

Carrboro FARMERS' MARKET

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SATURDAY MARKET: 8 a.m. - Noon

What's at the market?

Check out what's at the Carrboro Year-Round Farmers' Market...

Just to name a few... Greenhouse strawberries, carrots, collards, turnips, beets, sweet potato, chard, kale, spinach, hydroponic bibb lettuce, pachoy, arugula, savoy cabbage, mustard greens, butternut squash, broccoli, acorn squash, red kale, cauliflower, radishes, rosemary starters, pansy starters, baked goods (including vegan and gluten free options), breads, jams, wines, grass fed beef, pastured pork, pastured chicken, grass fed lamb, buffalo, sausage, chorizo, ground bison, raw milk cheeses, smoked mozerella, goat cheese, jams, jellies, pottery, hats, rugs, and more!

Recipe of the week BRENNIE'S BRUSSELS

Recipe provided by Market customer: Brendan Caine

Ingredients

- A dozen or so brussel sprouts
- 1 tablespoons of olive oil
- 1 tablespoon of butter
- 2 cloves garlic (minced)
- 1/2 tablespoon salt
- 1 teaspoon of pepper (or more if desired)

Procedure



Wash brussel sprouts and cut off the base. Slice brussel sprouts in two, lengthwise. Heat olive oil and butter in a large (12 inch) skillet over low heat. Place brussel sprouts face down in skillet and allow them to cook for 15 - 20 minutes over low heat. The face of the brussel sprouts will begin to caramelize. They should be a dark brown, but not burned. Once Brussels are nearly caramelized, add garlic to the pan. Sauté and allow the garlic to brown. Add water until the tops of the brussels are just barely exposed. Season the water with kosher salt and pepper. Raise the heat to high and continue to cook until water has mostly boiled off, stirring occasionally. These can be enjoyed hot or cold as leftovers. They're great in salads!

Total cooking time: 30 minutes
*Available at Market

OWASA to consider tighter restrictions

by Jack Carley
Staff Writer

Tonight (Thursday) the OWASA board of directors will discuss a report calling for stage three water restrictions, which include surcharges, by mid-March if the area does not see more rain by the end of the month.

For homes, surcharges would multiply the cost of water depending on how much is used. For non-residential customers, the surcharge is an extra 25 percent.

Stage three restrictions also prevent almost all outdoor uses of OWASA water except for some construction purposes and a little bit of hand-watering three days a week. Service is cut off if more than 600 gallons are used by a household in a day.

The report says that the restrictions themselves will have a limited effect but that surcharges are intended to be a strong signal to customers to reduce demand. The report, prepared by

OWASA staff, recommends that the utility's board declare a stage three water shortage on Feb. 28 if reservoir levels do not reach 45 percent full by the end of the month.

Reservoirs are currently about 39 percent full and, without more rain, hold enough water for about six months.

Reaching 45 percent capacity would require about three to five more inches in the next two weeks, while weather forecasts predict below-average rainfall through spring.

OWASA suggests that customers try to reduce demand to 35 gallons per person, per day.

Public comment is encouraged at the meeting, which will be held at 8 p.m. tonight at the OWASA Administration Building at 400 Jones Ferry Rd.

The full report contains further details and can be found online at owasa.org/agenda/agendameetings.asp

IN SEASON



ILLUSTRATION BY PHIL BLANK

FLORA FROM PAGE 1

two embryonic winged seeds, ovules, having a common stalk, the style, splitting at the top into two curly tips, the stigmas. Wind-borne pollen from the stamens lands on the stigmas to fertilize the little ovules. The little ovules, in just a few weeks, grow to become those fun-to-watch and fun-to-throw winged "helicopter" maple seeds we know so well. The female trees are generally the ones with the brilliant red color.

Take a magnifying lens outdoors for a closer look. I promise you will find that nature has

produced a beautiful work of art. It will help you to know that maples are opposite-branched so the flower clusters are opposite each other.

Alternate-branched elms, Winged Elm, *Ulmus alata*, Slippery Elm, *U. rubra*, and American Elm, *U. americana*, are also flowering now. Their tiny flowers are copper-reddish in color. Take a real close look at them and see if you can determine whether you have male flowers, female flowers or perfect flowers.

If you wait until official spring to take this closer-look adventure, you'll only be seeing elm and maple seeds covering the ground all over town.



PHOTO BY KEN MOORE

Opposite-branched Red Maple on the left and alternate-branched Winged Elm on the right

PARKING FROM PAGE 1

Chapel Hill charges downtown property owners 9 cents per \$100 valuation to help pay for services and infrastructure and fund its downtown commission.

Board member Jacquie Gist asked whether the town should consider a similar method to fund parking infrastructure.

Board member Dan Coleman said the town may also have to consider fees for some spaces - possibly some of the on-street parking.

Chilton said the town will have to strike a balance.

"Downtown parking benefits everyone," he said, "but to different degrees."

Since businesses downtown will receive a major share of the benefit, Chilton said, asking the business owners to help pay for the cost should be considered. Chilton also suggested

that the town consider working with developers who are planning to build parking decks as part of their projects. Chilton said he knows of at least two projects in which decks are being contemplated.

The scarcity of suitable sites and the cost of adding space were underlined at the meeting in a brief presentation by James Harris, the town's community and economic development director, on the potential for a new town-leased lot behind the KFC on East Main Street. Fixing the lot to comply with stormwater rules would cost between \$20,000 and \$30,000 for roughly 26 additional spaces.

Town Manager Steve Stewart noted that estimate was before repair and improvements to the lot itself, which is not now in usable shape. That and the small number of spaces the town would gain make the project unlikely, he said.

In other action Tuesday

night, the board reviewed a set of proposals from the Northern Study Area Plan Implementation Review Committee for how to proceed with planning for the 3,800-acre Northern Study Area.

With one objective being to identify potential commercial spaces, the committee named three areas as ripe for a mixed-use development. The three sites are the 64-acre Hogan tract on Homestead Road, the 59-acre Hogan Heirs tract bordering Twin Creeks Park and Duke Forest and a 27-acre tract on the corner of Eubanks Road and Old N.C. 86 that is proposed for development by Adam and Omar Zinn.

But the 17-member committee had a difficult time agreeing on several other recommendations and forwarded to the board competing proposals for how to proceed. One controversial idea is to allow for small-scale commercial development along the major

arterial roads. Another would eliminate the west side of Old N.C. 86 from consideration for the next round of development.

Chilton, a member of the committee, said he would like to see the area west of Old N.C. 86 downzoned to prevent it from being developed for a number of years. Coleman agreed with Chilton, saying that the area should grow more slowly.

But board member Joal Hall Broun said she was wary of the idea and that it might

lead to sparse, large-lot development in an area that might work for commercial or denser development. Broun asked that a site on the west side of Old N.C. 86 that the committee said might be suitable for commercial development be added to the list of potential mixed-use sites to give residents in the area an indication that it might be possible.

Broun said the town should initiate a discussion with landowners in the area and the community at-large about the idea.

The board agreed that a community forum or a public hearing should be held on the ideas for the Northern Study Area to help flesh out community concerns and committee members' ideas on the how to move forward

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MARK TRAIL

THE SLOW-MOVING PORCUPINE IS CANADA'S LARGEST RODENT NEXT TO THE BEAVER, AND IT IS FOUND IN MUCH OF THE TIMBERED AREAS OF NORTH AMERICA

THOUGH IT IS USUALLY THOUGHT OF AS A TREE DWELLER, THE PORCUPINE SPENDS MOST OF ITS TIME ON THE GROUND

PRIMARILY NOCTURNAL, PORCUPINES ARE ACTIVE YEAR-ROUND, FEEDING MAINLY ON TENDER VEGETATION DURING THE SUMMER...

BUT WHEN WINTER COLD KILLS GROUND VEGETATION AND SNOWS COVER THE LANDSCAPE, IT WILL TAKE TO THE TREES.

...CHANGING ITS DIET TO SUCULENT YOUNG BARK, OFTEN MAKING IT THE SCOURGE OF TREE FARMERS

THE PRICKLY RODENT'S CHOPPING AWAY AT THE UPPER LEVELS OF A TREE DROPS LARGE AMOUNTS OF BROWSE AS IT STRIPS OFF THE BARK...

THUS, UNKNOWNLY, THE PORCUPINE PROVIDES NEEDED FOOD TO HELP THE OTHER ANIMALS OVER UNTIL THE SPRING THAW