

Cooks Current

"To protect, preserve and improve the quality of water, land and life in the Cooks Creek Watershed"

Volume 5, Issue 2

Newsletter of the Cooks Creek Watershed

Summer 2008

2008 CCWA Events

Regular Board Meetings:

Springtown Fire House

7:30 PM (June 26, July 24, Aug. 28,
Sept. 25, Oct 23, Nov. 20, Dec.18)

All are welcome! We appreciate your involvement!

Special Events:

- Oct. 4 Fall Fellowship Dinner
- Nov. 1 Fall Clean Up



See Back Page for Details!

We're on the web!
www.cooks creek pa.org

Cooks Current is a publication of the Cooks Creek Watershed Association.

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From Across the Board...



Butterfly feeding stand: Filled with overripe banana and strawberry to attract butterflies

Photo by David Oleksa

(See story in Children's Backyard on page 2)

This has been one of the best years I've seen for water quantity. The springs and creeks are up and I've recorded some of the highest groundwater levels in the past ten years in March. Mother Nature is not being too stingy with the rain, so things should be good this summer. With development pressure off due to the credit crunch, the Creek is breathing a sigh of relief. But, now is not the time to rest on our

laurels, but rather we need to press on with our initiatives.

Springfield Township is working on some pretty incredible ordinances from the environmental perspective; ones that should help keep things from sliding when the housing boom begins again. In particular, the Watershed is getting its own resource overlay, putting developers on notice regarding their obligations to not alter

water quality or quantity in an Exceptional Value system. Also in the works is a new storm water ordinance that incorporates PADEP's new storm water best management practices and new regulations on grading and erosion control. There will be new regulations regarding septic systems as well, in an updated 537 plan that will encourage new technology and require home-

(Continued on page 2)

Across the Board, Cont'd from page 1

owners to take a more active role in septic management.

Durham Township is working through its zoning ordinance as well, and given the quality of their comprehensive plan, we have high hopes for new protective measures there as well. Recently, I was forwarded information on the Pennsylvania Clean Streams initiative: Buffers 100. This is a push by the Pennsylvania Campaign for Clean Water to get PADEP to adopt a minimum 100 foot buffer along every stream in PA, and more along headwaters and in sensitive watersheds. The CCWA recently signed on to the initiative. For more information, go to www.pacleanwatercampaign.org.



Springfield recently passed a 125 foot buffer on all streams; I encourage Durham and Lower Saucon to do the same.

In closing, I would like to thank everyone who came out to the roadside cleanup in April. We had a fabulous day, scrounging 20 tons of trash off of 40 miles of roadway. If you haven't yet helped with this effort, we hope to see you next year, first Saturday in April.

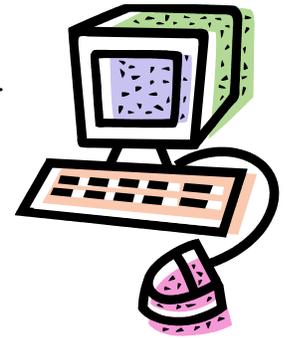
Yours in Conservation,

W. Scott Douglas, President

Green Tip # 4: Greening your Electronics

Look for a tip every month!

The number of electronic devices in our lives has mushroomed in the past few years. From cell phones to PDA's to iPods, we are all collecting, and disposing of, a whole lot more of these little gizmos than ever before. Given that they are all made of a smorgasbord of plastics and metals, some of them hazardous, we need to be cognizant of what we are doing to the planet as we talk, text or rock.



A few simple tips, taken from the Earth911 website (www.earth911.org):

Give it another life. It may be useless to you, but many can be refurbished and resold, ask your retailer or service provider.

Recycle properly. If it's broken or truly trash, don't dump it in the garbage. Save your stuff for an electronics recycling event or turn them back to the retailer or service provider.

Watch the juice use. All electronics are energy hogs, so look for Energy Star products that use less. Also, turn off chargers and monitors when not in use. If it has one of those little lights on it, it's using electricity.

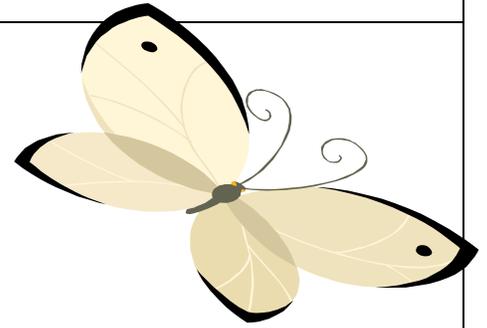
Be a responsible consumer. Many producers are trying to reduce the use of hazardous materials in their products. Ask for and select these earth-friendly products.

Recycle the packaging. All electronics have an abundance of packaging, even for those teeny tiny ones. For the most part, all of this stuff is recyclable – even the Styrofoam (plastic #6); but you have to get it to the curb.

Use rechargeable batteries. While standard batteries are much more earth friendly than they used to be it's still better to buy rechargeable batteries. Just remember to recycle them properly when they burn out.

Children's Backyard: Feeding Butterflies

By: David Oleksa



Everybody loves butterflies. Children love to chase them as they flit from flower to flower and adults enjoy watching them as they show off their beautiful colors and their ability to soar and maneuver gracefully. The butterfly is a very interesting insect. Like all other insects, its body has three parts; a head, a thorax and an abdomen. What catch the most attention are the colorful wings which are attached to the upper side of the thorax. On the bottom side of the thorax, 3 pairs of legs are attached, each leg ending with a grasping claw. The front pair of legs is used only for cleaning the butterfly's antennae. The middle and hind legs are used for walking and holding on to flowers and leaves.

The legs are important for two other reasons as well; they can detect sounds and also smell and taste. So surprisingly, a butterfly hears, smells and tastes with its feet. What an unusual creature! The feet and legs are especially important since the butterfly's eyes are very weak and they see things through a heavy blur.



Swallowtail butterflies getting minerals from water, Photo by Lois Oleksa

Another interesting thing about butterflies is that their body and wings have a powerful poison stored in them. Predators who attempt to eat a butterfly often find themselves vomiting and spitting the butterfly out.

The food of the butterfly is nectar. This is the sweet, sugary liquid that flowers produce. In attempting to get at the nectar, a butterfly may assist in pollinating the plant. However, this is accidental since the butterfly, unlike a bee, has no ability to carry large amounts of pollen from plant to plant. In many cases, the butterfly could be considered a parasite since it takes the nectar without helping the plant in exchange.

It is also interesting to note how the butterfly gets the nectar. It has a long proboscis that allows it to reach deep into flowers. On the end of the proboscis are sucking type mouthparts which allows the butterfly to suck up the fluid. So not only does the butterfly smell and taste with its feet, it eats through its nose!!

Nectar is not the only food of butterflies. Many enjoy eating fruit either fresh or rotten. Those that eat fresh fruit have a pointed proboscis so they can pierce the skin of the fruit easily. Those that don't have a pointed proboscis drink the juice from the surface of the rotting fruit. Butterflies also get nourishment from the minerals and nutrients found in the ground. That is why you often see butterflies staying around shallow still water. They drink the water and get the minerals that the water has absorbed from the ground.

It is a lot of fun to feed butterflies. There are two main ways:

- Mix one part sugar to four parts boiling water to make a syrup. Put the syrup into a brightly colored dish or saucer with a colorful sponge. You'll have to replace the syrup every couple of days and you also have to clean the dish thoroughly to keep mold from growing. The butterflies will come to drink from the sponge.
- The other form of feeding is to make a simple feeding stand. Take an old planter or metal brightly colored plate and fasten it to the end of a stick or dowel about 5' long and $\frac{1}{2}$ to $\frac{3}{4}$ inches in diameter. Push the other end of the stick into the ground so that your feeder can stand by itself. Fill the plate with over-ripe fruit. Bananas, peaches, strawberries, oranges and leftover melon ends are all good choices. Bananas are exceptionally good when they turn black. The mushy fruit that comes out of the black skin attracts many butterflies. If the fruit starts to dry out, sprinkle a little fruit juice or even water on it. Remove all fruit if it becomes moldy.

Feeding butterflies can be fun, educational and entertaining!

Plastic Water Bottles, Canned Tomatoes: Safe or not?

By: Lee Miller

Where can one get a clean drink of water these days?

Not from a plastic baby bottle, or the once eco-friendly Nalgene sports bottle, or the 5 Gallon plastic water cooler jug at the office. All of these No. 7 plastic containers are made of the same material, a hard, clear polycarbonate known to leach the petroleum-based toxic compound Bisphenol A, or BPA, into food and beverages.



Plastic water bottles, Photo by David Oleksa

Studies show that polycarbonate containers become unstable when left in the sun, heated in the microwave, filled with a hot or acidic substance, scratched with age or washed with a harsh detergent, leaving a narrow window for safe use. Manufacturers suggest washing out new Nalgene bottles with mild soap and water, then letting them air dry. Their instructions take on gravity once we realize the risk in not following them. Brand new polycarbonate bottles leach small amounts of BPA.

Even the linings in aluminum cans leach BPA. Considering a refreshing V8? Forget it. Drink filtered tap water instead. The acidity of tomato juice and alcohol increases the risk of leaching BPAs from the polycarbonate lining inside canned foods. Eden foods switched to Bisphenol-free cans in 1999, but their tomato products corroded the alternative liner and had a limited shelf life so they went back to using the industry standard. Now their tomatoes, like other canned tomatoes, contain low concentrations of BPA.

Buy tomatoes in glass jars, I tell myself. Or I'll put up my own. It occurs to me that growing and canning tomatoes may become a necessity if the Bisphenol-free kind cannot be found in local markets. In low concentrations, Bisphenol A acts as an endocrine-disrupting chemical. A recent report by the U.S. government's National Toxicology Program indicates that BPA imitates "the effects of estrogen, interfering with hormone levels and cell signaling systems.

Previous studies have shown that people exposed to high levels of BPA have a greater risk of developing uterine fibroids, breast cancer, decreased sperm counts and prostate cancer. Babies and children are thought to be at greatest risk from the exposure." (US News & World Report, 4/16/08)

The Canadian government has recently issued a health ruling against BPA by banning baby bottles made with polycarbonate plastic. Still, Health Canada has approved the use of other polycarbonate containers for anyone older than 18 months. (NY Times, 4/25/08) But Rick Smith, the executive director of Environmental Defense, a Canadian group campaigning against BPA, says they will continue to fight for a ban on all polycarbonate food and beverage containers.

In response to recent BPA alerts from Health Canada and the NTP, Dr. Norris Alderson, Associate Commissioner of Science at the Department of Health and Human Services, a branch of the Food and Drug Administration, issued the following statement regarding the safety of BPA. "Although our review of the NTP reports is continuing, a large body of available evidence indicates that food contact materials containing BPA currently on the market are safe, and that their exposure levels to BPA from these materials, including exposure to infants and children, are below those that may cause health effects." (5/14/08)

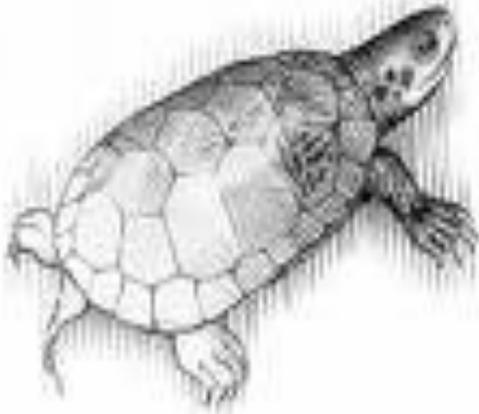
Dr. Alderson did not finish reading reports from the NTP and Health Canada before he issued a new statement on the safety of polycarbonate food containers. It is plain to see that this new proclamation by the FDA was not carefully considered, nor was it based on evidence presented in those reports. In his cavalier assurance on the safety of BPA, Dr. Alderson dismisses the findings of Health Canada and the NTP as useless and irrelevant. Without a thorough review of new evidence on the health risks of BPA exposure, the public cannot rest assured that the FDA has issued a new statement with our best interests at heart.

Creature Feature: Bog Turtles

By: W. Scott Douglas

This is part of a series of articles on the fauna of the Cooks Creek.

Bog Turtles



Perhaps the most famous creature that is indigenous to the Cooks Creek Watershed is the bog turtle, *Glyptemys muhlenbergii*. Bog turtles are dark brown or black on top and brownish-black to yellow on the bottom, just like a lot of other turtles. The distinct reddish-orange patch behind each eye is, however, characteristic of the species. Unfortunately, this palm-sized turtle is threatened or endangered throughout its range, which is patchy on the eastern seaboard from CT to GA. The primary reason for their decline is habitat loss and fragmentation; but the small size and docile nature also makes them susceptible to poaching for the pet trade.

Bog turtles live only in open, marshy habitat underlain by limestone deposits – a habitat typical of our headwater springs and seeps. Vegetation in the habitat is critically important – too much shade will not provide enough warmth for their eggs to mature. The best habitat is swampy meadow with a mixture of sedges (*Carex spp.*), rushes (*Juncus spp.*), skunk cabbage, cattails, mosses and grasses. Grazing livestock (within reason) will not harm the turtles; in fact, livestock helps maintain the habitat by keeping the ground soft and preventing succession. Bog turtles are opportunistic feeders, but prefer slugs, worms and insects. They live most of their lives buried in the muck, coming out in spring and early summer to mate, lay eggs and sun themselves. They make their nests in tussock sedge clumps, above the high water line.

Bog turtles are very specialized in their habitat needs. Alterations in water level, and even natural succession, can force a population to move away. Invasive plants such as purple loosestrife and common reed are particularly devastating as they out-compete the native vegetation that the bog turtles rely on for nesting sites, and decrease sunlight penetration. Development pressure not only reduces available habitat, but makes it more difficult for populations to relocate when the bog is no longer suitable for them. Because bog turtles are an endangered species in Pennsylvania, it is illegal to possess or transport them. In fact, it is not a good idea to even look for them unless you are accompanied by a certified bog turtle specialist. However, the CCWA is interested in finding where these guys are hanging out in the Watershed, so please let us know if you suspect you have suitable habitat. If you do happen to see one, make sure you notify the PA Fish Commission

http://www.fish.state.pa.us/dir_regions.htm#se or drop me a line at www.cooks creekpa.org.

If you see any turtle on the roadway, do pick it up and help it get where it wants to go safely (do not put it back where it came from, it will just retry the crossing).

Building a Stone Wall

By: Steve Smith

There are few features in the landscape made by human hands more beautiful, dramatic and useful than stone walls. In this article we will be discussing the techniques of constructing dry walls, walls made by laying one layer of stones on another without mortar. Dry walls have the advantage of allowing water to percolate through them, plants can grow easily on the front and top surface, and they are easy and satisfying to build. They have a very natural look and can be useful as a barrier, boundary or as a retaining wall to support a bank of earth.



Both freestanding walls and retaining walls are reasonable projects for the novice builder. Practice and patience will go a long way in obtaining a satisfying result. Freestanding walls are a bit more challenging so I recommend starting with a retaining wall of no more than two feet in height. With practice, building much higher walls will not be too daunting. A good starter project might be to build a wall around the perimeter of a small pond or to edge a low bank of earth. A perennial garden always looks wonderful in front of a stone wall.

Here is what you will need to get started:

- A supply of stones with relatively flat surfaces. (If you can find these on your property you are most fortunate.) Pass up round stones or stones with very irregular surfaces. You will need one ton of stone to make a dry wall one foot high, one foot deep and fifteen feet long. With diligent searching you may be able to locate an old foundation or ruin, in

which case you can negotiate a price with the owner. Hire an excavator to move the stones for you. Trying to do it on your own with a trailer or pickup truck simply is not worth the trouble. The current price of stone is about \$200/ton (not delivered).

- Heavy duty construction grade leather work gloves
- Long pry bar (ground chisel) to lever and move the really heavy stones
- Medium weight sledge hammer
- Eye protection for use when striking the stones to shape them or to shift them slightly with the sledge hammer. This is very important!
- Hand truck to move the stones from stone pile to the wall. An alternative is a tractor with garden trailer. Protect the bed of the trailer with plywood. **Don't try to lift very heavy stones.** Use the pry bar to shift, shuffle, and lever them into place.

Start a retaining wall or freestanding wall by digging a trench one foot deep as a foundation. Fill the trench with coarse gravel to a depth of about six inches for drainage. Taper the depth of the gravel so that it is slightly higher in the front than the back. In the case of a freestanding wall, the perimeter should be slightly higher than the center. Lay the first course of stone utilizing the larger stones, laying many of the stones with the long axis front to back (rather than right to left) for greater stability. You can lay the entire first course as a terrace and then proceed with succeeding courses in a similar fashion or it is possible to build almost to the final height six to eight feet at a time, tapering gradually to the gravel foundation, moving from right to left or the opposite direction.

A key to both appearance and stability is to **stagger** the stones so that the seams between the stones on the lower courses are covered by the stones on each of the higher courses. This is exactly what a brick layer does when building a brick wall. A vertical seam of more than two layers is unattractive and will lessen the stability of the wall. It is tempting to



display nice long stones on the front of a wall and this can be done here and there but be sure to lock them in place by placing stones long axis front to back on top of them.

Nothing is more discouraging than to have a wall collapse a year or two after it is built. In addition to staggering the stones and to laying long stones front to back, **it is important to build the retaining wall as deep, front to back, as it is high.** This uses a lot of stone! A four foot high wall should be four feet deep at the base, sloping it back a few degrees as it rises so that it may be three feet six inches front to back at the top. In order to save stones of higher value, there is no problem with filling in the back half of the top several courses with rubble when nearing the top of a wall three feet high or higher.

A freestanding wall is built in a similar fashion. It can be built higher than it is wide but there is a limit. This is largely dictated by the geometry of the stones and the skill of the builder. Once again a foundation of gravel is a good idea. Taper the wall inward at about six degrees by laying each course back behind the lower course by $\frac{1}{4}$ to $\frac{3}{8}$ ". Another trick is to lay the thicker edge of the stone to the

outside. **Stagger the stones to avoid coincident seams on successive layers and regularly place long rectangular stones front to back.** Serpentine or sinuous walls may have a special place in the landscape and are no harder to build than straight walls. The top course of any wall is always a bit of a challenge and it is a good idea to save especially nice flat stones for this purpose.

With due respect to Robert Frost, mending walls is difficult. I have often chosen to tear down an entire wall and start over rather than try and splice a large breach with stone. It is not chipmunks that destroy these walls; it is the cycle of freezing and thawing over successive seasons. A well built wall however can last many decades. While careful construction has its merits one cannot help but admire the rustic beauty of the hundreds of miles of free standing boundary walls criss-crossing the rolling green sheep country of Yorkshire, England. And what a pleasant surprise to encounter a wall running through the deep woods in our own county, built a hundred years ago or more by enterprising farmers and settlers.

Springtown now has its own FARMERS' MARKET!!

Written by Sherry Brodhead

Beginning June 4th, from 4 – 7PM, The Springtown Firehouse will be host to Springtown's first Farmers' Market, every Wednesday through November. The Market will feature a delightful mix of local produce, meats, cheese, eggs, baked goods, handmade soaps, organic fair trade coffee, herbs, plants, honey, fresh cut flowers and more. Most vendors produce their own goods using sound environmental practices. Meats are hormone and antibiotic free. The Market, managed by community volunteers, was made possible by a start-up grant from the Pennsylvania Department of Agriculture, supported by the Springfield Township Board of Supervisors and Cooks Creek Watershed Association.

Modeled after the Wrightstown Farmers' Market, this market will be a producer-only market where farmers, farmer's family members and employees familiar with the farm's practices and products being sold may sell. Baked goods will be available from bakers that cook "from scratch" and/or use organic ingredients. Craft vendors selling handmade products they produce themselves will also be welcome. These guidelines were established to support the Springtown Farmers' Market's mission to "expand marketing opportunities for local farmers, to encourage sustainable agriculture, to increase public access to fresh, locally and sustainably grown, healthy farm products and to support local food security based on the concept, "buy fresh/buy local".

The Springtown Fire Company



will also be selling hot food for a quick snack while you shop during your dinner hour and on your way home from work. Also being considered are live music events, gardening and cooking demonstrations, a possible veterinary vaccination clinic, and once a month community chicken barbeque/salad/dessert night using goods from the vendors.

Local farmers' markets depend on the community for their support and survival. Please remember to visit on Wednesdays on your way home from work and take pleasure in a relaxing shopping experience, knowing that you will arrive home with a variety of healthy, yummy food items for yourself and your loved ones!

The vendor list includes:

Barb's Berry Patch

Bee Well – Grace Covey, Chalfont

Suppliers of local honey, beeswax and soy candles, handmade soaps, lotion, PA maple syrup and hand-blown glass jewelry

F. Crivellaro's Cheese and Bakery – Fred Crivellaro, Easton
Fresh baked breads; Italian, multi-grain, dried tomato, herb breads as well as fresh mozzarella cheese and ricotta cookies

"Goodies" – Arlene Hayden, Doylestown
Prepared foods, soups, jams, jellies, honey sweetened granola, spreads, artisan bread, preservative-free dried fruits and more. Arlene uses locally grown ingredients and her jams and jellies are made from locally grown fruit.

Haika's Kitchen – Haika Powell and Jed Rapoport, Allentown
www.haikas.com
Supplier of baked goods with an "emphasis on foods prepared in a

creative, high quality manner utilizing the best whole foods and organic ingredients". Ingredients are locally sourced and sustainably grown whenever possible. "Where quality and creativity meet indulgence"!

Happy Farm - Tom Colbaugh and Jean Nick from Gallows Hill Rd, Kintnersville

Supplying semi free-range chicken raised on locally grown grains without the use of hormones or medication. Also available will be fresh eggs, lamb, goat, duck, herbs, greens and fruit

Trauger's Farm Market –

The Trauger Family has been selling fruits and vegetables in the area for years.

Lettuce Alone Farm – Chuck Armitage, Breinigsville – Produce Providing sugar snaps, micro salad greens, head lettuces, micro green mixes for cooking as well as restaurant specialties like pea shoots and watercress. Also available, as the growing season progresses, will be a large variety of heirloom tomatoes, cucumbers, zucchini, and squashes.

LC'S Farm – Bill and Lorraine Mineo, Riegelsville – Produce www.lcfarm.com

The Mineo's offer a wide array of Mediterranean produce: vegetables, herb plants, fresh cut culinary herbs and cottage garden cut flowers, all grown with "a passion for growing green", refraining from the use of pesticides and abiding by the PA Association for Sustainable Agriculture practices.

Lilies and Lavender – Kate Sparks, Doylestown

www.liliesandlavender.com

Cut flowers, hanging baskets, bedding plants, potted herbs, cut herbs, dried floral and herbal wreaths. Though not certified, they use only organic and environmentally sus-

tainable practices for their flower production.

Marie's Soaps – Brenda Olson, Ottsville www.mariessoap.com
Handcrafted, all natural soaps made with vegetable oils, shea and cocoa butters and essential oils

Meadow Brook Farms – Cheyenne, Jeff and Nevada Mease, Springtown
100% Angus beef: ground hamburger, patties, steaks, roasts and stew meat from mostly pasture grazed cattle raised without the use of antibiotics, growth hormones and stimulants. When the herd is not being grazed, their diet is supplemented with feed that is grown by the Mease's on their farm.

Purely Farms Naturally Pastured Meats – Joanna and Marc Michini, Pipersville

Organically pastured chicken, turkey, pork and lamb. Animals are hormone and antibiotic free and are fed organic grain containing "no GMO" feed or chemical additives.

Ricks Egg Farm - Tim Rick, Kintnersville

Supplying farm fresh eggs from cage free chickens raised without the use of antibiotics and growth hormones; perennials, produce, and flowers.

Rolling Pin Pastries – Lori Gaul, Kintnersville

Cakes, pies, muffins, breads, and pastries

Sunflower King Farm – Andy King, Trumbauerville

www.sunflowerkingsfarm.com

Supplying sunflowers, herb plants, trees and flower plants. Certified natural grower of flowers, herbs and produce on land where no herbicides or pesticides have been used for the past 30 years.

The Coffee Scoop – Warren and Karen May, Pipersville
Roasters of organic, fair-trade cof-

ees. Hot coffees will also be available for sale.

Windswept Farm – Carol O'Neill, Bethlehem

Goat products including raw goat milk, plants and vegetables

If you have questions, would like to volunteer or donate financial support, or participate in the Springtown Farmers' Market as a vendor, please contact Maria Weick, the Market's manager, at 610-346-8793 or at bo-mabesa@gmail.com. Also, the Springtown Farmers' Market Advisory Board is seeking additional members and invites your participation.



Recycle!

Local Recycling Information

Durham Township Recycling Center

Location: Municipal Building, 218 Old Furnace Rd,
Durham

1st Saturday of every month (2nd Saturday if 1st Saturday
is on a holiday weekend)

Hours: 9:00AM – 12:00 noon

Accepting newspapers, magazines, junk mail, phone
books, glass, tin, plastic, aluminum and cardboard.

Please note that this facility is available to all, not just
Durham Township residents!

Contact Joe Kulick at the township building for more info.
610-346-8911

Springfield Township

Location: Township Building, 2320 Township Road

Paper Recycling Bin Available at Township Building A
Recycling bin was recently placed here and is available to
anyone. Cut down on trash and help the township earn
extra money. You can drop off: Magazines, Shopping
Catalogs, Phone Books, Newspapers, Office and School
Papers, Mail.

Please do NOT include: Plastic, glass, metal, trash

Hours: Anytime ; Cardboard can be dropped off in the bin
next to the paper retriever.

See website: www.springfieldbucks.org
or call (610) 346-6700.

Blinderman & Son

Location: 1320 Whitaker St, Hellertown. 610-838-9221

Hours:
7:30AM – 4:00 PM, Monday – Friday
7:30 AM – 11:30AM, Saturday

Accepting cardboard and most metals

City of Bethlehem Theis/Cornfeld Recycling Center

Web site: [www.bethlehem-
pa.gov/recycle/services/theis_cornfeld.htm](http://www.bethlehem-pa.gov/recycle/services/theis_cornfeld.htm)

Location: 635 Illick's Mill Rd, Bethlehem Phone: 610-
865-7082 Hours: Weekdays: 10 AM to 5 PM, Saturday 9
AM to 5 PM, Sunday 11AM to 4 PM

Accepting glass, cans, plastics, newspapers, all books,

magazines, catalogs, cardboard, mixed office paper,
metals, textiles (clothing, shoes, etc) large appliances
(certified freon-free). Call or go to the web site for specifics.

Bonus!! They provide FREE on site shredding services for
businesses and private individuals. If you have 4 or more box-
es, call 610-865-7082 to schedule an appointment

Hours of Shredding: Weekdays: 10 AM to 2:30 PM, Saturday:
9 AM to 2 PM

City of Bethlehem Compost Center

Location: 1480 Schoenersville Rd., Bethlehem

Non-Bethlehem residents are not allowed to drop off
materials at the composting center but the mulch and
compost is available for free to anyone if loading ser-
vices are not needed. They actually produce much more
than what they can distribute, so they encourage anyone
to take as much as they would like! Loading services are
provided for a fee of \$10/cubic yard in the spring and
fall. Call 610-856-7082 for hours.

CCWA Tote Bags now for sale!

No need to toss out plastic grocery bags from
the market when you can re-use a 100% cotton
canvas bag. The handy size is perfect for grocery
shopping and trips to the farmer's market. The
extra long handles work comfortably over the
shoulder for carrying books and paperwork, knit-
ting and sewing projects, a change of clothes for
the gym, for sports events and for whatever else
needs toting!

\$12.00 each.

To order,
call Sherry Brodhead
at 610-346-8484.



Schedules of Local Government Meetings

Springfield Township:
www.springfieldbucks.org
 610-346-6700
 2320 Township Road

Supervisors: 2nd Tuesday @ 7:30 PM
Planning Commission: 1st Wed. @ 7 PM
Supervisors/Planning Commission
 Work Session: 3rd Thurs. @ 7 PM
Environmental Advisory Council:
 2nd Thurs. @ 7:30 PM
Historic Commission:
 3rd Tuesday @ 7:30 PM

Durham Township:
www.durhamtownship.org
 610-346-8911
 215 Old Furnace Road

Supervisors: 2nd Tuesday @ 7:30 PM
Planning Commission:
 1st Tues. @ 7:30 PM
EAC: 3rd Tuesday @ 7:30 PM

Lower Saucon:
www.lowersaucontownship.org
 610-865-3291
 3700 Old Philadelphia Pike

Council: 1st and 3rd Wed. @ 7 PM
Planning Commission:
 2nd Mon. @ 7 PM
EAC: 1st Tues. @ 7 PM

Williams Township:
www.williamstwp.org
 610-258-6060
 655 Cider Press Road

Supervisors: 2nd Tues. @ 7 PM
Planning Commission: 3rd Wed. @ 7 PM
Land Preservation Board:
 3rd Mon @ 7 PM

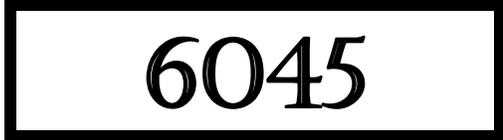
Richland Township:
 215-536-4066
 1328 California Road

Supervisors: 2nd and 4th Mon. @ 7 PM

Planning Commission: 3rd Tues. @ 7 PM
Preservation Board: 2nd Tues. @ 7 PM
Rivers Conservation: 3rd Tues. @ 3PM



Emergency address markers are available for every home in Springfield Township and throughout the Springtown Fire Company's service area. This includes Durham Township as the fire company does answer calls there if necessary. The signs are reflective green and have the numerical street address on them. These markers allow emergency services (fire, ambulance, and police) to find your home quickly in the dark of night.



Obtain a sign by calling the Fire Company at 610-346-8383 or stop by the Firehouse.

Signs are \$10 each
 (to cover the cost of the sign.)

Please Join Us... Cooks Creek Watershed Association - Membership Form

All of us who reside in the area enjoy the beauty of Cooks Creek.

Those of us who are fortunate enough to live here are dependent upon this watershed not only for the beauty of the creek but our wells, the wetlands, the wildflowers and all of the beautiful landscapes in our townships.

It's up to all of us to protect this treasure. The Cooks Creek Watershed Association asks that you become a member and help in the task of protecting this special resource.

Name: _____

Other household members: _____

Address: _____

Phone: _____

Please send me CCWA e-news and alerts
 CCWA does not share your e-mail address with any other

_____ **E-mail:** _____

Interests: (circle)

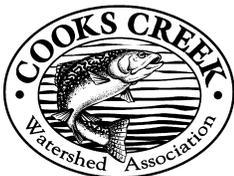
- | | | | |
|------------|-------------|------------------|---------------------|
| Newsletter | Website | Roadside Cleanup | Event Planning |
| Membership | Fundraising | Stream Studies | Wherever I'm Needed |

Individual Membership Fee: @ \$ 15.00 per year

Family Membership Fee: @ \$ 25.00 per year

Donation: _____

Total: _____



Cooks Creek Watershed Association
 P.O. Box 45
 Springtown, PA 18081
 www.cooks creekpa.org

NON-PROFIT ORG.
 STANDARD MAIL
 DURHAM, PA 18039
 PERMIT NO. 6

If you hold precious the beauty that surrounds us in the Cooks Creek Watershed area and would like to be actively involved in its preservation, then consider joining our association as a member. Reach out to your community! We would love to hear from you!

Please drop us a line at info@cooks creekpa.org

CCWA is a 501 (c) (3) non-profit organization.