



The Creekside Almanac

A seasonal publication of Prescott Creeks Preservation Association

Autumn 2000



Volume 6 Issue 3

A second Year of Wine & Food for the Creeks

by: Paul Sneed, President

PCPA scored another successful event with our 2nd Annual Wine Tasting and Auction. About 130 guests, people who clearly appreciate fine food, excellent wines, and Prescott's precious creeks, joined us at the Hotel St. Michael the evening of June 23rd. This gala event was the culmination of months of planning and hard work by PCPA Board Members and a host of volunteers.

The evening started off in the St. Michael's Alley. For about an hour, our guests were able to mingle and munch delicious appetizers while sampling a selection of superb wines produced by California's David Bruce, Bear Creek, and D'Elissagaray wineries. It was certainly a pleasure to visit with old friends and make new acquaintances while tantalizing and pleasing our palettes.

Around 7:30 we invited our guests into the hotel's ballroom

which was appropriately decorated with shrubs and trees donated by Garden Mart. After people were seated and began to enjoy the first



Wine-makers Greg Stokes & Deb Elissagaray represented Bear Creek Winery & D'Elissagaray Winery

course of Gravlax (cured salmon) and white wine, I had the pleasure of speaking to the audience.

During my short address, I recapped PCPA's recent fundraising and program successes. I also thanked the Prescott Mayor and Council, and the citizens of Prescott for supporting the recent open space funding initiative, which will no doubt benefit our creeks immensely. Finally, I was most pleased to present Volunteer of the Year Awards to Fiona Reid for her ability to combine her culinary expertise with a passion for local environmental protection, and to former City Manager Mark Stevens for his long-term dedication and support of PCPA and Prescott's greenways.

With the "speechifying" over, our guests enjoyed a magnificent five-course meal of gazpacho soup, stuffed chicken breast, vegetables on a bed of polenta, sagebrush salad, and chocolate crepes for desert. The menu was specially created by Fiona Reid & the Hotel St. Michael's

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...Wine Tasting continued



Fiona Reid receives the PCPA Volunteer Award for her outstanding contributions to the event and the creeks!

banquet staff to utilize locally grown produce and compliment the David Bruce, D'Elissagaray, and Bear Creek wines ably described by winery representatives as the food was served.

Following the food & wine theme, probably the most exciting aspect of the evening was the auction of over 40 items, including fine California and Southwestern wines as well as catered dinners from local businesses. Thanks are due to Laurel Herrmann for organizing the auction and to auctioneer Ralph Harris for orchestrating spirited & competitive bidding that helped PCPA raise over \$2500. Thanks also to all the businesses and many volunteers who contributed auction items or their time to our event.

Most of all, on behalf of the PCPA Board of Directors, I would like to extend my heartfelt thanks to all of you who participated in our fundraiser. It is your continued interest and support that make our efforts on behalf of Prescott's creeks and riparian areas both possible and worthwhile. Please plan to join us again next year for the 3rd Annul PCPA Wine Tasting and Auction.



Mr. & Mrs. Jeff Davis from Prescott Lakes Development joined us for fine food & drink.



C.C. & Alfie Ware, from the Liquor Barn, sampled wines now carried at their Prescott store.

HELP!

Planning for the 2001 Wine Tasting is now underway & PCPA needs volunteers to help. If you have experience with event planning or if you want to lend a helping hand, please call Laurel Herrmann @ 445-4843.

Prescott Creeks Preservation Association

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The Creekside Almanac....

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seasonally

Editor/Publisher

Michael Byrd



PCPA would like to thank the many sponsors who helped the Second Annual PCPA Wine-Tasting and Auction take place. Without their participation this event would not have been possible.

*The Terraces
Garden Mart
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Bridge Project at Watson Woods Finally Commences!

by: Michael Byrd, Preserve Manager

The build up for this project has been monumental for PCPA. Early in the summer of 1996, PCPA board members & volunteers sat down with then City Manager Mark Stevens and other City staff to discuss the bridge to be built across the newly formed Watson Woods Riparian Preserve. For the City, this project had been a decade in the making. It wasn't a surprise to PCPA either. We'd agreed to it in our lease for the property. Ground rules were laid out for what was and was not negotiable. Then Board members, volunteers, and I spent countless hours at the negotiation table, and just as many hours on the ground at Watson Woods working for the best possible scenario. Four years later, actual construction began.

In June this year Fann Contracting of Prescott, Arizona was awarded the contract for construction of Prescott Lakes Parkway (formerly known as the 69/89 Connector Road). The Parkway will join Prescott Lakes Boulevard at Highway 89 on the west side of the Preserve. Since June I have worked closely with Rube Wells, Project Manager for Fann Contracting, to ensure the protection of Watson Woods outside the project area. Rube has a pretty big challenge in front of him. He has to build a 4 lane, elevated road in a fenced corridor across the Preserve that is 225' wide. Additionally, the Army Corps of Engineers put strict limitations on impacts to the channel of Granite Creek and two associated wetlands within this corridor. With the exception of Fann's use of an existing road on the Preserve (agreed upon prior to the project), all construction activity has stayed within the designated borders.

Before the project started, I was anticipating (I must admit to thinking in stereotypes) an army of construction workers driving their bulldozers and dump trucks hither and yon all over the Preserve without any regard for the native grasses, sprouting cottonwood and willow trees, or the lifeblood of our landscape—the waters of Granite Creek. To my pleasant surprise, Rube and his crew have been very conscientious about their work at Watson Woods. With few exceptions, he has consulted

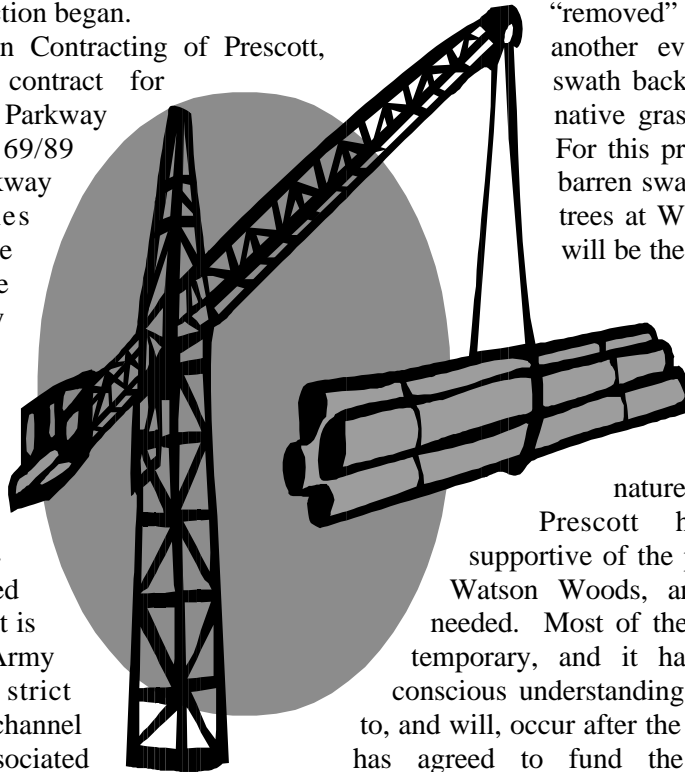
with me on almost every move that has the potential of affecting the Preserve—inside or outside the agreed upon work area.

Despite all the cooperation, construction projects ravage natural areas. I find myself saddened when I see the project area. As the Preserve Manager and a free-lance ecologist, I often work in natural areas researching their health, and then when needed, ecologically restoring them. For the last six years I have kept a vigilant watch at the Preserve. With many volunteers I have poured my own blood and sweat into cleaning up tons (literally) of trash, planting trees, building trails, and planting grass seed. I "removed" a road, and I watched as another evolved from a 35 foot wide swath back into a narrow two-track with native grasses growing down the center. For this project, the two track is a wide, barren swath again. There are 517 fewer trees at Watson Woods. And then there will be the bridge when it's all over.

We are forced to make hard decisions. People or nature is often what it gets boiled down to. With this project, I believe it will work out to be people *and* nature in the end. The City of

Prescott has been overwhelmingly supportive of the preservation and restoration of Watson Woods, and the road and bridge *are* needed. Most of the damage I described above is temporary, and it has been entered into with a conscious understanding that reclamation work needs to, and will, occur after the bridge is completed. The City has agreed to fund the purchase and planting of approximately 500 trees to replace what was lost. Additionally, the contractor will rip bulldozed roads and re-contour the work area below the bridge. Native seed will then be worked into the soils to establish herbaceous cover and soil stability.

The upshot in my mind is multifold. Fann seems to be working at a rapid pace on the bridge and they expect to have all "groundwork" completed by the end of the year. This project should be the last major (intentional) disturbance that runs counter to the preservation and restoration of the Preserve. PCPA will then buckle down and implement trail systems and restoration plans for Watson Woods. I'm eager to arrive at this point.



Adopt Your Local Creek!

by: Colin Khoury, Creek Watch Program Volunteer

What would the city of Prescott be without Granite Creek and its tributaries? Even the downtown area, with its large cottonwoods and elms, owes its quaint ambiance largely to the presence of that quiet creek, gently weaving its way out of the mountains toward Chino Valley. Throughout our busy lives we often forget about the creek, not noticing its subtle charm as we drive or walk over its many bridges. Yet if we stop and take a look downstream, we notice a place of beauty, where water carves stones smooth, and where big trees provide shade and food for many birds and animals. The creeks are often where kids go to play—to investigate the ever-changing, always exciting drama of nature.

Just like Granite Creek, a quiet movement has begun to weave its way through the Prescott area. People who enjoy the creek, whether for its beauty, its natural value, for fun, or for social gatherings, are beginning to come together to watch over their local stretches and tributaries. These folks are congregating in order to better care for our local water source. They want to clean up the streams, to keep an eye out for changes in the river and in wildlife, and to learn about who and what in nature depends on the creeks for survival. These folks want to come together in order to share their personal stories about the creeks, to

have fun while contributing in a positive way toward their local watershed.

A number of neighborhoods and organizations expressed interest in initiating local “creek watch” groups, for creeks including Manzanita Creek, Butte Creek, and the upper Granite Creek area. During this coming autumn, community members and a group of students at Prescott College will be organizing a database of information about the creeks. This database, which will be available to the community, will be used by the creek watch groups in order to learn about the wildlife and ecology of Prescott’s creeks, about how to organize clean-up parties, and how to get in touch with other creek watch groups. This database should be on-line as part of PCPA’s website in the near future (currently under development). This fall, community members and students will be presenting the creek watch idea to neighborhoods and community organizations to gather support and organize volunteers for the project.

If you are interested in becoming involved with a creek watch group along “your” stretch of creek, please contact Lyn Chenier at 771-2366 (Chenier@cableone.net) or Joel Barnes at 776-5264. Joel & Lyn are both project coordinators for the creek watch effort.

Serving Size: 4
Preparation Time: 1 Hr.

Desert-Style Chicken

A recipe from our gourmet Treasurer, Sean Hickey

Adapted from the Cole Publishing Group Recipe Collection

Sprinkle prickly pears generously with about 4 teaspoons of the tequila and place in freezer for at least 1 hour. In a medium-sized skillet rapidly heat olive oil. Add bell peppers and turn in oil over medium-high heat until peppers start to wilt (about 5 minutes). Add chilies and nopalitos and stir in cumin. Season with salt. Lower heat to medium-low and continue frying, stirring occasionally, until peppers are tender (about 10 more minutes). Meanwhile pat chicken dry with paper towels; dust lightly with salt (about 1 teaspoon) and cayenne. Dredge chicken in flour, patting off excess. Place meat on a sheet of waxed paper handy to stove. Remove anything flammable from the stove area. Heat a

- 2 Prickly pear pads halved and peeled
- 1/3 Cup golden tequila (approximately)
- 1/4 Cup olive oil
- 3 Medium bell peppers of mixed colors trimmed, seeded & cut into thin strips
- 3 Medium semi-hot chilies, pasilla, or Italian frying peppers, roasted & peeled, trimmed, seeded, and cut into thin strips
- 12 Ounces sliced nopalitos cactus drained & rinsed
- Ground cumin seed
- Salt to taste
- 1 1/2 Pounds chicken breast cleaned & chopped into 1 1/2" lengths
- 1/2 Teaspoon cayenne pepper or to taste
- 1/2 Cup flour or as needed
- 3 Tablespoons unsalted butter or as needed
- 1/3 Cup minced shallots or whites of green onions
- 1 Tablespoon lime juice
- 3 Tablespoons minced cilantro

large (12-inch), heavy frying pan until very hot. Melt butter. Place chicken pieces in skillet. Brown rapidly, turn and brown other side. If using unclarified butter drain it off; clarified butter can remain in pan. Sprinkle shallots into pan and cook until wilted (about 30 seconds). Turn heat to low and, with a long match in your other hand, pour in remaining tequila. Standing well away from pan, immediately set fire to tequila. When flames die away squeeze on fresh lime juice and scatter on cilantro.

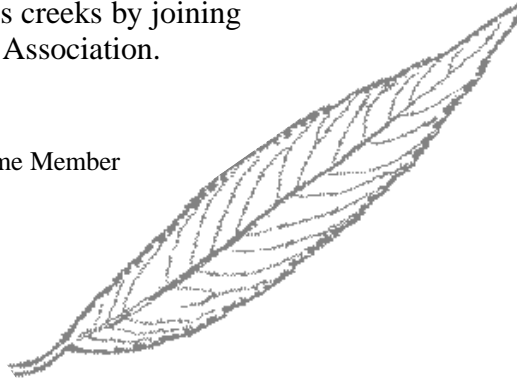
Notes: To serve, on each dinner plate place some of the pepper-cactus mixture, some of the fruit, and some of the chicken and sauce. For a more substantial course, serve with corn.

The Membership Page

Yes, I would like to contribute to the preservation and conservation of Prescott's creeks by joining Prescott Creeks Preservation Association.

Membership Categories

- Forest (\$1000+) Lifetime Member
- Tree (\$100+)
- Root (\$50)
- Seed (\$25)
- Soil (\$10)
- Pollen (Volunteer — 24 Hours per year) Date: _____



I have donated _____ to Prescott Creeks Preservation Association.
 Name _____ Address _____
 City _____ State _____ Zip _____
 Telephone _____ Email _____

Please send this application to: **PCPA, P.O. Box 3004, Prescott, AZ 86302.**
 Your financial and volunteer supported is greatly appreciated.

Our Membership...

PCPA is a local non-profit organization striving to bring the community of Prescott together to help preserve Prescott's riparian communities. Education and grassroots networking are essential to our mission. Membership fees are based on a sliding scale, depending on how you can contribute. We have six groups; pollen, soil, seed, root, tree, and forest. Each signifies a different levels of support. Each of our members will receive our seasonal newsletter The Creekside Almanac.



P.O. Box 3004
 Prescott, AZ 86302

This issue...

2000 Wine Tasting a Hit!