



**WVFC Annual
board
meeting and
First
responder
appreciation
Dinner,
Sunday March
17th, 5:00pm
at the WCC**

**Firefighter
training,
Thursdays at
7:00 pm at
the Fire Hall,
call Chief Bill
Ellis @
472-3245**



The next public WFSC meeting be held at the WVFC's annual/appreciation dinner meeting on Sunday, March 17th at the Community Center. We are still in need of a Resident Leader on Blue Mountain Ranch road for our FireWise Communities, contact WFSC Chairman Chris Withey at 472-3337 or 945-2130 or email cwithey@yahoo.com

Making A Difference

Are you looking for a way to contribute to your community, but not sure where to start? For a small community, Whitmore certainly offers a wide variety of options for anyone looking to volunteer their time or donate resources. Our local volunteer fire department, the W.V.F.C. and their auxiliary, The Firecrackers, are always looking for helping hands and friendly faces, and there's so many different things you can do to help! From volunteering your time

alongside our first responders and firefighters to helping plan the annual fundraising events that help support them. Another great opportunity to contribute your time to the W.V.F.C. is staffing the Whitmore Dump & Transfer Station on Sundays. For more information about how you can help, please contact Fire Chief Bill Ellis @ [\(530\) 472-3245](tel:5304723245).

Did you know that the Whitmore Library not only serves our local elementary school but is open to the community as well? They offer computers and internet access, printing and of course, a ton of great books! A small commitment of just a few hours each week can help ensure their services are available to everyone in our community. You can get more details by contacting them at [\(530\) 472-1310](tel:5304721310).

The Whitmore Community Center hosts monthly events for the community such as the all-you-can-eat buffet breakfast and bingo nights with dinner, as well as joint fundraising events with the W.V.F.C. or for community members. If you're looking for a really hands-on kind of opportunity, this is for you! Please contact Board Chairman Chris Withey @ [\(530\) 472-3337](tel:5304723337) to get more information.

Worried about the safety of your home and community during fire season? So are many of your friends and neighbors, which lead to the creation of Whitmore's own Fire Safe Council. The board has been hard at work with many members of the community as well as companies and

agencies which have a vested interest in the safety of our community such as CAL-FIRE, Sierra Pacific Industries, W.M. Beauty & PG&E. You can get more information about signing up as a FIREWISE Resident Leader and lots of other ways you can help by attending the next public meeting of the Whitmore Fire Safe Council as we join the W.V.F.C. for their Annual Fire Company Meeting and First Responder Appreciation potluck dinner on March 17, 2019 starting at 5pm.



Whitmore School News

Dear Community Members,

I suppose you are as tired of snow as I am, so let's think SPRING! Matt will be planting all the iris and bulbs that were donated, but we can always use more. We would like to brighten up the school this coming year. The school did not suffer much damage during the recent snow storm. The sycamore tree lost some branches and the pine tree did have a couple of branches fall, but no damage was done to any of the fencing. We would like to thank the generous person who donated funds for the replacement cost of the sports equipment that was taken from the school. Thank you just doesn't even come close to how we feel about your generosity. Thank you for supporting your local public school, community support is alive in Whitmore!

The position of cook is still open. Please call the school for a job description and application. As with all individuals who work with children, fingerprints and a background check are part of the employment process. You would begin the day at 7:30 a.m. and end at 12:30 p.m. If you love to cook, we may have the job for you.

We put off the Chili Cook-off and instead of canceling the event, we would like to know how many people would be interested in holding the event in April?

The garden is in the planning stages (which are already drawn and ready to go), but the snow has delayed some of the work that needs to be done before the boxes can be built. We are looking for individuals who would like to help the students learn good gardening habits. Call the school at 472-3243. Larry Robins, Superintendent.

WVFC



The WCC is trying to secure grant funding for an electronic sign board as well as a new HVAC system and a paved parking lot. If you have expertise with either of these and would like to assist us in planning and implementing our projects, please contact a WCC board member.

WCC breakfast Sunday, March 10th 8-11am

Bingo is Saturday, March 23rd. Dinner at 5:30pm and Bingo around 6.

The next WCC board meeting will be held on Wednesday, March 13th at 8pm at the WCC.

Firecrackers news

The firecrackers welcome Whitmore residents able to spend a couple hours every 4th Saturday of the month plan fundraising events for the Whitmore Volunteer Fire Company. Our biggest planning at the this time is the Whitmore Mountain Music Faire, Music in the Pines May 11th. We welcome you to our meetings and look forward to seeing you at the Volunteer Appreciation Dinner and annual fire company meeting on March 17th at the WCC, 5pm.

The Waystation

Come check out the **Way Station** The Way Station has so many new items - Hope to see you soon! Remember, we're open Fridays and Saturdays from 10:00 - 4:00.

This year's WHITMORE MOUNTAIN MUSIC FAIRE, MUSIC IN THE PINES includes THE HILL STREET BAND FROM 11-3PM and the headlining band CALIFORNIA COUNTRY with dancing in the grass from 3-7pm. Get your vendor applications, Car Bike and Truck Show applications, MOTORCYCLE POKER RUN registration, PARADE sign ups, turned in early. Be sure to like us on facebook and share the poster and event with all your friends, family, and business associates. <https://www.facebook.com/events/373488576806086/>

Give Debbie a call for further information: [472.1429](tel:472.1429) or email arocin13@aol.com

FIRECRACKER MEETING
WHITMORE LIBRARY.
10AM-NOON
March 28th

FIRECRACKER'S
WHITMORE LIBRARY
10AM-NOON
APRIL 26

Whitmore Mtn. Faire SITE CLEAN UP
Weather permitting 9am
The Way Station
APRIL 27th and MAY 4th

Whitmore musings...

I do remember a lot about old Whitmore before the long hair invasion...bah ha ha. My dad moved our starving family from eastern Montana in the spring of '47. At that time most of the big trees were still left in the country and the gravel started at what we call now the Cypress Street Bridge at Churn Creek. At that time the only thing east of that was dirt...and Collin Darrah's sheep. At that time, that was highway 44. They paved the road when they rerouted the road around Millville and built the new 44 and called it Lassen Park Highway in 1957. I loved log trucks and remember one two and three log loads of red fir and pine that came down constantly through Whitmore. We lived 7 miles east up Johnson Springs road on a homestead that my Grandpa purchased in 1936. I remember deer everywhere and trees so tall, and so thick that the moon and stars were hardly visible at night. The homestead was built by German settlers in the 1860's and a three mile ditch to carry Beal Creek water to the property to raise crops including beans and potatoes and hops for their beer. That ditch was ruined by Shasta Forest Company that became Beatty and associates, and when they logged the whole country above the ditch, the unstable soil all went down the bank and I worked on that ditch all summer long day after day for five years with my dad and an old native named Warren Simpson who worked for Virginia Morelli as the ditch carried water all the way to her upper meadow. So Jamie, there's a little more boring personal history of old Fabe.

Michael Faber, Long time Whitmoron

Whitmore Library

The Library has experienced a volunteer shortage which has resulted in curtailing the open hours. Currently, the Library is open from 9 to 12 on Mondays, 9 to 3 on Tuesdays and Wednesdays, and from 10 to 2 on Thursdays and Fridays. Volunteers for 2 or 3 hr shifts once a week are needed. If you have the time, give it a try. It is a great place to work. 472-1310. Closed during school holidays.



Whit-bits *by Sara West*

Dedicated to the Withey Family, who was skunked so many times last year that "they could taste it!"



Skunk Skillet Stew

(A sensory entree, not recommended for the weak stomach)

- 2 adult skunks; skin, debone & shred
- 1/4 cup oil
- 1/4 cup Butter
- 2 cups celery; finely chopped
- 1/4 cup parsley; finely chopped
- 2 cloves garlic; finely minced
- 1 bay leaf
- 2 carrots; chopped
- 2 tbsp. flour
- 1 cup beef broth
- 1 cup dry red wine
- 3 tbsp. cognac
- 1 lb. ripe red tomatoes; peeled, seeded & chopped
- Salt; to taste
- freshly ground black pepper; to taste
- juice of half-lemon

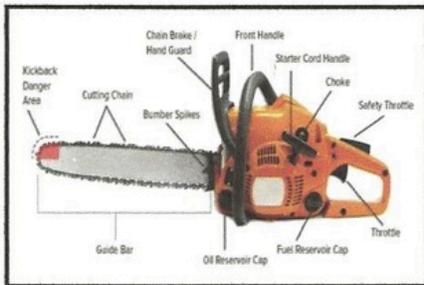
- * Save scent sacs and set aside.
 - Preheat oven to 350.
 - In large skillet, brown skunk well in oil and butter; add carrots and stir until lightly browned. Sprinkle with flour. Add broth as needed when mixture starts to brown.
 - Stir to dissolve brown particles. Add remaining broth, red wine, cognac, tomatoes, salt and pepper.
 - Place in oven, cover and bake three hours.
 - Strain gravy, pressing as much of cooked vegetable mixture as possible through sieve. Bring strained mixture to boil. Add lemon juice, nutmeg, Madeira.
 - Carefully puncture scent sacs and add fluids to mixture. Simmer five minutes. Pour sauce over skunk.
- Yield: 8 Servings



CHAINSAW SAFETY

Whitmore and Shasta County has been hit with rough winter storms. Due to wet, heavy snow loads and continued wind gusts, our neighborhoods are jackstrawed with broken and downed trees and branches. Our emergency departments have seen multiple injuries related to Chainsaws, Chippers & Splitters, Cable equipment used for hauling or dropping large diameter branches. Please be cognizant of your surroundings, stay safe and, above all, use your head...for thinking only!

In preparation of this debris removal and the start of our **Whitmore Fire Safe Council** brush removal efforts Here are some guidelines for you to practice.



PRE-USE INSPECTION

- Check the chain tension
- Check the chain brake
- Check the bolts
- Check the fluids
- Check the controls

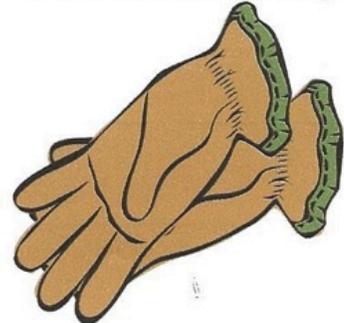
STARTING

- Start at least 10ft from fueling area
- Have 3 points of contact on saw
- NEVER DROP-START A SAW
- Start with chain brake engaged
- Set controls based on owner manual



PPE

- Ear Plugs
- Safety Glasses
- Gloves
- Chaps
- Boots
- Hardhat
- *Do not wear loose clothing



FUELING

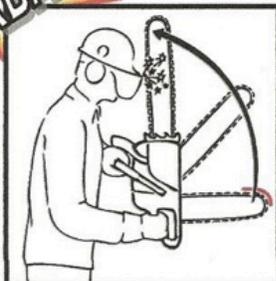


- Never refuel within 10ft of flame source
- Never refuel a running or HOT saw
- Use correct fuel mix from proper containers
- No Smoking



BODY MECHANICS

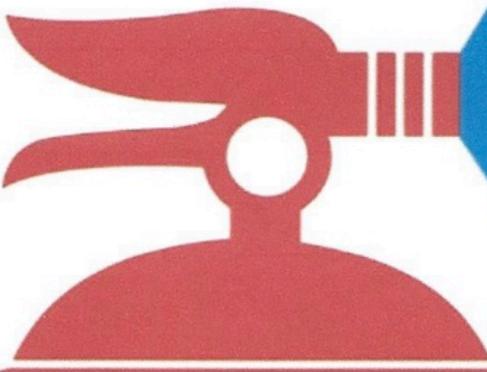
- Maintain good balance at all times, both feet on the ground
- Feet slightly apart, One foot in front of the other, knees bent
- Keep both hands on the saw



The sudden, uncontrolled upward and backward movement of the saw towards the operator

- Do not allow tip of bar to contact any object
- Do not over-reach or run over shoulder height

Classification & operation guide



FIRST
Determine the type of fire,
then choose a class below

Caution
Do not use the fire extinguisher if it is not
rated for the class of fire you are experiencing.



1 PULL
the pin out



2 AIM
the nozzle at
the base of the fire



3 SQUEEZE
the operational
handle to release the agent



4 SWEEP
from side to side at the base
until the fire is out

After fire extinguishes,
watch carefully for several
minutes for possible
re-flash.



COMMON COMBUSTIBLES

Class A extinguishers consist of water.
Use for trash, paper, fabric, wood, rubber and plastics.
They are common in typical home and commercial settings,
but can appear anywhere these types of materials are found.



FLAMMABLE LIQUIDS

Class B extinguishers consist of dry chemicals.
Use for grease, oil, kerosene, solvents, paint, flammable gas, lacquers,
gasoline and other synthetic or oil base products.
These types of fires can spread rapidly and, unless properly secured,
can reignite after the flames are extinguished.



LIVE ELECTRICAL EQUIPMENT

Class C extinguishers consist of dry chemicals.
Use for plugged-in electrical equipment, such as wiring, controls,
motors and computers. Requires a non-conductive extinguisher agent.



COMBUSTIBLE METALS

Class D extinguishers consist of special fluids or dry chemicals.
Use for magnesium, titanium, sodium & zirconium. These types of fires are unusual
industrial hazards which require special dry powder agents.



Cooking Media

Class K extinguishers consist of wet, alkaline mixture (typically potassium-based agent).
Use for combustible cooking media (vegetable or animal oil, grease, fat). These types of fires are common
in commercial kitchens and, if proper extinguisher is not used, have the ability to reflash.

Occupational Safety and Health Administration (OSHA)
Occupational Safety and Health Standards
29 CFR Part 1910
Subpart "L" - Fire Protection
Standard 1910.157

FIRE **Portable** EXTINGUISHER SAFETY



Product: PS-FE

STORM WATCH

WHITMORE FIRE SAFE COUNCIL

FOOD SAFETY BEFORE, DURING AND AFTER A POWER OUTAGE

Know how to keep food safe before during and after emergencies. Hurricanes, tornadoes, winter weather and other events may cause power outages. Follow these tips to help minimize food loss and reduce your risk of foodborne illness.

WHEN IN DOUBT, THROW IT OUT!



Check the temperature inside of your refrigerator and freezer. If they're still at safe temperatures, your food should be fine.

AFTER

ONCE THE POWER IS BACK ON ...



Never taste food to **determine its safety!**

WHAT SHOULD I THROW OUT?



Meat, poultry or seafood products



Soft cheeses and shredded cheeses



Milk, cream, yogurt, and other dairy products



Opened baby formula



Eggs and egg products



Dough, cooked pasta



Cooked or cut produce

WHAT CAN I KEEP?

The following foods are safe if held above 40 °F for more than 2 hours:



Hard cheeses (Cheddar, Colby, Swiss, Parmesan, Provolone, Romano)



Grated Parmesan, Romano, or combination (in can or jar)



Butter or margarine



Opened fruit juices



Opened canned fruits



Jelly, relish, taco sauce, mustard, ketchup, olives, pickles



Worcestershire, soy, barbecue, and Hoisin sauces



Peanut butter



Opened vinegar-based dressings



Bread, rolls, cakes, muffins, quick breads, tortillas



Breakfast foods (waffles, pancakes, bagels)



Fruit pies



Fresh mushrooms, herbs, and spices



Uncut raw vegetables and fruit



REFREEZE FOOD THAT STILL CONTAINS ICE CRYSTALS OR IS AT 40 °F OR BELOW.

AFTER A FLOOD

FOLLOW THESE STEPS AFTER A FLOOD:



DO NOT EAT any food that may have touched flood water.



DISCARD FOOD not in waterproof containers; screw-caps, snap lids, pull tops, and crimped tops are not waterproof.



DISCARD cardboard juice/milk/baby formula boxes and home canned foods



DISCARD any damaged cans that have swelling, leakage, punctures, holes, fractures, extensive deep rusting, or crushing/denting severe enough to prevent normal stacking or opening.



SANITIZE
1 tbsp. bleach +
1 gallon water

Pots, pans, dishes and utensils

Undamaged all-metal cans after removing labels

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