

Buzzards Bay Water District
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TOWN CLERK BOURNE

Meeting Notice

The Buzzards Bay Water District
Board of Water Commissioners
Will Meet on

**Friday, February 26, 2021
At 7:00 pm**

Location

Massachusetts Maritime Academy Campus
Meeting Location has Changed to:

**Admiral's Hall (Lecture) connected to Harrington Building
101 Academy Drive, Buzzards Bay**

First Building on the right, after the gate (Campus Map #16 -Attached)

Agenda

1. Call to order by moderator
2. Vote for temporary moderator
3. New moderator call to order
4. To elect by secret ballot a member of the Board of Water Commissioners with nomination papers filed in advance, for the remainder of the term ending at the April 2023 Annual District Meeting (as posted in the Enterprise February 12, 2021- Attached).
5. Any business not reasonably anticipated within 48 hours
6. Commissioners comments
7. Adjourn

Posted by: TK Menesale, District Treasurer, Clerk
Monday, February 22, 2021 1PM

- Buzzards Bay Water District Office outside cabinet to provide 48 hour viewing according to Open Meeting Law, G.L.c.30A,s,29.03
- Town of Bourne-Town Clerk's Office
- Town of Plymouth -Town Clerks Office

Wendy Chapman, Chairperson
Robert Ethier, Vice Chairman
Joseph Carrara, Water Commissioner
Galon "Skip" Barlow, Water Commissioner

Buzzards Bay Water District is an equal opportunity provider and employer

MASSACHUSETTS MARITIME ACADEMY

WELCOME TO THE MASSACHUSETTS MARITIME ACADEMY



- 1 First Company (Flag Hall)
- 2 Second Company (Hess Hall & Cadet Information Center (CIC))
- 3 Third Company (Whelan Hall)
- 4 Fourth & Seventh Companies (Thompson Hall)
- 5 Fifth Company (Lincoln Hall)
- 6 Sixth Company (Cable Hall)
- 7 Tenth Club Student Center
- 8 May State Conference Room
- 9 Public Dining Hall
- 10 USNS Kennedy (Training Ship)
- 11 Truman Hall (Admissions Office)
- 12 Maritime Park (Marine's Memorial)
- 13 RALPH MARINE HESSEMAN JR. Hall
- 14 Gerald E. Kurz Hall and Academy Book Store
- 15 Herington Building
- 16 Admiral's Hall (Lecture)
- 17 Alumni Gymnasium
- 18 Wind Turbine
- 19 Campus Facilities and Marine Department
- 20 CDR E. Kelly Power Plant
- 21 Allison Bodinus Field (Sports Field and Stadium)
- 22 Clean Airlines Stadium
- 23 Henry Field
- 24 American Bureau of Shipping Information Commons
- 25 The Recreational
- 26 Waste Water Treatment Plant
- 27 Public Safety Department
- 28 Merchant Maritime Museum
- 29 Aquaculture Laboratory

More Recipes Celebrating Black History Month

By GAIL BLAKELY



I cannot remember when I have had such a positive response to a column as I did with last week's article on Cleora Butler. Inspired by the appreciation, I am on to a few more references to celebrate Black History Month. Once again, as I write, I only wish that there were a way to add a "scratch and sniff" to the paper, so you, my readers, could experience the aroma of "Mama's 7-Up Pound Cake."

So we will start with that, a vintage recipe that has been in Jocelyn Delk Adams family for decades. Adams has been tweaking her family's old favorites since starting her popular recipe blog, *Granddaddy Cakes*, in 2012. Her grandmother, affectionately known as Big Mama, used what was readily available to create original baked goods and other sweet treats. Adams was sometimes allowed into the kitchen to "dabble in the process as a rite of passage" with her mother, aunt, and Big Mama, after traveling from Chicago to Winona, Mississippi to visit her grandmother.

Both her debut cookbook, *"Granddaddy Cakes: Modern Recipes, Vintage Charm, Soulful Memories"* and her blog have earned the praise of critics, along with a significant following of bakers, both young and old. The

afore-mentioned pound cake, her mother's favorite, is the first cake she ever learned to bake. Adams says her mother was adamant about using "the original 7-Up and no other leavening agent." You can taste the difference. I made two smaller cakes instead of one large, but I think you could easily make this delicious cake into cupcakes or "cakelettes" if you have one of those fancy Bundt pans.

Adams' recipes were featured in the January/February issue of *Bake from Scratch*, a magazine devoted to artisan recipes for the home baker. This current issue celebrates Black bakers. It includes Al Roker's Peanut Butter Cake, along with a history of benne waters, the iconic South Carolina biscuit, tracing the crispy, crunchy thin wafers from their African roots to their home in Charleston.

The biscuit article introduced me to one of the first Black cookbook authors in the United States, Abby Fisher. Her book, of which 100 copies were published in 1881, was dictated to close friends, as Fisher was unable to read or write. What Mrs. Fisher knew about Old Southern Cooking was rediscovered in 1984 and reprinted in 1995; it is said to be one of the greatest records of the Black culinary

tradition in this country.

From looking at the past, the magazine editors turned to the future. Highlighting an all-star roundup of products from Black-owned businesses, they also spotlighted three bakers who were part of transforming *Bake from Scratch* into a global movement. As the editor notes, "this is an issue rich in more than just recipes—it's rich in stories and voices." The magazine is available online through digital newsstands as well as by subscription.

As I go through my cookbook library, attempting to purge some of the thousands of books I have accumulated over 50 years of cooking, teaching, and writing, I found a couple more books worth mentioning here. My friend Alvin Fortune, who lived here in Falmouth when he was the principal of Barnstable High School in the 1960s, sent me a copy of *"Delilah's Everyday Southern Cooking with Style."*

In this book, published in 2006, Chef Delilah Winder shares more than 100 of her favorite recipes with the stories behind them. The recipes are arranged by occasion, and are accented by special memories, tips, and suggestions for serving traditional and contemporary soul food. For Winder, soul food is food that comes from the heart and touches the soul. "Tradition meets the twenty-first century in this cookbook that's as hip and colorful as its author," is the description on the cover.

Winder's recipe for roasted pork ribs is one of my all-time favorites, as you can see from the stained page in the photo at right. Her house seasoning is excellent. I have often made a large batch and given it as gifts at the holidays. It's good on pork chops as well—in fact, seasoning the meat with this combination is useful for many types of proteins, poultry and fish included.

One more book worth mentioning today is a local one—sort of. Jessica Harris lives in Brooklyn but travels often to her home on

Martha's Vineyard. She has written nine cookbooks documenting "the foods and foodways of the African diaspora, including 'Beyond Gumbo: Creole Fusion Food from the Atlantic Rim.'"

In *"The Martha's Vineyard Table,"* she features dishes from Wampanoag cooks to Portuguese settlers and Jamaican immigrants. Her essays, which are sprinkled throughout the book (along with exceptional color photography by Susie Cushman), provide us with the tastes of the Vineyard—both Up-Island and Down-Island. She attributes her Vineyarder status to half a century of vacationing in the same home on the island, which her parents purchased "for the princely sum of four thousand dollars."

Harris says that "trying to capture the Vineyard is like trying to pick up water." She does a pretty good job, however. From the front porch of her home in Oak Bluffs, she offers a recipe for a drink she calls the Porch Sitter. "Every Sunday for years, as my friends strolled by after services at Union Chapel or Our Lady Star of the Sea, I greeted them with my sparkling wine. Several years ago, when Brazilian products became available on the island and I could get the passionfruit juice that I adore, the porch sitter was born. I like to make it with a pink Bouvet, an inexpensive French sparkler that is also a good mixer."

Have some as we continue to celebrate Black History Month. And try a couple of other recipes from these books (and magazine). They are all, as we say, "real keepers!"

Porch Sitter

Passionfruit juice
Dry sparkling wine

Fill a chilled champagne flute one-third full with the passionfruit juice. Top off with the sparkling wine. "Voilà."

Roasted Pork Ribs

2 slabs pork ribs
House seasoning
Barbecue sauce

At least 8 hours before roasting



Here are two of the cookbooks by Black authors and owned by this columnist that served as a source for this week.

the ribs, remove any excess fat and place them on a baking sheet. Combine all the ingredients for house seasoning (see below) in a bowl, mixing well, and rub the seasoning generously on the ribs. Cover with plastic wrap and seal in the refrigerator for at least 8 hours, or overnight. To serve, preheat the oven to 300°F and arrange the marinated ribs on a pan baking sheet; roast until browned and tender, about 2 hours. To serve, cut the slabs into individual ribs and arrange on a serving plate; serve with barbecue sauce on the side.

House Seasoning

1 cup kosher salt
¼ cup each: black pepper and granulated garlic
½ cup paprika
1 TBSP plus 1 tsp dry mustard
2 tsp cayenne pepper

Mama's 7-Up Pound Cake

1½ cups butter, at room temperature
3 cups granulated sugar
½ tsp salt
5 large eggs, at room temperature
3 cups sifted cake flour
½ cup 7-Up soda
1 tsp lemon extract
For the Glaze:
1 cup confectioner's sugar

3 TBSP 7-Up soda
½ tsp lemon extract

For the Cake:

Start by preheating your oven to 315°F, then liberally spray a 10-cup Bundt pan with non-stick baking spray. In your mixer bowl, add butter and beat for 2 minutes on high speed; slowly add in sugar and salt beat on high speed for an additional seven minutes until very pale yellow and fluffy. Next, add eggs, one at a time, combining well after each addition and scraping down the sides as needed. Turn your mixer down to its lowest speed, and slowly add flour into the batter in two increments. Be careful not to overbeat.

Lastly, pour in 7-Up and lemon extract, scrape down sides and mix until just combined and turn off mixer. Pour cake batter into prepared Bundt pan, and bake for 1 hour and 15-20 minutes or until a toothpick inserted in the center of the cake comes out clean. Cool in pan on a wire rack for 10 minutes, then invert cake on serving plate.

For the Glaze:

In a small bowl, whisk together confectioner's sugar, 7-Up, and lemon extract until it's pourable. Spoon over the cake and allow to harden.

American Life In Poetry

By TED KOOSER
US POET LAUREATE

Note: This column is a reprint from the *American Life in Poetry* archive as we bid farewell to Ted Kooser and work to finalize forthcoming columns curated by Kiyane Dances.

In many American poems, the poet makes a personal appearance and offers us a revealing monologue from center stage, but there are lots of fine poems in which the poet, a stranger in a strange place, observes the lives of others from a distance and imagines her way into them. This poem by Lita Kooser is a good example of this kind of writing.

Love Worn

In a tavern on the Southside of Chicago
a man sits with his wife. From their corner booth
each stares at strangers just beyond the other's shoulder,
nodding to the songs of their youth. Tonight they will not fight.

Thirty years of marriage sits between them
like a bomb. The woman shifts
then rubs her right wrist as the man recalls the day
when they sat on the porch of her parents' home.

Even then he could feel the absence of something
desired or planned. There was the smell
of a freshly tarred driveway, the slow heat,
him offering his future to folks he did not know.

And there was the blooming magnolia tree in the distance—
its oversized petals like those on the woman's dress,
making her belly even larger, her hands
disappearing into the folds.

When the last neighbor or friend leaves their booth
he stares at her hands, which are now closer to his
remembers that there had always been some joy. Leaning
closer, he believes he can see their daughter in her eyes.

We do not accept unsolicited manuscripts. *American Life in Poetry* is made possible by The Poetry Foundation (www.poetryfoundation.org), publisher of *Poetry* magazine. It is also supported by the Department of English at the University of Nebraska, Lincoln. From "Gathering Ground: A Reader Celebrating Cave Canem's First Decade," University of Michigan Press, 2006, by permission of the author. Poem copyright 2006 by Lita Kooser. Introduction copyright 2021 by The Poetry Foundation. The introduction's author, Ted Kooser, served as United States Poet Laureate Consultant in Poetry to the Library of Congress from 2004-2006.

Appreciating The Unseen

By MARY RICHMOND

Winter is a time for rest and rejuvenation in the natural world. Here in New England much of the land goes dormant for several months. Wildlife of all kinds slow down and all movement and energy are focused on survival, not trivial matters. In other words, food, water, and shelter, repeat constantly.

Our technology has caused humans to overlook and ignore these cycles of activity and rest, instead focusing on productivity and profit no matter what else may be going on. We work through hurricanes and blizzards, floods and fires. We work at night and at dawn and can be reached 24/7 by phone, text and email.

We may think we are superior to the squirrels, groundhogs and chickadees, but are we? They know when to retreat and rest while we flail about shoveling snow and clogging the aisles in the grocery store as if we don't have cupboards full of food at home.

Although winter is a time for slowed-down activity, it is also a time of renewal and recharging

Much of what entails goes on outside the awareness of the average human focused on working, commuting, getting the kids to and from all the places they go, keeping house and feeding everyone at a reasonable time, community commitments, et cetera. Ask a busy working mom about how she will get some renewal and rejuvenation time and then duck before she punches you. Especially in these days of COVID, time for that is extremely limited. Even those who are not working have so much stress and anxiety right now that such things as rest seem like a dream.

COVID-19 is, in fact, a reminder that things unseen can affect us in a huge way. Last year at this time, it was impossible to imagine the year we have all been through. All because a creepy little virus succeeded in causing havoc wherever it went, which was apparently everywhere. As I look out on a landscape covered with snow it seems peaceful, calm, and beautiful. Ice clumps sparkle against a deep blue sky like small crystals or jewels on dark, leafless branches. Bright red cardinals

against the snow-covered ground grab my attention and the flight of a yellow-shafted flicker showing off the rump, getting the birds to fly over my head to the feeder. Snow is beautiful to look at, but it challenges many birds and animals in multiple ways.

The snow that fell on Sunday froze, making the surface difficult for many larger animals, such as foxes, coyotes and deer. Footing on crusty snow can be uncertain and awkward. One minute an animal is on the surface, and the next they've broken through and are up to their knees or shoulders in snow.

Small animals, such as voles and mice, can tunnel under the snow. If you've out and about, you've probably seen the signs of these tunnels as the snow melts. Watching foxes or coyotes sniff and listen for movement under the snow can be quite entertaining, especially when they dive in, nose first, to catch their dinner.

Most of what remains unseen in the winter is either underground or underwater. Tiny organisms aren't usually visible to us even on summer days, but we tend to forget they even exist in winter. All those busy little guys are still doing their jobs mostly breaking down dying things and cleaning up detritus. Many insect and other arthropod eggs and

larvae are inactive, hidden behind bark, under logs and rocks, or dug into the sand or humus of the forest floor. At the beach most small creatures have retreated farther out to sea, where they are less likely to be tossed about or frozen to death. In the ponds, the muddy bottoms covered with leaves and dead plants are busy with tiny creatures either in dormancy or doing their thankless jobs of cleanup and removal.

For beings with big eyes and ears, it is sometimes hard to believe that so much of what makes the world goes on around us is actually invisible to us. We also don't really hear all that well, our ears being nowhere near as effective as those of many mammals and birds.

If you've been out walking these last few weeks, you may have noticed that the buds on trees and shrubs are beginning to swell. Those buds hold our summer within their tightly wrapped little selves. All the flowers, leaves, fruits, berries, and nuts that will feed multitudes of wild creatures, big and small, are wound up in those tiny nuggets of life. We can't see what is within without destroying the bud but inside each bud is an unseen miracle waiting to burst out when the time is right. That is, if it isn't devoured by a hungry deer or rabbit looking for sustenance. Those buds may not look like much of a meal but they are packed with embryonic energy, and the deer and rabbits instinctively know it.

As we move through the world, it is good to remember that much of what we rely on regularly goes on beneath our notice. Being alert to what is going on in nature, both the seen and unseen, is good for our health. I think we've all seen how much a tiny, almost invisible organism can change our lives in a heartbeat. It may be tiny, but it is certainly mighty.

Mary Richmond is an artist, writer, naturalist, and educator who grew up on the Cape and lives in Hyannis. More information at www.enjoyedearthandnature.com.

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BUZZARDS BAY WATER DISTRICT

NOTICE TO THE REGISTERED VOTERS OF THE TOWN OF BOURNE RESIDING WITHIN THE BOUNDARIES OF THE BUZZARDS BAY WATER DISTRICT

NOMINATION PAPERS ARE AVAILABLE AT THE OFFICE OF THE BUZZARDS BAY WATER DISTRICT:

BUZZARDS BAY WATER DISTRICT
15 WALLACE AVE
BUZZARDS BAY, MA 02532
508-759-4631

FOR THE OFFICE OF:

WATER COMMISSIONER (1) FOR A TWO-YEAR TERM

SPECIAL ELECTION TO BE HELD ON FRIDAY, FEBRUARY 26, 2021 AT BEACHMOOR, MASS MARITIME, 11 BUTTERMILK WAY, BUZZARDS BAY, MA @ 7:00 PM

LAST DAY TO PICK UP BLANK NOMINATION PAPERS IS MONDAY, FEBRUARY 22, 2021.

LAST DAY TO SUBMIT NOMINATION PAPERS WITH THE BUZZARDS BAY WATER DISTRICT CLERK FOR CERTIFICATION OF VOTER REGISTRATION IS WEDNESDAY, FEBRUARY 24, 2021 BY 4:00 PM.

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