



Cohasset Community Association NEWSLETTER

January-February 2022

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Community Events

- ◆ January Bingo!
January 22, 7:00 PM
- ◆ 4-H Souper Bowl
February 26 11-2

Happy New Year!!



Cohasset's Amazing Food Distribution Program

This year, Cohasset volunteers successfully ran two different food distribution programs. Together, these programs reach about 75 households a month totally to over 125 of our residents.

The Cupboard and Commodities would like to thank all of the volunteers that dedicate their time to the processes around these efforts. These volunteers dedicate hours of their time, some twice monthly, to make these programs as successful as they are. Another huge thank you to those that have donated through the food programs to our wonderful CCA.

These gestures aren't necessary but thanks to those kind and generous souls, they exist and they help.

Happy Holidays and Happy New Year to all of Cohasset! We look forward to helping and serving you all in 2022.



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newsletter@cohassetcommunity.org.

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CCA Roof Project

Our roof was just recently repaired and painted—just in time for some real weather! Thank-you Scott Campbell and Fine Line Painting for doing some excellent work up here on the hill. Scott and his crew replaced over 400 fasteners and applied two coats of high quality material, to give us a solid and beautiful roof!

Cohasset Bingo!

Resuming Bingo after the pandemic was a refreshing and appreciated endeavor. Just recently we had Halloween Bingo with costumes, gave out turkeys for November Bingo, and had plenty of laughs along the way. There will be no December Bingo in order to give everyone and their families time together and safety in this inclement weather. We look forward to **January 22nd, 2022** as our next Bingo Night! Keep an eye out on Facebook for reminders and info on what kind of bonuses will be available. See you all next year!

CCA Playground Project

The community association is working towards building a playground in the area between the building and the horseshoe pits! This project got a “bump” from the estate sale held at the Grunt Shed on November 27 (Thanks, Dr. Bob!). The CCA raised almost \$1,800 that day, and is planning another sale for sometime in February to support this project.

The importance of the project is based on the fact that playgrounds aren’t just for kids. Parents, guardians and others can enjoy the peaceful setting, get a break, and just have someplace to go with the kids. Also, the WI-FI is awesome at the CCA (Thanks, JZ!) and the horseshoe pits are great too! Like most things up here, stuff doesn’t get done by bringing in contractors and planners. Our limited funds, which come from fundraisers and donations, require that our citizens and volunteers step up.

We have the needs of tractor work, stump grinding and raker/burners to

prepare several areas for equipment. We also need funds to purchase and assemble the equipment. We plan to have several “playground stations” that will be age appropriate, as well as swings!

Would you like to help? We would really like to have a group of folks to help see this happen. Call Dan (530) 514-1125 if you would like get involved.

And, if you don’t have time to help, you can send your tax-deductable donation to the CCA Playground Fund, c/o Cohasset Community Association: 11 Maple Creek Ranch Road, Cohasset, CA. 95973



Cohasset 4-H Report

Our Cohasset 4-H Club hopes everyone has had a great holiday season and enjoyed the unprecedented amount of snow. We contributed our bit to the season by sponsoring the Cohasset Children's Christmas Store on Dec. 12th.

We are looking forward in the new year to continuing with our projects, planning our Fun Night Booth, and holding our annual Soup-er Bowl Soup Sale on Feb. 26.

We would like to thank all the community members who helped make our Christmas Store a success again this year, from the people who donated items, our wrappers, our bakers and our shoppers, thank you so much. Without everyone's help, we couldn't have done it.

A special thanks goes to our guest wrappers: DeDe Stirling, Laura and Grace Puterbaugh, Janice Lee, and Chris Perske. It is truly a labor of love. Thanks to our Cooking Project, led by Heather Lingemann, for all the delicious cookies. Also the hard work of the Pocock, Lingemann and Huff families for set up and clean up is greatly appreciated.



Grace and Laura Puterbaugh wrapping gifts for Miyagi Pocock



4-H Members Kris Huff and Arya Pocock

Starting the new year we are planning on continuing our projects with the Swine and Rabbit Projects preparing for the Silver Dollar Fair. But first up is the Butte County 4-H Fun Night on Feb. 5, at the fairgrounds. We are in the early stages of planning our game booth around the theme of Outer Space.

We are hoping to hold our annual **Soup-er Bowl Fund raiser on Feb. 26th, 11 a.m. to 2 p.m.,** COVID protocols allowing. Our member families will be making a variety of soups for all tastes and dietary preferences. We are planning to have dine in or take out available.

The proceeds go to fund supplies for our projects and activities, fair expenses, and scholarships for members who need help with annual dues. We wish you all a Happy New Year and good times ahead!



Submitted by Susana Malcolm

2021 Census Data for Cohasset, CA

How we compare with the rest of the state

Here's the results (in percentages):

| Category | Cohasset | California |
|---------------------|-----------|------------|
| Median Age | 46.5 | 37 |
| 65+ | 23.1 | 14.8 |
| Veterans | 14.7 | 4.8 |
| Median Income | \$69,420 | \$80,440 |
| Poverty | 3.8 | 11.8 |
| BA Degree or higher | 40.9 | 35 |
| School Enrollment | 68.8 | 63.6 |
| Median Rent | \$500-900 | \$1614 |
| Travel time to work | 46.2 | 30.7 |

So, our community looks to be a little older, a lot smarter, and has much less poverty and rent costs. We have a lot more Veterans, and our k-12 kids have a higher school enrollment. Yes, we don't make as much money, and we have to drive farther to work, but look where we live!

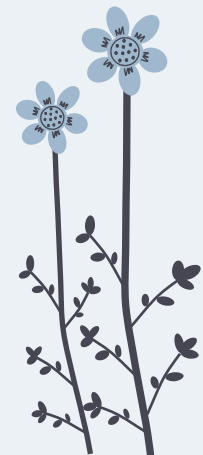
COHASSET
Helen Mary Sorenson
January 12, 1934

Up where your griefs are fewer,
Up where the skies are bluer,
Up where your friends are truer,
That's Cohasset.

Up where the snows make fairyland,
Out where all nature's grand,
Out where tall timber stands,
That's Cohasset.

Above the heat of summertime,
Above all city's turmoil and crime,
Above the fog in winter's prime,
That's Cohasset

Beyond the valley bare,
Beyond all worldly care,
Out where a man's a man,
And the coyotes yell as loud as they can,
That's Cohasset.



Beetles Invasion 2.0!



During the past year, we have endured one of the worst drought years in history. It's hard to believe that by mid-

December we had already surpassed rainfall totals for last season. As a result of the drought, our trees have become more susceptible to beetle infestation. Several people up here on the hill have expressed great concern to me, about the huge amount of trees dying on their property. This not only adds another fire hazard concern, it creates a management problem for dealing with large amounts of trees after they are cut down. And the irony of it all is that nobody wants the wood. Cal-fire says that it can't be harvested commercially (even if there were room at the already overloaded mills), biomass plants don't want it, and most folks don't want pine firewood. Cal-fire will assist in chipping the slash, but the permit requirements for removing the trees is FULL of regulations.

At this point in time, there is no easy way out of this one. But, this is probably the time to plan a community meeting with representatives of Cal-Fire. I hope that this doesn't blow up into an epidemic because of our limited options. Happy beetles send out pheromones to their friends, and so infection spreads pretty easy from tree to tree.

A Little of the Process:

- ◆ Beetles tunnel through the bark to the wood to lay their eggs.
- ◆ Trees release pitch to try to plug the hole to repel the attack.
- ◆ Drought, root disease and high density limit the tree's ability to defend itself.
- ◆ Beetles lay their eggs under the bark, and the larvae tunnel away from the nest, girdling the tree..
- ◆ Emerging adults will then tunnel out, leaving "gunshot" holes.
- ◆ Beetles then release pheromones that attract their friends to the stand.



What to Look For:

- ◆ Pitch tubes, pitch flows and "gunshot" holes.
- ◆ Boring dust around base of tree.
- ◆ Trees that suddenly turn from green to brown.

What to do:

- ◆ Cut the tree down within a year to ensure that a faller can use wedges to aim the fall. Otherwise, the tree will rot standing up, fall with the next big storm, or burn like a roman candle!

Stories from a Pioneer Woman of Cohasset

Recently, I came across the musings of one of the pioneer women of Cohasset, **Jessie Gibson Cooper**. She was born at her home on Mud Creek in Cohasset in 1887. Her father, George K. Gibson had a small sawmill, and she describes the time as the “horse and buggy days”. One of her first memories was the year that the snow was 16 feet deep (!) and completely covered their orchard. Here are some excerpts from her writings:

Christmas on Mud Creek

“Because of the snow, sometimes at Christmas my father was unable to get to Chico for presents. I remember one such time when my mother stayed up late and used some of her precious sugar to make candy for us. So, on Christmas morning when we got up, instead of the Christmas tree there was a table. On each corner (there were four of us kids), there was an orange, an apple and some candy. We seldom had oranges, but plenty of apples. Usually an orange was peeled and divided into four quarters. To have a whole orange to ourselves was really a treat; and the fact that we got to peel it too was something!”

Coon Toes

“There was a grocery store in later years. When I was old enough to go to school, we walked barefoot across the canyon. The boys called me “coon toes” because I

had long, narrow feet. I begged my mother to let me wear shoes, but she said they would tease me more because none of the children wore them.”

The Rabbit Eating Bull Snake

“One day when coming home from school y sister and I saw a large bull snake chasing a little rabbit. The rabbit was just able to keep moving, and the snake just ready for it, when we jumped in front of the snake and grabbed the rabbit. We took the little panting thing home, but mother make us turn it loose. Then one day, as we were coming home from school, we saw a cluster of boys, and saw that one had his foot on a bull snake’s tail and one on his head. Another boy was cutting it with a knife, and out jumps a little rabbit that was not as lucky as ours a few days before.”



Jessie Gibson Cooper, 90 years young
May 1977.

From The Cohasset Cookbook—Winter, 1999



BREADS & ROLLS

JANET'S COUNTRY FRESH BISCUITS

- 6 Cups Flour
- ½ Cup Instant Dry Milk
- ¼ Cup Baking Powder
- ¼ Cup Sugar
- 2 tsp. Salt
- 2 tsp. Cream of Tartar
- 2 Cups Shortening
- 1½ Cups Water



Preheat oven to 400°. In a large bowl, mix all ingredients except water and shortening. With two knives, cut shortening into flour. Stir in 1½ cups water until moistened. If too dry, add ¼ to ½ cup more water. Turn dough onto floured surface. Knead 8 to 10 times. With a rolling pin, roll out dough to ¾" thick and cut with a biscuit cutter. Bake 20 to 25 minutes or freeze. If frozen, bake 30 to 35 minutes.

Submitted by Mable Brooks



DESSERTS

CHOCOLATE MOUSSE

This recipe was given to me by my sister who, for a brief time, was personal assistant to Graham Kerr, the Galloping Gourmet. It was created in his test kitchen before health pundits decried the use of uncooked eggs in recipes and I don't know if it's ever been published. I've used it for many years without ill effects. It is so quick, easy, elegant and gooooooood.

- 6 oz. Semisweet Chocolate
- 2 Tbsp. Kahlua (or other liqueur)
- 1 Tbsp. Orange juice
- 2 Eggs
- 1 Egg Yolk
- 1 tsp. Vanilla
- ¼ Cup Sugar
- 1 Cup Heavy Cream



Melt chocolate in liqueur and juice over very low flame. (This recipe was created before the widespread use of microwave ovens.) Put eggs, yolks, vanilla & sugar in a blender. Blend 2 minutes at medium high speed. Add cream. Blend 30 seconds more. Add chocolate mixture and blend until smooth. Pour into individual serving dishes and chill until firm.

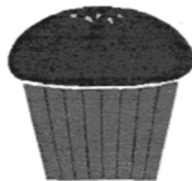
Submitted by John Dubois



BREADS & ROLLS

EASY BRAN MUFFINS

- 1 (15 oz.) Box of Raisin Bran
- 1 Cup Honey
- 2 tsp. Salt
- 1 Cup Salad Oil
- 5 Cups flour
- 3 tsp. Baking Soda
- 4 Eggs
- 1 Quart of Buttermilk



Mix milk, eggs, oil, and flour, then add the other ingredients. Bake at 350° for 25 minutes. Raw batter will keep in refrigerator for up to 4 weeks.

Submitted by Marilyn Coffman

MARINA LUJAN'S HOME-MADE TORTILLAS

(This recipe has been in my husband's family for generations.)

- 1½ Cups Water
- 1 tsp. Salt
- 3 Cups Flour
- 3 tsp. Clabber Girl Baking Powder
- 1 Tbsp. Oil



Mix ingredients together. Form into golf ball-size balls. Roll the balls out with rolling pin to approximately 6" to 8" diameter. Cook in frying pan until brown spots form on both sides of the tortillas. Wrap in a dishtowel to keep from drying out. Makes about a dozen plus.

Submitted by Helen Madeleine

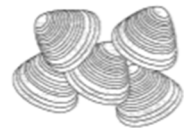


SOUPS

NEW ENGLAND CLAM CHOWDER

Modified for California

- 1 Quart Chopped Clams, in their liquid
- 1/4 lb. Salt Pork, cut in ½" cubes
- 2 Tbsp. Butter
- 2 Medium-sized Onions, chopped
- 2 (13 oz.) Cans Evaporated Milk.
- 6 Medium-sized Potatoes, peeled, and cut into ½" cubes
- 1 Cup Milk
- 2 tsp. Salt
- ¼ tsp. Black Pepper



In a Dutch oven, sauté salt pork cubes and onion. Remove pork cubes and drain on paper towel. Set aside. Add clams, clam juice, and potatoes to onions in Dutch oven. Add enough water to cover mixture. Bring to boil. Reduce heat. Simmer, uncovered, until potatoes are done. Heat milk, evaporated milk, and butter. (Do not boil!)

Add milk to clam mixture. Heat to just before boiling. (Do not boil!) Add salt and pepper. Best when served right away. Sprinkle bowls of soup with salt pork cubes, if desired. (May be thickened with 1½ tsp. cornstarch dissolved in 1/3 cup milk if desired.)

Submitted by Kathy Lawson

From Ishi to Maple Creek Ranch: A Local Perspective on the History of Cohasset, California - Part 2

By Amy Huberland

Part 2 of the Cohasset story will focus on the pioneer James Keefer as well as homesteading, logging, and other early developments on the ridge. James Keefer, pictured below, bought land along the main Marysville-Shasta Road eight miles north of Chico in 1845. He established Keefer Station, located ideally at the foot of the mountains where the freighting teams passed.

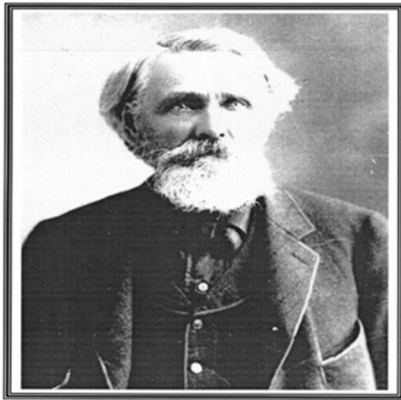


Figure 20

James Lawrence Keefer, 1898

In the 1860s Keefer operated one of the only grist mills in Northeastern Butte County, on Rock Creek. He expanded into logging, establishing Burnt Mill at the upper end of Cohasset Ridge in 1862, as well as another sawmill on Vilas Road. He was the first large scale lumber mill operator on the ridge and constructed the original road down Keefer Ridge into the valley, enabling the ox-team-drawn lumber wagons to get the mill products to market.



All of the early homes built in Cohasset and many of those in Chico were constructed of prime, clear sugar pine, supplied by Keefer's early logging operations. Keefer ran his sawmills on Cohasset Ridge until 1892 when the choice pine timber was depleted. However, numerous lumber mills operated in the Cohasset area throughout the subsequent historic period: Vilas, Griswold, Dix, Sorenson, and Anderson. Ox, mule, and horse teams were used early on, later replaced by steam powered tractors and donkey engines. During the post-World War II period many small, mobile mills sprang up along Cohasset ridge. The demand for lumber was so great at that time that any species was harvested - fir as well as pine. Pictured below is the crew at Griswold Mill circa 1910.



Griswold Mill Crew, 1910

Many settlers were lured to Cohasset by the availability of land under the 1862 Homestead Act and the Pacific Railroad Act. Under the Homestead Act, after five years of residence and cultivation, individuals could claim up to 160 acres, or alternatively, could buy land from \$1.00 to \$5.00 per acre from the Central Pacific Railroad Company, who, by 1880, owned half the land in Cohasset.

First known as Campbell's Pinery, and later, Keefer Ridge, early settlers chose the name North Point, named after the ridge's first school district, which was established in 1878. However, when they requested the US Government establish a post office on the ridge, the department did not approve requested name, there being too many stations in the country with either North or Point in their names. A selecting committee from the community was formed, and chose the name Cohasset, from the Algonquin Indian language. And so the first Cohasset California post office was established on the ridge in February 1888. The picture to the right shows a horse drawn wagon coming up the main Cohasset Road before it was paved – and stopped at a spring still known as “the water-trough”.



The Water Trough

The first store to open on Cohasset Ridge was built by the pioneer Ira Hume on his homestead in 1877. This was a general merchandise store which supplied the needs of neighboring farmers as well as the men working at the ridge lumber mills. Lodging and meals were also provided to travelers and freighters. Hume donated land for a church and cemetery and in 1896, the Cohasset Baptist Church was built. Styled on the old New England and Eastern States pattern of the cemetery in the church yard, the structure was located off Lower Vilas Road. Local residents including Mr.'s Gaumer, Dix, and Kidwell preached as lay ministers. The old Baptist Church is pictured below, soon after it was constructed. Represented in the photo are members of the Polk, Hartt, Petterson, Johnson, Coker, Gibson, Walker, McCarty, and Noe families. Services were held at this original church until around 1918.



Cohasset Baptist Church

Our Cohasset Community Remembers...



*Dr. Robert (Bob) Kostello
(1934 - 2021)*



*Dorothy Pearl Charlton
(1935 - 2021)*



*John Lin Dubois
(1947 - 2021)*



*Robert Luis Teran
(1971 - 2021)*



*Raymond Harley Weeks
(1958 - 2021)*

