



THE GOPHER TRAP

EST: JUNE 1965

ISSUE: OCTOBER 2020

Meetings: First Friday of the Month 6:30 pm
Wyandotte Grange, 4910 Foothill Blvd., Oroville
ophirgopherjeepclub@gmail.com



Events

- Oct. 2, 6:30 pm Meeting
Judy's house
- Oct. 4, 7:30-10:30 am Grange Breakfast
\$8
- Oct. 9, 6:00 pm Grange Bunco
\$5
- Oct. 9-11 Club Campout
Hat Creek
- Oct. 17, 5:00-6:30 pm Grange Dinner
\$10, Chicken
- **Oct. 31 Halloween**

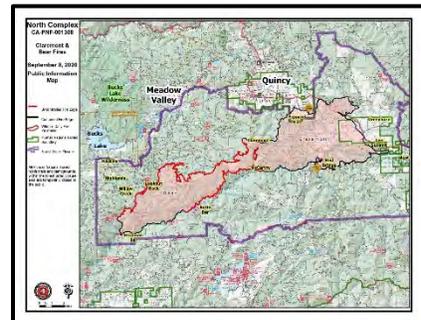
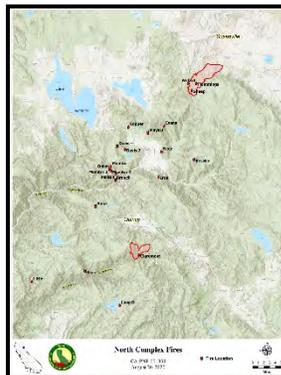


North Complex Fire



Photo by Joie Cherry taken July 10, 2019

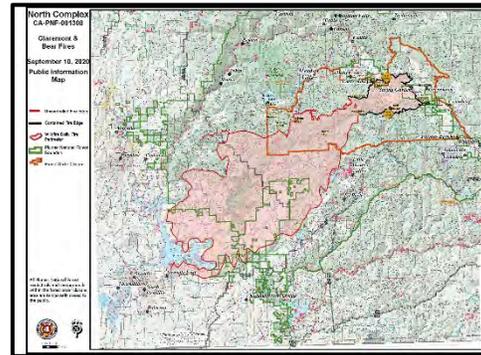
On the night of August 17, thunderstorms came through our area producing dry lightning. Several lightning strikes sparked many small fires in the Plumas National Forest. Two of these fires were the Claremont Fire southwest of Quincy, and the Bear Fire, near Bucks Lake. By August 21, the Bear Fire had grown to 250 acres. Firefighters were able to merge the Claremont and Bear fires overnight September 4, making the North Complex Fire one contiguous fire. It was then 37,261 acres and 42% contained.



As of the morning of September 8, it at grown to 40,843 acres and was 51% contained. The predicted weather of northeast wind gusts of 45+ mph and the low relative humidity caused a Red Flag Warning to go into effect. Throughout the day, the fire grew rapidly, jumping the Middle Fork of the Feather River. It began spreading southwest at rates of 1,000 acres per 30 minutes. Many of our club members were under evacuation orders and the rest under warnings before the night was through. By the next morning, Berry Creek was gone, 15 people had died, and the beautiful landscape around our lake was forever changed. The fire had burned over 200,000 acres in a few hours.



Photo by unknown source

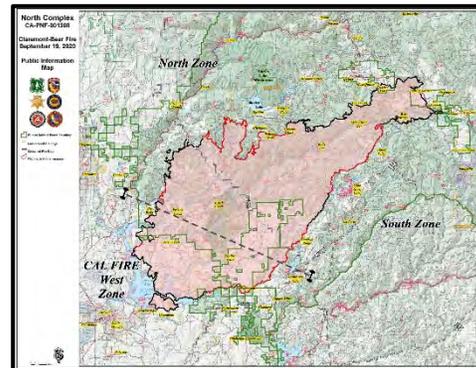


The evening of September 11, as Sharon, Keith, Vanessa, my aunt, and I tried to make the best of the evacuations with venison chili (thanks for the venison, Charlie!) and a game of *Yahtzee!* (Sharon and I each won a round), word came in that the Kelly Ridge evacuation order was reduced to a warning. A small but welcome positive note. The total fire was now 252,354 acres and 23% contained, with our area—the West Zone—totaling 70,412 acres with 5% containment.

September 17 weather called for southwest winds with gusts up to 35 mph. This put the community of Bucks Lake at risk. I, as I am sure many of you, sat on edge checking updates regularly, praying for Bucks. We have members, family, and friends with cabins there. We have regular club campouts and runs up there. Bucks, thankfully, made it through the wind event.



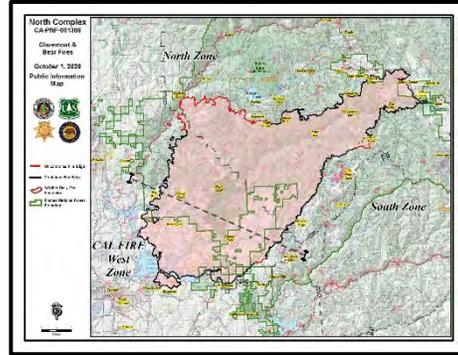
Photo posted by Bucks Lake Fire Department



It is now October 1. The West Zone is now 84,595 acres and 95% contained, with the total North Complex Fire at 314,959 acres with 79% containment. Oroville appears to be out of the woods for now. Bucks Lake it still threatened, but residents and cabin owners have been able to go in to check their properties for short times, although due to road closures, getting there from here is an adventure through the “scenic route”. The most active area of the fire is in the Feather River Canyon in the area of Grizzly Dome Tunnel. I personally won't relax until it is 100% contained since the fire was burning slowly for 3 weeks before exploding.



Photo posted public on Facebook by Roy Rogers



I wonder what the future holds for our club runs. Our annual Christmas Tree Run up to the Four Trees warming hut may not be, as there will be no trees to cut (the warming hut still stands!). Our Adopt-A-Trail to Stag Point, I can only imagine, is a disaster. But our club is made up of a group of awesome, fun people and we will come out on top of this, making new adventures. We will help our community and our forests heal.

All information and maps taken from <https://www.fs.usda.gov/maim/plumas/> and <https://www.fire.ca.gov/incidinci/2020/8/18/north-complex-fire/>.

Straight from the Gopher's Mouth

Joie Cherry, Secretary

No minutes as we were unable to have a September meeting.

Win-A-Jeep

She is looking better and better! Tickets can be purchased at <https://www.cal4wheel.org/win-a-jeep>.



Off the Beaten Path

Greetings fellow Gophers.

I can't believe with all this stuff going on, I don't have much to report. There was no September run. We were scheduled to go to the High Lakes area. With fires, evacuations and the forests closing, that didn't happen.

Our next run is a camping weekend in the Hat Creek area, October 9-11. No disasters in that area at this time. We will just have to wing it for the day run destination. The campground is still working with limited facilities due to Covid.

There was nothing planned for the November run. Conditions permitting, I was thinking of taking a run up to Stag Point to see what is left.

As some of you may know, I have been working on Joie's Jeep. Install long arm lift and regear axles for bigger tires. I don't seem to make much progress, but I keep plugging along.

Out with the old...



In with the new!



Hard at work.



Camp Food

Sharon Cherry

Rustic Autumn Fruit Tart

Prep: 25 min. + chilling

Bake: 40 min. + cooling

Servings: 6

Ingredients

½ cup butter, softened
4 oz cream cheese, softened
1 ½ cups all-purpose flour
2 large apples, peeled and thinly sliced
1 medium pear, peeled and thinly sliced
4 ½ tsp cornstarch
½ tsp ground cinnamon
¼ tsp ground cardamom
¼ tsp ground nutmeg
¼ cup orange juice
1/3 cup packed brown sugar
½ cup apricot jam, warmed



Instructions

1. In a small bowl, beat butter and cream cheese until smooth. Gradually add flour, beating just until mixture forms a ball. Cover and refrigerate for 1 hour.
2. In a large bowl, combine apples and pear. In a small bowl, combine cornstarch and spices; stir in orange juice until smooth. Stir in brown sugar until blended. Add to apple mixture and stir gently to coat.
3. On a lightly floured surface, roll out dough into a 14-in. circle. Transfer to a parchment paper-lined baking sheet. Spoon filling over the pastry to within 2 in. of edges. Fold up edges of pastry over filling, leaving center uncovered.
4. Bake at 375° for 40-45 min. or until crust is golden and filling is bubbly. Spread with apricot jam. Using parchment paper, slide tart onto a wire rack to cool.

