

NOTL

A GUIDE FOR DISTINGUISHED EXPLORERS

WINTER 2021/2022



A LANDSCAPE OF NATIONS

NOTL has a diverse history of Indigenous culture that helped shape the future of Canada.

PAGES 52-55

WINTER ACTIVITIES

The Christmas parade to New Year's Eve at the clock tower, find the best things to do and see.

PAGES 10-43

ALL ABOUT ICEWINE

Around the globe people regard icewine as a delicacy. Find out about that sweet drink.

PAGES 48-51

NOTL: A GUIDE FOR DISTINGUISHED EXPLORERS

This special edition's front page, created by designer Luke Archibald, depicts Maj. John Norton, a Mohawk chief who was integral to the British victory in the Battle of Queenston Heights, alongside Maj.-Gen. Sir Isaac Brock. For too long the contributions of Indigenous allies like Norton and his warriors have gone unrecognized for the crucial role they played in the War of 1812 — a war that if not won, might have meant Canada would not be the country it is today. As a tribute to our Indigenous allies, we wanted to highlight Norton and the Landscape of Nations memorial at Queenston Heights that recognizes the importance of the roles of those allies, as well as the importance of Truth and Reconciliation with our Indigenous neighbours.

BRINGING OUT THE SWEETNESS FOR THE HOLIDAY SEASON

Niagara-on-the-Lake is a special place in the winter season. The streets are filled with lights, bouquets, wreaths and cheer. A wide variety of winter events offer places to settle in and warm up, or to walk around and enjoy the season. And while this season has once again been affected by COVID-19, there's still plenty for the distinguished explorer to safely enjoy.

There's the Candlelight Stroll, which brings out thousands of people to watch live carolling groups and choirs. There's the Icewine Festival, which showcases a mix of Niagara's "sweet drink" and gourmet food from area chefs. There's no shortage of musical shows around, and an all-year Christmas store that will bring you right into the festive season. A ride on a horse-drawn carriage is a fun, romantic way to bring winter travelling to a whole new level. And if you're a little more adventurous, our local parks offer great winter trekking, spots to toboggan, or have a warm winter picnic with hot chocolate.

And, of course, there is no shortage of wineries and restaurants to visit to keep your spirits high.

Whatever you're looking for, you'll surely find it in the quaint, quiet back-country of NOTL.

Icewine is also something you'll want to get your hands on. The sweet wine is made from grapes that have frozen on the vine and are harvested in freezing conditions to enhance their delectable sweetness.

In unison, the winter season and the cold seem to bring out the sweetness in more than just the grapes. NOTL is somewhere you want to kick back, get a room and spend a few days in a winter wonderland.

And here you are ...



RESPECT COVID GUIDELINES

We've all had our lives changed in some way by COVID-19. Niagara-on-the-Lake businesses are no exception. So while we are out supporting businesses this year, let's please be respectful of public health guidelines, to do our part to help ensure businesses don't suffer from any further lockdowns. Wear your masks where appropriate, show your vaccine cards without a fuss, and respect social distancing. Together we can all be a part of the solution.

Snow globe photo illustration
by **LUKE ARCHIBALD**



A LETTER FROM THE EDITOR

Find out why it's important to us to publish this special edition. And why we love the town of Niagara-on-the-Lake.

Page 4

SEASONALLY SCRUMPTIOUS

Whether it's gourmet dining or a warm meal at a local pub, NOTL is one of the best places to have a meal, paired with a glass of wine.

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HOT APPLE CIDER

Apple cider is one of those traditional seasonal drinks. Find out about some NOTL apple farmers who help keep it alive.

Pages 8-9

THE CANDLELIGHT STROLL

Thousands of people gather in the streets to sing and hear Christmas carols. It's one of the most iconic events in NOTL!

Pages 12-13

SANTA'S 'NAUGHTY CAN BE NICE' LIST

The big man's favourite events for the season, with a naughty twist. Don't miss out on Santa's list of things to do.

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ICEWINE FESTIVAL

Each year people flock to Queen Street to get a taste of NOTL icewine. This year the festival returns bigger and better than ever.

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THE NEW YEAR IN NOTL

Like a mini Times Square, don't miss the clock tower celebrations. Also read about the interior of the iconic clock tower cenotaph.

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HOLIDAY LIGHTS AND WHERE TO FIND THEM

Find our checklist and guide to some dazzling light displays around NOTL. Some are set up every year by Holiday-holics. Take a cozy drive and see the sights.

Pages 26-27

THAT SWEET DRINK

The story of three local icewine makers and their award-winning icewines. Make sure to get yourself a bottle at one of NOTL's many wineries.

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LANDSCAPE OF NATIONS

Visit the Landscape of Nations memorial in Queenston Heights to learn about NOTL's vibrant Indigenous history.

Pages 52-55



HOLIDAY CONTEST!

Be the first to find all **eight** hidden sleigh icons throughout this magazine and we'll include you in the next edition!

Just email us the correct page numbers along with a picture of yourself holding the magazine to editor@niagaranow.com

2019 WINNERS!

Congratulations to Michael Berlis and Mary Garratt, who are the winners of our last edition's holiday contest!





A LETTER FROM THE EDITOR

Winter is here. And we couldn't be more excited about it.

Now, you might think we're crazy. Some people see the season as cold, wet and dark. But if you look around, it's not hard to lift the veil.

We see the brightness of Christmas lights. We feel the warmth of holiday spirits. We sit back and enjoy a dry cider or glass of wine, and we know — there's no better time to let all of your worries fall into the background;

to put your feet up in front of a hot fireplace and sip a mug of warm cocoa; or to cuddle up in a blanket with a loved one.

As a born and raised NOTLer, I've watched people flock to sing songs along Queen Street during the Candlelight Stroll. I've seen the families skating at the outdoor rinks. I've witnessed the magic this little town inspires.

With this special Winter Edition, we welcome you and invite you to

experience what we're so fortunate to take for granted.

This is our home. But it's not just ours. We invite you to take part in Niagara-on-the-Lake the best way, like you live here.

There's no reason to be a Scrooge about it, because Niagara-on-the-Lake is simply one of the finest places on the planet to immerse yourself in the winter season.



R. Hasley

EDITOR IN CHIEF

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Harley is the owner and editor-in-chief of The Lake Report, Niagara-on-the-Lake's longest standing independent newspaper, as well as a lifelong local. Find him at the Sandtrap Pub.



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Luke Archibald

Archibald was a graphic designer and media specialist for The Lake Report.



NOTL: A Guide for Distinguished Explorers

is also supported by a long list of community writers, photographers, historians and all-around great people. A huge thanks to all who have helped us along the way, and a special thanks to Tim Johnson and Ron Dale for contributions to our Landscape of Nations feature. And an equally enormous thanks to our advertisers. Without you, we wouldn't be able to put out this wonderful free guide to our town.





LUKE ARCHIBALD

1989 - 2021

A burning talent whose flame went out far too soon.



This special edition is dedicated to the memory of our dear friend Luke Archibald, who played a major role in previous magazines and many other projects we've done. Luke had just finished the front cover for this edition before he died.

If you or someone you know is struggling with mental health and addiction, help is available. Below are some links and numbers to call. Please, talk to someone.

Connex Ontario

www.connexontario.ca/en-ca
1-866-531-2600

Canadian Mental Health Association

www.ontario.cmha.ca

Telehealth Ontario

1-866-797-0000

Addictions & Mental Health Ontario

www.amho.ca

Ontario Resources

ontario.ca/page/mental-health-services

Crisis Services Canada

1-833-456-4566

Anyone can call

Helpline staff members welcome calls from anyone – whether your concern is about yourself or someone you care about. More than 25% of helpline calls come from family members or concerned friends.

NOTL WINTER MENU 2021/2022

All items served with a side of local.

Canada doesn't really have a "national dish," unless you count poutine and maple syrup. Luckily, cultures from around the world are represented in Niagara-on-the-Lake cuisine, so you can get a taste of diversity. It's more the Canadian way.

Here are some of the best choices Niagara-on-the-Lake has to offer:

ITALIAN

Ruffino's Pasta Bar & Grill
Grill on King
The Old Winery Restaurant
Twisted Vine

MEDITERRANEAN

Fornos
Old Firehall
Gyros on the Lake

ASIAN

Ginger Restaurant
Niagara's Finest Thai
Masaki Sushi

CANADIAN/FUSION

Epicurean Bistro
The Golf Club
Corks Winebar & Eatery
BarBea (new in 2021)
Benchmark Restaurant
Garrison House
LIV Restaurant
Treadwell
Queenston Heights Restaurant
Zees Grill
Shaw Cafe & Wine Bar
Bistro Six-One
Firehouse Flame
The Grist (New in 2021)

WINERY RESTAURANTS

Ravine Vineyard Estate Winery
Kitchen 76 at Two Sisters Vineyards
The Winery Restaurant at Peller Estates
The Farmhouse Cafe at Caroline Cellars Winery
Trius Winery Restaurant
OLiV Tapas Bar & Restaurant at Strewn Winery

HOMESTYLE (AND EASY ON THE WALLET)

Silk's Country Kitchen
Sono's Cafe
Stage Coach Family Restaurant
Fornos Restaurant
Sunset Grill

PIZZA (& MORE)

Pie'za Pizzeria
Garage Pizza
Italian Pizza & Subs
Bricks and Barley

HOTEL & RESORT KITCHENS

Churchill Lounge at the The Prince of Wales
Noble at The Prince of Wales
The Drawing Room at the Prince of Wales
Restaurant at the The Oban Inn
The Oaklands at Riverbend Inn
Vintages Wine Bar & Lounge at the Pillar & Post
Bacchus Lounge & Patio at Queen's Landing
Tiara Restaurant at Queen's Landing
Cannery Restaurant at Pillar & Post
Hob Nob Restaurant at the Charles Inn
Play Bar & Grill at White Oaks Resort & Spa

WHERE THE LOCALS GO

Royal Canadian Legion for fish and chip Thursdays
\$5 burgers on Wednesday at the Prince of Wales

PUBFARE

The Irish Harp Pub
Sandtrap Pub & Grill
The Olde Angel Inn
Butler's Bar & Grill

BAKERIES, QUICK STOPS & SANDWICH SHOPS


Alitura
Budapest Bakery
NOTL Home Bakery
Teenie Panini
MJ's Own Munchies
Willow Cakes & Pastries
Sweet & Swirls Cafe
Nina Gelateria & Pastry Shop
Old Town Goodies
Treadwell Bakery
Fritters on the Lake
Niagara Juice Co.
Chef and Bub Gourmet Ice Pops
Starbucks
Nolaas Keto & Gluten Free Bakeshop
The Grove

Pair your meal with a glass of local wine or seasonal cocktail.





Sweet apple cider



Apple cider is one of those classic winter traditions.

It can be mulled like wine with cinnamon and cloves, or enjoyed cold. A bit of spiced rum or whiskey brings it all to life.

Cider is available all around Niagara, at restaurants and food retailers, so take the opportunity to enjoy.

This story is about how one NOTL farm produces this traditional winter drink:

Just along Niagara Stone Road on the route in and out of Niagara-on-the-Lake, there's a small stand called The Purple Wagon that sells apples, garlic and more than 50 flavours of jams and jellies.

But one thing that's an extra special treat is their apple cider.

On a fall day in November, farmers Mike and Sandra Perreault are

keeping warm in their truck while manning the stand, near Concession 6.

The couple have operated there for more than 25 years and the location has become a staple in town.

Mike says they have more than 1,000 apple trees on their combined 20 acres of land and each year they bring it to be pressed into cider without any additives whatsoever.

"Every year I'm going to count them. And every year I don't. But I think we got about 1,100 apple trees," Mike jokes, adding that they also grow pears, plums and concord grapes.

An 87-year-old farmer named John Wiens makes all the jams, jellies and preserves.

"This is his retirement hobby," Sandra says, adding their stand is actually on Wiens' land.

The couple typically begins selling

apple cider in early September.

Mike says cider is also a Christmas treat for some people. Like eggnog, often it's served with a splash of spiced liquor.

The couple don't press their own apples and instead drive them about an hour north to a place called Bennett's Apples & Cider in Ancaster, Ont. Once they've arrived it takes about 45 minutes to press a tonne of apples and then they're on their way back home.

Mike says about 15 varieties of apples go into the cider, and they grow about 25 varieties.

"Now as we get closer to the end, we'll only have maybe 10 types, but they're way sweeter," he says, noting apples are like grapes – when it gets colder, the fruits get sweeter.

Their cider is so fresh, it must be shaken before drinking to mix up the

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Nothing but apples

CONTINUED FROM PAGE 08

natural fibres from the apples that settle to the bottom — a sign of good cider, Mike says.

“The one with the fibre is the good one for you.”

“It’s pasteurized. All you do is you take an apple, do this (he pretends to crush an apple in his hands) and what comes out is cider. No water, no sugar,” he says.

“It’s a pretty simple process. I drive it up there, they dump it into a wash bin. Then it goes up the conveyor and gets pulverized, then it gets through the press,” Sandra adds.

Everything on the farm is naturally grown. Mike says it’s been 30 years or so since they used fertilizer. Other than that, it’s all just done with manure, which is another sustainable byproduct of their farm.

Cruising around in Mike’s farm vehicle through his apple orchard, it’s clear he loves what he does. A retired teacher, he now spends his time on the farm and knows pretty much all of his neighbours.

“I just gave a couple (of jugs of cider) to my neighbour. He’s harvesting and he’s got a big smile.”



WARM UP WITH A HOT APPLE CIDER AT ONE OF NOTL'S RESTAURANTS!



OPEN UP TO AN
UNEXPECTED
NIGHT



OPEN UP
MARGO

OPEN UP TO
CONNECTING
AGAIN



OPEN UP
UNOAKED
CHARDONNAY

OPEN UP
A FUTURE
MEMORY



OPEN UP
ELEVENTH
POST

OPEN UP TWO SISTERS



TWO SISTERS
VINEYARDS

twosistersvineyards.com
240 John Street East Niagara-in-the-Lake, ON



EXPERIENCE THE ESTATE

Two Sisters is an epiphany of the subtle pleasures of enjoying truly fine wine and culinary experiences.

Plan a visit to the winery

In addition to the experiences that are planned for the winter months such as warming up by the fire on their terrace with 'Fire & Frost', and Barrel Room tastings in their stunning cellar, the sisters have worked diligently to perfect all their offerings. "Our Barrel Cellar tastings run about 45 minutes," says the sisters. "This allows our Wine Consultants a deeper conversation and tasting experience with each guest."

There are also exciting Masterclasses where guests can taste through cellar wines with food pairings hosted by their Estate Sommeliers and Winemaker Dinners which showcase culinary creations from Kitchen76 specifically paired with a range of library and current wines hosted by Head Winemaker Adam Pearce, their offerings are carefully planned to be sure it is a memorable, premium experience.

From now and into the winter, Two Sisters Vineyards will be hosting several virtual tasting experiences that you can enjoy from the comfort of your own home. These experiences are both educational and entertaining. Additional information can be found on their website at www.TwoSistersVineyards.com.

Be sure to join their digital newsletter to receive updates.

Sisters Angela and Melissa, co-proprietors of Two Sisters Vineyards in Niagara, founded their premium winery on the principle of bringing people together. As mothers & wives who work together as sisters, their close-knit staff have become kin in their own right, their approach to wine is unlike any other premium winery: the bottle is as much about the people you're drinking it with as it is about what's inside.

As a predominantly COVID-safe option for those eager to resume their pre-pandemic activities, winery tours saw increased foot traffic over the summer season and have given Ontario's wine regions a welcome boost in tourism. Two Sisters Vineyards in Niagara-on-the-Lake has gained popularity as a premium offering in the area due to their commitment to an elevated guest experience and European-inspired backdrop, thus making it the perfect place to enjoy their award-winning wines, tours, and delicious wine and food pairings.

Enjoy a dining experience at Kitchen76

In addition to the various dining options in Niagara on the Lake, Kitchen76 has set its mark in the area by pairing the Two Sisters portfolio with the Southern Italian cuisine and seasonally inspired dishes that celebrate the best of the season. This brings the entire experience of the Estate together. With a vegetable farm and many fruit trees on the property, much of the bounty makes its way onto the plates of guests, making for a true farm-to-table experience.

Whether it's an intimate family dinner to celebrate a milestone anniversary, a customized corporate dinner or simply a Wednesday evening where friends are coming together to catch up, their on-site restaurant is a perfect choice for a casual meal or a special evening out.

Enjoy Two Sisters wine from the comfort of your home

For the committed wine drinkers, Two Sisters Vineyards offers a two-tiered wine club service - VIP Club and Cellar240 - that gives you a mixed, six or twelve-bottle case per quarter along with exclusive privileges including complimentary tastings, special pricing on winery tours and events, unique opportunities to receive special releases and winemaker blends, and invitations to Wine Club exclusive events. For those who prefer to stay true to their favourite varietals and blends, Two Sisters also offers monthly subscriptions by which wine lovers can receive three bottles of premium rosé, red or white shipped to their door every month.

Whether you choose to enjoy the Estate in person or sip their Eleventh Post Bordeaux blend with your family and friends at home, opening up with a bottle of Two Sisters is this winter's can't-miss experience.



NOTL's Candlelight Stroll

A magical walk through the streets of Historic Old Town

BY **EVAN SAUNDERS**

Niagara-on-the-Lake's 32nd annual Candlelight Stroll is the perfect way to start the holiday season.

On Dec. 3, residents and visitors can gather for that old-timey tradition of walking along Queen Street, and through area neighbourhoods, with a candle in hand, listening to carollers and bands, perusing the many wonderful merchants in Old Town and enjoying a hot mug of your favourite holiday drink.

The Candlelight Stroll has been a NOTL tradition for more than 30 years but was cancelled last year due to the pandemic. Its triumphant return is a Christmas boon for young and old who are looking to make great winter memories.

It's also a shining light that the world may be returning to normal soon.

"We're bringing everybody back the tradition that they love and have grown accustomed to," said Nicole Cripps, events co-ordinator for the NOTL Chamber of Commerce, which organizes the event.

"It's going back to the good old days where everyone's just going to have a really great time and it will be the kickoff to the holiday season for so many families."

The Candlelight Stroll is one of the most popular events in town and in past years has attracted thousands of people who gather to stroll around Niagara-on-the-Lake's historic downtown centre.

There will be 10 bands and choirs performing along Queen Street. Longtime participants the Bethany Bell Ringers, Sing Niagara and the Salvation Army will be returning, along with newcomers the Lincoln and Welland Regimental Band and the Red Brick Church Choir.

Strollers are asked to gather around the Court House on Queen Street at 6:45 p.m. The stroll will commence at 7 p.m.

Everyone is required to wear a face mask and the chamber will be distributing them free in the Fort George parking lot and along Queen Street for anybody who needs one.

Candles can be purchased in the days before

the stroll at the Chamber of Commerce office at 26 Queen St. Candles are \$3 each or two for \$5. There will also be candles available for purchase during the stroll at Fort George and on Queen Street.

There will be free parking at Fort George and a shuttle running to Queen Street and back between 5 and 9:30 p.m..

Thanks to town council, parking in the entire Old Town will be free throughout December, so attendees need not worry about dishing out change and credit cards at parking machines.

Instead, donate to one of the many worthy causes the stroll is supporting.

Money will be donated to various causes around NOTL. The main recipient of this year's proceeds will be Devon Botbyl, a Virgil teen who has a rare chromosome issue that causes global delays and autistic tendencies.

Devon was also diagnosed with lymphoma this year and has been routinely spending up to 12 hours a day in hospital for transfusions and chemotherapy.

Anybody who wishes to donate more to

CONTINUED ON PAGE 13

*Fa-lala-lala
lala-la-lah!*

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Devon can do so at the Chamber of Commerce's office, seven days a week.

As well, a \$1,000 donation will also be made to the Farmworkers Hub and there is a food drive for Newark Neighbours. Participants are encouraged to bring non-perishable food items to drop off in collection boxes scattered throughout the walk.

Newark Neighbours makes Christmas hampers

every season and donates them to more than 50 families in NOTL.

Items needed for the hampers include: boxes of stuffing mix of any flavour, canned applesauce, canned gravy, canned peas, bottles of cranberry juice, canned pineapple, canned corn and canned ham. For a full list, visit the chamber's website and check out the Candlelight Stroll tab.



**MEET THE
CAROLLERS**

- GRACE UNITED CHURCH CHOIR
- ROYAL OAK COMMUNITY SCHOOL
- BETHANY BELL RINGERS
- RONDEAU BRASS QUARTET
- A CAPELLA NIAGARA
(MEN'S BARBERSHOP)
- & MANY MORE



GRACE UNITED CHURCH CHOIR
WITH EVERGREEN SINGERS



THE HOLIDAY COLLECTION

The perfect gift,
curated by our Master Chocolatier

70 Queen St, Niagara-on-the-Lake
Outlet Collection at Niagara

ROCKY MTN  CHOCOLATE

rockychoc.com @rockychoccanada

Santa Around the Town



BY **EVAN SAUNDERS**

Santa Claus is coming to town – and not just to Old Town.

This year, Santa again will be in all five of Niagara-on-the-Lake’s communities, so all the girls and boys will be able to let him know if they deserve great gifts.

That is, if they made it to the nice list.

But knowing the character of this town, there’s not a doubt that every child, big and small, already has their name on the nice list this year.

On Saturday, Dec. 11, Santa Around the Town returns as a COVID-safe alternative to the traditional NOTL Christmas Parade.

Santa will be riding his sleigh with his typical high and merry spirit across the entire municipality.

Starting at 10:30 a.m. in Glendale, Santa will travel to St. Davids, Queenston and Old Town before coming to his journey’s end in Virgil.

If there is inclement weather, Santa will make his tour

on Sunday, Dec. 12 instead.

Parents and children can find the route on the town’s website to make sure they are on a street where jolly old Saint Nicholas will hear their cries of “Merry Christmas!”

Parents, remember to call out your child’s name or bring a sign that has their name written in big black letters. As Santa said in a letter to The Lake Report, “My vision isn’t what it once was.”

And who can blame him? St. Nick has been spreading Christmas joy for more than a thousand years. According to some sources, the ancient Romans first celebrated Christmas in the 2nd century. That’s a lot of Ho-ho-ho’s since then!

So dress warmly, bring some hot chocolate and get ready for another great Christmas tradition in what is shaping up to be an unforgettable winter in Niagara-on-the-Lake.

Find a virtual map of Santa’s route at: www.notl.com/santa



LETTERS FOR SANTA?

Bring your letters for Santa to the NOTL post office to receive a letter back from Santa! Letters can be sent internationally, so don’t hesitate to drop one off even if you’re a Distinguished Explorer from afar. Don’t forget to include your name, and make sure to address it to HOH OH0!





Maple Leaf Fudge®

Our Story

If you are a fudge fanatic, you will really enjoy your visit to Maple Leaf Fudge. Since 1978, Maple Leaf Fudge has been located on the prettiest street in Niagara-on-the-Lake, offering the most amazing selection of delectable fudge flavours ever eaten.

Our homemade fudge and brittles are made fresh daily, the old fashioned way, in copper kettles and creamed on marble slabs and hand cut individually, one slice at a time, right in front of you.

Watching our fudge makers create homemade fudge in our copper kettles makes you realize no mass production or pre-made components are part of the Maple Leaf Fudge process. Newcomers get to enjoy a whole new world of fudge they didn't know existed and regulars get to sample new recipes all the time.



114 Queen St., Niagara-on-the-Lake, ON
LOS 1J0
(905) 468-2211
mapleleaffudge.com



SANTA'S OFFICIAL "SOMETIMES NAUGHTY CAN BE NICE LIST"

BY SANTA CLAUS

Every year, I watch Niagara-on-the-Lake get all gussied up in its best bib and tucker to celebrate all the things that make the holiday season so special. The lights twinkle, the snow-laden trees glimmer and the carols waft along the avenues. And while this holiday season is still a little haunted by the ghost of COVID present, you can be sure the good citizens of Niagara-on-the-Lake will see me popping up in all sorts of places. The elves are working feverishly. The reindeer are pawing the snow anxiously, ready to soar throughout the land. Sadly, I don't have time to attend all the town's holiday celebrations. But I've prepared a Nice-To-Do List (and some things that may be a little naughty) – and checked it twice:

Festive drinks keep spirits bright

A decadent, seasonal drink is cheeky, but won't land you on the naughty list just like that. So how about a hot toddy or egg nog, sitting quietly in front of a roaring fire in one of Niagara-on-the-Lake's cozy public houses? The elves tell me these bars and lounges have the best indoor holiday settings: NOTL Golf Club, Irish Harp Pub, Pillar and Post, Riverbend, Oban Inn, Charles Hotel and Olde Angel Inn. Happy sipping.

Naughty and "Ice"

For those looking for a bit of an adventure, check out the annual Penguin Swim on Boxing Day. Starting in the afternoon, a group of daring adventurers take to the shore of Lake Ontario for three dips in the frigid waters of the Niagara River. Santa isn't sure if this is naughty or nice, but it's typically followed by some cheeky drinks at a local pub. Find the swimmers at Ball's Beach on Boxing Day at 1 p.m. Don't be late!

Fire pit at Riverbend

Warm up with fireside service at Riverbend and enjoy some more decadence in food, wine and spirits. Again, it's not going to land you coal in your stocking, but it's a cheeky treat. Be sure to drink responsibly. And, if you're driving, perhaps a glass of milk or hot chocolate is more suitable.

Chocolate fever

One of the cheekiest, most decadent things to do during the winter season that won't quite land you on the naughty list is to find a rich, chocolatey dessert to scarf down. And you're in luck, because NOTL has no shortage of purveyors that can help satisfy your sweet tooth. Since I love cookies, I recommend trying out Willow Cakes & Pastries, Fritters on the Lake, Alitura or the Niagara Home Bakery.

And something nice, to top it off

- Visit Santa on Saturday, Dec. 18. The Town of Niagara-on-the-Lake and the NOTL Community Palliative Care Service are joining forces to welcome children of all ages to the NOTL Community Centre from 10 a.m. to noon. Voluntary donations will go to support local palliative care services. Music and hot chocolate, too. **Call 905-468-4433 for more information or find www.notl.org.**
- And if you want a live or virtual visit from Santa this December contact me at santaforpalliativecare@gmail.com. I will visit almost any gathering — family (and family Zoom), office or neighbourhood. It's all in support of the Niagara-on-the-Lake Community Palliative Care Service. For more information and to see Santa in action, find: **www.vimeo.com/488140798**.



BUDAPEST BAKESHOP

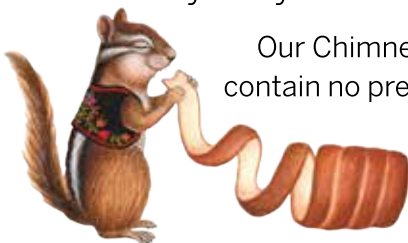
— CHIMNEY CAKES —



A bakery experience like no other in Canada!

Come watch as we prepare, roll, and bake our Sweet and Savoury Chimney Cakes right before your eyes in our large, open kitchen on Queen Street in the heart of Niagara on the Lake.

Our Chimneys are prepared and made from scratch using the freshest ingredients and contain no preservatives. We offer a variety of different Sweet or Savoury Chimneys that are the perfect grab-n-go breakfast, snack, lunch or light dinner!



Check our Instagram for Bakeshop updates and new Chimney features!

ONCE A YEAR, IN A WINTRY WONDERLAND...

THE *Ice Wine* FESTIVAL

BY EVAN SAUNDERS

Niagara-on-the-Lake's Icewine Festival will make its triumphant return on Jan. 21, 2022.

Like so many wonderful winter activities, the Icewine Festival was cancelled in 2021 due to COVID-19.

But thanks to NOTL's hardworking Chamber of Commerce, which also resurrected the Candlelight Stroll, the festival will be returning for two weekends at the end of January 2022.

So get the new year started off right by attending the Sparkle and Ice gala in the NOTL Court House on Queen Street. The event kicks off the Icewine Festival on Friday, Jan. 21 at 7 p.m.

It will be in the Grand Hall in the Court House and will feature local icewine makers serving up their favourite VQA wines with well-paired dishes created by some of NOTL's master chefs.

Tickets can be purchased through the Chamber of Commerce for \$95. There will be a maximum of 170 tickets sold.

On Saturday, Jan. 22, prepare for the first day of the Icewine Village on NOTL's historic Queen Street. The roadway will

be transformed into a winter wonderland featuring NOTL's famous wineries and food from Signature Kitchens and other restaurants around town.

Queen Street will be adorned with warm tents, ice sculptures and wineries showcasing Canada's finest icewines. The village operates for the whole weekend, starting at 11 a.m. on Saturday and noon on Sunday. It will be operating for the same hours on Jan. 29 and 30.

ID and proof of vaccination will be required to enter the Icewine Village.

This will be the first year that restaurants outside of the Signature Kitchen group will be participating in the festival.

"We're going to have more local restaurants participating this year. That, I think, is a good thing and something that we have been pushing for," chamber president Eduardo Lafforgue said.

At 8 p.m. on Jan. 22, the Icewine Cocktail Competition will be held in the village. This event offers winemakers the chance to present their most inspired icewine cocktails for the enjoyment of attendees and the judgment of panellists.

On Friday, Jan. 28, the progressive dinner returns. For \$150, you can attend a reception in the Grand Hall of the Court House with appetizers before travelling in small groups to some of the best restaurants around NOTL.

Tickets can be purchased through the Chamber of Commerce and are limited to 120.

The progressive dinner will be a marvel of organization. Shuttles will take participants to a different restaurant in town for each course of their meal.

"All groups will have different culinary experiences. We will have the fish course in one place, the meat course in another place," Lafforgue said.

"It is a wonderful night."

After dinner, everyone gathers in the Icewine Village for a specially made dessert and the chance to clink their glasses together and make a toast under the sparkling canopy of stars as only befits a NOTL winter night. There also will be fireworks.

More information on the festival can be found at www.niagaraonthelake.com.

CHEESE SECRETS

A local cheese shop with an array of artisanal **seasonal** cheeses and fine food products.

At **Cheese Secrets**, it's no secret we know cheese. We know it better than anyone. We know how delicious it is. We know how it can bring an occasion to life, and we know its diversity. But more than that, we know where our cheese comes from. With a strong emphasis on sourcing Canadian artisanal cheeses, there's no better place to get your fromage fix (that's French, by the way) than from the cheese experts — or cheese whizzes, as we like to say. Slice it, bake it, throw it on a charcuterie board or into a seasonal warm soup. There's really no end to the ways cheese can (and should) be used. Stop by our shop and see what we mean. Tastings on us.

Grab a bottle of Niagara wine and pair it with some gourmet cheeses!

Also, expect some big changes coming this winter!

(905) 468-2555



Call and ask about our platters and wedding cakes!



MEET THE MONGER: XAVIER ALLARD

Having grown up on a farm, Allard is passionate about knowing where his products come from, and the process behind how they're made. He loves customer service, knows many customers by name, and is always looking to partner with local businesses.

[f @CHEESESECRETSNIAGARA](#) [@CHEESESECRETS](#) [@CHEESESECRETSNIAGARA](#)



Makin' my way downtown

There's magic in the air along Niagara-on-the-Lake's Queen Street. Strolling through the historic Old Town in winter, you'll hear Christmas carols playing and see holiday displays put up by the local shops. It's perfect for a date night, family night or just a cozy holiday getaway with friends. We recommend stopping by the Olde Angel Inn restaurant for a pint in NOTL's oldest bar, or hopping over to the Irish Harp for a Guinness and meat pie. Other wonderful places to visit include art galleries, the year-round Christmas store "Just Christmas," Maple Leaf Fudge for some homemade fudge and brittles, Rocky Mtn for chocolatey sweets, and the Scottish Loft for some fine imported candy and Scottish apparel. Need a coffee? Stop by Starbucks or the Victoria Gallery. The aroma alone will make you feel you've found coffee heaven.



IT'S TIME FOR THE
HOLIDAY
SEASON!

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VISIT NOTL'S OLDEST PUB. "PROBABLY" THE BEST IN THE WORLD

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Five distinct communities

OLD TOWN

Old Town is arguably the heart of Niagara-on-the-Lake. Home to the iconic clock tower cenotaph in the middle of Queen Street, the Shaw Festival's theatres, a historic main street and dozens of shops and restaurants, it's the tourism centre of the town. Read all about things to do downtown on Page 21.

QUEENSTON

Queenston is tucked away in the southeast corner of Niagara-on-the-Lake, a small community with great history. It's home to the iconic Brock's Monument and Landscape of Nations memorials at Queenston Heights. Read about the Landscape of Nations on Page 54.

ST. DAVIDS

St. Davids is another one of Niagara-on-the-Lake's historic neighbourhoods — and our smallest. Sitting midway up the escarpment, it offers views of vineyards and farmland. Make sure to stop by Ravine Vineyard Estate Winery for some icewine. Read about its winning botrytis affected Riesling on Page 51.

VIRGIL

Another growing community of Niagara-on-the-Lake, Virgil has a mix of both the new and the old. It has deep roots in farming and agricultural history, but also offers many new restaurants and places to enjoy. Stop by Twisted Vine for an Italian meal, or head over to Silks restaurant or Sono's Cafe for their cozy home atmosphere.

GLENDALE

Home to the popular Outlet Collection at Niagara, White Oaks Resort and the only part of Niagara-on-the-Lake with direct access to the QEW highway, Glendale is the most quickly developing part of Niagara-on-the-Lake. Also home to Niagara College's teaching brewery and distillery, it's a place you want to make sure to stop as you make your way through Niagara-on-the-Lake.



**HOME IS WHERE
THE HARP IS.**

JOIN US ON YOUR NEXT VISIT TO BEAUTIFUL NIAGARA-ON-THE-LAKE

The Irish Harp Pub is the go to spot in Niagara-on-the-Lake. Join us for Prime Rib Sunday, Happy Hour Draft Beer and Appetizer Savings and Weekly Events. Thank you all for your continued support. We look forward to serving you soon!



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New Year ^{IN} NOTL

As the clock ticks down to midnight on New Year's Eve, people from all over Niagara-on-the-Lake head to the clock tower cenotaph on Queen Street to count down, sip champagne and connect with friends and loved ones.

When the bell rings, the street is typically filled with people. Those who know NOTL know it's the place to be — it's a smaller, quainter version of Times Square.

If you're in town for the new year, make it your resolution to stop by and see the countdown. Afterward, head over to one of the pubs nearby and enjoy a few drinks, or find a coffee shop to sip a warm latte.



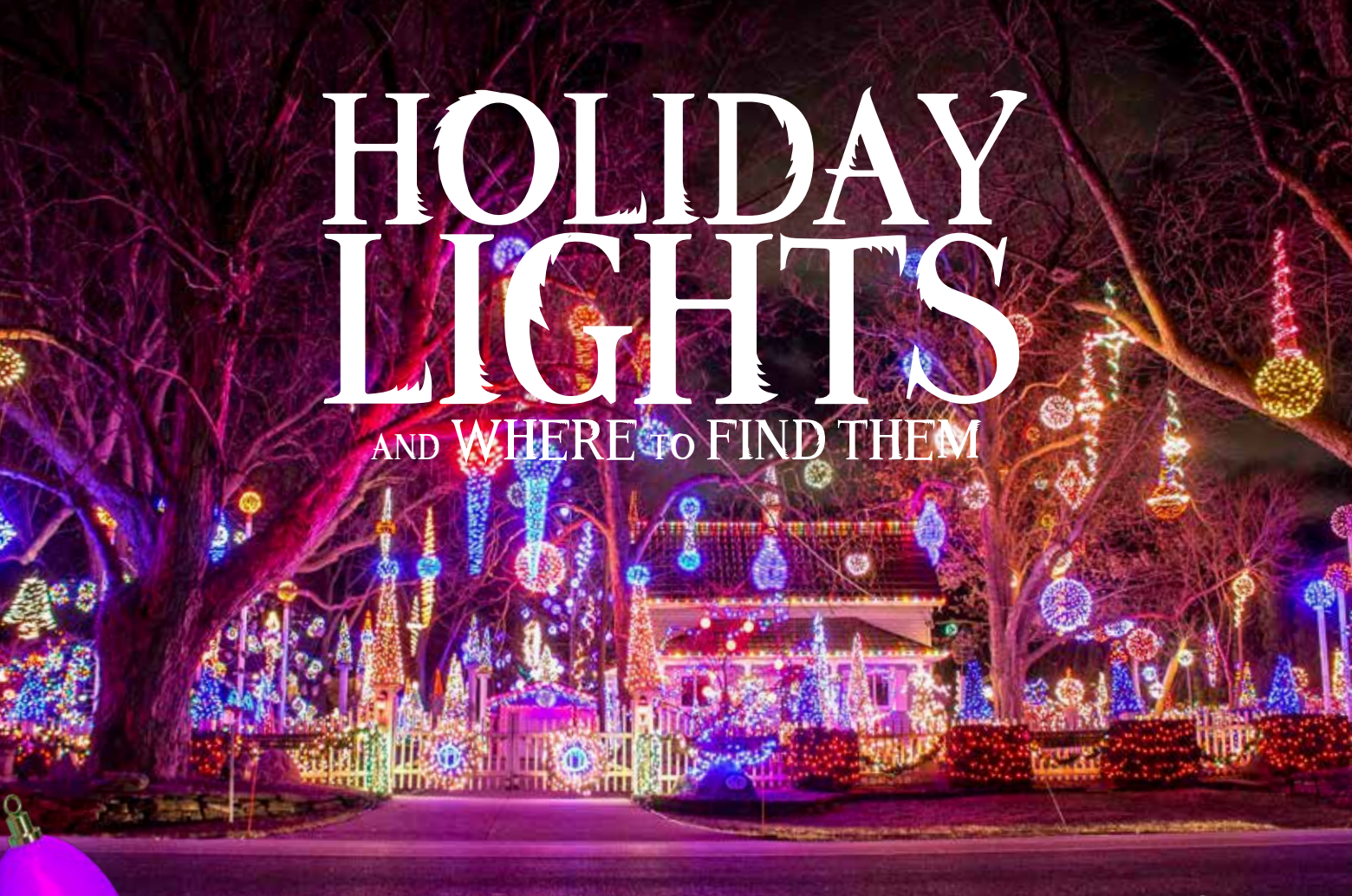
Inside the clock tower

Very few people see what it looks like behind the face of the town's clock tower and cenotaph.

As seen above, there are four light bulbs hanging behind each face. The original knob and tube wiring that lights these bulbs has never been changed. The milk glass that used to be in the clock face has been replaced with plexiglass. As the plexiglass was translucent white, it has been sprayed from the inside with yellow to give the face a warm appearance at night.

HOLIDAY LIGHTS

AND WHERE TO FIND THEM



Dec' the house with bells and lights! How we love those Christmas sights!

It isn't just the Historic Old Town of Niagara-on-the-Lake that offers stunning Christmas attractions, you'll find displays like the one above (1791 York Rd.) sprinkled all over town in the holiday season. Here we've listed a few houses that dec'd out last year – and some that do it every year.

Here's a checklist of some great light displays around NOTL.

- | | | |
|--|--|--|
| <input checked="" type="checkbox"/> 1791 York Rd. | <input type="checkbox"/> 285 Victoria St. | <input type="checkbox"/> 48 Colonel Butler Cr. |
| <input type="checkbox"/> 200 Four Mile Creek Rd. | <input type="checkbox"/> 210 John St. East | <input type="checkbox"/> 688 Penner St. |
| <input type="checkbox"/> 1621 York Rd. | <input type="checkbox"/> 805 Charlotte St. | <input type="checkbox"/> 650 Penner St. |
| <input type="checkbox"/> 137 Queenston St. | <input type="checkbox"/> 827 Charlotte St. | <input type="checkbox"/> 13 Autumn Cr. |
| <input type="checkbox"/> 15630 Niagara Pkwy. | <input type="checkbox"/> 375 Butler St. | <input type="checkbox"/> 1585 Concession 6 Rd. |
| <input type="checkbox"/> 78 Prideaux St. - Biscott House | <input type="checkbox"/> 3 Wilberforce Ave. | <input type="checkbox"/> 58 Wright Cr. |
| <input type="checkbox"/> 69 Prideaux St. - Demeath House | <input type="checkbox"/> 64 Shakespeare Ave. | <input type="checkbox"/> 39 Niagara-on-the-Green Blvd. |

HOLIDAY LIGHTS AND WHERE TO FIND THEM (CONT'D)



1621 York Rd.



137 Queenston St.



78 Prideaux St. - Biscott House



15630 Niagara Pkwy.



285 Victoria St.



805 Charlotte St.



688 Penner St.

Haven't seen enough? Find more at www.niagaranow.com

"I have been decorating like this for 15 years here. Everyone enjoys the decorations ... it makes people happy and it makes me happy. It shows that the Christmas spirit is still around."

Toula Dritsacos at 805 Charlotte St.



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NOTHING BEATS A COZY SPOT



SIX PLACES TO WARM UP

Whether warming up with a quick drink amid scenic strolls through town or planning a festive night out during the holiday season, Niagara-on-the-Lake has an abundance of cozy hideaways for dinner, drinks and entertainment.



1) THE OLDE ANGEL INN

Often the talk of the town, the Olde Angel Inn at 224 Regent St. is open every day except Christmas. The “haunted” pub features live music, cozy fireplaces, old world décor and, of course, the resident ghost Captain Swayze. Five guestrooms available for rental allow guests to test their nerve for chance ghost encounters. While steeped in local history and lore, the pub offers a modern night out with live music and a lively atmosphere.



4) THE IRISH HARP PUB

Arguably the best spot for an Irish stout in Niagara-on-the-Lake, the Irish Harp Pub sits just off the main strip downtown at 245 King St. Serving authentic, homestyle Irish fare, the extensive menu offers selections to warm you up heartily. Above the bar are three guest rooms furnished with handcrafted pieces imported from Ireland. Stay for dinner and drinks or stay the night.



2) BRICKS AND BARLEY

Bricks and Barley, at 1573 Four Mile Creek Rd. in Virgil, is one of NOTL’s newest restaurants. It’s a warm haven on a cold night. With live music, wood-fired pizza and an open-concept dining room, the pub has a welcoming and casual atmosphere. The establishment’s opening was the shared dream of three families, the Spiones, Eymanns and Frendos, to create a central community restaurant offering a menu of locally sourced ingredients, and beer and wine from local breweries and wineries.



5) SANDTRAP PUB AND GRILL

The Sandtrap at 358 Mary St. aims to “keep it local” by sourcing produce, wine and beer from local suppliers whenever possible. The local hangout is open seven days a week from 11:30 a.m. to 2 a.m. for food, drinks and friendly conversation. A mix of locals and visitors to Niagara-on-the-Lake will be found huddled around tables to share pizza and wings, and jugs of one of the 18 beers on tap.



3) BUTLER’S BAR AND GRILL

One of Niagara-on-the-Lake’s family watering holes, Butler’s Bar & Grill at 284 Mary St. is a casual sports bar located just a few blocks from Old Town. Open year-round, the eatery serves pizza and wings to hungry tourists and locals – for both dine-in or delivery.



6) THE GRIST (NEW IN 2021)

The Grist is a restaurant and brewery located at 78 Four Mile Creek Rd. in St. Davids. It’s located where the first Sleeman’s brewery was founded in 1836. The restaurant serves up seasonal beers and a variety of food from pizzas and pup favourites to housemade chuck burgers, blackened salmon and mac n’ cheese. Open until 9 p.m.



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- LET'S GO -

Tobogganing

Whether you're lugging your sled to Old Town to zip down the small hills at Simcoe Park on Picton Street, or you're braving the elements to slide down the hill near Fort George, tobogganing will always remain one of the most anticipated winter activities for kids of all ages. In true Canadian fashion, when the cold weather dictates it, dress in your warmest winter attire, grab your toque, prepare your toboggan and

head out for an afternoon of whipping down local hills.

And if you're hill-bound this winter – just remember to keep safety in mind. Wherever you decide to slide around town, steer clear of hills running down into roads and be well aware of your surroundings before rocketing down those hills: use a sled you can steer, avoid sledding on crowded slopes and stick to daylight hours.

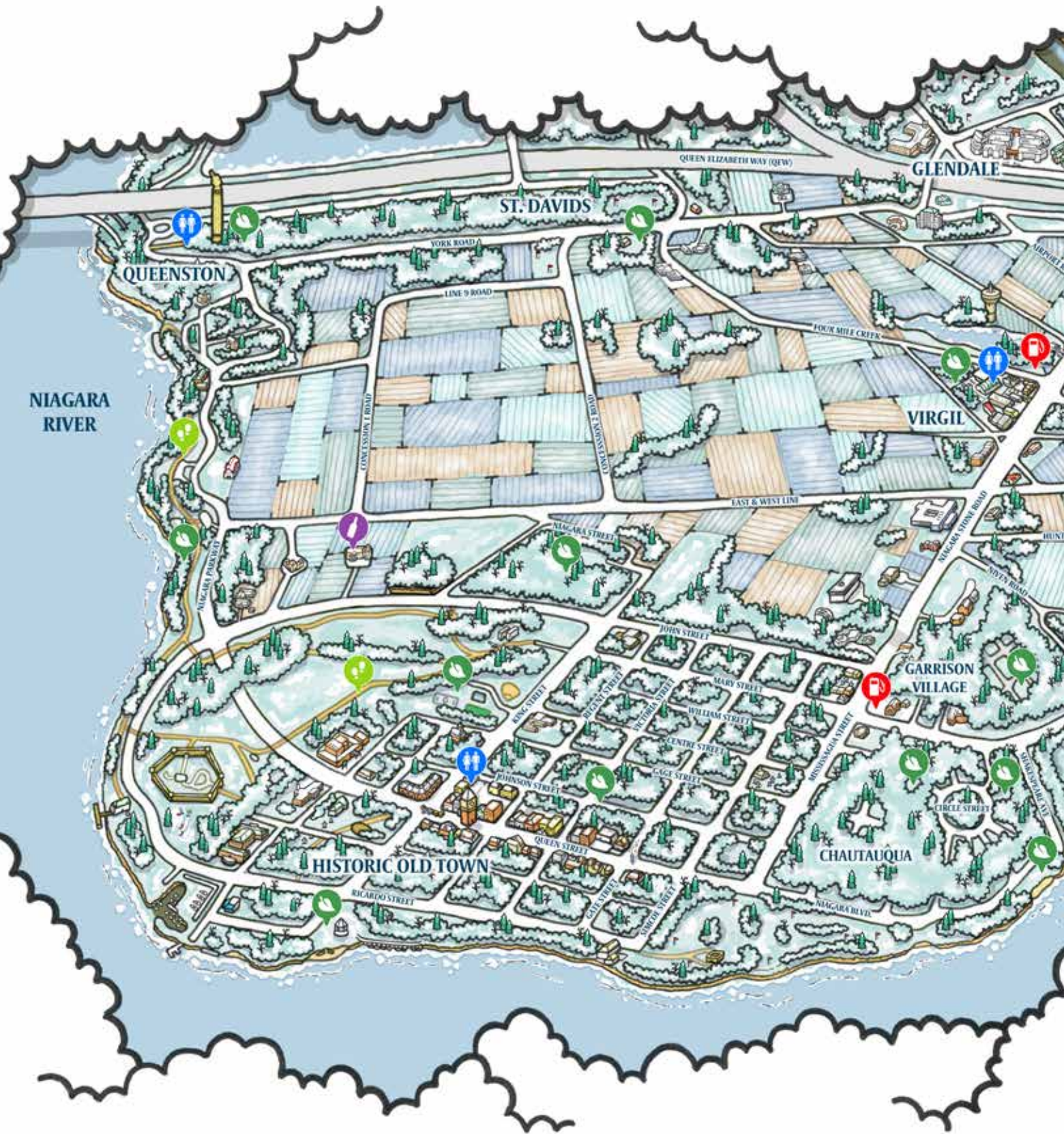
COOL SPOTS

**SIMCOE PARK
QUEENSTON HEIGHTS
QUEEN'S ROYAL PARK
FORT GEORGE HILL**

**PICTON STREET
NIAGARA PARKWAY
FRONT STREET
RICARDO STREET**

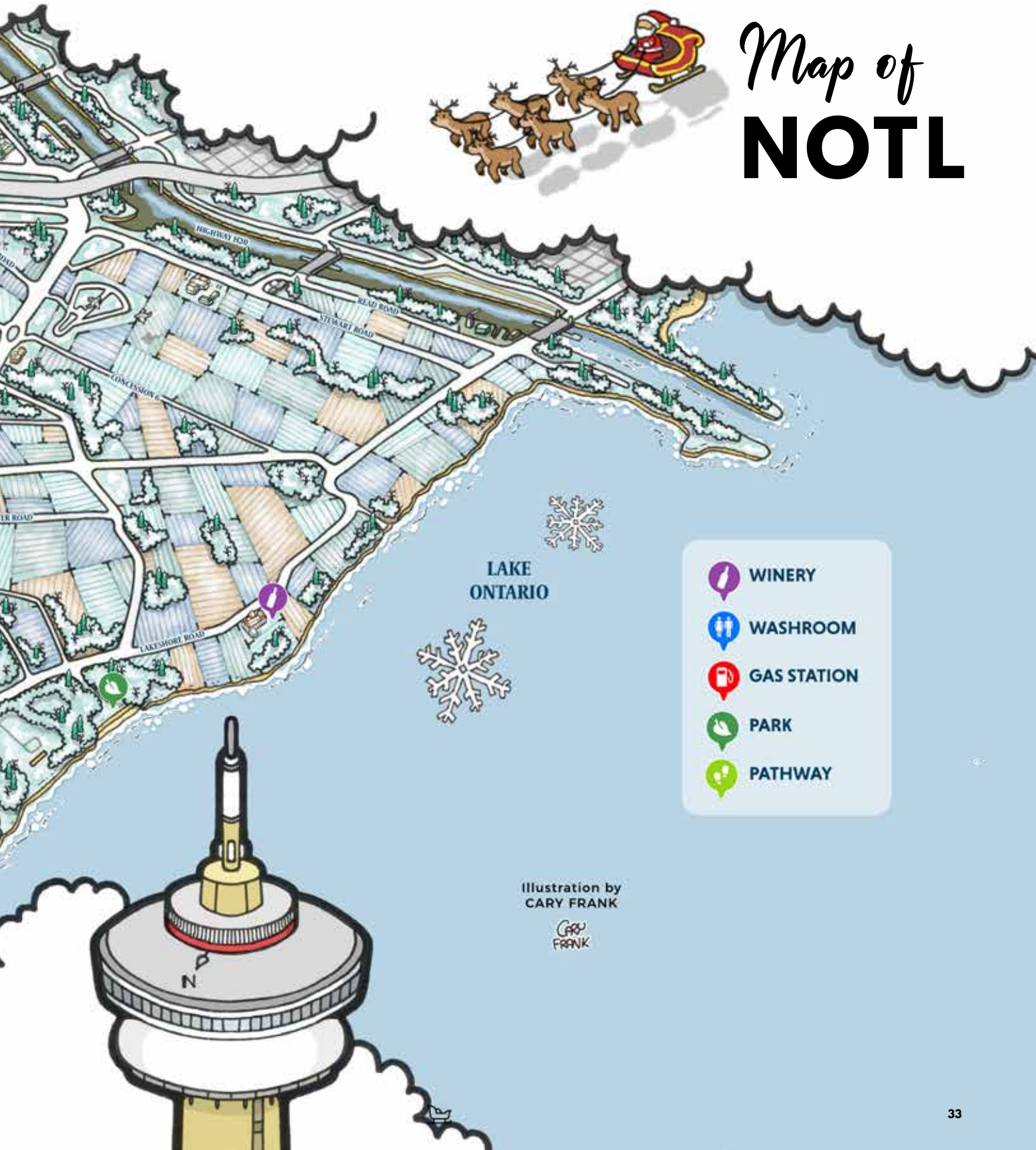


We've imagined NOTL from a new angle.
Our map looks southeast toward Niagara-on-the-Lake so you can get a better view than ever.
Although the map is not to scale, it is a (fairly!) accurate representation of many of the major routes in town.



The Lake Report

Map of NOTL



LAKE
ONTARIO

-  WINERY
-  WASHROOM
-  GAS STATION
-  PARK
-  PATHWAY

Illustration by
CARY FRANK

CARY
FRANK



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Starbucks at 124 on Queen St.
Niagara-on-the-Lake, ON



IT'S A NORTHERN THING

Ice skating is a perfect fit in a picturesque town like Niagara-on-the-Lake and there's no shortage of locations to lace up those skates in town.

The sun slowly rises on the front porch, casting its soft orange glow across the freshly minted snow. You breathe in the cold, refreshing air and turn to see your children putting on their scarves, boots and mitts before standing at-the-ready with their skates in hand.

It's going to be another great winter's day in Niagara-on-the-Lake.

Skating is part of the Canadian way of life. We don't just survive winter, we embrace it — with the help of hot chocolate, sharp skates and belly-fulls of cheer.

This winter in Niagara-on-the-Lake there are several great spots to skate for free.

Vintage Hotels has a rink at its "Monet Gardens" on John Street. Built last year, the gardens are filled with trees, ponds, a waterfall and were meticulously designed to reflect the style of French painter Claude Monet.

The rink should be usable even when it's 10C, thanks to the state-of-the-art chillers that Vintage Hotel has installed, says vice-president Paul MacIntyre.

And we ask: Is there anything better than gliding across a solid rink when it's so warm outside you only have to wear a sweater? The answer: Of course not.

The rink is in the back of the gardens and will be open seven days a week from noon until 8 p.m.. There will also be a concession stand offering hot chocolate, snacks and skate rentals for \$5.

If you'd like some food and wine to go with your free skate then the destination this winter is surely the free rink at Ravine Vineyard Estate Winery in St. Davids. The rink will be right by the back patio of the winery, "So mom and dad can grab dinner while the kids blow off some steam," proprietor Paul Harber says.

Harber is inspired to host a free rink

thanks to his father.

"My dad was a volunteer firefighter for like 26 years with the St. Davids' department. He was always a part of the team that did the rink at the public school back in the day," Harber says.

The rink will be open whenever the winery is open, roughly 11 a.m. until 9:30 p.m., every day.

And in Virgil, there will be two free rinks at the Centennial Sports Park this year.

One will be outside on the baseball diamond, meaning it will have plenty of light to keep people safely skating well after the early setting of the winter sun. This public rink was organized by Paolo Miele and other members of the community.

The other rink is inside the Meridian Arena where there will be free public skate days all winter long on Saturdays and Sundays between 1:30 and 3 p.m.

OTHER RINKS

THE MERIDIAN CREDIT UNION ARENA

The arena in Virgil is the perfect spot for seasonal skating. When the weather isn't quite cold enough for outdoor rinks to freeze, the arena offers public skating from September to April. On Saturdays and Sundays from 1:30 to 3 p.m., the arena opens one of its two rinks for public skating. The arena is also open for public skating at those times on all elementary school PA days and holidays throughout the season. Cancellations can be found online at <https://notl.org/content/arenas>.

WAYNE GRETZKY RINK

In true Canadian fashion, hockey icon Wayne Gretzky's winery on Niagara Stone Road in Virgil features a seasonal ice rink. The rink is open from December and boasts a heated whiskey bar and skate rentals on a first come, first served basis. Cost is \$10/hour. All ages are welcome. Reservation required.

GREG SYKES real estate TEAM



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Our homes are the most important place on earth. They're where memories are made, priceless moments occur, and they're often one of our biggest financial investments. If you are thinking of buying or selling in the new year or would just like to know what is going on in the Niagara-on-the-Lake market, I'm your neighbour and I would love the chance to sit down with you and give you a free home evaluation. I can let you know what is available if you'd like to downsize or if you are looking for something with more space! Call or text me direct at **905-329-3484**.

Greg Sykes



JEFF WHITE

DEBI CHEWERDA

GREG SYKES

MATT DIPALMA

CAMERON JONES

SHAW FESTIVAL



A couple of shows in December

The Shaw Festival is one of Niagara-on-the-Lake's most iconic destinations for the Distinguished Explorer. And while the winter season typically slows down, there are two winter shows on this year for people to enjoy until Dec. 23. Back by popular demand, after a one-year COVID furlough are Holiday Inn and A Christmas Carol, two plays traditionally put on by the Shaw during the winter season. Be sure to check out the spring line-up of shows if you're planning on making a return trip to NOTL.



SHOWS

A CHRISTMAS CAROL

Royal George, to December 23

It's the perfect annual reminder of what Christmas is all about. Arrive feeling "Bah, humbug!" and leave full of warm, fuzzy Christmas spirit.

HOLIDAY INN

Festival Theatre, to December 23

Some of the greatest Irving Berlin songs – including "Cheek to Cheek," "Easter Parade" and "White Christmas" – are brought to the stage with glorious singing and dancing. This fun-loving, tap-dancing, rib-tickling romantic comedy will kick-start your holiday season.

For more information visit:
www.shawfest.com

Michael Therriault as Scrooge with the ghost of Jacob Marley in *A Christmas Carol* (2017).

Photo by David Cooper





THE LION

in Winter

Lake Ontario truly is a “great” lake, a lion whose voice sometimes roars and occasionally whispers. It can be majestic and sublime, immensely powerful and dead calm, its placid waters turning to a churning froth at the whim of Mother Nature. With winds that can blow in from the north, this beautiful body of water is ever-changing, day to day and hour to hour.

Here are a few great lookout spots, perfect for taking in the enormity and frigidness of Lake Ontario in winter:

Ryerson Park
Queen’s Royal Park
Ball’s Beach, dock area
Queenston lookout over the Niagara River
Navy Hall



The Lake Report

THE VOICE OF NIAGARA-ON-THE-LAKE

Niagara-on-the-Lake is a special town — one that deserves a special newspaper. That's why we created The Lake Report, to bring NOTL the best community newspaper one can find.

Since 2018, The Lake Report has established itself as the most-read newspaper in town, dedicated to producing hyperlocal news about our wonderful community.

By bringing you relevant and timely news, views and stories about the people of NOTL, we have become the go-to news source for people in town, and a platform where locals can voice their opinions. We're proud that our readers continually tell us we provide a way for them to feel more

connected to their neighbours than ever before.

It has been our honour to serve the community, and receive support and encouragement daily from the people we meet.

We have seen first-hand how the paper helps bring in contributions to our local charities, and we are proud to be able to help those organizations spread their messages.

We could go on and on about how proud we are of what we've done, but the most important piece of it all, is the community of Niagara-on-the-Lake. None of this could happen without our readers and advertisers. They are the people who read our

paper every week, send us story ideas, photos and feedback. They are the ones who help support our local journalists and who whole-heartedly encouraged us to expand from our initial, humble beginnings.

Ever since our first issue — just 5,000 copies of a planned monthly newspaper — we were asked for more. When we went bi-weekly, people still wanted more.

We intend to keep bringing the best of news, entertainment, community stories and seasonal guides like this glossy magazine to this beautiful, unique and warm community.

Thank you to all who help us make those aspirations a reality.



FOLLOW THE LAKE REPORT!



@NIAGARAONTHETHELAKEREPORT



NIAGARANOWMEDIA

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During the holiday season our thoughts turn gratefully to those who have made our progress possible.

It is in this spirit we say,

**Merry Christmas
& Happy Holidays!**

1596 Four Mile Creek Road, NOTL
905.262.8080 | notl@revelrealty.ca

REVEL
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PLACES FOR THE PUPS

NOTL is filled with furry friends who enjoy the winter season just as much as we humans do. Here's a list of a few places you can visit with your pups.

- Off-leash dog park at The Commons
- Patio at The Angel Inn
- Hiking at Niagara Shores Park
- A stroll down the Niagara Parkway

Please be respectful and take your dog's waste with you.





NIAGARA ON THE LAKE
MUSEUM

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YOU WHY!

WINTER 2022 EXHIBITION:

Photographic
MEMORY



A look at
photographs of our
community from
1945-1985

notlmuseum.ca

Visit us online for
current hours

Shining a **light** on Canada's rich Indigenous history

From the earliest Indigenous inhabitation extending back more than 10,000 years in the Niagara Peninsula, to the arrival of people of European descent, to the partnerships and treaties formed at the Indian Council house on the Commons, to the War of 1812, Niagara-on-the-Lake's history is intricately connected with Indigenous Peoples.

Visit the Niagara-on-the-Lake Museum to learn more about the early Indigenous inhabitants of the area and their experiences with European settlers. The permanent exhibition, *Our Story*, features original archeological artifacts as well as an authentic Indian Department uniform coat. The Indian Department was an early quasi-military organization that served with Indigenous warriors during wartime and were responsible for treaty negotiations and annual gifts.

Visit the NOTL Museum to learn more about Canada's Indigenous history and see artifacts like the one to the right!

Currently, the upper gallery of the museum also features the exhibition *Through All Eyes: An ongoing timeline of Indigenous artistry*. This display is a showcase of rich and diverse examples of Indigenous art from Niagara through three historic time periods: The Pre-Contact Era (Time of Creation to the late 15th century), Pre-Confederation (late 15th century to 1867), and Post-Confederation (1867 to the present day).

Finally, make sure to stop by the living memorial, *Landscape of Nations*, located at Queenston Heights. This symbolic and spiritual space, created through community partnerships, is dedicated to the sacrifice and contributions of the Six Nations and Native Allies during the War of 1812.



THE SCENTED MARKET

Smell That Smell, Feel That Feeling.

Kristy is the owner and creator of The Scented Market, a mom of three boys, a wife to a loving husband, and a dog mom to two English Bulldogs named Dozer & Gucci! With a love for candles, Kristy woke up one morning have dreamt up her entire business, name and all. After much discussion with her family, The Scented Market began right from Miller's kitchen counter.

What started as 6 signature soy candles has grown into a company with over 800 products including over 50 Scented Soy Candles, Reed Diffusers, Hand Sanitizers and an entire Bath & Body Collection now available in 3 locations in Ontario.

The Scented Market is dedicated to producing healthier, more sustainable options that suit any home and style. The Scented Market products are manufactured in the back half of the Guelph retail space using recyclable/ reusable jars, 100% natural soy wax, and oil fragrance that is paraben and phthalate free - you can even go as far as saying the candles are vegan!

"I run this business with hard work and pride, hand pouring each candle and tying each piece of twine with love" says Kristy. If one day you ever find yourself strolling down Queen St, Niagara-on-the-Lake, I would love for you to stop in to our store to smell that smell yourself!





@thescentedmarket



9 Queen Street, Niagara on the Lake
ON. L0S 1J0.

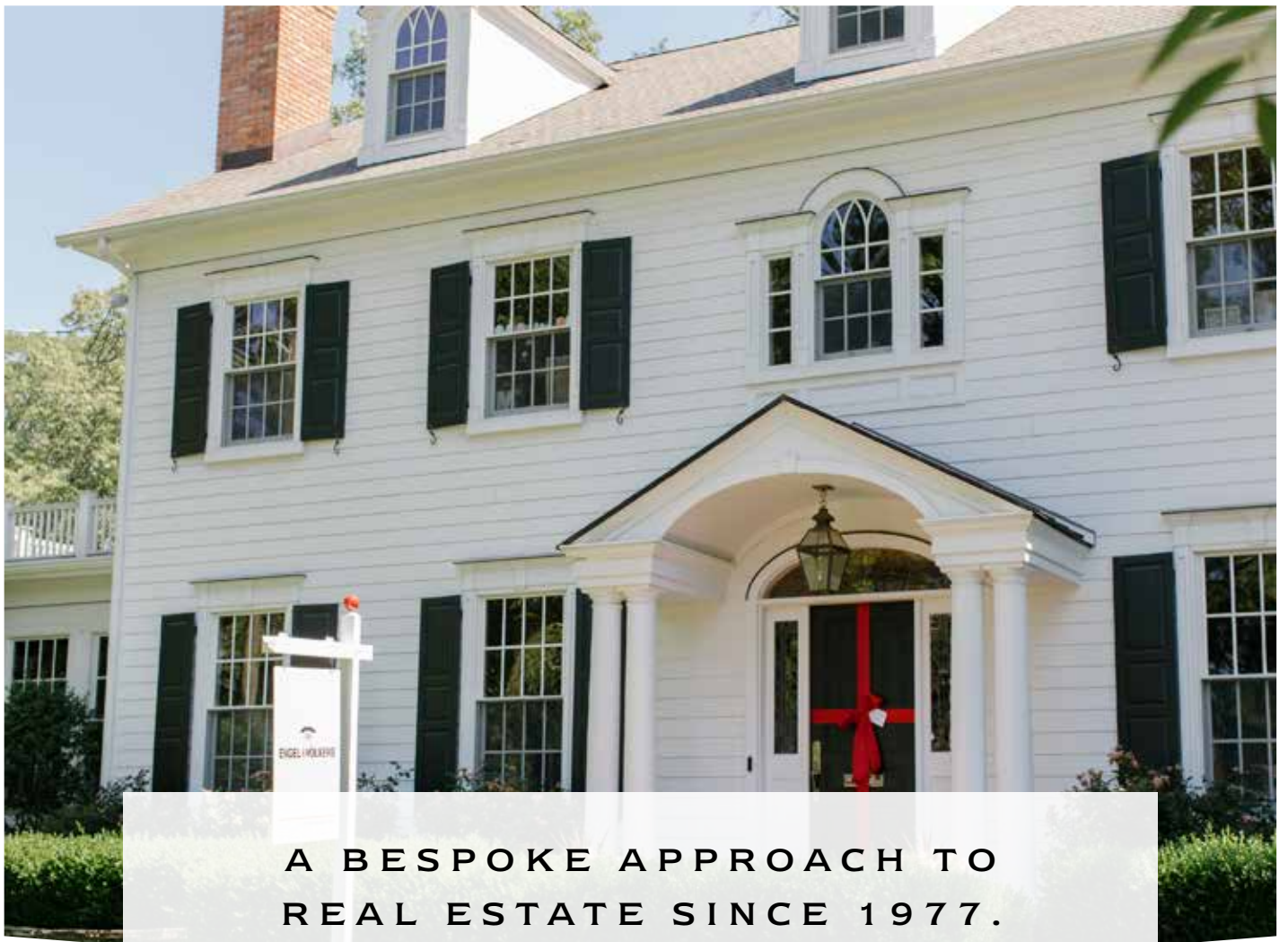
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Store Hours (EST)
Monday - Wednesday 10-5pm
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Carmela D'Amico
License Partner
Broker



ENGEL & VÖLKERS®



Cheryl Munce

WHAT I do

My name is Cheryl Munce and I am a relative new-comer to Niagara-on-the-Lake. Like most "newbies" here, I was attracted to the town after taking many day trips and staycations here, with NOTL being our destination of choice to get away from the hustle and bustle of city life.

Let me tell you a little bit about myself. I started my young working life as a professional dog groomer and opened my own business at the tender age of 21 thinking my love of dogs would be fulfilled with a full-time job with the cute canines. What I didn't anticipate was that very few people were trained as dog groomers and as my business grew, it became increasingly difficult to hire qualified help. After I sold this business, I pursued a career in the automotive industry because of my passion for cars. Fast forward nearly 35 years, I had always wanted to get my real estate license. WHY real estate? Because I am wired to help people. As a young girl, I had wanted to become a nurse but my mom was a bank teller and couldn't afford to put me through college. Believe it or not, a good real estate agent should be wired to HELP as this is probably one of the most stressful and hectic times of people's lives. I got my license and in 2018, my husband and I moved to Niagara-on-the-Lake.

WHY I do it

"I strive to provide a positive experience and make a difference in people's lives."

This sounds cliché but my clients actually become friends and I just love helping them and educating them along the dynamic journey of their real estate transaction. The bonus for me is that I get to do this while living here in Niagara-on-the-Lake, often named Canada's prettiest and friendliest town!

My business is made up of buyers and sellers and I am very proud and grateful for referrals from clients, friends, family and other agents which now represents over 30% of my business.

So the next time you see one of my signs around town, I hope you'll remember WHO I am and WHY I do it, not just WHAT I do.

Oh, and don't forget... I'm never too busy for your referrals.

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905-356-1800



Here are some recent statements from clients based on their personal experiences with me...

"Cheryl is very knowledgeable of the Niagara market and is quick to reply to our questions and concerns. She is a sharp negotiator and has been supportive at every step. Overall, a great experience."

Nancy & Tim, NOTL (NOTL buyer & NOTL seller)

"Cheryl provides exceptional service and is always accessible and highly responsive. She is very professional and knowledgeable which gave us great confidence throughout the buying process."

Marlene & John (NOTL buyer)

"Working with Cheryl was fantastic! She made this whole process easy and manageable. I bought and sold with her and I would do it again in a heartbeat. I've already referred her to a dear friend. I truly appreciate Cheryl's trustworthiness, honesty and expertise."

Fiona B (NOTL seller & St. Catharines buyer)

"We met Cheryl at an open house over two years ago and loved her honesty and passion. When we decided to sell our house, she was our obvious choice. We sold quickly but had a lengthy home buying experience in this crazy market. Throughout the process, we felt like we had a life-long, knowledgeable and committed friend; she's more than just a realtor!"

Rob & Tammy G (Port Colborne seller & Welland buyer)



ENGEL & VÖLKERS®



2018 Vidal Blanc Icewine,
2018 Signature Series Cabernet Franc Icewine,
2019 Riesling Icewine.

Sweet success for NOTL winemakers

Icewine honours at 2021 National Wine Awards of Canada

Story by Jill Troyer | Photos by Don Reynolds

Icewine wields an undeniable mystique.

Grapes picked in the darkest hours of winter's deep freeze, mere drops of juice pressed from frozen berries, then slowly fermented into a sweet elixir of liquid gold.

Niagara-on-the-Lake is where most of that magic happens. It boasts the sweet spot for the right weather to produce icewine, a trifecta of summers warm enough to grow and ripen the grapes, winters cold enough to harvest for icewine, and yet not so severe as to damage the vines.

Three NOTL wineries stand out among those that recently won prestigious awards at the National Wine Awards of Canada competition, for producing the very best of an already exceptional wine.

The Wines

Jackson-Triggs Niagara Estate

2019 Niagara Estate Vidal Reserve
Best Icewine of the Year. 94 points
2019 Reserve Cabernet Franc, Gold. 92 points

Peller Estates

2018 Vidal Blanc Icewine, Silver. 91 points.
2018 Signature Series Cabernet Franc Icewine, Gold. 92 points.
2019 Riesling Icewine, Silver. 90 points.
(vintages not yet released)

Ravine Vineyard

2019 Cabernet Franc Icewine, Silver. 90 points.
2020 Ravine Vineyard Botrytis Affected Riesling, Gold. 91 points.



The Winemakers

Lydia Tomek
Ravine Vineyards Winemaker

Ravine Vineyard winemaker Lydia Tomek remembers vividly the first time she tasted icewine.

"I was 17 years old and still deciding what I wanted to do. I was in high school. I scraped some money together and went to The Wine Rack with my sister, because she was the one old enough to buy wine. We bought Jackson-Triggs Gewurztraminer, Inniskillin Vidal Icewine and a Cab-Cab red. This was 1997. I thought the icewine was raisiny, super duper sweet, and I felt like I was living it up, drinking liquid gold."

Now Tomek is winning awards for her icewine, but also for another wine in the category – Botrytis Affected Riesling.

Consumers may not be familiar with Botrytis Affected wines, as they're a rarity in Niagara.

"Botrytis is a fungus. It occurs naturally and, with the right conditions, it becomes what we call noble rot," explains Tomek.

However, "the risk is that it could become sour rot with too much wetness in harvest season. I decided to take that chance in 2020, and I got six weeks where the grapes were untouched by rain."

When the conditions are right, botrytis breaks down the grapes, and intensifies the sweetness of the juice and the complexity of the flavours.

Tomek harvested her botrytis affected riesling grapes in December 2020, and bottled the wine in August.

"It tastes of apricot, honey, candied lemon, lanolin, beeswax and dried nectarine. It holds on to the sugar and acid harmony, and it's refreshing," Tomek says. "It pairs so well with cheese, and spicy or rich food, like chicken parfait or foie gras."

Tomek only used eight rows of vines for her botrytis affected grapes, which made just 800 litres of wine. It's a small but special vintage, and it's hard to know when there will be more.

"If you're lucky, you could get the right conditions every four or five years. You really need a dry ripening season," Tomek explains.

Making icewine or botrytis affected wine "is not an easy task, it takes a lot of commitment, hard work, and dedication. Icewine harvests are full moon, high-pressure nights. But because of the extreme conditions, it's a luxury in the glass and that's why we're always enchanted by it. You can have sweet elegance."

Tomek enjoys her Vidal icewine with cheese, dried fruit, figs, dates and roasted almonds, sitting by the fire, and her Cabernet Franc icewine with dark chocolate raspberry truffles.

Her advice is to "have it as an indulgence, moments like a midnight snack or when you come in from shovelling snow. Use it to celebrate winter!"

Katie Dickieson
Peller Estates Winemaker

The struggle inherent in making icewine is, in part, what makes it so very special, says Peller Estates winemaker Katie Dickieson.

Icewine demands the most critical harvest decisions, "weighing temperature, freeze-thaw cycles, the integrity of the berries and, of course, the sugar level in the juice," Dickieson explains.

"We have to keep birds away, harvest comes in the middle of the night, so you're on-call, fermentation is difficult with a sugar level that high, yield is low, and it's highly regulated. It all adds to the anxiety levels!"

When the moment comes and the conditions are right, there's no time to hesitate.

Dickieson is a veteran when it comes to icewine harvests.

"I think I earned my stripes early on. I was a cellar hand in B.C., in the Okanagan, in 2008, and it was -20!!! The grapes were like marbles!!"

Timing of the harvest can vary here in Niagara, but it tends to be in late December or early January.

"It often happens between Christmas and New Year's, and we're all texting each other when it looks like the weather is coming for harvest."

Despite the cold and dark, harvest can also be heartwarming.

"Going out at 2 or 3 a.m., and seeing other harvesters out too, it's exciting. There is a sense of camaraderie at harvest time that I love," Dickieson said.

"It's a romantic process in the consumer's eye, which we can sometimes forget in the cold, at 3 in the morning, but then there's a starry sky, or you meet up with another winemaker getting a coffee at Tim's in the middle of the night, and it really is a special time."

Icewine also figures into some seasonal traditions with Dickieson's family.

"Icewine juice is a real treat for our kids. I can't bring home the wine I make for them to drink, so this is a way to bring my world to them. They use it like maple syrup, on their pancakes, and they love it. Now they look forward to it."

And for the grownups, "we have a family tradition of spiced fruit cake and Oak Aged Vidal icewine every Christmas. My grandmother made the fruitcake for years and now my aunt makes it for us."

"Icewine is rare, you literally can't make it everywhere. It is quintessentially Niagara and we should be really proud of that."

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The Winemakers



CONTINUED FROM PAGE 49

Levi de Loryn Jackson-Triggs Estate Winemaker

"I still remember my first taste of icewine, in 2010. I like port and fortified wines, so I was expecting it to be like those."

de Loryn grew up in Australia and started his winemaking journey there, so his first taste of icewine was relatively recent.

"Instead of the viscous, rich flavours I was expecting, it was a stunning and vibrant balance of acidity and sweetness, with a texture of honey. There's nothing else like it."

de Loryn may have been new to icewine in 2010, but he's now a proud ambassador.

"We are the world leaders, we need to showcase that," he said. "It's incredible what this region can produce."

Perhaps equally incredible is the rigour required to produce icewine.

Harvest time brings its own urgency. By regulation, it has to be at least -8C to pick grapes for icewine, though de Loryn prefers it to be in the range of -10 to -12.

"You have to get the temperature right, you need optimal conditions. So when it's ready it's ready, it doesn't matter if it's Christmas day!"

"At harvest time, I'm with our small crew of four, and the fruit comes in from the vineyard to the crush pad. We're there in the dark, with snow smacking us in the face and it's freezing cold. We're all bundled up and all you can do is laugh. It's a team bonding experience. I wish all winemakers could do it once."

"It's bloody cold, but making icewine is a treat. It's an honour."

Fermentation follows and he keeps it "low and slow, to deliver on the aromatics." The key to the best icewines, according to de Loryn, is "balance between the acidity and sugar. It can be a fine line, but balance is key."

When it comes to enjoying the finished product, his favourite pairing is Vidal icewine with apple pie or apple crisp with a fruit reduction, such as blackberry.

His advice for those who may have a bottle lingering in their collection: "Open it up! Get some friends around and at the end of a dinner party open up some icewine and have a chat. It doesn't have to be a big-time, fancy occasion, just have it with a meal, or at the end of a meal, and enjoy it."



2019 Cabernet Franc Icewine, 2020 Ravine Vineyard Botrytis Affected Riesling.



2019 Niagara Estate Vidal Reserve, 2019 Reserve Cabernet Franc.



ROAST QUAIL

WITH BEET & ICEWINE ESCABECHE

RECIPE BY CHEF RYAN CRAWFORD

Icewine is a beautiful, sweet, fruity and viscous wine that is a much-sought-after acquired taste. In Niagara, we are very fortunate to be surrounded by so many amazing wineries that produce a wide variety of complex icewines, so much so that some even have an ice room dedicated to their bounty.

INGREDIENTS:

QUAIL

4 quail, halved and deboned

4 cloves garlic, sliced

½ bunch thyme

Olive oil

Salt, pepper

ESCABECHE

200 ml olive oil

50 ml sherry vin

100 ml beet juice

50 ml Ravine icewine

20 g pine nuts

50 g raisins

50 g dried apricot, sliced

Fresh herbs (thyme, mint, tarragon,
parsley, rosemary, coriander, sage, bay leaf, garlic)

PREPARE ESCABECHE

1. Put all ingredients in a non-reactive pan. Gently warm for 10 minutes to infuse flavours.
2. Keep warm.
3. Don't let the escabeche get too hot or all the delicate aromatics could be destroyed.

ASSEMBLY


1. Heat cast Iron pan with extra-virgin olive oil. Add quail skin side down. Sautee for 3 to 4 minutes until skin is very crispy. Turn quail and cook the other side for 1½ to 2 minutes, or until done.
2. Remove and put straight into the pan with the escabeche. Allow to infuse for 15 to 20 minutes.
3. Remove quail from escabeche. Place in centre of plate.
4. Remove herbs. Spoon escabeche sauce over quail.
5. Serve.

Chef Ryan Crawford

operates two NOTL restaurants — Ruffino's Pasta Bar & Grill and BarBea, a Spanish-inspired tapas and wine bar.

Stop by his locations to check out his latest creations and learn about Niagara wines.





A statue of John Norton by Six Nations artist Raymond Skye guards the entrance to The Longhouse.

A LANDSCAPE OF NATIONS

By Linda Fritz & Tim Johnson (Mohawk)

The Landscape of Nations Commemorative Memorial at Queenston Heights serves as a reminder of the important role of Indigenous soldiers in the War of 1812.

During the war, the British allied with forces from the Six Nations — Mohawk, Seneca, Oneida, Cayuga, Onondaga and Tuscarora — to fight American invaders who sought to seize control of land that would become Canada.

Speaking different dialects and with different religious beliefs, these First Nations were drawn together for the battle by Maj. John Norton, a resourceful and courageous Mohawk war captain.

Norton (Teyoninhokarawen), a man of Cherokee and Scottish ancestry, was a Mohawk by adoption. Together with John Brant (Ahyouwa'ehs), the youngest son of Joseph Brant, the Six Nations people (Haudenosaunee or Iroquois) fought for their own survival as a people and in support of the British.

Without the Haudenosaunee warriors and other allied Indigenous forces, the British would have lost the Battle of Queenston Heights, and likely the war.

In the mid-19th century, the people of Canada chose to commemorate the services of Maj.-Gen. Sir Isaac Brock with a monument on Queenston Heights. Other heroes, including Maj.-Gen. Roger Hale Sheaffe and Laura Secord, were also remembered. Unfortunately, the Indigenous contribution as British allies during the war wasn't recognized until much later.

The suppression of information about the contribution of Indigenous Peoples to the war efforts was partially due to the actions of the Family Compact, a powerful group that governed Upper Canada, and later, Ontario. They wanted the lands of the province for settlement so they chose to negate the efforts of First Nations peoples by expunging the names of all who were involved in the War of 1812.

As a result of the many efforts to erase history, in spite of the published Norton diaries and the monument in Queenston which named him as a hero, it wasn't until the 200th anniversary of the War of 1812, that John Norton's name gained some prominence.

On Oct. 2, 2016, the beautiful Landscape of Nations was officially opened in Queenston Heights. This collaborative effort of governments, local residents and First Nations people created a memorial, a quiet place for contemplation and reflection.

The landmark features Indigenous symbols like the longhouse structure, a path that represents the Two-Row Wampum Belt, statues of

Visit the Landscape of Nations memorial at Queenston Heights to learn more about the roles of Canada's Indigenous allies. Or visit virtually at www.niagaraparks.com.

John Norton and John Brant, a granite inlay art installation of the turtle (symbol of the earth), and the exhibit's core element, the Memory Circle.

The Memory Circle recognizes the historic ceremony of peace and reconciliation held in Niagara on Aug. 31 and Sept. 1, 1815, that restored peace among the Indigenous nations who fought on opposing sides.

John Norton

Norton (1784-1827) was the son of a Cherokee father and a Scottish mother. He was adopted by a Scottish soldier after the American Revolution and they returned to Scotland, where Norton was raised and educated. He later returned to Upper Canada to serve in the military sometime in the 1790s.

Upon his discharge from the British Army, Norton became acquainted with the Mohawk leader Joseph Brant, who eventually adopted him. Norton was able to speak English, French, German and Spanish. He later learned to speak several Indigenous languages and dialects. He translated the gospel of St. Matthew as well as Sir Walter Scott's "Lady of the Lake" into Mohawk.

Norton worked with Brant as an interpreter and helped to advance the Six Nations Indians' cause with the British.

In 1812, Norton led the Indian supporters of the British regular army at the Battle of Queenston Heights. So valuable was Norton's contribution as a strategist and fighter that General Sheaffe, the British leader after Brock's death in battle, made Norton a captain in the British army.

After the war, Norton continued to live in North America, and made one trip back to England and Scotland on behalf of the Grand River Haudenosaunee, during which he left a manuscript with the Duke of Northumberland. However, it wasn't until 1970 when the Champlain Society published it under the title of "The Journal of John Norton, 1816."

He died sometime in 1827 in the American Southwest.

What Reconciliation Looks Like

Every bit as important as the artwork's physical manifestation, was the process itself. The Landscape of Nations Commemorative Memorial serves as an example of Truth and Reconciliation in action. When John Hawley invited Smithsonian Institution associate director Tim Johnson (Mohawk) to advise the committee on public art and exhibit development, a principle emerged that established equity and inclusion as factors structured within the project's operations. Johnson became paired with local historian Richard Merritt as co-directors of the committee. Haudenosaunee historian Rick Hill (Tuscarora) aligned with Niagara Parks Commission heritage superintendent Jim Hill (unrelated). The two artists commissioned to design the memorial were Raymond Skye (Tuscarora) and landscape architect Tom Ridout. And the fundraising effort was supported by Michele-Elise Burnett (Métis) and Brian Iggulden. This construct established the memorial as a successful and inspirational example of how municipalities, provincial agencies and Indigenous Peoples can work together to accomplish shared goals and objectives. In many respects, through the development of cordial relations and friendships, the project reflected the historic relations that once activated alliances that defended life and land during the War of 1812 and set the stage for Canada's emergence as a nation itself.



A statue of John Brant also guards the entrance to the Landscape of Nations memorial.

THE COVENANT CHAIN

TWO-ROW WAMPUM MEANT LIVING PARALLEL

By Ron Dale

Before the first European explorers tentatively landed on the shores of North America, in a period hidden by the thick mists of time, five Iroquoian-speaking nations that had been frequently at war with each other and with their neighbouring nations, formed a “Great League of Peace.”

It was a confederation that would bind the Mohawk, Oneida, Onondaga, Cayuga and Seneca together and the League became the most powerful Indigenous force in eastern North America.

The hereditary chiefs of the League were said to have linked arms as they stood around the council fire, symbolically acting as one. The action strongly suggests a chain, with every link in the chain of equal importance and all links dependent on the others.

With the arrival of European colonists in North America in the 16th century, the Haudenosaunee recognized the importance of forming agreements with the newcomers to promote peace and prosperity. The first treaties were illustrated by the “Two Row Wampum” belt, representing two nations travelling alongside each other, in friendship, but neither interfering with the other nation’s customs, practices and laws.

Meeting with colonial officials in 1677, the Haudenosaunee and the English promised to remain at peace with each other and to mutually assist the other against common enemies. This covenant was represented as a strong silver chain held by each of the parties. The imaginary chain may have reminded the Haudenosaunee of the linked arms of the League chiefs in council.

While the Covenant Chain was meant to represent a promise

to remain at peace and to treat each other with dignity and respect, it was also expected that those holding the chain would come to the aid of each other if threatened by war.

Over the next six decades the English called upon their Haudenosaunee allies for military assistance in their struggles with France for domination of North America leading to their final victory in 1760.

During the American Revolution, 1775-1783, the concept of the Covenant Chain was tested. Some of the Haudenosaunee, notably Tuscarora and Oneida, supported the American rebels, while many of the Mohawk, Onondaga, Cayuga, and Seneca backed the British. Others chose to simply remain neutral.

When the war ended with American independence, many of the Haudenosaunee, particularly Mohawks, moved to a large grant of land along the Grand River in what is now Ontario.

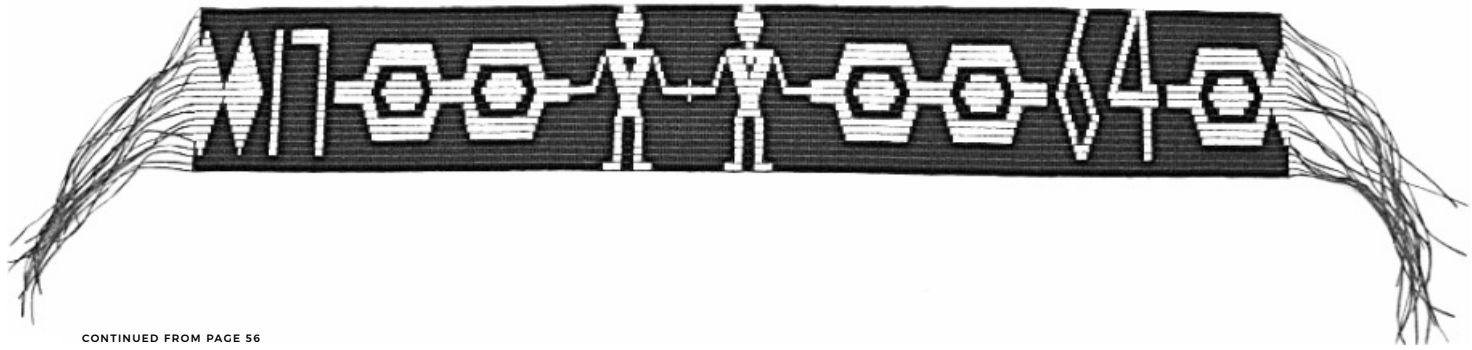
On June 18, 1812, the United States declared war on Britain. The Americans felt the British were interfering with U.S. sovereignty on the high seas during Britain’s long war with the French — the Napoleonic Wars that would last from 1792 to 1815. They also accused the British of interfering with American westward expansion, aiding and abetting the Ohio Nations, who were actively and militarily resisting the American expansion east of the Mississippi.

The British were aware of the huge difference between the populations of British North America and the United States of America. They invoked the Covenant Chain, with British Indian Department officials holding councils to attempt to enlist the Haudenosaunee in the defence of British North America while similarly strengthening alliances with other Indigenous nations.

The alliances proved vital. Without Indigenous allies, the

“Hopefully, in this age of reconciliation the chain can be brought into the light and polished to make it bright once more.”

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With reconciliation, hopefully Chain can be restored

British likely would have been unable to retain their hold on Canada. If the Indigenous nations had sided with the Americans, British North America would surely have been lost and Canada would not exist.

Indigenous allies proved pivotal in the surrender of Detroit in August 1812 and the defeat of an American invasion at the Battle of Queenston Heights in October of that year. In 1813 an Indigenous force defeated an American foray at the Battle of Beaver Dams. In many actions in 1812, 1813 and 1814 Indigenous allies fought alongside British regulars and Canadian militia, ultimately ending any American thoughts of the annexation of British North America.

The end of the War of 1812 in February 1815 ushered in a change in the relationships between the British and Indigenous nations in what became Canada.

After 1815, and for the next several decades, there was a huge influx of immigrants from the British Isles to Canada. At the same time the British were developing peaceful relations with the United States. The British public, taxed heavily to pay for the wars against France between 1792 and 1815, called for government austerity. Americans were tired of the conflict that had almost bankrupted their new nation. A renewed war with

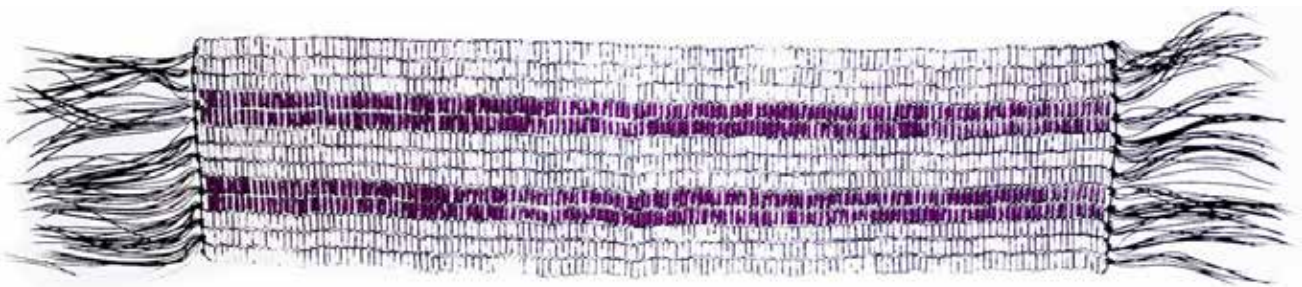
the United States became unlikely.

By the 1830s, Indigenous allies were seen as less important in the defence of the country. The British attitude toward them was rapidly changing. Instead of regarding the Indigenous nations as sovereign, independent nations, the British began to look at them as wards of the state who needed to be assimilated into Euro-American society. This gave way to the legacies with which we are struggling today, including the consequences of the Indian Act and residential schools.

Notwithstanding, Indigenous people in Canada have been stalwart in our defence. Indigenous volunteers stepped forward during the Upper Canadian Rebellion, the Fenian Raids, the Nile Expedition, the Boer War, both world wars, Korea, and peacekeeping missions.

The initial purpose of the Covenant Chain was to represent a strong friendship, linking arms and remaining at peace, helping each other while sharing the land bestowed by the Creator. Those holding fast to the Covenant Chain treated each other with dignity, honour and respect.

Today, the chain is largely forgotten and our history is not well known. Hopefully, in this age of reconciliation the chain can be brought into the light and polished to make it bright once more.



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Holiday Cheer Lives Here



Everyone in Niagara knows that for an extra-large helping of holiday cheer, all you need to do is step inside a Vintage Hotel! It has been a long-standing tradition for the Prince of Wales, Queen's Landing and Pillar and Post to go all out for Christmas every year.

Deck the Halls

With every nook and cranny draped in holiday décor, fresh flowers and greenery set amongst beautiful holiday decorations, twinkle lights and candles and exquisitely decorated trees around every corner, you will be delighted by the incredible feeling you get when visiting a Vintage Hotel during the holidays. It is something very special!

Vintage Hotels offers many different getaway packages during December, whether you are looking for a little pre-festivities pick me up, or a unique way to celebrate the season with your loved ones, anytime is a wonderful time to stay with Vintage Hotels.

A Moveable Feast

Vintage Hotels is well known for their expertly prepared and beautifully arranged cuisine, and their holiday season offerings take it one step further. With something delectable and delicious to tempt every palette, bring your

family and friends in for a relaxed holiday lunch or an indulgent evening meal, complete with decadent desserts and expert wine pairings. Book your private party or event soon to ensure that, this year, the meal is the easiest and most memorable part of your celebrations.

We All Need a Little Christmas

Family time has become more precious than ever of late, and Vintage Hotels and Niagara-on-the-Lake offer a myriad of ways to come together to create new, special memories. Old Town transforms into a Victorian Christmas Village and The Gardens at Pillar and Post are a true winter wonderland. Complete with stunning holiday decorations and light display, an outdoor skating rink (weather permitting), the Outpost concession offering up snacks and warm drinks, and outdoor fire pits, The Gardens are a perfect family outing!

Christmas Wonderland Package

For even more Christmas, guests booking the Christmas Wonderland Package can enjoy luxurious overnight accommodations, exclusive access to The Gardens, complimentary festive hot drink and snack, holiday movies under the stars and a keepsake blanket!

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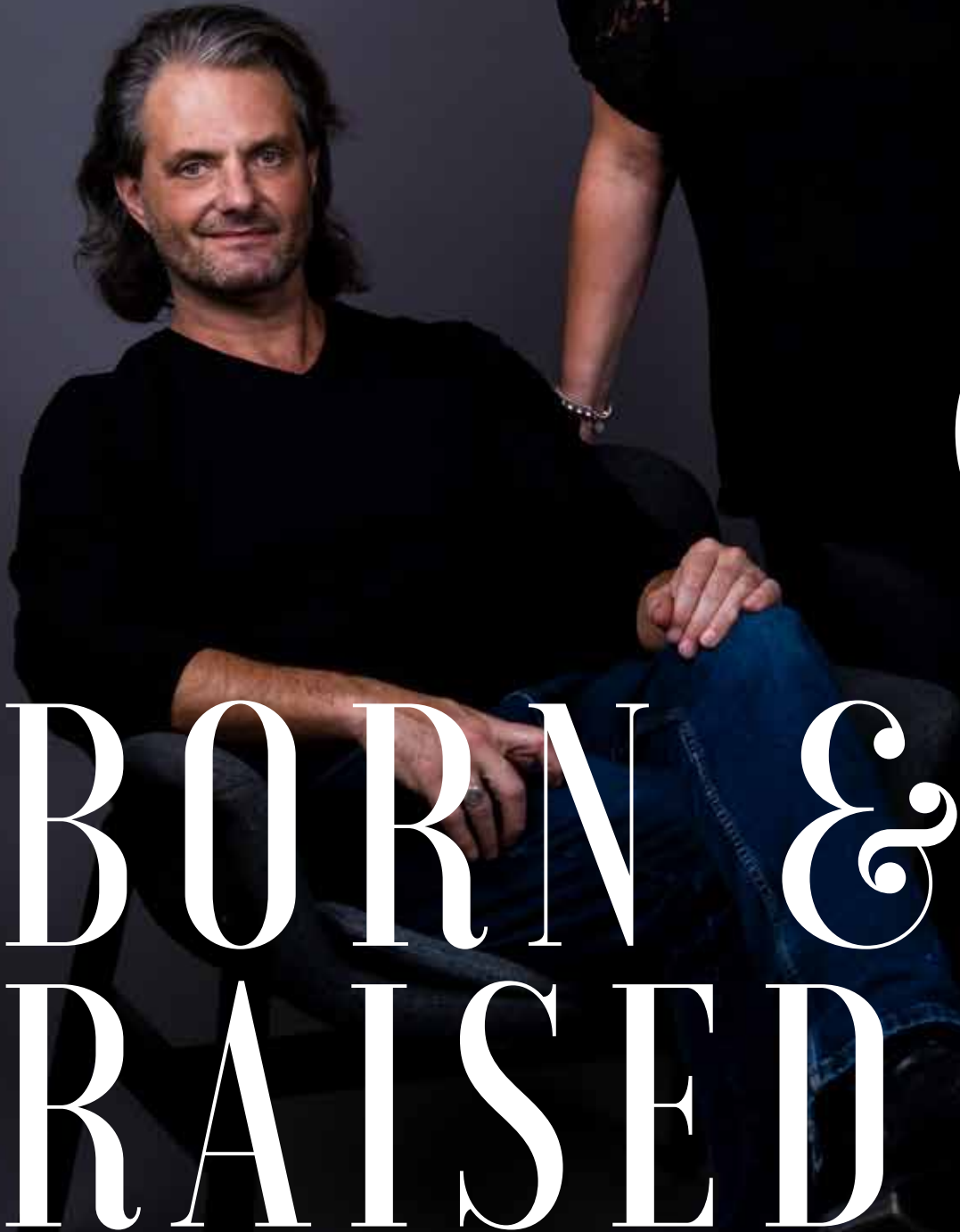
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Born and raised in Niagara-on-the-Lake Michelle Reynolds, Broker and Stefan Regier, Sales Representative have witnessed the tremendous change and growth that has transformed the area into one of Southern Ontario's most sought-after destinations. Their exceptional knowledge of the Niagara-on-the-Lake real estate market, coupled with their seasoned insider's expertise of the area makes them the unequivocal go-to resource for all your real estate needs placing them at the top 2% Nationally in sales at Royal LePage. "We love Niagara-On-The-Lake" says Reynolds. "Growing up in NOTL was a dream come true, this was a small community, with small family run business' everyone knew everyone and still do today. There is no better place to call home" says Regier. Michelle and Stefan are passionate about their home town and all it has to offer.

"This is your life, your dreams, your memories, your home and we will help you find it and achieve it."

Michelle and Stefan are committed to building exceptional relationships and experiences for their clients, and listening deeply to their dreams and goals so they can help make them come true. "We love meeting new people and building relationships and hearing their stories. I think that is the best part of working in Real Estate, its building lifelong relationships with your new neighbours" says Reynolds.

Whether you want a quaint vacation home in town or an exceptional luxury residence on the water, the Reynolds Regier Team knows everything there is to know about Niagara-On-The-Lake, property types, and value - not to mention every possible attraction to entertain you in your Niagara Life."



REYNOLDSREGIER.COM

hello@reynoldsregier.com

125 Queen Street, Niagara-On-The-Lake

289-257-6744 -Stefan

905-401-8874 -Michelle

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SCAN THIS QR CODE TO SCHEDULE
YOUR **FREE** HOME EVALUATION





Music

- FOR THE WINTER

NIAGARA SYMPHONY ORCHESTRA

ALL SHOWS AT PARTRIDGE HALL, ST. CATHARINES

Dec. 18 at 7:30 p.m. & Dec 19 at 2:30 p.m. | Pops! Holiday Favourites
Jan. 16 at 2:30 p.m. | Masterworks 1: Invisible Cities
Feb. 19 at 7:30 p.m. & Feb. 20 at 2:30 p.m. | Pops! Sarah Sings Joni Mitchell
Mar. 10 at 7:30 p.m. | Lauren and Vaughn Goettler Family Foundation ROCK series: Deep Purple Rising
Mar. 20 at 2:30 p.m. | Masterworks 2: Enigma Variations

Tickets at www.niagarasymphony.com/concerts

BRAVO NIAGARA!

ALL SHOWS AT THE FIRSTONTARIO PERFORMING ARTS CENTRE

Dec. 16 at 7:30 p.m. - Pavlo: Home for the Holidays
Dec. 18 at 7:30 p.m. - The Legendary Count Basie Orchestra; A Very Swingin' Basie Christmas
Dec. 20 at 7:30 p.m. - Molly Johnson: This Holiday Season

Tickets at: www.bravoniagara.org/live

RAVINE VINEYARD CONCERT SERIES

Dec. 8 at 7 p.m. - Skydiggers Christmas Show
Jan. 12 at 7 p.m. - Terra Lightfoot
Feb. 9 at 7 p.m. - Ron Sexsmith
Mar. 9 at 7 p.m. - Whitehorse

Tickets at: www.ravinevineyard.com/Events/Concert-Series

ANCHOR NIAGARA CHARITY SERIES

WHITE OAKS RESORT

Feb. 5 at 8 p.m. - Boyz II Men

Tickets at: www.anchorniagara.com/concertseries

THE IRISH HARP PUB

Dec. 3 at 8:30 p.m. - Jack Van Ginger
Dec 4. at 8:30 p.m. - The Pubjugs
Dec 5 at 2 p.m. - JP Shalala
Dec. 10 at 8:30 p.m. - Danny Boys
Dec. 11 at 8:30 p.m. - O'Deadlys
Dec. 12 at 2 p.m. - Barley Brae
Dec. 17 at 8:30 p.m. - Patsy & the Muscle
Dec. 18 nat 8:30 p.m. - Fiddlestix
Dec. 19 at 2 p.m. - Fiddlin' Around
Dec. 26 at 2 p.m. - Barley Brae
Dec. 31 at 4 p.m. - O'Deadlys
Dec 31 at 9:30 p.m. - The Pubjugs

www.theirishharppub.com/entertainment

THE MUSIC OF CHRISTMAS

For those of you craving the music and voices of Christmas, this holiday season will be a little quieter than most, but never fear, at least some carols will accent the season:

- St. Andrew's will host a Festival of Carols at 7 p.m. on Sunday, Dec. 12, complete with candles, the participation of children, music of all sorts and lots of Christmas carol-singing! Call 905-468-3363
- The Newark Singers, under the direction of Michael Tansley, will present Carols and Readings at St. Mark's Church, Sunday, Dec. 19 at 4 and 7 p.m. Everyone must pre-register. Voluntary donation. More information and registration by calling 905-468-3123.
- The Edison Singers Festival of Carols, led by renowned conductor Noel Edison, is back at the Courthouse, Monday, Dec. 20 at 7:30 p.m. A joyous celebration of the music of Christmas with carols new and old; and readings by Marilyn Lightstone and Colin Fox of seasonal poems and stories. For tickets and information, find: www.theedisonsingers.com
- The Red Brick Church will present Christmas Eve by Candlelight on Friday, Dec. 24 at 5:30 p.m. A special evening of singing and storytelling. For pre-registration call: 905-468-3313.





Heading into spring

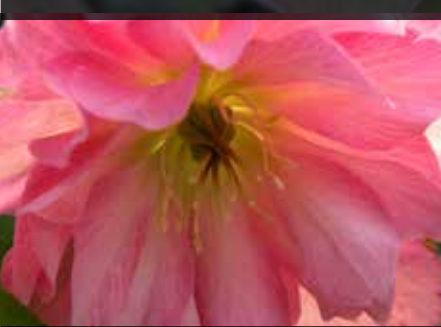
Story and photos by **Joanne Young**



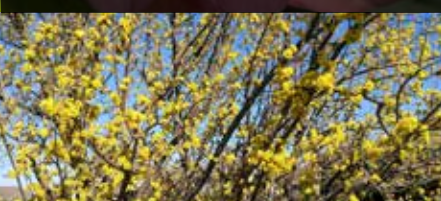
Chinese Witch Hazel shrub



Helleborus.



Helleborus in bloom.



Cornelian Cherry blossoms.

Niagara-on-the-Lake is one of the most beautiful places to be.

In fact, in 2021 the town was awarded the title of one of the Prettiest Small Towns Internationally. Every season offers a new canvas to paint a beautiful picture.

As a gardener, experiencing early spring in Niagara-on-the-Lake is a marvel to behold. As the snow begins to melt away, the gardens burst with new growth.

NOTL is considered to be Canadian hardiness zone 7a, meaning the average lowest winter temperature we reach is -15 to -17 Celsius. Our springtime gets off to a good, early, colourful start each year. Enjoy an early kick-off to spring, by adding some of the following plants into your garden:

There are some plants that will actually start to bloom in Niagara-on-the-Lake in March. One is the Chinese Witch Hazel (*Hamamelis mollis*). The Witch Hazel is a larger growing shrub reaching a height of 10 to 15 feet and equal width.

It is known for its sweetly fragrant, golden yellow, unique-shaped flowers and is the first flowering shrub to come into bloom in late winter/early

spring. Witch Hazel prefers a slightly sheltered location in full sun or a dappled shade. In fall, the leaves turn yellow to orange to red, making it a showpiece in the garden. Chinese Witch Hazel is hardy to Zone 5.

Another larger flowering shrub that provides flowers early spring is the Cornelian Cherry (*Cornus mas*). Even though it is called a “cherry” it is actually in the dogwood family, but is unlike other dogwoods.

This multi-stemmed shrub is covered in a mass of small, bright yellow flowers late winter to early spring and is sometimes confused with Forsythia. Large, red fruit (drupes) ripens in July. They resemble olives in size and shape, and are used in European cuisine for drinks, syrups, preserves, jams and sauces. They can be eaten fresh or dried, though they need to be fully ripe in order to lose some of their bitterness. The Cornelian Cherry can grow up to 20 feet high and wide, and is hardy to zone 4.

Winter Heath (*Erica carnea*) is another shrub that will provide you with flowers late winter through to mid-spring. This evergreen sports masses of tiny flowers covering the entire plant. There are many varieties

with flower colours ranging from white to light pink to magenta. Heath is a low-spreading evergreen, growing to about 18 inches high and two to three feet wide.

One of the earliest blooming perennials commonly grown in the Niagara area is the Lenten Rose (*Helleborus*), aptly named as it is often in bloom during Lent. Although it is considered a perennial, it does keep its foliage during the winter months as well.

As soon as the snow starts melting away, the Helleborus flowers start to poke their heads out. There are many different varieties and colours available, from white to apple green to light pinks through to almost black. Flowers are long lasting. Hellebores love a shadier, moist area and benefit from the addition of lime around their roots. They are hardy to zone 5.

By adding some of these plants into your garden, along with spring flowering bulbs, you will be welcoming spring into your homes that much sooner – and who wouldn’t want that.

Growing Together,
Joanne Young is a Niagara-on-the-Lake garden expert and coach. See her website at joanneyoung.ca



Winter Heath.



winter

IN WINE COUNTRY

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unique Icewine experiences and much more.


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