

The April 2014

Free

The Garden Edition

Emerald

MAGAZINE

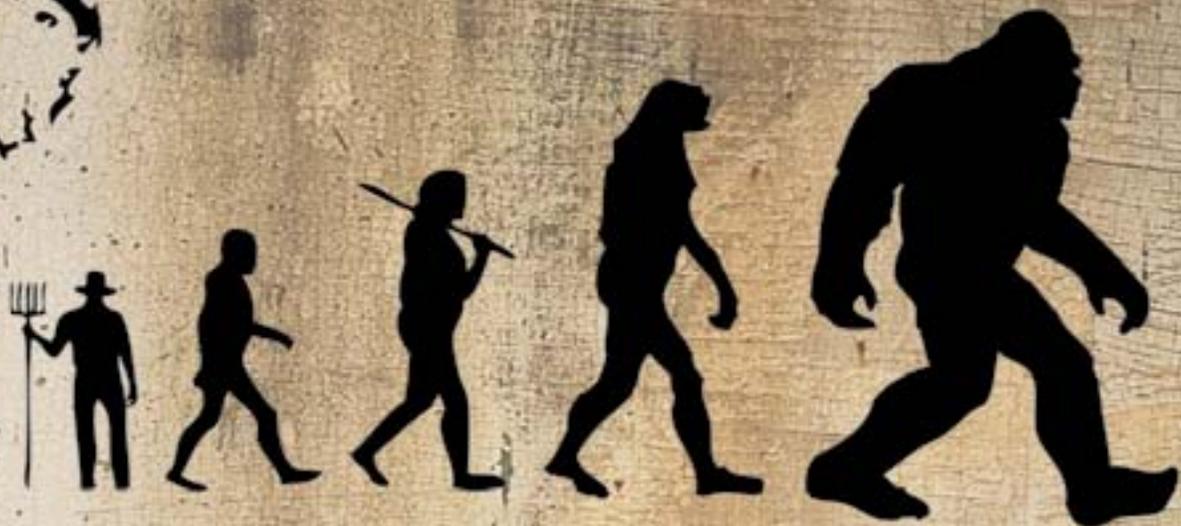


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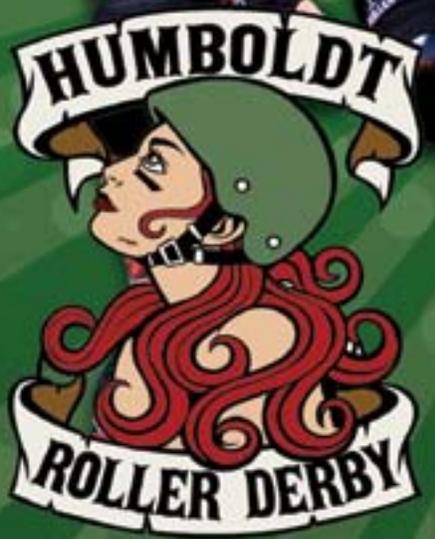
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from the editor

Dear Reader,

Spring is in the air. With its undeniable presence all around us, we are finally able to embrace it full force. "April showers bring May flowers," the old saying goes, and with that comes a new season bursting with opportunity and potential. Starting a garden is an excellent way to welcome in the new season while laying down a foundation that will pay off for the rest of the year. If building a raised garden bed or planting an avocado tree is something you'd consider, then consider this edition your guide.

With the new season, we also bring you tips and tricks for spring cleaning. Clearing out the old and bringing in the new just got fun, fast, and affordable. Consider sipping on a glass of wine from Whitethorn Winery while you're at it too. Their Pinot Noir is comparable to none, with an amazing blend of grapes that will leave your palate begging for more.

Join us next month for our Wedding Edition, where we follow one Humboldt County bride's journey from start to finish. Experience the couple's story as they hand-pick every important detail, from the attire and location to imported, specially-designed seaweed corsages.



Photo by Meghan Quintanilla, Spring Cover Shot 2013

editor@theemeraldmagazine.com

Sincerely,

Christina DeGiovanni

Editor-In-Chief

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- TheEmeraldNews
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Making A Positive Impact Since 2012

ABOUT US

The Emerald is a lifestyle magazine dedicated to promoting our community in a positive light by featuring activities, events and locals who help make Humboldt the place we call home.



The Emerald was created with the belief that it could serve as a platform for locals to share what they love most about Humboldt County. We invite readers to contact us and contribute their thoughts on what they'd like to see promoted next.

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SPRING CLEANING 101

Tips and Tricks for Maintaining a Tidy Turf

By Victoria Voss

It's here folks... Spring. With the change in season comes a change in scenery. Many people look forward to spring cleaning with the hopes of clearing out the old and starting fresh with the new. Here are several tips and tricks that will make your spring cleaning not only fun to try, but fast and affordable too.



VINEGAR

Let's get one thing straight, *white vinegar* is a miracle worker. It can clean up after your pet stains the carpet and remove odor left behind in the cats litter-box. It can prevent ants from returning back to your home once they've entered. Vinegar can clear mildew and mold, cleanse shower heads, clear drains and toilet bowls, remove microwave stains, remove coffee pot buildup, remove dishwasher residue, clean the toughest dishes, get rid of charcoal on your grill and remove weeds from your yard.



BAKING SODA

If there's one thing you should clean more often than once every spring, it's your mattress. Ohio State University published a study that said people shed 1/5 of an ounce of dead skin every week! Knowing that, it's important that you rub baking soda on your mattress once every three to four months. You don't need to leave it on there over night, just vacuum or dust it off when you're done. Then, if you're feeling really sanitary, flip your mattress and do the same thing to the other side as well.



HOUSE PLANTS

If there's one thing you can clean while not cleaning at all, it's the air around you. House plants are said to remove over 85% of air pollutants in your house. Try to fill your rooms with English ivy, ferns, mums or palms.

ICE CUBES

Ice cubes can extend the lifetime of your garbage disposal. Turn on your garbage disposal and throw in a couple handfuls of ice cubes down the drain while running cold water. This will break down grease build up and will help keep things running smoothly.

DRYER SHEETS

Have you ever tried to soak, scrub and maybe even scratch stains off of certain pots or pans? Here's the secret to removing those tough, hard-to-clean build ups - *dryer sheets*. Let a dryer sheet (or two) soak in the pot or pan over night with lukewarm water. This will weaken the bond between the gunky-food and the pan, making it easy to wipe clean the next morning.



SPONGE

If keeping the surface of your house clean is at the top on your priority list, consider cleaning what you clean with.

Using a traditional sponge is the most common method for washing dishes and counter tops in the home. Sometimes it seems that after only a few uses you are ready to toss the sponge. Two ways to keep your sponge clean is to rinse it out with baking soda after using it. This will kill any odor or bacteria that may be lingering behind. The second way is to rinse out your sponge with water, then place it in the microwave for 60 seconds.



LEMON

It's refreshing when your house smells clean. For less than \$0.39 you can have the long lasting scent of lemon for weeks. Go to the store and get yourself a lemon. Cut it in half and squeeze the juice into a microwave-safe bowl. Then cut that half in half again and place the juice and two halves in the microwave for five minutes. Let the freshness begin!

If you don't have a microwave, squeeze a whole lemon into a bowl of warm water and proceed to wash your counter tops. The scent should hold for up to two weeks.



HAIR SPRAY

This one is for all you parents out there. Hairspray is the answer to reversing your child's artwork on the walls. Apply hairspray to the wall and wipe the work away. Repeat as necessary. Good luck!

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Flying With Passion

Q & A, PART II CONTINUED

By Dave Feral

In last month's Women's Edition article: Flying with Passion, we covered Rita Jacinito and Laurie Levey, local entrepreneurs who run a small but mighty, woman-owned & operated farm and nursery in Willow Creek, California called Flying Blue Dog Farm. This month we return to Flying Blue Dog Farm to learn more about how this dynamic duo came to meet...

Q. When did you two meet, and how did you move from that to the journey you are on now?

A. Laurie: We met in 1989, and would see each other at social events and around town for the next 5 years. We started dating in 1994 and then moved in together. We were living in a rental in Kneeland and both had our own businesses at the time. In 2001 I received an unexpected inheritance, so we started looking for a place to buy. Our criteria at the time was someplace that had a few acres in a climate where you could grow a tomato without it rotting on the vine before it ripened! We found a 3.5-acre place in Willow Creek that had been a small strawberry farm. We lived in our VW van for 6 months while we made the house that was on the farm livable and started working the land putting in raspberries, blueberries and fruit trees. The strawberries were over 7 years old so we took all of them out and re-

planted. We created crop space where there had been only wild blackberries and poison oak growing, put up the chicken coop and a greenhouse and started growing plants to bring to the Farmers' Market. We both still had businesses we were working on the coast, but we were slowly pulling back from them to have more time to farm. Within two years we were both farming full time.

Q. What are some of the greatest challenges you two have faced as farm owners and partners?

A. Laurie: I think the biggest challenge was staying true to our own vision. The model when we started farming was to do it as cheaply as possible and sell your product for the lowest dollar amount possible. While we listened to other peoples' advice on the topic it didn't resonate for us. What we wanted was the best product we could possibly make and sell it for what it was worth. We spent more money on inputs and labor than what was considered sane and set our prices accordingly. What we ended up doing was cultivating a clientele that sought out our plants because of the good success rate they had with them. It took a few years to grow the business approaching it that way as many people were initially put off by our prices, and there were plenty of days that we questioned if we were just shooting ourselves in the foot. Farming and nursery plants are a penny profit business, and people count their pennies when they are buying. We approach our field crops the same way. We seek out high end, open pollinated plants that produce fruits and vegetables



Laurie and Rita



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with superb flavors, some of these plants being staples in agriculture 'back in the day' before going out of style. Some of them take a little more work to produce but we're both passionate about it, and we spend time reintroducing these foods back to the public.

Q. I know farming with a partner can be challenging at times. How do you two get things done, manage the stress, and keep it all going in a positive direction?

A. Laurie: We're really different people who like really different things and we each work to our own strengths and passions. We each have our own part of any job that gets done and that's all we do when we're doing that job. In the greenhouse Rita buys or saves all the seeds, sows them and transplants them. I sort through all the plants, label them and sell them. Rita tends to the chickens and ducks, I tend to the rabbits and we both tend to the goats. Rita tends to all the fruit trees, spraying, fertilizing, pruning and picking. I care for all the vine fruits, caning the raspberries, trellising the blackberries, fertilizing, mulching, picking the fruit and putting up the shade cloth over them every summer as well as taking it down in late fall. I prep the beds for annual crops and Rita plants... and so on. Basically we trust each other to get done what needs to be done in her area of the farm and

lend a hand if one is needed. It's a formula that works for us, with trust the basis of the formula. It also helps that we are still best friends after living together for 20 years.

Q. Any advice you would like to offer new small-scale farmers or gardeners who are just starting out?

Patience. The learning curve is big when you're working with things that grow that are weather dependent. The thing I see the most often is how bad people feel when a plant or crop failed for one reason or another. It's easy to feel like you are a failure because it didn't work out. It takes times to get a feel for it and every failure teaches you as much as all your successes do. Be diverse so you can have failures in one part of your garden/farm while having great successes in another area. You need the balance.

Follow your passion. There are lots of great small farmers in our area who have really tore the walls down on what small scale farming is and came onto the scene with a lot of variety that wasn't seen before. They had a passion for something different and followed it, carving out a path that is inspiring others now. Got to love that!

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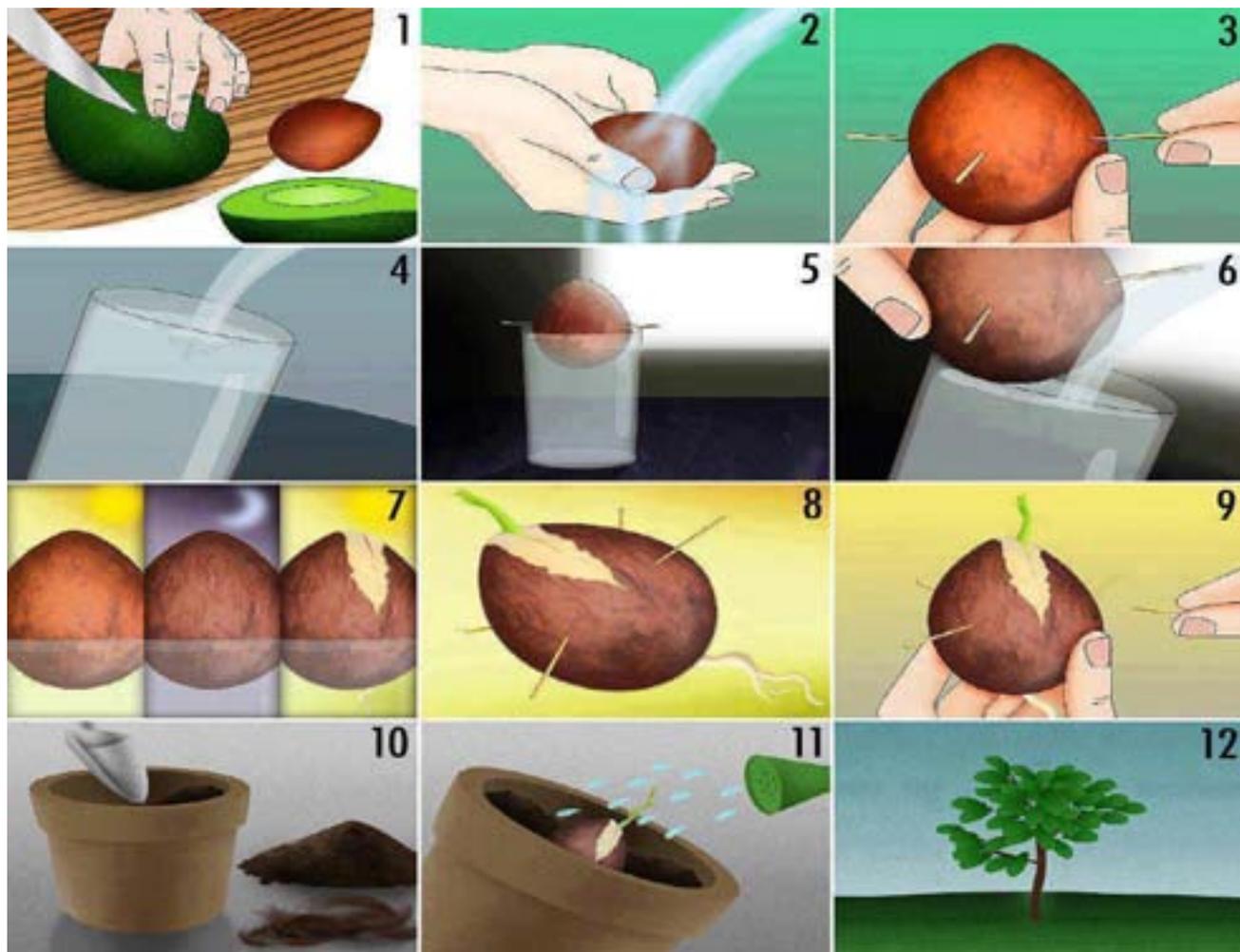
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Savvy Soil Selection

By Tim Dower
TRGC Nursery Manager

Morels are in the mountains as the hummingbirds buzz back to battle. We are officially in the full swing of spring. Whether you are just cracking seeds or setting out your starts, you will likely need supplementary soil. Given the plethora of options, choosing the right soil product for your situation can be difficult. Check in with your local garden center for information on which type of soil product is right for your task. In the meantime here are some guidelines for what to look for when selecting "soil."

The Basic Ingredients

Soil products available at garden centers are offered in a wide variety and have numerous functions. Soil products usually consist of a basic make-up of sphagnum peat moss or shredded coconut husk, perlite or vermiculite, and fine chips of wood bark. The proportion of each ingredient in the mix determines its best use. Often the above mentioned basic ingredients are combined with organic soil amendments or fertilizer charges and sold as premium soil mixes. For the best performance from your garden always use premium soil mixes to build your garden soil or to ensure success with your container plants.

Planting Mixes

Planting mixes are premium soil blends that are intended for in-ground plantings or adding nutrients and water holding capacity to garden and potting soils. The major difference between planting and potting mixes is that planting mixes usually utilize materials other than perlite to maintain drainage and aeration. Planting mix can be used to add organic matter to the garden soil profile. When planting mixes are added to potting mixes the water holding capacity and nutrient load of the resulting mix is increased.

Potting Mixes A.K.A. Soilless Media

When planting in containers is your aim, a soilless media is what you are after. "Soilless media" refers to a soil blend that is composed of just the basic ingredients of a soil mix. Soilless media comes in two types: inert and fortified. Inert soil medium is composed of just the basic ingredients of a soil product. Plant nutrition will be provided with liquid nutrients or the addition of planting mix or fertilizer amendment to the soilless mix. Fortified soilless media contain organic

amendments or time release fertilizer additions. These nutrient additions can be sufficient for feeding plants for a few weeks or months, depending on the formulation.

Manure and Mulch

Chicken and steer manure are sold at all garden centers and can be a great fertilizer addition to planting and potting mixes. Manure adds nutrients and water holding capacity to the soil blend. Manure products should be integrated sparingly to avoid nutrient overload and soggy soil conditions.

In this time of drought, water conservation is of utmost importance. By spreading mulch at the base of your plants, you can greatly reduce the water that is lost by evaporation. Mulch can be purchased as: soil conditioner in the form of a wood-based soil product, straight peat moss, coco coir, or wood chips. Mulch can be added to planting and potting mixes to help retain moisture and maintain aeration. A two to three inch layer of mulch on the surface of the soil greatly decreases the rate that moisture is lost from the soil.

Hopefully these words serve as a starting place for your soil product considerations. Come see us at the Trinity River Garden Center to answer your questions and address your specific concerns. We are here to succeed together.

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Trillium Falls

Story and Photos By Vanessa Laird



Spring is finally upon us. Birds are chirping, the grass is green, and flowers are beginning to bloom. In between rain showers, it feels like summer is right around the corner.

On these gorgeous sunny days, I feel anxious working indoors and extremely enthusiastic to go play outside. With all the state parks, beaches, national parks, and forest land, there is a plethora of natural playgrounds to discover in Humboldt. However, I find myself visiting the same parks and trails over and over, forgetting there are so many new ones to discover.

Redwood National Forest has always been a favorite spot to visit and take friends and family. I always end up at Fern Canyon. It never ceases to amaze me how beautiful it is, with its towering ferns and misty water droplets hanging like shining beads of silver. It is truly a wondrous sight.

In the early springs the water at the canyon can be swift, and many of the foot bridges are not installed until summer, making the trail short and inaccessible at points. Save Fern Canyon for the summer, because right now Trillium Falls is going off. I cannot believe, after all my visits to the park, that I've let this trail slip through the cracks.

If you want to taste spring and indulge in its sweetness, experience the Trillium Falls Trail. Heading 40 minutes north of Arcata on the 101 will lead you into Redwood National Park. After you pass Orick, drive three more miles and take a left on Davison Rd. Stop briefly and check for elk; there are often large herds here. Continue a quarter-mile and take a left into Elk Meadow Day Use Area (continuing straight on Davison Rd. will lead to Fern Canyon).

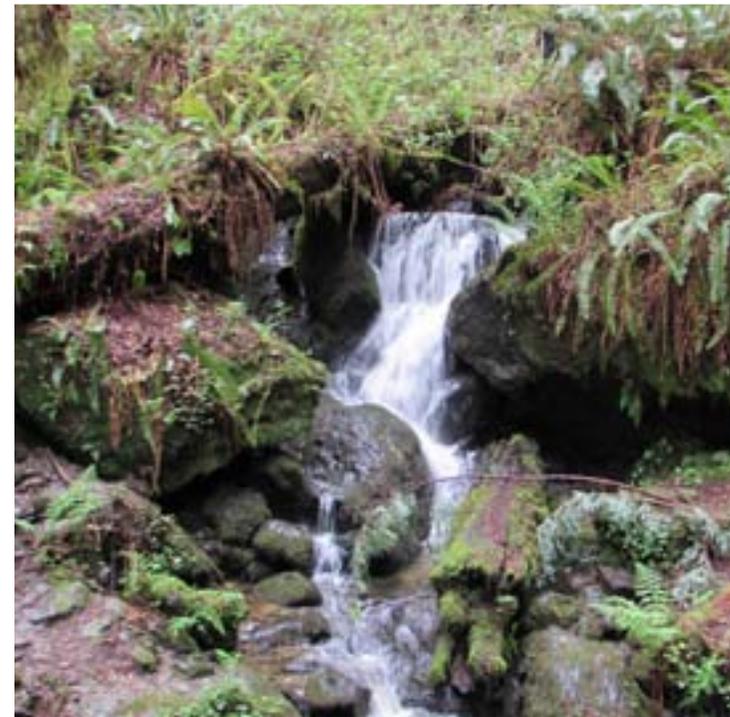
Park at the day use area; there is a restroom and informational signs. The trail is clearly marked and begins as a paved trail leading through Elk Meadow. The trail follows around a small pond where I spotted a massive Great Blue Heron dinning on his lunch. The trail for Trillium Falls diverges on the right, a 2.5-mile loop through giant old-growth redwoods. As you embark through the meadow, you can see the towering entrance to the redwood forest like the skyline of an ancient living city of giants.

As you enter this redwood wonderland, you are immediately greeted by mammoth monumental trees. I had to lie on



the ground for a moment to look to the top without falling over backwards. I felt dizzy trying to strain my eyes to see the treetops as they seemed to disappear into the fog. I had to force myself to quit looking up, as I was tripping over my feet and I almost missed the first trillium sprouting amongst the ferns. The bright white petals stand out over the dark forest floor. Three petals, three leaves, and three sepals make up the Western Trillium (*Trillium ovatum*), a simple yet elegant display of the spring.

Around each bend there's a gnarly old-growth



redwood displaying its substantial girth and towering presence. Some are knotted and gnarled, some are spiraling deep red and mossy-grey up to the heavens, but they all are a unique timeline of the centuries before. I like to imagine how the knots and spirals of the tree have overcome the obstacles of time as the tree grows over dead logs and fights to live and survive. Redwoods are soldiers of time. Their ancient wisdom casts a serene silence over the forest, and I am quickly transported into a realm of wonder.

As the trail progresses, the sound of trickling water infiltrates the silence and

trilliums decorate the path with their radiating beauty. The older ones start to turn from a silky white to a soft pink and purple as they age. At just over a half-mile, a steel bridge leads you over Trillium Falls, a ten-foot cascade over dark mossy rocks. The trails continue on through giant redwoods with families of Douglas fir, Sitka spruce, and Western hemlock residing underneath. Patches of skunk cabbage fill the air with their pungent perfume. The bright yellow blooms of their spiky spears seem prehistoric. Red tree voles scurry through the ferns. Giant Pacific salamanders and banana slugs take retreat in the dark mossy floor of the forest. The trail moves through a stand of burned snags which looks like an enormous erected monument to the fire god, Vulcan.

Switch-backing downhill leads you to a riparian woodland of red alder, big leaf maple, and blooming salmonberries that leads back out onto Davison Trail. This 2.5-mile loop trail is a moderate hike with switchbacks and a bit of elevation change. The trail is well-groomed and accommodating to hikers of all skill levels. The hike is not strenuous and takes an hour to an hour-and-a-half, with time to stop and smell the roses along the way. Before or after the hike, the Elk Meadow Day Use Area offers nice picnic areas to have lunch while watching the elk graze.

Trillium Falls is a great day hike for the spring with its brilliant wildflowers, ancient redwoods, elk, and waterfalls. It's kind of a treasure of natural wonder, and as an approximately 3-hour round-trip venture from Arcata, it can easily be squeezed

into an afternoon.
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Emerald Style

Rima Greer, Fashion Columnist

What is your Humboldt style?

Tell us at Style@theemeraldmagazine.com

Here in Humboldt we have a culture of caring. We care about all things organic, buying local, and living sustainably. Unfortunately, it's much harder to dress to meet these standards than it is to eat that way. Here are some tips you can use to stay stylish without compromising your values, or maxing your credit card.

#1 Stay out of chain stores

For the most part, the only apparel you find in big chain stores will be non-organic, and made by slave-wage labor in a third world country. Sure, it's cheap, but someone has to pay for it somewhere. Usually that means we're paying in damage to the environment, and in the lives of people like the factory workers crushed to death in Bangladesh. Remember, minimum wage in China is 31 cents an hour. But if workers are manufacturing directly for Wal-Mart, China allows that wage to drop to 17 cents an hour. Many of those workers live, literally, in storage units with no sanitation. So think twice before you buy that \$5 tee shirt at the big box.

#2 Buy less, but better quality

You don't need 40 shirts. You only need 10. And if you buy 10 GREAT ones, made well, by people who are paid a living wage, out of better quality fabrics, you will win all around. Yes, each shirt will cost more, and you'll have a smaller wardrobe, but you will be four times as fabulous, and now you can fit everything you own into your closet.

#3 Look for local products Humboldt actually has quite a few local

clothing manufacturers. Many are small crafters who do beautiful work and can use our support! Yes, you will pay a lot more for a garment made locally. But it will be much higher quality, probably last longer than that piece of junk made by a 12 year old in Sai-Pan, and you will be doing the right thing. You will also be wearing something more unique. Many of our local crafters do one-of-a-kind work. And even our local manufacturers are churning out pieces by the hundreds, not the hundreds of thousands. You're special. Your clothes should be too! You can find locally made clothing in many of Humboldt's little boutiques, and at places like the Co-Op, Eureka Natural Foods, and Wildberries.

#4 Forget about the Designer Label

Those \$300 big-brand jeans are made in the same factory as those discount \$13 jeans. The only thing you are paying for is the label. I know you're smarter than that. You can buy some rhinestones and put them on the pocket yourself, using your own design.

#5 Make it yourself.

Until the Civil War, there was no such thing as ready-to-wear. People made their own clothes. There are many advantages to making your own. You can get a custom fit (most clothes really don't fit right off the rack.) You can make exactly what you want, have fun doing it, and save a bunch of money. You can't make cheap clothes cheaper than you can buy them at the discount big box, but you CAN make top quality designer clothes WAY cheaper than you can buy them. And then you will have more control over the

Dressing Green

fabrics as well. Is there a particular style you like, but it's not organic? Fine! Make one yourself in the organic fabric of your choice. Don't know how to sew? There are several local places where you can take lessons or just ask your mom. It's not hard, it just takes a little know-how and some practice. You too, men! Tailoring is traditionally a man's job, after all. I have to say I'm thrilled to see how many men have been signing up for my sewing classes so far this year.

#6 Recycle & Upcycle

Thrift stores can be great resources. You might find the perfect dress right there on the rack. It's probably not organic, but at least it's not in the landfill, and you haven't contributed to the child labor pool. Better yet, combine your thrift shop trolling with exercising your creativity, and upcycle! Cut up that wool coat you got for three bucks, make a cute new skirt, and line it in a lovely silk, and you're golden! You've saved money, made something beautiful and unique, kept stuff out of the landfill, and shunned the slavery machine all at once!

#7 Know When Non-USA and Non-Organic is still OK

Unfortunately, there is almost no textile manufacturing going on in the US any more. Since the trade laws changed back in the 1980s, our factories couldn't compete with cheap labor overseas. It's nearly impossible to find a fabric made in the US now, and if you can, it's going to be a LOT of money. But don't despair! Not every factory in China or India is a hell hole. They have thousands of years of textile experience, and make some of the best quality fabrics in the world. There is also wonderful work being done in Italy, Ireland, Belgium, England, and recently Mexico has been producing beautiful fabrics. There are several

organizations who certify organic and fair trade products. Some of them are: IMO, Control Union, OCIA, NOP and Ecocert. It's always a great idea to buy products certified by these folks, but it's still a tiny portion of the market. Often it's just not possible.

It's important to remember that it's VERY expensive to get organic certification. Not every fabric is going to be certified organic, even if it is still produced sustainably, especially if it's from a small artisan producer. This is especially true of wool. Only a small fraction of the wool produced is organic. However, wool grown in Europe (where some of the finest wool in the world is produced!) already meets almost all the standards of US Organic wool, even without being certified. Fibers like Hemp and Bamboo are almost never certified for the same reason: They already require no fertilizers or pesticides to grow. Silk is also quite sustainable, and something you can feel good about buying from China or India...that's where silk is supposed to be from. Don't pay extra for "cruelty free" silk. Just look for silks that are "raw" or "slubby" or chunkier weaves. Those are made from Tussar silk, where the worm is normally not killed in the process anyway.

Of course, you can make yourself crazy trying to know all the details of how fabrics and clothes are manufactured. I'm a fiber-geek, so I love this stuff! But you don't need to get a Ph.D. in textiles to dress responsibly. If you stay away from "to cheap to be true" and stay away from mass-market, then you'll not only end up with a much more interesting wardrobe, you'll be helping the local economy, and starving the landfill instead of kids in Bangladesh.



Wild Souls Ranch, a program with Heart of the Redwoods Horse Rescue, is run by Program Director Savannah McCarty. Savannah's dream is to teach foster youth of Humboldt County and youth experiencing challenges a strong work ethic, while helping them build a foundation of emotional support and provide them a place for healing. After the abandonment by her mother as a young child, and being made a ward of the state of California, Savannah turned to horses to help her heal, and teach her a new way of life. It was simple things like cleaning stalls, grooming and feeding horses, and riding that truly made a difference in her life. Savannah whole heartedly believes Wild Souls Ranch can inspire troubled youth to embrace relationships, hard work, and work through the weight of their past.

Wild Souls Ranch uses the equine experience as a tool for emotional growth and learning. The program is not limited to the art of riding, but also utilizes the task of caring for horses and the bonds that form through this caring as a means to establish trust, respect and responsibility. The goal of this program is to motivate, diminish anxieties, develop trust, learn self-evaluation, increase self-esteem, and enhance socialization skills. Skills naturally evolve for a child who is eager to be with a horse because a horse is extremely "hands-on." Because horses are bigger, respect happens naturally, and boundaries and limits make sense. It makes sense to a child to follow directions, do things in a logical sequence, work with the group, finish the job, focus on the task at hand, and trust those that have more expertise. As these critical skills are practiced, rewards for the child

happen naturally.

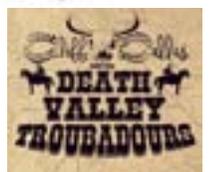
Wild Souls Ranch will be hosting their annual BBQ Dinner and Dance on Saturday, May 3rd at 5:00 PM at the River Lodge in Fortuna, CA.

Shamus T-Bones will be catering a classic BBQ Dinner, and local outlaw country band Cliff Dallas and the Death Valley Troubadours will be taking the stage. There will also be a silent auction, and a cash donation bar provided by local beer and wine distributors. All proceeds from this event will be going to the Wild Souls Ranch Program.

Tickets are \$40 per plate.

Please e-mail wildsoulsranch@gmail.com for ticket sales information.

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Promotional Advertisement

Creating Your Own Butterfly Garden



By Benjamin Fordham

Photos by
Hilary Osborn

When it comes to insects, few are more popular than the butterfly. A butterfly alighted atop your finger or on your shoulder can create a sense of wonder at the natural world.

Butterflies can be distinguished from their close relative the moth by the way they hold their wings when resting. Butterflies hold their wings vertically when at rest, while moths hold their wings either roof-like over their bodies, curled around themselves, or flat against the surface they are resting on. Also, butterflies fly only during the day, while moths fly only at night.

One of the primary predators of butterfly larvae are birds, especially Stellar's jays. To protect themselves, some larvae use defense mechanisms such as camouflage, poison, and hairs. Prickly hair on butterfly larvae can irritate a bird's stomach lining, making them avoid them. Some larvae even disguise themselves as bird droppings!

With over 100 species of butterfly to be found in Humboldt County, there are ample opportunities to spot them in the wild. Swallowtails, Parnassians, Monarchs,

Skippers, Brush-footed butterflies, Gossamer-wing butterflies, Whites and Sulphurs are just some of the families and sub-families that can be found locally. But did you know it was possible to create your own butterfly garden at home?

If you have a garden, you are well on your way to creating a butterfly garden. Even if you don't have very much space, a few simple modifications can make a haven for your captivating winged friends. Here are some basic dos' and don'ts.

Do plant the plants butterflies love to eat, namely the ones that produce sweet-smelling nectar and tree sap. Try some nasturtiums, lilac, and butterfly bush. Nasturtium in particular will draw butterflies away from your prized cabbages. Planting onions, thyme, or wormwood nearby will also help mask the smell of your favorite plants.

Nectar-producing plants will attract adult butterflies, but if you want them to stick around, make sweet butterfly love, and make some butterfly babies, you will need to make it nice and inviting for them. Butterflies like sheltered, sunny areas where they can feel at home. Yellow

western tiger swallowtails in particular need willow, poplar, sycamore, and alder to start a family.

Do leave some weeds and longer grass in the corners of your new butterfly garden. The long grass will provide some shelter for the butterflies and their babies, and many weeds, including milkweed, clovers, nettles, thistles, and dandelions are choice food for adult and juvenile butterflies.

Don't over-rake. The detritus will provide shelter for butterfly eggs, and some species may overwinter in leaf

litter or burrowed into the earth beneath it. Also, don't use pesticides in your new butterfly garden. They will kill your new butterfly friends!

It's also a good idea to keep your butterfly garden separate from your kid/pet garden, as they may disturb the fragile ecosystem you have carefully created (Yes!).

Follow these simple tips and before long you will have your very own enchanted butterfly garden, which is loads better than a non-enchanted one.

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Humboldt Bachelorette

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Bachelorette@theemeraldmagazine.com

Dear Caledonia,

Recently a very weird picture popped up on my Facebook feed. It was a guy I've known since childhood, naked from the waist up, cuddling in bed with a girl who also looked like she was naked. It wasn't like you could see anything, but in the picture they looked....um....like they had just finished having sex. I clicked on his profile to see what was up and saw lots more photos like it. A couple of people had commented that it was gross (it is!) and the girl in the picture had told them off, calling them bitches and cows and stuff. I haven't really seen this guy since highschool, but I feel kind of protective towards him. He's a little bit younger than me and I worry that he's rebounding too fast from a recent divorce and that his new girlfriend is BAD NEWS. The last time I checked his page it turns out they're engaged! What the hell? He's only known her a couple of months! I really worry that he's setting himself up for a lot of trouble and heartbreak. Do you think I should private message him and tell him? We don't really talk anymore, so it's not like I would be losing anything.

Signed,
Don't Do It Bro

Dear DDIB,

Ew to post-coital pix, but Facebook stalking is also gross. It's like fast food--it feels good at first but later you feel dirty and wrong. You're right, it sounds like your friend is cruisin' for a bruising, emotions-wise. But he's probably got lots of friends closer to him than you that have already warned him about his soon-to-be-crazy-ex-wife-number-two. And chances are he hasn't listened to them, because new love makes you crazy. Like, literally crazy. Like, it sends hormones off in your brain that, on a PET scan, resemble schizophrenia. It's virtually impossible to talk someone in that early love rush out of doing what they're doing. So take a deep breath and unfollow him on Facebook. Don't give in to that "car-crash-can't-look-away" instinct that makes you want to check in on this almost-stranger. If you're honest with yourself, you're not really being motivated by concern but by voyeurism. Let it be. The next time you see your friend in person, give him a big hug. He's probably going to need it.

Love,
Caledonia

Read More At
HumboldtBachelorette.blogspot.com



Drawing by Jesse Wiedel

APRIL

Community Calendar

Sunday Monday Tuesday Wednesday Thursday Friday Saturday

<p>6 Get Outside Gear Sale Friends of the Dunes Logger Bar Potluck Karaoke at BLC and Cher-Ae Heights Casino Open Mic at Mosgo's Deep Groove- Jambalaya Public Skate- Blue Lake The Dance Scene- Morris Graves</p>	<p>7 No Covers- Eureka Inn Quiz Night at Blondies Roots and Culture Night Robert Goodman's 9 pm Open Mic at Shamus T Bones Rude Lion Sound at Ocean Grove Lodge The Getdown- Jambalaya</p>	<p>8 Soweto Gospel Choir Van Duzer Theater Cribbage Club- Moose Lodge HIMBuds Exchange Bayside Grange 5:30 pm Shugafest- SpeakEasy Buddy Reed at Libation Electric Gray- Eureka Inn Ping Pong at The Logger Bar</p>	<p>9 Eureka Fair Wage Meeting Labor Temple Buddy Reed at Blondies 6pm Hard Court Bike Polo at Highland Park 6 pm free No Covers- SpeakEasy 8pm Whomp Whomp- Jambalaya Kaptain Kirk's Kosmic Kooction- Logger Bar</p>	<p>10 Open Mic at Blondies Seabury Gould-Gallagher's Open Jam at The Forks Shugafest- Palm Lounge Rude Lion Sound- Sidelines Buddy Reed- Old Town Coffee and Chocolates 7 pm Blues Night- Redwoods Raks</p>	<p>11 Arts Arcata 6-9 pm Karaoke- Central Station Papa Paul- Gallagher's Pub Kindred Spirits- Clam Beach Inn 10 pm "The Complete Works of William Shakespeare" NCR 8 pm Shugafest- SpeakEasy</p>	<p>12 Arcata Farmers Mkt Ani Kalayian and Friends Fortuna Monday Club Abruzzi After Dark Karaoke- RI Giris Lounge Dis Sidelines and T & J Vibesquad at ATL</p>
<p>13 Karaoke at BLC and Cher-Ae Heights Casino Open Mic at Mosgo's Deep Groove- Jambalaya Public Skate- Blue Lake The Dance Scene- Morris Graves</p>	<p>14 Arturo S. Rodriguez Van Duzer Theater Quiz Night at Blondies Roots and Culture Night Robert Goodman's 9 pm Open Mic at Shamus T Bones Rude Lion Sound at Ocean Grove Lodge The Getdown- Jambalaya</p>	<p>15 New Designs for Fundraising Humboldt Bay Aquatic Center Cribbage Club- Moose Lodge Shugafest- SpeakEasy Buddy Reed at Libation Electric Gray- Eureka Inn Ping Pong at The Logger Bar Dale Winget- Cullen Inn</p>	<p>16 Bruce Cockburn at Materiel Community Ctr Aber Miller- Larrupin Cafe Buddy Reed at Blondies 6pm 47th Humboldt International Film Fest- Van Duzer No Covers- SpeakEasy 8pm Whomp Whomp- Jambalaya</p>	<p>17 Open Mic at Blondies Seabury Gould-Gallagher's Open Jam at The Forks Shugafest- Palm Lounge Rude Lion Sound- Sidelines Buddy Reed- Old Town Coffee and Chocolates 7 pm Apruzzi After Dark</p>	<p>18 Shugafest- SpeakEasy Mckinleyville Arts Night Kindred Spirits- Clam Beach Inn 10 pm Godwit Days Spring Fest Arcata Community Center Soul Night XXX- Humbrews Dis Sidelines</p>	<p>19 Arcata Farmers Mkt Godwit Days Spring Fest Arcata Community Center Shook Twins, Steve Poltz Humbrews Earth Day Hoedown Friends of the Dunes 3-7 pm Green Week Silent Disco Merrymans Beach House</p>
<p>20 Logger Bar Potluck Karaoke at BLC and Cher-Ae Heights Casino Open Mic at Mosgo's Deep Groove- Jambalaya Public Skate- Blue Lake Kastle, Gladkill, Sugarhill Arcata Theater Lounge</p>	<p>21 No Covers- Eureka Inn Roots and Culture Night Robert Goodman's 9 pm Open Mic at Shamus T Bones Rude Lion Sound at Ocean Grove Lodge The Getdown- Jambalaya Wharfinger Building noon</p>	<p>22 Cribbage Club- Moose Lodge Shugafest- SpeakEasy Buddy Reed at Libation Electric Gray- Eureka Inn Ping Pong at The Logger Bar Dale Winget- Cullen Inn Chasing Ice- Van Duzer Sunny Brae Jazz- 6RR</p>	<p>23 Planned Giving: Essentials with Craig Wruck Humboldt Area Foundation Aber Miller- Larrupin Cafe Buddy Reed at Blondies 6pm Blues Jam- Clam Beach Inn Karaoke- Lil Red Lion No Covers- SpeakEasy 8pm Whomp Whomp- Jambalaya</p>	<p>24 Eureka Rhododendron Parade 10 am Seabury Gould-Gallagher's Open Jam at The Forks Shugafest- Palm Lounge Rude Lion Sound- Sidelines Buddy Reed- Old Town Coffee and Chocolates 7 pm</p>	<p>25 Disco Skate at Blue Lake Roller Rink Shugafest- SpeakEasy Kindred Spirits- Clam Beach Inn 10 pm Dis at Sidelines 10 pm Greg Brown- Van Duzer Papa Paul- Gallagher's</p>	<p>26 Arcata Farmers Mkt Humboldt Homebrew Fest Arcata Community Center So You Wanna Fight Cher-Ae Heights Casino Public Skate- Blue Lake Dis Sidelines and T & J</p>
<p>27 Logger Bar Potluck Karaoke at BLC and Cher-Ae Heights Casino Open Mic at Mosgo's Deep Groove- Jambalaya Public Skate- Blue Lake Educare Carnival and Pasta Dinner- Portuguese Hall</p>	<p>28 No Covers- Eureka Inn Quiz Night at Blondies Roots and Culture Night Robert Goodman's 9 pm Open Mic at Shamus T Bones Rude Lion Sound at Ocean Grove Lodge The Getdown- Jambalaya</p>	<p>29 Regina Carter Van Duzer Theater Shugafest- SpeakEasy Buddy Reed at Libation Electric Gray- Eureka Inn Ping Pong at The Logger Bar Dale Winget- Cullen Inn Chasing Ice- Van Duzer Sunny Brae Jazz- 6RR</p>	<p>30 Salsa Night- Robert Goodman Winery 9pm Karaoke- Lil Red Lion Buddy Reed at Blondies 6 pm No Covers- SpeakEasy 8 pm Live Turtle Races- Logger Bar Aber Miller- Larrupin Cafe</p>	<p>31 Seabury Gould at Gallagher's Irish Pub 6:30pm Open Mic at Blondies Karaoke at BLC, Bear River Casino, and Central Station El Radio Fantastique Arcata Playhouse 6:30pm Blues Night- Redwood Raks</p>	<p>32 Drag Wars- Humbrews Fortuna's First Friday 6 pm Trinidad Arts Night 6 pm Shugafest at the SpeakEasy Kindred Spirits- Clam Beach Inn 10pm Materiel Comedy Cabaret Physical Reality- Van Duzer</p>	<p>33 Arts Alive Eureka 6 pm Arcata Farmers Mkt Spectacular! A Dinner Circus Cabaret- Portuguese Hall The Hip Joint- Srens Song Community Adpuncture Jacoby's Storehouse 12-4 pm</p>

Submit events to Calendar@theemeraldmagazine.com



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Emerald MAGAZINE



(above) Owner Tasha McCorkle McKee's son, Galen.

Whitethorn Winery

By Michael Martino | Photos by Victoria Voss

Situated just off the banks of the Mattole River is the tiny hamlet of Whitethorn, California. Located just west of Garberville on the way to Shelter Cove, it is in the heart of the Lost Coast surrounded by the King Range and home to the old growth redwoods Humboldt is so well known for.

Blink and you might miss it, but there is a unique adventure waiting for those who are willing to make the trip. Every visit to Whitethorn promises the opportunity to taste great wine, and to learn about how one community has come together to be an example of what it truly means to be a steward of the land.

Started in 1991 as a family business, Whitethorn Winery has been churning out great wines for more than 20 years. The head winemaker and founder of Whitethorn Winery, Tasha McCorkle McKee has been fermenting fruits since she was 16. From blackberry wine to rose

petal concoctions, it has been a passion of hers for over 30 years.

When Tasha was 21 she left home to pursue a degree in Enology and Viticulture at UC Davis. From there she went to work at Simi Winery, where she perfected the art of making well-balanced and flavorful wines. While working for Simi, she was afforded the opportunity to travel to Bordeaux, France, where she was impressed by French winemakers' ability to create wines that expressed the fullest potential of their vineyards.

While I tasted at Whitethorn Winery, an interesting story was related to me regarding a French winemaker that Tasha had befriended who had come to visit her in Whitethorn. The man said that what set French wines apart from ones produced in other parts of the world is their longevity. He said that after 10 years, or even 20



years, they are still well-balanced and highly desirable. So Tasha went to her cellar to find a 21-year-old bottle of Whitethorn Pinot Noir that she opened for the gentleman, who upon tasting the wine exclaimed, "This must be a French wine."

Whitethorn

Winery primarily produces Pinot Noir. On the lighter side of the red wines, it can vary from a robust full-bodied red that might go well with Pasta Bolognese to something lighter and fruitier that might be had with some chevre and warm dates.

The variations in flavor come primarily from the region in which the grapes are grown, i.e. the weather, when they are picked in terms of sugar levels, and also the intention of the winemaker.

Upon arriving at the winery I was greeted by Tasha's son, Galen, who has taken over day-to-day

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operations of the winery. His mother has decided to devote more of her time to the non-profit Sanctuary Forest, responsible for developing "the Mattole Low-Flow Program- the first voluntary incentive-based program in California to address both water supply for human use and stream flow for fisheries and wildlife habitat." It should be mentioned that when purchasing a bottle of Whitethorn Winery wine, 10% of the proceeds go directly to Sanctuary Forest.

The first Pinot I tasted was the 2007 Demuth Vineyards, Anderson Valley. Due to the fact that Whitethorn Winery is not a vineyard, they source all of their grapes from vineyards grown on their behalf, some local, some not local. They distinguish their vintages by stating the vineyard



from which the grapes were purchased on the label. The 2007 Pinot is robust and full-bodied, filled with hints of cherries, vanilla and ripe tannins, and it was smooth across the palate. This was probably my favorite wine of the day.

The next wine I tasted was the 2009 Pinot Noir Elk Prairie Vineyards, Humboldt County. Produced with local grapes, this wine was on the lighter/fruitier side. Full of vanilla, cedar, and spice, it would be sure to go well with a cheese plate.

Galen was also kind enough to treat me to some of the wines that are not currently on the market, but will be by Thanksgiving of this year. The 2013 Light Vineyards Chardonnay was superb. Buttery and delicious, it was everything one would want in a dry Chardonnay. There was also the

2012 Wyley Pinot Noir, which again was a lighter and fruitier wine. It was well-balanced and perfectly suited for a picnic on a warm summer night. All of the wines I tasted that day were hand-crafted in small batches, and reflect the passion of the family that came together to produce them.

Whether you are on your way to Shelter Cove or happen to be going for a drive with your significant other, you would not be remiss to find yourself on the doorstep of Whitethorn Winery. If you are in need of a good excuse to make the trip on the Friday and Saturday following Thanksgiving Day, Briceland Vineyards, Elk Prairie Vineyards and Whitethorn Winery will host an open house where they will invite the public to stop by and taste. While there, take the time to learn about the non-profits the Mattole Restoration Council and Sanctuary Forest. These are two groups that do great work to maintain the viability of the Mattole River, and they love to share the work they do on behalf of wildlife and farmers in the area.



Typically open every afternoon on Friday and Saturday for tasting, but call to verify 707-986-1658

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California Bike Trip

A Tour of the North Coast

Story and Photos By Sean Jansen



It had been in the back of my mind for about a year:

To tour the entire European coastline by bicycle, while towing a surfboard. I wanted to start in Norway and head south via the coast until I reached the Mediterranean shores of Southern Italy. I could follow the coast around France, Spain and Portugal, including a ferry ride into the United Kingdom and another into Ireland. I figured it would be the trip of a lifetime; getting in shape, surfing incredible waves, and taking photographs. It was a dream that I had thought about every night before I went to sleep. However, I had a problem. I had never toured before, nor did I know anything about bicycles or the mechanics of bicycles. The way I saw it, I needed a warm-up trip. A trip I could use to test my knowledge, strength, and passion, to see if I really wanted to pursue the European touring vacation I had been dreaming about.

So it was a month before my third year at HSU. I had returned from a six-month backpacking trip through South America, which I had funded by selling my truck. I was living in my parent's fifth-wheel R.V. trailer to save money, had no vehicle during that semester of college, and I needed a way to get home. I was looking at flights and thought the prices were outrageous.

Trains and buses were nearly out of the question, for they would take forever and in South America all I took were buses. You end up sitting next to someone for 18 hours that you really don't want to.

Most of my friends from Southern California weren't going to take off south in their cars until the middle of summer, so I was clearly running out of options. Until I realized that I had the perfect trip, a trip that would not only train me for my European trip, but one that would open the eyes of others. It would be a new and unique angle that had never been done before in this state: A bicycle touring trip from Eureka to San Clemente, 909 miles on pavement and dirt, all while towing a surfboard.

I got my metaphorical wheels rolling and began going to every single bike shop in Arcata. I picked their brains trying to find out everything I could about bicycle touring, trying to prepare the best I could for another epic trip. I found a shop that helped me with everything and gave me all of the information I needed for a safe, but most importantly comfortable, trip.

With the semester having ended and my 15-year-old bicycle sitting in my trailer fully loaded and ready for a long haul, I watched the Stanley Cup Play-offs and drank a glass of wine. I was in complete terror! I was asking myself, "What am I thinking?" Once I finished the glass of wine, however, I realized it was just the nervous excitement that always goes through me when I'm about to leave for a trip.

So needless to say I killed the bottle of wine, went to bed, and got peddling south the next day. I crashed at a friend's house in Fortuna that night where I had my last "luxury meal", which was at a brewery. I then headed the next 100-or-so miles

on dirt, where the campgrounds are remote and in the thick of prime ganja growing areas.

I could have stayed on the highway, but I wanted to follow every road possible, pavement or dirt, that was within proximity to the ocean just in case I was able to find a surfable wave.

So along the Lost Coast I went, going up and down seriously difficult roads that ended up being nowhere close to the ocean. Two days later, after nearly running out of water and getting some from some hunters in the area, I made it to Shelter Cove. I went down the long three-mile road to the campground and had a warm meal. While in town I was greeted with migrating Grey Whales breaching not 100 yards from shore.

Waking up that following morning, I realized that same three-mile downhill road to Shelter Cove was also the only way out of town. I had to bike three miles straight uphill to get to the turnoff for the most difficult part of my entire trip, Usal Road.

Just reading about Usal Rd. is scary. It's only open in the summer, and it was barely open when I got there. I remembered talking to a park ranger before the trip who told me, "You can't go through there in wintertime. And if you do go through there on your bicycle, I want to know when you go through there and when you get out. If you don't come out during those times, we can send a search and rescue team for you." A bit humbling needless to say, but off I went into the Usal where I became incredibly terrified and incredibly lost. I was ignoring all the signs and just going for it.

Throughout the 25 miles that is Usal Rd., I didn't see remnants of a single human being. The only thing I did see was scat, particularly mountain lion scat. During the three hours of dirt road through the Coastal Ranges, I would hear crackles in the forest next to me while also seeing mountain lion scat. In fact, one was still fresh and steaming on the road! You tell me if you wouldn't be terrified. After winding down the road and finally arriving at my campground, I couldn't help but feel relief to see campers and the ocean.

Waking up the following morning, I felt a sense of joy because I knew I only had five more miles of dirt before hitting Highway 1. As the remaining five miles wore down, I began to worry once more. I realized that I was going to be on the side of the highway, a target for any driver to hit me.

But I also knew this was to be the road that would take me home, for my parents lived off of Highway 1 about 800 miles to the south. Getting onto the pavement, I couldn't help but raise my hands to the sky. I had made it alive through the hardest part of my trip, and now I would be on a road that would ease the pain in my behind.

On the 1, with cars, motorcycles, and motor homes flying past me, I couldn't help but think about the freedom I had on the dirt roads, riding in the middle of the road without having to worry about cars.

I rode about 40 miles a day and tried to set up camp anywhere in a state park close to the ocean. State parks have a deal that allows touring bicyclists to camp for about \$5-10, making it cheap and easy. And with me only doing about 40 miles a day, I could surf in the afternoon or the early morning without being exhausted at the end of the day.

With this concept in mind, I finally made it down the coast to San Francisco. I made it there safely, but it wasn't without consequence. Along the Sonoma Coast, I got blown off of my bike and into the road. The wind was howling at around 60 knots, and with my trailer it didn't take much to knock me over. There wasn't a car coming, but as soon as I picked myself up and moved my bike out of the road a semi-truck came bawling around the corner. Aside from that, and a wild turkey scaring the living crap out of me at five in the morning, I made it to San Francisco uneventfully and crossed the Golden Gate Bridge on the 75th anniversary of its construction.

After going down Geary Street and heading south through Pacifica, I hit Half Moon Bay where I had one of the best surfs of the trip. I was finally greeted with an early south swell and no strong north winds, but it was creepy because I was alone in the water and Half Moon Bay is known for shark attacks. I had a fun surf without any damage to my body and continued south to the popular surfing areas of Davenport and Santa Cruz, where I was again greeted with a swell. This time, however, there were good friends and a hot shower, the first of the trip thus far.

I stayed in Santa Cruz for a couple days to recharge all of my things, do some laundry, catch up with some old friends, and surf until the sun went down. I had some really amazing sessions with my friends and I was able to sleep on a sofa, which was like a five-star resort after about two weeks of camping. But the luxury needed to come to an end, and I needed to get my wheels rolling again for what was up ahead.

I always knew Big Sur was gorgeous. I've driven it many times, but I always kept driving. I never stopped to take in the details of the place. This time it took me about two days to get out of Big Sur, because I had the hardest time putting my camera away. And because it was probably the hardest part of the trip. Not a lot of flat parts in Big Sur. But it didn't matter. It was so pretty and the surf was actually super fun, which was like icing on the cake.

South I went into Morro Bay and San Luis Obispo. This stretch was not the most difficult but it was definitely the

hottest. I had a friend in SLO that let me stay there to take a shower and recharge my things once again, which was quite nice since it took me about a week to get there from Santa Cruz. It was a much needed and well-deserved break, but I was soon heading into Southern California, where I began tasting home. Home where the water is warmer, it's always sunny, and the surf is cleaner with less wind.

I made it to Santa Barbara, where I actually timed an odd west swell and had some really fun waves on the point breaks in that region. But I only stayed a day, for I had another friend in Ventura who allowed me to stay on his sofa. It was another relaxing and fun retreat from camping. We surfed and skated at midnight, bombing hills and having the time of our lives, slugging beers on the roof and just catching up on times that were lost due to college. It was my much-needed but final stop of 'friend's places to crash at' until I hit my parents' house about 100 miles to the south.

I continued south to the hell that is Los Angeles. The translation in Spanish is 'The Angels', but I don't understand how with all the asshole drivers that thrive there. Just reaching Malibu, which is on the outskirts of the city, is dangerous enough with all the Ferraris and BMWs flying by at mach speed. But reaching Santa Monica was a nightmare,

with traffic galore and no one moving over when they had space. I guess it was my, "welcome to Southern California" greeting.

Once I did get to Santa Monica though, there was an 18-mile boardwalk along the beach which allows cyclists to cruise the strips from Venice Beach to Palos Verdes. It was a safe passage, away from traffic and surrounded by the social life of tourists, locals, and cycling enthusiasts. Unfortunately, there weren't any campgrounds between there and home, so I was forced into a hotel. I discovered that there were hostels in the area, but only after I had already left.

I woke up the next morning and met up with a friend to shoot some surf photos before continuing south. Next was a ten-mile stretch through the hell that is Long Beach before I reached Seal Beach. Riding through there, I knew I only had one more night of the trip before reaching my hometown of San Clemente. Going through the ghettos of Los Angeles before Seal Beach and the hotel I was to stay at, I couldn't help but recognize the differences in the state. I started in Humboldt, where the redwood trees meet the sea, and ended in Orange County, a metropolis of Republicans and overpriced coffee shops. Arriving at my hotel in Seal Beach, I sat in my room and stared at the ceiling with a



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sense of sadness. It's funny how before the trip started, I was terrified. Now that it was my last evening, I didn't want it to end.

I didn't sleep much that evening and woke up early in hopes of beating the Saturday beach traffic. Peddling with a sense of urgency and desire to get home, I raced through to Laguna and Dana Point. On an overlook, I could see my hometown and the San Clemente pier that I surf when I'm home. I couldn't believe I had done it.

However, I had a little excitement and relief before I made it home. I had considered Usal Rd. to be the scariest part of the trip, but I rescind that comment because the closest I came to dying was in my hometown, a mile from my parent's house. I could taste home when suddenly a guy in a brand new Mercedes Benz flew by me going at least 10-15 miles-per-hour over the speed limit, and his mirror hit my arm almost throwing me underneath his car. I proceeded to give him the middle finger, and I could see him shaking his head in his mirror like it was my fault. I had to shake it off because I could see my street.

I reached the top of my parents' street and stopped. Smiling from ear to ear, I began cruising down the street where I was to pull into my parents' driveway and throw my

bike down. I didn't care anymore, I had made it! I remember laughing and seeing my parents' neighbor coming over with a cold beer. It was 11:30 in the morning and I didn't care. I slugged it. I couldn't believe that I had done it, and couldn't believe I'd done it without getting injured.

One month and thirteen days, 37 days camped, 29 days surfed, 909 miles and a trip that I would do all over again if I could. All of the people I stayed with and the fellow touring cyclists I met along the way made my trip possible. I couldn't have done it without them.

The state of California is a great one with a variety of landscapes and culture, with the redwoods to the north and the metropolis of the south. A great trip, a varied trip, and a test trip that I was hoping would prepare me for Europe. But now that I've done California, Europe isn't even on my mind anymore. The State of California offered me experiences and photos that I didn't know were possible. After traveling a ton previously and thinking that the states were boring and cultureless, this trip changed my perspective. As a friend of mine said, a world traveler herself, "You made California cool!"



Petal Power

Eureka's Rhododendron Parade

By Nathan Butler | Photos by Sam Greene

Each year since 1965, Eureka has hosted a parade to celebrate the beauty and popularity of Rhododendrons. In the last weekend of April, the community comes together to appreciate one of the most unique blossoming bushes that can be found naturally behind the Redwood Curtain.

Starting at 10am, everything from marching bands to parade floats wind their way from 7th St. to the Eureka Mall. Each year has something a little different. There have been Coast Guard fly-overs, Clydesdales, dances, and square dances.

Although Rhododendrons are native to much of the world, they can be difficult to cultivate in many climates. In Humboldt however, Rhododendrons are remarkably well-suited to the region. There are many sub-species, and many a botany enthusiast has tried throughout the ages to introduce them to new environs. Some with more success than others. For European collectors, accessing the Rhododendrons in the interior of China was not only off-limits, but more difficult still to ship back to Europe on the slow-moving vessels of the 18th and 19th centuries.

In Nepal the Rhododendron is the national flower. They pickle the flower or eat it dried, as they enjoy the tart flavor. But not all species of Rhododendron are safe to eat. They can be poisonous to livestock, and in Asia Minor the honey made from Rhododendrons can be an aperient and a hallucinogen. This came as a surprise to the Greek soldiers who had ingested it in 400 BC, marking the first recorded instance of the Rhododendron's lesser-known capabilities.

The Rhododendron is the state flower of Washington and is on the state flag of West Virginia. Although most species of Rhododendron prefer chilly mountainous climates, you can find them in such extremes as alpine habitats and tropical jungles.

As we look to celebrate the springtime rebirth of life here on the North Coast, what better way to do so than to take some time to cherish a little bush that once a year bursts forth with vibrant color and powerful petal pulchritude.



Student Artist of the Month

Mikaela Alexander, Eureka High School



I know this will sound cliché, but art is my escape when life gets crazy. I don't normally have a specific plan for what I am doing - I just go with what I feel like might work and I think that is what helps me slow down my thoughts. I love experimenting with different ideas and learning new techniques so I can grow as an artist. Taking this pottery class has helped me grow as a person in many ways.

-Mikaela Alexander

Mikaela is a second semester pottery student. Her strengths are in her attention to detail and being able to visualize her design from start to finish. In addition, Mikaela's self-motivated and takes pride in her work, which is apparent in the quality of her results.

-Aaron Staack
Eureka High School
Visual Art Instructor

April 26 Celebrate Earth Day!



Come celebrate Earth Day at Eureka Natural Foods with a gala community event not to be missed! 11am-3 pm

ORGANIC AND NATURAL FOOD TASTING FAIRE:

Organic and natural food demonstrations all over the store.

PRIZE RAFFLE

A lot of Winners

LIVELY AND FUN ENTERTAINMENT:

Music & jugglers, will delight young and old. Face painting for the kids.

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3rd Annual Humboldt Garden Expo

@ Blue Lake Casino & Hotel

Saturday

April 19

11 - 5pm

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3rd Annual Silent Disco

@ Moonstone Beach

5pm - 12am

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Growing Green in 2014

Best Management Practices Workshop

@ Arcata Theatre Lounge

Saturday

April 26

11 - 5pm

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Followed by Humboldt Green Week's VIP Cocktail Party,
and Green Week's Grand Finale at Arcata Theatre Lounge

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