

Pinal

NUGGET

WINTER 2020

FREE

**COOKING
AT BRUZZI
VINEYARD**

pages 6-8

Lavender
Fields in
Oracle,
pages 11-13

Photo by John Hernandez

**Farm to Table
in the Copper Corridor**

A community publication of Copperarea.com



Soon, state, county and city governments joined up and the "War Garden" movement began. These gardens were also called liberty gardens or food gardens for defense. After the war ended in 1918, they became known as "Victory Gardens"

Victory Gardens Of The Copper Corridor

John Hernandez
Pinal Nugget

It is good to see the development of community gardens and gardens at many of our schools these days.

The community garden in Oracle is growing in popularity and is becoming a learning center for gardening. That they are working in partnership with Mt. Vista School and others will only benefit our community. We need more community gardens in Pinal County as well as the

United States especially in the rural areas. There was a time when community gardens, school gardens and individual food gardens were considered necessary and promoted by the federal, state and county governments in cooperation with individuals, community organizations and businesses.

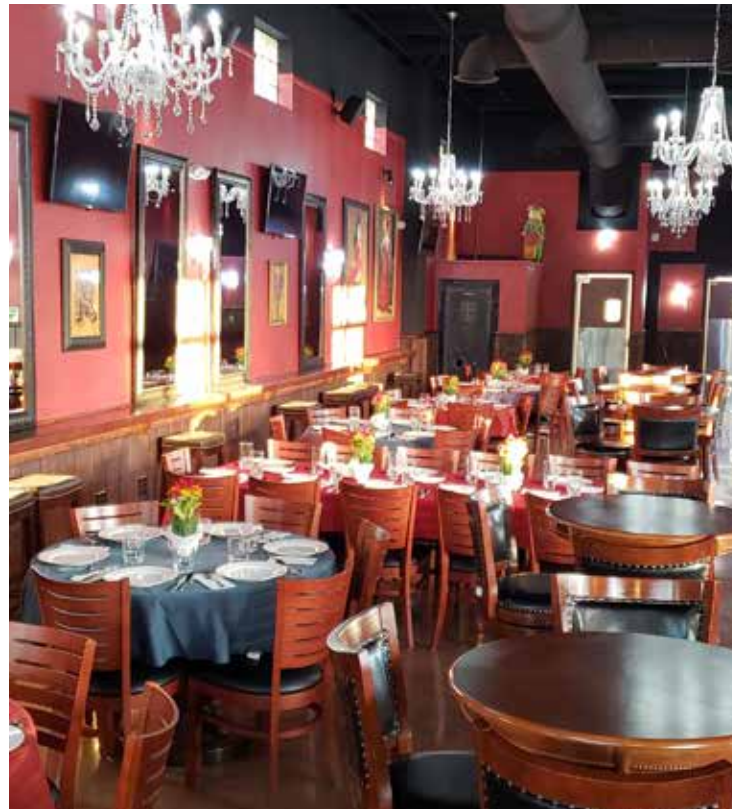


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Beginning in 1914 most of Europe was engulfed in World War I. Due to the war, many farms were devastated and farm workers were in shortage due to men being recruited to fight for their countries, creating a severe food shortage crisis. It would be up to the United States to help feed their allies overseas. The United States entered the war in 1917. It was then that the term “community gardens” came into use to describe collectively grown gardens and gardens with individual plots planted on shared or public lands.

In March of 1917 Charles Lathrop Pack organized the National Emergency Food Garden Commission. At the time, Lathrop was one of the five wealthiest men in the United States. He was a forestry expert and became a leading advocate for forest conservation. Pack partnered with other philanthropists, agricultural

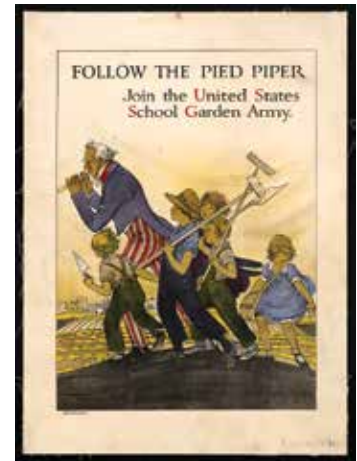
experts, clubs and organizations. They then teamed up with the federal government’s Department of Agriculture, Department of Education and a newly-created Department of Food Administration.

Soon, state, county and city governments joined up and the “War Garden” movement began. These gardens were also called liberty gardens or food gardens for defense. After the war ended in 1918, they became known as “Victory Gardens” and the excess produce allowed the U.S. to help feed the starving masses in Europe.

The Food Garden Commission and government entities organized gardens at schools around the country. The Bureau of Education’s program was known as the U.S. School Garden Army and kids were encouraged to enlist as “soldiers of the soil.” The Food Garden Commission created and printed pamphlets and instruction booklets on gardening, food preservation including canning and drying fruits and vegetables, which they distributed for free. Newspapers and magazines cooperated and printed articles with gardening tips, recipes and gardening news. Propaganda posters were created, encouraging everyone to do their patriotic duty and plant a war garden. People in the cities began planting gardens on their window sills, roof tops and in vacant lots and the movement spread throughout the country. It is estimated that 3 million new gardens were planted in the United States in 1917 and more than 5.2 million in 1918. They generated 1.45 million quarts of surplus canned fruits and vegetables. The War Gardens allowed Americans to contribute to the war effort, boosted morale, express their patriotism and safeguarded against food shortages on the home front. In Arizona, county agricultural

agents were appointed to organize, assist and coordinate the war gardens with government agencies. Watson Pickrell was the agent for Pinal and Pima counties. He was appointed in June 1917. His base of operations was the chamber of commerce in downtown Tucson. Pickrell was a farmer and graduate of the Agricultural College at the University of Arizona. Newspapers reported that he was to spend 10 days each month in Tucson and the rest of the time visiting farmers in both counties. It was

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WAR POSTER ↑

During World War I, American children were recruited to the US School Garden Army.



↑ **PINAL COUNTY**

Pinal County residents planted their fair share of War Gardens.

NUGGET

Covering the Copper Corridor Communities of Globe, Miami, Superior, Kearny, Hayden, Winkelman, Dudleyville, Aravaipa, Mammoth, San Manuel, Oracle, SaddleBrooke and Catalina.

- James Carnes.....Publisher
- Jennifer Carnes..... Managing Editor
- Michael Carnes.....General Manager
- Mila Besich.....Advertising Director
- John Hernandez.....Reporter

Email:

Editorial: jenniferc@MinerSunBasin.com
 Advertising & Questions: michaelc@MinerSunBasin.com

CopperArea.com

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Telephone

- San Manuel Office: (520) 385-2266**
- San Manuel Office Fax (520) 385-4666**
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— Anne Murray

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War Gardens

Continued from page 3

reported that the purpose of his position was “aiding the farmers of these two counties in the increased production and food conservation campaign inaugurated by the University of Arizona and the Arizona State Council for Defense in connection with the war with Germany.”

In early August 1917, it was noted in the *Tucson Citizen* that Watson Pickrell filed for an exemption from the military draft claiming that his position as county agricultural agent is necessary to the military establishment. Pickrell was drafted at the end of August and assigned to the Army. An appeal was filed to the President of the United States by Professor Frederick W. Taylor of the University of Arizona on behalf of Pickrell and all the agricultural agents in the state. By this time Pickrell was at Ft. Riley, Kansas having accepted a commission as an officer. He served in France and returned to Arizona in July 1919. He was appointed as agricultural agent for Pima and Santa Cruz counties.

W.E. Mullen took Pickrell's place. The war garden campaign was a success in Arizona. In his February 1918 report, Mullen

showed the number of home war gardens being cultivated in Pinal County as being 563. They were listed as follows: Blackwater, 4; Mammoth, 5; Kelvin, 5; Sacaton Indian School, 1; Picacho, 6; Red Rock, 7; Toltec, 5; Hayden Junction, 11; Oracle, 7; Belgravia, 1; Florence, 35; Superior, 36; Casa Grande, 55; Ray, 177; Sonora, 203.

As you can see, the leaders for Pinal County were located in the Copper Corridor: the mining towns of Ray and Sonora. The largest war garden in the state would also be part of the Copper Corridor. It would go on to be the largest in the United States and at one time claimed to be the largest in the world.

The War Gardens at Miami were started up by J.R. Sandige, the agricultural agent for Gila County. He was also an employee of the Inspiration Copper mine. Inspiration Copper invested in excess of \$20,000 in the garden providing 80 acres of land along Mills Boulevard between Globe and Miami. They leveled and plowed the land, installed an irrigation system and divided plots for employee's families and others to work. Water for the gardens was free. A labor strike increased the numbers of people willing to work the land,

especially those miners who had families. Before long there would be 432 war gardens in the area.

The gardens would also be known as the Inspiration War Gardens and received publicity all over the state and country. In 1918 it would expand to 100 acres and be known as the largest war garden in the world. It would also “inspire” other mining companies in the state to get involved in the war garden campaign. Some of these mining companies included Old Dominion and Miami Copper Company. The Ray Consolidated Copper Company donated land, seed, water and installed an irrigation system for the Ray School. The school would be known for selling produce three days a week at their campus. They made \$250 their first school year in sales.

The war gardens of the Copper Corridor provided more than their share towards the World War I food production and conservation campaign. In the 1920s, the popularity of the victory gardens declined when government and corporation interest and support dwindled. Many of the gardens faded away. When World War II broke out, victory gardens became popular again. Government and corporations once again



WAR POSTER

During World War I, American citizens were urged to plant Victory Gardens.

supported a victory garden campaign. Food and other commodities were rationed during the war which made these gardens essential and more popular. Fruit, vegetables and herb production would exceed the gardens of World War I.

The idea of war/victory gardens has helped shape the popularity of community gardens. Wouldn't it be nice to see increased government and corporate support of community and individual gardens, perhaps a campaign for “Peace Gardens”, “Feed the Poor Gardens” or “No Child Left Hungry Gardens”?

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Bruzzi Vineyard:

A Destination for Wine, Food and Learning

Mila Besich
Pinal Nugget



For several years, economists and industry experts have been concerned about the potential for food shortages. One growing concern is that most Americans are at least three generations away from the family farm – meaning that the work of a person’s grandparents or great-grandparents on the family farm is no longer a career younger generations want to consider.

↑ TO FRIENDS

A group of friends, new and old, toast each other after spending several days together learning at the Bruzzi Institute.

Without a doubt, as a society we are becoming less aware of where our food comes from or how far it travels before it arrives on our plates or into our glasses.

For James Bruzzi and the Bruzzi Vineyard family, growing wine grapes for the wine industry became something much bigger both in operations and in the spirit of service to the rural community of Young, Arizona where they grow grapes and operate their tasting room. James quickly realized for the farm to be sustainable, they needed to

deploy a vertical farming operation where they not only provide grapes for other winemakers but they also work with a winemaker to produce their own line of Bruzzi Vineyard wines. They also grow other produce to sell throughout the summer at their local farm stand and source as much of their produce and meats locally as often as they can. He also realized that the tasting room needed to offer other amenities such as dinner service, special event venue space and now, in partnership with Classy Glamping, visitors can stay in a fully furnished bell tent, with most of the comforts of home – there is no “roughing it” at Bruzzi Vineyard.

The newest addition to the Bruzzi Vineyard repertoire is the Bruzzi Institute. The

institute features a variety of classes and learning opportunities. One of the most popular series at the institute is the Culinary Workshops where James teaches a group how to make a five-course gourmet meal paired with wine. His culinary experience started as a child learning how to cook with his family and then attending Johnson and Wales for International Hospitality.

“It is a fun afternoon learning how to cook and spending time with friends,” said Tina Gutierrez of Superior who has attended the workshops.

There are also a variety of classes being added to the institute such as Leadership Workshops, Outdoor Adventure workshops and a series of Spiritual Healing workshops.

“One of the primary reasons we decided to create the institute was to bring attention to the many talented and professional people in rural Arizona,” said James. “We want to help change the narrative that there are professional people working to increase opportunities in rural places and we want to provide the venue for them to share their talents.”

Their latest shirt for 2020 says, “Pour-N-Rural” to celebrate rural winemakers and recognize that as the outdoor recreation industry grows more and more people are coming to rural Arizona to recreate and then enjoy the local beers and wines after their adventure.

With a love for animals, Bruzzi Vineyard has also become a llama rescue for older llamas. Abagail is

the diva of the llamas who keeps a watchful eye on the vineyard and protects Nefie, another llama, and the two baby doll sheep Chip and Jelly. Visits with Abigail can be arranged for a small fee. As for enjoying a gourmet meal at the vineyard, they

offer set menu dinners on Friday, Saturday, and Sundays. Lunch options are cheese, veggie and meat boards that pair well with their generous wine tastings. Dinner menus are advertised on Facebook a month in advance, RSVP is

required. The dinners are usually a three- to four-course meal. For those visiting the vineyard, the meals are a nice addition or something to plan your visit around. For local residents of the Pleasant Valley in central Gila County, these

meals have become a time to gather with neighbors, check in on one another and enjoy each other's company, a reminder of those early days when farming brought together a community, supporting one another and

Continued on page 8



PASTA

Debbi Galassini and Gina Lopez prepare ingredients for a pasta dish with artichokes.



'SHROOMS

JoAnn Besich and Debbie Galassini are making marinated mushrooms.



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Bruzzi

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sharing the fruits of their labor with neighbors.

Bruzzi Vineyard has a rather large footprint where they support local organizations throughout the Gila and

Pinal Counties. James has started researching a second location after he became involved in the Copper Communities Food Hub.

“We want to be in rural places,” he

explained.

Currently there are permits in process to allow him to open a tasting room in Superior.

Keep up with all of their upcoming events and the Bruzzi Institute online at: <http://bit.ly/Bruzzi-Nugget>.

Bruzzi Vineyard is located at 47209 N. Highway 288 in Young, Arizona. Visiting Young does require traveling on scenic dirt roads, in inclement weather an all wheel drive or four-wheel drive vehicle may be required.



TEACHER

James Bruzzi, owner of Bruzzi Vineyard, stands ready to pass on knowledge to his students. He teaches gourmet cooking and wine pairing.



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Spring 2020

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Thank you to all of our members, donors and sponsors who have made this amazing expansion possible, including the Wallace Desert Gardens Foundation, Pinal County, Keith & Brenda Taylor, Resolution Copper, Historic Hotel Magma, Northern Trust, AZ Wilderness Brewing Company, Bruzzi Vineyards and Straight to the Plate Catering.



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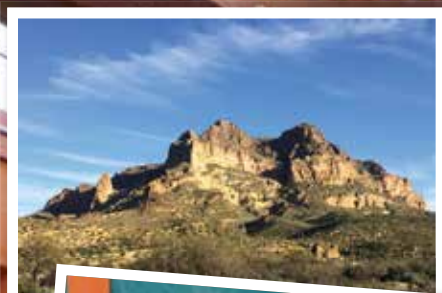


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← **LAVENDER LOVERS**

John and Carolyn Blair have taken their love of lavender to new levels. A brand new farm in Oracle is coming soon.

Oracle's Lavender Farm: New Location Coming Soon

John Hernandez
Pinal Nugget

The Life Under the Oaks Lavender Farm in Oracle was once a popular place to enjoy events, music, art, farm life and nature. Due to unforeseen circumstances the farm is now closed. But a new farm is coming soon.

Carolyn and John Blair have found a new more centralized location in Oracle. The land for the lavender field has been cleared and plans are to plant the new lavender crop in late April or early March 2020. A groundbreaking party was hosted at the new farm in November 2019.

The farm is 10 acres of high desert vegetation with oak trees, some more than 100 years old. The land is located in Oracle along American Avenue on one side and W. Calle Medico and

Linda Vista Road on the other side. It extends from Robles Road almost to El Rancho Robles. They will be partnering with the University of Arizona Agricultural Extension program to grow native grasses and plants on the land. The new lavender farm will be twice as large as the current field. Plans for the farm include a parking lot, a barn with farm animals, restrooms, nature paths through the farm and in the lavender field, picnic tables and benches underneath trees and local

artist's sculptures along the path and a medicinal and culinary herb garden. There will be a shop where you can purchase lavender, lavender infused products and farm and lavender related gifts and art.

For those familiar with the lavender farm and its lavender-based products, don't despair. You can still purchase the lavender goodness at the Life Under the Oaks Lavender Farm shop currently open at Sue & Jerry's Trading

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Lavender

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Post, located at 1015 W. American Ave., Oracle. The shop carries lavender bouquets, lavender products such as lotions, body oils, bath bombs and soaps. It also has farm- and lavender-

themed art from local artists including Carolyn Blair. They even have a lavender infused pasta. The lavender fettuccini is made in Colorado by Pappardelle's Pasta using lavender grown

in Oracle from Life Under the Oaks Lavender Farm.

A planting party will be held in late April or early March. Volunteer planters are invited to the property. There will be food

and live entertainment. Look for details in April on the lavender farm website: lifeundertheoakslavenderfarm.com. There will be a Lavender Festival in June which will be



NEW FIELD

Lavender will soon be growing here. Life Under the Oaks Lavender Farm will be working with the University of Arizona to grow native grasses and plants on the land.




Life under the Oaks
Est. 2012
Lavender Farm
Oracle, Arizona

We are a family owned lavender farm providing locally certified organic lavender products as well as farm-to-table dinners, teas & other activities. More information can be found on our Facebook page, website or Instagram.

www.lifeundertheoakslavenderfarm.com
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hosted at El Rancho Robles.

In the fall, they will have their first scheduled Farm to Table Dinner using local farm produce, meats and products in cooperation with the Oracle Patio Cafe.

“Jim Pollack did a great job on the conceptual master plan,” said John.

Future plans include using solar energy for all their electrical needs, an earthen

amphitheater for concerts and plays, a greenhouse and a lavender processing barn where visitors can see how lavender is distilled. As the farm grows, it is hoped that some full-time jobs for employees are created.

John and Carolyn would like to thank the Oracle community “for their support, which has been great!”

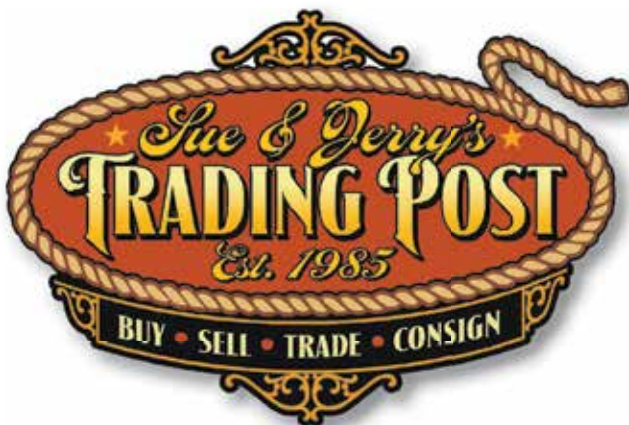


SHOP IN A SHOP

Life Under the Oaks Lavender Farm has a mini-shop inside Sue & Jerry's Trading Post in Oracle.



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Copper Communities Food Hub: An Oasis in a Food Desert

John Hernandez
Pinal Nugget

The USDA defines a food hub as “business or organization that actively manages the aggregation, distribution and marketing of course-identified food products primarily from local and regional producers to strengthen their ability to satisfy wholesale, retail and institutional demand.”

Food hubs are helpful in connecting producers (farmers and ranchers) with institutional buyers (restaurants, hospitals, schools, small grocery stores, etc.). They are an important tool for strengthening local food economies, help create jobs, improve food security and give more access to healthy, affordable local food. This is important especially for people living in “food deserts.”

Three organizations, the Copper Corridor Economic Development Coalition, Southern Gila County Economic Development Coalition and Local First Arizona Foundation, collaborated to complete a Food Hub Feasibility Study and invest in a strong local economy and healthy community. These organizations along with Good

Food Finder AZ and a 2017 United States Department of Agriculture Rural Development Business Grant have created a Copper Communities Local Food Toolkit that provides information and resources on food hubs, local food producers, markets, consumers, etc. The Toolkit is designed to serve as a tool for current or future food producers to increase production and access new markets, as well as for the general public to navigate how to access more healthy local foods with the existing structure.

From the study they see a food hub providing the necessary infrastructure to help local small producers get their products into the economy. These products include produce, meat, dairy, and value-added goods.



HOME SWEET HOME

The Copper Communities Food Hub’s Farm to Fantastic Market can be found at the Superior Food Court on Saturdays from 10 a.m. to 1 p.m. except for the Saturday following the second Friday; and second Fridays from 5-7 p.m.

A centrally located facility is needed that can include features such as cold storage, cleaning/washing facilities, commercial kitchen, light packaging, shared equipment, and staff to manage logistical elements of the local food system such as distribution, marketing, and order fulfillment.

“We will continue to grow our network of food producers and local food artisans and help them bring their products into the local and regional marketplace,” Mila Besich, Director of the Copper Corridor Economic Development Coalition, said. “In addition to the basics of the Food Hub mission, we are working to help identify policies and procedures that will help us ensure that the residents of the Copper

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Food Hub

Continued from page 14

Corridor have access to fresh food. Our goal is to help the local communities develop their own Farm to Fantastic Markets and have enough produce in those markets to satisfy the growing desire for locally grown and prepared foods.”

Mary Karlin is the Food Hub Coordinator for the Copper Corridor. She is a native of Northern California and has lived in Superior, Arizona for 10 years. She has extensive experience

working in the culinary world for over 25 years including working as a popular cooking teacher, food educator, cookbook author, freelance writer and recipe developer. Mary is a community food activist in Superior, co-owner of Brick House Bakers in Superior, a founder of Community Harvesters in Superior and a member of Regenerating Sonora, a locally based non-profit. She writes:

“As a vehicle for regional economic development, the Copper Communities Farm-To-Fantastic Farmers Markets are food hubs intended to promote locally

grown and locally made foods in the communities which host the markets. Their presence creates opportunities for local citizens to support local business and contribute to local economies,” Karlin said.

Superior and Globe-Miami are the current host market locations with Superior’s Food Court on Main Street having become an anchor attraction during Second Friday evenings throughout the year. In addition, Superior’s Farmers Market will be open Saturday mornings (other than the one following Second Friday) from 10 a.m.

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– 1 p.m. starting Feb. 22 and ending in December. The Globe-Miami market runs Saturday mornings from June through September.

“These two farmers markets serve as the models for additional Farm-to-Fantastic activities such as seasonal food events throughout the Copper Corridor, as well as incubation markets for small scale backyard growers and home-based cottage food producers in multiple communities in the Copper Corridor,” Karlin said.

Both Farmers Markets welcome new vendors from communities in the Copper Corridor; from Young to Oracle. Interested persons may contact the Food Hub Coordinator, Mary Karlin, for information regarding Market Manager contacts at mary4cheese@gmail.com.

Below are listings of local farmers markets, local grocers, and restaurants for buying and selling, that could give producers and growers opportunities to expand their products and sales:



VENDOR

This bread baker has found a market for her wares at the farmers market in Superior.

REGIONAL FARMERS MARKETS

Globe-Miami Farmers Market, 150 N. Pine St., Globe 85501; <http://bit.ly/GlobeMiamiFM>; June – October, Saturdays 8-11 a.m.

San Carlos Farmers Market, 17 N. San Carlos Drive, San Carlos 85505; 928-475-5942; July – September, Fridays 8 a.m. – noon

Oracle Farmers Market at Sue & Jerry’s Trading Post, 1015 W. American Avenue, Oracle 85623; 520-896-9200; <http://bit.ly/OracleFarmMarket>; April – October, Wednesdays 5-8 p.m.

Oracle Farmers Market, Triangle L Ranch, Oracle 85623; trianglel ranch.com; Saturdays, 9 a.m. to noon

Florence Farmers Market, 191 N. Main St., Florence 85132; florenceaz.gov; ed@florenceaz.gov; October – May: Saturdays, 8 a.m. to 1 p.m.

Oro Valley Farmers Market – Heirloom Farmers & Rialto Farmers Market, Steam Pump Ranch, 10901 N. Oracle Rd., Oro Valley 85737; heirloomfm.org; October – March, Saturdays, 9 a.m. to 1 p.m.; April – September, Saturdays, 8 a.m. to noon

Catalina Farmers Market, 16733 N. Oracle Rd. Tucson 85739; 77thnorthmarketplace.com; 970-903-0529; October – April, Fridays 9 a.m. – 1 p.m.; May – September, Fridays 8 a.m. – noon

LOCAL GROCERS

Connie’s Store, 103 Ruiz Canyon Rd., Globe, AZ 85501, 928-425-2821

Nob Hill Grocery, 339 N. Deveraux St., Globe, AZ 85501, 928-425-5054

Norm’s Hometown Grocery-Norm’s IGA, 345 Alden, Rd., Kearny, AZ 85137, 520-363-5595

Rancheros Carniceria Meat Market, 337 N. State Highway 77, Mammoth, AZ 85618, 520-487-0173

Chaparral Convenience Store, 2400 AZ-77, Oracle, AZ 85623, 520-896-2015

The Oracle Patio Café, 270 W. American Ave., Oracle, AZ 85623, 520-896-7615

Turnbull Apache Market, U.S. Highway 70, San Carlos, AZ 85550, 928-475-2334

Save Money Market, 420 Main Street, Superior, AZ 85173, 520-689-2265

Sunflour Market, 149 Main St., Superior, AZ 85173, 520-689-0201

Superior Farmers Market, 798 W. US Hwy. 60, Superior, AZ 85173, 520-689-5845

Giorsetti Grocery Store, 307 Giffin Ave., Winkelman, AZ 85192, 520-357-6515

Double Check Ranch, 4965 N. Camino Rio, Winkelman, AZ 85192, 520-357-6515

Purple Sage Farm, 49730 N. Hwy. 288, Young, AZ 85554, 928-462-0108



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28th Annual Oracle Artist Studio Tour

Coming April 4 & 5

Ever wonder how an artist’s environment influences their art? From where do they draw their inspiration? The first weekend in April will offer fans a chance to see firsthand the studios of their favorite photographers, artists, sculptors and other artists and artisans.

The self-guiding tour, April 4 and 5, will run from 10 a.m. to 5 p.m. each day. More than 40 artists and artisans will be showing and selling at their studios. First, stop at the Oracle Visitors Center, 1470 W. American Ave., for your tour map and a preview gallery of the artists’ work. Enjoy an exciting day – or two – exploring art and the wonderful town of Oracle by following the purple signs through town

to each destination. Visit the website for a slideshow of the artists’ work: www.oracleartiststudiotour.org The work, all original and handmade, offered for sale by the artist is wide-ranging and eclectic. It includes paintings in various media, jewelry, acrylic mandalas, sculpture, pottery, gourd art, woodworking, furniture and décor, collage, photography, prints, fiber art, rammed earth homes, iron garden and glass art,

and copper etchings.

Finding the studios and venues is easy. Here is some of what you will see on your trip:

- Acadia Museum: Laura Stiltner Ceramics, jewelry and painting; Risa Waldt Oil and watercolor paintings; Rich Vokoun Gourd art; Margy Smith Painting and Multimedia; Jody Lindgren Western Jewelry; Angie Hopkins Western Jewelry; Glenda Neff Pottery.
- Colin Budd: Colin Budd Pottery and watercolor

paintings.

- Cowlin Studio: James Cowlin Photographs; Barbara Kemp Colin Acrylic paintings.
- Creighton Studio and Screen Porch: Diana Creighton Oil paintings; Judith Walsh Jewelry and encaustic paintings; Laurel Roth Jewelry and Mixed Media; Ned Creighton Metal sculpture.



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ART GLASS →

Scott LeGear will display some of his art photography like the above piece.



↓ FIBER ART

K. Moser and J. Zehner, Longhorn, fiber art



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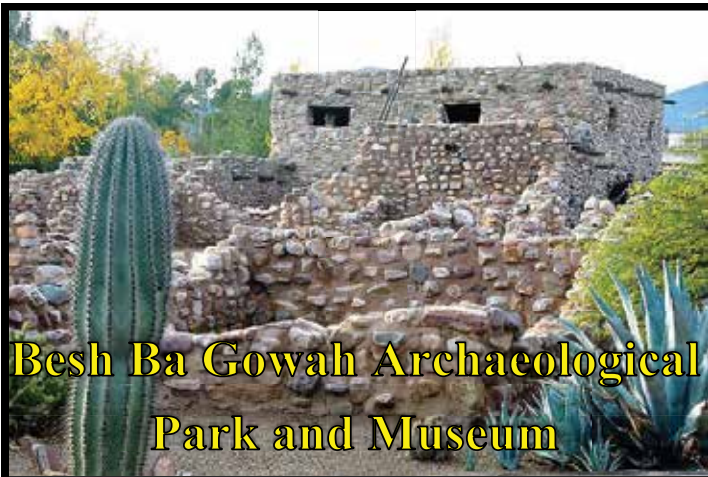


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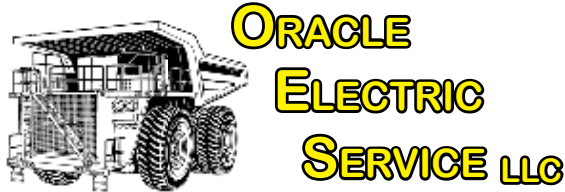
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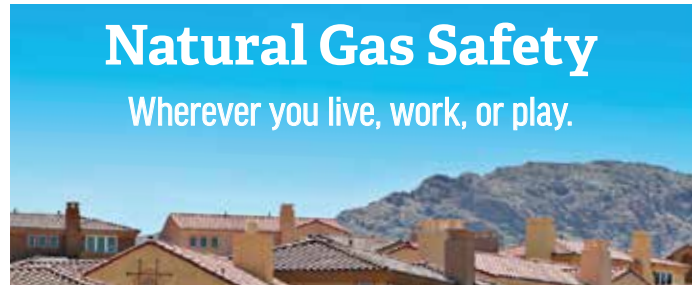
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