

Update July by ELLEN ROCCO

The big news in the powerline struggle came from NYS Supreme Court Judge Harold Soden's decision on our request for an injunction against PASNY made banner headlines but is extremely complex: just what does it mean?

First, Judge Soden agrees with us: PASNY is breaking NYS Public Service Law. It is improper for a utility to begin a project without final certification from the Public Service Commission. So Judge Soden has issued us the injunction against PASNY.

But nothing is ever quite that simple in the world of law, politics and big business. Enter the inevitable loophole. In its charter, PASNY is designated a "subdivision" of the government. By law, a "subdivision" of the government not only has the right to an immediate appeal in a case like this (as does any individual), a "subdivision" also is entitled to an immediate stay until an appellate decision ruling either upholds the lower court ruling or reverses it.

PASNY may continue work on the line until the appellate division decision.

It is ironic that the larger impact of Soden's decision will be felt on other utility projects rather than on the Ft. Covington-Marcy 765 kV line. His decision sets as precedent and established as law (unless the appellate division reverses his decision) the condition that no utility company may begin a project before being issued final and complete certification by the Public Service Commission.

This is the time for all groups in NYS opposing proposed 765 kV lines or nuclear power plants to plug into our legal effort: a favorable appellate division ruling will insure them against having to deal with premature construction of the project. Once a project has been begun it is much more difficult to beat it than if it's only on paper.

For us, the appellate division ruling will probably come too late to be of much use. We requested a temporary injunction against PASNY until the PSC hearings are completed. By the time the appellate division rules, those hearings would probably be almost over and our request would become moot.

If you've read this far, then you should know about the other aspect of Soden's ruling. We also stipulated in our brief that PASNY's 765 kV line is unnecessary. We attached several documents to indicate to the judge what we were basing this contention on. Judge Soden agreed with us on this point to the extent that he has decided a trial would be appropriate to settle the question: "Is the line necessary?"

Now the burden of proof is on us. We will have to do some intense legal and research work to prove our position. However, if we can prove that the line is unnecessary it would be the basis for a permanent injunction: that is, it would stop the line for once and for all. It's a very longshot.

Some plans for the summer

Between Aug. 6-9, as part of a national memorial on the anniversary of the first atomic bombs (Hiroshima-Nagasaki), UPSET and other safe energy groups will sponsor a balloon release. Helium balloons will be released from three sites in the north country where nuclear power plants may eventually be sited: Fort Drum, Waddington and Prescott (Canada). The balloons are tagged with information about where and when they were released. They give us a sense of just how far radiation travels.

Also during that period, we will be showing the newest Green Mountain film, "The Last Resort" which is a documentary of this year's Seabrook occupation.

And save September 4th. That is the day the powerline walk culminates with a mass celebration in Edwards. Two groups of walkers will start out in late August from both the north and south ends of the line and meet in Edwards. If you want to participate (either for a day or for a week), call Ellen: 355-2512.

STOP THE LINE!

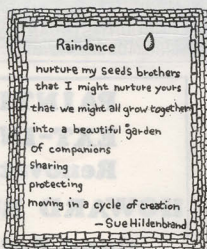
SUPPORT UPSET. SUPPORT THE FIGHT AGAINST 765S AND NUCLEAR POWER

- ☐ \$5.00 - membership
- ☐ \$ - contribution
- ☐ \$ - monthly pledge from 1977 to 1978

TO: U.P.S.E.T., PO Box 571, Canton 13617
For more info: Ellen Rocco 355-2512



HE'S BEEN GETTING INTO A LOT OF TROUBLE LATELY, VANDALIZING THE LOCAL FARMS. DON'T LET A BAD KID GO WORTHLESS. GIVE GENEROUSLY TO UPSET, BOX 571, CANTON, NY 13617, SO WE CAN KEEP HIM OFF THE LAND AND TAKE AWAY HIS ERECTOR SET.



Raindance
nurture my seeds brothers
that I might nurture yours
that we might all grow together
into a beautiful garden
of companions
Sharing
protecting
moving in a cycle of creation
- Sue Hillenbrand

Buy locally.

Better yet, learn how to grow your own food. Go back to the land! Organic farming works towards a permanent self-sustaining human-scaled agriculture.



Support small farms. Our balanced soil is teeming with life. It grows nutritious food. No synthetic fertilizers or toxic genetic poisons. Small is beautiful!



CANTON NY. 1 miles south of town on Russell Road 386-4852



Kidney beans, carrots, cabbage, parsnips, squash, beets, alfalfa sprouts, yogurt, other things.

Tasty Cracked Wheat Bread - Carolyn Swart

I. The sponge

- Ingredients: 1 1/2 Tbs. yeast
2 cups warm water
1/2 cup brown sugar
1 cup sour cream (room temperature)
1 cup dry milk
2 cups stone ground whole wheat flour
2 cups unbleached white flour

Dissolve the yeast in warm water. Stir in the brown sugar. Next mix in the sour cream and dry milk. Don't worry about the lumps. They'll mix in well when the dough is kneaded. Add the flour a cup at a time. When all of the flour is moistened, beat the entire mixture well for a minute or so. Cover the bowl with a damp cloth and let rise in a warm place for about an hour.

II. Ingredients:

- 1 1/2 Tbs. salt
1 cup safflower oil
1 cup cracked wheat
1 painful sesame seeds
enough unbleached white flour for dough

Sprinkle salt over the top of the risen sponge and then pour on the oil. Fold the salt and oil into the dough without cutting your spoon or hand into the dough. Do the same with the cracked wheat and sesame seeds. When these ingredients are distributed throughout, fold in the necessary flour, one cup at a time, in the same manner until the dough is ready to knead. Knead the dough for about 10 minutes or as long as is necessary, and place in an oiled bowl with a damp cloth on top, in a warm place, when the dough has about doubled (this should take less than an hour). Divide it in half and round up each piece and shape it into a loaf. Place in oiled pans and let rise about 25 minutes with a damp cloth placed over the top. Bake in a preheated 350° oven for about an hour, give or take 10 minutes. Ta da!

