



Morgan Lambert, Elena Berardocco, Kaitlyn Lambert, Keira Walker and Simona Berardocco spend an afternoon advocating for people to fight climate change. DARIYA BAIGUZHIEVA

LISTEN UP



Nathan Lambert spent Friday afternoon advocating for people to fight climate change. DARIYA BAIGUZHIEVA

Students **strike** back

NOTL youth take to the streets to advocate for better treatment of the planet

Dariya Baiguzhiyeva
The Lake Report

Niagara-on-the-Lake students braved strong winds and chilly weather to stage a strike for climate change action outside the town hall Friday afternoon.

March 15 marked Fridays For Future, a global climate change movement when children and students hold strikes to draw attention to the issue of climate change.

The movement started in August 2018 by 16-year-old Greta Thunberg who was

skipping classes to protest in front of the Swedish parliament in hopes the government would cut carbon emissions to adhere to the Paris Agreement.

Thunberg's action inspired hundreds of thousands of youth around the world to call for more aggressive action against climate change. She has now been nominated for the Nobel Peace Prize.

Around 120 countries and more than 2,000 cities and towns participated globally in Fridays for Future.

Locally, two Grade 8

Crossroads Public School students, Kaitlyn Lambert and Elena Berardocco, took the initiative to organize the March break event.

It started when Lambert was looking for a topic for her weekly school report about current events found in newspapers or in the news. She and Berardocco found out about Thunberg and Fridays For Future and got inspired by the Swedish teen's actions.

The girls' siblings and friends also decided to join the strike.

"If we don't do anything, a lot of people are going to lose their homes because of the flooding and other natural disasters that happen because of this," Lambert told The Lake Report.

Lianne Lambert, Kaitlyn's mother, said they were thinking of striking in St. Catharines or Niagara Falls, but decided to start locally.

"Climate change is going to affect their (children's) life a lot," she said. "When they grow up, they're the ones

Continued on Page 3

233 King Street | (905) 468-8600
bosleyniagararealestate.com
notl@bosleyrealestate.com

PAULA AITKEN
SALES REPRESENTATIVE
Direct: 289.407.3925

BOSLEY
REAL ESTATE
BOSLEY REAL ESTATE LTD., BROKERAGE

90 years+

Niagara politicians ride along for Meals on Wheels deliveries

Brittany Carter
The Lake Report

Hot meals went out for delivery on Wednesday with MPP Wayne Gates along for the ride. As part of March for Meals, organized by Meals on Wheels, local politicians were invited to tag along with volunteers as they made their deliveries of warm prepared food for local clients.

Gates accompanied long-time volunteers Roger Schmid and Dennis Milani as they drove through Niagara Falls, dropping off lunch, offering to help open containers and checking in on clients.

MOW opened their office and vehicles to Gates to show him first-hand how the program helps seniors maintain their independence and a sense of dignity.

On March 28, Lord Mayor Betty Disero is scheduled to ride along with local volunteers in Niagara-on-the-Lake while they make their deliveries.

MOW is a non-profit, volunteer-driven service providing 2,567 nutritious meals weekly to seniors, mentally and/or physically challenged individuals or adults at nutritional risk. The goal is to give clients their dignity, allowing them to remain at home while ensuring they are eating healthy, nutritious meals.

Volunteers are on the front line when it comes to ensuring seniors are maintaining healthy lifestyles on their own.

Gates said it was wonderful to see the volunteers in action, adding that he could see why they decided to give their time to the program. Watching the clients light up when their deliveries arrived, Gates said he could tell that the experience was equally as rewarding for the volunteers. He also said the importance of programs like MOW needs to be brought to attention.

"I think it's important to highlight the need to continue to fund organizations



Marianne McRae, MOW executive director and Wayne Gates, MPP in the kitchen of GNGH, where the meals are packed for delivery. BRITTANY CARTER

like this. If you're going to talk about wanting to keep people in their homes, this is a program that certainly enhances that opportunity. If you're trying to save dollars in the health care system, this is another way to do that."

Clients are checked on regularly by volunteers, who make deliveries from one to five days a week depending on the client's need. Building a relationship with clients, volunteers are able to call emergency contacts or services if any red flags arise while they are making their deliveries.

Marianne McRae, executive director of MOW, said funding is the biggest issue the organization faces. Funding comes from the Ministry of Health and Long-term Care from Local Health Integration Networks. MOW also receives funding through the United Way, which she said has had to scale back the amount provided in recent years. MOW started with \$18,000 of funding from United Way, but it's been cut back to \$13,000.

The MOW program costs



MOW volunteers Dennis Milani and Roger Schmid with Wednesdays deliveries. BRITTANY CARTER

about \$360,000 annually to remain in operation, \$140,000 comes from the ministry and \$190,000 from the cost of meals charged to clients.

"All they pay for is the food. They are charged \$7.20 per three-course hot meal because that's what we pay for it."

Clients can choose from hot meals delivered around lunch time, or frozen meals for later consumption.

McRae said volunteers

deliver 350 to 400 frozen meals a week, which are provided by Ina Grafton Gage Village in St. Catharines.

"They are home-cooked and flash-frozen," McRae said, adding that the frozen meals provide more variety for the clients. "The beauty of the frozen is they can order what they want, and they can heat it up when they want it, which is normally at dinner time. For the hot meals, they have to

have them at lunch."

The hot meals are created in the kitchen of the St. Catharines General Hospital and brought to the MOW office at the Greater Niagara General Hospital in Niagara Falls. From there, the meals are sorted and packed up for each route.

The volunteers and staff adhere to diet restrictions and aim to provide the best meal per individual client, which is a feat considering they deliver to about 60

clients a day.

Crediting the success of the program to the volunteers, McRae said she doesn't think they could operate without their dedication.

"They are the reason we exist. We would not be here if it weren't for the volunteers. Even though we offer gas assistance compensation, there are many volunteers that turn it down, giving it back as a donation." She said volunteers have been very generous with their time and financial contribution, adding that they might be bankrupt if the organization had to pay out costs to every volunteer.

There are about 200 volunteers on rotation at the Niagara Falls MOW, alternating their time monthly, which McRae said is likely why they don't experience burnout.

MOW organizes other initiatives aiming to keep those at nutritional risk healthy and social.

The organization hosts a congregate dining lunch on Wednesdays each week. Serving lunch in a common room at an apartment building, 16 to 25 people get together to have lunch.

"It's the social aspect of it. We get food from Comisso's and serve it to the group, they have lunch together for socialization. We do that in four different apartment buildings," McRae said.

"That's good for them, gets them out of their apartment."

While the group has many volunteers, McRae said there's a need for a younger crowd. She said the organization has 90-year-olds who are still volunteering.

"They're not ready to give it up yet."

Still active and up to the task, McRae said many volunteers are retired and looking for something to do in their spare time, and it's rewarding for them.

Gates said, "Not only do they need volunteers, they need younger volunteers."



Open House

Saturdays and Sundays
12pm - 4pm

17 Cottage St, NOTL



ROYAL ALBION PLACE

COMING SOON





Homes of Elegance

By GATTA HOMES INC.

Students strike against climate change

Continued from Front Page

that will have to deal with the consequences of our actions or inaction. So I think it gives them a chance to stand up and say, 'A change is coming and what kind of change are we going to make.'

Kaitlyn's younger sister, Morgan, also goes to Crossroads school. A Grade 7 student said she wants to help fight the climate change.

"I want my kids to see the snow," she said. "The scientists say in 2030 climate change will be unstoppable. So maybe even soon Canada will be a new Florida."

Bethany Poltl, who is a chair of Lord Mayor's youth advisory council, said she was proud to be at the strike.

"We need to be educated on climate change and we need to be making steps towards improving how we do things, what we're leaving on our Earth," said Poltl, a Grade 11 student at Laura Secord Secondary School in St. Catharines.

"We live on this planet and we have to be here for a while longer if we want to survive," added Elena Berardocco. "So, it's really important that we keep it healthy."

"I think if we're going to live on this planet for the rest of our planet, we need to start and actually take care of it," said Keira Walker, another Grade 8 student at Crossroads.

Some of the solutions



Local students took to the streets Friday to spread the message that climate change should be on the top of people's minds. DARIYA BAIGUZHUYEVA

to stop climate change offered by the students, include proper recycling, making more affordable environmentally friendly items, littering less and spreading the word about the issue.

In total, around two dozen people showed up at the strike, including kids and their parents, town officials and some local supporters.

NOTL resident Kim Ort said she learned about the event online and came out to show her support.

"I've just been really inspired by the kids in the last year all over the world and I think we need to listen to what they are saying," she said.

Some people, like Devon Fornelli and Amanda Selig, travelled to the event from St. Catharines and Niagara Falls respectively.



Rachel Berardocco, Lianne Lambert, Heidi Poltl, Heather Walker and Amanda Serig. DARIYA BAIGUZHUYEVA

Fornelli came with his son Paolo because he said the government needs to see there are people for whom the issue is important. Selig said she was planning to go to Queen's Park with her son Benjamin but thought she could "do more here (in NOTL) than I can there."

A number of town officials also showed up to support the students, including Lord Mayor Betty Disero, Coun. Norm Arsenault and Coun. Stuart McCormack.

"I think it's very important that all these kids step up. It's their future, after all," Arsenault told The Lake Report.

In a letter sent to Lianne Lambert, Arsenault said the girls and "all children around the world need to be congratulated for taking a stand and saying, 'Enough. Governments, you are messing up our futures.'"

Disero said the event was "fabulous."

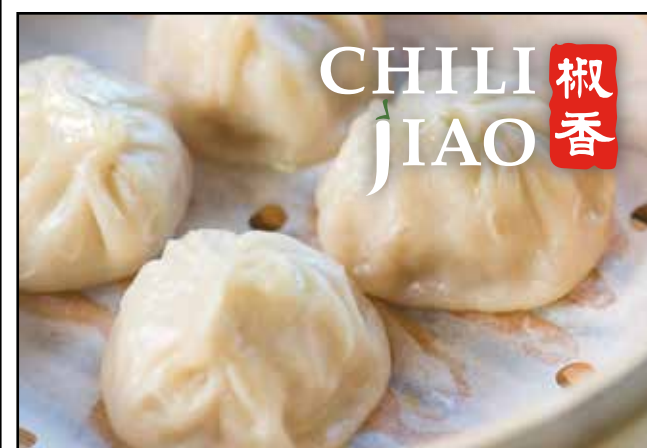
"I'm hoping they will feel like they're doing something and their voice is a positive point for change," she said. "I'm really proud of all them." When asked how NOTL councillors are helping fight climate change, Disero said they were doing "small things."

"We stopped using plastic bottles. We're a paperless organization," she told The Lake Report. "It's hard in the small community to act alone but if we can get the region involved in some pretty dramatic steps, then we're better off. And we're doing what we can."

Area MPP Wayne Gates (NDP-Niagara Falls), also stopped by the town hall to tell the students he supports them "100 per cent" and suggested students make the strike an annual event during March break.



Amanda Serig with her son Benjamin. DARIYA BAIGUZHUYEVA



Experience Authentic
Sichuan & Cantonese Cuisine

\$1

Dim Sum

All day, every day!

Join us weekend mornings for brunch,
just \$20.99 per person!

Feel like staying in? Takeout and delivery menu available!
CHILIJIAO.COM • 905.468.6114
271 MARY ST, NIAGARA-ON-THE-LAKE, ON

Children's Day at ST. DAVIDS VET CLINIC!

Does your child aspire to be a veterinarian or work in the animal field when they grow up???



Educational, FUN and interactive experience on Saturday April 6th from 10am-2pm

Sessions are 45 minutes long, please call clinic to reserve your child a space!
905-262-8777 (sessions available for kids 5-12 yrs, 13-16 yrs)

Your local source for gourmet prepared meals

CACIO PEPE

www.caciopepemeals.com
@caciopepemeals
PHONE: 905-358-4275

We bring dining out, in

All welcome! Sunday 10:45am

redbrickchurch.ca

1775 Niagara Stone Road
Niagara United Mennonite Church

Advertising inquiries?
Email us at advertising@niagaranow.com
or call Rob at 905-246-4671



 **niagara NOW**
News that hits home.



Peninsula Flooring Ltd.

13 Henegan Road | Virgil Business Park (905)-468-2135

NOW FEATURING

 **salttilo Tile**
IMPORTS



Editorial: A breath of fresh air

Richard Harley
The Lake Report

Last week students from around Niagara-on-the-Lake spent the Friday of their March break outside town hall, advocating for better treatment of our planet.

The Lake Report would like to commend all of the students involved for showing such a profound display of awareness when it comes to the environment and the world we're leaving behind.

And of course, the parents must have done something right to raise a

group of kids it looks like we can be hopeful about leaving the world to.

It's something us adults could look to in many aspects of our lives, when some of us can't even throw our garbage away at the post office — let alone take the time to sort our recycling, wash out cans and bottles, and be more conscious of the products we're buying.

The Lake Report is honoured to see a generation emerging which is standing up for the planet.

Not long ago in the United States teenagers across the country went on strike to advocate for gun control.

And now an 16-year-old girl is being nominated for a humanitarian award.

It seems these days our youth sometimes know better than we do, as their parents spend their time battling back and forth on Facebook about nonsense.

The Lake Report would like to join in advocating for people to be more responsible when it comes to our planet, which we now know is extremely fragile.

After all, in the words of Carl Sagan, everyone we've ever known of loved has lived and died on our pale blue dot.



More letters

Prime Minister Justin *Turdeau* has shown his total arrogance, incompetence, self-centred, sense of entitlement and lack of empathy for Canadians. Put me down for signage and anything else an old fart of 79 can do to flush the Turd! We need Stephen back! Get this arrogant twit out of office. Fast. We can not afford his arrogance.

Bill Cochrane



LETTERS TO THE EDITOR

Dear Editor,

I am writing to you regarding your "Resident's speak out on official plan" article in your paper of Feb. 28, 2019.

I am a small farmer in NOTL with 7.9 acres.

What you reported in the article is very upsetting to me and I am sure others in similar situations.

Allow me to explain.

What the big wineries and Ms. Zimmerman are doing is lobbying the Town to prevent further competition from entering into the industry. They cry that many of them are not profitable or as profitable as they would like to be. But does that not apply to all industries? Some businesses make money and some do not and end up closing. The government does not get involved and limit/prevent more businesses like them from opening new ventures!

I am in agreement that in order to use the word "estate" in describing your winery you should possess a certain amount of land. However, I do not see the rationale for a small farmer requiring 10 acres in order to be a farm winery. What is the rationale for this other than preventing small farmers from adding more competition for the large wineries.

Why 10 acres? Where did this number come from? Someone just pulled it out of a hat! Why not five acres? This would make more sense as in order to be classified a farm on the tax roll you must farm more than five acres. Also, the Alcohol and Gaming Commission of Ontario will grant you a winery license if you have more than five acres with grapes. Why not bring all of this into alignment?

Ms. Zimmerman should

stick to looking after us growers and not lobby on behalf of the wineries. After all the name of the organization she represents is the Grape Growers of Ontario. If a small grower like myself wishes to diversify to make their operation more economically viable for their family, why is she standing in their way and asking for restriction?

The Consultants report clearly states that the Town needs to be more flexible towards small farmers in order to provide them with the ability to diversify and offer alternative farm products to make them economically viable. Imposing restrictions like those Ms. Zimmerman and the existing wineries are calling for will not achieve this; it will only once again show how the political and big business machine really works!

The Town and its elected officials are put there to look after the taxpayers and make decisions for the good of the taxpayers and the Town. Until someone explains to me in detail how imposing a 10 acre restriction on farm wineries is a good thing for the Town and its small farmers, I will have no option but to believe this is nothing but people looking after their own best interests and not what they are paid and/or elected to do!

I have written to both the Lord Mayor and Ms. Zimmerman asking them for the rationale and benefits these restrictions would provide. To date, I have received no response.

I hope you will provide the small farmer a fair representation on this issue in your paper. Yours truly,

Sal Florio

Concerned about regional amalgamation? Submit your thoughts to the province

The Lake Report

The province is asking Ontarians what they think about the possibility of amalgamating tiers of municipal and regional governments.

No decisions have been firmly made, but it is clear Premier Doug Ford's Conservative government is interested in cutting back the number of politicians across the province.

Based on provincial riding boundaries, Niagara could see a number of different types of mergers. Subsequently, politicians across the region have expressed concerns about loss of identity in small communities like Niagara-on-the-Lake. Similar communities have distinct needs that don't always coincide with other municipalities.

Furthermore, privatization of services has been a topic of discussion, and many Niagara politicians agree when mergers happen, nobody saves any money.

The province is asking for resident opinions through a survey. It can be found at www.ontario.ca/form/survey-regional-government-review. The paper encourages all residents to write in with questions and concerns.

The Lake Report

Editor-In-Chief: Richard Harley

Publisher: Niagara Now

Design & Layout: Richard Harley

Advertising: Rob Lamond (sales), Kurtis Hubert (graphic design)

Staff: Jer Houghton, Brittany Carter, Dariya Baiguzhiyeva, Jill Troyer, Tim Taylor, Eunice Tang

Contributors: Denise Ascenzo, Ross Robinson, NOTL Writer's Circle, Brian Marshall, Catherine Skinner, Tim Carroll, Jim Smith and many members of the local community



The GIC with
an extra
guarantee!

3.25% for
15 months

For Terms & Conditions, visit our website at penfi.ca/investing

Visit our Bunting Road branch
in St Catharines or any of our
8 branches across Niagara!

penfi.ca/investing

[f](https://www.facebook.com/PenFinancial) [@PenFinancial](https://www.instagram.com/PenFinancial)

Plus—if the Bank of Canada
rate goes up, so does your GIC.

PenFinancial
Credit Union

NOTL Horticultural Society brightens retirement homes with Flowers for Seniors

Brittany Carter
The Lake Report

Ushering in the spring, the NOTL Horticultural Society spent Friday afternoon arranging flowers for donation to local retirement homes.

On the closest weekend to spring, this year on March 15, about 30 volunteers from the group met to put together assortments of flowers for the residents of Chartwell, Upper Canada Lodge and Pleasant Manor retirement communities. By the time the volunteers finished, they had assembled about 250 arrangements.

The group met at the Mary Snyder room in the arena at 10 a.m., armed with good spirits and green thumbs.

Marla Percy, past-president of the society, said the afternoon went without a hitch.

"I think it went pretty well. We had people who hadn't done it before, but we got everything sent off by 12 o'clock and we were all finished."

She said the group has been creating and donating the flower arrangements for seniors for at least 30 years, though she said she couldn't recall exactly when the initiative started.

"We've asked some of the older members, no one can remember exactly when it started. It's been at least 30 years, it may have gone on a little longer."

She said in the early days of the horticultural society, the group had more of a focus on flower decoration.

"We've gotten away from that. There's a garden club in Niagara for people who want to do just flower arrangements, ours is much more general now."

Percy said Flowers for Seniors is a nice initiative for the beginning of spring. Looking forward to it now, she said some of the residents eagerly anticipate the arrival of the flowers.



Janet Lummiss and Susan Barker prepare floral arrangements for local retirement homes. BRITTANY CARTER



Volunteers with the NOTL Horticultural Society. BRITTANY CARTER

The NOTL Horticultural Society pays for the arrangements and supplies. Percy said the flowers come from Van Noort Florists, who give them a discount on the order.

Sharon Van Noort, owner of Van Noort Florists, said the NOTL Horticultural Society does a lot for the community, and this is her way of giving back.

"One of our long-time residents in Niagara recommended that (the society) come and see us. They reached out to us and asked if we would be able to source their flowers."

She said networking together, it's a great program for the community.

"We offer it to them because they are such a great group and it is such a nice

thing that they do for the seniors."

Flowers for Seniors is just one of the community programs the society organizes. Percy said the group has donated money to the local schools for different horticulture initiatives

"Crossroads – one year we gave them money for planting trees. This year we've been going around and giving them starter kits for different kinds of plants."

She said Flowers for Seniors is something the group looks forward to being a part of and will continue, adding that it's a great way to brighten up the resident's spaces coming into spring.

Cyndi Gardner, programs and support services manager for Chartwell

Niagara said there was nothing but gratitude from the residents.

"One said it feels like spring, another one said they really appreciate that someone is thinking about them."

She said, asking around, the residents were all very happy with the gift of flowers. "Another one said that it is so nice to have something to brighten their room. A family comment was that it was so thoughtful for (the horticulture society) to think of the residents. They couldn't believe that there was one for everyone."

"Each individual one (flower pot) isn't spectacular but they're each very much appreciated by the people who receive them."

Banish the Belly
Happily Say Goodbye

ZERO PAIN, ZERO SURGERY, ZERO RISKS, ZERO DOWNTIME

Remove Fat, Reduce Inches!
Slim stubborn fat from your tummy, hips, thighs, buttocks, love handles.
Reduce the appearance of Cellulite from your hips, thighs & lower abdomen.



The world's first and only **GREEN LASER** Greatest Fat Reduction. The Quickest Results. approved for non-invasive body contouring of the **waist, hips and thighs** and treatment of appearance of **cellulite**

Flotation Therapy & Infrared Sauna Available

evolve
Wellness Studio Ltd.

Jill Saxton • Marlane Saxton
905.327.9696 evolvewellness@icloud.com
@evolestudioltltd Evolve Wellness Studio Ltd
1561 Niagara Stone Rd.,
Virgil: Located at the New Village Centre

ROCKY MTN CHOCOLATE

The Outlet Collection at Niagara
(in the Eatery)
905.685.5500

70 Queen St., NOTL
905.468.0800



Cow's
Niagara-on-the-Lake

NOW HIRING!

ICE CREAM & RETAIL ASSISTANT MANAGERS SUPERVISORS

Apply by emailing niagara@cows.ca
Or in store

Have an opinion you want heard?

Send a letter to the editor to
editor@niagaranow.com



 **BROCK BUILDERS INC.** CUSTOM HOME BUILDERS + RENOVATORS

Mark Holmes 905 468 0895 BrockBuilders.ca
Niagara-on-the-Lake

Local farmer questions acreage rules for farm wineries

Dariya Baiguzhiyeva
The Lake Report

With NOTL's official plan in the final stages of completion, one local farmer is questioning the minimum acreage requirement for a farm winery.

The final draft of the official plan from December 2018 states an estate winery should be at least eight hectares or 20 acres. This acreage is needed to provide a "rural setting for the winery, land for the ponding water waste and associated vineyards," according to the plan.

There is no minimum requirement for a farm winery in the final draft plan but the acreage will be specified in a zoning bylaw that will govern the implementation of the plan. The town and its planning consultants are leaning toward a minimum of 10 acres for a farm winery.

At a public meeting on Feb. 25, some speakers, like Debbie Zimmermann from Grape Growers of Ontario and Jamie Slingerland from Pilliteri Estates Winery, were in favour of minimum acreage requirements for both estate and farm wineries.

When Sal Florio, a local farmer, learned about these suggestions, he questioned the rationale behind a 10-acre requirement.

Florio's total property is 7.9 acres with his vineyard taking up 6.5 acres. To keep his business alive, Florio wants to be able to diversify his farm and produce wine. But if the official plan sets a minimum acreage for a farm winery, he said he wouldn't be able to do that.

Florio said he agrees an estate winery should have a minimum of 20 acres. A farm winery, however, is another matter.

The difference between two wineries is that a farm winery is limited to growing, producing and selling wines made only from fruit that is grown onsite, according to the town's of-



Sal Florio said he'd like to be able to diversify his farm without being restrained by any acreage requirements.
DARIYA BAIGUZHIEVA

ficial plan. Meanwhile, an estate winery can produce and sell wines made from locally grown fruit.

"Leave (the official plan) like that," Florio said in an interview with The Lake Report. "And then farm wineries will go in and ask for a permit to be a farm winery and they will be assessed based on the setbacks and everything else that's required. That's the way it should be."

According to a 2015 Planscape Inc. report, farm operating expenses both per farm and per acre in Niagara-on-the-Lake in 2011 were among the highest in the Niagara Region. The operating cost per acre in NOTL was \$7,108.

"I'm losing money every year," said Florio, but if he's allowed to have a farm winery, even with just 6.5 acres, he said he would be able to produce enough wine that would make his business profitable.

The consultants' report recommended the town ensure its land use policies and standards are flexible to "support ongoing management of smaller farm parcels."

"If we don't listen to that,

we're going to lose farmland and we're going to lose the primary reason Niagara-on-the-Lake is so popular," said Florio.

He said he also tried doing a virtual winery but "no existing winery was willing to help."

For a virtual winery, it's not required to have an actual land so winemakers can rent equipment and spaces at other wineries to produce and sell their own wine.

"If all I wanted to do is be a virtual farm winery who sells its wine online or at farmers markets, without having retail and visitors etc. but grow grapes and turn it into wine, then I would still need the AGCO license which would not be a problem," said Florio. "But I would still not be allowed to operate as a virtual winery because of the Town's 10-acre restriction."

The Alcohol and Gaming Commission of Ontario requires a vineyard to have a minimum of five acres.

The 2010 Nova Scotian Agriculture and Marketing Act, for example, states farm wineries should have a minimum of 10 acres. And, according to a 2011 B.C.

wine law report, a minimum

of two acres of grapevines must be farmed and used for a land-based winery in that province.

"It baffles my mind especially when I can apply for a farm winery to the Ontario government and all they ask for is five acres. And they'll give me a licence," said Florio. "Then I'm stopped because the town wouldn't allow me to be a farm winery unless I have 10 acres. It's ridiculous."

If the town or the region provides a proper logical response as to why it requires exactly 10 acres, Florio said he wouldn't have any issues with it.

Kai Wiens, chair of NOTL's agricultural committee, said the committee hasn't received any concerns or complaints on the topic.

"The 10-acre and 20-acre concern hasn't come forward from anybody," said Wiens. "I think everybody's comfortable with that unless somebody suggests they're not. No one has presented the concern to us."

Wiens said he thinks there should be a minimum acreage for farm wineries.

"There has to be a minimum because we have to

have rules and regulations," he said. "The rules of a farm winery have different opportunities and privileges than an estate winery, which then has different opportunities and privileges. So we have to keep that segregation in that fashion. That's the reason there has to be an acreage."

Craig Larmour, the town's director of community and development services, said having minimum requirements would depend on land uses.

"(It depends) most importantly on the amount of land that can be cropped or planted in agricultural production. So if you have a parcel that's too small, you might not be able to have a winery."

Margaret Walton from Planscape Inc., the Bracebridge consulting firm hired to finalize the town's official plan, said their team is recommending 10 acres.

"We look at the normal farm practices, parcels and the characteristics of this area," she said.

"You want to have a certain amount of area to support some production because it all has to be a local product. It has to be a

product off that farm. It's a fairly standard number."

Lord Mayor Betty Disero also supported having a minimum acreage.

"If there's no requirement ... we'd become more of a retail strip rather than a farming area. I want to try to keep the farms (as) the farms and focus on growing and farming rather than focusing on retail," she told The Lake Report.

"There's always been a requirement. It's worked in the past and I continue to support it."

Coun. Wendy Cheropita said in order to be financially viable, a winery can't have less than 10 acres.

"It's really a tough business to make money. That's why we allow value-added activities like events and other activities because it is the only way the wineries can make a profit," she said.

"The 10 acres is really to allow them to be financially viable and to have a sustainable business model. It's to protect them. It's to protect the wineries."

Coun. Erwin Wiens, who is also on the agricultural committee, agreed that 10 acres should be the minimum.

"The wineries need to have grapes to make it a wine," he told The Lake Report.

"So if you decrease the size, if you decrease the amount of grapes, it doesn't make a winery sustainable."

When asked if the acreage requirement is a way to protect big wineries from local farmers entering the business, Wiens said that wasn't "accurate."

The town is trying to promote 100 per cent Ontario-grown grapes, so "there has to be a minimum amount of grapes that we can make into wine. Just to make it affordable, sustainable," he said.

The consultants will review all public comments regarding the official plan and will submit a report to council for a decision at a later date.



Come on in!
Winter Hours: Wednesday to Sunday 5pm - 9pm
 Tel: (905) 468-3871
 390 Mary Street, Niagara-on-the-Lake
 Serving Fresh Asian-Fusion Cuisine In a Cozy Atmosphere

Progressive dinner rotates visitors through town during Taste of NOTL

Brittany Carter
The Lake Report

The Taste of Niagara-on-the-Lake is celebrating 14 years. Highlighting local restaurants and wineries, Doug Johnson, owner and organizer, aims to offer a full experience of wine, food and community through a progressive dinner.

It's a unique two-day event, taking guests on a bus tour to five restaurants in the heart of town providing a five-course meal with wine pairings. The tour has space for about 130 customers, three times a year. Slated for one weekend each in February, March and April, Johnson said he tries to plan around other local events.

"I try to pick dates that don't conflict with anything."

The upcoming seating is on the weekend of March 22 and the following begins April 5, both with only a limited number of seats left available.

He said his goal is to bring people to town and show them what NOTL has to offer. By planning the weekend around other notable events he's adding to the flow of traffic instead of borrowing from it.

He created the event to bring more business to town, and in turn to WeatherPine Inn, a bed and breakfast he bought with wife Phyllis in 2003. Johnson said he wanted to offer a dining experience encompassing the spirit of NOTL.

On the Friday night, guests are invited to attend the wine and cheese party held at Navy Hall. During the evening, they receive their itineraries for the following night, displayed on wearable cards. They are encouraged to meet and mingle with the rest of the guests, getting to know the group they'll spend the following night with.



Phyllis and Doug Johnson, organizers of the Taste of NOTL in front of their B&B, WeatherPine Inn. BRITTANY CARTER

On the Saturday night, the guests meet at the community centre on Anderson Lane before being split into five groups, each starting at one of the five restaurants for their first course and then rotating through until they hit their final stop for dessert.

Throughout the night, each group will have one course each at Bistro Six One, Epicurean, The Old Winery, Grill on King and The Oban Inn. Wineries offering pairings are Caroline Cellars, Pondview, Palatine Hills, Peller Estates and Reif Estate Wineries.

The event truly brings the town together, touching on notable town qualities by combining select wines with special menu options from each restaurant. The weekend event draws visitors in to seek accommodations at local B&B's and hotels. It's a marriage of the best of what NOTL has to offer.

Johnson said the event is the perfect opportunity for a weekend getaway, bringing visitors down for a few days.

Enlisting the services of DanNel Transporta-

tion, Johnson and his wife arrange for each group to jump on a bus to visit every restaurant, doing what they can to adhere to food allergies and dietary restrictions.

He credits his wife with the task of sifting through each customer's preference and planning their route for the night.

When they first acquired the B&B, he said they were looking to create an event to bring more visitors to town and increase business. Wanting to plan a dinner, he said he discovered that was a quick way to lose his license – a bylaw officer informed him he could only provide breakfast.

With his initial idea stumped out, the Taste of Niagara-on-the-Lake was born.

He said he contacted five restaurants with the idea of a progressive dinner, they were all on board. Then he spoke with five wineries who also decided to participate.

Working with many of the same businesses from the first year, it's grown since its inception from one weekend a year to three, and he plans on continuing for the foreseeable future.

Irene Raralio, a Brampton resident who has been attending the Taste of NOTL since its first year, said she has always been satisfied with the weekend.

"I guess the biggest draw to me is just the fact that the food is phenomenal, the restaurants are wonderful, and the people are so much fun."

She said she is always impressed with how smooth the evening goes.

"It runs absolutely seamlessly too. Doug and Phyllis are incredible. Considering the amount of people that go through, and they have to coordinate the buses and the whole bit. It's always spot-on."

She said she found the event after looking for something to do for her mother's birthday 14 years ago, and she's been attending ever since.

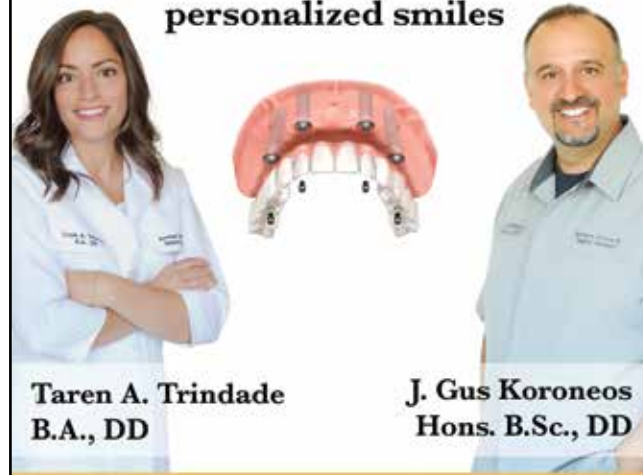
"I absolutely love trying new food and different restaurants, so it kind of combined both. The fact that it's not at one particular restaurant, I love the idea of a progressive dinner. They're always at really nice restaurants."

Tickets can be purchased through the Taste of NOTL website.

GUS KORONEOS DENTURE & IMPLANT SOLUTIONS

Bring your smile back to life with permanent teeth in one day.

In-house lab for custom personalized smiles



Taren A. Trindade
B.A., DD

J. Gus Koroneos
Hons. B.Sc., DD

Offering complimentary consultations at
1630 Niagara Stone Road,
Niagara-on-the-Lake
905-468-4444
www.niagaradentures.com



We're coming to you!
Make an appointment or come by our mobile offices and meet our staff.

**St. Davids Outreach Office
St. Davids Lions Club
Tuesday, April 9
10AM-12:30PM**

Wayne Gates MPP Niagara Falls Riding
wgates-co@ndp.on.ca · 905-357-0681

Calling all chefs!

Local recipe book planned for 2019

The Lake Report is calling on all cooks, chefs, bakers and food enthusiasts in Niagara-on-the-Lake. We want your favourite family recipes, and the stories that go with them, to share with the community. Whether it's a special stew, soup, or salad; the best bread or muffins; or a decadent dessert, we'd like to hear from you!

We'd love it if you could include pictures of the food where possible, and of the family member who might have passed the recipe down. If there is any family folklore associated with the recipe, we'd love to hear that too. Maybe there's a certain occasion when it's always made, perhaps there's a funny or sad story to tell that relates to that particular recipe, or certain traditions that accompany it.

We will publish selected recipes regularly, and at the end of the year we'll compile all the recipes together as a book of NOTL family favourites. Proceeds from the sale of the book will be donated to a local charity.

Please send your recipes, pictures and stories to: recipes@niagaranow.com

The top recipes will be published in an annual paperback book which will be available (in limited supply) to residents of Niagara-on-the-Lake at The Lake Report office. This year's book (title uncertain!) will be released in the coming months!



BLIND TASTING *experience*

Let your taste buds guide you through this one of a kind experience. Only \$25/person.

konzelmann.ca

konzelmann
estate winery



Local chef headed to Top Chef Canada

Jill Troyer
The Lake Report

When the first episode of the new season of Top Chef Canada airs on April 1, Niagara-on-the-Lake chef Tania Ganassini will be among those intrepid expert cooks competing under extreme pressure.

Chefs on the reality show have to prepare all manner of surprise dishes, under tight deadlines for tough, high-profile judges.

Ganassini says “it was all a bit of a whirlwind,” starting with the selection process. “It was a last-minute decision to apply,” she says. “I didn’t expect a call back.”

But the call back did come, Ganassini says, “on a Tuesday afternoon, telling me to be ready to audition in Toronto at eight o’clock the next morning. I had to finish work, gather my ingredients, and haul my equipment. The next morning I was walking down King Street in Toronto with my Vitamix on my shoulder.”

Ganassini says she had a lot of fun at the audition, then put it out of her mind, so she was “shocked” when she was later invited to compete on the program.

She and her husband worked in fine dining in Toronto before coming to live in NOTL five years ago. To join the Top Chef competition, Ganassini took a hiatus from her business, a catering company called Staff Meal Niagara. She is a vegan, but says she “abandoned dogma and did what I had to do to compete.”

“I did feel a little different, kind of an outsider, but I also walked away with lifelong friends.”

So, was the show’s pressure cooker environment emotional? “That’s an understatement!” says Ganassini. “I kept a journal, and when I read it back later, I realized how when you’re in it, it feels like the most important thing in the world. One entry said, ‘The worst day of my life!’ though on reflection, of course it wasn’t.”

She notes how unsettling it can be “not having anchors, you are surprisingly out of your element.” Normal routines are suspended during the competition.

One of the things Ganassini says she missed most when she lost access to her phone was her meditation app. She says she can meditate on her own, but “having it removed really threw me.”

Ganassini can’t reveal how the series unfolded for her as that would ruin the suspense when the series begins airing in April. But she is candid about her take-away from the experience.

“I think it’s really important to put yourself in situations that are highly uncomfortable. There is tremendous growth there to learn about yourself. It really amplifies things, maybe shadow spots you need to bring more light to.”

Since returning from the bubble of reality TV to real life in NOTL, Ganassini has re-evaluated her business, to focus less on delivery, and more

on workshops, catering, team-building and cooking classes, all rooted in healthy and delicious vegan meals, with an overall emphasis on workplace wellness. She says there’s a lack of available, convenient, healthy food, especially for those who work in the demanding service industry in NOTL at restaurants and wineries.

And where will she be to watch the premiere on April 1? “I’ve been invited to watch the premiere at a launch party in Toronto, but I’m leaning strongly to staying home, to watch it with family, people who support me unconditionally, and don’t care what I look like on TV.”

For all the pressure and emotion of competing in the series, Ganassini says she has “no regrets, not at all, I’m so glad I did it.”

The series premieres on April 1 on the Food Network Canada. You can find Ganassini’s business in NOTL on Facebook and Instagram at Staff Meal Niagara.



Tania Ganassini. SUPPLIED

Annual Bunny Trail brings focus back to the kids

Brittany Carter
The Lake Report

The Bunny Trail is hopping back the kids – this year’s Easter event is scaling back to bring the focus back to its roots. The Niagara Nursery School and Child Care Centre along with the Kinsmen will host the annual Bunny Trail on April 20 from 9 a.m. to 11:30 a.m.

The Kinsmen Easter egg hunt will begin at 10 a.m. sharp.

The morning event will take place at the community centre on Anderson Lane in NOTL.

In previous years, the

event was larger, including a BBQ, silent auction and market. This year, Candice Penny, executive director of the nursery school, said the event is to be scaled back a bit to bring the focus back to the kids.

“We are refocusing back to the roots of the bunny trail and making it all about the children, and a fun community family event,” Penny said.

With a new board this year, the decision was made to kick the BBQ and the market portions of the event. The touch-a-truck, egg hunt, face painting portions of the afternoon will remain.

“We wanted to refocus,

we have a new board that just came into place. We wanted to put our efforts into some fun, child-oriented activities.”

Penny said the plan is what worked best for the families this year. After it’s over she said they’ll look at how the event went and revisit if they need to.

“It was getting to a point where a lot of our families, it was a big ask for a lot of our families, and we’re just trying to be (understanding) of their feedback. Being that it’s Easter weekend, just wanting to take it back to its roots of a fun, family event. This is what we are going with this year because we

feel it will work best for our families.”

Crystal Bunny will also be in attendance again this year.

Penny said the touch-a-truck is something the kids look forward to.

It’s something we had last year, and the kids loved. We’ll have a harvester, a firetruck and couple of other vehicles for the kids to check out. We’re working with local businesses to provide these vehicles as well.”

Penny said there isn’t an official count from previous years, but that there were “probably a couple thousand.”



Purveyors of Fine Cheeses and Charcuteries

CHEESE SECRETS

Don't forget to ask for your local secret discount!!!

Come visit!

38 Market Street
NOTL, ON

(905) 468-2555
cheesecretsniagara@gmail.com



Moo Let's Talk Day at Cows raises \$500 for mental health awareness

Dariya Baiguzhiyeva
The Lake Report

It was about mental health on Friday at Niagara-on-the-Lake's Cows ice cream shop — 100 per cent.

In an effort to raise awareness about mental health issues and encourage those struggling to reach out for help, Cows Creamery in Old Town teamed up with the Canadian Mental Health Association to hold its second annual Moo Let's Talk Day fundraising event.

NOTL's location on Queen Street participated for the first time this year, and CHMA will receive 100 per cent of Friday's ice cream sales — in-



One hundred per cent of ice cream sales on Moo Let's Talk Day went to Canadian Mental Health Association. DARIYA BAIGUZHIEVA

cluding tips and donations — said Sherry McIntyre, manager of the branch.

"When I tell people (about the fundraiser), I definitely see a difference. People are tipping

more than they normally would, which is nice, knowing that 100 per cent of tips is going to (supporting mental health)," said McIntyre.

Customer Rob Zuk said

the fundraiser was a "fantastic idea."

Last year, the fundraiser was held in memory of 21-year-old Jason Driscoll, who took his own life on May 9, 2017, at his home in Charlottetown, PEI. To honour his memory and raise awareness around mental health, Driscoll's family got together with Cows Creamery to start the Moo Let's Talk fundraiser.

This year, the event is held in memoriam of the Meek family of Stratford, Ont., whose daughter took her own life at the age of 17.

McIntyre said the NOTL location raised around \$500 by the end of the day.

Niagara Historical Society dressing up for Arts and Fashion Lecture Series



Michele-Elise Burnett with Gary Parker. SUPPLIED

Brittany Carter
The Lake Report

The Niagara Historical Society and Museum is dressing up for the return of its annual lectures — the Art and Fashion Lecture Series will be held on the third Thursday of each month, offering an expert point-of-view on fashion through history and culture.

The first lecture on March 21 at 7:30 p.m., Gary Parker, principle consultant for an Aboriginal-owned consulting company, will talk about Indigenous songs and dances, the evolution of colonization and the impact those changes had on Aboriginal's technology and clothing.

Michele-Elise Burnett, a Metis Algonquin, president of Kakekalanicks Indigenous Consulting Company, said when she was asked to help put the talk together, the vision was about the importance of Indigenous dress.

"We would wear different regalia, or dresses, depending on what we were going to be doing. For Indigenous people, it wasn't so much dressing for fashion to impress anybody, it was more for the conditions and circumstance. It's more working with the natural world and what the environment has presented."

She commented on how some Indigenous clothes have made their way into pop culture. Jimi Hendrix,

half-Cherokee and half-African American, she said his clothes were representative of his heritage and culture, wearing a lot of feathers and fringes. Inspired by his grandmother, who was Cherokee, Burnett said Hendrix influenced the wearing of Indigenous style clothing in the 60s.

She said she didn't know specifically what Parker would speak about for the lecture series, but that it would likely include the role Indigenous clothes have played over the years.

The series is sponsored by Geoffrey and Lorraine Joyner and the Niagara-on-the-Lake Bed and Breakfast Association.

Other talks include David Aurandt's Back to the Future — the Museum and Deaccessioning on April 18, Rita Brown's 'Exposed' — a Brief History of Underwear on May 16, and Norma Shepherd's Canadian Crowns: An Exhibition of Vintage and Contemporary Millinery by Canadian Designers on June 20. Jonathan Walford will talk about collecting fashion on July 18 and on Sept. 19 Sonya de Lazzar will talk about the t-shirt's role through history and tourism. August's speaker is yet to be announced.

Admission for each night of the lecture series is \$10, free for NHS members. As seating is limited, pre-registration is required.

Evolve Wellness Studio opens in Virgil

Dariya Baiguzhiyeva
The Lake Report

When Jill Saxton learned her clients were looking for alternative solutions for weight loss, she knew she had to introduce something different at her new Niagara-on-the-Lake wellness centre.

So, Evolve Wellness Studio Ltd., at 1561 Niagara Stone Rd., near the new Virgil LCBO, offers Verju laser treatment, floatation therapy and an infrared sauna.

"I understand that people have to take medications for certain illnesses but there are alternatives to a lot of that," said Saxton, one of Evolve's owners.

The business held its grand opening Saturday afternoon. Around 60 to 70 people stopped by the new studio on an opening day to check out its therapy services.

"We wanted to open up a wellness centre for the community," said Saxton, who has been preparing for the opening for the last four to five months.

Verju laser provides body contouring, targets cellulite and helps with weight loss, said Marlana Saxton, Jill's daughter and one of the



Lord Mayor Betty Disero, Jill Saxton and Marlana Saxton at Evolve Wellness Studio Ltd.'s grand opening on March 16. DARIYA BAIGUZHIEVA

studio's co-founders.

Jill, who has been in the wellness business for over 15 years, said one laser treatment might not be enough for weight loss.

"I don't want to misguide anybody to think that they're going to come and lay down...one treatment — magically they disappear. That's not the case," said Jill. "A minimum of six treatments is required."

Being into alternative services, the mother-daughter

duo also decided to go with an infrared sauna opposed to a traditional steamy one.

"(The sauna) basically detoxes you from the inside out," said Marlana.

As for floatation therapy, it helps with insomnia and anxiety as well as providing magnesium to people who might be lacking it, said Marlana.

Evolve's floating tank is filled with 850 pounds of epsom salt, which allows customers to stay afloat for

60 minutes in a dark and soundproof room.

Marlana said athletes often use float tanks for muscle recovery.

"I'm just super excited for everyone to get to learn and go through floatation therapy and infrared sauna," she added. "It's alternative medicine, just really excited about that part."

Billy Saxton, Jill's son and Marlana's brother, will join the team to provide massage therapy after he graduates from the Ontario College for Health and Technology next month.

Lord Mayor Betty Disero stopped by the studio to present the Saxtons with a certificate and to congratulate them on their grand opening.

"For me, it's particularly important because the priorities of the town this term is all about community wellness and providing services to the community," Disero told The Lake Report. "And certainly I'll be coming in for anti-stress treatment."

Evolve Wellness Studio Ltd. is open from 8 a.m. to 8 p.m. Monday to Friday, and from 10 a.m. to 2 p.m. on Saturday and Sunday.



Open for the season March 27th

Name that Tune returns March 28 @ 7 p.m.!

905-468-3424 | www.notlgolf.com | 143 Front Street | Niagara-on-the-Lake



READ THE LAKE REPORT WEEKLY

The L
PIN U
LO

LIDA KOWAL MBA, CPA, CMA
CHARTERED PROFESSIONAL ACCOUNTANT



- Personal Tax • Corporate Tax • Small Business Specialist •
- Accounting & Bookkeeping Services •

FREE LOCAL PICK UP FOR SENIORS
1627 Niagara Stone Road, Unit B2, Virgil, ON

For appointment call
905-468-5300

*Tax preparer is approved by Canada Revenue Agency (CRA)

LIDA KOWAL
MBA, CPA, CMA*



RIVERBRINK ART MUSEUM

Exhibitions • Education • Events
Gift Shop • Free Parking • Accessible

Winter Hours: Wednesday - Saturday 10 a.m. - 5 p.m.

116 Queenston St, Queenston
905-262-4510 riverbrink.org




TINA PAGNOTTA & SAM FUTIA
CO-OWNERS/OPERATORS

PHONE: **289-868-9503**
FAX: **289-868-9831**

1607 FOUR MILE CREEK ROAD, UNIT 1, VIRGIL, ON, L0S1T0

Miracle-Ear
is changing to
amplifon

Same exceptional care, with the same Virgil team!



Pauline Reimer-Gibson is an Audiologist with over 20 years experience who loves helping people of all ages in the community.

Pauline Reimer-Gibson, Audiologist
905.468.9176 | 504 Line 2 Road, Virgil, ON

SPINE & SPORT

Dr. John Gleddie, B.Sc., D.C.
Chiropractor

110A Hannover Drive, Suite 102 St. Catharines, On, L2W 1A4 **905-935-2110**

RENT MY HUSBAND
in Niagara-on-the-Lake

See what he can do for you at:
<https://www.rentmyhusband-notl.com>

Or call me, **Marion (905) 321-5776**

Warren

RENOVATIONS
905.468.2127
PLUMBING, HEATING & AIR CONDITIONING

905-988-6263
HAMBLET'S
ROOFING • SIDING • WINDOWS

Let The Professionals Handle It!



Sunday	Monday	Tuesday	Wednesday	
<p>COMMUNITY FAVOURITES:</p> <p>Legion Fish Fry every Thursday - 4:30 p.m. to 7:30 p.m.</p> <p>St. Davids Lions Club Fish Fry, April 5, April 19 - 4:30 p.m. to 7 p.m.</p> <p>Duplicate Bridge at the Community Centre, Tuesdays and Fridays at 1</p>				
	24	25	26	
	<p>Progressive Dinner: A Taste of Niagara - A Taste of Niagara</p> <p>Winter Wonderland Food Tour - 1 p.m. - Niagara Culinary Tours</p>	<p>Famous & Infamous with David Sydor: Lloyd Dennis - 2 p.m. - Niagara Historical Society & Museum</p> <p>French Conversation Group - 2 p.m. to 3:30 p.m. - NOTL Community Centre</p> <p>Seniors Fitness: Healthy Safe & Strong - 3:30 p.m. to 4:30 p.m. - NOTL Community Centre</p> <p>Niagara Regional Native Centre: Community Drumming Night - 6 p.m. to 8 p.m. - Niagara Regional Native Centre</p>	<p>Public Information Meeting: Heritage Conservation District, St. Davids - 6 p.m. to 8 p.m. - St. Davids and District Lions Club</p> <p>Plant Nite at The Exchange Brewery - 7 p.m. to 9 p.m. - The Exchange Brewery</p> <p>NOTL Rotary Club - Noon - NOTL Community Centre</p> <p>NOTL Horticultural Society: Monthly Meeting - 6:30 p.m. to 9 p.m. - NOTL Community Centre</p> <p>The Promise of Inclusion: Reflections on the recent Parliament of Religions - 7:30 p.m. - NOTL Community Centre</p>	<p>German Conversation - 10 a.m. to 11:30 a.m. - Community Centre</p> <p>Simply STEAM Story - a.m. to noon - NOTL Community Centre</p> <p>Painting Drop In - 3 p.m. - NOTL Community Centre</p> <p>Trivia Night: Exchange (Spring League Week) - 7 p.m. - The Exchange</p> <p>NOTL Toastmasters - 8:30 p.m. - Niagara Campus</p> <p>Coyote Public Education - 1 p.m. to 3 p.m. - NOTL Community Centre</p>
	31	1	2	
	<p>Winter Wonderland Food Tour - 1 p.m. - Niagara Culinary Tours</p> <p>Family Friendly Art Studio - 1 p.m. to 3 p.m. - Niagara Pumphouse Arts Centre</p> <p>Teen Literary Alliance - 1:30 p.m. to 2:30 p.m. - NOTL Public Library</p> <p>Chocolate Making - 9 a.m. to 3 p.m. - Canadian Food and Wine Institute, NOTL Campus</p>	<p>Line Dancing - 10 a.m. to 11:30 a.m. - NOTL Community Centre</p> <p>Committee of the Whole - 6 p.m. - Council Chambers</p> <p>Monday Night Teen Hang Out - 6 p.m. to 7:15 p.m. - NOTL Public Library</p> <p>Niagara Regional Native Centre: Community Drumming Night - 6 p.m. to 8 p.m. - Niagara Regional Native Centre</p>	<p>Tumble Tots - 10 a.m. to noon - NOTL Public Library</p> <p>Common Ground Exhibition: Daniel Pigeon & Julie Ponesse - 11 a.m. to 4 p.m. - Niagara Pumphouse Arts Centre</p> <p>NOTL Rotary Club - Noon - NOTL Community Centre</p> <p>Free Tax Clinic - 6 p.m. to 10 p.m. - NOTL Public Library</p> <p>Chocolate and Tea - 6 p.m. to 7 p.m. - NOTL Public Library</p>	<p>Movie: Boy Erased - 7 p.m. - NOTL Public Library</p> <p>Painting Drop In - 3 p.m. - NOTL Community Centre</p> <p>Trivia Night: Exchange (Spring League Week) - 7 p.m. - The Exchange</p> <p>NOTL Toastmasters - 8:30 p.m. - Niagara Campus</p>

Know of a local event? Tell us. Submit it directly to www.niagara.on.ca

LOCAL CALENDAR

Mar. 21 - Apr. 6



UPPER CANADA MECHANICAL
HEATING & AIR CONDITIONING

NIAGARA-ON-THE-LAKE
905-651-0470

KeepRite

Ravenshead Homes
Proudly serving Niagara-on-the-Lake and the surrounding area.

We offer:
Small & Large scale Renovations
Additions
Bathrooms
Kitchens
Basements

289 969 5991

Info@RavensheadHomes.com
www.RavensheadHomes.com

Inspect ~ Design ~ Build

Hear Better Niagara

Niagara-on-the-Lake
1630 Niagara Stone Road
905-468-4999

Call us today to book your complimentary hearing test

Wednesday	Thursday	Friday	Saturday
	21 Babies and Books - 11 a.m. to 11:30 a.m. - NOTL Public Library Practical Genealogy - 1 p.m. to 3 p.m. - NOTL Public Library DNA Workshop - 3 p.m. to 5 p.m. - NOTL Public Library Art & Fashion Lecture Series: Indigenous Stories/History with Gary Parker - 7:30 p.m. - Niagara Historical Society & Museum	22 Winter Wonderland Food Tour - 1 p.m. - Niagara Culinary Tours Comedy Night at The Exchange Brewery - 9 p.m. - The Exchange Brewery Progressive Dinner: A Taste of Niagara - A Taste of Niagara Live, Learn, Jazz: Diana Panton - 7 p.m. to 9:30 p.m. - NOTL Public Library	23 Niagara College Spring Open House - 10 a.m. to 2 p.m. - Niagara College, NOTL Campus Artist Workshop: Elementary Watercolour with Peter Malaguti - 10:30 a.m. - RiverBrink Art Museum Progressive Dinner: A Taste of Niagara - A Taste of Niagara Winter Wonderland Food Tour - Niagara Culinary Tours Mori Gardens Seminar Series: Landscaping Adds Value \$ - 10 a.m. - Mori Gardens
27 Senior Group - NOTL Movie Time - 11 p.m. - NOTL Public Library Movie - 8 p.m. to 5:30 p.m. - NOTL Community Centre Wine & Cheese Brewery - 6:30 p.m. - NOTL Brewery Movie - 7 p.m. to 9 p.m. - Niagara College, NOTL Information Session - Simpson Room, Centre	28 Babies and Books - 11 a.m. to 11:30 a.m. - NOTL Public Library Niagara Golden Age Club: Cribbage for Seniors - 1 p.m. - NOTL Community Centre Minecraft Club - 4 p.m. to 5 p.m. - NOTL Public Library Tinker Thinker Thursdays - 6 p.m. to 7 p.m. - NOTL Public Library	29 Mahjong Game Drop In - 1 p.m. to 4 p.m. - NOTL Community Centre Winter Wonderland Food Tour - 1 p.m. - Niagara Culinary Tours Wayne Gates Office - 1:30 p.m. to 4 p.m. - NOTL Public Library Knit a Bit - 2 p.m. to 4 p.m. - NOTL Public Library	30 Winter Wonderland Food Tour - 1 p.m. - Niagara Culinary Tours Film Screening: Falcons of Freedom - 3 p.m. - Niagara Historical Society & Museum Mori Gardens Seminar Series: Pruning Trees & Shrubs - 10 a.m. - Mori Gardens
3 Movie - 2 p.m. to 4 p.m. - NOTL Public Library Movie - 8 p.m. to 5:30 p.m. - NOTL Community Centre Wine & Cheese Brewery - 6:30 p.m. - NOTL Brewery Movie - 7 p.m. to 9 p.m. - Niagara College, NOTL	4 Niagara Golden Age Club: Cribbage for Seniors - 1 p.m. - NOTL Community Centre Minecraft Club - 4 p.m. to 5 p.m. - NOTL Public Library Opening Reception of Common Ground Exhibition: Daniel Pigeon & Julie Ponesse - 7 p.m. to 9 p.m. - Niagara Pumphouse Arts Centre	5 Mahjong Game Drop In - 1 p.m. to 4 p.m. - NOTL Community Centre St. Davids and District Lions Club: Friday Fish Fry - 4:30 p.m. to 7 p.m. - St. Davids and District Lions Club Progressive Dinner: A Taste of Niagara - A Taste of Niagara An 1812 Officers' Dinner - Fort George	6 Mori Gardens Seminar Series: Healthy, Green Lawn Care - 10 a.m. - Mori Gardens Free Tax Clinic - 10 a.m. to noon - NOTL Public Library How to Build Your Story: Plotting novels & writing short stories - 10 a.m. to 3:30 p.m. - NOTL Public Library Children's Day at St. David's Vet Clinic - 10 a.m. to 2 p.m. - St. David's Vet Clinic Progressive Dinner: A Taste of Niagara - A Taste of Niagara

4-WEEK
Design 101 Course

Mori Gardens
Design & Garden Centre

Begins March 23rd
905-468-7863

(289)-868-9603 oldtowngoodies.ca

OLD TOWN GOODIES

29 QUEEN ST.

ICE CREAM - SANDWICHES
PUZZLES - GAMES - LUGBAGS

Grace United Church
Niagara-on-the-Lake, Ontario
222 Victoria Street 905-468-4044

Sunday Service
@ 10:30 a.m.

Check us out at...
www.graceunitedchurch.com

ATTENDANTS HOMEWATCH


Contact Nancy
Established 2012
nancy@homewatch-attendants.com
(905) 468-7111

J&S CONSTRUCTION

289-697-5757
WWW.JS-CONSTRUCTION.CA
Renovations - Additions - Custom Homes

Delivery! 905-646-1110 - Raw Tibicos
rawtibicos.ca

Great Tibicos Cultured Probiotic Drink delivered to you!
Live bacteria and enzymes, low calorie soups and drink

Best Vegan 

Northern toy maker/distributor takes a break

Big man spotted soaking up the sun on remote beach

A surprised beachcomber
Special to The Lake Report

On the day before spring, on a beach not too far away, Santa Claus was resting and rejuvenating, readying himself to return to the year-long effort to bring joy to people across the land.

For years uncounted, Santa Claus (St. Nick, Father Christmas, *Pere Noel* and so on) has found a quiet place to rebuild his spirit following the grueling worldwide journey each Christmas. He's visited almost all the beaches in the world—at least the one's that are warm during the winter.

"I really need a break," the jovial red-suited merry-maker, chuckles. "And the elves and reindeer need a break from me, too!"

Santa says it is important

that no one knows where he takes his annual post-December respite. "Could you imagine if word got out where I went after Christmas? I would never have any peace," he adds looking up from his e-reader and sipping from a colourful drink with a parasol.

Santa doesn't stay away from his northern home for long. Even so, his hundreds of elves get worried they'll not have enough time to get ready for next year.

"Oh, the elves and the reindeer wouldn't let me stay longer." Although Christmas is just 24 hours, it takes all year to get ready.

During his annual round-the-world trek, Santa visits thousands of communities, large and small. But he does have his favourites.

"I shouldn't say which

towns I like best—I really love them all. But one of my favourites is called Niagara-on-the-Lake," he says. "It is such a pretty little town, steeped in history and everyone leaves me the best treats," he adds, his big hands circling his ample tummy.

"Wonderful wines and the best butter tarts!"

No one knows just how old Santa Claus is. Google claims that he's 1,748. But the beachside Santa refuses to state his age.

"It doesn't matter how old I am. It's much more important to consider the millions and millions of people who have happier lives, because I come to visit. There is no better feeling."

As he looks back down again to his reading, he mutters an almost silent "HO HO HO."

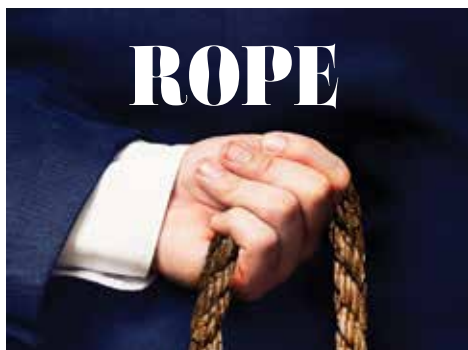


Santa Claus spends a few weeks each winter soaking up the sun on a beach not too far away. His pale winter skin requires SPF 60. But it isn't long before he's ready for next year's Christmas rush. SUPPLIED

Niagara Neighbours – Join us!

SHAW FESTIVAL 19

\$42 TICKETS – \$22 for students on select performances



They got away with murder. Now, why tempt fate? A thriller that will keep you on the edge of your seat.

1pm: May 12, 26
2pm: April 12; May 1, 16, 21, 28, 30
7pm: May 5
8pm: April 24, 27; May 8, 11, 15, 18



The Glass Menagerie

Tennessee Williams' American masterpiece of beautiful dreams and cruel reality.

2pm: May 29; June 5
7pm: June 9, 16
8pm: May 24, 30; June 8, 15, 22, 26, 28



Cyrano de Bergerac

The love story that has been sweeping hopeless romantics off their feet since the 19th century.

1pm: July 28; August 25
2pm: August 2, 27
7pm: September 1
8pm: August 3, 7, 30

The Horse and His Boy



TICKETS ONLY \$24
April 6 to July 21

The fate of C.S. Lewis' Narnia is at stake! Wild adventures, daring escapes, perfect for the whole family.

BOOK YOUR TICKETS NOW! Offer ends April 5. Quote code NIAGARA to book.

eBonus! Book online and save on the handling fee. \$4 online, \$10 by phone.

SPONSORED BY  Insurance

2019 SEASON | April 6 to December 22 | Niagara-on-the-Lake, ON | Tim Carroll, Artistic Director | Tim Jennings, Executive Director

905-468-2172 | SHAWFEST.COM

Offer is based on availability, not valid in conjunction with any other offers or discounts or on previously purchased tickets. Limit of six tickets per production. Tax, handling apply. Offer ends April 5, 2019.

Photos of Julia Course (*The Glass Menagerie*) and Tom Rooney (*Cyrano de Bergerac*) by Peter Andrew Luszyk.

SUPPORT LOCAL BUSINESS

The Lake Report encourages readers to support the businesses that advertise in this paper.

‘Backhouse to the Future’ turns birthday party into fundraiser



Daniel Tong and Backhouse owner and head chef Ryan Crawford celebrate Backhouse to the Future. BRITTANY CARTER

Brittany Carter
The Lake Report

Local chef and owner of Backhouse Restaurant turned a birthday celebration into a themed fundraising event, bringing local businesses and residents together for a good cause.

Raising money for Community Crew, an organization that focuses on feeding kids in the Niagara Region affected by poverty, Backhouse Restaurant raised about \$2,500 over the course of the evening to donate to the charity on March 13.

Ryan Crawford, chef and proprietor of Backhouse, said it was a great opportunity to raise some money for an organization doing good work for the community. Celebrating his 40th birthday, Crawford said he always enjoys throwing parties, but wanted to bring the focus to something more meaningful.

“I always like hosting a party. It’s a way to say thanks to my friends. Usually, everyone brings you a bottle of wine or whatever, I don’t need a bottle of wine. I’d rather do it for something.”

He said his good friend, Erica Lepp, is a lunch angel for the Community Crew, and he remembered the or-

ganization is always on the lookout for money to feed more kids.

“It was just a natural fit.” Sarah Pitruła, Community Crew director, said this is the first fundraising event Backhouse has partnered with the charity organization for. She said the organization is a local non-profit charity that goes into schools providing lunches for kids in need.

“We go in and say to the teachers that we have this lunch program, we’d love to provide some healthy lunches for the kids. Do you think your school would have a need for this?”

She said the program feeds about 550 kids across seven schools right now — each week — and the program continues to grow. Right now, the program is once a week but she said the group is looking to provide meals more often. Funds raised through the Backhouse charity event will go in to the lunch program.

The theme for the night, Backhouse to the Future, was just a fun way to bring people in for the evening. He said he was listening to golden oldies one day and the idea to host a ‘50s themed party came to him. Adding the ‘Back to the Future’ element to the night,

he said he had to include the ‘80s, because that’s the premise of the movie. “It morphed into that kind of party.”

Sporting an outfit reminiscent of Marty McFly from the classic ‘80s film, Crawford dove into the theme of the night.

He said it was a good turnout, with more than 100 people showing up throughout the evening.

Crediting the donations and time volunteered by local businesses, he said it was an evening for the community.

“All the chefs were behind the line helping cook, all working together, behind the bar where the brewers, distillers, winery staff were all helping to serve and pour and that kind of stuff.”

Aside from the Back-





house’s contributions to the night, food was provided by Lavishly Simple, Pieza Pizzeria, Garrison House, oddBird, and Tide and Vine. Wineries, breweries and distillers also took part: Stratus Vineyards, Vineland Estates Winery, Ravine Vineyard Estate Winery, Bench Brewing Company, Great Lakes Brewery and Dillon’s Small Batch Distillers.

The restaurant had two jars for monetary donations near the door and a guess-the-corks game set up. Crawford said there were 420 corks in the jar, the best guess was 419.

After the success of the evening, he said he would plan a similar event in the future, adding that he participates in fundraising events throughout the year as well.



Food was in abundance during the event. BRITTANY CARTER

 <p>At Pillar and Post Tuesdays, all day 48 John Street West</p>	 <p>At Prince of Wales Wednesdays, after 4pm 6 Picton Street</p>
 <p>At Queen’s Landing, Thursdays, 12-10pm 155 Byron Street</p>	 <p>At Prince of Wales Sundays, after 4pm 6 Picton Street</p>

Available until March 31, 2019
*With beverage purchase.
1.800.669.5566 | vintage-hotels.com
Niagara-on-the-Lake, Ontario
Indulge with these great offers in our cozy lounges

We need your support.



A group of animal rights protesters has been invading the streets of our town, trying to put an end to one of NOTL’s most beloved local traditions — horse and carriage rides.

Help us defend our heritage by funding legal action against the group and its members. If they had their way, these people would see the extinction of **all** domesticated animals, including service animals like seeing-eye dogs.

They have filmed our children. They have taken free parking from our politicians. They are convinced they have the right to impede the success of our local businesses. It must end now.

This is a **CALL TO ARMS** for anyone who wishes to help defend our town. We will be hosting a pasta trivia night Saturday, May 11 from 5 p.m. to 11 p.m. at the Royal Canadian Legion Branch 124. All proceeds go to helping defend local businesses from these protesters.

Call Jen at 289-690-6492 to reserve a ticket. If you can’t attend, donations can be made to:

gofundme.com/save-the-animals-stop-the-harrasment



**COMMERCIAL CONSTRUCTION
RESIDENTIAL RENOVATIONS**

Serving the Niagara Region for over 30 years.

905-651-4803





Proud to support local news!
Wayne Gates MPP Niagara Falls Riding
Serving Niagara Falls, Niagara-on-the-Lake & Fort Erie
905-357-0681 • WayneGates.com • w gates-co@ndp.on.ca



Have some fun

The Lake Report is looking for puzzle makers who would like to help develop this page. We are seeking both standard and cryptic crossword writers. editor@niagaranow.com

Across

- 1. Rapid nuclear reactor shut-down (5)
- 4. Helper (9)
- 10. Dressing (10)
- 11. Atop (4)
- 12. Ministers (9)
- 13. Bender (5)
- 15. Sets of equipment (4)
- 17. Female big cat (10)
- 19. Herefordshire town (10)
- 21. Type of heating fuel (4)
- 22. Reprimand (5)
- 24. Contented (9)
- 27. Waist band (4)
- 28. Volume for preliminary artistic studies (10)
- 29. Steam locomotive (4,5)
- 30. One of these means almost cloudless (5)

Down

- 2. Truce (5-4)
- 3. Isolated (5)
- 5. Snow vehicle (7)
- 6. Notion (4)
- 7. Fabricated (7-2)
- 8. Hangman's knot (5)
- 9. Emphasize (9)
- 14. Wig (9)
- 16. Ignorant person (9)
- 18. Whipping boy (9)
- 20. Makes journeys (7)
- 23. Gaiety (5)
- 25. Legend (5)
- 26. Capital of Norway (4)

Crossword Puzzle


1	2	3		4	5	6	7	8	
			9						
10							11		
12							13		
15		16	17						18
19					20				21
22	23			24				25	
				26					
27				28					
29								30	

Last issue's answers


1	A	S	U	L	B	I	U	W	
2	S	H	A	M	P	O	O	R	U
3	E	H	S	N	E	E	T	D	
4	P	R	A	T	T	L	E	W	O
5	T	R	A	L	I	M	L		
6	I	T	A	L	I	C	I	Z	E
7	C	R	N	X					
8									
9									
10	A	E	S	I	R			A	
11	N	E	H	R	U				
12	Y	E	N						
13	B	E	A	N	B	A	G		
14	O	R	O	U	I	L	M	E	
15	D	E	S	T	R	O	Y		
16	Y	E	N	S	H	T	Y	S	

Sudoku

4				7		9		
	3	2		9				
	7		6					1
			5				2	
	4	3				6	7	
	8				6			
8					5		4	
			9			2	1	
	9	8						7





SPICY




CARRIAGE TRADE
LUXURY PROPERTIES

125 QUEEN ST, NIAGARA ON THE LAKE
DIRECT: 905.468.4214


NIAGARA'S LUXURY LEADER

15 SORENSEN COURT, NOTL
\$885,000




MLS# 30717964
Robert Pozzobon*

310 TANBARK ROAD, NOTL
\$1,795,000




MLS#30716277
Robert Pozzobon*

719 KING STREET, NOTL
\$1,549,000




MLS# 3665327
Perry Quinn*

421 JOHNSON STREET, NOTL
\$2,295,000




MLS# 30719153
Perry Quinn*

26 KENMIR AVENUE, NOTL
\$1,499,000




MLS# 30704495
Casey Langelaan* & Marge Ott**

1 WYCKLIFFE AVENUE, NOTL
\$520,000




MLS# 30713337
Michelle Reynolds** & Stefan Regier*

15 RIDGEVIEW CRES, ST.DAVIDS
\$749,000




MLS# 30678957
Dan Stefels*** & Katie Redekopp***

174 WRIGHT CRESCENT, NOTL
\$829,000




MLS# 30717433
Dan Stefels*** & Katie Redekopp***

17 CRIMSON DRIVE, NOTL
\$664,000




MLS# 30711903
Dan Stefels*** & Katie Redekopp***

3 HILLSIDE DRIVE, ST.DAVIDS
\$679,900



MLS# 30714800
Dan Stefels*** & Katie Redekopp***



ROYAL LEPAGE
NRC Realty, Brokerage. Independently Owned & Operated

◆Based on residential unit sales \$500,000+ 2018 year to date ORTIS MLS® in Niagara Region* | Brokerage
*Sales Representative **Broker ***Broker - Royal LePage NRC Realty KRDS



Michelle Reynolds
Broker

Stefan Regier
Sales Representative

REYNOLDSREGIER.com
905-468-4214

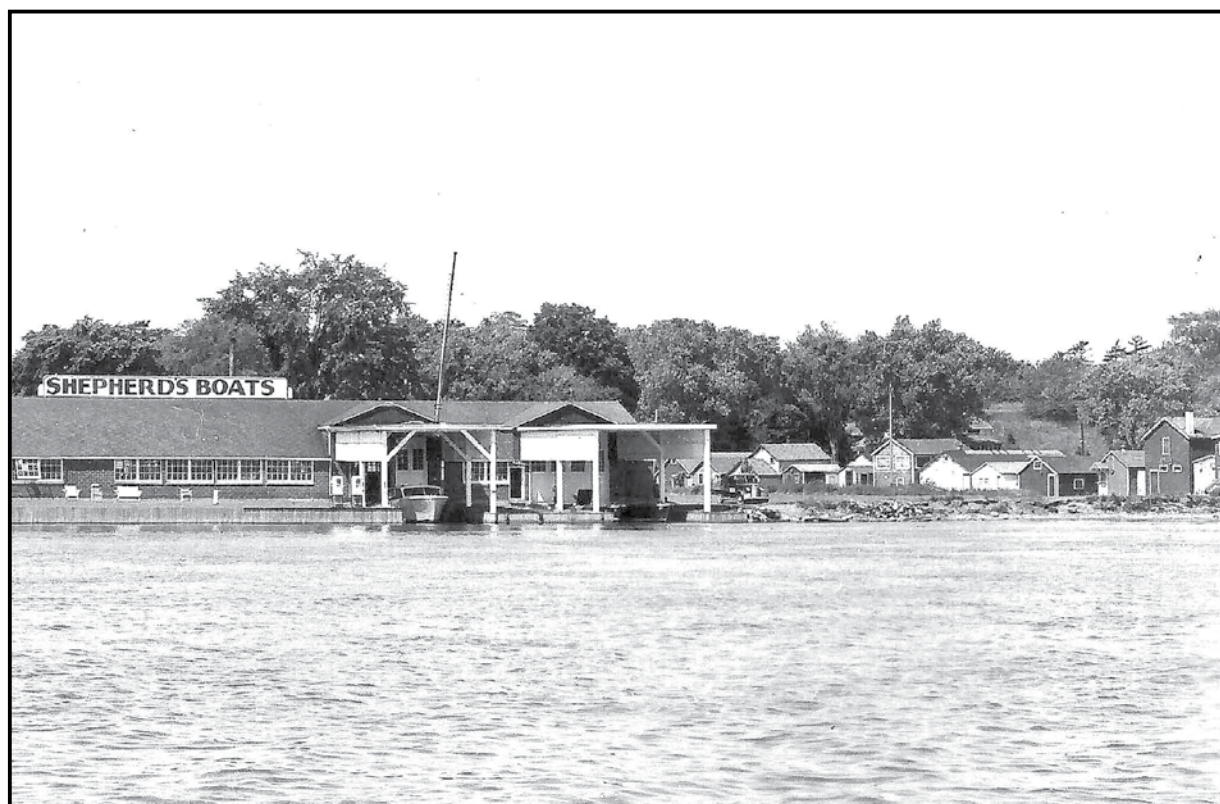
michelle@royalpage.ca stefan@royalpage.ca



ROYAL LEPAGE
NRC Realty, Brokerage. Independently Owned & Operated

Exploring Photos: with Jim Smith

SHEPHERD BOAT WORKS



Shepherd Boat Works started in Niagara in 1938, now the site of Kings Point. The picture from the early 1940s not only shows Shepherds but also the many boat houses that used to line the Niagara Marina. The original Shepherd's Boats was built in 1938 but burned to the ground and was re-built in 1940.

SUPPLIED/JIM SMITH

ARCHITEXT

Avoiding reno blues

Brian Marshall
Featured

OK. I admit — I may be a *little* obsessive when it comes to design.

This could be why subject of renovation often makes me cringe. It's not that I feel houses should not be renovated; goodness knows there are many, many houses that could stand a really good makeover.

So why do I get reno shivers? Well, I guess it's because I have seen so many go wrong.

Here, I'm not talking about aesthetics (a whole other issue) but rather liveability; a term that speaks to how a house works to complement the habits, inclinations and lifestyle



Question Liveability. SUPPLIED

of the folks who live in it. It's an absolutely vital component which must be addressed before the design work is commenced. Unfortunately, it is all too often completely bypassed in favour of fashion.

Let's take for example the "open-concept" floor-plan wherein the kitchen, dining and living rooms all occupy the same undivided space. In the past couple of decades, it's been touted

as the height of fashion, however over half of the folks who've lived with an open concept would not, by preference, do so again. In the final analysis living in a single open space actually impaired the liveability of their home.

To demonstrate this, here's a comment from one of my clients:

"I love to cook and having dinner parties was a real highlight for me.

But since we opened up this house, we don't do it anymore. I mean, I just couldn't relax and enjoy myself when from every angle I could see the mess in the kitchen I'd be cleaning up tomorrow. Can you give me my wall back?"

So, if your reno designer doesn't start by getting a clear understanding of your habits, inclinations and lifestyle, you may need a new designer.

Niagara Historical Society & Museum Presents

ART & FASHION LECTURE SERIES

21 MAR | GARY PARKER
INDIGENOUS STORIES/HISTORY

18 APR | DAVID AURANDT
BACK TO THE FUTURE- THE MUSEUM AND DEACCESSIONING

16 MAY | RITA BROWN
"EXPOSED" - A BRIEF HISTORY OF UNDERWEAR

20 JUN | NORMA SHEPHERD
CANADIAN CROWNS: AN EXHIBITION OF VINTAGE & CONTEMPORARY MILLINERY BY CANADIAN DESIGNERS

18 JUL | JONATHAN WALFORD
COLLECTING FASHION: WHAT AND WHY THE FASHION HISTORY MUSEUM COLLECTS

15 AUG | SPEAKER TBC

19 SEP | SONYA DE LAZZER
BRING ME BACK A T-SHIRT: THE HISTORY OF THE T-SHIRT AND ITS ROLE IN FASHIONING THE TOURIST LANDSCAPE

Lectures start at 7:30 pm. Call 906-468-3912 to reserve your seat. \$10 or free for Society members.
WWW.NIAGARAHISTORICAL.MUSEUM

Generously sponsored by Geoffrey & Lorraine Joyner

The Lake Report

The Lake Report strongly encourages readers to support the local businesses that advertise with us. When reading, we ask you to remember the businesses you see allow us to operate and keep the paper free and independent. When you're looking for a service or product, check the paper and try someone local first. There are a variety of great businesses inside to choose from — don't forget to mention you saw them in the paper!

The Lake Report would also like to acknowledge and thank those who have made financial contributions to the paper, whether through our donate button online or by mailing us a cheque.

The paper encourages all residents to support the paper through a "voluntary subscription" annually. For those interested in supporting us, we suggest \$1 per issue, per household, at 52 issues per year. That's only \$52 — less than most people spend on pizza and wings.

Larger donations are also greatly appreciated. For transparency, donations of more than \$1,000 will be published in the paper (with a big thank you) and donors will receive an exclusive limited edition Lake Report mug, as well as a copy of the first edition of the paper signed by staff. (Limit of 20 special mugs) To support The Lake Report, mail cheques to the Niagara-on-the-Lake Post Office, L0S1J0, PO Box 724. Please make cheques payable to Niagara Now Ltd. and note it as a donation.

Thank you.

Did you know?

The Lake Report's printer sources 100 per cent of its paper fibre from industry leading paper mills, which use quick-growth, sustainable, renewable plots of land, rather than clear-cutting forests. The ink is also vegetable-based.

Advertising inquiries?
Email advertising@niagaranow.com



SOUTHBROOK
ORGANIC VINEYARDS

Shop Local, Buy Organic

Canada's first Organic & Biodynamic Winery | Open 11 am to 5 pm | 581 Niagara Stone Rd. Niagara-on-the-Lake | 905.641.2548 | www.Southbrook.com

Naming Evil Part 1

By: *Hermine Steinberg*

My father recognized his name immediately. But that wasn't surprising. As a holocaust survivor, having fought in the resistance during World War Two, and arriving in Canada in 1952 when anti-Semitism was a fact of life, remaining politically aware was a matter of survival.

But I spent my formative years in the 1960s and early 70s when social change was the mantra of every respectable young person. They were weird and wonderful times; youth were hyper-critical of traditional institutions but oddly innocent and optimistic at the same time. Civil rights protests, peace demonstrations, and women's rights marches filled the growing media presence in our lives, and in our consciousness. And maybe that's what also made us feel arrogant, worldly, and self-righteous beyond our experience or real understanding of the world.

The name belonged to a man that was in my sociology class at the University of Toronto. He was older than the rest of us; gaunt, sullen, and weary. He was also in my tutorial group with whom our left leaning Italian TA loved to challenge us, and we rose to the occasion, often continuing our debate at the local pub after our sessions ended. It was on these occasions we learned that the man liked to drink, ultimately ranting and raving about unidentified enemies, tricksters who robbed him of his pride and power, and governments that conspired against their citizens. The day after one of these outbursts, the man hesitantly came into our lecture hall and asked if he could sit with me. John expressed his desire to get to know me better and hoped that he had not offended me. He looked pitiful, and although he was at least six feet tall, he appeared slight and vulnerable.

But when I asked him why he thought he offended me, the power of his name left me speechless. At first, I thought the name was just a coincidence but he unabashedly confirmed he was the John Beattie, the founder of the Canadian Nazi party, and the man responsible for the re-emergence of organized neo-Nazi activity in Canada since its demise after World War Two. He was the man The Toronto Star recently claimed was the most hated in Canada.

I remember fumbling over my words. "I'm Jewish," I declared. "My parents are holocaust survivors and I don't want to know you, I know everything I need to about you."

He nodded in agreement. "I've abandoned Nazism and have disbanded the party," he claimed. "I've been beaten up numerous times, served six months in prison, and am considered a social pariah." He went on to tell me that he has been consumed by self-loathing and the only relief he has found was at the bottom of a bottle. John also was eager to let me know that he was actually not a racist but foolishly allowed himself to be used as a pawn. He was ashamed to admit that 'they' simply made him an offer he couldn't refuse.

I felt disgusted. "What do you want from me," I demanded.

Corporal West's Adventures

By: *Richard West*

Corporal Dick West served in the British Army, Royal Artillery during the Second World War, while his wife Winnifred (Winn) struggled with the war in London, England. They were my parents. These short stories are derived from them telling me what it was like in those times. All the characters except for Corporal West and his wife Winn, are fictitious.

Dick was first called up in 1938 during the Munich crisis. He returned to civilian life in 1939 only to be called up again in late summer as the Second World War broke out. He was finally demobbed early in 1946. These stories are in chronological order.

Editor's note: This story will be published as a series of 10 short stories. This is part one. Check the paper weekly to keep up with the series.

WARM BODIES

After being called back to the regiment in September 1939, Dick spent his time training a new searchlight team. Most of the original team were transferred to other duties or to help train new troops as they joined the regiment. He was promoted to Lance Corporal.

They were based close to Sevenoaks in Kent and billeted in an old manor house that had seen better days. Fortunately the autumn weather was kind and they settled in well.

Early October was wet and chilly. Their training now involved coordinating their searchlight with anti-aircraft guns under direction of the Observer Corps.

Today was destined to be a repeat of the past weeks activities.

"West."
"Dick spun round, came to attention and saluted the Sergeant."

"Sir."
"Pack up the kit and your own gear. We move out in three hours."

"Yes, Sir."
Dick thought, Darn. Sevenoaks is a short train ride back to Lewisham. I've been able to see Winn fairly regularly from here. I hope we aren't being posted too far from London. Hope it's not France.

Mind, I doubt that. If the Germans bomb anything it will be around London.

It took about two hours for their convoy of lorries to reach the village of Ashurst in Sussex. A farm to the south of the village was where the anti-aircraft guns were to be set up. Dick's troops were sent to the southernmost part of the farm where there were

fewer buildings, a barn full of cows and some sheds.

"Sandy."
"Yes, Corp."
"That shed over there. See if you can arrange to use it as shelter for the lads and our gear."

"Yes, Corp."
"Now you lot, set up the searchlight here. Stinky, find the telephone cable and see how we can run it around this field back to control."

"Yes, Corp."
Three hours later the searchlight was in place, they had a telephone link to control and the lads were settling into the shed.

It began to rain and Dick found there was no room left in the shed. He stood under a tree and wondered where he could bed down for the night.

"Corp."
"Yes, Jonesy."
"It looks like you and me are going to have to rough it."

"It does Jonesy. We had better find one of the tents."
"OK Corp. But let's just use it for our kit."
"Why?"

"I've got a better place to kip down in."
"You have?"
"Yes, Corp."

They erected the tent and sorted out their gear.
"It's late Jonesy. I'll make sure the lads get some rest."

Dick walked to the shed and ordered his men to turn in. As he walked back towards the tent he shivered.

It's damn chilly.
"This way Corp."
"Jonesy. Where are we going?"
"Somewhere warm, Corp."

Jonesy took Dick to the barn but did not go in. Instead he squirted the east

end and turned left. There was a low wall around a pen with a shaky tin roof over it.

Before Dick could say anything Jonesy hopped over the wall and disappeared.

Dick peeked over the wall to see Jonesy lying on his back on some straw leaning on a massive sow, surrounded by piglets.

"Jonesy, you'll be killed."
"Oh no Corp. She likes the company, all passive with the mothering instinct. Nice and warm in 'ere. But don't tread on the piglets. She may object."

"Are you mad?"
"No Corp. I grew up on farms like this one. You learned how to keep warm

when you've been down the pub too late and your Ma has locked you out."

Dick stared at the pigsty, shivered, then climbed over the wall. Very tentatively he shuffled up to the sow and touched her belly. She grunted with what he took to be pleasure.

After ten minutes Dick and Jonesy were warm and fast asleep.

Next morning Dick poked Jonesy.

"Rise and shine, Private."
"Yes, Corp."
"Jonesy."
"Yes, Corp."

"Don't you breathe a word about this."

"No Corp, who'd believe we spent the night on the belly of a pig anyway?"

The Niagara on the Lake Writers' Circle presents...

How to Build Your Story

What? Plotting novels & Writing short stories

Where? NOTL Public Library, 10 Anderson Lane

When? Saturday, May 25, 10 a.m. – 3:30 p.m.
(Doors open at 9:30 a.m. for registration & coffee)

This workshop will show you how writers plot a novel and will give you the best tips on writing short stories. We'll also look at where to get your stories published and how to win contests. Best yet, you'll see how to apply the story-building techniques you've learned to your own writing.

General admission: \$49 advance or \$53 at the door.

NOTL Writer's Circle members: \$44 advance or \$53 at the door.

To reserve a spot now, email:
brianhenry@sympatico.ca

Pauline Reimer Gibson is an Audiologist with over 20 years of experience who loves helping people of all ages in the community. Julia Dick is the Front Office Coordinator and a longtime resident of Virgil. Call Julia today to book a complimentary hearing test!



Pauline Reimer-Gibson, Audiologist

 **Miracle-Ear**
is changing to


We're still providing the same level of care, just amplified!

Call today to book a complimentary hearing test

905.468.9176 | 504 Line 2 Road, Virgil, ON

SWING INTO SPRING



Hardatt Rampersaud enjoys an early afternoon of golf on a March afternoon at the St. Davids Golf Course.
EUNICE TANG



Tom Coleman hits the ball at the St. Davids Golf Course.
EUNICE TANG



Sage Fredericksen swings at Chautauqua Park.
EUNICE TANG

Wallbangers players **shocked** to see spectators in stands

Ross Robinson
#9 Blue Team
Special to The Lake Report



Even the mice were surprised when two enthusiastic spectators showed up at Meridian Arena in Virgil at 7 a.m. last Sunday to watch the Wallbangers game. Foster Gallant is the grandson of versatile Blue Team player Dave Shantz, and also the nephew of Captain Mark Shantz. He obviously knows what side his bread is buttered on. His grandmother, avid and talented sailor Maureen Shantz, drove him to the arena from out of town. SUPPLIED

After a leisurely and somewhat phlegmatic warmup prior to their weekly Wallbangers match, the word passed along the benches that there were rabid, cheering fans in the second row across the Meridian Arena.

This caused a bit of excitement, because the 400 or so seats had been completely empty since just before Christmas. That not very memorable morning, the girlfriend of one of the Red Team defencemen had been driving home from her overnight nursing shift at the Greater Niagara General Hospital and decided to verify the whereabouts of her beau. Suspicious type, eh? She was reassured, he was a bit upset, and their fairly loving relationship has lasted through Valentine's Day and now St. Patrick's Day. We'll see where this goes.

Oh yes, back to last Sunday's game. Forgive me, my thoughts tend to wander.

Only seventeen players had shown up. By 6:40 a.m., it was clear there had been a communications breakdown, and one goaltender was M.I.A. This happens about once per year, and the quality of the game is diminished, as one team has to shoot and hit a goalpost or the crossbar to count a goal. This is much more difficult than it sounds, because the skaters are moving at a fast speed while shooting the little round black puck. Remember now, "fast speed"

is a relative term.

However, a telephone call was made to Freddie Andres, who lives only a five minute drive away. Happily, he had only been between the posts 11 times so far that week, so he did his best imitation of a firefighter, pulled some cloths on, grabbed his bag, drove to the rink and walked in smiling at five to seven. "Hi guys, thanks for calling." This is an extraordinary man, who simply loves to play hockey.

The game raged on, four aside, and it was quickly

apparent the three younger players on Red Team were skating circles around the relative oldsters on Blue Team. Even when the score got to 7 - 1, Blue Team's decision makers were too delusionary and filled with false pride to admit that a trade might even up the teams.

At that point, yer humble scribe made a unilateral decision. I skated over to teenager Josh Frena on the Red Team bench. He plays organized hockey during the week with the NOTL Wolves. Not only does he have a fairly complete skill set, but he also has good hockey sense and compete. "If you and I trade sweaters, this game will be much closer and more fun," I said. He replied, "What's a sweater?"

Geez, I patiently explained, "You kids and some newbie adult fans call it a jersey. But Roch Carrier wrote the iconic Canadian Book The Hockey Sweater, not The Hockey Jersey. It's a sweater, darn it."

Josh and I struggled to get our helmets off to allow us to swap sweaters. The game

went on, in a much more balanced fashion. The final score was something like 10 -9, but there was some confusion and a bit of discussion. Finally, we remembered that the actual score is somewhat irrelevant in Wallbangers hockey. The game had been great fun, nobody had been injured, and still without a referee, very few angry words had been exchanged. Referees often enable players to behave badly.

Back now to the spectators, who were kindly enthusiastic. They had watched the entire game, even with no hot chocolate. For some reason, the Meridian Arena Snack Bar doesn't open until 8:00a.m. Turns out they were Maureen Shantz, an enthusiastic and talented sailor whose husband Dave had been featured in a recent Wallbanger hockey article in The Lake Report, and her 7-year-old grandson Foster Gallant. Young Foster had come along with her to watch Gramps and his Uncle Mark play their best for Blue Team.

Foster is a fine young

minor hockey player, and when asked if he had learned anything watching Wallbangers hockey, he pondered a moment, then diplomatically replied, "I have seen better hockey."

This boy will do O.K. in life, as he navigates the trails and roads that are often winding and full of potholes.

The final Wallbangers game of this 28th season will be on Sunday, March 31 at 7:00a.m. Face Off at 7:06a.m., a bit early, to leave a few minutes for the trophy presentation after the game. The players will then enjoy happy banter in the Blue and Red Team dressing rooms. After showering together, the players will repair to Silk's Country Kitchen for the traditional "Second Place Finisher Buys" breakfast.

There are still General Admission tickets available for this Spring highlight, at no cost. Call the Wallbangers Box Office at 905-401-3344, or try to find our non-existent website.

We are so fortunate to live in Canada in 2019.

SUPPORT LOCAL BUSINESS

The Lake Report encourages readers to support the businesses that advertise in this paper.

Niagara's History Unveiled

Navy Hall Part 1 of 2



Denise Ascenzo
Featured

What you see today is not what you think you are seeing. Today's Navy Hall is not one of the four original structures built by the British before the War of 1812. In fact the first buildings constructed in the Niagara Peninsula were built before the American Revolution as part of the Fort Niagara complex when occupied by the British.

These first naval buildings were built in the late 1760s by the British Navy who constructed a collection of buildings and a wharf on the east side of the Niagara River opposite Fort Niagara.

These buildings were destroyed by red hot shots from the cannons of Fort Niagara on October 13, 1813. The building of today was built in 1814 as part of the reconstruction of Niagara (NOTL) after the Americans destroyed the town in December of 1813.

The naval yard or as it was later referred to as "Navy Hall" was ideal for over-wintering ships and was offices of the Provincial Marine, what in essence was a colonial Navy. Currents in the Niagara River and prevailing winds made it easier to dock ships on the west bank of the Niagara River than on the eastside near Fort Niagara.

The buildings consisted mostly of quarters for Navy officers and buildings to warehouse sails, ropes and netting. Each year as winter approached, sailors would securely tie ships at the Navy Hall dock then remove running rigging, sails, ship's boats and cannons to store indoors. The crews would then return to their homes in Quebec while the Provincial Marine officers stayed in quarters at Navy Hall.

The buildings were no longer used by the Provin-



The Navy Hall. BRITTANY CARTER

cial Marine by the early 1780's and they were not being maintained properly in the following years. By 1788 they were in desperate need of repair. When Lt. Gov. Simcoe (1792-96) arrived at Niagara (NOTL) in 1792, he ordered extensive repairs be made to all of the buildings in the Navy Hall area.

In the beginning one of the buildings of Navy Hall was to be considered as a residence for the Simcoe family. However Simcoe found them damp comparing them to an ale house hovel in England. The family instead decided to live under canvas adjacent to the buildings. Mrs. Simcoe much preferred living this way, noting in her diary that on hot summer nights the family would sit outside by the river enjoying the cooling breezes coming off of Lake Ontario. It is of interest to note that this tent had once belonged to the famous explorer Captain James Cook.

This peaceful setting for

the family was disrupted, the first time with the arrival of Prince Edward, Duke of Kent in the latter part of 1792. It should be noted that this was the first visit of any British family member in Upper Canada. The Prince was given the dwellings under canvas and the Simcoe family had to move into one of the "hovels" at Navy Hall.

There has been great discussion about the first parliament of Upper Canada and just where official government business was conducted in Newark (NOTL). The Executive Council (appointed Members of the government, not elected) did meet in Navy Hall; however the first parliamentary sessions were conducted in the Masonic Temple at the corner of King and Prideaux Streets. Later after the Rangers Barracks (located on Byron Street) were retrofitted, parliament moved there.

On February 1, 1796 the capital of Upper Canada was moved across Lake Ontario

to York (Toronto) and for the second time the Simcoe family had to leave their home under canvas at Navy Hall, permanently. The Simcoe family returned to England that same year.

At the time of the Simcoe's departure, construction of Fort George was underway and the Navy Hall complex was used again as storehouses. The building that Simcoe had used became the Officers' Mess for Fort George.

During the War of 1812, American forces, army and navy, attacked Niagara (NOTL) in May of 1813. On May 25 they opened up a terrific bombardment of red hot cannon balls and exploding mortar shells, burning all of the wooden buildings at Fort George and likely any structures remaining at Navy Hall. Two days later, the Americans landed from Lake Ontario, north of the town and fought their way to Fort George.

By 1814, the British had control over the town

(NOTL) once more and constructed Navy Hall, the one which we see today. This building is smaller than the first ones originally built and its first use was that of a commissariat store for the garrison of Fort George. Later in the 1840s Navy Hall was converted to a barracks to house 72 men.

A new wharf was also constructed at the same time as the new Navy Hall and named "Kings Wharf". King's Wharf was a busy port for the cross-river ferry service between Upper Canada and the United States. A customs house, guard house and a tavern were also constructed in the area of King's Wharf.

By the 1850s Navy Hall was used only as a warehouse. Later, for a short period during the American Civil War, married couples and their families of the Royal Canadian Rifle Regiment were housed in the building.

The railroad industry started to expand which saw

the Erie and Niagara Railway build a spur line to the dock in Niagara (NOTL). Space was needed for the trains to meet the steamships coming across Lake Ontario to King's Wharf. The rail line came down what is now the Niagara Parkway along the river bank to the dock area. Navy Hall was in the way..

**Part 2 will be published
March 28.**

More of Denise's articles about the history of Niagara-on-the-Lake are available at www.niagaranow.com.

Denise is a regular Niagara Now contributor and a respected voice in the community on historical matters.

She has dedicated countless hours to promoting and advocating for the preservation of local history. If information is disputed, please send us a message.

To get in touch or story idea, please contact editor@niagaranow.com.

Niagara Historical
SOCIETY MUSEUM



43 Castlereagh St.
Niagara-on-the-Lake
905-468-3912





COMMUNITY

All Niagara-on-the-Lake residents and visitors are welcome to submit photos and stories for consideration in this section. Please send submissions to editor@niagaranow.com.



The ice is getting thinner

Artifact of the Week: John Swinton's Tool Box



Answer: This week's artifact is a tool or tackle box (c.1800) that belonged to and was made by craftsman, John Swinton in London. Despite the exterior's simple design, Swinton constructed an array of interlocking compartments. Altogether, the back unit contains fourteen drawers and the front unit contains fifteen drawers which move and slide so the craftsman could reach the desired tool. Encased in the main cavity are several of Swinton's tools, some of which he made by hand. The design of this box demonstrates the legacy of a historic profession and the expertise of its maker.

The Artifact of the Week column is submitted by the Niagara Historical Society & Museum, exclusive to The Lake Report.

Can you guess next week's artifact? >

Clue: Order! Order! I will have Order!



The great pothole challenge



On Regent Street.



On Centre Street.



On Regent Street.

Our pictures are getting things done. The town has been along Wilberforce Street twice to repair potholes since last week's issue. Let's continue to help the town and regional crews by showing them where some of the biggest, most dangerous, ugliest road blemishes are. How? Nominate the street with the worst of the worst potholes in NOTL and send us a picture or address. Email your photos, with descriptions and details, plus your contact info to: 2019PotholeHunt@niagaranow.com We will publish the best submissions over the next few weeks and do our best to get them fixed. Here are some examples of potholes on Regent and Centre streets.



Betty & Jane: Plunger Patrol Inspecting NOTL's bathrooms: Stratus Winery

Stratus Vineyards is located on Niagara Stone Road. The building boasts some fabulous views of their vineyards. The bathrooms blend in well with the striking architecture. All the doors, interior and exterior are close to 15 feet tall. The washrooms were no exception. We left with the impression we were much taller people than we actually are. The Stratus bathrooms were gold plunger winners garnering a solid 3 Plungers.

3/5 Golden Plungers



RIDDLE ME THIS:

I'm often broken before I'm used.
What am I?

Last Week's answer: A pea
Answered first by Esther Willms.
Email answers to editor@niagaranow.com for a chance to win a prize.



Lisa Crosse and her bulldog Petunia enjoy a brisk walk by the baseball diamond at Memorial Park. RICHARD HARLEY

SUPPORT LOCAL BUSINESS

The Lake Report encourages readers to support the businesses that advertise in this paper.



**FEATURED
LOCAL STORY**

ST. PATRICK'S DAY FUN



Crowds lined up to get into The Irish Harp Pub on St. Patrick's Day. DARIYA BAIGUZHIEVA



Tom Bishop said he had a few people ride the carriage on St. Patrick's Day. DARIYA BAIGUZHIEVA



James Grigjanis, Shelley Bray and Shauna Dickson at Irish Design. DARIYA BAIGUZHIEVA



Lee Rowland serves up some St. Patrick's Day drinks at Irish Harp Pub. DARIYA BAIGUZHIEVA

Mr Furnace 
HEATING AND AIR CONDITIONING

289-205-1242

**WAREHOUSE CLEARANCE
LIMITED UNITS**

**UP TO \$3000 OFF ON HOME COMFORT
SYSTEMS + GOVERNMENT REBATES
SERVICE 24/7 365 DAYS, NO EXTRA CHARGE**