



2013 Annual Meeting Report

The highlight of the 2013 Annual Meeting was an exceptional presentation by Dr. Paul Dally, a fine local physician. It was also expected that Dr. Pierre Provost would participate in the presentation, but as a physician, he was needed on a medical emergency. Dr. Dally talked about his adventures in hiking the Pacific Crest Trail. He spent much of the summers of 2010 and 2012 fulfilling a long term goal of hiking the entire 2,650-mile PCT. The presentation was accompanied by his masterful photographs of vistas and small animals he observed. Dr. Dally's personal stories and photographs of the challenging hikes were an inspiration, and clearly showed the demands and joys of completing the PCT. An interesting part of the presentation was showing the hiking equipment needed and demonstrating its use. The presentation was so good that it made one think about hiking the PCT, *or* to think about what was presented, the commitment required, and to enjoy the PCT hike with Dr. Dally.



Dr. Paul Dally

This was the 25th Annual Meeting and a celebration of many miles of trail having been planned, constructed and maintained by the CTA, including the designation as a National Recreational Trail. The efforts of amazing individuals for 25 years have yet to complete the 300-mile loop, so there are still opportunities for you to contribute and make a lasting change for the future. Come join the fun and the progress.

Save the date: The 2014 Annual Meeting will take place on January 26, 2014.

Chinook Trail has new email address

The CTA site was hacked, and you may have received an e-mail asking you to rescue Ted Klump by sending money to an address in England. The hacker(s) were clearly not aware of the high level of intelligence of CTA members. They were undoubtedly disappointed that no money was sent, and that they discovered that Ted Klump always has the ability to rescue himself. The new Chinook Trail e-mail address is chinooktrails@comcast.net.

Additional security measures are now in place.

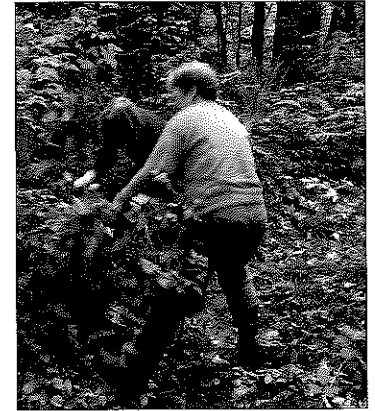
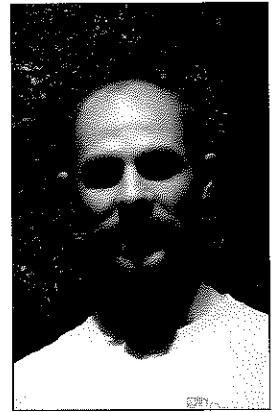
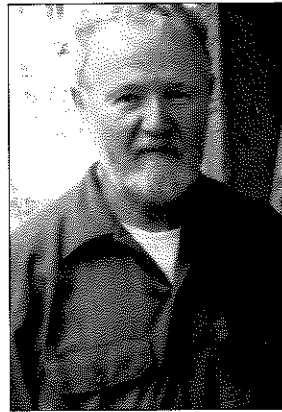
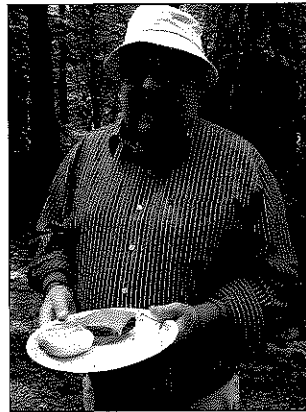
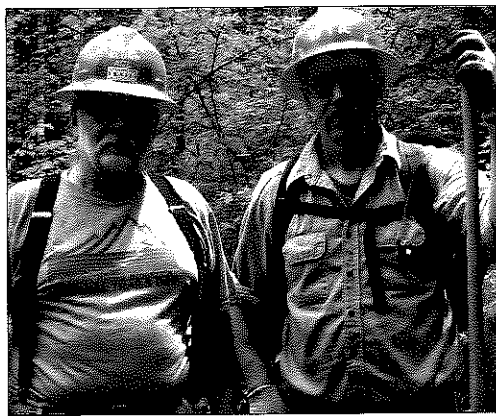
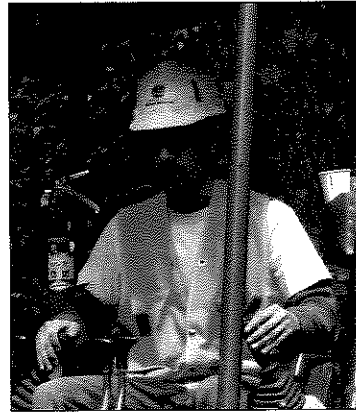
For Your Information

Individuals who are interested in becoming members of the Board of Directors should call Ted Klump at 360-993-0040 for information.

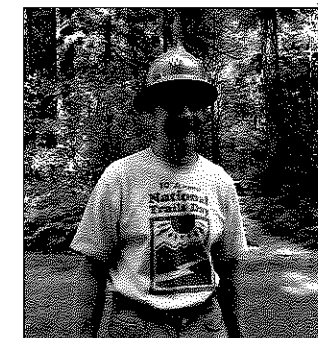
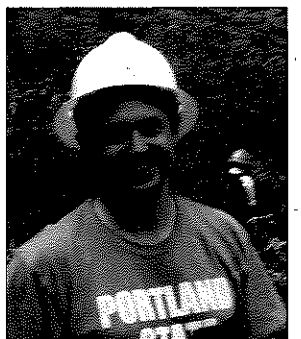
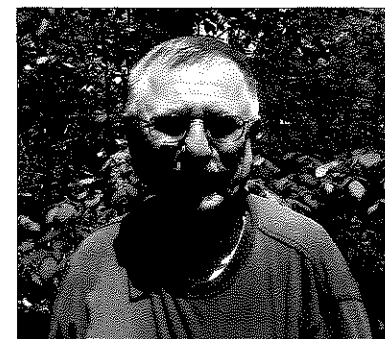
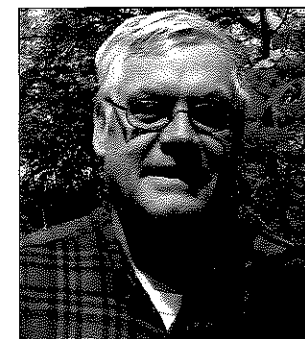
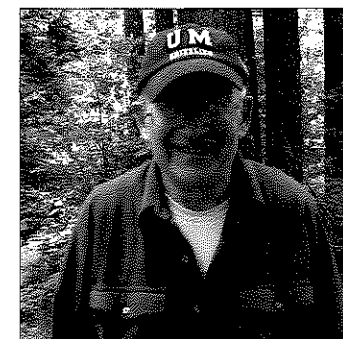
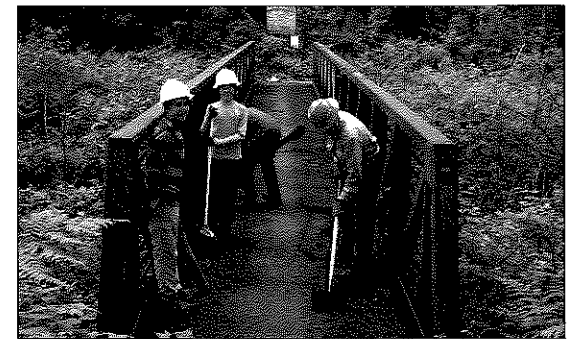
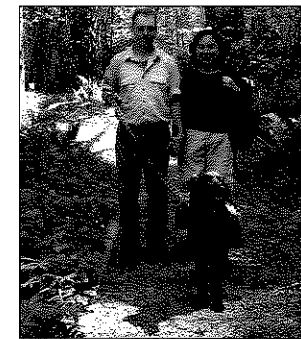
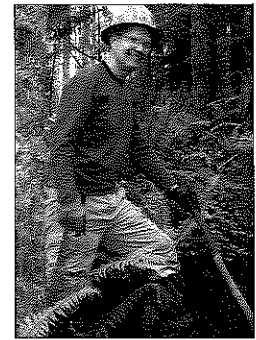
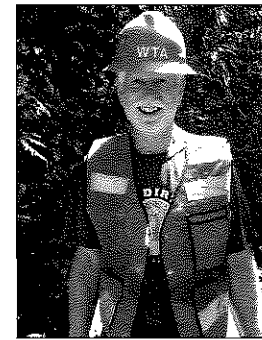
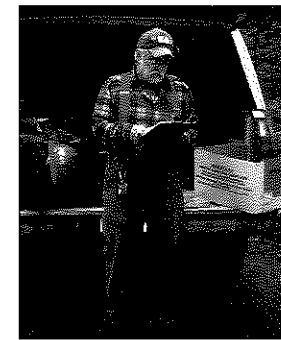
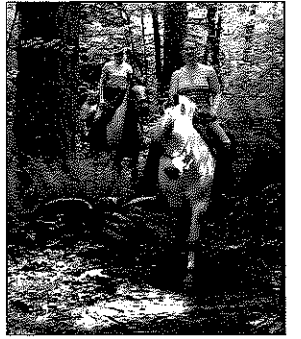
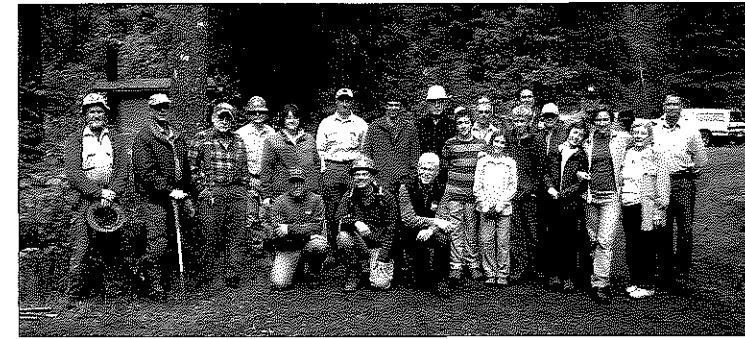
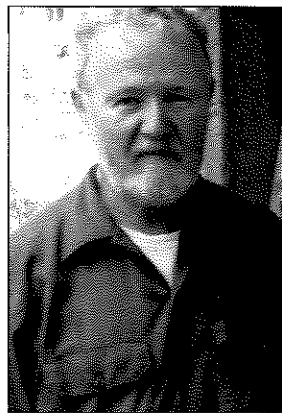
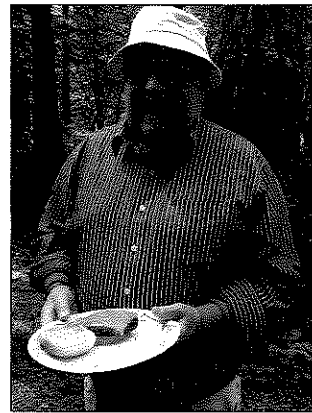
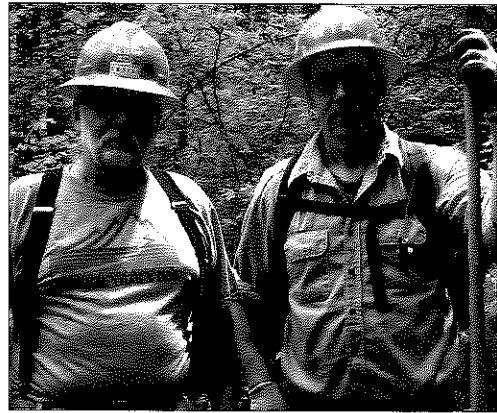
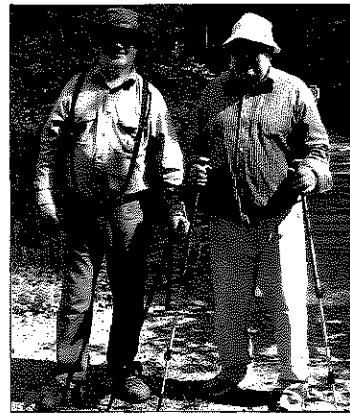
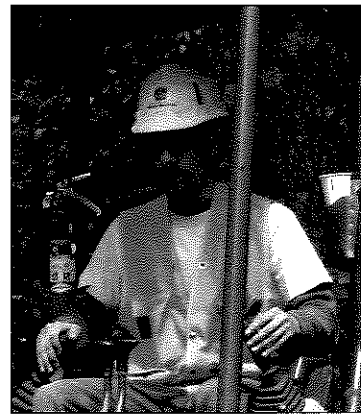
Member News

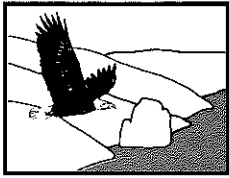
BOB SCULLIN, CTA's super hero, participated in the 2013 Eight Bridge Peddle in Portland, Oregon. He successfully rode his bike for 23 miles, and earned rounds of applause from the crowds who lined the route.

Chinook Trail Work Parties



Chinook Trail Work Parties





Chinook Trail Association

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chinooktrails@comcast.net

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Save the Date:

NEXT CTA
ANNUAL MEETING:

Sunday, Jan. 26, 2014

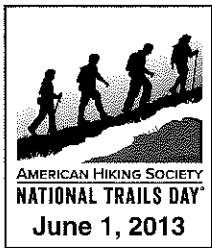


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June 1, 2013 National Trails Day

By Ted Klump

The Chinook Trail Association hosted a National Trails Day event at the Cold Creek Day Use Area on Saturday, June



1st. Twenty-two volunteers turned out to make the day both productive and enjoyable. Also on board was Matt Van Wey, DNR recreation technician on the Yacolt Burn State Forest.

We took on three projects on the Bells Mountain Trail: hauling gravel into a particularly muddy section of

trail, brushing out others sections of trail, and cleaning and applying grip-tape to puncheons and bridges.

The day concluded with a barbecue put on by our resident chef Bob Scullin who was assisted by our treasurer Sharolyn Osman.

July 20, 2013 Work Party

By Phil Delany

On Saturday, July 20th, nine stout men met back at the Cold Creek Day Use Area to continue work on a section of the Bells Mountain Trail that was started on National Trails Day. We split up into three groups of three to work on the trail. Lee Young, Les Baddgor (Washington Trails Association) and Jim Anderson (Back Country Horsemen) used one of our totes (motorized wheelbarrow) to work on the upper part of the trail. Tom Griffith, Dick Blackburn (Washington Trails Association) and Matt Van Wey (DNR recreation technician) used the other tote to haul gravel from the lower parking area. Larry Swatosh, Gary Fisher (Back Country Horsemen) and Phil Delany used power weed eaters and a power blower to brush and clear the trail. Ted Klump, who planned the event, was kept busy moving back and forth between the groups. Except for Matt, all of these hardy guys are in their 60s and 70s! We got a lot

done and are looking for more work to further test our mettle.

The day concluded at the day use area with lots of good camaraderie and a lunch prepared by Sharolyn Osman.

Lower Falls Creek Trail

By Larry Swatosh

This is a recommended and very enjoyable, fairly easy hike with a great bonus at the turn around. The trail is less than two miles long and involves only slightly over 500 feet of elevation change from the trailhead to the falls viewing area. The falls drop 400 feet in three tiers and I don't think it is an exaggeration to call it "spectacular" in both sight and sound.

The drive is easy from the Portland/Vancouver area. Take Washington Highway 14 to the Carson junction, turn north onto the Wind River County Road #30, and then turn right onto Forest Road No. 3062, less than a mile past the Carson National Fish Hatchery.

Jerky Makes Good Trail Food

Dried meat, known as jerky, makes a good trail food that will keep for a period of time without refrigeration.

Commercial jerky can be expensive, but you can make your own following the recipe below.

Recipe for Jerky:

Cut meat in strips 1/8" to 1/4" thick

Marinate for 3 hours, or overnight.

Dry in oven @ 200 degrees or in food dryer @ 110 degrees until reasonably dry.

Marinade:

1/2 teaspoon black pepper

1/2 cup soy sauce

1 tablespoon Liquid Smoke

1/2 tablespoon garlic powder