



## Lukas Smith remembered as caring, passionate adventurer and family man

41-year-old father of three dies after being hit by car on Irvine Road

Richard Harley  
The Lake Report

Thirteen-year-old Riley Smith had three words for the driver who struck and killed his father Lukas on Sunday night.

"I forgive you."

"That's what my dad would have wanted me to do," he said on Tuesday, during a gathering of friends and family sharing memories about Lukas Smith.

The 41-year-old father of three suffered fatal injuries when hit by a Toyota Corolla on Irvine Road near Scott Street, not far from the home he built for his family 10 years ago. The driver, a 27-year-old man from St. Catharines, remained at the scene.

Niagara Regional Police are investigating. No charges have been laid.

"I was right beside him when it happened," Riley said. The two had been bike riding together just before 9:30 p.m.

"He was fixing my bike



Lukas Smith was struck while helping fix his son's bike at the side of the road. SUPPLIED

on the side of the road. We looked over and we saw a car come right at us."

Asked to describe Lukas, all of the two dozen or so people gathered at the family's home agreed "passionate" was a fitting word.

"He was passionate about everything in life," said Trish Smith, his wife of 18 years. "He loved hobbies, he loved adventure. He was so into dirt biking. The boys and him ride all the time."

"Anything on the water," added their 15-year-old son Bryden.

"He loved being on the water. There was something about it that just intrigued him, and it made him come alive," Trish said.

Among a long list of hobbies, Smith also played drums, bass and acoustic guitar. He had a wood-working studio and enjoyed people. For many years he owned a house framing

business and had recently obtained his real estate licence.

He was also deeply devout in his faith, all agreed. And the most important thing to him was family, Trish said.

"We were number one, and we knew that, and he made sure of that."

"He liked his dog too," said Peter Thiessen, Lukas' father-in-law.

*Continued on Page 13*



Neighbours say officials removed what looked like upward of 100 dogs from a home on Delater Street in NOTL on Wednesday afternoon. EVAN SAUNDERS

## Police, officials bust suspected puppy mill on Delater Street

Evan Saunders  
Local Journalism Initiative  
The Lake Report

Residents of a lake-front Niagara-on-the-Lake neighbourhood were shaken up Wednesday afternoon as officials from Provincial Animal Welfare raided a suspected puppy mill at 115 Delater St.

Onlookers said four white vans arrived around noon and spent nearly five hours removing puppies from the residence.

"We saw 30 or 40 in one van," said a Delater Street resident who didn't want to be named.

"It could be over 100." Niagara Regional Police and officials on the scene refused to comment or offer any details about the raid.

There were four vans outside the house, each one carrying dogs away from the scene. In a nearby parking lot a Lincoln County Humane Society adoption trailer was being towed by a pickup truck. It was reportedly filled with dogs removed from the house.

The house was leased out nearly a month ago and neighbours said they were suspicious from the get-go.

"It was the barking, and the smell," one resident said.

"When I passed the house, I would smell something," said NOTL resident Jeannie Phillips.

"I would smell something and I would hear the dogs bark – crying. I'm angry. So

*Continued on Page 3*

## Opinion: Parliament Oak development is the kind of housing NOTL needs

Molly Bowron  
Special to The Lake Report

Change can be hard to swallow, evoking fear in individuals who have remained stagnant in their ways.

On the other hand, change can bring hope and inspire individuals to adapt faster and experience life without hesitation or the drawbacks that come with not accepting change.

Niagara-on-the-Lake has been my home for 21 years

and I am grateful to have grown up in this beautiful town, where people feel safe and there is a welcoming community.

I believe that some people in this town need to keep an open mind in regards to change and think about the younger generations instead of just themselves.

A very special part of my life in this town was attending and graduating from Parliament Oak Public School.

Parliament Oak was not just a place of education; it was also where I met lifelong friends and enjoyed my childhood. The friendships I made in kindergarten at Parliament Oak are like family and will last a lifetime.

It's sad to walk by the abandoned school where my friends and I spent so much time together. In saying this, I am happy that I was able to experience it before the school closed.

One memory that often crosses my mind is recalling my friends and I walking downtown on our breaks for lunch. Although this may seem like a normal event, I remember being so excited to head downtown and visit the main street, with tourists flowing and the small-town feeling when I crossed paths with my neighbours and family friends.

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Molly Bowron, Carrie Robinson, Emilie Dubois, Annika Johnson and Hannah Schaaf when they graduated from Parliament Oak in 2014. SUPPLIED

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# Businesses say they're ready for **more people** indoors

Evan Saunders  
Local Journalism Initiative  
The Lake Report

Ontario is entering Step 3 of its reopening plan on Friday, and retailers and restaurant operators are excited for the increased capacity, even without foreign tourism.

But Niagara's acting medical officer of health Dr. Mustafa Hirji thinks the province moved to Step 3 before the impact of Step 2 was understood.

"It probably takes about three weeks before we can appreciate what effect the second step really had," Hirji said.

The province announced its move to Step 3 nine days after the second phase had begun.

"I don't think we actually know if we're ready or not," Hirji said.

He said Niagara Region has no plans at this time to institute any special restrictions for businesses under section 22 of the Health Protection and Promotion Act.

Over the past 18 months, businesses have learned to roll with the pandemic punches.

"It's going to be crazy busy. We've been full (on our patio) constantly," said Adam Dodridge, manager of Corks Winebar and Eatery.

The border reopening would be good for business but the restaurant will



Anne Froese manages Serendipity on Queen. She says the vague guidelines around store capacities leave her wondering how to operate the store safely. EVAN SAUNDERS

do well even if American visitors are not yet allowed, he said.

"As soon as we can fully reopen (the restaurant) things are going to be good. We've been already pretty full, so it's going to be good either way."

Other restaurants felt the same.

"We'll be able to fill the inside. It's been pretty busy in the back (outdoor beer garden) just from people who live around here," said Erin Pante, front desk housekeeper at the Olde Angel Inn.

She said the restaurant loves its local diners and will worry about tourists once the federal government opens the border.

"We love to have the Niagara people back. It's not just about the tourists. But

when the borders reopen, they are going to be just as welcome and they will feel like they're from Canada," she said.

Restaurants and retailers will be able to open on Friday with no cap on the number of people inside, so long as a two-metre distance can be maintained.

"Letting more people in will be a delight," said Anne Froese, manager of Serendipity on Queen Street.

But the vagueness of the provincial guidelines has been troublesome.

"It leaves me with a little bit of a quandary because it doesn't give me the formula," she said.

For businesses that have been treating the threat of the pandemic seriously, vague guidelines from the province add a new layer of stress.

"We're very strict with our masks and our sanitizer. How far can I go and still be safe with everybody?" she said.

Hirji said, "What the province is probably trying to do is allow businesses to get as close to normal as possible while keeping physical distancing in mind."

The rules make more sense for restaurants than they do for retailers since tables can be set up two metres apart, the medical officer said.

Froese is wary that people are using their vaccinations as a way to skirt COVID-19 safety protocols.

"You see people that are relying on the fact that they're double-vaccinated, but they may not be. How do we know?"

It is increasingly becoming

the responsibility of individual businesses to balance safety precautions with boosting the economy as the provincial government relaxes restrictions.

"We'll be monitoring quite strictly. But, you know, to open things up a bit further will be great for business and we're looking forward to that," Froese said.

Ontarians were out in Niagara-on-the-Lake in droves last weekend. Neil Cartagenise from Oakville was ambivalent about the coming third step of reopening.

"I feel good and bad about it. I'm happy for retailers but I'm not sure about condensed indoor space," he said.

He has not dined at a patio since restrictions were relaxed in June.

"I just don't feel that we are going to be able to ensure that everyone is vaccinated. People are going to get careless."

Cartagenise does not want Ontarians to lose sight of what is at stake during the pandemic.

"To me, it's all been about the hospitals and intensive care units. If we can keep people from dying, if it becomes just another flu where you're sick for a week then I think we can get through it."

He emphasized the importance of businesses reopening and getting back to normal. He was also supportive of the federal government opening the border – on one condition.

"I have no problem with it so long as there's a vaccination passport. If people can prove that they've been vaccinated, what's the difference if I come and shop in Niagara-on-the-Lake or if I shop in Buffalo?"

Hirji wants to remind people that a vaccine passport is not a novel idea.

"For international travel it's probably where we are going to end up regardless. Canada hasn't used it (in the past) but other countries around the world have had vaccine requirements for yellow fever or meningococcal disease to name a few," he said.

"We just happen to be a country where we haven't had to worry about that before."

## Accused in NOTL **pedestrian fatality** back in court in October

Kevin MacLean  
The Lake Report

A Niagara-on-the-Lake man is to appear in court in October on a charge of failing to report an accident in connection with the death of a pedestrian on Lakeshore Road in April.

Robert Enns, 54, was charged in May after Matthew Wilson was struck as he walked home toward NOTL along Lakeshore late at night on April 4.

At the time, Niagara Regional Police said Wilson, 40, was hit by an east-

bound Ford F-150 pickup truck. His body was found in a roadside ditch the next morning.

Police have refused to identify the accused in this case, noting he was charged under the Highway Traffic Act, not a more serious Criminal Code offence.

The Ontario Court of Justice in Welland, where the case is being heard, was unable to produce records of the case without the name of the accused.

However, members of the public told The Lake Report that Enns was the

person charged. A search of court records validated that and on Tuesday a legal representative for Enns appeared in court on his behalf via Zoom.

Law clerk Edward Booker requested disclosure of the Crown's case against Enns.

Prosecutor Marie Strub advised that extensive disclosure of "more than 234 pages" of evidence is being made available in the case.

Information on this case from Niagara police has been somewhat confusing. The Lake Report has

followed the investigation since April and regularly checked in with police for updates but was only told the investigation was continuing.

On June 14, a police spokesperson said, "After a lengthy and comprehensive investigation based on an analysis of evidence collected at the scene and information received from the public, the driver of the motor vehicle involved in the collision has been charged. That is all the information I can provide at this time."

Later that same day, the

police said there had been a "miscommunication" and that "charges will be laid, however are pending, therefore once again due to privacy we cannot release further information."

However, public court documents signed by Niagara police officer Mark Ventresca and by a justice of the peace state that a summons was sworn in Welland almost three weeks earlier, on May 25.

That failure to report summons makes no mention of Wilson, or a fatal incident. It only alludes to not reporting an accident

"resulting in damage to property apparently exceeding \$2,000."

On June 22, almost one month after the summons was issued, after further inquiries by The Lake Report, the police issued a one-sentence news update saying a NOTL man was facing a single charge under the Highway Traffic Act.

Asked to explain the delay, police on Wednesday said, "There was an unforeseen processing delay. Information was released as soon as appropriate."



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# Neighbours say house emitted an odour

Continued from Front Page

angry. Something has got to be done about it.”

Ron Simkus lives around the corner on River Beach Drive. He was walking his dog Pearl when the commotion started.

“Sometimes these people think if they come to a sleepy little town where nobody knows what’s going on they’ll get away with it. They picked the wrong

neighbourhood.”

Some neighbours commented on having seen boxes brought into the house at odd hours of the night.

“I had never even seen a dog until yesterday,” another man said.

“The woman (who lives at 115) said she had inherited the dogs from her grandfather. I’m thinking, ‘You’re older than me. How old was your grandfather?’”

He said his only inkling



of suspicion came from his dog waking him up in the middle of the night because

the residents of 115 Delater St. were bringing things into the house.

# Lais Hotel plans to bring back local nights

Richard Harley  
The Lake Report

Niagara-on-the-Lake’s Lais Hotels is gearing up to open more of its restaurants as pandemic restrictions begin to lift.

Some hotels have been operating for about six weeks, and the weekend of July 3 was the first time all of the company’s hotels were opened for the year, said Bob Jackson, chief executive officer of Lais Hotel Properties Ltd.

“The demand has been very, very strong. It’s very high occupancy on weekends, pretty decent during the week, not a regular summer, but a good indicator of where things could go,” Jackson told The Lake Report.

He said the concern isn’t so much the summer months, but the rest of the year, when normally much of the business would be corporate clients.

“That obviously has fallen off a great deal, as expected, and we’ll see how that turns out — although there has been signals that it may come back a little quicker than we might have expected, but the transient demand is definitely there. People are looking to get out and travel.”

He said the company is fortunate to be in Niagara, surrounded by destinations and nature that draw people to the region.

“To a degree, we won’t experience challenges that a major downtown metro hotel will.”

As far as the people coming to stay, he said it’s not much different than other



The Pillar and Post plans to bring back mussel nights soon, says Lais Hotel CEO Bob Jackson. RICHARD HARLEY

years, as much of the traffic comes from southern Ontario and the Greater Toronto Area.

About 15 to 20 per cent of business is typically from the United States, he said, “but we were able to kind of mitigate that with the Canadian guests not being able to go the other way.”

Still, he said, the hotel business really depends on a thriving local business and tourism economy.

“I think the thing for us is really just the success of the overall business community, and tourism. So as soon as they can get that border open, the better.”

He said businesses like the Shaw Festival are “so incredibly important to this town and to the region.”

“And they draw highly on U.S. guests and anything we can do to get them really humming would be beneficial. They’ve certainly done their part in terms of everything they possibly can to do outdoor shows and things of interest to attract people.”

“We’re in it with them and hopefully we get that border open soon. That, in the long-run, benefits everybody, and short-term, there’s quite a bit of need around here.”

Lais Hotel runs several establishments in Niagara-on-the-Lake, including six hotels and several restaurants.

Some of the company’s restaurants have been opened for patio dining, such as Zee’s and Butler’s Bar and Grill. The rest of the restaurants have been doing takeout while waiting for indoor dining to resume. Chili Jiao, the company’s newest restaurant, has not opened at all.

Jackson said he isn’t sure when Chili Jiao will reopen.

“Unfortunately we don’t have a crystal ball. It’s the one that’s not as centrally located as the others. So for us it’s kind of a wait and see. We want to see how all the other businesses are tracking and then we’ll look to open Chili, but we just haven’t determined that yet.”

The company has expanded the patio at Butler’s to accommodate more people in an outdoor setting.

Over the coming weeks as the company focuses on opening, he said staffing is likely the main focus.

“We’re in fairly good shape. However, like you’re hearing in the industry, it’s a challenge every year, and

specifically in areas like your kitchens and house-keeping, it’s probably more pronounced.”

He said the company has been forced to get “creative” to retain workers. Government subsidies also are playing a minor role, he said.

“I wouldn’t say that that’s a big problem for us. We have seen cases where that has contributed to perhaps people not coming back, but it’s not widespread.”

The company recently opened its Monet garden across from the Pillar and Post, along with a new snack bar tentatively called The Outpost. The outdoor space has been working well, said Paul MacIntyre, vice-president of operations.

“It’s great. We planted 21,000 square feet of foliage and perennials and shrubs over the last two years and now they’re all starting to come up, and the flowering of it, it’s starting to look like a Roman garden. The roses are climbing and it’s starting to look like what we envisioned it to look like and our guests are absolutely loving it,” McIntyre said.

“And it’s a great location — safe — people can distance themselves and enjoy an open space and it’s doing very well for us from that respect,” he added.

The garden and snack bar are both open every day for locals as well, except on days where there are booked functions.

Jackson said as far as some of the popular local nights, like unlimited Monday mussels at the Pillar and Post, the plan is to bring them back as soon as possible under COVID guidelines.



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## COVID Tracker

**NOTL active cases: 3**  
**Region active cases: 71**  
**Region deaths: 415**  
**Region total cases: 16,290**  
**Region resolved cases: 15,804**

\*July 14 data per Niagara Region Public Health



**Contributed by Patty Garriock**

“Expect trouble as an inevitable part of life and repeat to yourself the most important words of all: this too shall pass.”

- Ann Landers.

## Editorial: One **step** at a time

Kevin MacLean  
Managing Editor



Someone posted a comment online this week noting he could tell we were approaching some form of social normalcy – finally – because a grocery store he visited had removed the one-way arrows on the floor of most of its aisles.

When you've been stuck in pandemic mode for nearly 18 months, perhaps even a small win like two-way traffic in the produce section is one worth celebrating.

But, still, let's be careful out there.

As Dr. Mustafa Hirji, Niagara's acting chief medical officer of health, says in a story in this edition of The Lake Report, the province's decision to move to Step 3 came only about nine days after Ontario entered the second phase of this latest reopening.

New cases are down, but people are still dying of COVID, dangerous variants are still lurking but Canada's overall vaccination campaign has been extremely successful despite the doom and gloom of just a couple of months ago.

To ensure we are all protected, more people, young and old alike, need to get vaccinated. It is the key to life returning to normal and us being able to do the things we once took for granted.

No one wants a fourth wave or to contract one of the dangerous new variants or to pass COVID on to a loved one.

We've said it before, but it bears repeating: Who

doesn't want to be able to get out with friends and family, to socialize, to be able to do things that have been restricted for most of the past year and a half?

One of the next major steps, somewhere down the road, will be reopening the Canada-U.S. border to more than just essential traffic.

That is slowly happening and despite the fact literally everyone wants regular border crossings to eventually resume, a measured response is the right one at this time.

It was disappointing, but not surprising, to hear some Niagara Region politicians taking Hirji to task for expressing his professional opinion about not rushing to open the border, especially with the Delta virus circulating.

Small-town politicians, performing for the cameras, less concerned with

being leaders and more concerned with being cheerleaders and appeasing their voter base, told Hirji, among other things, to “stay in your lane,” “restrain yourself,” be more “positive” and to “stop the doom and gloom.”

Sure, they are frustrated, who isn't? But their behaviour and comments perfectly illustrate why it is essential that scientists, physicians and other experts must be independent of political influence.

We need people like Hirji to be able to tell the political class things they often don't want to hear.

So, yes, a slow and rational approach on the border, please. And the rest of us: get the jab if you haven't already, wash your hands, wear a mask, socialize carefully. We all know the drill now.

It won't be much longer.  
*editor@niagaranow.com*

## NOTL is **more** than just heritage district

Dear editor:

In 1986, Ontario designated the Queen/Picton area of Niagara-on-the-Lake as a heritage conservation district and in 2003 the area was designated a national historic district, the first in Ontario.

As well, this area was a battleground during the War of 1812 and thus we should honour this historical designation by preserving its historical significance.

Our town is made up of a large agricultural area, small hamlets and five villages. The suggested new large landscaping area at Queen and Mississauga streets should be placed in another location to welcome everyone to our whole town, not just at the edge of the designated heritage area.

May I suggest on the QEW in the Glendale area, the major entrance to our town, similar to other towns and cities in Niagara Re-

gion. Being located there it will welcome visitors to our whole town, not just one area where I believe it will detract from the importance of its historical significance.

Again, the rainbow crosswalks are a good idea, but not the requested location, which is at the only crosswalk located on Queen and Picton streets, which were put there for safety reasons.

If authorized, I believe it should be placed to represent the whole Town

of NOTL, not one small heritage area. We have to remember there is more than one area of Niagara-on-the-Lake, not just the designated historical area within the Old Town.

Town council must stop trying to cram everything into the historical designated area by putting these and any other suggested projects in other areas of our town.

*Stan Harrington*  
 NOTL

## Hundreds signed petition **supporting** dog park

Dear editor:

Further to your story about the off-leash area at the Commons and the “several dozen” letters or calls in support of keeping the area leash free, I would like to bring attention to the online change.org petition that was sent to Parks Canada and town council several weeks ago.

This survey held the names of several hundred (not dozen) residents from all across NOTL who are in support of keeping the area

leash-free.

It is widely agreed that there is most definitely a need for improved signage at the Commons indicating, to newer residents or visitors, that the gravel track is the only permitted area for leash-free exercising.

There are walkers, runners and cyclists in this town who believe 100 per cent of the park is for their use. We also need to understand that several thousand NOTL residents have dogs. Respecting each other

and handling conflict with kindness is, by far, a better way of dealing with this issue than yelling at dog owners for perceived injustices.

Dog owners must also exercise responsible dog ownership. Pick up after your dog every time and do not let your dog off-leash unless it has recall skills.

Residents in this town seem always quick to judge and condemn rather than exercise kindness and understanding.

We all pay taxes and everyone has equal access to public parks. Several new residents in town have also told me they purchased property here specifically because of access to this off-leash area. There is no formal off-leash dog park anywhere in NOTL.

Let's hope Parks Canada can find a simple signage solution that will make this issue one less issue to argue about around town.

*Lyndsay Gazzard*  
 NOTL

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## Feel free to support 'traditional marriage'

Dear editor:

I recently returned from a visit to Vancouver to find The Lake Report in my mail with the story on Rudi Koller's lawn sign, (" 'Traditional marriage' sign decried as homophobic," hateful, July 8.

So much for objectivity in reporting. Not sure how you went about interviewing those in the article but be assured they do not reflect the voice of all residents in Niagara-on-the-Lake.

I don't care if you support gay marriage. I don't care if you support traditional marriage. I do care that you



support my right to have whatever sign I want in my own front yard.

Apparently those who

disagree have forgotten the "Lest we forget" mantra we tout every year on Remembrance Day. People fought and died for the precious freedom we all now have to express whatever belief we want on our own front lawn.

The irony of those people you interviewed who expressed their "disgust," their "intolerance," their "shame" for Mr. Koller is that they are exemplifying the very hate they are accusing him of.

Are you so quickly offended by a silly lawn sign that you could hurl such awful accusations against

another human being just because you disagree with his viewpoint?

So much for "love is love" as noted by one of those interviewed. Ridiculous.

I think I'll make Mr. Koller a plate of cookies and go for a visit. Not because I agree with him and not because I don't agree with him. Just because he is a fellow human being, a neighbour in Niagara-on-the-Lake who is worthy of kindness and love, just like everyone else.

**Sandra Miele  
NOTL**

## Please don't close Commons to off-leash dogs

Dear editor:

*This is an edited version of a letter to Parks Canada in response to the story, "Commons off-leash dog park is under review," The Lake Report, July 1.*

It is unfortunate that a positive, i.e. dog-friendly, decision regarding the off-leash area at the Commons in Niagara-on-the-Lake has not yet been made.

It would solve most issues if clearly visible lettered signage (rather than a difficult-to-interpret pictograph) could be installed at both ends of the path in order to clarify the boundary of the off-leash area for people not familiar, and for people riding bikes and scooters, to

advise them that off-leash dogs are present and running free.

We walk at the Commons every single day, rain or shine, for over an hour, and only very occasionally meet people who are upset by dogs being off-leash.

Because there is no obvious signage, when dog owners attempt to explain that the area is actually designated as off-leash, animated discussions sometimes occur.

The same thing can occur with people who want to keep their dogs on a leash. They get upset when off-leash dogs approach their dogs to do what dogs naturally do, be social and attempt to initiate play.

These people can easily walk a block away along John Street but for some reason choose to continue to walk in the off-leash area, almost as if they want to create a scene.

Ninety per cent of people who walk at the Commons have dogs and of the few people we meet without dogs, most are happy to see dogs running free and many ask questions about their names, breed, ages, etc. It must be a small but very vocal few who are complaining.

Many dogs and their owners rely on the off-leash path for daily exercise, sometimes several walks daily. Truly, it's the only local area

of its kind. It's such a pity.

We're talking about one short, semi-remote half-kilometre in which we're allowed to exercise our beloved dogs. Many other nearby options are available to the public, with better and safer surfaces on which to walk or ride and are equally picturesque.

Please, yes, we're begging, Parks Canada to allow the off-leash path at the Commons to remain. It would be a significant hardship for many to lose it rather than just a small inconvenience to those who want it gone out of what appears to be nothing more than spite.

**Brenda and Keith Lord  
St. Davids**

## NOTL should embrace Parliament Oak development

*Continued from Front Page*

Now, as a young adult in Niagara-on-the-Lake, my hopes and goals for the future include one day coming back to my hometown. I am currently a student at Brock University, studying communications and media with a minor in philosophy, and from there I hope to go away to a master's program in journalism.

Unfortunately for me and many others, this seems like a dream rather than a realistic goal. This is a very special place to me and thinking about not being able to live here again doesn't sit well.

I am not saying that I

won't be successful, I am just trying to be realistic, and living in this town won't be easy with the shortage of affordable housing.

I am sure, if you have read this far you might see where I am going with this ... and yes I am talking about the plans to make Parliament Oak a place for new housing.

The proposal for the new development includes a three-storey apartment building with 80 units. This town has few places that can accommodate people who are in need of more affordable homes and rentals, which has meant many younger people are unable

to come back to their hometown or even consider living in Niagara-on-the-Lake.

The Parliament Oak development could offer a place for younger families, people who work in town and even support young people such as myself.

A lot of articles and opinions have been shared in recent weeks by older people regarding this issue — but this town is not just a place for retirement. Young people want to live here too.

I have heard mixed feelings expressed throughout the town about this plan. When looking at some of the opposing views, many people say that a farmers' market or a park would

be nice and, yes, I agree those would be nice.

But there literally are three very beautiful parks within walking distance. Also, I heard that some of the original murals and footprints of the school will be preserved. Sounds pretty considerate to me.

My hope for the future, when looking at this plan, is that Niagara-on-the-Lake can embrace change instead of looking in disgust and refusing to acknowledge how housing is a positive thing — especially for anyone from my generation planning on one day coming home.

*Molly Bowron is a member of Parliament Oak's graduating class of 2014.*

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# NOTL juice bar uses **two pounds** of produce per bottle

Bernard Lansbergen  
The Lake Report

Renowned chef Karrie Galvin has worn many different hats throughout her career and now she has started a new chapter by opening Orchard, a juice and smoothie bar on Victoria Street in Old Town.

"I believe in the juice, I really do," says Galvin. "I believe we need to get those vitamins into us."

Galvin can't pinpoint the exact moment she discovered her love for juice but she has always been a devoted juicer. "When you cook, you're constantly using a juicer to make dressings. It's just a beautiful fresh flavour."

Credit the pandemic for pushing her to start a juice and smoothie bar.

"I thought we needed something really fresh and healthy," says Galvin, who is also a cookbook author. "I think we all need to do some healing. Food is kind of my religion and I believe in getting people to eat more veggies."

She thinks that the easiest way to accomplish this



Karrie Galvin, middle, and her "family of cooks." BERNARD LANSBERGEN

is by drinking juice. "2.2 pounds of produce goes into one of our juices so when you see this massive bowl of kale put into a 60-ounce bottle, it's like you would never eat that," but in juice form you can.

The menu of Orchard features inventive drinks like hibiscus water and charcoal lemonade but juices and smoothies aren't the only thing the store offers.

Galvin, who was pastry chef at Canoe restaurant in Toronto, is also using her expertise to make and sell pies, bread and

even gourmet ice cream sandwiches.

"I actually wasn't going to do a bakery but we got this extra space and I thought, 'I'll do a little bit of a bakery and see how it goes,'" adding that the pies have been extremely popular.

Getting a new business up and running in the middle of a pandemic wasn't easy.

"It was crazy. We were trying to do the renovations and I had signed the lease right before the (second) lockdown and then trying to do renovations ... even if you just want a screw you

got to fill out a form. All the equipment was two months late and then we thought we could open earlier but then the third lockdown happened."

But those setbacks were just the latest challenge for Galvin. Over the years she worked all around the world as a chef before opening the Riverhouse Company, she and her husband Jeff Kirker opened their own farm-to-table fine dining restaurant in Lakefield, Ont.

"It was very stressful. When you are doing fine

dining you're always trying to push yourself, you're always trying to come up with the newest thing. All I did was work. That was it, I was obsessed with it."

When her daughter Arwyn was born Galvin says she realized she needed to shift gears.

"You got one chance to raise your kids," she says. "I actually got out of cheffing for a while. I only worked around my daughter's schedule and I was like 'life is so much better,' living that healthier life and not doing Red Bulls and working 18-hour days."

During this time Galvin did a stint working in television, mainly the Food Network Canada, but she says it wasn't very fulfilling. "It's all smoke and mirrors. I would make (the food) taste good but no one would be eating it. We all just cook for that little reaction, just that little smile on someone's face can make your day."

After permanently closing her restaurant in Lakefield she moved to NOTL and started working as a chef in the Oban Inn. It's here that

she met a lot of people that have followed her into her latest venture with Orchard. "It truly is like (a family), my family of cooks."

When Galvin came up with the idea for Orchard she decided to create two separate companies: The Riverhouse Company for the baking side of things and the Niagara Juice Company for the juices and the smoothies.

"What we're trying to approach here is a bit of balance. One is happiness and ice cream and yum-yums" and the other one is about being good to yourself.

It's an ambitious endeavour but Galvin says she thrives on the challenge.

"I like to push myself, I like to change it up a little. I can't imagine doing the same thing over and over again. I think it's just to keep life interesting. If you're gonna live it, you might as well live it to its fullest."

It's this same ethos she is carrying forward with Orchard. "For now it just seems like a really great spot to be – and there's no greasy pots either."

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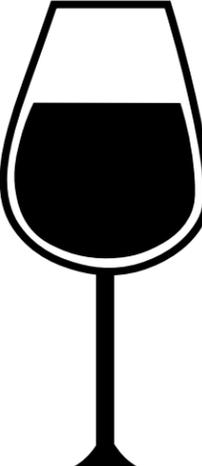
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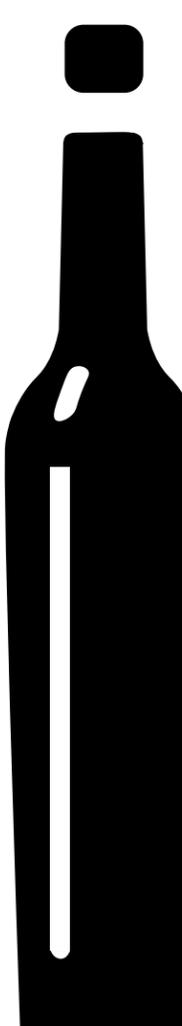
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# New distillery aims to **reduce** fruit waste

Evan Saunders  
Local Journalism Initiative  
The Lake Report



Master distiller Joshua Beach poses with Spirit in Niagara's Sun Ripened Yellow Plum spirit, made from plums that would have gone to waste on local farms. EVAN SAUNDERS

After four years of building and design, Spirit in Niagara is the newest addition to Niagara-on-the-Lake's bustling distillery industry.

The new operation aims to reduce waste from fruit farms by producing its spirits using ripened fruits that can't be sold – with a strong focus on everything local.

Owner Arnie Lepp also operates A.J. Lepp Orchards in NOTL and ripened fruits will be sourced from Lepp's many fruit farms across the municipality.

"Every year, every day we throw away a ton of fruit. Usually it's the best fruit, the ripest fruit," Lepp told The Lake Report.

Andrew Cieszkowski, director of sales and marketing, said, "Most people shop with their eyes. If it's not beautiful, it stays at the farm," and results in large quantities of perfectly good fruit becoming waste.

About 10 per cent of Niagara's tender fruit produce goes to waste every year, roughly 3,050 tonnes of it, according to Spirit in Niagara.

That immense amount of food waste has been on Lepp's mind for a long time. His family have been farming in Niagara for four generations and maintains about 200 acres of tender fruit farms.

"It's bothered me my whole life, throwing all that good stuff away," Lepp said.

"And that's the motivation behind the whole project. It's not the money, it's not the whatever that gets attached to a distillery. It's just the waste," Lepp said.

"I can show you a picture of me as a boy sitting beside a mountain of wasted fruit."

Lepp said leftover fruit is hard to recycle as it cannot be dumped anywhere on property due to the chemicals it releases when rotting.

"If you put it back in the orchard it will rot the fruits that get planted next year while they're still in the tree," he said.

And so, it seems Lepp has been on course his whole life to reduce fruit waste through a distillery.

"We've found the perfect

place for it," he said with a grin as he held a bottle of the distillery's Sun Ripened Yellow Plum spirit.

Tender fruits are so named because they can bruise easily. The seven varieties farmed by Lepp and used in the distillery are peaches, nectarines, yellow plums, blue plums, pears, apricots and cherries.

"We'll also do grains – rye and whiskey," Lepp said.

For wineries or distilleries that are producing a specific type of liquor, the harvest will come at one time of the year. For example, most grape harvesting begins in August and goes through September for wineries.

But since Spirit in Niagara will be working with seven varieties of tender fruit, all with different harvest times through the summer, master distiller and blender Joshua Beach will be processing fruit for a few weeks longer than your average winery.

"And we felt like 'Why not?' Right? You better be ready for it when it's ready for you," Beach said.

Beach has the job of brewing the fruit into wine and then distilling the wine into a stronger spirit.

He studied distilling at Heriot-Watt University in Edinburgh, Scotland. Before joining Lepp to open Spirit in Niagara, he oversaw the Wayne Gretzky Estates Distillery's operations for more than four years.

With Beach holding a master's degree in brewing and distilling from a world-renowned university, it seems Lepp has found the perfect person to oversee the myriad products the distillery will be producing as the year's harvest changes.

"Yellow plums are the first to come in throughout

the year," Cieszkowski said.

And with the seven fruits there are "several small windows to process the fruit into wine, but once it's wine it will keep. Then we have a much larger window of time to distill the wine into spirits," Cieszkowski said.

Currently, "we have three 'eau de vies,' which is technically just an unaged spirit, a white spirit. So right now, we have the Sun Ripened Yellow Plum, the Juicy Peach and the Yellow Pear," Cieszkowski said.

"And I'm working in the back right now on a gin and a vodka," Beach interrupted with a laugh.

The gin and vodka should be out next week, Kacey Lang, the director of digital marketing and assistant distiller told The Lake Report.

The distillery, located at 458 Lakeshore Rd., between McNab and Irvine roads, includes a large main building complete with a circular bar and a 140-person capacity chamber. The inside of the main building is striking.

"There was a 150-year-old fruit packing barn that we disassembled, and we repurposed and reclaimed all of the wood to build the building," Cieszkowski explained.

It's a modern state-of-the-art facility, but the stone construction and 150-year-old beams give the feeling that the building has been there a long time.

"On a day-to-day basis, our thought is to transform this into kind of a cocktail lounge. Something casual. There's really nothing on this side of town that is anything like this," Cieszkowski said.

The distillery officially opened its patio for tastings almost two weeks ago. "We've been getting

really great responses," Lang said.

People have been watching the distillery's construction for four years and have been excited the doors are finally open, she said.

"Even some old German couple came in and commented about how they were stealing our peaches and making schnapps in their backyard for years. They're happy that we're going to do that for them now."

The indoor cocktail lounge and patio will be open this weekend with a limited food and drink menu, Lang said.

Spirit in Niagara also is actively sourcing from local businesses and farms.

"Everything we're doing is local. We're using only Canadian cheese for our cocktail menu. Our sodas for our cocktails are all produced in Beamsville. We're using local honey and local meats for our charcuterie board," Cieszkowski said.

"One thing we've learned over the last 14 months of the pandemic is how important small business is but also how important local business is. Without your community you have nothing."

He said integrating the local community into the business ties back to Lepp's mandate that the business be built around reducing and reusing waste.

"We've got a way complicated water filtration system because we want to be as good as we can as a corporate entity," Cieszkowski said.

"If we buy something that's made just down the road it's good for the environment, it's good for the community and it's good for local businesses. That's super important to us."

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# Fridge donation lets NOTL food bank provide fresh produce

Richard Harley  
The Lake Report

Newark Neighbours food bank has a shiny new fridge, thanks to a donation from the Niagara-on-the-Lake Legion Branch 124.

The donation was part of the Legion's community outreach program, said Legion member Stan Harrington.

When the Legion found out Newark Neighbours was receiving fresh produce from the town's community garden, but had no way to store it for longer than a day, members stepped up to help the charity out.

"This allows them to take the donations and put them in the fridge so they can give their clients better, nutritious food," Harrington said.

"When their clients come in, they now can give (produce) to them."

The fridge is a commercial grade cooler like you'd find in a restaurant or grocery store and being brand new it also comes with a warranty.

Harrington expects the unit should last at least 20 years.



Legion member Stan Harrington and Newark Neighbours food bank co-ordinator Cindy Grant with the new fridge. SUPPLIED

"Obviously, because of where we live, you're gonna get carrots when they're in season, or beans or lettuce or fruit or whatever, so it allows them to give their clients that product, which is an upgrade in their diet."

Cindy Grant, food bank co-ordinator for Newark Neighbours, said the fridge means they can store fresh

food and will help greatly with donations from the community garden.

She said clients are loving it.

"Previously we had freezers, but we didn't have a refrigerator, and this summer, we are so lucky to be able to get fresh produce from the community garden behind the library that Communi-

ties in Bloom looks after," she said.

"They're bringing the best fresh produce twice a week now and I mean a big flat full of things, not just a little couple leaves of basil. We're getting six or seven varieties of vegetables and herbs," she said.

"Previously we had to scramble to give it away

that day, which wasn't always successful, but now we've got a way of storing it for a few days, so that we can give it away as people come in."

Another promising partnership comes from Rose Bartel, who operates a stand at the Saturday farmers' market in Garrison Village.

Bartel has offered to give all of her leftover Saturday produce to Newark Neighbours. The fridge will help the charity store those items as well, Grant said.

Because of Bartel's offer, other market vendors also plan to give what they don't sell to Newark's food bank.

"It's amazing. So we're gonna get, hopefully not too much, but we're gonna get probably a fairly large supply every weekend, from now till the end of the summer. And we really are going to take advantage of the fridge then. That's gonna come in really handy."

She said the charity is also exploring ways to use the fridge during the winter, but no decisions on what types of food will be available have been made yet.

Grant made a point of thanking the Legion, Communities in Bloom and Bartel for their generous donations.

She said the fridge is just the beginning of a larger partnership with Legion members, who have been phoning every week to see how they can help out.



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# NOTL couple launches major scholarship program at Niagara College

Staff  
The Lake Report

An unexpected gift from a NOTL family will help more Niagara College students achieve their dreams this fall.

Niagara-on-the-Lake residents Lauren and Vaughn Goettler have established the Goettler Family Scholarship, which will provide \$1,000 scholarships for 12 students.

This fall, scholarships will be given to returning students who demonstrate academic excellence (over 70 per cent average) and financial need.

The Goettler Family Scholarship will be the first in the college's history from a private donor to assist one student from each main school of study: including academic, liberal and access studies; allied health; community services; justice and fitness; business and management; Canadian Food and Wine Institute; environment and horticulture; hospitality and tourism; media; nursing and personal support worker; technology; and trades.

"In these challenging pandemic times, we are honoured to provide this bursary to acknowledge



Lauren and Vaughn Goettler. FILE PHOTO

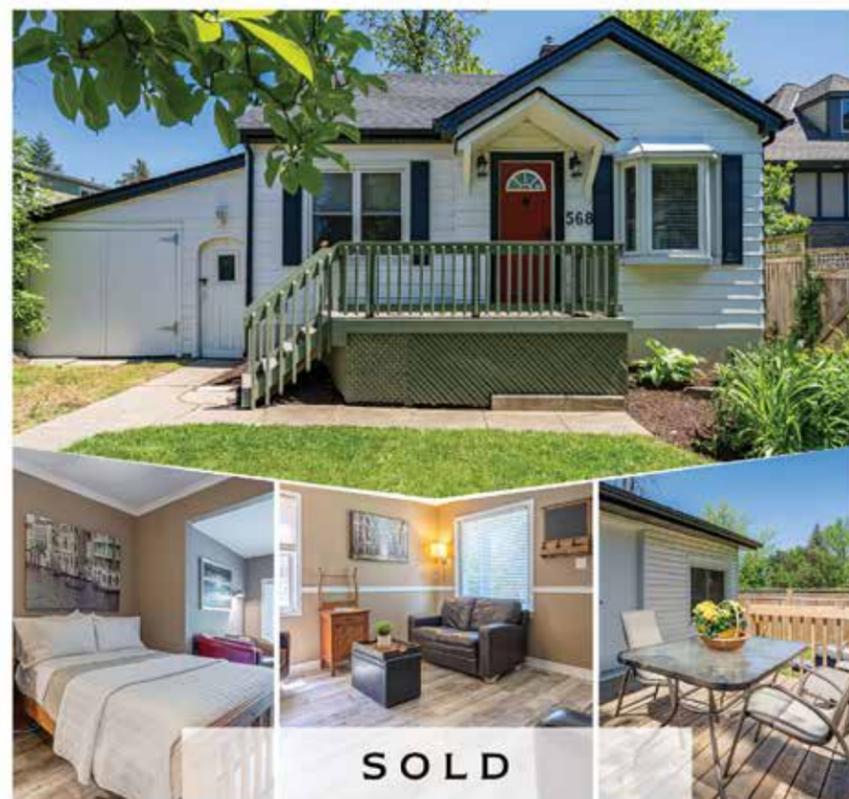
and reward returning students who are achieving academic excellence, but struggling to meet the financial obligations of their programs, such that financial assistance is required," the Goettlers said in a statement.

"We are committed to young people who have the vision and dedication to their futures to become all that they can be. While the road may not be easy, it is a worthwhile destination, full of a sense of accomplishment and a life of fulfillment."

College president Sean Kennedy thanked the family for the donation. "Their gift recognizes the importance of supporting education in Niagara by providing much-needed financial support. It will truly make a difference to our students as they pursue their dreams."

The Goettlers also said they hope their gift has an additional positive impact.

"It is our sincere hope that by this gesture we may inspire other members of the community to find it in their hearts to do the same," they said.



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Owner: Solmar (Niagara 2) Inc.  
Objector: Two Sisters Resorts Corp.  
Subject: Notice of Intention to Designate  
Property Address: 200 John Street East  
Legal Description: Lot 145 RCP 692 Niagara Except Pt 1 to 9, 30R8436  
Municipality: Town of Niagara-on-the-Lake  
OLT Case No. CRB1824  
OLT Case Name: Two Sisters Resorts Corp. v. Niagara-on-the-Lake (Town)

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Owner: Solmar (Niagara 2) Inc.  
Objector: Two Sisters Resorts Corp.  
Subject: Notice of Intention to Designate  
Property Address: 588 Charlotte Street  
Legal Description: Lot 156 RCP 692 Niagara; Part Lot 145 RCP 692 Niagara Part 1 to 9, 30R8436; S/T RO718339, S/T RO413742, T/W RO413742 (PT 13, 30R1792 Except Pt 5, 30R8436)  
Municipality: Town of Niagara-on-the-Lake  
OLT Case No. CRB1825  
OLT Case Name: Two Sisters Resorts Corp. v. Niagara-on-the-Lake (Town)

## PUBLIC NOTICE OF HEARING

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The Ontario Land Tribunal ("Tribunal") has **adjourned** the Hearing for this matter that was to commence on July 19, 2021.

The event will now be held:

**AT: 10:00 a.m.**  
**ON: December 6, 2021**

The Tribunal has set aside 5 days for this matter.

**A Notice of Hearing providing full details will be published closer to the new start date.**

If you have any questions related to these proceedings, please contact the Case Coordinator, Paul De Medeiros: [paul.demedeiros@ontario.ca](mailto:paul.demedeiros@ontario.ca)

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DATED at Toronto, this 8th day of July 2021.

Becky Fong  
Registrar

# Council roundup: New medical centre aims for April opening

Evan Saunders  
Local Journalism Initiative  
The Lake Report

Shovels will be in the ground sooner than later for the planned new medical centre on Garrison Village Drive.

Developer John Hawley, president of Traditional Neighbourhood Developments Inc., received unanimous council support Monday during a planning committee meeting for a conditional permit that will allow building to begin before the site plan is processed.

Hawley and Craig Larmour, the town's director of community and development services, said any risk associated with the permit rests with the developer and not the town.

Several members of the Niagara North Family Health Team, operating mainly out of the old hospital, will be relocating to the new medical building.

The group's lease is up at the end of the year and at the current construction rate they wouldn't be able to move in to the new site until the fall of 2022, according to Hawley.

With the conditional permit, Hawley hopes to have occupants moved in by April 2022.

"This is a win-win for the doctors, for all of the community and for all of the patients that will go and see these doctors," Coun. Wendy Cheropita said.

### Queenston Mile Vineyard

Councillors expressed frustration with an application by the Queenston Mile Vineyard during Monday's committee of the whole planning meeting, but it ap-



Top: Dr. Tim Bastedo, health team executive director Mary Keith and The Village developer Adam Hawley stand in front of the location of the future new home of Niagara North Family Health Team in The Village. RICHARD HARLEY/FILE  
Bottom: An artist's rendering of the future medical centre.

pears the town won't block the winery's bid to install commercial kitchen equipment on the site.

Council now seems poised to accept the long-debated application from Queenston Mile after previously denying it. Councillors added eight conditions to the application, including the prohibition of a restaurant on the premises.

"This is probably the most frustrating file I have ever dealt with in my two-and-a-half-years of being a councillor," Coun. Allan Bisback said during the meeting.

Councillors spoke at length about what Bisback referred to as a "masquerade" by the winery through mixed messaging to council.

In an interview on Tuesday, Lord Mayor Betty Disero said she was frustrated with the ambiguity surrounding the vineyard's land use since it shares a border with residential areas.

"I want to make (the rules) as clear as possible, so no one is surprised. I would think that, as a business, they would want the same thing: clarity and no ambiguity," she said.

Mary Lou Tanner, of the Niagara Planning Group, represented the Queenston Mile at the committee of the whole.

"It is not going to be a restaurant. It is a winery. There will be some events there," she said.

Queenston Mile has been approved for 275 guests

inside and outside, and 150 inside only. As of Tuesday, the estate's website said it can host corporate events of up to 350 people.

Lord Mayor Betty Disero said wine and food pairings for upward of 100 people is something that happens at a restaurant.

"I don't agree with that," Tanner said. "We'll see," Disero replied.

Planning director Craig Larmour referred to the mile's application as being for the use of a restaurant before saying he "mis-spoke."

Other conditions passed by councillors include: Events would be limited to 150 people and two events per week; existing exhaust fans pointed

toward residences would be moved; adequate parking would be installed on the site to accommodate guests, and the business would be prohibited from operating a restaurant.

All councillors voted in favour of the motion, excluding Coun. Erwin Wiens. Coun. John Wiens declared a conflict of interest and did not vote.

The motion was referred to staff for review and will be brought back to council at a later date.

### 459 Line 2 Rd.

After months of presentations from Steven Hidvary challenging proposed rezoning and home construction at 459 Line 2 Rd., council approved the development in a split vote.

Hidvary lives on the

neighbouring property and had several complaints about the development, such as the size of the building and his loss of privacy. The town organized a mediation between Hidvary and the developer, but Hidvary said the meeting was inconclusive.

Couns. Clare Cameron, Gary Burroughs and Sandra O'Connor voted against the rezoning and new home on the lot, saying Hidvary's concerns had not been adequately addressed.

"It's unfortunate to hear that we're pretty much in the same place that we were before," Cameron said.

"I'll use my vote to express my discontent."

The rezoning passed 5-3 and heads to council for final approval at the end of the month.

### 412 Four Mile Creek Rd.

A new commercial centre, complete with a restaurant, is coming to St. Davids.

The property at 412 Four Mile Creek Rd. near Line 9 Road is being developed by Solmar Development Corp. into four commercial units and one restaurant.

"I think it can benefit the community, depending on what shops go there," Lord Mayor Betty Disero told The Lake Report.

Planning committee approved the application unanimously and will vote on it again at the July 28 council meeting.

### Rand estate review hearing delayed

The Conservation Review Board meeting about the Rand Estate development, which was set to take place on July 19, has been deferred until December. Councillors said they had no ideas why the meeting has been delayed.

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# Conflict mars busy committee meeting

## Disero takes issue with suggestion that work is done 'on the fly'

Evan Saunders  
Local Journalism Initiative  
The Lake Report

Development, a controversial hot-button issue in Niagara-on-the-Lake, was the focus of a committee of the whole meeting on Monday.

Councillors' frustrations over feeling limited in their ability to control development led to some heated discussion.

Craig Larmour, the director of development and community services, fielded an array of questions regarding planning and development from councillors throughout the 4.5-hour meeting.

"This is quite a bit of information on the fly. When I say 'on the fly,' I just mean it's a lot to consume, I'm just seeing it for the first time," he said after repeated questions regarding the Queenston Mile Vineyard.

Coun. Erwin Wiens also used the phrase when talking about council decisions regarding the estate winery.

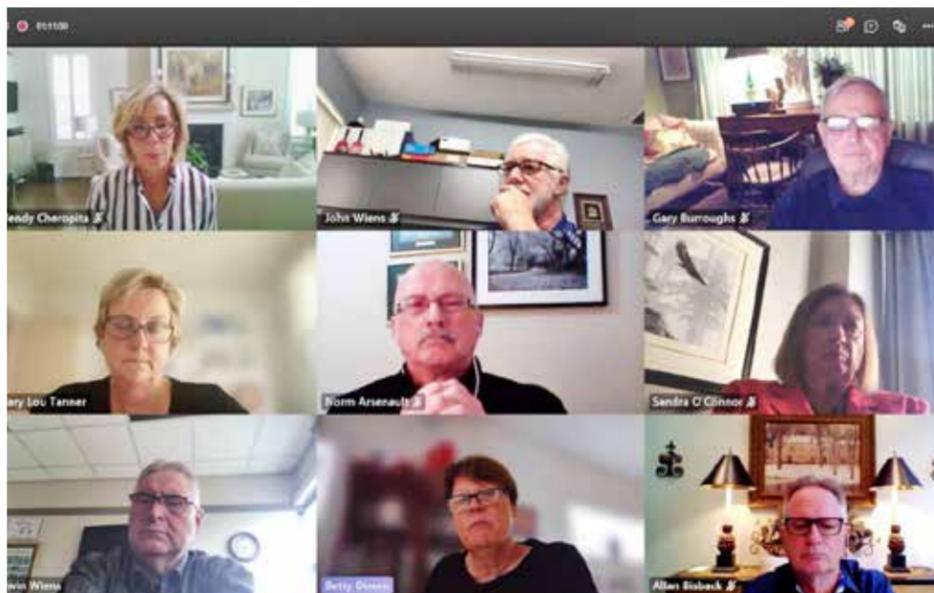
That did not sit well with Lord Mayor Betty Disero.

"I have to tell you, as a member of this council, I am totally offended by comments like 'on the fly,'" she said.

Disero said council members only have a few days to review all the staff reports that get prepared for committee and council meetings.

She suggested discussion during council meetings was integral to the job.

"What bothers me is that if we're just supposed to approve the reports that are



Questions regarding development in Niagara-on-the-Lake led to some confrontation between councillors and town staff during an extended committee of the whole meeting. EVAN SAUNDERS

in front of us, without making any comments at all or any changes or adjustments, they may as well just elect a turnip," Disero said.

If councillors think their job is just to approve, without question, what staff brings forward then "why bother filling the seat?" she added.

Coun. Clare Cameron also felt the term was insulting.

"It's hard not to take it as an insult even if it isn't meant as one," she said.

"It's hard not to take it as a tactic to undermine the attempts of elected officials to do our job, to make adjustments from the political perspective."

Disero was particularly frustrated that Larmour said the town wouldn't be able to answer what she perceived as simple yes or no questions about Queenston Mile for at least two months.

"I don't know why it would take two months to

say, 'yes,'" she said.

"I'm truly sorry for your frustration," chief administrator Marnie Cluckie said.

Larmour and Cluckie explained that the town has staff shortages after one town planner quit and there are several vacancies yet to be filled.

"When I said (on the fly) I was not suggesting that council was acting on the fly but that I didn't want to provide a response that wasn't thought out," Lamour said after apologizing.

Wiens also retracted his statement.

"I don't want to be pejorative because communication, if it goes downhill, doesn't solve anything," he said.

Councillors were interested in how they could have more control over development in the municipality.

But the town does not have many options to influence infill or redevelopment

areas such as the Parliament Oak development, according to Larmour.

Coun. Norm Arsenault felt the town had missed its chance to take control of development.

"There is something we can do but it's a long-term process, it's the community planning permit system, something we should have done two and a half years ago," he said.

That system allows the town to set its own standards for development in designated areas of a municipality, according to the Ontario government's website.

The community planning permit system needs to be included in a municipality's official plan to be used.

NOTL passed its official plan in 2019.

"It's probably time for us as a council to have a workshop on planning-related issues," Cameron told her colleagues.

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# Music returns to Jackson-Triggs with new summer series

Evan Saunders  
Local Journalism Initiative  
The Lake Report

After nearly a year, local and Canadian musicians once again have a performing home at the Jackson-Triggs Niagara estate on Niagara Stone Road.

The winery will be showcasing area musicians every Friday, Sunday and on holiday Mondays until the end of October, says estate manager Sreejith Sasikumar.

Saturdays will be dedicated to artists from other regions, such as Toronto, Hamilton and Montreal.

"I'm just finalizing some details on Juno award winners coming in," said Rob Richardson, president of Marquis Entertainment, which handles programming and bookings for Jackson-Triggs' events.

Shows will be held outside with the artist on a makeshift stage built in a demonstration sunroom from Lumon Canada Inc.

"This is the perfect portable stage for us," Richardson said.

The portable stage has an overhang to protect the per-



Katey Gatta performs at Jackson-Triggs on Friday. EVAN SAUNDERS

former from rain, as well as a heat reflective roof to keep the area cool on blistering summer days.

"Pure luxury, the Jackson-Triggs way," he said.

The winery has a large amphitheatre that has seen big acts perform on its stage, including the Tragically Hip in 2012.

The amphitheatre has not been used since 2019 due to the pandemic. Last summer, a smaller stage was used to keep hosting Canadian musicians.

"We started a long series

again just to try and stay connected to music, to show that we still care about Canadian and Ontario musicians and local musicians," Richardson said.

"We've been supporting Canadian musicians for over 20 years and we really want to continue that," Sasikumar said.

One of the silver linings of the pandemic has been the strengthening of the community web, something that Jackson-Triggs is taking part in by preparing to sell local merchandise at the winery.

"We bring them in and we sell their product in Jackson-Triggs. So, kind of a win-win situation for both. They do us a favour and we do a favour for them," Sasikumar said.

Products will start to roll out over the next few weeks, he said. One of the first items to be sold in the winery's shop will be cheese from the Upper Canada Cheese Company based in Jordan, Ont.

For the time being, the estate is going to focus on shows on its small stage,

even with the announcement from the provincial government that Step 3 of the reopening plan starts this Friday, July 16.

That phase allows venues and concert halls to open with a 50 per cent capacity for indoor seated venues or 1,000 people, whichever comes first. Outdoor concert venues with no set seating can have up to 75 per cent capacity or 5,000 people.

"75 per cent for us, will it cut it? Maybe," Sasikumar said.

"We want to make sure that it's COVID-safe and that we are providing a safe environment for the artists and our guests."

Even if the numbers make sense, it will be a while before any events are held at the amphitheatre.

"Probably we are looking at September," Sasikumar said.

The winery also wants to ensure that it is booking artists that reflect the level of quality that Jackson-Triggs strives for as a business, according to Richardson

That is why they hired Katey Gatta to perform the first show of the year last Friday.

Gatta is a Niagara-based musician who was born in Welland and now lives in St. Catharines.

She said she was excited to be back at Jackson-Triggs, playing her first show of the year.

"It feels good but it's a little strange. This is the longest stretch I've ever had without playing," she told The Lake Report.

"It's nice to slowly feel it come back. When the thinking finally turns off and you're like, 'Oh, yeah. I do remember how to do this,'" the 29-year-old singer said.

Not being able to play throughout the pandemic didn't stop Gatta. She recorded and recently released a new album called "Idle Hands" under the name Sleepy Jean.

"It's equal parts inspired by 1950s and '60s singer-songwriters and old jazz standards."

She said she is inspired by singers like Billie Holiday, Etta James, Joni Mitchell and Otis Redding, and brought an amalgamation of those styles to Jackson-Triggs first show of the 2021 summer season.

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# Lukas Smith surrounded himself with love and friendship

*Continued from Front Page*

Bryden said Lukas and his dog Emerson were “inseparable.”

He also worked hard at his job and had been recently planning to settle down a bit more.

When it came to work, “he worked real hard. I don’t know anyone that’s worked harder to provide for us and to give us this life,” Trish said.

“His employees weren’t employees. They were his friends and are the ones that have come back in the last few days, and have emailed, saying, ‘He wasn’t a boss, he was a mentor.’”

When he built cottages for clients up north, “he would take his whole crew up there, his forklift and everything, and they’d put a diving board off the forklift and they dove into the water,” said Smith’s father Andrew.

Bryden said a Facebook note from his father’s friend Dave Neufeld really resonated with him. It said, “His drive was second to none.”

Sitting on their beautiful property with a pool, stone patio, work barn, Trish said when they found the place, it was just a field. Lukas said, “You just wait. I can envision it.”

Others described him as caring, outgoing, gracious, forgiving.

“Funny,” added his 10-year-old daughter Miaya.

But among all the descriptions, the one that seemed to tell the tale was “adventurous.”

Smith was always coming up with new adventures. He had plans to cross Lake Ontario in his jointly owned catamaran with friend Wes Wiens, followed by his father in the family motor boat to keep an eye on things.

“He wanted to (row) across the Atlantic next,” Trish said. His goal was to do the Talisker Whisky Atlantic Rowing Challenge, from the Canary Islands to Antigua with Wiens and Doug Hiebert.

He also wanted to ride in the Corduroy Enduro this year — an arduous, two-day dirt bike race in September.

Though always adventur-



Lukas Smith, 41, was killed after being struck by a car on Irvine Road on Sunday. SUPPLIED

ous, “he was calculated and didn’t take unnecessary chances, though he pushed the limits. He loved the obstacles,” said his father Andrew.

“He was committed to whatever he set his mind on, and he mastered it, but he was never, never cocky — the most humble guy you’d ever meet,” said Wiens.

“Some people just come up with ideas and you’re like, ‘Oh yeah that’d be great,’ but then he’d come back a few days later and go, ‘I investigated, we can do it like this.’”

And despite some wild ideas, he usually made them a reality.

“If he couldn’t beat it the first time, he’d go back the second time and beat it,” Bryden said.

He wasn’t really a planner, more like the “ideas man,” says Wiens and everyone agreed, laughing.

“Details were a little rough,” Trish joked.

Hiebert said they were trying to convince him to write a book about all his adventures and mishaps.

Trish recalled one comical incident, when the family was driving in Florida and their rental vehicle got a flat. They phoned the rental company and were told there was a flat tire kit in the car that needed to be plugged

into the cigarette lighter.

“So Lukas is like OK, gets the thing out, sits in the car with me, plugs it in, and white goopy stuff (went) everywhere. He had his glasses on so it didn’t get in his eyes. But his face, his hair, the whole roof of the car, the backseat is just this white gunk, like I mean, like you can’t get it off you. My kids are in the backseat, crying and screaming and the woman’s still on the phone going, ‘Is everything OK?’ We had to use the kids clothes that they didn’t like as much to try to clean up the mess.”

They ended up driving down the interstate with white gunk all over the windshield, not to mention the ceiling and everywhere else.

Riley told another story of a time they were at the cottage and took their new catamaran boat out, but forgot to put the plugs in the pontoons. Everyone immediately burst out laughing at the tale.

“We were sinking halfway at the front, and we were crashing in the waves going under and up. It’s a miracle that we didn’t sink,” Riley said.

“We got to the other side of the lake and we realized we couldn’t turn. Then we realized, oh shoot, we forgot to put the drain plugs

in, and he was taking land bearings, all the way back, just in case something were to happen,” Bryden added.

“But he thought it was a great adventure,” Trish said. “It always worked out for him. It always would. He’s like, ‘What are you talkin’ about, it was fine. Totally fine, I made it back,’” she said.

“It’s amazing I’m not a full grey-haired mom.” Everyone had a Lukas story — whether it was about him travelling to Africa to meet a friend during a mission trip, others about fun mishaps, or times he pulled daring adventures at the cottage.

“He soaked up life, he squeezed it, and he wrung it out. And then he did it again,” said Hiebert.

Smith’s father Andrew said he can’t believe the number of people coming to support the family, both friends, co-workers and people from his church.

“It’s like he set us up with this amazing community to carry us through now,” Trish said, fighting back tears.

“He doesn’t have a huge family. I don’t have a huge family but he made his friends.”

Lukas grew up in Vineland and moved to Niagara-on-the-Lake 17 years

ago. He was a member of Cornerstone Community Church in Virgil, where his longtime friend Matthew Unruh is a pastor.

Reached on the phone earlier Tuesday, Unruh echoed the same sentiments as the rest of Smith’s friends and family — Lukas was a genuinely great person.

Friends and family all said he loved to share his faith with people, even complete strangers.

“He was unashamed about it,” said Wiens.

Along with his faith, he welcomed strangers with open arms. His father said he would often invite seasonal workers to barbecues or Thanksgiving dinner, and Trish recalled once arriving home to find him playing music with a total stranger.

“I had recently come home with a newborn baby, came downstairs from a nap and there’s a strange guy sitting in my living room playing guitar. It was a guy he saw walking down the street with a guitar,” she said.

“This kid was in our house playing guitar and he was looking for work around here. He just came from Europe or something and was trying to find a

farm job, so then Lukas calls all his farmer friends trying to find him a job.”

Riley wanted to make sure he got it out there that his dad was “a better dirt biker than my brother,” which drew another belly laugh from the group.

“You have to add this to the newspaper, ‘cause his big goal in dirt biking was to beat my brother. And he finished off strong. And he finished off being faster than him.”

“I would have had him by the end of the summer,” Bryden joked back.

Wiens clarified that Smith knew his son was going to outpace him and it was “one of the proud moments of his life.”

Thinking of the memories they will have, the group said he left a “blueprint” for them to follow.

“Be as caring and as accepting to other people as Lukas was. To be giving, adventurous,” said his mother-in-law Arlene Thiessen.

“My hope is that his legacy will live on through all of us here. That we’ll be able to continue what he started,” Bryden said.

“We have a big job ahead of us,” said Trish.



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## Women's champ Henry shoots **84** to lead field

Kevin MacLean  
The Lake Report

Reigning women's club champion Yolanda Henry had a great day on the links Tuesday in 18 hole women's league play at the Niagara-on-the-Lake Golf Club.

Her score of 84 led the field and won her low gross honours. Michele Darling was second with an 86 and Cathy Murray was third with a 91. Murray was also closest to the pin on #13.

In the low net category, Henry placed second with a net 70, behind Cathy Taylor's 66. Marlene Sibbald was third with a net 71.

The day featured a "bingo, bango, bongo" game (first on, closest and first in). Henry and Taylor tied with 11 points, followed by Darling and Valerie Chubey with 10 each.

Henry also had chipped in for a birdie on the 13th. May Chang birdied #7 and Chris Earl had a chip in on #12.



NOTL club champ Yolanda Henry plays a shot during the 2020 Champion of Champions tourney. MAY CHANG/FILE

Other results: In the 9 hole women's league on Tuesday, Deborah Williams was the low gross winner, with a 47.

Four players – Penny Green, Suzanne Rate, Cathy Saytar and Chris Walker – tied for second, shooting 49.

In the Tuesday men's WOOFs league on July 6, Jim McMacken was low

gross winner with a 2-over 38 and Mike Henry won low net with 34.

Mike Eagen was closest to the pin on #4 and Bob Thompson won the hidden hole with a birdie 3 on the seventh hole. Bill Farnell took home \$50 in the 50/50 draw.

Last Thursday's day of rain washed out the weekly men's league competition.

## Around the park



Alejandro Bolivar and brother Santiago were visiting NOTL from Ottawa over the weekend. When they saw the soccer fields at Memorial Park they couldn't resist a friendly match. EVAN SAUNDERS



Alan Burstyn practises his forehand at Memorial Park, taking shots from his trusty friend the ball machine. EVAN SAUNDERS

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# The Grist carries on where Sleeman left off in St. Davids

Evan Saunders  
Local Journalism Initiative  
The Lake Report

The St. Davids brewing scene has grown with the long-awaited opening of Grist Craft Kitchen and Brewery on Four Mile Creek Road.

Proprietor Robert Begin will be welcoming diners and beer enthusiasts inside the building starting Friday, July 16.

“It’ll be fantastic,” Begin said of indoor dining as Ontario enters Step 3 of its reopening plan.

“We’ve got a lot to do,” he said.

The arrival of Step 3 could not have been better timed for the Grist. The brewery has a small patio but has yet to receive approval from the Town of Niagara-on-the-Lake to use it – nor did Begin foresee a pandemic when construction began.

“It’s a small patio, yeah. We never forecasted we’d run into this.”

“And we had to get our occupancy first, which we didn’t even know beforehand. That takes two to three weeks.”

Being able to open the dining area on Friday enables Begin to circumvent the bureaucratic delays over the patio.

The restaurant had its opening day on July 9, serv-



Danielle and Robert Begin share an intimate laugh amid the opening day fluster of their new brewery, Grist Craft Kitchen and Brewery in St. Davids. EVAN SAUNDERS

ing takeout food and beer.

“We’re so flustered,” Begin said as the Grist got ready to serve its first customers.

That morning Begin was busy with his wife Danielle preparing all the food for the brewery’s first day of sales, which looked a little different than the couple had expected.

“We don’t have the benefit of the typical soft opening where you can invite people to test everything out. So, we figured we might as well do it like this,” Begin said.

But things keep falling into place for the Grist. Its takeout-only opening allowed the team to prepare

for the crowds that will arrive with Step 3.

That’s enabled them to “make sure we’re able to keep things going and we feel comfortable with things before we actually open for full dining service,” said Begin.

The brewery has four beers available for purchase and Begin’s favourite is the red cream ale.

“The thing about the red cream ale is that, with Sleeman’s having the first brewery around here, it’s kind of paying homage to them.”

The progenitor of the current Sleeman Breweries was John Sleeman, who founded the Stamford Spring Brewery in St. Davids in 1836. It

closed in 1847.

“After 186 years, brewing is finally back in St. Davids,” the Grist’s website reads.

The brewery is connected to an old farm building that Begin has refurbished. Lots of material from the barn was recycled for the brewery’s décor. Old barrels, rusted siding and wooden beams adorn the interior.

Begin thought that creating a great main building was the hard part but now that the restaurant is open his focus has completely changed.

“The pressure, believe it or not, is actually in offering the proper food and service. We always thought

it was the building but now that it’s done it’s almost inconsequential,” he said.

The couple have been working on opening the brewery for three-and-a-half years. COVID-19 caused delays but was strangely beneficial.

The pandemic offered somewhat of a silver lining, he said. “If we had opened up when we wanted to it really would have impacted our bottom line,” Begin said.

“All of a sudden we would have had staffing issues. We would have had payroll and food waste.”

While he is excited about the prospect of the U.S. border reopening, he stressed

that the Grist is not focused solely on tourism.

“I’ve always been a big supporter of making sure you take care of the locals,” he said.

“Tourism is fantastic but tourism in the middle of the winter won’t support you. So, you’ve got to make sure that you take care of those that take care of you.”

Part of that was making sure the Grist does not end up as another expensive fine dining spot in Niagara-on-the-Lake.

“We’re really trying to have a much more level price point. We want people to come three times a week, not three times a year.”

The couple used to own Garciolli’s Pizza on Mary Street in Old Town and Begin used to work opening wineries. They made the decision to invest the money from their past life in the new brewery.

“Danielle and I decided to blow every bit of our kids’ inheritance” on the Grist, the website says.

“That’s not a joke,” Begin told The Lake Report.

The opening of the brewery is just the first step in the growth of the business, he said.

“Once we get this done, we’re going to start the coffee shop and Italian ice creamery,” Begin said, gesturing to a vacant building on the lot.

# NOTL PicNic shop will bring the lunch to you, in the park

Richard Harley  
The Lake Report

Niagara-on-the-Lake is known as a place to enjoy good food, a quiet picnic by the lake and great glass of wine.

Now, a new business in Old Town is bringing those three things together.

PicNic by Cheese Secrets, which opened its doors at 38 Queen St. in June, specializes in “everything picnic,” says general manager Lauren Callighen.

The store is affiliated with Cheese Secrets, a NOTL business owned by the Allard family, which specializes in artisan cheeses and charcuterie platters.

Callighen said PicNic was a natural extension of the business, which will use the cheese and meats from Cheese Secrets as part of its picnic platters.

“Because they supply and procure all the cheeses and meats at Cheese Secrets, and they often get people asking for sandwiches or boxes and that kind of thing, they thought, ‘Well, hey there’s obviously a market for this.’ And so when the shop came up for lease they kind of jumped on that opportunity and here we are,” she said.

“We pack your picnic, we prepare your picnic from start to finish, we sell baskets, we sell picnic

blankets, we have like everything that you need for a picnic.”

People can also rent picnic baskets and bring them back to the store.

They’ve got picnic baskets sourced from all around Niagara, Callighen said, and some date back to the 1900s.

“We have some really cool pieces of history in our shop,” she said.

Business has been good so far and is steadily increasing.

The store is also partnering with other local businesses, like bike tours, bed and breakfasts, and local farmers.

Much of the fruit and

produce comes from Annie Allard’s own farm, Callighen said, and the store is interested in developing further partnerships.

“The support and the positive feedback from the community has been phenomenal. We’ve been really lucky to have that foundation,” she said.

She said picnicking is on the rise, not just because of the pandemic, but also as a post-pandemic outing.

“It’s a great thing to do in the region. We have so many great green spaces and public parks and coastal frontage, so people are always looking for somewhere where they can pick up a picnic.”



PicNic by Cheese Secrets offers customized picnics. SUPPLIED PHOTO



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## FEATURED

# New book about NOTL women is a historical society landmark

John Sayers  
Special to The Lake Report

As the publishing arm of the Niagara-on-the-Lake Museum, the Niagara Historical Society has a record of more than a century of valuable publications about the history of Niagara-on-the-Lake.

Last week I bought a copy of the new, most recent title and this 180-page book, "Making Her Mark – The Women of Niagara-on-the-Lake," sets a new level of publishing success.

Talking to assistant curator Shawna Butts, the driving force behind creation of the book, I learned that once the objective of a book "Dedicated to the past, present and future women of Niagara-on-the-Lake" had been established it was clear that the book must follow a chronological sequence.

The stage was set by an opening chapter by Cecilia



The cover of Making Her Mark. SUPPLIED

Morgan on Writing Women's History and begins with Molly Brant, born in 1736 of Mohawk descent.

Noted local historian Richard Merritt has provided several examples of Women in the Wilderness.

Successive chapters, beginning with a profile of Chloe Cooley by Natasha Henry, president of the Ontario Black History Society, bring the story of these deceased contributors to our town right up to 2020.

I'm sure that museum managing director Sarah Kaufman is thrilled at the accomplishment by Butts of recruiting a body of specialist authors and shepherding them through the creation of this 180-page book.

As well as providing some of the writing, and quarter-backing the editing, Butts also did the layout work and the indexing, a major task, using the historical society's Adobe Publishing software.

In one of my own books I had to deal with a secondary author. As chair of the museum's publications committee, I really appreciate the task that Butts did of finding and working with so many authors. I was not involved with the museum's project in its initial stages so I can only imagine the work to co-ordinate so many writing styles and personalities.

I understand that Butts found that there were so many important contributions by local women that there could have been a book twice the length of "Making Her Mark," but space did not permit, so a special section is provided to recognize these other important women.

When you have finished reading this book you will realize how much this aspect underscores the massive contribution women made to our town's development and success.

Could a book be written about other towns in our province which reflects this much of a contribution by women? Probably not. We have been so fortunate.

I believe that there have already been dozens of advance orders for copies thanks to the wonders of email and the telephone, even though the museum has been closed under COVID restrictions.

It will have a prominent place in the gift shop. Of course, you could wait for the imminent opening of the shop at the museum but a warning – the book had a limited print run. I called in advance and picked up my copy at the door. Happy hunting.

# Dr. Brown: The Big Bang and the creation of our universe

Dr. William Brown  
The Lake Report

For much of human history, the Earth was firmly planted at the centre of the known universe – a reasonable assertion given that the sun regularly rose in the east and set in the west.

All changed when Galileo showed that the sun, not the Earth, was the centre of the solar system. Then along came Einstein's general relativity, the underlying equations for which were soon shown by Lemaitre, a priest and Cambridge, Harvard and MIT-trained physicist, to predict an expanding universe, support for which came from Hubble's later observations of the movement of other galaxies.

But if the universe was expanding, it must have been very much smaller at one time, and from which small size, it turns out, the universe developed beginning 13.8 billion years ago.

There is now overwhelming evidence for that hypothesis, even if what happened in those first few seconds remains speculative. Whatever happened – perhaps some



form of quantal fluctuation – the universe inflated many times faster than the speed of light and remained incredibly hot.

So hot was the universe at the time that oppositely charged particles were so energized that they were unable to form stable atoms and photons of light were unable to escape the highly ionized plasma field of the early universe.

Then about 380,000 years following the Big Bang, the universe cooled enough for the first stable atoms to form – composed mostly of hydrogen, some helium and

a trace of lithium – and those photons of light were finally able to escape to light up the expanding universe before it turned dark once more as the wavelengths of the photons were stretched into the microwave range by the expanding universe.

The residual microwave signals, which can still be picked up by sensitive devices as the Cosmic Background Radiation (CBR) which is more or less uniform in all directions. Slight variations in the CBR and associated temperature probably reflect the quantal origin of the original inflationary expan-

sion of the universe.

Several hundred million years later, gravity associated with dark matter began to shape huge gaseous clouds of hydrogen into what would become the first of several generations of galaxies and stars. And all the elements of the periodic table would be created, including those that would play pivotal roles in the creation of life here and probably many other places in the universe. That's the scientific creation story in a nutshell.

Ever since humans acquired the cognitive ability to imagine and talk about how they, the lands, waters, creatures and heavenly bodies came to be, there have been creation stories, beginning perhaps as early as 200,000 to 300,000 years ago. The central characters of these stories vary from time to time and place to place but in common, they have a beginning.

In the Judaic tradition of Genesis 1 we read, "In the beginning, God created the heavens and Earth. The Earth was without form and void, and darkness was upon the face of the deep, and the

spirit of God was moving over the face of the waters."

Following which in order were created light, heaven, dry land and seas, vegetable life, sun, moon and stars, living creatures in the seas and later land creatures, then male and female humans. In these and most creation stories, some dating back to Babylonian times, it was understood that "something" existed before creation. The language of Genesis 1, for example, speaks of waters, Earth without form and void.

So also with the Big Bang – there must have been something before the Bang. Roger Penrose, last year's Nobel laureate in physics, suggests the Big Bang was one of perhaps endless cycles of Big Bang births of universes, each of which eventually collapses into a massive black hole and what he calls a singularity, into which he suggests all matter and energy eventually collapse into and the nature of which is quantal.

But that begs the question: just what is a singularity? Is it a quantal state to which all matter and energy in a black

hole, or perhaps a collapsed universe, are reduced when compressed by quantum gravity? Maybe, but just what happens in black holes and what happened to transform a singularity into the Big Bang, remain huge questions and mysteries.

In our compulsion to understand how the universe and life came to be and our place in it, humans share a compelling need across thousands and thousands of years to create and tell stories on a grand scale. That's what we've been doing in every culture and time. We are a compulsive, questioning, storytelling species.

That's our nature and with every story, including the scientific one, we inch closer to answering those evasive big questions, even if the mystery continues to recede beyond the edge of our expanding understanding. That's the nature of wonder and exploration on the scale of the universe.

Dr. William Brown is a professor of neurology at McMaster University and co-founder of the Infohealth series at the Niagara-on-the-Lake Public Library.



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# EXPLORING PHOTOS WITH NOTL MUSEUM



RYERSON PARK, NIAGARA ASSEMBLY.

## Chautauqua beginnings

The Niagara Assembly established a Chautauqua movement on a 92-acre lot along Lake Ontario in Niagara-on-the-Lake in the mid-1880s. The movement was a semi-religious social and cultural phenomenon that swept through North America. The summer resort offered intellectual and physical development for various ages within a Christian context. The assembly's board was made up of a few locals as well as Toronto residents. The initial plan for the property showed a wheel-like set up of 500 individual lots, an amphitheatre, hotels (one large and one small), a rail spur for the Michigan Central Railway and a wharf to bring visitors by steamship. Many of the roads were named for religious, educational or literary leaders. This photograph from one of the original programs of Chautauqua shows a sketch of Ryerson Park, viewed from the lake, with a few cottages in the background. It is fascinating to compare the size and view from the park back then to today.

### ARCHITEXT

## NOTL must take control of development

Brian Marshall  
Columnist

Distinct from zoning bylaws, secondary plans or etc., design guidelines speak specifically to criteria used to ensure any contemplated alteration to the landscape (either built and/or natural) of a particular jurisdiction maintains or enhances the character of the site, the streetscape and the community.

The design guidelines of Carmel, Calif., are considered by many in North America to be the "gold standard" by which all others are measured. Near the beginning of Carmel's concept review guidelines (page 3), two important questions are addressed in the following fashion:

"What are Design Guidelines?"



Arch-i-text columnist  
Brian Marshall. FILE

"Design guidelines convey community consensus about neighbourhood design. As such, they provide a common basis for making decisions about work that may affect the appearance of individual properties or the overall character of Carmel. While guidelines provide direction, they are not intended to be inflexible nor used like ordinances. Instead, they are to be used to promote communication about how design changes can blend into and enhance community character."

"Why have Design Guidelines?"

"These guidelines inform the designers, architects and property owners about design objectives the citizens hold for their residential areas. They indicate an approach to design that property owners

may use to make decisions about their buildings and to maintain the city's traditional character. The guidelines also provide the city, through the design review board, planning commission, staff, the forest and beach commission and the preservation committee, a basis for making informed, consistent decisions about design."

Further down the same page the document speaks to scope:

"Please note that the City of Carmel-by-the-Sea will not issue a construction permit for exterior additions, remodelling or new buildings without design review approval from the design review board, the planning commission or staff. These guidelines also will aid property owners and their architects in developing design strategies. The guidelines focus on maintaining the traditional character of Carmel."

Of particular note in the design guidelines of Carmel is the very effective manner in which the authors define all pertinent and important community design criteria without dictating archi-

tectural styles – except for "respect(ing) Carmel's design traditions". In fact, on page 35, one of the stated objectives reads: "To encourage diversity in housing design reflecting the eclectic mix of styles that is characteristic of Carmel."

For many years now the term "best practices" has been widely used by governments and corporations, but sadly they rarely follow through to institute such practices. On the contrary, they strike committees and teams that are called upon to make decisions (often with significant ramifications) without any comprehensive reference framework.

I wouldn't take my car to a mechanic who had no technical manuals ... Would you?

And there is no need to reinvent the wheel when it comes to design guidelines. Carmel has done the "heavy lifting," giving us the platform on which to build a unique Niagara-on-the-Lake framework into the future.

Want to read Carmel's guidelines? Drop me a note at [homeguide.ca@gmail.com](mailto:homeguide.ca@gmail.com) and I'll send them on.

## Looking to the Stars



## Minor planet Chiron goes retrograde

Bill Auchterlonie  
Special to The Lake Report

This week we see the minor planet Chiron going retrograde, the sun opposite Pluto and Venus entering Virgo.

**Thursday, July 15:** Chiron is the wounded healer, and Chiron transits always trigger a desire to heal what has been broken, to integrate what has been separated. When Chiron is direct, we look for healing outside. We go to the doctor, the spiritual guru, the coach. When Chiron goes retrograde, we look for answers inside. We become our own medicine. July 15, 1606, was the day Rembrandt was born in Holland. His paintings are regarded as the best of all time.

**Friday, July 16:** Venus in loving Leo gets a bump from dreamy Neptune, which can boost all relationships, usually in mysterious ways. It was July 16, 2017, that film director George Romero passed into spirit. His film "Night of the Living Dead" began the hugely popular genre of zombie films.

**Saturday, July 17:** The sun is our personal identity. Pluto is the power of nature. When the two oppose each other, there is a conflict that requires integration. On one hand, we want to affirm our identity (sun). But being human means there are always forces outside of our control (Pluto) that we need to deal with. The solution? Learning to let go of ego concerns while at the same time building inner strength and resilience. Yes, we can change our circumstances, yes, we are not always at the mercy of fate, but the secret is acting from our higher self, not from ego. The 21st Olympic Summer Games opened in Montreal on July 17, 1976.

**Sunday, July 18:** This is the most stressful day of the month. The best way to beat the challenges today is with new ideas and flexibility. Doing the same

old is no longer working, so a change is gonna come. Pick it, rather than having it foisted upon you. Nadia Comaneci scored the first perfect 10 in gymnastics, at the Montreal Olympics on July 18, 1976.

**Monday, July 19:** A stubborn moon in Scorpio is not in a giving mood this morning. Love wants to heal old wounds today. So, bring on the love! On July 19, 1848, the first U.S. women's rights convention was held in Seneca Falls, N.Y. Regular events regarding women's rights are held at Seneca Falls even now.

**Tuesday, July 20:** Clever, forward-thinking surprises today have mostly to do with home and family, with security and nurturing. July 20, 1969, was a Sunday. In the late afternoon, millions of earthlings watched Neil Armstrong and Buzz Aldrin land on the surface of the moon. Armstrong is also remembered for his famous words: "That's one small step for a man, one giant leap for mankind."

**Wednesday, July 21:** Today, Venus enters Virgo, a practical Earth sign. Virgo is also a mutable sign. Mutable signs move things around. Venus in Virgo has the unique ability to "use" her feelings to get stuff done. In the coming weeks, Venus in Virgo will teach us how to be more pragmatic and down to earth with our feelings. Channel feelings to do something useful. Marshall McLuhan was born on July 21, 1911, in Edmonton. His contribution to theories of mass communication forever changed the conversation about how radio, television and now, the internet, work.

Next week we see the start of Leo 2021, a full moon in Aquarius and more.

**Obtain your personal birth chart including a forecast for the year ahead on Bill Auchterlonie's podcast at [auchterlonieonastrology.ca](http://auchterlonieonastrology.ca).**

*Astrology is a form of entertainment, not a science.*



**KID CURATOR DAY CAMP**  
MONDAY, AUG. 9 - FRIDAY, AUG. 13, 10 A.M to 4 P.M.  
**RESERVE YOUR SPOT ONLINE**  
**AT [NOTLMUSEUM.CA](http://NOTLMUSEUM.CA)**



## Museum's **Kid Curator** summer camp returns

Staff  
The Lake Report

The Niagara-on-the-Lake Museum is hosting a Kid Curator summer camp from Aug. 9 to 13.

Camp is for kids ages 6 to 12 and will run Monday to Friday 10 a.m. to 4 p.m.

Cost is \$125 per child.

"This action-packed and historically engaging camp is something your child does not want to miss out on," says Emma Facca, the museum's education summer student.

This year's theme is Summer Extravaganza and will

feature a different theme each day.

The museum will be following both local COVID guidelines and public health protocols.

The second of the museum's free Kid Curator Camp-To-Go Kits is available July 19 to 23.

Each kit features five different crafts centered around different historic moments.

Spots are filling up quickly and registration is required. Contact Facca at [efacca@nhsn.ca](mailto:efacca@nhsn.ca).

See [www.notlmuseum.ca](http://www.notlmuseum.ca) or call 905-468-3912 for more information.

## Communities in Bloom launches **yellow gardens**

Staff  
The Lake Report

Niagara-on-the-Lake's Communities in Bloom committee has planted three new Gardens of Hope as part of an international campaign called Hope is Growing.

The gardens, located at the Niagara Pumphouse Arts Centre, the McFarland House and a park at the corner of Nassau and William streets, feature yellow flowers like sunflowers, black-eyed Susans and chrysanthemums.

Yellow is the colour of hope, said committee chair Vicky Downes.

"I am so proud of the Communities in Bloom committee and what we've done — all volunteers have done — in support of that committee for the last seven years," she said.

"I personally love garden-

ing, and the people that are involved in doing this promotion, pretty much everybody is into gardening big time. And then we have a few people who have been converted to be in gardening. It's just been a fun experience."

The gardens don't all have yellow flowers yet, as the plants are just beginning to flower, Downes said.

The gardens will remain up for 2021.

Communities in Bloom is also working hard to manage the community garden behind the NOTL Community Centre, Downes said.

Produce from the garden is being donated twice weekly to the Newark Neighbours food bank, and plans are moving forward to open a small garden stand at the NOTL Library, which will be available to grab for an optional donation to support seasonal farm workers.



Vicky Downes, Marla Percy and Tonde Wirth at the McFarland House Garden of Hope. SUPPLIED

## Obituary

### Brian Marshall



Brian William Marshall  
February 10th 1944 –  
July 10, 2021

It is with great sadness we announce the sudden passing of Brian William Marshall on Saturday July 10, 2021.

Formerly of Burlington, Brian and his wife Jackie of 56 years moved to Niagara on the Lake six years ago where they enjoyed a wonderful community of friends and neighbors.

Brian will be incredibly missed by his sons Kelly (Victoria), Brett (Amy) and Scott and his five grandchildren, Emily, Harrison, Brice, Charlie and Gray.

An avid reader, sports fan and love of music Brian was often found with his beloved French bulldog Stanley by his side.

We will miss his wonderful smile, sense of humor and kind heart.



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## Gardening: **'Lasagna'** style layering leaves behind rich soil

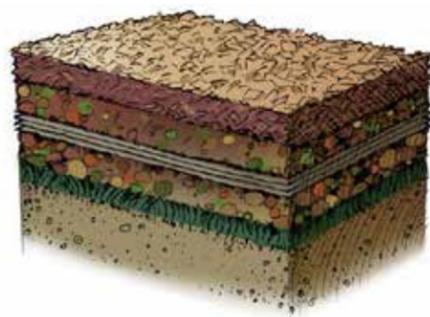
*This is the eighth in a 10-week gardening column series, organized by the Niagara-on-the-Lake Communities in Bloom committee.*



Joanne Young  
Special to The Lake Report

No. Lasagna gardening doesn't mean growing lasagna.

Lasagna gardening is a no-dig, no-till organic gardening method that layers organic materials to "cook down" over time, reaping



Lasagna layering. SOURCED

nutrient-rich, fluffy soil.

The best part: it's easy! You don't have to remove sod and weeds. In fact, you don't have to work the soil at all.

Also known as "sheet composting," lasagna gardening is great for the environment, because it uses yard and kitchen waste.

The first layer consists of either brown corrugated

cardboard or three layers of newspaper laid directly on top of the grass or weeds. Wet this layer to keep everything in place and to start the decomposition process.

The grass/weeds will break down quickly because they'll be smothered by newspaper/cardboard and the materials being layered on top.

This layer provides a dark, moist area that attracts earthworms to loosen up the soil.

Anything you'd put in a compost pile, you can put into a lasagna garden. Great materials include grass clippings, leaves (disease free), fruit/vegetable scraps, coffee grounds, tea leaves/bags, manure, seaweed, shredded newspaper or junk mail, pine needles, spent blooms, trimmings from the garden, peat moss, straw.

When building, alternate layers of "browns" like fall leaves, shredded newspaper, peat and pine needles with layers of "greens" like vegetable scraps, garden trimmings and grass clippings.

Brown layers should be

roughly twice as deep as green layers, but there's no need to get finicky about this. The ideal result is a two-foot-tall layered bed. (This will shrink in a few short weeks.)

You can make a lasagna garden in any season but fall is optimum because organic materials like fallen leaves and yard waste are plentiful.

Your lasagna garden can sit and break down all winter. Rain and snow keep materials moist and help them decompose faster. By spring, it will be ready to plant with minimal effort.

If made in spring, intersperse greens and browns with layers of finished compost, peat or topsoil. Top off the bed with three

or four inches of finished compost or topsoil, then plant. The bed will settle over the season as lower layers decompose.

Caring for a lasagna garden is easy, with fewer weeds, better water retention, less need for fertilizer, and easy-to-work soil. Your only problem will be finding plants to fill all of those new gardens.

Visit [jointheconversation-notl.org/garden](http://jointheconversation-notl.org/garden) to check out the Garden of the Week Contest, run by the Town of Niagara-on-the-Lake's Communities in Bloom committee, and submit your garden or garden feature for consideration in one of 10 categories.

Joanne Young is a garden coach and designer.



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