Area politicians are relieved that the province listened to the arguments they made and will not force amalgamation on Niagara Region or any of the regional municipalities across the province.

Lord Mayor Betty Disero said she is thankful Premier Doug Ford and Municipal Affairs Minister Steve Clark understand the importance of municipal governments.

“Local governments are closest to the public and we affect the public on a day-to-day basis,” she said in an interview. “And they get that and I’m happy about that.”

Disero said she doesn’t know whether the town’s NOTL’s municipal and provincial leaders are relieved the province won’t force amalgamation on the Niagara region.

NOTL leaders relieved province won’t force Niagara amalgamation

Kevin MacLean
Dariya Baiguzhiyeva
The Lake Report

Halloween spirits high

We’ve carved up some spooky stories on pages 12, 16 and 20

NOTL’s Mike Scott presides over college’s first citizenship ceremony

Brittany Carter
The Lake Report

When Niagara-on-the-Lake’s Mike Scott presided over a citizenship ceremony at Niagara College’s NOTL campus, the event held a “natural connection” for him.

The ceremony was an obvious first for the 20 new Canadians who were welcomed as citizens on Thursday, but it was also a first for the college.

Scott, past chair of the college’s board of governors and a member of the Order of Canada, has been associated with the school for years. He said he planted the idea of holding a ceremony there years ago and he was happy it finally came to fruition.

“I’ve been connected to the college for a long time, so for me to be able to participate in the ceremony there was incredible,” he said.

Ceremonies are often held at the Immigration Centre in Niagara Falls, but occasionally they hit the road to welcome new Canadians in locations around the community.

“I believe they do it because they want the public to see the process, of course. Anything that gives the people a sense of celebration. So, they like to partner with community organizations to get this out to the public.”

Scott said there can sometimes be negative news about immigration, but the citizenship ceremony is “such a positive thing.”

“This is the most joyful ceremony. I’ve ever participated in. Everyone is so happy, so thrilled. It’s the end of a long journey. So, to get that positive feeling out there so people can see that this a great thing that is happening,” he said.

“We hear so much about people struggling and the difficulties they face getting to Canada and all that, so I

Continued on Page 9
Forced amalgamation no longer a threat

Regional Councillor Gary Zalepa says he’s relieved the province will not force amalgamation on Niagara.

Continued from Front Page

participation in the 2019 Association of Municipalities of Ontario conference in August played a role in the province’s decision. Small towns and cities made it clear they had concerns about the proposed changes. Looking ahead, the lord mayor said she’s happy to have a discussion with the region about the work the town and the region do, but she doesn’t know whether other Niagara-area municipalities will agree to it.

“It may or may not happen, but the province has given some resources to allow that discussion to take place,” she said.

“The surprise announcement that forced amalgamations will not happen came last Friday morning at the fall policy forum of the Association of Municipalities of Ontario in London, Ont. Clark revealed the extensive review that began last winter has determined it would be a mistake to dismantle the regional government model that was first introduced in the 1970s. “Municipalities are the level of government closest to the people, but every community is different – one size doesn’t fit all,” Clark said in a news release.

“After careful consideration of the feedback we heard through the course of the review, our government stands firm in its commitment to partnering with municipalities without pursing a top-down approach. We will provide municipalities with the resources to support local decision-making,” he said.

NOTL regional councillor Gary Zalepa echoed Disceo’s comments, saying he’s happy Niagara will not see a forced amalgamation but he’s excited as he thinks it’s now “a good opportunity” for local and regional governments to have a discussion on how to make a better change in service delivery.

“Local people make better decisions,” Zalepa said. “At the end of the day, Niagara Region is made up of so many wonderful unique little communities. I’d be a shame to lose those identities.”

“This is a time now to see how we can make government better. All should be on the table: size of councils and how services are delivered.”

The Ford government is dangling $413 million in incentives for the province’s 144 municipalities to do just that: lower costs, improve services and find efficiencies.

After the governance review of Ontario’s eight regional governments and Simcoe County was launched last month, most local politicians, observers and administrators thought that massive forced amalgamations were inevitable. While many pushed back hard against the idea and suggested alternatives, it was almost universally acknowledged that changes were coming.

During the review, more than 8,500 submissions with ideas on how to improve local governments were sent to the province. With the decision not to blow up the existing regional model, there will be no One Niagara nor a Four-City model nor any other major change. NOTL councillors previously expressed their opposition to the proposed Four-City Niagara report.

Zalepa has some ideas for changes to how regional government works and noted the region can be more successful at attracting investment and businesses to Niagara.

Planning services is another area where Zalepa said he’d like to see a change to allow for a streamlined application process so investors and developers in Niagara would go through one process instead of having multiple applications.

“I’m not talking about streamlining zoning or rules, I mean just the application process,” he said. “So that when a developer applies somewhere in Niagara, it’s a condensed process.”

There’s also an opportunity to “help each other” with long-term capital asset management plans. Zalepa said, noting it could be a shared service concept where the region could “lend its expertise” to some municipalities to help strengthen their asset management plans.

“This has to be a decision we all make together. This is a good opportunity for Niagara to demonstrate to the province Niagara can work together but we have to build consensus, we have to find our common ground and then be respectful allowing municipalities to make the decision themselves.”

MPP Wayne Gates said he was against forced amalgamation since the beginning and he was glad to see the government has “changed horses.” “I don’t think riding is so unique, to me it made absolutely no sense to bundle it into a major city,” Gates said.

“The key to good governance in Niagara-on-the-Lake is to recognize that each community has its uniqueness. You shouldn’t be forcing a one-size fits all because it just doesn’t … Small towns have unique voices and they deserve to be heard.”

Gates promised to continue working with elected municipal and regional councillors on making sure whatever they do is in the best interests of community residents.

“In Niagara-on-the-Lake, Queenston, Virgil, St. Davids, we have to protect their heritage. We have to make sure we protect their agricultural lands, protect the Greenbelt and if there’s going to be development, it has to be with a consultation with the town, its residents and with the elected officials.”

Regional chair Jim Bradley applauded the minister’s decision and said leaving the “decision-making power” in the hands of locally elected councils allows each municipality to decide what’s best for its residents.

“Now that this decision has been made, and the uncertainties of a potentially forced amalgamation are behind us, regional council can continue to focus on what is most important to our residents and not deliver the programs and services our citizens, visitors and businesses rely on daily,” Bradley said in a statement.

Newly launched ‘Repair Café’ helps NOTLers fix broken items

Brittany Carter
The Lake Report

The Niagara-on-the-Lake Public Library is on a mission to help fix damaged or broken items with its new “Repair Café,” which had its first session Saturday afternoon.

The café saw about 12 people, most of whom brought in electronics, for assistance fixing issues out of the scope of their own abilities. Volunteers, or “fixers” were available to help in their own area of expertise – computers, sewing, jewelry making, home appliances and more.

The free Repair Café is an initiative by the library to reduce the waste sent to landfills and to change societies throw-away mindset.

The library’s IT co-ordinator Matt Furlong said there have been talks to host the café every few months. For now, the next one is scheduled for Feb. 1, 2020.

He added that turnout was “about what we expected” for a pilot project. Three volunteers came in to help and five items were brought in to fix.

“The five items were a lamp, a toaster, a ‘weed-whacker,’ a laptop and a broken screen on a smart phone. We plan on advertising a bit better for the next one,” Furlong said.

Volunteers interested in becoming a fixer can contact Sarah Bowers at 905-468-2023, ext. 202.

John McDermid brings his computer into the Repair Café for repair. Fixer Walt Weaver and IT co-ordinator Matt Furlong were there to help fix items.
Region's push to use green bins more is OK with many NOTL residents

Change to garbage pickup every second week might upset some

Brittany Carter
The Lake Report

As they put out their bins and bags for collection last week, many NOTL residents said the Region of Niagara's plan to trash weekly garbage pickup is a good move.

The change to garbage collection every second week is scheduled to begin in October 2020, which gives residents a full year to make necessary changes to their garbage and recycling habits.

Two garbage bags will be accepted every other week. Blue and grey bins, as well as green organic waste containers, will still be collected weekly.

One major reason cited for the change is to encourage residents to use their green bins properly and the region needs a policy change to hit its target goal of diverting 65 per cent of waste from landfills.

“People hate change, but usually change is for the better. We even squish our cans down. I don't know why people don’t take the time. But they're going to have to because things are going to start to change,” Rode added.

St. Davids resident Brigitte Basse said she's already "spoiled" when it comes to garbage collection in NOTL.

"You're asking a girl who came from Haliburton. I would have to drive to the dump and deliver my own garbage. So, long story short, for me, once a week is brilliant. Every other week, as a senior without others in the home, that's OK for me,” she said.

She does sympathize with larger families and said households with more people may take issue with the changes. And she doesn’t want to see anyone losing their job over new collection plans.

"For a family, that could really stack up. And I don’t really want to see the garbage men losing their jobs and people losing work because of that.”

BRIGITTE BASSE
ST. DAVIDS RESIDENT

Virgil resident Dave Martineau says he agrees with bi-weekly garbage collection.

BRITTANY CARTER

REGION'S PUSH TO USE GREEN BINS MORE IS OK WITH MANY NOTL RESIDENTS

Change to garbage pickup every second week might upset some

Brittany Carter
The Lake Report

As they put out their bins and bags for collection last week, many NOTL residents said the Region of Niagara’s plan to trash weekly garbage pickup is a good move.

The change to garbage collection every second week is scheduled to begin in October 2020, which gives residents a full year to make necessary changes to their garbage and recycling habits.

Two garbage bags will be accepted every other week. Blue and grey bins, as well as green organic waste containers, will still be collected weekly.

One major reason cited for the change is to encourage residents to use their green bins properly and the region needs a policy change to hit its target goal of diverting 65 per cent of waste from landfills.

“People hate change, but usually change is for the better. We even squish our cans down. I don't know why people don’t take the time. But they’re going to have to because things are going to start to change,” Rode added.

St. Davids resident Brigitte Basse said she’s already “spoiled” when it comes to garbage collection in NOTL.

“You’re asking a girl who came from Haliburton. I would have to drive to the dump and deliver my own garbage. So, long story short, for me, once a week is brilliant. Every other week, as a senior without others in the home, that’s OK for me,” she said.

She does sympathize with larger families and said households with more people may take issue with the changes. And she doesn’t want to see anyone losing their job over new collection plans.

“People hate change, but usually change is for the better. We even squish our cans down. I don't know why people don’t take the time. But they’re going to have to because things are going to start to change,” Rode added.

St. Davids resident Brigitte Basse said she’s already “spoiled” when it comes to garbage collection in NOTL.

“You’re asking a girl who came from Haliburton. I would have to drive to the dump and deliver my own garbage. So, long story short, for me, once a week is brilliant. Every other week, as a senior without others in the home, that’s OK for me,” she said.

She does sympathize with larger families and said households with more people may take issue with the changes. And she doesn’t want to see anyone losing their job over new collection plans.

“People hate change, but usually change is for the better. We even squish our cans down. I don't know why people don’t take the time. But they’re going to have to because things are going to start to change,” Rode added.

St. Davids resident Brigitte Basse said she’s already “spoiled” when it comes to garbage collection in NOTL.

“You’re asking a girl who came from Haliburton. I would have to drive to the dump and deliver my own garbage. So, long story short, for me, once a week is brilliant. Every other week, as a senior without others in the home, that’s OK for me,” she said.

She does sympathize with larger families and said households with more people may take issue with the changes. And she doesn’t want to see anyone losing their job over new collection plans.

“People hate change, but usually change is for the better. We even squish our cans down. I don't know why people don’t take the time. But they’re going to have to because things are going to start to change,” Rode added.

St. Davids resident Brigitte Basse said she’s already “spoiled” when it comes to garbage collection in NOTL.
Editorial

Amalgamation is dead. But change is needed.

Kevin MacLean
Managing Editor

The Ontario government caught almost everyone off guard last week when Municipal Affairs Minister Steve Clark dropped some unexpected news. The Tories were NOT going to wipe out the regional system of government that was introduced in the 1970s. Imposing a shotgun marriage by forcing small towns and cities across the province to amalgamate was rightly considered a bad idea.

That’s not to say regional government is a well-run, efficient option. It proves time and again to not be so. However, as Clark admitted in announcing his government was abandonding the idea that once seemed to be a slam dunk, “every community is different – one size doesn’t fit all” when it comes to governance.

Of course, the fact that the Ford government would have to “wear it” if it tried to impose a new form of governance, probably also played a role in the decision. Inevitably, the process would have been painful.

Unlike so many of Doug Ford’s previous bumper-sticker populist ideas (“Back a Beer,” anyone), turning around the Titanic that is regional government likely would be a years-long exercise that may or may not have ended well.

It seems the Tories decided the latter and kudos to them for not pushing forward an agenda that while it sounded good (smaller government, fewer councillors, save money, “synergies and efficiencies”), a reality check showed that really might not be the case.

Lord Mayor Betty Disero and NOTL regional councillor Gary Zalepa have both mentioned ideas that perhaps could lead to altering how the Region of Niagara does things.

The lord mayor suggests improving how the town and region work together, for starters. And Zalepa talks about a streamlined planning process (less red tape) and at least discussing the size of councils and how services are delivered. Those are good starting points and we hope Niagara Region’s many, many local elected officials see the merit in changing things. After all, when the provincial review was underway, they admitted there was substantial room for improvement.

We hope also that the region’s notoriously parochial municipal leaders can look beyond their personal interests (re-election, what about “my” municipality?) and try to institute changes that will be better for everyone.

It’s a tall order.

editor@niagaranow.com

LETTERS TO THE EDITOR

Mandatory voting doesn’t feel like democracy

Dear editor:

I’m not sure I share your concern about voter turnout or your proposed solution, “Voter turn-out needs a boost,” editorial, Oct. 24.

In democracies around the world what are the rates of turnout for federal elections? How do we compare? Maybe with these facts we could have a meaningful discussion on that point.

As for mandatory voting, that just doesn’t feel like a democracy to me. People should be free to vote or not vote as they choose. However, haven taken that stand, I wonder if the Brexit vote would have had a different outcome if everyone had to vote.

The voter turnout for the Remain side was likely low as the polls showed Remain would win the day. We will see if that was the case if there is a December election.

The elephants in the room are the proliferation of fringe parties and the very poor quality of the candidates. We are too fragmented with all these so-called parties, which reduce the percentage required to win and are inundated with light-weight political hacks from the top down...

Mike Henry
NOTL
**Glendale notes: Community’s district plan is nearing completion**

Steve Hardaker
Community Correspondent

Biased by the QEW, the Glendale community is located in the southwest corner of Niagara-on-the-Lake. Glendale is bounded by the Welland Canal on the west, Queenston Road on the north, Concession 7 on the east and the Niagara Escarpment on the south. It is one of five settlement areas in Niagara-on-the-Lake and covers about 700 hectares, 400 of which are developable land.

Niagara Region has recognized Glendale as a strategic growth centre for Niagara and is expected to add thousands of new residents and jobs over the next 20-plus years.

To manage this growth, in 2018, the region, working with Niagara-on-the-Lake and St. Catharines, initiated the Glendale Niagara District Plan, a proactive development strategy.

The plan is being developed through consultation with stakeholders, including residents and local businesses, and landowners, planners and developers.

Development of the plan will be accomplished in two phases. Phase One, completed in September 2018, was a visioning exercise to develop a conceptual plan for the district. During this phase, two collaborative workshops were held with stakeholders, residents and the public to establish a framework for a vision for Glendale Niagara.

The conclusion: “Glendale will be a vibrant community for people of all ages, lifestyles, and abilities — a place to live, work, play, learn and grow. It’s urban districts, with a mix of uses, will protect, integrate and celebrate the natural and rural surroundings, reflecting the distinct character of the area. Glendale will be framed by a new park on the Welland Canal, the creek valleys, the Niagara Escarpment and agricultural lands. Glendale will put mobility first with a robust transit system, cycling trails and pedestrian routes seamlessly connecting areas north and south of the QEW.”

Next week I will talk about Phase 2 and the development of the final Glendale Niagara District Plan. Steve Hardaker has lived in Glendale for nine years and is active in many community organizations.
Solution needed for noise from grape growers’ cannons

Dear editor:

After reading previous letters regarding the use of bird cannons here in Niagara-on-the-Lake or the St. Davids area, I feel that our story needed to be heard as well.

We bought land and built our home here on Sandalwood Crescent just down from York Road. Imagine our surprise while the house was being built; the sound of blasting cannons right at our doorstep. We were shocked, horrified and downright upset that this was happening.

When we purchased our land seven years prior there was no mention or acknowledgement of bird cannons being used. So it never occurred to us that this would become normal farm practice, as it is called.

We built in 2015 and have regretted doing so and are upset that it was not mentioned by the land developer or the town that agricultural noises meant the use of bird cannons. We were expecting tractor sounds, the use of fertilizers, etc. but not ear-shattering noise that literally shakes our windows.

Below us are Line 9 and Tanbark, where five grape growers all use bird cannons. The growers are within less than half a kilometre of each other, which leaves us subjected to five cannons going off continuously, 12 hours a day, seven days a week for three months.

They are extremely loud, as the noise travels up to our subdivision. We cannot go outside to embrace the fall, we cannot sit on our porch to enjoy the scenery. The town has said this is a provincial issue. If so, why does the Town of Niagara-on-the-Lake not forward the many complaints to the province on our behalf?

I am sympathetic to the problems growers may have, but grapes are not feeding my family nor are we reaping any benefits. When I asked one neighbouring winery why they did not use cannons their response was, “We care about our community and want everyone to enjoy being here.”

All the birds are gone, including the fall birds, because of the bird cannons. I do not see small wildlife anymore, as I am sure they are as frightened as we are. There have been days when bird cannons have gone on until 10 p.m. as well. It is dark when they start and dark when they stop. It’s nerve-wracking.

We have called the growers in the past and have kindly asked them to turn down the cannons. They do so for a short period of time, then within a few days it is just as loud if not moreso.

So answer me this: who will they listen to? Who has the authority to deal with this very real problem and how much longer do we as taxpayers have to tolerate this intrusive method that is affecting not only our health but also the value of our homes.

To repeat the words in the last letter to the editor written by a visitor to the area from England: If you are thinking of visiting this area, DON’T.

Can the message be any clearer?

One grower’s response to me when I pleaded with him to turn down his cannons was, “We were here before you.”

Really? Well, look around my friend, as 800 new homes have been built here in the last 10 years and our taxes are high!

Is it fair that we have to now look to move or is there a simpler solution? There are many growers and wineries that do not use bird cannons and are successfully yielding grapes by using netting or other less-intrusive methods.

Maybe be a good neighbour and follow in their footsteps.

Ray and Silvana Auld

NOTL

Why let bird bangers lower property values?

Dear editor:


With regard to concerns by residents about the use by some growers of pneumatic cannons to deter predators from their vineyards, two issues have not yet been explored.

Firstly, if one were contemplating purchasing a home in the vicinity of a cannon using vineyard anytime between early August and late November, how likely is it that a prospective buyer would make an offer equal to what he would make for a comparable home in a peaceful neighbourhood, if he makes any offer at all?

I suspect that conditions that mimic living in a war zone would not be enticing to many. How is it permitted that one or two individuals are entitled to lower the property values of their neighbours?

Secondly, does the continued firing of explosions from cannons effectively deter predation?

The Niagara Escarpment is a natural green corridor along which wildlife has moved for thousands of years. I see daily evidence that turkeys, deer, racoons, foxes and songbirds are still using this corridor. They may pause momentarily when noise splits the air, but then they continue along their way. A physical barrier, such as twinkling tapes, or a psychological barrier, such as squawkers, is more effective.

Just because one MAY use cannons, does not mean that one MUST. How can we tolerate one or two individuals lowering the quality of life for a whole neighbourhood?

Win Laar

Queenston

Kudos to Pillar and Post for design of new garden

Dear editor:

Having criticized Vintage Hotels in the past for its failure to protect and preserve the existing trees on the site as it moves ahead with its garden project at the Pillar and Post, I would be remiss if I did not also praise the company for the number and size of new trees it has planted there.

The company has planted several large trees in the garden, along with many smaller ones and a collection of shrubs. It has also planted new trees of various ages along King Street, interspersed with the remaining original trees.

I am pleased that Vintage Hotels has opted to plant a range of different species of trees in the garden, providing an interesting mix of textures and colours.

From what I’ve been able to see so far, it looks like the garden will be quite beautiful when it is completed. I might like to see less interlock and more natural paths within the garden walls, but that is a personal preference, not a complaint.

The new trees and garden are a welcome addition to Niagara-on-the-Lake, both visually and for their ability to capture carbon dioxide, which will be increasingly important in the future.

If Vintage Hotels is equally successful at containing the noise that will be generated from the various functions it plans to hold inside the garden’s walls, and keeping it from spreading into the adjacent residential area, the garden project will be a welcome addition to Old Town.

Terry Davis

NOTL

Have an opinion you want heard?

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

Halloween

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

Book a complimentary hearing test today at 905.468.9176

504 Line 2 Road, Virgil ON

Audiologist

Pauline Reimer Gibson

A global leader in hearing healthcare.

amplifon

905-468-9176

www.cudmorerealestate.com

905-373-8176

Royal LePage Cudmore

Helping house hunters for more than 20 years.
Let’s honour women who make a difference

Bety Disero
Lord Mayor of NOTL

Status of Women Canada declared October as National Women’s History Month, a time for Canadians to celebrate the achievements and contributions of women and girls across the country and throughout our history. The 2019 theme is #MakeAnImpact, which Status of Women Canada states is “in honour of the women and girls who’ve made a lasting impact as pioneers in their field. Whether as business leaders, politicians, researchers, artists, or activists, these women of impact have helped shape Canada into a thriving, diverse, and prosperous country through their achievements and desire to make a difference.” I’ve been thinking about how important it is to talk about and honour the women in our community whose lives and contributions to society have and continue to have a major impact on generations past, and to generations to come. When I started to make a list, I was reminded of how blessed we are to have so many strong, determined, and accomplished women in Niagara-on-the-Lake. Some past female leaders, entrepreneurs, and local history makers include Chloé Cooley, Laura Secord, Janet Carmichael, Harriet Tubman, and Margherita Howe. The bravery, sacrifice, and authenticity that these women showed in various ways and throughout varying circumstances had a profound influence on the empowerment and leadership experienced by women today.

Peggy Anderson, Gracie Janes, Ainslie Kirkby, Debi Pratt, Judy McLaughlin, Steffanie Bjorgm, Clare Cameron, Wendy Cheropita, Andrea Kaiser, and Sandra O’Connor, are just a few of the many modern-day role models. These women are strong and courageous and are continuing to lead the way for generations of women to come. As lord layor of this great town, I would like to personally acknowledge and thank every woman, both past and present, who has stepped up, stepped out and worked hard to make their voice heard. I know there are many women who I have not named, and I would love your help in making sure they receive the recognition they deserve.

If you know a woman deserving of recognition and thanks, tell us about her in the comments section on Facebook or share a post on social media with the hashtag #MakeAnImpactNOTL.

Let’s honour women who make a difference

Betty Disero
Lord Mayor of NOTL

Status of Women Canada declared October as National Women’s History Month, a time for Canadians to celebrate the achievements and contributions of women and girls across the country and throughout our history. The 2019 theme is #MakeAnImpact, which Status of Women Canada states is “in honour of the women and girls who’ve made a lasting impact as pioneers in their field. Whether as business leaders, politicians, researchers, artists, or activists, these women of impact have helped shape Canada into a thriving, diverse, and prosperous country through their achievements and desire to make a difference.”

I’ve been thinking about how important it is to talk about and honour the women in our community whose lives and contributions to society have and continue to have a major impact on generations past, and to generations to come. When I started to make a list, I was reminded of how blessed we are to have so many strong, determined, and accomplished women in Niagara-on-the-Lake. Some past female leaders, entrepreneurs, and local history makers include Chloé Cooley, Laura Secord, Janet Carmichael, Harriet Tubman, and Margherita Howe. The bravery, sacrifice, and authenticity that these women showed in various ways and throughout varying circumstances had a profound influence on the empowerment and leadership experienced by women today.

Peggy Anderson, Gracie Janes, Ainslie Kirkby, Debi Pratt, Judy McLaughlin, Steffanie Bjorgm, Clare Cameron, Wendy Cheropita, Andrea Kaiser, and Sandra O’Connor, are just a few of the many modern-day role models. These women are strong and courageous and are continuing to lead the way for generations of women to come. As lord layor of this great town, I would like to personally acknowledge and thank every woman, both past and present, who has stepped up, stepped out and worked hard to make their voice heard. I know there are many women who I have not named, and I would love your help in making sure they receive the recognition they deserve.

If you know a woman deserving of recognition and thanks, tell us about her in the comments section on Facebook or share a post on social media with the hashtag #MakeAnImpactNOTL.

Grape growers’ rights should not trump neighbours’ rights

Dear editor:

We live on York Road, east of Concession 2, on the Escarpment bench. There are about 125 residential properties in the bench, between Queenston and St. Davids. We have lived on our property for 40 years and contrary to the hateful messages coming our way on Facebook, have not just moved in from the GTA and are now complaining of the “banger” noise. We helped my wife’s parents operate their tree fruit farm for many years, before they sold the property and retired. Today, that property has been planted in vineyards, and operates under the name of Baker Estate Vineyards. The Bak- ers are using two propane-fired cannons north of the north slope of the Escarpment, and one cannon in a vineyard they rent on Sheppard Crescent, very close to the Bruce Trail, and the south slope of the Escarpment. The explosive noise being generated all day long since Aug. 18 and the negative impact it potentially can have on our hearing health, and our psychological and physical health, forms the basis for this letter.

It is interesting, that our town could have passed a noise control bylaw under provisions of the Municipal Act, Sec- tion 129, in 2001, but finally got around to it in October 2012. It would be interesting to know why it was delayed for so long.

The preamble of the town’s bylaw states that a munici- pality may prohibit and regulate with respect to public nuisances. It further states that people expect and have a right to an environment free from unusual, unnecessary, or excessive sound. It also says it is in the public interest to reduce the noise level in the town, so as to preserve, protect, and promote public health, safety, welfare, and the peace and quiet of the inhabitants of the town.

In the spirit of the intent of the document, we propose the following:
1. To provide fairness to all citizens, and to allow input from non-farming residents of Escarpment bench and rural areas, we suggest that the review of the municipal noise control bylaw be expanded to include a review of Schedule A, Permit Sound. This schedule description should also be changed to Permitted Noise.
2. With reference to Schedule A, I further suggest, that the use of sonic devices (propane-fired cannons and other devices, be removed from Schedule A, and an amendment be proposed and discussed, to ban the use of these devices in the entire greater town area. This could be done at the municipal level, regardless of the current sanction by the so-called Normal Farm Practices Protection Board, and provincial agriculture ministry, that views the use of these explosive devices as “normal farm practices.” What the board and the bown should really be focused on is are they “ethical farm practices”?
3. If a restrictive amendment is passed with reference to the use of sonic devices, any grower wanting to use propane cannons, would have to apply to the Normal Farm Practices Protection Board for a hearing to override the restrictive municipal bylaw. When this is done, the process is opened up to residents within 120 metres of the grower’s property, to participate in the hearing. Citizens could object to the request or support it at the hearing, but at the very least they would be given the opportunity to participate, something that doesn’t happen at the present time. Now, the explosive noise is simply imposed upon us.
4. If the board determines that the practice restricted by the bylaw is a normal farm practice, for that location, in a site-specific manner it can overrule the bylaw.

Under the authority of the Farming and Food Production Protection Act, the board can rule that the bylaw does not apply to that practice at that location. The board, however, does not have the authority to strike down the bylaw. During this process, the board would have had an opportunity to hear both objections and/or support from the neighbours who will be affected by their decision to allow the grower to use sonic devices in that location.

In our view, no one, should be allowed to do anything on their property (regardless of what they are growing) that either violates the human rights and/or the property rights of their neighbours.

Why should the rights of a grower prevail over the rights of their neighbours?

Jim and Irene Fisher
Queenston

The Lake Report recently conducted a readership survey, and sent information on how to participate to every farm, residence and apartment in Niagara-on-the-Lake.

More than 80% of readers surveyed chose The Lake Report as their preferred choice for local news and information.
Bravo! Niagara to host two NOTL events in November

Richard Harley
The Lake Report

Bravo! Niagara is celebrating Voices of Freedom this November, with a concert series from Nov. 7 to 9. Two shows from the series will take place in Niagara-on-the-Lake, where Voices of Freedom Park opened to the public in 2019.

The first concert, a film screening of Under African Skies, will take place at the NOTL Public Library Nov. 7 at 7:30 p.m. The night will also see special guest Bakithi Kumalo (bassist for Paul Simon) join to introduce the film, which Rolling Stone has said is a "cultural lightning bolt."

The film tells the story behind Paul Simon’s Grace and, explores the cultural and political climate of South Africa 25 years ago. It follows Simon’s return to South Africa, as he reconnects with the people, places and music that inspired him many years ago, with appearances from Quincy Jones, Harry Belafonte, Sir Paul McCartney, and David Byrne.

The second event will take place Nov. 9 at the Niagara Historical Museum, at 11 a.m. The show will explore the role of artists in society and the impact music has had on social change across the world.

The show will include Bakithi Kumalo, producer and artist manager Celine Peterson, founder and executive director of the El Sistema-inspired organization "Play On, Philly!" Stanford Thompson, and will be moderated by Jazzcast.ca co-founder Garvia Bailey. Both events are free to the public.

Anyone interested in attending can register for the events (and others in St. Catharines) by visiting www.eventbrite.ca and searching "Bravo Niagara."

Study on exercise for older adults looking for participants

Brittany Carter
The Lake Report

Carol Clarke and Bebi after a yoga class at the community centre on Tuesday. BRITTANY CARTER

Bravo! Niagara is celebrating Voices of Freedom this November, with a concert series from Nov. 7 to 9. Two shows from the series will take place in Niagara-on-the-Lake, where Voices of Freedom Park opened to the public in 2019.

The first concert, a film screening of Under African Skies, will take place at the NOTL Public Library Nov. 7 at 7:30 p.m. The night will also see special guest Bakithi Kumalo (bassist for Paul Simon) join to introduce the film, which Rolling Stone has said is a "cultural lightning bolt."

The film tells the story behind Paul Simon’s Grace and, explores the cultural and political climate of South Africa 25 years ago. It follows Simon’s return to South Africa, as he reconnects with the people, places and music that inspired him many years ago, with appearances from Quincy Jones, Harry Belafonte, Sir Paul McCartney, and David Byrne.

The second event will take place Nov. 9 at the Niagara Historical Museum, at 11 a.m. The show will explore the role of artists in society and the impact music has had on social change across the world.

The show will include Bakithi Kumalo, producer and artist manager Celine Peterson, founder and executive director of the El Sistema-inspired organization "Play On, Philly!" Stanford Thompson, and will be moderated by Jazzcast.ca co-founder Garvia Bailey. Both events are free to the public.

Anyone interested in attending can register for the events (and others in St. Catharines) by visiting www.eventbrite.ca and searching "Bravo Niagara."

The Evergreen Singers choir is celebrating 20 years this month. BRITTANY CARTER

The Evergreen Singers choir performed for residents of the many retirement homes they visit also adds to the experience for the performers, she added.

"Well, there’s nothing better than going into these places and putting a smile on someone’s face. And “shaking hands with some of these people who maybe don’t have anyone visiting because family is far away or they don’t have family,” Alma said. “It’s just a feel-good thing - we like to spread our joy."

Every Monday afternoon for the last 20 years the Evergreen Singers choir has practised at Grace United Church and the singing troupe will celebrate that milestone on Nov. 17 at 3 p.m. during a special anniversary performance.

Original member Beth Alma said the concert will be held in honour of the group’s 20th anniversary and past directors of the choir will also be honoured during the performance.

The choir was formed in October 1999 by Roger Perkins and has been practising every Monday after school since. Alma said there are originally 25 singers and that number has now grown to 60.

The choir performs about three times in the spring/summer season, and about the same during the holidays.

“We sing at retirement homes, nursing homes. We’ve sung at the seniors Christmas party here in town,” she said.

When the ensemble was formed 20 years ago, Alma said Perkins wanted to have a choir where people wouldn’t need to audition.

“It was for anyone who wished to sing in a group,” she said.

For many of the members, the choir is more than just a place to practise their singing.

"After each practice we have tea and cookies, so it’s a social thing for people who are looking to meet new people, and it’s just the joy of singing,” she said.

Reaching the residents of the many retirement homes they visit also adds to the experience for the performers, she added.

"Well, there’s nothing better than going into these places and putting a smile on someone’s face. And “shaking hands with some of these people who maybe don’t have anyone visiting because family is far away or they don’t have family,” Alma said. “It’s just a feel-good thing - we like to spread our joy."

Kimberley Gammage, an associate professor of kinesiology, said a key focus of the research is to examine effects of a single group exercise class on health and mood outcomes in older adults.

"Most studies in exercise psychology tend to focus on younger populations and involve exercise classes that run for weeks," she said. "My study is focused on the effect of a single group exercise class on health and mood outcomes in older adults."

Recent literature has started to examine effects of one exercise class, she said, adding that most of that research has been conducted in university populations.

"I am passionate about the promotion of physical activity and truly believe that exercise should be fun," Galway said.

Anyone interested in participating in the study can contact Galway at sg13vl@brocku.ca or 905-688-5550 ext.4147, or Gammage at krgammarke@brocku.ca.
I’m very excited,” he added.

where he is currently in his
in at the college, he said,

relief” after receiving his
citizenship here was won-
of the students receive their
celebration and to have one
such an amazing place. To
the college; I think it’s just
about a year and a half
volunteer presiding official
12 ceremonies since he
think this is sort of like the

Mike Scott hosts Niagara College citizenship ceremony

Continued from Front Page

think this is sort of like the happy ending of the story.”

Scott has been part of 12 ceremonies since he took up the position of volunteer presiding official about a year and a half ago, he said.

“I’m so committed to the college; I think it’s just such an amazing place. To be able to bring another celebration and to have one of the students receive their citizenship here was wonderful,” he said.

Mahmoud Nahle said he finally let out a “sigh of relief” after receiving his official Canadian citizenship on Thursday morning. It was fitting he be sworn in at the college, he said, where he is currently in his first semester of the international business program.

“It’s a great school and I’m very excited,” he added. “Honestly, I wanted to get a degree, and this would benefit my business,” he said about his decision to study international business at the college.

He moved to Canada in 2009 and lives with his wife, Sarah Kassem, who as a born Canadian married she was a little jealous of her husband’s ceremony. “I never got a fancy citi-

Tasty time at Lions Harvest Breakfast

Brittany Carter
The Lake Report

The smell of eggs, bacon and pancakes filled the air around the St. Davids and District Lions Club hall Sunday morning as the annual Harvest Breakfast drew in about 350 hungry residents.

The breakfast fundraiser is the only event the lions and lionesses host together, first vice president of the club Ted Burrows said. He said typically the lions host the bigger events and the lion-

esses organize the smaller activities like craft shows and bazaars. The Harvest Breakfast brings the whole club together for a collabora-
tive fundraising event.

For Sunday’s breakfast, about 35 volunteers helped make the day “one of the most successful events,” Burrows said.

“The men cook, the women handle service and the LEO’s help with clean-
up,” he said.

In previous years he said the club raised about $5,000, which is divided up between the men and women to be redistributed to various organizations the club supports. This year he said more than 350 break-
fasts were served.

Many families said they have been coming to the breakfast for several years and will continue to do so. John Burns said anything to support the fundraising efforts of the Lions Club is worth it.

“The carnival, the break-
fast – we do it all,” he said. “First-timers” George and Patricia Moldowan said the food was “great,” and they enjoyed the morning spent at the club.

“We loved it, and we’ll definitely be back,” Moldowan said.

While the Lions cooked and the lionesses manned the door and handled service, many LEO’s were tucked away wash-
ing dishes in the back and walking around the room clearing plates.

Lord Mayor Betty Disero said she’s been attending the breakfast for several years as well. Surprised by the amount of young families and children present Sunday morning, Disero said it looks like the younger population of town is starting to grow.

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

advertising@niagaranow.com or call Rob at 905-246-4671
Pauline Reimer Gibson is an Audiologist with over 20 years of experience who loves helping people of all ages in the community.

Book a complimentary hearing test today at 905.468.9176
504 Line 2 Road, Virgil ON

CORPORATE FACILITY SUPPLY
7 Neilson St. St. Catharines 905 88-CLEAN
“The Nice Guys with Cleaning Supplies” Cleaning Products, Cleaning Equipment, Paper Products, Safety Supplies and Door Control

RENT MY HUSBAND in Niagara-on-the-Lake
See what he can do for you at: www.rentmyhusband-notl.com
Or call me, Marion (905) 321-5776

LICKIE’S FRESH FARM EGGS
Fresh farm fresh eggs for sale!
Also a 1800 Sq. Ft. Storage Space with 14 ft. doors for rent.
88 Niagara St. NOTL
Call 289-969-7232

COMMUNITY FAVOURITES:
Legion Fish Fry every Thursday
4:30 p.m. to 7:30 p.m.
Duplicate Bridge at the Community Centre Tuesdays and Fridays at 1 p.m.

Sunday
Mondat
Tuesday
Wednesday

Artists’ Studio Intermediate - 10 a.m. - Niagara Pumphouse Arts Centre
Open Mic with Buzz Hummer - 2 p.m. to 5 p.m. - Royal Canadian Legion Branch 124
Groove Revue - 5 p.m. - Club SS

Council MPAC Workshop - 5 p.m. - Council Chambers
Committee of the Whole - 6 p.m. - Council Chambers
Niagara Regional Native Centre Community
Drumming Night - 6 p.m. to 8 p.m. - Niagara Regional Native Centre, 382 Airport Rd.
Fun Duplicate Bridge - 9 a.m. to noon - NOTL Community Centre
NOTL Public Library Closed for Staff Development - all day NOTL Public Library

Alzheimers Society Public Information Forum - 6 p.m. - NOTL Public Library
Duplicate Bridge (ACBL Sanctioned) - 1 p.m. to 4 p.m. NOTL Community Centre
Niagara Golden Age Club: Seniors Euchre - 1 p.m. - NOTL Community Centre
NOTL Rotary Club - Noon - NOTL Community Centre
Nobel Prize Series History of the Nobel Prize - 2 p.m. - NOTL Public Library

Warren
Renovations
905.468.2127
Plumbing, Heating & Air Conditioning

905-988-6263
HAMBLET’S
Roofing & Siding Windows
Let The Professionals Handle It!

Know of a local event? Tell us. Submit it directly to www.niagarano
<table>
<thead>
<tr>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
</table>
| **31** | Seniors Drop in: Casual Bridge - 1 p.m. to 4 p.m. - NOTL Community Centre  
St. Davids Firehall Halloween Party - 7 p.m. - St. Davids Firehall  
Queenston Firefighter’s Association Halloween Party - 7 p.m. - Queenston Firehall  
Glendale Fire Department at Niagara on the Green - 8 a.m.  
Trick or Treat at Community Centre - 9 a.m. to 5 p.m. - NOTL Community Centre  
Happy Halloween! | Duplicate Bridge (ACBL Sanctioned) - 7 p.m. to 4 p.m. - NOTL Community Centre  
Yoga with Jenny - 10 a.m. to 11 a.m. - NOTL Public Library  
St. Davids Fish Fry - 4:30 p.m. to 7 p.m. - St. Davids Lions Hall  
Knit a Bit - 2 p.m. to 4 p.m. - NOTL Public Library  
Fall Yoga Series - 8 a.m. to 9 a.m. - RiverBrink Art Museum Coach House Studio  
Chili Supper at Grace United Church - 5 p.m. to 7 p.m. - Grace United Church  
**Saturday DJ Nights at Wayne Gretzky Estates - 6:30 p.m. - Wayne Gretzky Estates Winery  
Annual Fall Bazaar - 9 a.m. to 1 p.m. - St. Davids-Queenston United Church** | Saturday DJ Nights at Wayne Gretzky Estates - 6:30 p.m. - Wayne Gretzky Estates Winery  
Borscht Lunch & Bazaar - 11 a.m. to 2 p.m. - Bethany Mennonite Church  
Yard Sale: Antiques, old tools, collectibles - 8 a.m. to 12 p.m. - Yard Sale at 174 Hunter Road  
Bravo Niagara! Presents Artists as Activists - 11 a.m. to 12:30 p.m. - Niagara Historical Society & Museum |
Residents reveal some of the best trick-or-treat spots

Brittany Carter
The Lake Report

It’s Halloween and kids from the Niagara-on-the-Lake community and beyond are eager to hit the streets flaunting costumes in exchange for their coveted candy loot. But where are the best areas in NOTL for trick-or-treating?

As a small town with an average population of around 55 years old, it might seem as though Halloween would be low on the celebration radar for many residents – but the number of trick-or-treaters each year, as well as the abundance of parties and events scheduled to celebrate the spooky evening show that’s simply not the case everywhere.

For those who aren’t into trick-or-treating, or who want to avoid the colder October nights, there are several local organizations hosting parties on Halloween night.

Two of NOTL’s fire halls’ are planning Halloween parties on Oct. 31. Both the St. Davids District 2 and Queenston District 4 fire stations will begin at 7 p.m. But if you’re hitting the streets, some residents deem Chautauqua the go-to neighbourhood for candy collection. The large trees and close houses seem with character and magnetize children of all ages, as the houses are close together. But children 10 and up may want more candy,” said one resident.

The area is popular, but it doesn’t tend to get as many trick-or-treaters. Residents in the area in the past can expect about 40 to 50 kids throughout the night. As for the older crowds looking to fill a pillow case, Elltoft says Garrison Village or Homestead in Virgil are ideal because they tend to have more trick-or-treaters participating. In the bigger subdivisions, it isn’t uncommon for houses to set up their whole porches or garages as haunted houses.

The Homestead neighbour- hood on Line 2 Road in Virgil offers a large, clean street with a seemingly endless line of houses, perfect for filling bags and buckets with treats.

Resident Joan Munera has lived in the neighbourhood for more than 15 years, and trick-or-treating has grown steadily, he says. “Last year, there were more than 200 kids. They come from all places, not just the neighbourhood.”

It’s obvious people come from all over, he says, judging by the cars that line the streets. And he’s not bothered by the visiting trick-or-treaters. To him, kids finding the best spots is what Halloween is all about. For those looking for another busy spot, Garrison Village offers just that. The subdivision, with its closely-spaced houses and open streets, is the ideal setting for a diverse range of candy-seekers.

NOTL Sparks celebrate Diwali

Leslie Moulson
Special to The Lake Report

On Oct. 28, Niagara’s NOTL Sparks — the youngest members of Girl Guides of Canada, ages five and six — learned all about Diwali from Priya Litt, the mother of Spark Achal.

Diwali, one of the most popular and joyous festivals of Hinduism, symbolizes the spiritual victory of light over darkness, good over evil and knowledge over ignorance. It is popularly known as “The Festival of Lights.”

The girls coloured Ran- goli, an art form of beauti- ful patterns, and decorated Diya’s, which traditionally are oil lamps, and lit them with tea lights. No glitter was spared as adorning and decorating is what these girls do best. Litt played Indian music while the girls crafted. She also taught them a short sweet song, and treated them to a sweet treat – part of Diwali tradition. Achal and her Spark friend Mount came to the meeting in traditional dress.

Thank you, Priya. Your work and energy are very much appreciated.

‘Fluke year’ for Dye Day atLaura Secord Home

Brittany Carter
The Lake Report

The natural colours of fall seeped into fibres during Dye Day at the Laura Secord Homestead last Saturday. The Niagara Hand- weavers and Spinners Guild has been hosting the event there for the last three years. Previously, it had been held at members homes. And although turnout was low this year – none of the registered participants showed up for the event – guild members didn’t let that stop them from enjoying the afternoon themselves.

Spinning teacher and organizer of Dye Day, Julia Bazy, said this was a “fluke year.” Normally she said there are at least 10 mem- bers from the community who come out to participate. Dye Day is planned for the community by the guild to demonstrate what they do, and to get more people involved. There are currently about 70 members of the guild from all over the Niagara region. Specializing in handweaving, spinning and dyeing fibres, members branch off from their own interests and come together for regular meetings and workshops.

Often, guild members will dress up in historical costumes as a nod to the early beginnings of the craft. Though Janice Ludberg said she’d ditched the idea of dressing up because she views it as a modern craft.

“We’re doing this as artisans of a modern craft, for our own enjoyment and to introduce new people to what we do,” she said. On Saturday, about 12 members took turns turning fabrics using natural colour-ants; walnuts, marigolds, indigo and cochineal are used to turn simple fabrics into vibrant natural colours.
F45 Fitness opens in Virgil

Dariya Baiguzhiyeva
The Lake Report

Popular Australian workout classes, called Function-alf or F45, are now being offered in Niagara-on-the-Lake.

The new F45 training fitness studio, which provides high-intensity interval training (HIIT) classes, held its grand opening at 1517 Niagara Stone Rd. two weeks ago.

Owners Jack Addams Williams and Neeasha Jayalathge say they have an open-door policy and everyone is welcome to try their free one-week trial.

“If you’re feeling unsure if this is for you, please come in and try it,” Williams said.

“We would just love for you to come in and decide for yourself and make an evalu- ated decision.”

There are five group classes per day, each lasting for 45 minutes. On weekends, there are two classes on Saturday and one session on Sunday.

Each session has a maxi- mum capacity of 27 and there are six trainers at the studio, including the owners.

“That’s the beauty of it,” Jayalathge told The Lake Report. “You don’t really need to know anything about exercising and the trainers are there to help you along the way.”

“Everyone is accepted,” Williams added. “We target people from 18 to 65 years old, males and females.”

Jayalathge, who lived in Australia for several years, said after meeting Williams there, they started going to F45 workouts and they “absolutely” loved it. NOTL was the perfect fit and the type of community the owners said they wanted to bring the studio into.

Lord Mayor Betty Disero and MPP Wayne Gates attended the opening. In her congratulatory speech, Disero said the town needs more young people contributing to the community.

“NOTL needs to become a much more sustainable community to bring in jobs and attract younger people,” Disero told the owners. “I’m thrilled to be here on behalf of the town council and I wish you and your partners very best of luck throughout the next few years.”

“I promise I’m coming for a workout at some point,” Disero added.

For more information about the F45 workouts, visit f45training.com/niag- aronthelake.
Wrighteous men’s league victory

Kevin MacLean
The Lake Report

The Wrighteous Brothers rule the roost in the Niagara-on-the-Lake men’s league. The 12-member team, captained by Dow Wright, fought off a late-season challenge by Sean Simp-son’s Trajectile Dysfunction team and emerged victorious in the season-long competition.

The winning squad was crowned by league convener Ted Wiens at the annual men’s league finale.

The event is the highlight of the season as it allows the assembly crowd of gents to acknowledge the golf accomplishments of several of their brethren. And there is plenty of beer and a great prize table as-sembled by club pros Billy Simkin and Ricky Watson. All the winners of the men’s various club championship divisions as well as the season-long match play competitions were recognized.


Match play competition winners: The 2019 club champ, Joe Doria, won both the President’s Cup and the Niagara Cup in match competition. Wet-staufer Cup: Joe Taylor. Carmichael Cup: Dow Wright (second consecutive year). Gold Up pairs: Ted Carmichael and Peter Falconer.

Women’s champs: SUPPLIED PHOTO

Crossword Puzzle

Across
4. Arm joint (5)
9. Cheering person (7)
10. Texan mission (5)
11. Existence (5)
12. Difficult question (7)
13. Bruise (5)
14. Arcadian (5)
17. Sovereign’s seat (6)
18. Shooting star (6)
19. Card dispenser (8)
21. Fastens a knot (4)
22. Small measure (6)
23. Performs surgery (8)
24. Adults (5-3)
25. Republic between Iran and Syria (4)
26. Plot (6)
27. Paradise (6)
28. Accident (6)
29. Fastening device (5)
30. Semiconductor device (10)
31. Proof of being elsewhere (5)
32. Fastening device (8)
33. Steeps (5)
34. Apprentice (7)
35. Ridge of rock (4)
36. Seaport in NW Israel (5)
37. The last of a series (5)
38. Spire (7)
39. Preen (5)

Down
1. Helper (Abbr.) (4)
2. Asked (8)
3. Machinery repairer (8)
4. Cinder (5)
5. Wild rose (5)
6. Move back and forth (6)
7. Formal gesture of respect (6)
8. Group discussion (10)
9. Cheering person (7)
10. Texan mission (5)
11. Existence (5)
12. Difficult question (7)
13. Brusque (5)
14. Arcadian (5)
15. World’s southernmost city (7)
16. So be it (4)
17. Semiconductor device (10)
18. Shooting star (6)
19. Card dispenser (4)
20. Kidnap (6)
21. Fastens a knot (4)
22. Small measure (6)
23. Performs surgery (8)
24. Adults (5-3)
25. Republic between Iran and Syria (4)
26. Plot (6)
27. Paradise (6)
28. Accident (6)
29. Fastening device (5)
30. Hebrew patriarch (5)
31. Proof of being elsewhere (5)
32. Fastening device (8)
33. Steeps (5)
34. Apprentice (7)
35. Ridge of rock (4)

Have some fun

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

Fermentation

Each week, the staff of Ravine Winery share their expertise and offer a brief explanation about an aspect of wine. So, whether you’re an expert oenophile or a newbie just finding your way around wine country, we trust you’ll enjoy. Cheers!

The fermentation of wine is generally juice + yeast = wine (alcohol). The white wine fermentation process differs from that of red. White grapes are harvested and destemmed. The grapes are pressed to extract all juices and the skins discarded. The sweet juices are now introduced to yeast, which will begin to consume the natural sugars, converting it to alcohol.

A natural byproduct of fermentation is also the creation of heat and carbon dioxide (CO2). At this point, the carbon dioxide is allowed to escape to the heavens, this is known as the “Angels Share.”

The fermentation tanks are wrapped in what’s referred to as a “cold jacket,” allowing the wine to be cold so the white wine remains fresh and fruity. Red wines don’t mind the temperatures being a little warmer during fermentation so the “cold jackets” are not necessary.

The main difference with fermenting reds is that the grapes ferment while the skins are intact so that we can take from them tannin, flavour and colour. The CO2 causes the skins to float, so the wine and skins have to be “punched down” to ensure the skins are continually integrated with the juice. Red wines ferment for about two to three weeks. Fining and filtering is a discussion for another day!

Matching Red grapes

Have some fun

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

Fermentation

Each week, the staff of Ravine Winery share their expertise and offer a brief explanation about an aspect of wine. So, whether you’re an expert oenophile or a newbie just finding your way around wine country, we trust you’ll enjoy. Cheers!

The fermentation of wine is generally juice + yeast = wine (alcohol). The white wine fermentation process differs from that of red. White grapes are harvested and destemmed. The grapes are pressed to extract all juices and the skins discarded. The sweet juices are now introduced to yeast, which will begin to consume the natural sugars, converting it to alcohol.

A natural byproduct of fermentation is also the creation of heat and carbon dioxide (CO2). At this point, the carbon dioxide is allowed to escape to the heavens, this is known as the “Angels Share.”

The fermentation tanks are wrapped in what’s referred to as a “cold jacket,” allowing the wine to be cold so the white wine remains fresh and fruity. Red wines don’t mind the temperatures being a little warmer during fermentation so the “cold jackets” are not necessary.

The main difference with fermenting reds is that the grapes ferment while the skins are intact so that we can take from them tannin, flavour and colour. The CO2 causes the skins to float, so the wine and skins have to be “punched down” to ensure the skins are continually integrated with the juice. Red wines ferment for about two to three weeks. Fining and filtering is a discussion for another day!

Matching Red grapes
Brussels Sprout and Roasted Red Pepper Salad, with Honey-candied Walnuts and Pickled Onion

Collin Goodine
Special to The Lake Report

As a child I was never a fan of the food that my family enjoyed, and like many other children I did not eat my Brussels sprouts. Throughout my childhood I tried Brussels sprouts done many ways and not until I was an adult eating at Momo-fuko in Toronto did I find the way I like Brussels best.

This recipe is a simple version of the fried Brussels I experienced in T.O. and I have modified it to fit with the harvest season here in Niagara. The salad below is great for holidays and family gatherings as the recipe feeds four to six people.

There are a lot of moving parts to this one so it can be done in stages and allow the task to be less daunting the day of your dinner.

The nuts and onions can be done up to a week in advance and the rest a few days before you are ready to assemble.

Preparing the entrée

Step 1:
Pickled Onions
Ingredients:
- 2 Red onions
- 1 cup Red wine vinegar
- 1 cup Water
- 1/2 cup Sugar
- ¼ cup Kosher sea salt
- 2 Bay leaves
- Pinch allspice

Directions:
Peel and cut red onions in half. Thinly julienne the red onion and place into heat-proof container just big enough to hold. (Tupperware works well.) Add other ingredients to a pot and bring to a boil. Stir until sugar and salt are dissolved and pour mixture over top of the onions. Set aside and cool. Store in the fridge for weeks, as long as it is in the vinegar liquid.

Step 2:
Honey-candied Walnuts
Ingredients:
- 1/4 cup Honey
- 1/4 cup Sugar
- Pinch of salt
- 2 cups Walnuts
- 1 tbsp Olive oil

Directions:
In a bowl mix the honey, sugar and salt. Add walnuts and mix well with a spoon. Place onto a baking sheet with parchment paper. Bake at 350F for 5-7 minutes or until golden and not too dark. Allow to fully cool, then store in air-tight container until ready for use.

Step 3:
Brussels Sprouts and Roasted Red Pepper Salad
Pepper Salad
Ingredients:
- 48 Brussels sprouts
- Salt and pepper to taste

Directions:
Now that you have the onions and the nuts made and set aside you can relax until a day or two before your dinner, at which point you can prepare the rest.

You can definitely prepare this the morning or day of your dinner, so that it does not occupy a lot of the fridge, it should not take too much time. Just make sure that you fry the Brussels sprouts right before you serve the salad so that they remain crispy and warm. Clean Brussels sprouts, cut off the bottom and cut in half. Heat a pot of salted water to a boil and blanch the Brussels, about 3-5 minutes. Place into cold water right away to bring out the bright green colour and stop the cooking process. Strain Brussels place onto paper towel to dry. Set aside in a container covered in the fridge.

Preparing the salad

Ingredients:
- 2 heads Frisee lettuce
- 4 Red peppers
- 1 cup diced Pancetta

Directions:
Clean Frisee ahead of time by trimming the bottom, rinsing well and drying on a paper towel or in a salad spinner. Place into fridge till ready to use. Oil the outside of the peppers and bake in oven at 400F for 20 minutes. Then torch the skin (using a brule torch) until charred well. Put into a bowl and cover with plastic wrap for 15 minutes or longer. Peel off the skin, take out the seed and stem. Cut into thin strips. Set aside until ready to use. Dice pancetta into small cubes. Place pancetta into a frying pan and cook until desired crispiness, then place onto a paper towel to soak up any grease. Place into a container in the fridge.

Method for serving

All above ingredients can be prepared a day or two ahead and held in the fridge or, in the case of the walnuts, outside the fridge. The pickled onions and nuts can be put on liberally or in a small quantity. They are both good items to have around the house to put on cheese boards or other types of dishes.

Directions:
In a large skillet or frying pan, use oil to cover the entire bottom of the pan. On low/medium heat, heat the oil for 2-3 minutes. Carefully add the Brussels sprouts and fry until crispy, turning periodically. When done, add the pancetta. On a large platter, arrange the frisee on the bottom to act like a bed for the Brussels sprouts. Add the fried Brussels sprouts, then the red pepper and top with the candied nuts. Garnish with pickled onions. Grating a firm cheese (Manchego) over top would be nice if you desire.

Bon appetit.
Halloween Fun: Harvest fest, KidSport fright night

Brittany Carter
The Lake Report

KidSport Niagara raised some much-needed money at its annual Monster Bash Saturday night. The party, now in its seventh year, was held at Willowbank with proceeds going to help kids from across Niagara “get off the sidelines and back in the game,” said Shari Hartwick. The 120 attendees, dressed in costumes, danced to the rockin’ tunes of DJ Marinko and raised about $7,500.

Hartwick said events like this don’t happen without the help of many tireless volunteers and great sponsors. This year sponsors included 43 North Restaurant Group, Silversmith Brewing Company, Kully’s Original Sports Bar, Paddle Niagara, Reynolds Regier Homes, Sunnybrook Estate Winery, Reif Estate Winery, the Water Depot, Kinsmen Club of NOTL, Cosmo Condina Photography, Marie & Michel Lapointe, Suzanne & Todd Watson and Carol Perrin.

Perry and Shari Hartwick started KidSport Niagara in order to help remove the barriers preventing financially challenged children across Niagara from experiencing the many benefits of organized sport. Those who would like to donate can visit kidsportniagara.ca.
The Regency challenge

Brian Marshall

The Regency school of architects faced a number of challenges when designing strictly within the precepts of their style. Certainly up until the mid-19th century, these were not “decorated” houses. In fact, the clean lines and elegant simplicity of the form combined with the requirement of direct ties to the landscape required a purity of design that was not seen again until the advent of the modernist movement in the 1920s. And “purity of design” when developing a statement house is much more easily said than done. So what is the designer to do when most of the traditional decorative elements are no longer in the kit bag? The answer, in part, is to use the classic rules of good architecture to the fullest extent possible. Here we are talking about things like order, balance, proportion, scale and rhythm; principles that when used expertly can create grandeur in the absence of complexity. Let’s consider the example of the circa 1835 Lyons-Jones house. Like many early Regency homes, the footprint is roughly square and the building form is a single cubic mass. From a square footage point-of-view, the home is relatively modest — too small, in fact, to present the normal three bay facade, hence the designer was forced to place the front entry in the right bay.

To balance this, it would be expected that a second bay containing window openings would be placed to the left, but there was the practical issue of a fireplace precisely where these windows should be. The solution was to create a bay of “blind” windows. That is, what appear to be stacked window openings are, in truth, simply recesses with permanently closed shutters, trimmed exactly as though the windows actually existed. This artifice preserves the symmetry and balance of the facade while respecting the practical requirement of interior livability.

Working within the tight strictures of the Regency style might, at first glance, be perceived to be limiting. However, for the truly gifted architect it was the motivation that spawned creativity. In 50 years, Regency designers produced more creative interpretative expressions than virtually any other architectural school. Manor, villa, cottage, octagon, all conformed to the rules but, oh my, how the variety contributed to the tapestry of our built heritage!

Queen and Regent

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.

This painting from the fall of 1946, by artist Betty Lane, shows the corner of Queen and Regent streets. A few of the many well-aged maple trees that once lined the street are evident. Two vintage cars can be seen angle-parked in front of a popular restaurant, The Club 19, which is out of view. The store on the left corner of Regent was Fry’s Radio Repair and on the right side was Magder’s Family Store.
When the railway opened, Queenston was a village of about 300 people, a population similar to today. Unlike today's quiet community, there were three stores, eight taverns, a wagon maker, blacksmith, baker, four shoemakers, and one tailor serving the village.

The rail line ran parallel to Portage Road, eventually moving away from the river toward the Queenston Quarry. Because the slope was gentler, it descended from the Escarpment very near the point where today's Concession 2 meets York Road. The station in Queenston was located at the corner of Front and York streets. The incline in the village was steep, so visitors and goods were transported from the Queenston dock by horse and carriage to the railway station.

This railway, the first in Upper Canada, came into use before the age of steam. The carriages were similar to ones used on the Stockton and Darlington Railway in England. It was, in fact, a horse-operated tramway. The line was really useful only in the summer. Eventually, it had to cease because it was unable to compete with the Welland Canal's ability to carry large quantities of freight between the lakes.

By 1854, steam trains were being introduced to Niagara. The railway companies, which included the Great Western, created spur lines to the Queenston Quarry, which provided building materials for the Welland Canals, as well as gravel as ballast for the ships. The steam-driven railway, however, bypassed Queenston.

In 1892, the Niagara Falls Park and River Railway was incorporated. Like its horse-drawn predecessor, it ran from Chippawa to Queenston, and used single cars. The trolley motorman navigated the electric railway. The company built a steam-driven generating station on the riverbank south of the dock in Queenston to provide the power. The land for the rail bed was provided by Niagara Parks. This track ran closer to the Niagara River and along the rim of the Niagara Gorge. The track moved slightly inland in order to descend the Escarpment although there were two steep and sharp 180-degree curves that the trains had to negotiate to get to the Queenston dock. From there, ferry connections took goods and passengers through Lake Ontario and east. Although usually reliable, there is a story of a power failure. In 1901, passengers were forced to walk up the Escarpment to Victoria Park in Niagara Falls when they were attending a picnic. Fortunately, the power was back by the time the visitors were ready to return to their ferry back to Toronto.

The nest development in Queenston's railway history came with the 1889 opening of the Queenston-Lewiston bridge. At the same time, the Upper Steel Arch bridge opened near the falls. Both bridges had railway tracks, allowing the creation of a circular route. In 1902, the Niagara Falls Park and River Railway became the International Railway Company. It billed itself as "the most magnificent scenic route in the world." It carried no freight traffic at this time. Tourism was paramount on what became the Great Gorge Route or the Niagara Belt Line.

Capt. John M. Brinker of Buffalo came up with the idea of building an electric railroad through the Niagara Gorge on the American side of the river. He believed that riding along the gorge on an electric train would be a tourist attraction.

After five years of operation, the Great Gorge Route was running trolley cars through the gorge every 15 minutes from 7 a.m. to midnight, seven days a week. The Great Gorge route closed seasonally between March 1 and April 30. In its heyday, an average of 200,000 people took the journey annually. On July 7, 1915, a major accident occurred on the line. There are many reports on it and the details differ. Over a dozen people were killed.

A storm had ended a Sunday picnic on Queenston Heights. More than 150 people were crammed into a car built for 84. As the train moved down the hill, it gained speed. Although the passengers thought that this was part of the experience, the car was out of control, and it derailed. Some reports said it hit a tree. The trolley motorman and the general manager were arrested for "slack observance of rules." These charges were later withdrawn, however, when it was determined that the cause of this accident was a broken brake rod.

The event gave the villagers of Queenston their "Come From Away" experience long before 9/11. They looked after the injured and invited others to rest in their homes. In 1916, the line was rebuilt. The engineers tested the quality of the track by sending a car without brakes down the Escarpment. It successfully reached the bottom. This is the route now used by walkers and cyclists. The Great Gorge Route ceased operations on the Canadian side in 1932 due to declining ridership and the rising interest in bus and automobile travel. The American side continued until 1935, when a rock slide destroyed some of the track.

While the story of rail travel is important in Queenston's past, the village remains, much to the relief of its inhabitants, a small community on the banks of the Niagara River. Had the story of the railway been different – an attempt to build major railway bridges occurred in 1847, 1855, 1856, 1857, 1866 and again in 1873 – a more urban, industrial Queenston would probably exist today.

There are many books about Niagara's railways including those by George Seibel, John Jackson and John Burtniak, and Andy Panko and Peter Bowen. The Niagara Railway Museum in Fort Erie also has a wealth of information. More Niagara's History Unveiled articles about the past of Niagara-on-the-Lake are available at www.niagaranaow.com
NOTL Horticultural Society creates pollinator garden on Nassau Street

Dariya Baiguzhiyeva
The Lake Report

The Niagara-on-the-Lake Horticultural Society will be adding a new stop on its garden tour next year: a pollinator garden.

Twenty members of the NOTL Horticultural Society gathered Monday morning at a small park on the corner of William and Nassau streets to help create the garden.

“It’s just trying to check pollinators back in because the bee population is down,” said society president Joanne Young. “Our butterfly population is down (too).”

Using the so-called “lasagna” gardening method, society members have created a 35-by-15 foot bedding garden on Nassau streets as part of the town-owned park on William and Nassau streets.

The garden is made of three layers, one comprised of newspapers and cardboard, a green layer of annual plants and garden scraps, and a brown layer consisting of dried leaves and straw.

The layers have to be mixed, Young said. The green layers provide nitrogen while the brown layers provide phosphorus. She said the Town of NOTL and society members will continue to add more layers, and by spring, the layers will have composited down, creating a “nice rich” planting soil.

Society members hope to have the pollinator garden ready by next July, in time for the group’s annual garden tour.

“This will be one of the stops on the garden tour, so people can learn how we made the garden, what kind of things are we planting,” Young said.

“We’ll have some bee houses added to it. It’s like a learning garden for the area. Hopefully, school kids can come and learn about how we’ve done it.”

The benefit of using the “lasagna” method is it’s a natural way of gardening which doesn’t require any digging, said garden tour committee member Gary Hall.

“You wouldn’t be able to do this (digging) manually,” Hall told The Lake Report. “It’s environmentally friendly. It’s a sound environmental practice, which is important in gardening.”

The main planting will take place on the day of the garden tour, with plans to plant about 75 to 100 natural perennials.

The Horticultural Society has adopted the town-owned park on William and Nassau streets as part of the municipality’s Adopt-a-Park program.

“We wanted it to become a lot more used, a lot more known for what we’re doing,” Young said. “We want to keep developing this area.”

“Just to raise awareness of the Hort Society in Niagara-on-the-Lake and show what we do in the community,” Hall said. “We’re working with the town to get the proper signage for the park.”

Horticultural Society members have wanted to create a pollinator garden for several years now, Young said, noting it’s a good way of using scraps instead of throwing them in the garbage.

“It’s putting what you take from the earth back into the earth,” she said.

Hydro boxes ‘beautified’

Recently ‘beautified’ Hydro Box at Ricardo and King streets. BRITTANY CARTER

The Legion remembers

Legion past president Al Howse and sergeant-at-arms Doug Garrett help raise the poppy flag at Town Hall Friday. BRITTANY CARTER

I’m tall when I’m young, I’m short when I’m old, and every year I make my home in a pumpkin. What am I?

Answer: An ear of corn

Last Week: You throw away my outside, eat my inside, and throw away my inside. What am I?

Answer: Avocado and apple

Also answered correctly by: Ken Dewar, Dinorah Centeno, Pat Braun, Lois Chapman, Marion Briston, Julia Klassen, Susan Pohorly, Evan Ganski, Greeba-Ann Birch, Katie Reimer, Wendy Bosela, Lois Chapman

Also accepted:”An ear of corn”

Answered first by: Margie Enns

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

Happy Halloween!
Kim McQuhae has experimented with different varieties and flavours of jams since about as long as she's been making jam. This year, she's produced a jelly from registered purebred Highland cattle. Creating natural products locally is important to McQuhae, she said, which is why most of the ingredients used in her jams are from right on the farm.

“I get whatever I can from right here. I grow my peppers in the garden. I take the apples from the trees. If I can’t get something from my farm, I’ll trade where I can,” she said.

McQuhae has been participating in the Royal Agricultural Winter Fair for about as long as she's been making jam. This year, she said she's ecstatic to have earned the high distinction of Premier Exhibitor. “There was a guy at one of the markets, and he said to me, “My favourite drink is The Godfather,” which is Amaretto and Crown Royal over ice. “Can you make that into a jelly?” And I made one, and that one actually jumped right off the shelf,” she said.

McQuhae has been very fortunate with the support she received from friends. “I brought some into The Buttery where I was working, and the owner set up a shelf and started selling them,” she said. She’s since won countless awards for her selections. “I have been very fortunate. In 2013 I won grand champion and judges’ choice and a whole bunch of stuff,” she said.

McQuhae said it’s a lot of work to make the jams, of which she’s had up to 200 different varieties at once, but she’s no stranger to hard work. As well as crafting the flavoursome spreads, she also runs Gryphon Ridge Highlands, a livestock farm specializing in naturally raised beef from registered purebred Highland cattle. Creating natural products locally is most often recognized at the Farmer’s Market at the Village in the summer. There, she said she’s often taken suggestions or requests from marketgoers looking for something a little different.

“Did the ghost of Teddy return for Halloween?”

J. Richard Wright
Special to The Lake Report

Are we alone in the universe? Is there life after death? Is our existence really multi-dimensional, going far beyond the three dimensions we clearly understand with perhaps time being a fourth abstraction? And, could parallel worlds occupy a fifth?

Dare we believe that these other worlds occasionally merge with our own reality, allowing life forms to transcend established protocols and somehow slip through the thin veil that separates us? Is that from whence E.T. actually comes? Or Bigfoot? Yeti? Mothman? Teddy?

Five Haloween’s ago something weird and wonderful happened right here in Niagara-on-the-Lake. Right here in our house. On Lakeshore Road. Unexpected and unbelievable. And, to be candid, more than a little shocking.

It started as a dream and quickly matured into veracity, testing my own beliefs, in fact, stretching them to the limits. I’m not a fanciful guy but this made me question my own rationality. And even my religious beliefs. Ultimately I decided to disregard the laws of science and nature, and welcomed in an alternate reality that brought comfort and joy, and more than a modicum of relief.

I still remember my wife Sandi holding me as emotions poured forth and her wisdom in letting me talk, getting it all out, as they say. As a charge nurse for 23 years in Canada’s busiest emergency room in Toronto, she knew the value of catharsis. And she had seen more than her share of life and death, joy and grief. And even the unexplainable.

So she held me until I got it back together and then encouraged me to record it. I headed straight to my study and began to write faster than I’ve ever written anything before. It wasn’t hard. The story poured out of me without pause.

It started as a dream and quickly matured into veracity, testing my own beliefs, in fact, stretching them to the limits. I’m not a fanciful guy but this made me question my own rationality. And even my religious beliefs. Ultimately I decided to disregard the laws of science and nature, and welcomed in an alternate reality that brought comfort and joy, and more than a modicum of relief.

I still remember my wife Sandi holding me as emotions poured forth and her wisdom in letting me talk, getting it all out, as they say. As a charge nurse for 23 years in Canada’s busiest emergency room in Toronto, she knew the value of catharsis. And she had seen more than her share of life and death, joy and grief. And even the unexplainable.

So she held me until I got it back together and then encouraged me to record it. I headed straight to my study and began to write faster than I’ve ever written anything before. It wasn’t hard. The story poured out of me without pause.

So, as the ghosts and goblins gather for another Halloween in our fair town, I invite you to read what I named “Miracle at Halloween.” And believe or disbelieve. You be the judge.

Go to niagararaw.com and you will find a link to the Halloween mystery story near the top of the home page.

NOTL resident J. Richard Wright is the author of more than 50 television and radio dramas, 2,000-plus corporate articles and two novels. Both “The Plan” and “Tornag” can be ordered from Amazon.com or Amazon.ca either as an eBook or paperback. Go to Amazon, select “books” and then write “Tornag” by J. Richard Wright “or “The Plan” by J.Richard Wright” on the search line. Visit the author’s website at www.jrichardwright.com.