Mammoth Lakes Planning Commission holds a public hearing for the adoption of the Trail System Master Plan. Visit www.ci.mammoth-lakes.ca.us/calendar.aspx for more information.

Sunday, October 9/

Highway Cleanup. The California Native Plant Society, Bristlecone Chapter will hold a field trip/work day to cleanup the highway. Meet at the intersection of U.S. 395 and Pine Creek Rd., west of 395, at 9 a.m. We will try to be done by 1 p.m. For more information contact leader, Scott Hetzler at 760.873.8392.

Saturday, October 15/

Open forum at Stellar Brew. Come discuss ways to bring a greenhouse to Mammoth and to make the area more biodynamic. 6 p.m., free coffee and snacks.

Wednesday, October 19/

Trail System Master Plan Adoption. The Trail System Master Plan goes before the Mammoth Lakes Town Council for its review and potential adoption of the plan. Visit www.ci.mammoth-lakes.ca.us/calendar.aspx for more information.

Saturday, October 22/

Naylon Conservation Easement Celebration. Join Bob & Lee Naylon, California Deer Association, California Wildlife Conservation Board, and ESLT for a celebration of the permanent preservation of this important and unique historic property. Visit www.eslt.org for more information.

UPCOMING

October 2011/ Signature Gathering. The Label GMOs: It's Our Right to Know campaign begins gathering signatures to place the initiative on the 2012 ballot. Visit www.labelgmos.org for more information.



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Sunny Corner Lot Home
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FOOD RULES FOR LIFE

For generations before ours, eating was a simple and healthy pleasure. People were fortunate because what they consumed was real. Earlier generations didn't have to worry about making healthy choices, most foods were healthy! Before 1960 and the fast food phenomenon, our parents would prepare smaller portions for their families in boxes to go.

My early life growing up with McDonald's, Taco Bell and Burger King has changed me forever. I'm from a generation in which most of us fell into a mind-set that was not of our forefathers. We were under the assumption that food prepared quickly and more conveniently (fast food restaurants) was quite adequate.

In today's world, 50 years later, some of my generation is re-evaluating the consequences of their casual eat-

ing choices while others continue to enjoy convenient food establishments that are always popping up ... bigger, better, beefier, more butter and more fructose enhanced than ever!

The so-called Western diet, generally consisting of processed foods and meat, lots of added fat and sugar, and lots of refined grains, invariably causes many people to suffer from high rates of the so-called Western diseases: obesity and type 2 diabetes. Many forms of cancer have also been linked to this diet in recent health studies.

If you've fallen into the habit of shopping the middle isles of the supermarket, or have a five-minute relationship with the talking box and sliding window of a fast food restaurant you're not alone. We all know now that this is not food for 'life.' So ask yourself, "How can I change my

food habits for the present and future generations?"

On the flipside, if you have never been a convenient food consumer, consider yourself the beginning of the change for your family and your friends.

Make the relationship between you and your healthy habits a family affair. Share information, nutrition guidelines, exercise programs, and most of all support. Encourage good eating habits and adopt easy, quick, and simple food rules for life.

What was once thought to be a wives tale, "an apple a day keeps the doctor away" has recently been confirmed to be true by Dr. Mehmet Oz. This can be one of many ways to effectively satiate your desire and avoid reaching for that piece of apple pie. Good eating habits will promote good health.

Habits are not easy to break. It is a human choice. Making a personal transition from the fast and nasty to healthier foods will be quicker than you think. According to Michael Pollan, author of "Food Rules: An Eater's Manual," by following simple food rules you will find your way to a healthier diet.

You might find, like my family did, that reading Pollan's small pocket book will make a significant impact on your family's food choices and health.

If we all understand and incorporate the omnivore philosophy of 'you really are what you eat', life as we know it can be easy and healthy.

Tammy Hooper is an eco-broker and licensed sales associate with Mammoth Village Properties. E-mail her at tammy@rockstarrealestate.com and visit www.rockstarrealestate.com.

GMOs

continued from page 1

for this campaign? Again, according to the labelgmos website they are, "Genetically Modified organisms, often called genetically engineered (GE). The correct scientific term is 'transgenics.' This is a process whereby the genes of one species are inserted into another species."

"The introduction of bacterial genes into cash crops, to enhance their growth, nutritional value or resistance to pests, is becoming rather commonplace in plant technology," said the website, biotech.about.com. "One example that has made frequent headlines is the introduction of bacterial genes for natural pesticides into plants, in order to eliminate the need for chemical pesticide use.

The drawback to this technology is public concern over the consequences of ingesting these natural pesticides." In other words, pesticides are being injected into a crop such as corn, so that bugs die if they eat the produce.

"Within the country, the items we have to worry about are sugar, corn, canola, cotton and soy," Larry explained to the Mammoth group. "Corn and canola are pretty much lost. Ninety percent of corn is a little bit contaminated. What we want to do is prevent other groups of crops from being lost by labeling [which ones are GMOs]."

Larry further explained that the

measure for 2012 is simply fighting for the right to have the label on foods that are genetically modified, not to stop it. However, she is not naïve to the fact that many consumers would most likely reject GMO labeled foods hence the reason food companies don't want the labels. Plus, if GMOs can be tracked with a label, then companies could be liable for any negative outcomes.

The big fear is that of the unknown. It is still unclear how many health risks may be connected to GMOs, but the point of this initiative is simply to give consumers their basic right of knowing what they are buying and putting into their systems, and the systems of their children.

"Known health risks from GMOs are increased food allergies and increased toxicity," Larry said. "Studies have also shown that animals can become infertile and have intestinal problems after consuming genetically modified food.

"We still don't know all the information," she added. "The U.S. tends to move forward with products until they are proven detrimental, while other countries don't move forward unless a product is proven safe."

In 2002, Oregon tried to pass a similar measure to label genetically modified foods, but the initiative was overwhelming defeated.

"The lack of a campaign manager and funding were Oregon's issues,"



PHOTO: WWW.RARESEEDS.COM

Pam Larry thinks people have a right to know what's in the food they buy.

Larry said.

According to a Nov. 7, 2002 article at newfarm.rodaleinstitute.org, "A coalition of corporate giants including chemical makers Monsanto Co. <MON.N> and DuPont Co. <DD.N> and food producers such as General Mills Inc. <GIS.N> and H.J. Heinz <HNZ.N> spent some \$5.5 million to defeat the measure in the state, which is often at the forefront of progressive issues."

Larry is working on both of the above-mentioned issues in hopes

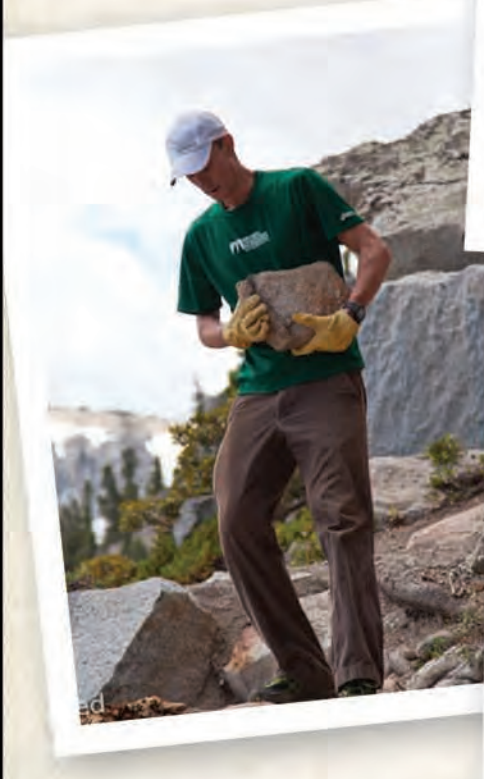
that California can avoid the same pitfalls. If passed, the labeling would apply only to California.

"It is a federal issue, but they aren't doing anything about it," Larry said.

"What this all comes down to is everyone coming together around food," Larry concluded. "Our personal politics don't matter, it's simply about our right to know what we put in our mouths."

Visit www.labelgmos.org to learn more about the campaign, or to pledge to gather signatures.

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MMSA Supports The Community

MMSA supports environmentally active groups working in the Inyo National Forest. For the past several years, MMSA has provided support to Friends of the Inyo, the Student Conservation Association, the Mono Lake Committee, and the Mammoth Mountain Community Foundation. The projects carried out by these groups have helped sustain the spectacular and wild country that surrounds Mammoth Lakes. MMSA's contributions to these organizations demonstrate MMSA's commitment to Education and Support, a key principle of MMSA's Environmental Policy Statement. You can learn more about MMSA's Environmental Program at MammothMountain.com.

