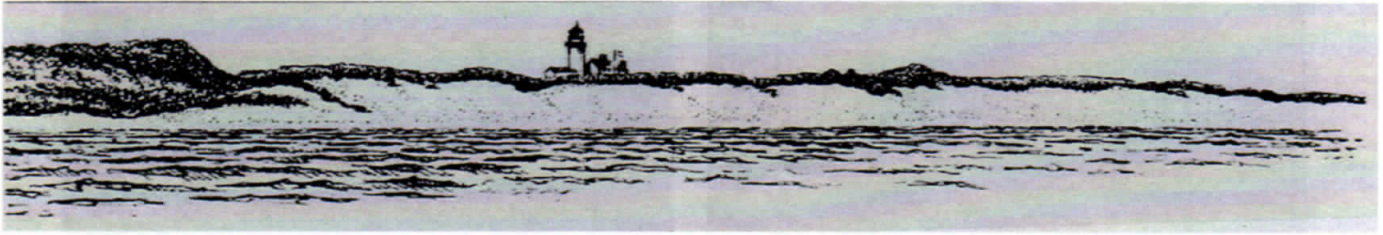


TRURO CONSERVATION TRUST



Volume XX No. XXX

NEWSLETTER

June 12, 2011

Osprey Pole Raised on TCT Land

On the ninth of April an Osprey pole was erected on Trust land in the Pamet marsh. This will be the first man made nesting site in Truro for this large raptor that was threatened by the widespread use of DDT to the point there were no Ospreys on Cape Cod in 1970. The Osprey also goes by the name of sea hawk or fish eagle because of what it eats. The Osprey is found all over the world. Ospreys in North America overwinter in South America and return North to mate and nest, for which they need a large platform away from trees and near a source of fish.

This Osprey pole has been in the works for a few years, but there were various delays resulting from either lack of a pole or lack of labor. The guiding spirit behind this effort has been Bill Worthington, one of the Trust's board members. He navigated much of the red tape that was also involved. Bill engaged Messrs. Prescott and Murley of Wellfleet Bay Audubon to help with the project. Bill got the pole donated by the Truro Department of Public Works. He and Sally Brotman helped organize the labor of 22 people who showed up to help, several of whom were from the Tom's Hill neighborhood.

If you would like to see the pole, drive down Castle Road from the direction of Corn Hill until you pass Gospel Path on your left. Look out toward the Pamet and you will see it in the middle of the marsh. With any luck we will have a nesting pair next year. One Osprey has already been seen checking the place out.



Raising the pole



Adult osprey

Photos by Amanda S. Reed



Trails and Benches

In several of our previous newsletters, we have offered a summary of TCT trails that are accessible to the public, some of which have benches. As you may know, the Trust's Stewardship Program encourages public access to conservation land owned by us, and we have worked over the past few years to increase the number of properties with access and benches. Please enjoy the trails and benches, but be respectful of the quiet and privacy of local residents. Here is an update of our efforts.

Dalsheimer

The Dalsheimer property is a spectacular 17 acre parcel located on the south side of Pamet Harbor, and extending several hundred feet east along the harbor. It can be accessed from the bay beach near the harbor, or by parking at the Fisher Beach town parking lot, and walking down Great Hills Road – a private road. There is a trail that begins at the end of Great Hills Road, and extends to the harbor (the beginning of the trail is marked). The Trust

has installed benches at the mid-point of the trail, and at the end, overlooking the harbor. This location offers wonderful views of the bay, the river and the harbor.



Goldstein

This beautiful parcel, a gift from Leonard and Diana Goldstein, is located just off Ryder Beach Road. In May, 2009, an enthusiastic group of AmeriCorps volunteers cleared a trail to a high point on the property, and placed a simple bench at the end of the trail. The short trail follows an old deer path to a spot with wonderful views across heath lands to Cape Cod Bay. You can access the trail by walking in from Ryder Beach Road where there is a sign for "Diana's trail" along the old railroad bed. Keep your eyes to the left, where you will see a directional sign for the trail a few hundred feet in from the road. There is no designated parking, so please be careful where you leave your car. It is best to park on Ryder Beach Road and walk in.

Keezer

The Keezer property on Francis Farm Road has been in Trust hands since it was purchased in 1997, with private donations from neighbors, and with a particularly large donation from Berthe Ladd, on behalf of the Keezer family. A long trail exists across this property from Francis Farm Road to Hatch's Road. Along the trail are three benches and a memorial plaque honoring Anne & Dexter Keezer. AmeriCorps also cleared a major portion of the Keezer trail from Francis Farm Road to the site of the plaque. There is a fenced parking area (which is

marked) on Francis Farm Road, about 250 feet before the trailhead, which is also signed. This is a heavily wooded area and is magnificent when fall colors paint the surrounding area.

Oriental Carpet



Located at the corner of Old County Road and Ryder Beach Road, this multi acre parcel of wetlands contains some of most vivid fall colors in all of Truro, and got it's name as a result. This very special property is protected by a conservation restriction which was given to the Trust by the Sanders family. Over the years, the trees surrounding the property have grown larger and begun to obscure the view. In order to create viewing opportunities while respecting the wooded nature of the property, the Trust worked with the Conservation Commission to create two "viewing windows," one on Old County Road and the other on

Ryder Beach Road. Trees were selectively cut or pruned to open up beautiful vistas. The Trust has also installed benches by each "viewing window" with plaques honoring the old Lewis Farm and Gail Wheeler Brewster for whose memory significant contributions were made to the Trust. The Oriental Carpet, particularly in early October, is truly one of Truro's most beautiful spots.

Poor's Hill

Poor's Hill is a very significant property that the Town of Truro acquired in 2006. The Trust raised \$500,000 of the property's purchase price, and built a trail for public access and several benches. The property, a 70 foot high hill overlooking Pamet Harbor, can be accessed from Fisher Beach Road, where there are two clearly marked, designated parking spaces.

Standards and Practices

The Land Trust Alliance (LTA) is a national conservation organization whose membership includes over 1,700 local conservation trusts, including your Truro Conservation Trust (TCT). You can visit their informative web site at landtrustalliance.org. The LTA provides consultation to its members, conducts informative seminars, reports national and local conservation news to its members, is a source of conservation information to the federal government (including the IRS), and offers group-discounted services to members. For example, the TCT purchases all of our necessary insurance through the LTA at a group rate.

The LTA is most known to its members and to the government for its Land Trust Standards and Practices, which they have created as "... guidelines for ethical performance by land trusts." The federal government supports the use of these guidelines by local conservation trusts and considers compliance to them as part of their approval process for tax deduction applications for land donations and restrictions. Consequently, the TCT makes every effort to be in compliance.

The TCT has decided to undertake a "refresher course" with regard to the Standards

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Standards and Practices

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and Practices. Several Trustees will be trained in the pertinent aspects of this document and will then brief the entire Board of Trustees. The result of this training will be an updated and more comprehensive set to TCT Standards and Practices to ensure that our Trust meets their intended goals. Such compliance can result in less potential for legal challenges to our work and an easier, timelier approval of donor tax deduction applications. We will report, in future Newsletters, more specific results from this project and how they might impact you.

The Truro Conservation Trust

Preserving Truro for Generations to Come

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To learn more about the work of the TCT, visit our website, www.truroconservationtrust.org



BEACH PLUMS.....NOT JUST YOUR GRANDMA'S JELLY

Since European explorers first described *prunus maritima*, the native beach plum, in the early 1500's, there has been little success in raising the fruit commercially. During the late 1800's in an attempt to create an industry along the lines of cranberry growers, serious, but eventually unsuccessful attempts were

made to grow the fruit in large quantities, most of which involved hybridizing the beach plum with Japanese or Chinese plums. Since the end of WWII the greatest threat to the wild beach plum has been loss of habitat.

In the wild, some years produce an extremely abundant crop of berries, while in others the fruit is scarce enough to make a gathering expedition little more than an exercise in frustration. Very few Cape Codders will reveal the location of their favorite bushes. In good years when it hardly takes more than an hour to gather a large container of cherry-sized plums, there is a surfeit of jelly and jam. Because the availability of the fruit is so variable and therefore costly, most gift shop jelly is very diluted and the characteristic taste of beach plums only comes through in home-made offerings.

Beach plums can be substituted in any recipe calling for damson or other plums, but their size and the time consuming job of separating the small amount of flesh from the pits limits their use for most cooks. My own favorite is chutney, which can be made traditionally spicy or sweet and is a wonderful relish served with pork roasts or ham and other meats. In her 1973 book "Plum Crazy," author Elizabeth Post Mirel offers seventy recipes utilizing beach plums in sauces, soups and stuffings, coffee cakes and sherbets, cosmetics, and everyone's favorite: beach plum brandy or liqueur using vodka as a base.

Both concoctions are sweet, extremely simple to prepare, delicious and a naturally beautiful ruby-red color. In a clean container with a tight-fitting lid, combine one bottle of alcohol with 4 cups of whole beach plums and 4 cups of sugar. An optional addition is a cinnamon stick and 6 cloves. Stir the mixture daily and let stand for at least two weeks at room temperature. Strain through cheesecloth or similar and for an especially clear result, then through a paper coffee filter. The mixture can then be returned to the original liquor bottle or for gift giving to more elegant carafes. I prefer the vodka base, and find the proportion of equal amounts of fruit and sugar too sweet for my taste; using less sugar does not affect the quality of the end product, which can be kept indefinitely as with similar liqueurs.