Prime minister visits NOTL

Town chief administrator Holly Dowd retires

Dariya Baiguzhiyeva
The Lake Report

Niagara-on-the-Lake chief administrative officer Holly Dowd is retiring.

Lord Mayor Betty Disero on Monday announced that Dowd, who has been on medical leave for several weeks, is leaving her post effective Aug. 19.

Dowd is the second senior manager with the town to leave this summer. Fire chief Rob Grimwood departed two weeks ago.

"As Lord Mayor, my own personal experience with Holly Dowd has been one of mutual respect. Holly has assisted in putting the council work plan together, so the public knows what council is working on, including target dates," Disero said in a statement.

She declined to provide any information about Dowd’s severance package or whether Dowd would be paid until the end of her contract.

"I gave my statement today, in a letter to everyone and that’s all I’m prepared to say at this point," Disero said in a phone interview Monday.

In April, Dowd’s contract with the town was extended by council until the end of this calendar year.

Dowd started with the municipality in 1982 and previously served as town clerk and director of corporate services. She was first appointed interim chief administrative officer in 2016 and was named CAO by council on Jan. 16, 2017.

Residents, colleagues and friends sang Dowd’s praises on social media this week after her retirement was announced.

"Because she’s a mom, she had that parental instinct. But at the same time she had that administrative persona as well," Miele said in an interview. "So she could balance the staff pretty good." Continued on Page 12

‘Listen to the people,’ Dowd advises successor

Kevin MacLean
The Lake Report

Retired Town of NOTL chief administrator Holly Dowd has some advice for the person who succeeds her.

"Listen to the people. Listen to your staff that have been there and let them tell you what we’ve tried before and maybe you’ll still want to do it. And that’s fine, but listen to maybe why we aren’t doing it. Maybe it didn’t work last time and maybe it will work this time," Dowd said in an interview.

She emphasized that the town staff is dedicated and keen to do the best job possible, not mired in a “that’s the way it’s always been done” mindset.

"But sometimes people don’t even ask, ‘OK, maybe you’ve tried this before. What didn’t work, maybe we can look at it from a different perspective.’"

The town runs on a very strict budget, but the staff

Continued on Page 12
Finally, Lake Ontario water level on decline, town says

Dariya Baiguzhiyeva
The Lake Report

The water level in Lake Ontario has crested and is on the decline, says Brett Ruck, town's manager of environmental services.

Earlier this spring, the lake level reached 75.83 metres, surpassing the 2017 record of 75.75 metres.

The high water prompted town staff to undertake flooding prevention measures but now that the water is receding, the town is removing some of its flood barriers.

The lake water level is being tested on two beaches per week, said Ruck.

In case of storm surge and for additional protection, about 10 flood protection barriers were placed on the beach.

“The town was also working on sealing manholes so the sanitary system wouldn’t overflow. “The water never went as high as the Ministry of Environment was saying it could go,” Ruck said. “It never went that high. I think we went as high as eight inches up above 2017 (level). It didn’t go to 10 inches.”

Lord Mayor Betty Dietero said once the shoreline erosion protection, the town will be able to have up a new flood plan with long-term flood prevention solutions.

Chautauqua park not a ‘beach,’ says region

Brittany Carter
The Lake Report

Residents of the Chautauqua community are concerned that the water quality at Ryerson Beach isn’t being tested, although the beach is frequently used as a swimming spot for residents and tourists alike.

Ruck Denyer, a resident and board member of the Chautauqua Residents Association, has been pushing to have water sampling reinstated.

Ryerson Park Beach hasn’t been on the docket for testing for at least seven years because it doesn’t meet the region’s criteria of a beach, according to Anthony Habjan, manager of environmental services.

Habjan said it isn’t just as simple as putting Ryerson on the list of beaches to test. The beach would first have to be designated a municipal public beach by the Town of Niagara-on-the-Lake, and to have to meet certain criteria, such as having public bathrooms and parking, he said, before it would be considered for testing.

The use of the beach would also need to dramatically increase, he said, which would mean the town would need to put a lot of money into the maintenance and promotion of the beach.

Queen’s Royal Beach is being tested three times a week, though it doesn’t fall under the region’s list of tested beaches, he added, saying that testing there is a “unique case.”

“The Ministry of Environment pitched in with some of the cost, and the town with some of their summer students and staff could train, to take the samples and continue with the testing and progress they’ve been doing,” he said.

This season the testing at Queen’s Royal Beach turned back unsuccessful results five times, which resulted in 13 days of closure, public health inspector Jeremy Kelly said in an email.

The beach season began on May 21, and Queen’s Royal was first sampled on May 27.

Kelly said it was open for about 85 per cent of the season so far and was posted on June 11, June 22, July 18, July 30 and Aug. 9.

The region analyzes the samples and immediately publishes results online, sending the findings to town staff who flip the posting at the beach if the water is deemed unsafe, Habjan said.

The sign is located at the King and Delater streets intersection.

Ryerson Park Beach just doesn’t meet enough of the criteria to be tested, he said.

The Niagara Region website lists 24 beaches that are actively tested, six of which are listed as having no bathrooms, parking, or both.

Habjan said the missing washroom and parking icons on the website are the result of an online glitch, and each beach listed does have those amenities on site.

He said the region plans to revamp the website.

Town staff at Grimsby Town Hall verified both Casablanca Beach and Beachview have parking and portable toilets on-site.

St. Catharines City Hall verified Sunset Beach is equipped with both. Town staff at Fort Erie said they believed both Bernard Avenue Beach and Crescent Beach were equipped with both, but were unable to verify by deadline on Wednesday.

And Wainfleet Town staff said Reefs Bay does have parking and portable toilets but said Long Beach had neither, though there is parking a short walk from the beach and a portable toilet in one of the town lots.

In 2018, Denyer advocated for the Niagara Region to start testing the waters, sending in photos of people in the water and explaining the beach has seen a boom in use in the past few years.

She was told then that the region would look into the matter and succeeded in having the beach reviewed in 2018.

Habjan said the region assessed the use at Ryerson Beach Park several times, at different times of day and varied days of the week to get a clear grasp of the beach’s use.

He said there were no more than six people in the water and fewer than 20 on the beach.

During the assessment in the summer of 2018, the region staff took pictures of the water to examine use.

On July 31, at 1:50 p.m., they recorded six people in the water and 13 on the beach.

On Aug. 25, at 1:15 p.m., they recorded no people in the water and three on the beach.

The stats, he said, aren’t considered high traffic, when some of the beaches monitored have hundreds of people swimming at peak times.

Denyer said the numbers recorded aren’t truly reflective of the number of swimmers, as people swim all day and come and go.

Habjan said he wishes could monitor all water used for swimming but there are other factors, including limited time and staff for water testing, preventing more thorough testing of all of Niagara’s beaches.

The Region of Niagara has two teams of two people to test the water quality at beaches across Niagara, he said, which means staff are already bogged down with the current list of testable beaches.

“We have criteria that we have to meet. We have to look up the number of beaches that we have the ability to sample. Not just to sample, but to safely sample,” he said.

He said every time the town were to make the beach public, it would need to be reviewed and examined and placed on the list for 2020.

In the meantime, concerned residents or groups can go to an independent lab and have their own samples tested, but those tests can be costly, Habjan said.

Each test costs about $500, Regional Coun. Gary Zealea said during a Chautauqua Residents Association meeting in May.

He said the region has a “prudent policy” to “measure usage of beaches in order to determine water testing.”

“A review was conducted last year at Ryerson Beach. Usage did not warrant testing at that time,” said Zealea. “Should any further review determine otherwise, it is my belief that residents or community groups should not pay for this testing.”

Denyer is now working with Zealea to see what solutions are out there, if the residents’ association is to pay, to make sure the findings can be posted at the beach for the public to see.

“I’m looking into the process and cost of water testing that could be paid for by community sources,” said Zealea.
Trudeau visits town, makes announcement

Brittany Carter
The Lake Report

Niagara-on-the-Lake residents gathered outside the community centre Wednesday afternoon to catch a glimpse of Prime Minister Justin Trudeau after he unveiled more funding for area municipalities.

The Niagara area will receive almost $14 million directly, Trudeau said during his announcement in the greenspace behind the community centre, “getting shovels in the ground for important projects.

Projects that matter to you,” he said, adding that the top-up will double the amount of money municipalities get through the federal transfer.

Most people standing outside of the community centre Wednesday afternoon weren’t there for the announcement, as residents crowded around to snap photos and selfies to shake Trudeau’s hand.

Konzelmann family buys Harvest Barn and Rancourt Winery

Dariya Baiguzhiyeva
The Lake Report

The Konzelmann family has purchased Harvest Barn and Rancourt Estate Winery.

Konzelmann Vineyards Inc. announced Friday that it reached a deal to buy the popular Niagara-on-the-Lake fruit, vegetable and baked goods market on Niagara Stone Road and the nearby winery.

The purchase price was not disclosed. The deal closed at the end of July.

In a statement, the company said Stephanie and Fabian Reis, grandson of Konzelmann founder Herbert Konzelmann, will continue to manage the property and winemaking operations. Harvest Barn will continue to be managed by the Baum family.

The motivation for the purchase “really came down to family,” said Andrew Niven, director of marketing at Konzelmann.

“With the recent purchase of Rancourt Winery, (Herbert Konzelmann) saw a chance to provide the same opportunity he was given many years ago by his grandfather in Ulbach, Germany, where the family winemaking business first began.”

A connection to “sustainable farming and agricultural practices” as well as “connection and value to the community” are also important to the family, said Niven.

“This is a strong commitment to keep Harvest Barn ‘as-is’ and remain ‘locally driven,’” Niven said in a statement to The Lake Report.

“Going forward there will no doubt be synergies between the three properties, but as for now, the goal is to keep them unique and separate.”

Before his entourage travelled to the community centre, the prime minister stopped at Silks Country Kitchen in Virgil for breakfast. He spent just over an hour meeting early-morning diners and snapping more photos.

Silks owner Joel Dempsey said Trudeau’s media team contacted him Tuesday to arrange for a stop in the restaurant.

“It was a pretty big production, there are a lot of people involved in it. It was bigger than I was expecting it to be,” Dempsey said.

His niece, Michelle Dempsey, said she’d never seen anything like the entourage that filled into Silks. Wednesday morning to accompany the prime minister, though they have had celebrities in the restaurant on several occasions.

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Though the Niagara Falls riding hasn’t been Liberal territory for 15 years, Trudeau said he is working hard to “make sure the Niagara Falls riding turns red on Oct. 21.” Niagara-on-the-Lake and Fort Erie also are part of the riding.

He said he is specifically focusing on helping communities like NOTL, where he said he knows it’s essential to invest in lake water, public transit and housing.

He’ll also be focusing on areas where there’s a tremendous amount of tourism, he said.

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His niece, Michelle Dempsey, said she’d never seen anything like the entourage that filled into Silks. Wednesday morning to accompany the prime minister, though they have had celebrities in the restaurant on several occasions.

“I mean, it was pretty overwhelming. There are a lot of people that deal with him. The security and everything was absolutely insane,” Dempsey said.

And what did the PM have for breakfast? Just a glass of orange juice, she said.

Konzelmann family buys Harvest Barn and Rancourt Winery

Dariya Baiguzhiyeva
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It’s the second time Harvest Barn and Rancourt have changed ownership in the past year. In 2018, both operations were purchased by Fabian Reis and Erwin Wiens, now a NOTL town councillor.

Wiens declined to comment, saying he doesn’t want to discuss his personal business.

“I am both honoured and privileged to be able to follow in my grandfather’s footsteps. Winemaking is in my blood. The acquisition of Rancourt allows me to step out on my own and create a product that I am proud to call my own,” Wiens said in the news release.

Rancourt Estate Winery, founded in 1998, operates a 22-acre vineyard. The winery sells its products through its on-site wine boutique, online and the LCBO. The winery also offers on-site tastings and private winery experiences.

“Our extensive experience and reputation should help strengthen the Rancourt brand and continue to raise the profile of Niagara-on-the-Lake as a first-class wine destination,” said Jim Reschke, a vice-president of Konzelmann Vineyards Inc.

“Harvest Barn has ‘a great thing going there and we are excited to be a part of it,’ said Konzelmann vice-president Claudia Konzelmann. “Harvest Barn has become one of those local iconic businesses, no doubt backed by strong customer service, fresh produce and fair pricing.”

Herbert Konzelmann added, “Rancourt will share our similar values, culture and passion, and together we hope to leverage our resources and build on the strong legacy we have developed for Konzelmann Estate Winery.”
Editorial: The signs of the times

Kevin MacLean
Managing Editor

On five occasions, totaling 13 days, Queen’s Royal Beach in Old Town has been closed this summer because it failed water quality tests. The latest closing was last Friday, Aug. 9, immediately ahead of the Peach Festival weekend. The beach remained posted, or closed, until Tuesday, Aug. 13, according the Region of Niagara.

So, if you were down at the beach near the iconic gazebo, you would have known that it was considered unsafe to swim in the water. Or would you?

The region does the testing but says it is the Town of Niagara-on-the-Lake’s responsibility to erect signs (hence the term “posting”) whenever the popular body of water is declared unsafe for swimming.

On Monday, a reporter from The Lake Report knew that the beach was posted as unsafe and went looking for the signs informing residents and visitors about the water problems. We knew the water was unsafe but could not find any signs indicating its condition. We looked high and low. Nothing.

When we consulted the town, we were assured that employees had properly changed the sign on the beach to help people make an informed decision about whether to dip a toe in the water.

Alas, there IS a sign there: well off the beach, to one side, in the shade, under several trees. On the side of a trash receptacle.

We’re not sure why the “Beach unsafe” sign is not front and centre (last winter, portable signs warning about ice dangers close to shore were prominently displayed at various locations). But we do know that a single, surreptitiously placed sign, seemingly tucked away, could not possibly be an example of best practices in communicating with the public.

We are sure it is just an oversight, but it is one that needs to be remedied immediately. When a beach is closed because the water is unsafe, that information needs to be readily available to everyone.

Next: Why doesn’t the Region of Niagara issue email alerts or allow residents to sign up and automatically track when their favourite beach is safe for swimming? ©chology.

editor@niagaranow.com

LETTER:

DO NOT STEAL FRUIT

Dear editor,

I am writing in response to the article “Trekking down the Heritage Trail,” (The Lake Report, Aug. 1), in order to make some corrections.

The plans for the trail are for a crushed stone surface, not an asphalt surface.

An awful statement was made that hikers along the trail “could snag a peach from a tree or grapes off a vine.”

This is theft and trespassing on private property. Apparently, there is a need for educating the public that the fruit and produce grown in our community is not there for the taking whenever you feel like it.

Any hint that it is acceptable behaviour to help yourself to fruit hanging from a tree or a vine is doing a disservice to the hard-working farming community and is encouraging unlawful behaviour.

Would you or your readers steal fruit from a grocery store just because there is plenty available? I don’t think so. Am I upset by this flippant remark? You bet I am!

Get out and enjoy the beauty of nature and the bucolic scenes of well-tended orchards and vineyards, but keep your hands off.

Rick Melsen, chair
Heritage Trail Committee

CORRECTION:

Last week, in a story about the Heritage Trail, it was reported that the Equestrian Association “once” maintained the Heritage Trail. In fact, the association still does maintain the trail, and did so as recently as April of this year.

GO GREEN TIP OF THE WEEK

Contributed by Norm Arsenault:

Eliminate single-use plastic water bottles from your lives. ONE MILLION plastic bottles are bought every minute around the world — and that number will top half a TRILLION by 2021. Fewer than half of those bottles end up getting recycled. In Ontario, less than a third are recycled and 8 million metric tons of plastic winds up in our oceans each year. (Earth day.org).

Positive Power +

with Patty Garriock

“A woman’s place is in the home — and she should go directly there after golf!”

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Society can’t move forward by going backward

Hermine Steinberg
Special to The Lake Report

American capitalism was built upon and prospered from a system of exclusion, dispossession, exploitation, and slavery. As was the case in Canada. Donald Trump’s anti-immigration agenda and mission to “Make America Great Again” imply that America needs to go back to what it was. It’s an ideological retreat disguised by emotional propaganda that prevents political and economic progress.

The redistribution of power and restructuring of our economic system to make it more equitable and sustainable is feared by many. But fixing the foundation is the only way to build a strong house that will meet the needs of its citizens today and in the future.

More importantly, it is critical that we recognize the society we have now is increasingly enriching a small number of corporations and individuals while impoverishing and exploiting the majority of us. Its callous disregard for our environment, quality of life and right to self-determination can be seen all around us. Its promotion of dependence and anxiety, frenetic consumerism, conflict and division is diminishing us. But it is incredibly important to understand that this is nothing new, merely an extrapolation of what was.

The founding of European colonies in North America is often portrayed as a noble pursuit by romantic idealists and brave explorers. Not until recently have we seriously talked about the fact that it was mostly established on the basis of genocide, slavery, cultural displacement and false promises. We rarely acknowledge the men, women and children whose blood, sweat and tears built our nations.

It could be argued that Europeans couldn’t have developed the New World without slave labour and that the United States may not have risen as a world economic power without a thriving slave economy. By 1680, there were about 70,000 African slaves in the American colonies and by 1790 their numbers grew to about 700,000. Wealth was created by their hands and on their backs. By 1840, the South grew 60 per cent of the world’s cotton and provided 70 per cent of the cotton consumed by the British textile industry. The North established a variety of related industries, including textile factories, insurance companies, shipping firms, cotton brokers and banks.

Wall Street was born from the enormous growth of the slave trade in the 18th and 19th centuries. In fact, New York’s first slave market was established in 1710 on what is now Wall Street. Moses Taylor, founder of Citibank, became the richest man in America through the illegal trade of slaves from New York to Cuba.

Meanwhile, at least 50 per cent of the white Europeans who came to America between the 1630s and 1776 arrived as indentured servants. Many of them were kidnapped in European cities and forced into servitude in America. Additionally, thousands of English convicts were shipped across the Atlantic and sold as indentured servants. Orphans were sent to Canada, the U.S. and Australia as cheap labour. Between 1870 and 1900, about 12 million people arrived in the United States from northern and western Europe, typically impoverished, uneducated, and desperate. They were the downtrodden and joined the newly freed slaves to make up the basis of the American workforce.

One of those people was a 16-year old boy who arrived from Germany in 1885. He was Donald Trump’s grandfather, Friedrich Trump. He made his fortune by operating restaurants and brothels in Seattle, the mining town of Monte Cristo and in the Klondike Gold Rush.

In 1902, he returned to New York for a short while. When he returned to Germany in 1904 authorities stated that his previous emigration to avoid military service was illegal and resulted in the loss of his German citizenship. Trump was issued a royal decree to leave the country. He petitioned the decision for several months but was unsuccessful and forced out, so he returned to New York in 1905.

We must never forget where we all originally came from, why we came, and that at some point, most of us were considered “the other.” North America was largely built by outcasts, slaves, refugees, the oppressed and the marginalized: those desperate for a better life.

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.

Have an opinion you want heard?
Send a letter to the editor to editor@niagarawon.com
**LETTERS TO THE EDITOR**

**Fix It: Will someone at Town of NOTL please solve this weed problem?**

Dear editor:

I have been trying to get this problem resolved for over two years. Here are the highlights. I have details and pictures to back up everything mentioned below.

We moved into a new home in St. Davids in June 2017. The developer/builder installed some nice landscaping in September 2017 alongside a fence that had previously been installed.

Spring 2018: The landscaping became totally engulmed with weeds. I contacted the Town of Niagara-on-the-Lake and was told it was the developer’s responsibility to maintain the area until it was assumed by the Region of Niagara, about two years after completion of the development. NOTL said it would “encourage” the developer to address the weed problem.

During the spring, summer and early fall, we cleared the weeds from the area adjacent to our property and tried to keep on top of the rest of the area, but it was a losing fight.

October 2018: Weeding was completed. But no one could tell me who did it. We did not see anyone out there working on it.

2019: A re-enactment of the situation in 2018. Of course, the weeds came back with a vengeance. We began in the spring contacting the Town of NOTL, telling representatives that the work done in October needed to be followed up before it got overgrown again.

Now here we are in August and still nothing has been done. We have continued to try to keep our area weed-free. There have been emails, phone calls and site visits, but no weeding. Varied explanations have been offered as to why the delay. I copied the latest emails to Mayor Marty Barry, but received no response.

You are maybe wondering why the big fuss over weeds. Well, you really have to see the area. Some weeds are waist high, other areas are completely overrun, regular plantings have been overtaken.

It is a total eyesore in an area that boasts to be the “prettiest” town around. Besides the obvious interest we have in keeping our local area beautiful, this is a blight on St. Davids and I would think that the Town of NOTL would care.

I realize in the big scheme of things this would not be the highest priority, but it is also not quantum physics and would not take an inordinate amount of time to resolve.

I am frustrated, I am also tired. I am an 80-year-old woman weeding property that no one at the Town of NOTL can define, decide, direct who is actually responsible to do the work.

The area in question is on Four Mile Creek Road at the intersection of Line 9 Road, north of York Road. There is also an area down Line 9 Road at Concession 3 where a pond is totally overrun. Residents have been cleaning, but town officials advised them they are not to do this. Nor will the town pick up the waste resulting from the residents’ cleanup.

Patricia Gregoire
St. Davids

**Endless horse protests amount to harassment of Sentineals**

Dear editor:

The anti-horse carriage demonstrations continue and I wonder about Canadian law.

As an American who lived through the civil rights demonstrations of the 60’s, I remember the anger against “outside agitators” decending on southern communities. Those persons were using their freedom of speech and assembly to denounce practices that were in fact in breech of federal law. The Sentineals have broken no laws.

The fact the Sentineals treat their animals well may not have any bearing in this matter, but the premise that the Sentineals using horses to pull carriages is cruel is just incorrect.

However, short of libel and slander, people do have the freedom to express what they wish no matter how incorrect it may be. They can take their signs and express their views almost anywhere, but they choose to continually do it where the Sentineals do business.

When these actions are targeted against one business or person or place it seems to me to cross the line and become intentional harassment.

Wouldn’t it be nice to see a trial between the parties in front of a jury of Niagara-on-the-Lake peers?

Scott Hanson
NOTL

**Jet boat buses spew exhaust, tarnish a summer evening**

Dear editor:

I have to tell you of my experience on a recent Sunday-day at an open-air recording of Queenston.

During that beautiful historic village? I have to tell you of my sympathy now. All that carbon monoxide instead of fresh summer air: it is totally wrong to want to move there.

Sylvia Angelkotter
NOTL
A cyclist from Notting
ham, England, whose goal is to ride 18,000 miles
around the world, made a stop in Niagara-on-the-Lake
last week.

Robert Cleave, a 47-year-old
U.K. man, said he was
on Aug. 6. After stopping
in Niagara-on-the-Lake
and Fort Erie, he
will make a stop in Niagara-on-the-Lake
again in 2017 by completing
the ride in 79 days.

Cleave said he video calls
his wife every day and they
stay, set up, knowing what
you're juggling so many dif
ferent things. We are allotted only a
limited number of these hearing sen-
cells, and unfortunately, we can-
n't regenerate them after they
are damaged. We are allotted only a
limited number of these hearing sen-
cells, and unfortunately, we can-
n't regenerate them after they
are damaged. Therefore, the best rehabil-
tation science and technology
are currently available for hearing loss today.

When prescription
and fit, they are one
of the most common
prescriptions used for
hearing loss. As almost
20 million Canadians,
with recommended that
hypotheses for hearing loss to
be met, ongoing research is
rehabilitation.

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**The awards are based solely on quantitative performance data of 207 Canadian hedge funds. The awards are presented by Mandeville Private Client Inc. as calculated by Morningstar on behalf of Mandeville Private Client Inc. Inception Date January 7, 2013, Annualized returns on Series F as at April 30, 2019

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- Did you know?
Welcome to the latest episode of the Great NOTL Summer Walkabout, a summer-long series of stories that will take you to all corners of Niagara-on-the-Lake. Our reporters will trek around the community to meet residents and visitors, attend events, visit area landmarks and tell stories about what they find. Enjoy the Walkabout.

The annual Peach Festival

There was no shortage of peaches in Niagara-on-the-Lake last weekend. The annual Peach Festival, hosted by the NOTL Chamber of Commerce, took over a part of Queen Street all day Saturday as festivities were held in celebration of the peach harvest.

And celebrations continued the next day when St. Vincent de Paul Roman Catholic Church held its annual peach fest on the church grounds.

Along Queen Street, a wide variety of peach-flavoured foods – from pies, gelato and crepes to nachos, hotdogs and chimney cakes – were offered to thousands of visitors.

The popular corn-on-the-cob was also back. By using a steam boiler, the corn was steamed instead of being cooked which allowed preserving its flavour, said Elmer Neufeld. Some 1,500 corns-on-the-cob were sold, said Ed Biega, who noted some people travelled from Toronto specifically to buy their corn but arrived after the last cob was sold.

“The corn is amazing and the process is amazing, too,” said Pat Benitez, who was staying in NOTL from Connecticut. Rosa Garcia, who lives in Georgia, agreed saying the corn was “so tender” and “delicious.”

Walter and Anne Eadie, who live in Milton, have been coming to the festival for six or seven years. They said they loved the peaches at the festival and they were also big fans of the Toronto All-Star Big Band, so it was one more attraction for them to take in.

“The event is getting busier,” said Eadie, noting it’s getting more difficult to find a place to park. Back in the Daze, Melodie Italiane choir and the Caribbean Steel band performed throughout the day. The St. Catharines Pipe Band and the Fort George Fife and Drum Corps also provided live music.

Ben Burland of The Ben Show and Caroline’s Caricatures entertained the crowd.

Further down the main street, on the corner of Queen and Gate streets, eleven-year-old Morgan Mitchell was selling lemonade. Sitting behind a stand with painted lemons on it and wearing a lemon hat, Mitchell said he’s been selling lemonades since he was four. All raised money goes to Red Roof Retreat and he said was hoping to raise over $2,000. Helping Morgan was also his brother Spencer.

“I really wanted to raise money for them (Red Roof) because it’s a good cause. I had a lot of fun doing it,” Morgan said.

At St. Vincent de Paul’s festival on Sunday, NOTL resident MJ McGraw observed that it is interesting how different churches in town host their own fruit festivals during each summer month. St. Mark’s Anglican Church, for instance, held its cherry festival in July, while St. Andrew’s Presbyterian had the strawberry festival in June.

“I find this refreshing,” McGraw said, noting there is no sense of rivalry. “Just the fact they (churches) all take turns having their month and their fruit and their weekend where everybody comes to church.”

The peach festival had a “niche communal feel,” she said, and involved people of different ages. Margarette Mierecki, who was at the event with her family, said she got married at the church and her two daughters, Emily and Grace, were also baptized there.

Money raised at the festival, which saw a “great turnout,” will go back to the church, said Terry Choules, the event’s chair.

“It’s a great day and it’s a great way to meet people in the parish and everywhere else,” she said.

Dariya Baiguzhiyeva
The Lake Report
**Shades of Summer dinner wraps up peach celebrations**

Dariya Baiguzhiyeva
The Lake Report

When U.S. visitors Eric and Tina Harper witnessed the Shades of Summer dinner in Niagara-on-the-Lake last year, they knew it was something they wanted to be a part of.

So, this past weekend, the New Jersey residents returned, donned their white attire, and dined al fresco in the middle of Queen Street on Sunday evening.

The first time the Harpers visited NOTL was for the Shaw Festival, and they’ve been coming back for 12 years.

“We’re well-travelled and we still come back here,” said Tina, adding they loved the event.

Hosted by the NOTL Chamber of Commerce, the annual dinner concluded a two-day peach celebration.

The event runs in conjunction with the chamber’s annual Peach Festival, held on Saturday.

Part of Queen Street was closed to vehicles as the chamber set up tables near the cenotaph. Participants had to bring their own tablecloths, cutlery, dishes and food. The Thomas Nelson band provided live music.

Lynda Tsonev was at the event for the first time as well. She came from Toronto with her husband Georgi Tsonev and two children, Vira and David.

“IT’s amazing how open and warm people are here compared to Toronto,” she said.

Some other guests were veterans of the dinner. Sharon Cooper was there for the fifth time. Being with good friends, planning and having a good time celebrating the peach festival is what brings her back every year, she said.

For Nancy Hummel, who has been coming to the dinner since it started, it was a “beautiful event” to have in town and a “nice excuse” to get dressed up. She said by bringing her children along, she hopes they will remember it as a family tradition and would bring their own children to it.

Dimitar Minkov, who owns the Historic Wilson-Guy House B&B with his wife Maria, said the Shades of Summer dinner was emblematic of the peach festival.

“More people have to know about this event,” he said.

“It’s the best event of the summer for Niagara-on-the-Lake,” added Maria. “It is very classy and a lot of fun.”

For former Niagara regional chair Alan Caslin, the evening was a chance to socialize and meet people.

“The food was fantastic and the weather was cooperative,” he told The Lake Report.

**Peace, peaches and perfect weather**

Ross Robinson
Special to The Lake Report

Peach Festival Day and the living was easy.

Our town was among the best places in the world to be last Saturday. Peace, peaches and people being happy.

The peaches, the music, the festive atmosphere, the strolling tourists. Corn on the cob, peach pie, Algonquin Ice cream cones (not cups) at Taylors.

All of this on Queen Street, which was vehicle-free (yes, the merchants and the town figured it out.) Not one car or truck on the main thoroughfare of Canada’s prettiest town.

“Friends greeting friends, saying How Do you Do, They’re really saying I Love You.”

Peaceful, thank goodness, even after rumours were spreading at the sports bar and other local watering holes during the previous week that a few aging local troublemakers were going to perpetrate an act of unpleasantness during the Peach Festival.

Congratulations to the organizers. There was so much going on. Local fruit farmers were featured, and our tender fruit industry was front and centre. Vendors under tents added to the ambience and store windows were dressed gaily.

Three bands played off and on for over four hours at the festival, each of them drawing crowds happy to stop, listen, smile and applaud. All of this under blue skies with a few puffy white clouds for contrast, and regular cooling zephyrs from the north-west. The subtle smells of fresh fruit and sunscreen and boiling corn.

So many people closed their eyes, put away their smartphones and lived in the moment. We savoured the senses here in our wonderful hometown.

We live in a safe and peaceful corner of our world. Our police officers keep the streets safe and we look out for each other. In these times, though, we just never know what might happen. It only takes one or two lone wolves to cause a problem, and each of us must be vigilant and alert, watching for any possible dangerous situation.

Three times during the week leading up to this year’s Peach Festival while qualifying a cold Oast House Barratier draft at Butler’s Sports Bar and the Sandtrap Pub, I heard whispers that a few elderly NOTLers were up to no good. They were planning to put a dozen or so rotten peaches in a plastic bag, rent e-scooters and drive carefully along Queen Street to create some excitement.

While passing Taylors, they were going to heave the rotten peaches at the popular cover band Back in the Daze. This would cause excitement, make a mess, and nobody would be injured. No arrests would be made.

The incident would be reported as Canada’s first “drive-by fruiting.”
## Sunday
- **Fife & Drum Muster & Soldiers’ Field Day** - 10 a.m. to 5 p.m. - Fort George
- **Walking Tours of Old Town** - 11 a.m. - Queen’s Royal Park
- **The Canadian Table Culinary Festival** - 3 p.m. - Outlet Mall
- **Annual Garden Party Fundraiser** - 6 p.m. to 9 p.m. - NOTL Public Library Community Garden

## Monday
- **Fun Duplicate Bridge** - 9 a.m. to noon - NOTL Community Centre
- **Outdoor Yoga in the Courtyard** - 9:30 a.m. to 10:45 a.m. - Niagara Historical Society & Museum
- **Therapy tails with Jasper** - 2:15 p.m. to 3:15 p.m. - NOTL Public Library
- **Community Drumming Night** - 6 p.m. to 8 p.m. - Niagara Regional Native Centre

## Tuesday
- **Famous & Infamous: Dusko Popov with Ted Rumble** - 2 p.m. - Fort George
- **Echoes of Niagara’s Past: A Military Timeline Event** - 11 a.m. to 4 p.m. - Gate Street Studio
- **Family Friendly Art Studio** - 1 p.m. to 3 p.m. - Niagara Pumphouse Arts Centre
- **Walking Tours of Old Town** - 11 a.m. - Queen’s Royal Park

## Wednesday
- **NOTL Rotary Club - Noon**
- **ACBL Duplicate Bridge (sanctioned)** - 1 p.m. to 4 p.m. - NOTL Community Centre
- **NOTL Rotary Club - Noon**
- **ACBL Duplicate Bridge (sanctioned)** - 1 p.m. to 4 p.m. - NOTL Community Centre

## Thursday
- **Legion Fish Fry** every Thursday - 4:30 p.m. to 7:30 p.m.

## Friday
- **Regional Native Centre - 6 p.m. to 8 p.m.**
- **Community Drumming Night** - 6 p.m. to 8 p.m. - Niagara Regional Native Centre

## Saturday
- **NOTL Rotary Club - Noon**
- **ACBL Duplicate Bridge (sanctioned)** - 1 p.m. to 4 p.m. - NOTL Community Centre
- **NOTL Rotary Club - Noon**
- **ACBL Duplicate Bridge (sanctioned)** - 1 p.m. to 4 p.m. - NOTL Community Centre

## Community Favourites:
- **NOTL SupperMarket**
  - **Miss Ilona’s School of Dance** - 1 p.m. to 4 p.m.
  - **Niagara Golden Age Club** - 11 a.m. to noon
  - **Farmhouse Yoga Niagara** - 9 a.m.

## Venue Details:
- **Corporative Facility Supply**
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- **Warren Renovations**
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## Announcements:
- **Pauline Reimer Gibson** is an Audiologist with over 20 years of experience who loves helping people of all ages in the community.
- Book a complimentary hearing test today at 905.468.9176
- 504 Line 2 Road, Virgil ON

## Contact Information:
- **Pauline Reimer Gibson Audiologist**
  - A global leader in hearing healthcare.
  - [ampliton](http://ampliton.com)

## Events:
- **NOTL Public Library Community Fundraiser** - 6 p.m. to 9 p.m.
- **Annual Garden Party Festival** - Outlet Mall
- **Walking Tours of Old Town** - Fort George
- **Famous & Infamous: Dusko Popov with Ted Rumble** - 2 p.m. - Fort George
- **ECHOES OF NIAGARA’S PAST: A MILITARY TIMELINE EVENT** - 11 a.m. to 4 p.m. - Gate Street Studio

Know of a local event? Tell us. Submit it directly to www.niagaranow.com or send us an email at events@niagaranow.com
**LOCAL CALENDAR**

<table>
<thead>
<tr>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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<tr>
<td>15 Special Council Meeting</td>
<td>14 Duplicate Bridge (Sanctioned ACBL)</td>
<td>16 Farmers’ Market</td>
<td>17 Farmers’ Market</td>
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<tr>
<td>15 p.m. - Council Chambers</td>
<td>1 p.m. to 4 p.m. - NOTL Community Centre</td>
<td>8 a.m. to 9 a.m. - The Village</td>
<td>8 a.m. to 9 a.m. - The Village</td>
<td>8 a.m. to 9 a.m. - The Village</td>
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<td>Art &amp; Fashion Lecture Series: Indigenous Fashion eVOLUTION</td>
<td>Friday Flies: Monsters University</td>
<td>Shred IT NOTL Community Palliative Care</td>
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<tr>
<td>Niagara Historical Society</td>
<td>Friday Flies: Monsters University</td>
<td>9 a.m. to 1 p.m. - Meridian Credit Union, Virgil</td>
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<td>8 p.m. - Trius Winery &amp; Restaurant</td>
<td>7:30 p.m. to 8:30 p.m. - NOTL Public Library</td>
<td>3rd Annual Ashley Simpson Golf Tournament</td>
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<tr>
<td>Ghost Tours of Fort George</td>
<td>YDTP Summer Camp Program: Final Performance</td>
<td>10 a.m. to 5 p.m. - Heritage Woods Golf Course</td>
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<td>8:30 p.m. - Fort George</td>
<td>6:30 p.m. to 7:30 p.m. - Yellow Door Theatre Project</td>
<td>11 a.m. to 2 p.m. - Fort George</td>
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<tr>
<td>Looking Back, Forging Forward: Trench Art &amp; Ronald Books (Opening Reception)</td>
<td>The Canadian Table Culinary Festival</td>
<td>Party in the Vineyard: Wine Country Fare</td>
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<tr>
<td>7 p.m. to 9 p.m. - Niagara Pumphouse Arts Centre</td>
<td>3 p.m. - Outlet Mall</td>
<td>6 p.m. to 10:30 p.m. - Peller Estates Winery</td>
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**CALENDAR**

Aug. 15 - Aug. 31

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Co-workers describe Dowd as ‘professional, loyal, humble’

Continued from Front Page

Another former councillor, Martin Mazza, described Dowd as “professional, loyal, humble.” “Every decision she made... she always had the best interests of the Town of Niagara-on-the-Lake at heart,” Mazza said. “It was never a personal mission or personal interest in her decision-making.”

Dowd is a member of the Association of Municipal Managers, Clerks and Treasurers of Ontario. During her tenure, she instituted an electronic records system and a vote tabulating system by which ballots are counted by machine, Disero noted.

She also refreshed pay equity as part of the provincial requirements and streamlined the criteria for council’s in-camera sessions in order to increase public transparency, Disero said. Sheldon Randall, the town’s director of operations, has been filling in for Dowd during her medical leave. “Holly has had a long history of loyal and effective service to the town and council, as well as many years of leadership for the town’s staff,” Disero said in a statement. “Holly has earned a well-deserved retirement and our thanks.”

Zoom Leisure Bikes honoured for support of Heritage Trail restoration

Dariya Baiguzhiyeva
The Lake Report

The Heritage Trail committee presented a thank-you plaque to Zoom Leisure Bikes owners Steve and Rebecca deBoer for their generous donation toward the restoration of the whole historic trail. The deBoers donated $3,000 as it is a “really important project” which would connect villages in the community, said Rebecca. “Having good biking infrastructure in the area, as cycling is growing, and for walking and for pedestrians, is really important,” she told The Lake Report.

Rick Meloen, the Heritage Trail committee’s chair, noted, “There’s been a lot of individuals and families that have contributed and now we’re having businesses doing that.” “So we’re really, really pleased. And this is such a good fit. A bicycle business and recreation of trail.”

The whole historic trail is 10 kilometres long and stretches from John Street to York Road. Phase 1 of the project, to be completed in 2020, includes restoration of the trail from John Street to East and West Line, and will create a pathway made of crushed stone, three metres wide and 1,500 metres long. It will cost around $15,000 to restore that section of the trail – $100 per metre. The committee has raised more than $17,000 over the past three weeks, said Tony Chisholm, the committee’s vice-chair.

Fife and Drum Muster at Fort George this weekend

Brittany Carter
The Lake Report

Fort George will be marching to the beat of the Fife and Drum Corps during its 20th anniversary celebration this weekend. Visitors to the national historic site will be met with military music during the Fife and Drum Muster and Soldiers’ Field Day event.

Music, demonstrations, military tactics and cannon fire will take place throughout the day, from 10 a.m. to 5 p.m. on Saturday, Aug. 17 and 18. The Fife and Drum Corps program at Fort

The Fort George Fife and Drum Corps on Canada Day.
DARIYA BAIGUZHIYEVA

George was created for youth between 10 and 14. The young “drummers” receive free uniforms and equipment once they can demonstrate adequate performances of the 10 life songs. All that is required is that they attend regular practices from July 1 to Labour Day. The annual Fife and Drum Muster will bring about 50 to 60 fifers and drummers from Canada and the United States together for a weekend-long display of military music, celebrating the history of the fife and drum corps and their contributions to the military, said Drum Major Peter Alexander.

“The muster is the pinnacle of the season for everyone. It’s exciting to see everybody and have the chance to perform in front of the different corps and visitors to our site,” Alexan- der said.

Firefighters’ boot drive raises $9,500

Dariya Baiguzhiyeva
The Lake Report

The annual boot drive by Niagara-on-the-Lake firefighters raised $9,500 Saturday for Muscular Dystrophy Canada.

During the Peach Festival, firefighters stood near the intersections of Queen and Mississauga streets, and on the corner of King and Queen, collecting donations from bypassers and vehicles.

About 25 past members and retirees from Station 2 as well as volunteers from Station 2 participated in the drive, said deputy fire chief Nick Ruller.

“The firefighter involvement in the community goes beyond responding to fire calls and training. So this kind of community involvement gives an opportunity to give back,” Ruller said. “It’s encouraging. It adds a sense of community and connection to the fire officers to the members of the community.”

Retired CAO gives a bit of advice to successor

Continued from Front Page

She’ll miss her colleagues but not the 24/7 stress of managing the municipal- ity. Exercising and staying healthy will be priorities, “I have fibromyalgia and if I don’t keep moving then that doesn’t help,” she said. And stress can exacerbate her condition.

Dowd admits she had mixed emotions about leaving. “I’m workaholic and I wondered, ‘What am I going to do?’ “And part of her felt she’d be leaving her colleagues down by departing with some things unfinished. “But we’ve got a great dedicated staff and they’re all doing just fine,” she said.

When she finally made the decision, “It was like a big weight off my shoulders.” So now she’s still getting up at 5:30 a.m. but agreed to stay on for one more year.

Now that she has called it quits she’ll have more time with her husband Rob, who retired two years ago from General Motors, and son Kevan. She’ll also be golfing, curling, biking and trav- elling. And one of her first destinations will be Hawaii, a “dream” trip.

Come and meet the drummers from Canada and the United States together for a weekend-long display of military music, celebrating the history of the fife and drum corps and their contributions to the military, said Drum Major Peter Alexander.

“The muster is the pinnacle of the season for everyone. It’s exciting to see everybody and have the chance to perform in front of the different corps and visitors to our site,” Alexander said.

“Don’t rush to make decisions, take your time,” said Dowd. “Every decision she made was ‘as professional, loyal, humble’.”

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Huge crowds turn out for Kinsmen Car Show

Dariya Baiguzhiyeva
The Lake Report

More than 500 cars and thousands of car enthusiasts were on hand at the 21st annual Kinsmen Car and Shine Show on Sunday. Angelique and Richard Sobschak, a former member of the NOTL Kinsmen Club, came from St. Catharines to check out the wide variety of classic cars showcased. Angelique, who was at the event for the first time, said she’s partial to cars from prior to the 1950s. “Anything ’30s, ’20s. And foreign, I love the British cars they brought in,” said Angelique. “They had MGs and there were little Minis. Things you kind of remember from the movies, I love that.”

“It’s so laid-back,” said Richard and Angelique added the show was held in the shade, which makes “a very pleasant atmosphere.”

Sharon Seymour and Ian Bridge, visiting from England, said the NOTL car show was different from the ones back home, with many muscle and tiny cars showcased. “It’s really difficult to paint it into words,” Seymour said, explaining how with music in the background and people being more “enthusiastic and friendly,” she felt “like a kid in a candy shop.”

Terry Nord, who had his 1949 Mercury at the show, said this type of car was made popular after James Dean starred in the movie “Rebel Without a Cause.” “People like us like to bring cars to show them for people to appreciate,” Nord said. “A lot of people come by and say, ‘I can remember when I was a kid, I rode in the back seat.’ So it brings back many memories.”

NOTL resident Ottavio Tulini shared the same sentiment, noting that seeing old cars makes “you remember your youth.” “I like old cars that you never see, that’s what makes (the show) special,” he told The Lake Report. He also added the event was bigger than he expected.

The event raised at least $10,000, said club president Bob Forbes and the turnout was so large that the club ran out of food. “It was a fantastic day. The weather was beautiful,” said Forbes. “It was great.”

The 50/50 draw had a $1,700 payout, which is $200 more than last year, he said. In September, the club will start giving away the money it raised to people and community-minded organizations such as Red Roof Retreat, the NOTL library, Cystic Fibrosis Canada, Gillian’s Place, Women’s Place of South Niagara and others.

The new Kinsmen sign, which was damaged in a hit-run accident in June, is expected to be up in two weeks, Forbes said.

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.
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@niagararanow.com

Across
9. Corpulent (5)
10. Extreme surprise (9)
11. Souvenir (5)
12. Inherent (9)
13. Possess (3)
14. Hebrew minor prophet (5)
15. E.G. wine goblets (9)
16. Bush (5)
18. Double birdie (5)
22. Large mass of sliding snow (9)
25. Renounce (5)
27. Open mesh fabric (3)
28. Staff (9)
29. Mistaken (5)
30. Weaken insidiously (9)
31. Passageway (5)

Down
1. Highest singing voice in women (7)
2. Affluence (6)
3. Recent arrival (8)
4. Saw (6)
5. Book end, perhaps (4,4)
6. Exceptional intellect (6)
7. Convince (8)
8. Adhesive label (7)
16. Frenzied rush (8)
17. Single-celled organisms (8)
19. Conceal with decorative paper (4,4)
20. Neither solid nor liquid (7)
21. Abrade (7)
23. Part of a group (6)
24. Followed (6)
26. Cardiff International Airport (6)

Have some fun

Crossword Puzzle

Last issue’s answers

Sudoku

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August 15, 2019

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Doria, Robitaille crowned NOTL club champs

Kevin MacLean
Managing Editor

Joe Doria wasn’t going to let this one get away.

After losing the NOTL Golf Club men’s open championship in a playoff last year, Doria held off the incomparable Barbara Ahluwalia. The 86-year-old, who underwent hip surgery a little over a year ago, wowed the crowd Sunday with a birdie 2 from just off the back of the green on the 18th to finish at 178. The women’s open championship also heated up.

The two open division champions, the seniors champ and junior boys winner David Dexter all qualified to compete in the Champion of Champions Tournament on Sept. 7 in Port Colborne.

The women’s open championship also hotly contested. Louise Robitaille defended her title, shooting a 3-over 75 for a total score of 147 and the overall senior women’s title and Martha Cruikshank (176) was named super senior champ.

One of the highlights of the women’s side was the weekend performance of the incomparable Barbara Ahluwalia. The 86-year-old, who underwent hip surgery a little over a year ago, wowed the crowd Sunday with a birdie 2 from just off the back of the green on the 18th to finish at 178.

The two open division champions, the seniors champ and junior boys winner David Dexter all qualified to compete in the Champion of Champions Tournament on Sept. 7 in Port Colborne.

Other winners: Men’s B flight: Sean Simpson, C flight: Ron Planché, D flight: Butch Rive, Bantam boys: Marsden Tataryn, age 12, in a three-hole playoff with his brother Grayson, age 10.

Writers’ Circle: The Gift — A second chance

Hermine Steinberg
NOTL Writers’ Circle

As you may remember from last week, my friends and I were on our weekly Friday afternoon walk with our dogs at The Commons when something incredibly strange and unbelievable happened as we were strolling, or to be more precise, singing and dancing through the forest. I admit we were drinking, but this was no alcohol-induced hallucination. I think.

From inside the trunk of a large ancient oak, a pale, tall woman appeared. She had flaming red hair cascading down her shoulders and wore a long diaphanous gown that flowed behind her as she walked toward us. “Circle of Five, you have summoned me.” Her voice was deep but soothing. “Are you serious?” I heard Maggie’s trembling voice. “No, of course not. Who are you?”

“I am Euphraxia. It is the first time in over a hundred years I have been called.” “Called?” said Irma. “We didn’t call you.”

Euphraxia smiled patiently. “You did summon me. Like all the witches before you who invoked magic to bring me forth and sought to regain their youth.” “We’re not witches,” insisted Ellen. She turned to me. “I’m not sure any of this is real.”

Euphraxia looked puzzled. She then walked toward Ellen and gently placed a hand on her face, caressing it as if she was a small child. “But my dear, I heard your plea the most loudly.”

“What do you mean?” I felt as if I was in a dream, but somehow more aware than I had ever felt before. “Your hearts spoke in unison to me, strong and true. And as the ancient laws dictate, I must now offer you the magic you seek. To each one I can give the gift of youth, not a turning back of the clock but a second chance. The appearance and vitality of half your age, but in your ideal form. The exuberance of youth is yours.”

Beth laughed. “We really must be suffering from some mass delusion. You are just going to turn us into a younger version of ourselves.” “No,” Euphraxia said. “The ultimate decision is yours to make and you will have exactly three days to make it.”

With a wave of her hand, a gold cord with a velvet satchel materialized around each of our necks. “You will not go back in time; your current life will remain as it now exists and will only change according to the choices you make. Only will you change physically, the most glorious version of yourselves. All your memories and knowledge will remain.” “I still don’t understand,” whispered Maggie. “The sun is going down. We better get going,” said Beth, sounding shaken. “Did this really happen?” I felt like I had just gotten off a roller coaster. Ellen looked at the green velvet bag around her neck and raised it to her nose. “Oh, my God!” “What is it?” I took my satchel and drew it close to take a whiff when I was suddenly overcome by a memory of when I was first going out with Frank, my first boyfriend. “What would you choose? To be continued ...”
In order to be broadly accepted by the public, architectural designs must be reflective of the prevailing socio-economic and political attitudes of the time. Just as society’s attitudes tend to swing on a pendulum from liberal to conservative (and back again), architecture necessarily follows suit, and the closing decade of the 19th century was a case in point. Decades of change, driven by Victorian innovation and expansionism, created a general desire to slow down and take a breath. As often occurs during periods such as this, there was a general longing for simpler times and more traditional ways. Architecture responded to this wave of nostalgia with the Arts & Crafts movement, Edwardian Classicism and a group of revival-based designs generally referred to as Eclectic houses.

Early Eclectic designs, beginning in the 1880s with the English neo-Georgian and the American Colonial Revival (designs taken from the Georgian colonial architecture of the Thirteen Colonies), rigidly adhered to the principles, criteria and elements of the archetypal forms. By the early 1900s, conformity to heritage criteria had loosened up somewhat; designs staying largely true to form but often incorporating aspects of Arts & Crafts and/or selected elements lifted from other traditional styles. Then, the combination of the “eyes-on” experience with actual historic houses by soldiers returning from the First World War in Europe and the advent of inexpensive photographic reproduction showing actual architectural details, forced architects back to designing largely accurate “period houses.”

The Dutch Colonial Revival home shown in the photo is a terrific example of the middle “flexible” Eclectic phase. Here, the designer has created a basic gambrel roofed Dutch Colonial reproduction complete with gambrel side gables. However, the second floor of the end gable has been projected out over a porch appointed with a classical pediment and Tuscan columns. Further, a prominent moulding at the roof-ridges (where the pitch changes) wraps around into the gables, thereby creating the impression of pediments which effectively double-down on the classical elements.

Thanks in part to summer homes built for vacationing Americans and Niagara’s burgeoning middle-class of the period, our town is rich with Eclectic homes. So, is the old house you’re looking at a Georgian or neo-Georgian? Hmmm …
The famous Queenston peach

NIAGARA'S HISTORY UNVEILED

August 15, 2019

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This is written with special thanks to Kathy Thomas and to Ken Slingerland and his colleagues, who provided me with so much information.

When Queenstonian Kathy Thomas was in North Carolina last winter, she discovered a pamphlet written in 1939 about the Fisher or Queenston peach.

The name Fisher is well-known in Queenston. The Fisher Building took pride of place in the village for well over a century. It was identifiable in 1839 print by British artist William H. Bartlett. The building, however, is believed to have existed at the time of the War of 1812. Although there are no registry records, probably because the property had been handed down through one family, it is believed that the Fisher family built the 25-room building in the 1860s.

Earlier, in 1840, it had been the office of the Niagara Suspension Bridge Bank, and in 1901, the first telephone exchange in Queenston was housed there. Over its lifetime, the Fisher building, which was also known as the Ivy Block because of the Boston ivy that covered its sides, was the home of the Queenston Hotel, the Imperial Bank of Canada, a restaurant, a bakery and a store.

By the mid-20th century the building was owned by Niagara Falls entrepreneur Dr. Djamal Afrukhe, who planned to use it as an art gallery. Unfortunately it was in terrible shape, so, after checking to see if it had any historical significance, he had it demolished. Neighbours considered it an eyesore and there was some concern for local children who liked to play in it.

While the building was important in Queenston, the Fisher family has a bigger, international claim to fame. They were the first to grow a peach variety that extended the growing season. Much of what follows came from a memoir, catalogue that Kathy Thomas discovered in North Carolina.

The language in the pamphlet is delightful. It begins, "[I]n the shadow of the Monument erected to the memory of one of Britain's gallant heroes — figures, General Sir Isaac Brock, and on the site of the first commercial peach orchard in Upper Canada, an outstanding Star in the Theatre of Peach Culture made its bow to a delighted Horticultural audience."

The peach was "discovered" in 1913. It had been propagated at the Vineland Research and Innovation Centre in Vineland, Ont. The peach ripened early, looked good and extended the season to eight weeks from five. Before it was declared an outstanding "Star," it was closely watched to make sure that the high quality was sustainable. It was later patented in the United States and registered in Canada. Four nurseries in the States and two in Canada went into the business of propagating the variety. It was officially named the Fisher peach.

C.W. Fisher is credited as the first to grow the peach at his Dulverton Fruit Farm. The farm was located on Niagara Boulevard, one mile north of Queenston, and was named after Dulverton, England, the birthplace of Fisher’s great-grandfather. The Fisher family had owned the land since 1802.

By 1939, Fisher claimed sales records showed the profits for his peach were much higher than that of any other variety on the Niagara Peninsula, and had been so since 1936. In a 1941 publication called Goutyfield Peach Nurseries, the Fisher peach was praised for its high quality, its ability to be grown in any peach growing area, and the fact that it was easy to ship. The peach continued to be mentioned as a viable product into the 1950s, although it was no longer mentioned in publications by 1964.

The Fisher family were noted for their knowledge of peach growing and the Queenston peach was not the family’s first success. The following unsigned article appeared in The Canadian Horticulturist, Fruit Edition, Aug. 9, 1920.

Handing Peaches by the Carload

"I instruct my pickers to pick by sight, not by feel," said Mr. Fisher. "A peach is ready for picking when the ground color takes on a yellowish tinge. The peach will mellow after picking. Peaches have been grown on Mr. Fisher's farm for more than 200 years. He showed me a field that had grown peaches almost continuously for the century. There are trees there now of the Jacques Ravireipe variety that are 17 inches in diameter near the butt and 15 years old. Mr. Fisher claimed that the first commercial peach orchard in Canada was established on this same farm before the War of 1812, by a Mrs. James Durham, a United Empire Loyalist. The farm was procured from the Crown in 1797, and peaches set out some time later. This should be an important contribution to the historical study of the peach in Canada. The writer remembers how difficult it was to procure fruit in 1865, when he prepared an article on the peach industry for publication in a report of the Ontario Fruit Growers’ Association (1906), to secure authentic information regarding the early history of the peach in this country. Palmer and Harris’ bulletin on "Peach Growing in Ontario," published in 1916, records peaches grown by a Mrs. Simcoe, Niagara, as early as 1793, but not in a commercial way. Gould’s book on "Peach-Growing," published in 1918, quotes a reference to peaches growing in Southern Canada in 1782—but, was not "Southen" Canada in those days, under the French, somewhere down along the Ohio River? At any rate, it is all very interesting, and Mr. Fisher can be justly proud of it, and substantiate his contention. Facts on peach history from other sources are requested for publication."

There is a vast difference, however, between growing a few peaches for home use, or even for market, a hundred years ago and growing peaches today for sale by the carload. Mr. Fisher grows the leading varieties, such as St. John, Elberta, and the like, and is always on the lookout for new varieties that will lengthen or fill in the season. He has about 2,000 trees of Rochester, the comparatively new, early yellow freestone. Because peach farming was so crucial to the Niagara economy, its growth and harvest took a different slant during the Second World War. The young men of the region went to fight, leaving young women, the farmer’s daughters, to look after the crop. Former Queenston resident, T. Allan Clifford wrote in his memoirs:

Eventually, with an acute shortage of farm help, the YWCA opened up what became known as Farmerettes Camps. The Y recruited young girls from some of the better boarding schools in Toronto and set them up in camps in the Niagara area. What a windfall for all the guys who were in their teens at the time! There was a camp of sixty girls a block away from our house, sixty miles down the road, and another sixty at St. Davids. It wasn’t all a bed of roses for me. We had a hired man on the farm that at that time and he wanted nothing to do with managing girl pickers on the farm. I was given that job. It was really tough to get these girls to pick fruit all day and then try to take them out at night. As I recall the only leader I had to get them to pick was to threaten to send them to work in the packing house where my mother was in charge and they did not like working for her.

Another story involving the girls who worked in the peach industry occurred during the 1950s. Canadian Camers in St. Davids employed young women to peel the fruit and cut out the pits for canning. They were paid per pit. One young woman found that some of the other girls were stealing her pits. She went to the plant manager, who made her supervisor of the others.

An email from Ken Slingerland brings the story into the present day. Slingerland worked in the soft fruit department at Vineland from 1975 to 2011. He wrote, "I know that we did not have the Fisher or Queenston peach at the farm based on my memory. So it likely was a local Queenston peach and was farmed there for 30-50 years. There has not been the Fisher peach being harvested for the Marketing Board since the late 1960s. Any peach later than Elberta and many of the old V peaches were phased out as consumers wanted peaches in August and September rather than October. Consumers also wanted peaches with more red skin and firmer for shipping. Many of the old V peaches were soft and were used mainly for canning!"

In May 1998, W.R. Okie prepared the Handbook of Peach and Nectarine Varieties. In it, the Fisher peach was described as being attractive, with a yellow undercolour. The quality was good with a coarse texture; however, it was very susceptible to brown rot, and was by this time, too soft for commercial use. Slingerland says, however, that the remarks made in the latter part of the 20th century probably don’t reflect the peaches’ true value to the local growers some 90 years earlier.

Sources: Kathy Thomas, Ken Slingerland, Vineland Research and Innovation Centre, the Queenston Community Library, the Jean Haggens collection Niagara-on-the-Lake Historical Museum.

More Niagara’s History Unveiled articles about the past of Niagara-on-the-Lake are available at: www.niagarahonew.com
We invite you to submit photos and stories for consideration in this section. Send your submissions to editor@niagaranow.com for a chance to be featured.

RIDDLE ME THIS:
I can be held in your right hand, but not in your left. What am I?

Last Week's Riddle: Turn me on my side and I'm everything, cut me in half and I'm nothing. What am I?

Answer: 8
Answered first by: Margie Enns
Also answered correctly by: Cheryl House, Katie Reimer, Keira Walker, Tamara Vassiliev, Laura Hollemans.

Email answers to editor@niagaranow.com for a chance to win a prize.

The water is calming

Betty & Jane: Plunger Patrol
"Inspecting NOTL's bathrooms."

TEALiSe Tea Shop

Winery and craft breweries are plentiful in NOTL but if you find yourself singing… Ninety-nine bottles of “tea” on the wall…. ninety-nine bottles of “tea”…. you just might be in Virgil’s TEALiSe Tea Shop sampling green, black, bubble tea or an exotic brew at the “tea bar.” If you call ahead, you can make a reservation for "high tea," which includes a sampling of assorted goodies and delicate treats. The “loo” was bright and clean with greenery accents providing that natural organic touch. Whether it’s “tea for two” or just you enjoying your favourite brew, tea lovers are sure to enjoy a visit to TEALiSe. There is ample parking in the rear and the shop is cyclist-friendly. This venue “steamed” up and received 3/5 plungers, making it a Gold Plunger Award winner.

3/5 Gold Plungers

Therapy tales: Dogs at library

Jasper is a member of Therapy Tails, visiting the library each week throughout summer. BRITTANY CARTER

Niagara Pumphouse board chair Lise Andreana and secretary Gwen Laing present the Pumphouse Ian Butler Scholarship to Lauren Riley. SUPPLIED PHOTO

Carson Lincoln and his border collie Stella run the carriages during the Peach Festival on Saturday. Stella, famous in town for being well-trained, waves at passersby when Lincoln does. The two are inseparable. RICHARD HARLEY

Catherine Novick was playing a game of bridge with friends at the community centre when Prime Minister Justin Trudeau stopped by. “Best bridge game we’ve had yet,” she said. SUBMITTED/CATHERINE NOVICK

Therapy tales: Dogs at library

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Leno Mori happily spends time in his Mori Nurseries office at age 92. His business has supplied tree stock for almost 70 years.

**FEATURED LOCAL STORY**

**Leno Mori: Niagara’s Johnny Appleseed**

Tim Taylor
The Lake Report

Leno Mori smiles at the thought that some people consider him Niagara’s Johnny Appleseed, a fictional 18th-century character who wandered North America, planting apple trees wherever he travelled. You can tell Mori has heard the comparison before.

The 92-year-old, builder and best-known nursery businesses, estimates that almost half of all the fruit trees in Niagara were supplied by his nearly 70-year-old Mori Nurseries.

“I guess a lot of people know me. I still get people from all over dropping in here, who remember me as president of both the Ontario and Canadian Nurserymen’s Associations. ‘I can’t complain.’ Mori’s father arrived from Italy in 1923.

“He came with nothing,” Mori says proudly. “He never borrowed a dollar from anybody.”

“He worked here and there. But then he got a job at Queenston Quarries, farming the hay to feed their horses, and later, after learning tenderfruit farming from the Lowrey family, tending the Quarries’ 25 acres of fruit trees.”

Young Mori worked on the farm as a youngster.

“When I was 13, I started driving the farm truck. I took all the fruit away to the canning factory. We brought a lot down to the dock for the old Cayuga to take to Toronto.”

In his early 20s, Mori wanted to buy some property but found it was just too expensive. Land was $1,000 an acre, wages were just 25 cents an hour.

Mori realized he could make more by converting some of his father’s recently acquired 20 acres on Line 2 Road into a farm for growing fruit tree stock. He added five acres of his own.

A business was born.

“I started out selling peach trees, and then cherries and plums and later apples, largely to local farmers. First, I did a few thousand. Then 50,000. Then 100,000.

“It just grew and grew.” At one time, his business cultivated over 2,000 acres in Ontario, New York, Mexico and British Columbia. And while Mori Nursery didn’t invent new types of trees, it was responsible for helping many nursery industry innovations germinate and grow.

As an example, Mori cites his company’s early leadership in securing royalties from licensing the sale of root stock from Europe.

“I flew to Germany and got the licence to exclusively sell dwarf cherry root stock in North and South America.

“We’d sell them as small shoots (they look like 12-inch pencils) to nurseries everywhere. When they were mature enough for sale to farmers for production, we took a good royalty.”

Mori is proud of his part in the sector’s innovations.

“Take apples. We’ve had dwarf apples for 60 years. And now they’re getting 1,000 trees per acre. Some farmers are working toward 2,000 an acre. A good apple harvest used to be 1,000 bushels an acre. Now they are aiming at 3,000 an acre. Amazing.”

Mori decided to retire in 2015. “I had nobody to take over and I didn’t want to continue on my own.”

Today’s Mori Nurseries is a shadow of its former self. The various businesses are shuttered. All but 100 acres of prime land is sold and that is on the market. Mori spends a lot of time at the company head office, next to Mori Gardens on Niagara Stone Road. It’s a quiet place. He has trimmed his staff to one part-time bookkeeper and two full-time workers out in the field, doing cleanup to be ready for the sale.

Mori’s daughter-in-law, Toni, will continue to operate the existing Mori Gardens, on leased land next door.

For Leno Mori, the conversation does not dwell long on the past. His observations may be founded on a lifetime of experience, but this is not a retired voice.

“I still have lots to do.”

“I always enjoyed farming,” he says, pondering a lifetime. “I went to church almost every Sunday. But it wasn’t until I went to a special service with my first wife who suffered from cancer that I really became a Christian. The experience changed my life. They prayed for us. I don’t know what happened, but it changed me and gave her another 24 years.”

Eleven years ago, Mori, and his second wife Heidi, responded to a difficult family circumstance by assuming the parenting role for two of Leno’s great-grandchildren — both boys, now 11 and 14.

“The experience changed my life. They prayed for us. I don’t know what happened, but it changed me and gave her another 24 years.”

“I can’t complain,” he says again, a little tearfully. When he gathers himself, he says: “I was born in Niagara. Lived here. Still here.”

There’s no question about that.

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