

The Lake Report

Lake Report's Brittany Carter goes for a Jetboat ride
Page 12

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Hyper-local news for Niagara-on-the-Lake



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October 3, 2019



Chautauqua resident Robin Patterson shows an acorn and a leaf from a red oak in Chautauqua. DARIYA BAIGUZHIEVA

Celebrating oak trees in Chautauqua

Dariya Baiguzhiyeva
The Lake Report

For Margaret Walker, the Chautauqua Oaks Project helps preserve what makes her neighbourhood unique: the trees.

"Come a hundred years from now, we'll still have a tree canopy in Chautauqua, which is what Chautauqua is all about to me," she said. "It's the trees."

The project, whose goal is to preserve the heritage tree canopy in the area, continues to thrive thanks to collaborative efforts among Niagara-on-the-Lake residents, the Town of NOTL and Niagara College.

A special ceremony at Ryerson Park on Tuesday recognized contributions made by community residents, volunteers and town officials, who all were presented with "Acorn Awards" – an acorn with an attached note that read, "I

helped make a forest grow."

Three Chautauqua Oak trees seedlings, which were grown at the college, were also presented to the Town of NOTL. Lord Mayor Betty Disero was on hand to accept the gift.

In recent years, the aging tree canopy in Chautauqua has been under a threat of thinning out and disappearing for a variety of reasons, including disease, wind and construction.

Chautauqua residents Leslie Frankish and Holmes Hooke led the effort, with help from other residents, after they became concerned about the disappearing canopy. They started advocating for its preservation by creating the Chautauqua Oaks Project.

Since it launched in 2016, a team of volunteer residents completed a tree inventory – a 181-page

Continued on Page 2

NOTL joins global climate strike

Brittany Carter
The Lake Report

"Act now so our kids can grow old," exclaimed Julia Buxton-Cox, as a group of fellow Niagara-on-the-Lake residents, and some from Toronto, joined in on a global climate strike Friday.

The group gathered outside the old courthouse in Old Town, joined by local students from Royal Oak Community School, to make a stand for mother nature.

Maya Gazzard, sole Grade 8 student of Royal

Oak Community School, spoke with conviction on the old courthouse steps: "You don't just do the minimum; you go above and beyond."

Gazzard said her grandmother was always a big believer in doing what was right, not only for oneself but for everyone around you. She said she tries to apply that philosophy to everything else she does.

This climate strike is one way for her schoolmates to take a stand and make their voices heard with the hope of making the world

a better place.

Climate strike demonstrations were planned world-wide on Sept. 27, and neighbouring cities such as St. Catharines and Niagara Falls saw hundreds of environmental activists out in force with signs and a plea for action.

But local resident Cynthia Rand thought it contradictory to drive to another city for a climate strike, she said.

Instead, she planned to sit on the steps of the old courthouse in Old Town for her own quiet protest.

What began as an idea for a solitary demonstration quickly grew with community support via social media.

Buxton-Cox, administrator of NOTL Today Facebook group, shared a post about Rand's plan, and the idea gained momentum overnight. Rand announced her plans Thursday evening and by Friday morning, more than 20 residents and a handful of students from Royal Oak Community School

Continued on Page 3



A group of artists from all over the world planned to strike for climate change Friday afternoon. RICHARD HARLEY



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Niagara College students collect acorns from Chautauqua's oak trees at Ryerson Park.
DARIYA BAIGUZHIEVA

Oak trees celebrated

Continued from Front Page

spreadsheet listing 1,502 trees plus each tree's location and size. They also developed a community tree plan and started replanting trees.

Out of the planned 400 trees needed for rejuvenation of the forest, 80 trees have been planted so far.

The project grew bigger in 2018 when Niagara College's School of Environmental and Horticultural Studies joined in to help restore the native oak canopy. College students came out to the neighbourhood to harvest acorns from Chautauqua's oak trees and to grow seedlings at the school.

More than a dozen college students were also on hand Tuesday harvesting acorns. All the acorns they collected will be taken to the college for propagation at the greenhouse.

The trees will grow at the college's nursery for a few years and once they reach a healthy height, they will be replanted in Chautauqua and throughout NOTL.

There are currently about 150 white oak trees growing at the college. This coming year, the college will be growing red oaks, said Niagara College horticulture professor Mary Jane Clark.

"It's a good experience for them (students)," Clark told The Lake Report. "It shows them how their skills can be put to use to help the community and they're really excited about that."

For Elias Abraham, a student in the college's greenhouse technician program, it was a "great project" and his first time harvesting acorns.

"It's really cool to be involved in the community and be able to do something that's going to shape com-

munity for years to come," Abraham said.

Area resident Robin Patterson said college students and an instructor came to her house, where she has about 12 red oaks in her yard. She said many trees have been taken down in the neighbourhood because of new homes being built, so planting trees helps "keep the balance."

"I'm glad the squirrels get them (acorns) but I'm even happier more trees are planted," she said.

Alan Unwin, the college's associate dean of School of Environmental and Horticultural Studies, said he was excited about the project's success so far.

"Really, really excited for the students to be able to proactively contribute to a project like this," Unwin said. "I think it's going to be a great legacy for them as well."

Election Profile: Andrea Kaiser Liberal candidate

Dariya Baiguzhiyeva
The Lake Report



Liberal candidate Andrea Kaiser. DARIYA BAIGUZHIEVA

Andrea Kaiser, the federal Liberal candidate for Niagara Falls riding, says she understands what it's like to struggle to make ends meet and strive to find a work-life balance.

With 30 years of experience working in the agriculture and tourism industry, Kaiser also has been a small business owner, served as a Niagara-on-the-Lake councillor for 11 years and taught wine business management part-time at Niagara College while being the single mother of two children.

Becoming a politician isn't something she decided or planned on doing, says Kaiser, 49. Rather, "politics has found her."

When her two grown children, Ryan and Madison Lepp, were teenagers, she left politics but decided to come back now for several reasons.

For Kaiser, good politics is about finding consensus and building a stronger community together, and she says she has a lot of success in bridging gaps and bringing people together.

"I was feeling a little bit worried about the way politics seems to be progressing toward negative rhetoric.

Really unfortunate that politicians treat each other with such disrespect and I decided if things are going to change and be different, I might need to be a part of that."

Although the Niagara Falls riding, which includes NOTL and Fort Erie, has been Conservative for more than a decade, Kaiser says in talking to people, she finds they are poised for a change and are excited about the idea of choosing positive politics.

With her core values always being liberal, Kaiser says the idea of being a compassionate leader taking care of youth, families and seniors also motivated her to return to politics. She also credits her daughter Madison, who's an activist and a vegan, for inspiring her to be a better person and for looking for ways to protect the environment.

If re-elected on Oct. 21, Kaiser says the federal Liberals plan to increase the Canada Child Benefit by 15 per cent, make maternity and parental leave tax-free, boost the Canada Pension Plan survivor's benefit by 25 per cent and to increase Old Age Security by 10 per cent for people aged 75 and over.

"It's (Old Age Security) going to put about \$700 in the pockets of seniors over the course of a year. And it

doesn't seem like a lot but it can make a huge difference, and some of the changes will lift seniors out of poverty," she says.

Some of the issues residents across the entire riding would like to see addressed include economic development, affordability and transportation, Kaiser says. In NOTL, investing in infrastructure to allow better access to get in and out of the town and driving down Niagara Stone Road in peak season is what she says she's heard a lot during canvassing.

"From my perspective, it's on top of my list as far as where federal funding or federal investments might help to improve the quality of life here in Niagara-on-the-Lake."

Growing up in NOTL, Kaiser says she has a "great understanding" of the community and she wants to ensure there is a strong local voice at the table in Ottawa.

"I think I've proven with my municipal politics that I'm prepared to do the work and, in terms of the way I've lived my life, I've worked hard and always worked to do positive things."



Julia Buxton-Cox with Cynthia Rand at climate strike last Friday. BRITTANY CARTER



A car crashed into McDonald's on Niagara Stone Road Friday. RICHARD HARLEY



Kian and Kasta Danesh take a quick break from the bouncy castle at the St. Davids School Fall Fair. BRITTANY CARTER



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Forum talks NOTL wellness

Brittany Carter
The Lake Report

Affordable housing and transportation were hot topics at the town's public wellness forum last Thursday, and though it's just one step to creating a healthier community, the head of the town's wellness committee said she is happy with the feedback she heard during discussions.

Cindy Grant, chair of the NOTL Community Wellness Committee, said she was "thrilled" to have so many people passionately discussing the issues, though she said she would have liked to see more representation from all areas of town.

About 40 people joined the forum's morning session, with the lord mayor, members of the committee, and residents taking part in the discussions.

"Just looking around, I see a lot of residents from Old Town," she said after the first session.

Longtime NOTL resident Lori Forstinger said it's important to keep the younger generation in town, but the issue of affordable housing needs to be addressed for that to happen.



Terry Mactaggart and Lori Forstinger after the wellness forum Thursday afternoon. BRITTANY CARTER

"I do think affordable housing is an issue for Niagara-on-the-Lake. It needs to be addressed. You're not going to keep that 18 to 25-year-old group here. They might come back when they're in their 40s, but they're not staying now," she said.

Over each two-hour session, committee members guided discussions on vital aspects of creating a healthy community: community vitality, including transportation; culture and leisure; democratic engagement, such as residents' ability to freely participate in political activities; education, and education for future generations; environment, such as identifying availability of natural resources; healthy community, addressing physical and mental health;

living standards, with a focus on affordable housing; and time use, such as how time use affects well-being.

Grant said she was impressed with the vigor at which the community participated in the forum. In hindsight, she said more time for discussions might have been helpful.

"We probably should have booked this for three hours, but we really wanted to be respectful of their time," she said.

Forstinger, who has resided in three different areas of NOTL in the 28 years she's lived here, said she wanted to join the forum to offer her input for a healthier community.

Living in Garrison Village at one time, moving to more rural areas, and now in the development across

from the community centre, she said she has a decent grasp of the needs of different parts of town and the growth of those areas.

"I've kind of felt the town in different ways. I see the town really changing and growing with new people," she said.

Crediting the municipality for developing a sense of pride in the community, Forstinger said the people who live in NOTL, whether they were born and raised here or moved from elsewhere, all seem to share that community pride.

"They're proud to say that they're from here. I think there's a lot of positive living about being here in Niagara-on-the-Lake," she said.

Participating in the wellness forum is one way to keep that pride going, she said.

Grant said the next step will be to compile all the feedback and information with results from an online survey as well, and to make recommendations to council.

"The expectation is that we'll present a report in November, to council. We might have to kick it forward to January," she said.

NOTL joins global climate protest

Continued from Front Page

planned to join the demonstration.

"We only found out about this last night through a parent, and we worked hard today," said Christine McIsaac, lead teacher and learning strategist for Royal Oak.

"It's coming from them; it's important to them and we wanted to support what was important to them," McIsaac said.

Royal Oak stresses the importance of inquiry and personalized learning and this demonstration gave the students an authentic platform to show where their learning goes, she said.

"For them it's not a free day — they have a job to

do," she said.

Though the town saw a milder version of massive climate strikes which took place around the world, the message of those in Old Town was clear: "Save the Earth."

"If Greta Thunberg could make this much of a difference, imagine what all of us could do," Gazzard said.

It wasn't just NOTL locals taking a stand in Old Town; a group of about 11 artists rehearsing at the courthouse for an upcoming show called Mahabharata, charged around the corner enthusiastically with painted cardboard signs to join the protest.

The artists' protest wasn't planned alongside or with any knowledge

of Rand's demonstration, but each group said it was wonderful to see so many people taking a stand.

"We wanted to take time away from the rehearsal to make sure that we joined in this global movement, this global climate strike - to make sure that anywhere that we are there's a presence of people that are concerned about these issues," said Kevin Matthew Wong, associate producer of Why Not Theatre.

"And we're not afraid to make some noise," he added.

Their energy was contagious as they looped in tourists and locals to take a photo holding one of their hand-made signs.

"It was beautiful that

when we walked up to rehearsal today that we saw that there was already a presence, and that was inspiring to us," Wong said.

Local environmental efforts won't stop at the demonstration, McIsaac said. The students approached Lord Mayor Betty Disero during the strike to ask about beginning a recycling program at the school. Right now, Royal Oak operates out of the old hospital.

"There's a garbage bin but there is nowhere for us to put our recycling. So, kids have been taking it home, teachers have been taking it home, but a lot of it ends up in the garbage and it's devastating to all of us," she said.



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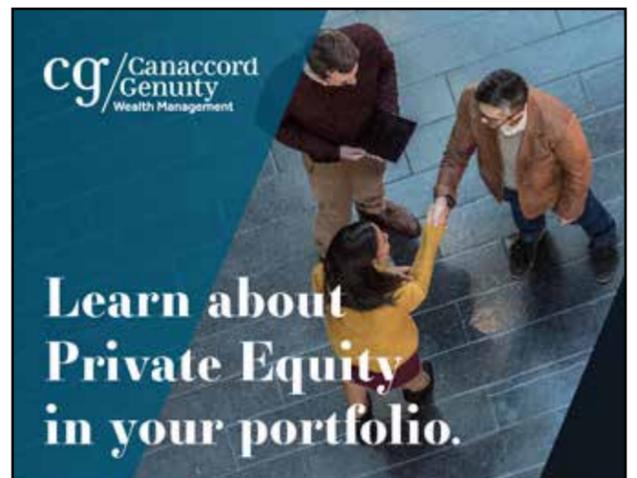
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Beer being poured at Oast House Brewery on Niagara Stone Road. Read all about it on Page 12.
BRITTANY CARTER

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Green Tip of the Week

Contributed by Norm Arsenault:

Make use of your green bin to compost. It's easy and the compost can be reused to improve soil. Paper towels, tea bags, coffee ground, pet waste in compostable bags, brown cardboard, paper bags, egg cartons (all customer small) food products including fish, meat, cake, vegetables, fruit peels... all are compostable. SEE: niagararegion.ca/waste/disposal/default.aspx?c=green+bin

Positive Power +

with Patty Garriock

The best way to have a friend is to be a good one. If you don't reciprocate, you will not participate in the friendship.



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Editorial

Lots of work ahead for wellness committee

Brittany Carter
The Lake Report

NOTL's Wellness Committee has a large feat ahead of it and the members are facing it head-on with their attempt to gather authentic input from the community. But to make a difference that input must be converted into real solutions.

The committee was created to address key factors to help foster a healthy community here in NOTL. With dedicated residents, like chair Cindy Grant taking the lead, the committee pored over census data and research about what makes a "well community" and came back with what it identified as the domains of wellness.

Each committee member and resident present during the two public forums had an overarching goal in mind: making NOTL a great place to live.

Battling the desire to simply complain about issues in town, those present during the forum took strides to not only identify the problem issues, such as affordable housing, they tried to offer viable solutions.

Paired with the wellness survey the committee circulated online the last few weeks, the committee is well on its way to preparing a report for council. But there's still a lot of work to do.

And above simply addressing those concerns – solutions need to be forthcoming.

How will the town ensure the development of affordable housing? What steps will be taken to create a viable transit system? What measures will be put in place to take care of residents with health care demands, locally?

No one expects an immediate solution but after a report is sent to council, hopefully these topics will be discussed

with fervour – and a timely and manageable plan will be put in place. The adoption of viable solutions will likely coincide with the town's strategic plan, which spans the next 10 years.

Let's hope that's the case and that after all the committee's hard work and citizen input, these aren't just empty feel-good promises to placate concerned residents..

editor@niagaranow.com



LETTERS TO THE EDITOR

Falling into the Lake did great job highlighting needs of threatened species

Dear editor:

I thought the documentary *Falling into the Lake* did a fantastic job describing the need to consider species other than ourselves when making land use decisions.

Birds such as bank swallows, a species at risk featured in your video, play essential roles in food webs and the ecosystem, from seed dispersal to pest control. A recent paper published in the journal *Science* and the 2019 State of Canada's Birds tells us that we have lost three billion birds in Canada and the U.S. since 1970, and that loss of habitat is one of the primary causes.

Acknowledging the fact that bank swallows need this shoreline habitat for their survival and incorporating this knowledge into future plans goes a long way towards conserving not only bank swallows, but other species at risk when they're faced with similar situations. Too often our natural world has been ignored in favour of human development. I'm not saying development is bad. I'm saying there needs to be balance and we need to remember that we share our land with many creatures that have been using it much longer than we have and depend on it for survival.

Thank you so much for your amazing efforts in keeping species at risk in the conversation when contemplating natural and human land use change.

Sincerely,

Megan Hiebert
Bird Studies Canada

Clarifications

After last week's top story about council's possible forced designation of three properties on Prideaux Street, there was some confusion about whether local resident and Prideaux Street homeowner Tom Elltoft is in favour of the heritage decision or opposing it. Elltoft, well-known in the community for supporting preservation of heritage, was in favour of the designation. We acknowledge that without reading the story, it could have been perceived that he was opposing the decision, based on the headline which accompanied a photo of Elltoft. We encourage all readers to read stories before making comments on social media.

With the Black family unavailable for a photo, and Elltoft being a widely-known community figure who holds powerful views about heritage presentation, the photo was a natural second choice for the story.

EDITOR'S NOTE: The Lake Report learned early last week that a car accident we received a letter about actually involved local residents, not tourists as many assumed. The upended car was exiting a driveway on Prideaux Street when another driver apparently ran a stop sign and collided with the vehicle. Two 10-year-olds were in the passenger seats of the vehicle and suffered minor injuries as a result, but everyone is OK.

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OPINION



We're at war, and time is running out

Hermine Steinberg
Special to The Lake Report

We're at war. It's the most insidious and life-threatening war in human history, yet many people want to bury their heads in the sand. I'm talking about the climate crisis.

Those of us who remember studying World War Two will recall that once nations recognized the threat, they mobilized. Factories were refitted and repurposed, people trained, resources distributed, and technology advanced in relatively short order. It was a monumental effort that required vision, sacrifice, and determination. We spent a tremendous amount of money. The loss of life was staggering. However, not only did we win the war and secure our future but the investment in science, technology and education launched one of our most prosperous eras.

Today, despite experts warning us and obvious signs all around us, we have been seduced and brainwashed into becoming the frog in the boiling water. It may be warm and comfy now but the steam is rising and we're about to be cooked.

The worst consequences of global warming are increasing in frequency, severity and scale. Many people around the world have already paid a very personal and profound cost as a result, including conflict and war over resources, rising sea levels, financial loss, displacement, drought, food shortages, and loss of safe drinking water.

Many scientists believe we are on the verge of the 6th mass extinction event which is estimated to be 50-75 years away. However, it is predicted that things will start getting really bad for many of us within the next 20 years.

A concerted and rational effort doesn't seem possible in what seems like a fractured, politically divided society. In fact, most of us admit that we are not willing to voluntarily change our lives if that would create



Greta Thunberg strikes outside the Swedish parliament building in August 2018. WIKIMEDIA COMMONS

any inconvenience or loss of enjoyment. What we don't realize is that we have been duped, brainwashed, made dependent and blind to the tremendous opportunities that stand before us, once our enemy has been contained and controlled.

We know that the fossil fuel industry is fighting to preserve a \$28 trillion per year market segment, one-third of the world's total gross domestic product (GDP). They see this as a life and death struggle and they are an incredibly powerful foe.

We have always known growth can't be limitless on a finite planet. Free market principles of unfettered growth have long been recognized as a dangerous delusion that will lead to global collapse.

But here is the good news. Once we understand that we have been sold a bill of goods that has created huge economic disparity, environmental disaster, and political instability, we will realize that the transformation that is needed will bring tremendous progress.

It has been estimated that a billion or more jobs could be created worldwide to address climate destabilization caused by global warming. This would lead to what is being called the Third Industrial Revolution

by Jeremy Rifkin. Creating an economy built upon a new sustainable prosperity model will also build a foundation of effective governance that is more equitable, just, and efficient.

Prime Minister Justin Trudeau promised to stop subsidizing fossil fuels in Canada. Both the federal and provincial governments continue to provide these subsidies. This has been going on for decades.

Now with the purchase of the Trans Mountain pipeline for \$4.5 billion, and a commitment to as much as \$7.4 billion more for a planned expansion, Canadians are on the hook for \$7.7 to \$15 billion in new support for an industry already receiving more than \$3.3 billion a year. In addition, Export Development Canada finances oil production in other countries, spending almost \$12 billion in 2016 and \$10 billion in 2017. Canada spent the most per capita of any G7 country. This means that every Canadian citizen pays about \$100 annually to subsidize very profitable and often foreign-owned oil and gas companies. This is not only a questionable investment but totally contrary to our official environmental agenda.

Blue Green Canada's recent research demonstrated that \$1.3 billion in federal

subsidies in renewable energy, energy efficiency and public transit rather than jobs in oil and gas, would result in six to eight times more jobs: 18,000 to 20,000 jobs in clean energy sectors vs. 2,300 jobs in oil and gas.

Exxon Mobile Corp. which is an American company, is the largest owner in Canada's fossil fuel industry. In fact, the oil industry is largely foreign-funded. It spends millions every year in lobbying and PR to influence our government and public opinion. The financial benefits from fossil-fuel production go to a relatively small number of corporations, investment funds, and wealthy families – many outside our nation. So not only are our economic strings being pulled by an economic elite, but by largely foreign players.

In addition, many economists are now warning that countries such as Canada that continue to prop up their fossil fuel industries while neglecting to build a green economy could experience a severe financial crisis in the future. Jorge Vinales, the Chair of Law and Environmental Policy at Cambridge University, stated that global transition away from fossil fuels is seen as inevitable. There is a significant risk in continuing to make heavy investments in potentially 'stranded assets' as the world is moving away from fossil-fuel. And at the first signs of this happening, we can be assured that the very people who have created our dependence on our oil sector will be the first to abandon it, leaving us to suffer the consequences of a failed economy.

It's time to divest from the fossil fuel industry; declare that their era is over. They appeared to be our friend and ally. We didn't know better. But we do now. We must use our power as consumers, investors, educators, citizens, parents, and friends to build a nation based upon a sustainable and inclusive green economy. We must join the battle and fight for our lives. Time is running out.

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MORE LETTERS

I trust Trudeau to deal with climate crisis, wage gap

Dear editor:

In his letter to the editor last week (“Trudeau only sorry because he got caught”), George Warkentin made more untrue, disparaging remarks against Justin Trudeau.

Apologies have been made to anyone offended by innocent face paint at a party years ago. Maybe Mr. Warkentin would like to ban face paint in Indigenous dances, children’s parties or Halloween.

Mr. Trudeau’s government has supported Indigenous peoples more than the previous government and admits that much more needs to be done. It is hard to reverse 150 years of persecution and oppression in a few years. The Prime Minister’s government has the most racially and ethnically diverse cabinet – with gender equality among its members.

Global warming with climate extremes is here – the science is clear.

Why then would five regressive conservative premiers sue the federal government against a levy on fossil fuel products (gas, oil) used in motor vehicles when most of the money from the levy goes back to the user?

Obviously, these premiers would rather spend more money cleaning up the massive damage due to flooding – from Arctic ice melting and rising oceans – and forest fires.

Even the proposed planting of 2 billion trees by the PM to mop up carbon dioxide won’t be enough by itself.

As I said before, we need subsidies increased for clean energy and only subsidies for “Big Oil” to make them reduce emissions and clean up toxic tailings that are polluting our lakes and great rivers.

Again, I trust our PM that our next government will reverse the increasing wage gap due to selfish 5C capitalists, fight for democracy, clean air, water, earth and fairness for all with kindness.

Elizabeth Oliver-Malone
NOTL

Black heart Conservatives spouting disinformation

Dear editor:

The electorate has a clear choice: accept the Conservatives’ disinformation campaign on carbon taxes and climate change or elect others who are truly progressive on this issue.

The Conservatives have seen an opportunity in opposing the carbon tax. They have chosen to exploit it and to lie about it. They do not paint their faces black: just their hearts.

David Lailey
NOTL



Who is illegally dumping trash in The Commons?

Dear editor:

As an environmentally conscious and concerned resident of Niagara-on-the-Lake, I would like to bring an illegal dumping problem to everyone’s attention.

I’m sure that anyone who enjoys the beautiful parks at The Commons has observed the illegal dumping that takes place at the parking lots that lead into The Commons (east end of John Street, John Street/Charlotte Street and the Kinsmen parking lot garbage cans).

It is a disgrace and is becoming a more frequent occurrence.

On Tuesday, Sept. 10 at 5 p.m. I took a picture of the garbage can in the parking lot at the east end of John Street, that leads to The Commons.

This photograph depicts a common scene at these garbage cans, usually on Monday and Tuesdays.

I walk my dog regularly at The Commons and have seen everything from small household appliances, carpets, clothes, used electronics and bags of household garbage dumped at the garbage cans in the parking lots over the years.

I can only imagine how frustrating this must be for the town employees who are responsible for emptying the garbage cans and also have to deal with the mess from illegal dumping.

And then there are all of the other obvious negative effects this practice has on the wildlife, environment and all of the visitors to the park.

My burning questions are: who is dumping their garbage in our parks, why are they dumping it and why aren’t we doing anything about it?

There are many ways available to all of us to dispose of our garbage appropriately. This is not one of them.

Certainly this must be a concern for the Town of Niagara-on-the-Lake and Parks Canada. Perhaps the town and Parks Canada could collaborate on a solution to this problem.

It’s not going to be resolved on its own.

Sincerely,

Maureen Dodd
NOTL

Editor’s Note: Niagara Region has installed a new sign, which reminds people that dumping waste in The Commons is illegal. We commend the letter writer for bringing this to the public’s attention.

Protesters need to stop before situation leads to someone getting hurt

Dear Editor,

I am quite concerned that someone will be seriously injured due to the protesters harassing the carriage horses. They have been frightening the horses and one day the horses may bolt, causing serious injuries. It has been reported that children have been in tears over these assaults. We talk of post-traumatic stress disorder; well allowing this to continue is providing innocent people trauma and it should be stopped.

Freedom from harassment is also a right and I don’t see that we are being protected! So, police, please serve these people who are inciting the public to cease and desist and protect the citizens.

This is plain and simple harassment and disturbance of the peace by violating our freedom. They are an angry group of folks whipping up discord. Please don’t be blinded by their supposed cause.

I believe the citizens of Niagara-on-the-Lake have the right and expectations to conduct their lives in an orderly manner, free from harassment.

Police, please protect us before someone is hurt.

Elsie Lailey
NOTL

Grandfather was a British Home Child

I read with great interest your article about the British Home Children, (“British Home Children” – commemorating 150 years, Sept. 26).

My grandfather was an orphan in Britain who came to Canada in 1880 and was referred to as a Bernardo Boy.

A farmer paid for his voyage to Canada.

My grandfather had to work on his farm as an indentured servant until his 16th birthday.

Although he was treated well, he told me many of the other orphans were not.

My grandfather had 12 children and lived a full life to the age of 97.

He was very grateful for Dr. Bernardo’s organization and so am I.

Mike Urquhart
NOTL



We welcome your letters

The Lake Report welcomes your letters to the editor. Please, write early and often. Letters ideally should be under 400 words long. Occasionally, longer letters may be published. All letters may be edited for conciseness, accuracy, libel and defamation.

Please include your full name, street address and a daytime telephone number so that authorship can be authenticated.

Only names and general addresses (eg. Virgil, St. Davids, NOTL) will be published.

Send your letters to editor@niagaranow.com or drop them by our office at 724 Mississauga St., NOTL.

The Lake Report



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College door-to-door campaign draws **just one** student

Brittany Carter
The Lake Report

Just one student joined Niagara College's door-knocking campaign Monday evening, a program organized by the college's student services department and Student Administrative Council to show residents and students in areas around the college what it means to be a good neighbour.



Anna Anushka was the only Niagara College student who volunteered for the school's "Good Neighbour" campaign on Monday. BRITTANY CARTER

Anna Anushka, a 20-year-old business student, was the lone volunteer.

The group of canvassers comprised of members of student services, student council and the Niagara Region, met for pizza and an orientation before setting out to the Niagara On The Green neighbourhood for 6 p.m., but no students jumped on the prospect of free dinner; Anushka passed on the offer of food as well.

She wanted to volunteer to network and to have a hand in being a member of the college community, she said.

"It gives me the opportunity to talk to people, and

it will add to my CCR (co-curricular record)," she said.

A co-curricular record is a college program to track and record participation in approved non-academic activities, such as volunteering for the door-to-door campaign, to enhance career portfolios.

Anushka said she's volunteered through the college at Heartland Forest previously and is always on the lookout for more opportunities.

The student body was represented by student council president Tom Price and executive director Steve Kosh.

Anushka arrived just before Lianne Gagnon,

the director of student services, set out on her own. The rest of the group, which included members of Niagara Region's waste management services department, planned to spread the message without student volunteers in tow. But the lack of student volunteers wasn't going to stop them, Price said.

"We still need to get the message out there," he added.

Armed with "Good Neighbour Guides," created by the college in partnership with the Town of Niagara-on-the-Lake, and with literature on proper waste management provided by

the region, canvassers took to the street.

Gagnon said the low turnout might have been due to the campaign being held on a Monday evening.

"Typically, we've had them on Saturday afternoons, so this will be the first time we've had it in the evening. Maybe that affects student's ability to participate," she said.

But in the interest of spreading the message, the group continued regardless.

"We'll just go door to door and if they're a student, hope that they're starting the term off well, and here's a guide, here's some important information," she said.

The reception has always been positive since the door-to-door campaign began a few years ago, she said.

"It's really all about reinforcing the importance of good neighbour relations, welcoming students to the neighbourhood and reminding them what it means to be good neighbours, and just connecting with the students and residents," Gagnon said.

St. Davids **brothers** raising money for Project Share

Brittany Carter
The Lake Report

Two brothers from St. Davids Public School raised money for Project Share by selling handmade snow globes at the school's fall fair last weekend.

After seeing similar globes at another fair, Marcus and Joshua Hannan, aged 8 and 6, said they wanted to create their own. The annual Fall Fair and Market was the perfect venue to sell them.

"I think we sold about 14 or 15 so far," Marcus said after about three hours. All the money they raised will go to Project Share, a Niagara Falls charity that helps people in poverty.

Melissa Tregunno, co-chair of the St. Davids Public School council, said the school has been holding



Marcus and Joshua Hannan, 8 and 6, sell snow globes at the fall fair. They are donating all proceeds to Project Share. BRITTANY CARTER

the annual fall fair for the last three years.

"Each year we sort of add something new or take something away, depending on what's worked in previous years," she said.

This year, the bouncy castle was new, and looked to be "a big hit," she said. Firefighters from St. Davids Fire Station were out in front of the school all afternoon providing safety demonstrations.

The St. Davids firefighters are "tremendous supporters" of the school, she said. The school also receives ongoing help from the St. Davids Lions Club, she added.

"They all help throughout the year. When we need something for the school, we put in a request to them and they're quick to help when they can," she said.

School principal Tracey Leemet said much of the

planning falls to the parent volunteers and council, who begin planning next year's fair as soon as this one is finished.

"It's a lot of moms and dads that chip in to make it happen," she said.

The money raised this year will be going toward some new gym equipment and levelled readers, Leemet said.

"That's kind of our goal right now," she added.

The fair this year featured a market with local vendors, a bake table and performances by the Carousel Players. The NOTL Public Library was also on hand offering free button-making with supplies from the Makery.

The school didn't yet have a final total of money raised during the fall fair by Wednesday morning.



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with **Vanessa Vani**, Doctor of Audiology at our Virgil clinic

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Richard Liu stands in front of renovations taking place at Sunnybrook Winery on Lakeshore Road. DON REYNOLDS

Sunnybrook owner has **big plans** — at home and abroad

Richard Liu wants to take Ontario craft cider to a whole new level

Jill Troyer
The Lake Report

Richard Liu has his feet on the ground, and his eye on the future.

Just seven years ago Liu was in a high powered job in Hong Kong with multi-national investment bankers J.P. Morgan.

Today, he's driving a major expansion at Sunnybrook Winery here in Niagara-on-the-Lake. He is also Chair of the Ontario Craft Cider Association. And, he's on a mission to introduce international markets to Canadian wine and cider.

Standing outside the new production and retail space he's building at Sunnybrook Winery on Lakeshore Road, Liu buzzes with energy as he talks about his plans, while half a dozen or more tradespeople inside move with purpose as they go about their tasks to complete the 10,000 square foot facility for use later this Fall.

"Once the new building is completed, we will change the entire property to more focus on cider, we'll turn Sunnybrook into Ironwood, and really double down on cider," says Liu, who bought Sunnybrook with his wife Roslyn, six years ago.

"The new retail space will

have a bar, we will have at least ten different kinds of cider, like a brew pub, but with craft cider," he adds.

Liu expects the building to be ready for occupancy in November, and open to the public by early Spring 2020. "We're in the final stretch, moving at full steam now."

When we first bought Sunnybrook, "I thought, it can't be that hard. I had a false sense of confidence," says Liu, with a wry grin. "My plan was to convert it to a VQA winery, but soon I decided that cider was the thing to do, though I had never tasted cider before we bought Sunnybrook."

When Liu took over Sunnybrook in 2013, the winery was selling 500 cases of fruit wine, and 500 cases of Ironwood cider annually. "In our 3rd year, we got into the LCBO, and in bars and restaurants, and now, we sell 20,000 cases a year. 18,000 are cider, 2,000 are wine," explains Liu. "Our production space became a bottle neck to further expansion, so our new space will increase production capacity by 5 times."

The existing retail space will be closed once the new space is completed. "There will be 30 parking spots, and I am hoping for our parking lot to be full all the

time. What's going to pay for this building is people buying pints in here," he says.

Liu's ambition doesn't end with his hopes for developing new craft ciders and filling his new retail space with customers enjoying it. "My passion is putting the Canadian flag in export markets, my real passion is to sell internationally," Liu explains. "I'm a long term thinker, so even if I hit 80% of my potential here at Sunnybrook, it can't get much bigger than that. Export is such an unknown, and it might be substantial. Personally, doing export is what I'm passionate about, that's fun, to meet people, to learn about different cultures, that's where my personal fulfillment comes from."

Liu already exports fruit wine to China, "just a small amount so far, one or two containers per year." This week, he will be exploring European markets for cider, at the largest food and beverage show in the world, called Anuga, in Cologne, Germany. He's going as part of a trade mission with the Toronto Board of Trade.

There will be five days of meetings with governments, suppliers, and buyers. It will provide "full exposure to how people do things in

Europe, and a chance to get to know the players there, and understand the markets," he says. "It would be great to come back with a deal in hand, though I don't think that's going to happen. I hope to make some good contacts to develop into longer term relationships."

The path to where Liu stands today has not been linear.

Liu grew up in a small town in Taiwan, where his grandparents were farmers, so "he's never been a city boy," he quips. He immigrated to Vancouver with his family when he was ten years old. After an undergraduate degree at York University, he worked in corporate marketing jobs in Toronto, Beijing, and Hong Kong. While living in Hong Kong, he and his wife went on vacation with friends to Paris, and ended up in Champagne for three days.

"I was just blown away, I got bitten by the wine bug, we visited the vineyards and caves, tasting and touring, and I thought, this is great, this is what life is," Liu recalls. After that he "started learning, wine tasting, and formal training, to build my wine knowledge."

Liu's entrepreneurial itch, his passion for wine, and his and his wife's desire to

start a family and raise their child in the countryside, converged to lead him to quit his job in Hong Kong, and come to Niagara to see what opportunities he could find. When Sunnybrook came up for sale, he "came to look, the price was ok, so I told my wife I wanted to pull the trigger, and she agreed." That was six years ago.

Liu's attention shifts back to the present, and he's eager to describe the innovations in the new building, including pre-insulated wall panels; a system to treat waste water on site for safe release, to avoid having it trucked away to treatment plants; and pre-insulated chilling pipes to cool the fermentation tanks. "These are more expensive, but I've done my research, and it's a wise investment, it's energy efficient, 30-40% more efficient than conventional, which can also break down earlier," he explains. "We want to do it right the first time around so we spend money where it matters. If there's a better solution, I'm going to use it, if it makes a material difference."

Equally enthusiastic about his role as Chair of the Ontario Craft Cider Association, Liu says the group now has 50 members. "Our

mandate is to promote the growth of craft cider in Ontario. Right now, our priority is government relations, to work for a more fair tax rate for Ontario cider," adding, "we're also involved in marketing and public relations for our industry." Liu says his work with the association is time consuming, but worthwhile.

Liu says he doesn't track the number of hours he works in a week, though he does admit, "I work a lot." His plans for Sunnybrook are still unfolding, and very important to him. "This is a family business, and I have to pay my mortgage," he notes. "But I'm not content with doing well in Ontario. I didn't give up that gig in Hong Kong just to do well in my backyard, I gotta do more than that."

While the export work is his passion, he sees it as a longer term endeavour. "For me, export is, in my mindset, a long term commitment, you have to know your partners and your markets. That takes time, and I can't spend enough time there right now, but later I will have more time." For now he's sowing the seeds for future success. "I'm really trying to take small wins and make them bigger, I'm realistic about that."



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Ransom Hawley: 'It's all about the hustle'

Brittany Carter
The Lake Report

A local entrepreneur is breaking out as one of Canada's top growing companies in 2019.

CEO Ransom Hawley is the son of John and Liz Hawley, local entrepreneurs who brought their vision of Niagara-on-the-Lake's Garrison Village to fruition. He said being raised by entrepreneurs, he learned the up's and down's of starting a business; it was "just a matter of time" before he began his own start-up venture. That venture is the mobile-first insights marketplace called "Caddle."

The free app connects consumers with companies by offering cash-back incentives for filling out surveys and interacting with brands, while sending consumer data back those brands. Hawley said the app never collects personal identifiable information.

"Caddle" ranked number 35 on Canadian Business and Maclean's 2019 Startup 50 of Canada's Top New Growth Companies, but Hawley said that doesn't mean the company plans to slow down.

"It took a lot of work to get where we are today. But all that said, we still have a



Ransom Hawley, CEO of Caddle, one of Canada's top 50 growing businesses in 2019. SUPPLIED

giant mountain to climb," he said.

"We're very excited that we made the list, and it's a nice nod, but all of us here are like, great, let's high-five, and let's get to work," Hawley added.

Caddle operates out of Innovate Niagara in St. Catharines, which Hawley said has been fundamental in the company's initial success and growth.

"I had approached Innovate Niagara when I was still working for SC Johnson, because I just had this idea, but I didn't know what to do or how to start it. They've been pretty integral in our success," he said.

Caddle is what Hawley

refers to as a mobile-first insights marketplace. It's a marketplace because there are two sides to it, he said. It provides insight for brands, or clients, on consumer's patterns and needs, while rewarding consumers, or members, for participating in surveys, watching videos and buying products.

"On one side we have the users and on the other side we have clients, and we have to keep both happy, which keeps things interesting," he said.

Hawley said the seven years he spent working in sales and marketing for SC Johnson led him to create the market research app. The speed at which

brands can now get accurate data from consumers was unheard of when he was in the industry. He said that type of decision making and speed was never available to him.

"I used to have to go to traditional research firms. If I reached out on a Friday night, I would probably hear back in a week or two. Then we would schedule a discovery meeting, and it would cost \$20,000 or \$30,000. I would get the results back in four to six months."

He said such a dated model and pace of gathering insight doesn't match the pace of business today.

The company will continue to strive to meet their goals, he said. Though the nod as one of Canada's fastest growing businesses was encouraging, he said the work doesn't stop here.

"It's taken a lot of hard work. A few years ago, I was reading this article about the most common traits among successful entrepreneurs, and it has nothing to do with IQ," he said. "It has everything to do with perseverance and hustle."

Hawley said new members of the Caddle app can use the promo code IMETRANSOM to receive \$5 in their accounts, at getcaddle.com

Celebrate spooky at Fort George

Dariya Baiguzhiyeva
The Lake Report

It's the spooky season: the annual Halloween Ghost Tours are coming back to Fort George this October.

The two-hour tour will take visitors around the haunted fort and includes a visit to the Officers' Quarters building which is usually off-limits during a regular Ghost Tour.

"There have been hundreds of reports of paranormal sightings at Fort George, ranging from the benevolent spirit of a little



Halloween Ghost Tours are returning to Fort George this October. SUPPLIED

girl named Sarah Ann to a more ominous presence simply known as "The Watcher," Amanda Gam-

ble, Friends of Fort George's executive director, said in a statement.

Tickets are \$25 and must

be purchased in advance. Proceeds will go toward supporting summer employment at Fort George and Brock's Monument.

Halloween Ghost Tours will start on Oct. 11 and will run until Oct. 31. Other available dates are Oct. 12, 13, 18, 19, 20, 25, 26, 27, 30, 31.

Tours run at multiple time slots each evening. Start times are 7:00 p.m., 7:15 p.m. and 7:30 p.m. on Friday, Saturday and Sunday.

Tours also start at 10:00 p.m., 10:15 p.m. and 10:30 p.m. on Friday and Saturday only.

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<p>6</p> <p>Open Mic with Buzz Hummer - 2 p.m. to 5 p.m. - Royal Canadian Legion Branch 124</p> <p>Ukulele Workshop - 3 p.m. to 5 p.m. - NOTL Community Centre</p> <p>Naturally Beautiful: Lifestyle, Event & Wedding Market - 10 a.m. to 4 p.m. - Mori Gardens</p>	<p>7</p> <p>Babies and Books - 11 a.m. - NOTL Public Library</p> <p>Niagara Regional Native Centre Community Drumming Night - 6 p.m. to 8 p.m. - Niagara Regional Native Centre, 382 Airport Rd.</p> <p>Fun Duplicate Bridge - 9 a.m. to noon - NOTL Community Centre</p> <p>Committee of the Whole - 6 p.m. - Council Chambers</p>	<p>8</p> <p>A Kirk, A Kilt & A Strawberry - 2 p.m. - St. Andrews Presbyterian Church</p> <p>Municipal Heritage - 7 p.m. - Council Chambers</p> <p>Transportation Committee - 2 p.m. - Council Chambers</p> <p>NOTL Rotary Club - Noon - NOTL Community Centre</p> <p>Duplicate Bridge (ACBL Sanctioned) - 1:30 p.m. to 4 p.m. - NOTL Community Centre</p> <p>All candidates meeting - 6 p.m. - St. Davids Lions Club</p> <p>Niagara Golden Age Club: Seniors Euchre - 1 p.m. - NOTL Community Centre</p>	<p>Glendale Task Force - Council Chambers</p> <p>German Conversation - 9:45 a.m. to 11:20 a.m. - Community Centre</p>
<p>13</p> <p>Halloween Ghost Tours at Fort George - 7 p.m. - Fort George</p> <p>Battle of Queenston Heights Commemoration - 10 a.m. to 5 p.m. - Brock's Monument National Historic Site</p> <p>Ukulele Workshop - 3 p.m. to 5 p.m. - NOTL Community Centre</p>	<p>14</p> <p>Niagara Regional Native Centre Community Drumming Night - 6 p.m. to 8 p.m. - Niagara Regional Native Centre, 382 Airport Rd.</p> <p>Fun Duplicate Bridge - 9 a.m. to noon - NOTL Community Centre</p> <p>Babies and Books - 11 a.m. - NOTL Public Library</p> <p>Man-a-Mile 2019 Relay - 9 a.m. to 12 p.m. - Fort George</p>	<p>15</p> <p>CARP Niagara Meeting - 2 p.m. to 3:30 p.m. - Royal Niagara Golf Club</p> <p>Duplicate Bridge (ACBL Sanctioned) - 1 p.m. to 4 p.m. - NOTL Community Centre</p> <p>NOTL Rotary Club - Noon - NOTL Community Centre</p> <p>Niagara Golden Age Club: Seniors Euchre - 1 p.m. - NOTL Community Centre</p> <p>NOTL Safety Committee - 4:30 p.m. - to be determined</p> <p>Grinder Pump Committee - 1 p.m. - Council Chambers</p>	<p>Cardinal Newman - by Yvonne McMorris - 9:45 a.m. to 11:20 a.m. - NOTL Community Centre</p> <p>German Conversation - 9:45 a.m. to 11:20 a.m. - Community Centre</p> <p>Lord Mayor's Youth Council - 7:30 p.m. - Room 1</p> <p>Communities in Block - Council Chambers</p>

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	3 Therapy Tails with Jasper - 4:30 p.m. to 5:30 p.m. - NOTL Public Library Seniors Drop in: Casual Bridge - 1 p.m. to 4 p.m. - NOTL Community Centre Exaltation: Intangible Journeys of the Human Spirit - Opening Reception - 7 p.m. - Niagara Pumphouse Arts Centre Agricultural Committee - 4:30 p.m. - Council Chambers Walking Tour of the Heritage Trail - 5 p.m. - Heritage Trail at King and John streets	4 Knit a Bit - 2 p.m. to 4 p.m. - NOTL Public Library Yoga with Jenny - 10 a.m. to 11 a.m. - NOTL Public Library Queenston Volunteer Firefighters - Spaghetti Dinner - 5 p.m. to 7:30 p.m. - Queenston Firehall Duplicate Bridge (ACBL Sanctioned) - 1 p.m. to 4 p.m. - NOTL Community Centre Walking Tour of the Heritage Trail - 5 p.m. - Heritage Trail at King and John streets	5 Saturday Morning Farmers' Market - 8 a.m. to 1 p.m. - The Village
9 Customer Experience and Technology Committee - 3 p.m. - Council Chambers Seniors Drop in: Casual Bridge - 1 p.m. to 4 p.m. - NOTL Community Centre Therapy Tails with Jasper - 4:30 p.m. to 5:30 p.m. - NOTL Public Library	10 Yoga with Jenny - 10 a.m. to 11 a.m. - NOTL Public Library Duplicate Bridge (ACBL Sanctioned) - 1 p.m. to 4 p.m. - NOTL Community Centre Knit a Bit - 2 p.m. to 4 p.m. - NOTL Public Library	11 Saturday DJ Nights at Wayne Gretzky Estates - 6:30 p.m. - Wayne Gretzky Estates Winery Halloween Ghost Tours at Fort George - 7 p.m. - Fort George	12
16 Seniors Drop in: Casual Bridge - 1 p.m. to 4 p.m. - NOTL Community Centre Committee of Adjustment - 6:30 p.m. - Council Chambers	17 Halloween Ghost Tours at Fort George - 7 p.m. - Fort George Duplicate Bridge (ACBL Sanctioned) - 1 p.m. to 4 p.m. - NOTL Community Centre Knit a Bit - 2 p.m. to 4 p.m. - NOTL Public Library	18 Library Mouse Story Time - 10:30 a.m. to 11 a.m. - NOTL Public Library Saturday DJ Nights at Wayne Gretzky Estates - 6:30 p.m. - Wayne Gretzky Estates Winery Halloween Ghost Tours at Fort George - 7 p.m. - Fort George Red Roof Retreat Fall Fest - 10 a.m. to 12 p.m. - Red Roof Retreat Ranch	19

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Boats and brews

Fast boats and cozy beers come together for a **whirlwind adventure** experience



Lake Report journalist Brittany Carter spent Tuesday afternoon getting soaked on the Whirlpool Jetboats as part of Niagara Parks "Boats and Brews" tour. SUPPLIED PHOTO

Brittany Carter
The Lake Report

Roaring down the Niagara River, icy cold waves pummel the hull of the Whirlpool Jet Boat, sounding like a thunderous storm laced with exuberant shrieking.

But the roar and the power of those waves is mild compared to the incredible force of the water scooped up by the front of the jet boat and mercilessly shovelled onto passengers as the boat carves its way through class 5 rapids that send a shock through the system.

It's difficult to catch your breath. The boat repeats the scooping and shovelling of water several times before taking a break to carve its way back up the river toward the Falls for another go.

Whirlpool Jet Boats has teamed up with Oast House Brewers for a uniquely Niagara experience: the Boats and Brews tour offers extreme excitement and casual brews as it aims to seamlessly blend two elements of Niagara's tourism industry together.

Walking up to the dock of the Whirlpool Jet Boats,

apprehension begins to take over – but there's no turning back. The jet boat rides are well-known in Niagara – and have had their share of controversy – but the experience is said to be exhilarating, wild and unlike anything you might experience elsewhere.

Those sentiments are all true, and then some.

Adventurous passengers are asked to arrive 45 minutes before boarding time to check in, sign a waiver and to listen to a safety demonstration. The mixed group of tourists, couples out for weekend getaways, and a solitary reporter, are ushered toward the dock where mandatory life jackets and optional plastic ponchos are dispensed to the crowd.

"It's going to be cold," one of the guides advises. "You're going to want a poncho."

Children and anyone with heart or medical conditions are also asked to sit near the back, for their safety.

"If you're not able to hold your breath for a few seconds at a time while being hit in the face with water, then the front few rows aren't for you," Asia Sharp,



Oast event specialist, Ashley Salfi.
BRITTANY CARTER

the guide for this excursion, warns the group.

Of course, thrill seekers and enthusiastic journalists wanting the "full experience" ignore the helpful tip; plopping down eagerly in the front, not knowing how much water is about to be thrust up nostrils and into faces; they have no idea what's about to hit them. Literally.

While some passengers seem to love every second of the excursion, like the five men from CK Framing Inc. in Guelph celebrating a summer of hard work by sitting in the front row, others were a little wary. Georgette Morfis from Long Island, who surprised

her husband Glen with the trip to Niagara for a retirement getaway, was asking to move to the back of the boat after the first run through the rapids.

"It was so much more intense than I was expecting, but it was great," Morfis says.

But with Sharp's perky and informative guidance, everyone on board leaves the boat with a big, if not completely drenched smile, many saying they would do it all again.

The jet boats have been running in Niagara since 1992, with eight custom-built vessels. There is one jet-dome boat, which holds 40 people, for those wanting a less-soggy experience. Five Wet Jet boats accommodate 48 each and two others can hold 54. Trips can run as often as every half-hour.

One of the largest of the fleet is a beast with three, 600-horse-power diesel motors to propel the vessel through the rapids. Our trip took the group up the Niagara River, through the Devil's Hole Rapids, toward the whirlpool – pausing to admire the class 6 rapids

from a safe distance; those waves are too dangerous for the captain to traverse.

After the thoroughly doused passengers ease off the boat, they're encouraged to change into dry clothes and check out videos and photos captured during the trip, which are available for purchase at the retail area.

Those who opted for the Boats and Brews upgrade then make their way to Oast House Brewers on Niagara Stone Road for their sampling of four five-ounce glasses of the brewery's flagship Barnraiser, the Farmhouse Ale, and two seasonal beers on tap.

Inside the brewery's retail space, tour-goers are easily spotted by their semi-soaked appearance, and are met by friendly and knowledgeable staff. Chatting about the history of the brewery, confessing how the connection between wine technologies and Texan influences had a hand in shaping the vibe of the business, and walking through ale-making steps from start to finish, brewery staff pour samples and answer questions along the way.

The warm atmosphere is a complementary shift from the cool trip on the boats, ending the entire experience on a relaxed and tasty note.

The brewery's event specialist, Ashley Salfi, led this tour, walking through some of the unique features of the space – such as the Hay Loft event space upstairs and the outdoor kitchen by Brushfire Smoke BBQ, and bar, which is accented by a stage built on the back of an old branded pick-up truck for music performances throughout the week.

The small Centennial Hop Yard is an added touch to a brewery in the middle of NOTL's wine and farm country, solidifying the authentic country vibe that Salfi says the company aims to achieve.

After the tour, guests are offered a bottle from the Farmhouse Ales collection, which are created using all local ingredients.

Tours and packages can be purchased online at whirlpooljet.com and the beer tour for the Boat's and Brews upgrade can be enjoyed before or after the boats.

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NOTL band heads to **NMA**s

Jessica Maxwell
Special to The Lake Report

A musical collective based in Niagara-on-the-Lake received two nominations for this year's Niagara Music Awards. Terry Kozachenko & the 3TL (Third Time Lucky) joined the Niagara music community at the Scotiabank Convention Centre Sept. 29 for the 12th season of the awards.

Though the group didn't walk away with any awards, Kozachenko says the "whole award thing was totally unexpected."

The collective was nominated for Album of the Year for *Take a Little Ride*, and for Best Country Song with the track *Pretty Baby*.

The nominated album is the first of a trilogy titled *Songs For Old Men*.

Volume two is set to release February 2020 and volume three is planned for Summer 2020.

The collaborative music project started when Kozachenko started guitar lessons in town with Rayburn Blake.

"I was taking guitar les-



Terry Kozachenko.
JESSICA MAXWELL

sons and didn't have any songs I wanted to learn. So I made a deal with Rayburn: instead of taking guitar lessons, I had bought a little recording board, and I asked him if he could teach me that instead of the guitar," he says.

"I've done a lot in sound and as a player too. I've spent 20 years seeing the world as a guitar player," says Blake.

"Even to this day, I do mastering. I used to be a mixer in Nathan Phillips Square for the DuMaurier Jazz Festival. I've done some serious stuff, and worked with guys like Phil Ramone and some major producers."

Kozachenko says it was "completely unexpected" to find Blake.

"Somebody of that caliber with years of experience and knowledge that was available. We started with the guitar lessons. And then he asked me to play a couple of my songs ... He was very encouraging and said, "Hey, you might have something there. Let's see where it goes," Kozachenko says.

The most important thing with any music project, he says, is to find individuals you aren't intimidated to share and have fun collaborating with, while making you feel positive about what you're doing.

"And that's what Rayburn brought to the table," he says.

This is where the lessons "morphed" into something different; Third Time Lucky was not necessarily going to be a band, he says.

Blake began to have another role, "aside from being a technical teacher, so that Terry could carry on and work on himself. There were a few other people in and out, you know, who

became interested in being a part of a...we use the word collective."

"That was interesting as well because it's not really a band, per se, there are multiple instrumentalists all doing it," explains Kozachenko, "and it's worked out really well with the understanding that it's a collective, it also allows us a lot of flexibility. So that if we want we can add a few more people on a different song for a different feel, or a different style."

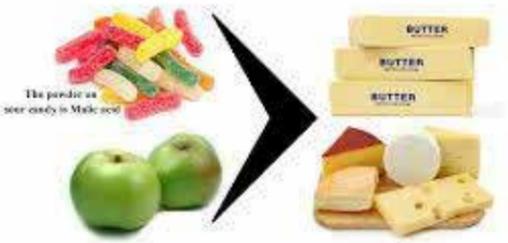
"I've learned a hell of a lot from Rayburn, just about the whole thing. Listening to it differently."

"When you're writing the songs, when you're creating them, you get a buzz in your head kind of what it's supposed to sound like. With the guys that are part of the co-operative, and hopefully other people going forward, I didn't have to teach them their parts. They listen to the songs, they listened to what I was playing, and they put the right parts in. And that's where it became kind of kind of special."

It's a Wine Thang

Malolactic Fermentation

Changing the sour(malic) acids to soft (lactic)acids



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!

This week's definition: Malolactic Fermentation

Malolactic fermentation is a winemaking process where malic acid is converted to lactic acid. First let's talk about fermentation in general. The grapes are harvested and then pressed to extract the juices. The juice is then inoculated with yeast to begin fermentation. The yeast will consume the sugars in the juice converting it to alcohol. Canadians tend to like dryer wines so fermentation is allowed to run through all the natural sugars. Malolactic fermentation is a secondary fermentation performed on most red wines and on some whites, primarily Chardonnay. Not using yeast this time but a desirable bacterium called...wait for it...Oenococcus oeni. This process can sometimes occur naturally but more often by inoculation. Malic acid is tart tasting, much like the skin of a green apple. Lactic acid is softer tasting and gives the wine a rounder, more oily mouth feel. In the case of Chardonnay, lactic acid gives a buttery flavour from diacetyl which is a byproduct of the chemical reaction.



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Have some fun

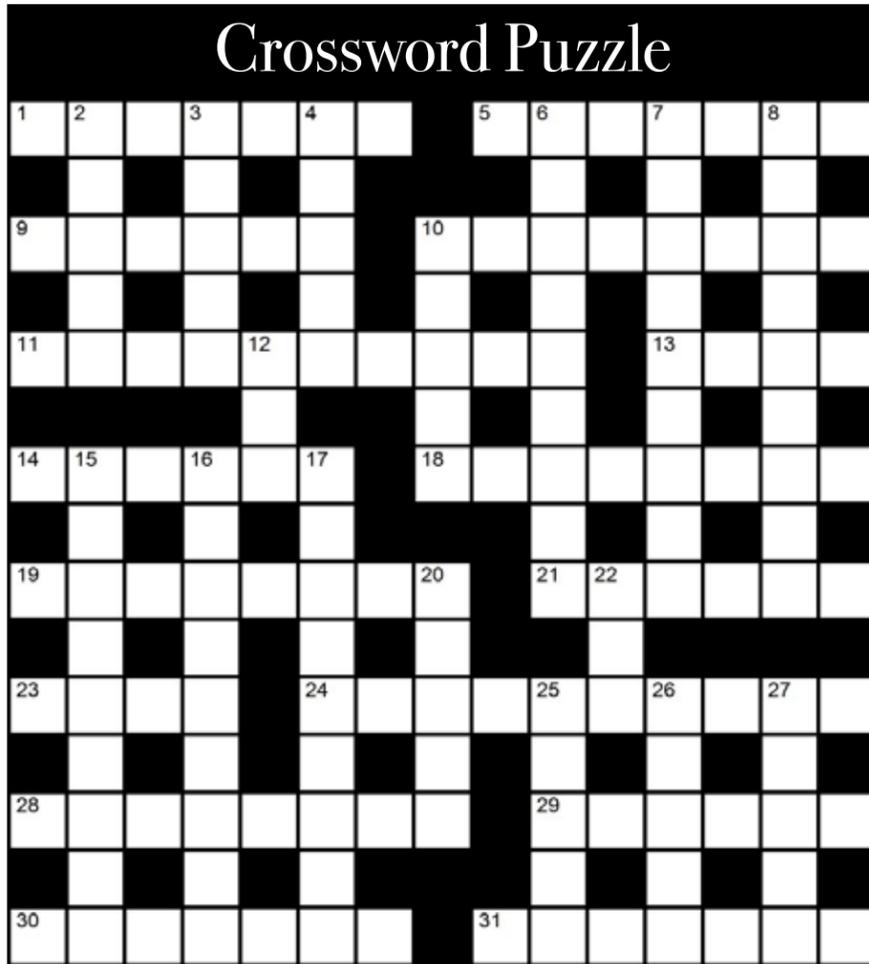
The Lake Report is looking for puzzle makers who would like to help develop this page. We are seeking both standard and cryptic crossword writers. editor@niagaranow.com

Across

- 1. Husky (7)
- 5. Highest (7)
- 9. Complete (6)
- 10. Opening (8)
- 11. Shades (10)
- 13. Restraint (4)
- 14. Unsullied (6)
- 18. Foretells (8)
- 19. Fleet commander's vessel (8)
- 21. Chaise longue (6)
- 23. Having no money (4)
- 24. Writing materials (10)
- 28. Large amount of electrical power (8)
- 29. Stoppage (6)
- 30. Profound (7)
- 31. Nervous (7)

Down

- 2. Member of the Indian majority (5)
- 3. Unpaid (5)
- 4. 8th letter of the Greek alphabet (5)
- 6. Lay out too much (9)
- 7. Motherhood (9)
- 8. Table napkin (9)
- 10. Fabulous story-teller (5)
- 12. Permit (3)
- 15. Eve of All Saints' Day (9)
- 16. Source of sweetness (5,4)
- 17. Recipients of one of St. Paul's Epistles (9)
- 20. Braid (5)
- 22. Fuss (3)
- 25. Relative by marriage (2-3)
- 26. The dark (5)
- 27. Achieve (5)



Last issue's answers



Sudoku

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



Monday Sept. 23 the Virgil Volunteer Firefighters donated \$500 on behalf of Mike Falk to Ronald McDonald House Hamilton from proceeds raised from their car show barbecue last month. Their next fundraiser will be the annual Turkey Raffle in December. (Supplied photo)

NOTL HEROES

The Lake Report



niagara symphony orchestra

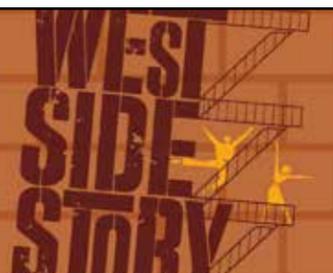
bradley thachuk music director

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NOTL celebrates Canadian tennis player **Bianca Andreescu**

A drum roll set the scene for the unveiling of a new banner at Memorial Park last Thursday. Niagara -on-the-Lake Tennis Club members took time between Wednesday evening matches to be the first club in Canada to honour Bianca Andreescu, by naming a court after her. The athletes joined in a verbal drum roll, led by Chautauqua resident Ty Tribe Sherlock on his snare drum. As the drumming reached a thundering crescendo, Club President Wendy Dell and Hans Paul from the Town of NOTL pulled the strings to expose the banner. SUPPLIED PHOTO

The Lake Report

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The Lake Report would also like to acknowledge and thank those who have made financial contributions to the paper. **Your donations and contributions help support young, local journalists, as well as student interns, local charities, and so much more.**

We encourage all residents to support The Lake Report through an annual "voluntary" subscription. We suggest just \$50/year (less than \$1 per issue) per household. **That's less than most people spend on coffee.**

Larger donations are also greatly appreciated.

Donations can be made online at www.lakereport.ca, or cheques can be mailed to the NOTL Post Office, L0S1J0, PO Box 724.

Please make cheques to The Lake Report.

- Richard Harley



Top: WOOFs league members toast to another great season on the links at NOTL Golf Club. Middle: NOTL Golf Club pro Billy Simkin presents Doug Garrett with the annual Legends Cup. Bottom: Ted Wiens, Bob Thompson and Gerry Shelly. BILL KATRYNUK/SUBMITTED

Thompson, Wiens, Shelly big dogs in WOOFs competitions

Kevin MacLean
The Lake Report

Bob Thompson was crowned the winner of the annual Woofers Cup competition at the NOTL Golf Club's 2019 WOOFs League finale.

The Tuesday recreational league, organized by Bill Katrynuik, Ken Burr and Don Cruikshank, wrapped up its season with a gourmet lunch and prize presentation on Sept. 25.

Other WOOFs winners with a minimum of 10 scores submitted throughout the summer included Ted Wiens (Top Dog for handicap average) and 92-year-old Doug Garrett, who won the Legends Cup competition, for golfers over age 80.

Gerry Shelly won the Golden Dog trophy in the seniors competition played over two successive weeks. Runner-up was Cam Calder and Ian Adams placed third.



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NOTL Writers' Circle: Moonlight with Tom Thomson



Sharon Frayne
NOTL Writers' Circle

Part One

Tom Thomson winked as Marla tucked a daisy into the open paint-box on his lap. She did a double-take and stepped back. There was a discordant crash behind them, and she flinched and looked over her shoulder. Her family was banging on the rainbow-painted piano in the middle of the patio outside the Civic Centre in Huntsville.

"Ma, come on, let's go... we're bored," her son said. He waved at the colourful mural covering the brick wall behind him. "We've seen enough of these damn Group of Seven paintings to last a lifetime." Her daughter-in-law nodded. Her granddaughter's fist pounded up and down the keyboard.

Marla ignored their complaints and glanced back at Thomson, her favourite artist, captured for all time, in a bronze sculpture.

She wondered if she was losing her mind.

Thomson sat on a sunny stump, oblivious to the tourists. His dark hair fell over his forehead and he clenched a pipe in his mouth. His eyes met hers and held them. Marla put her arm around his shoulder, leaned against him and took a selfie.

The sky darkened and a storm rumbled in the distance.

"Ma, we're leaving," her son said. "A thunderstorm's coming. We'll drop you off at the cabin and head back to Toronto."

Marla perched on the edge of the red Muskoka chair on her dock and raised a glass of merlot to the setting sun. The summer storm had blown over and she was alone. Somewhere out on the lake, a loon called. She lifted her binoculars and scanned the water. There it was, like magic, the female abruptly appeared a few yards away. The loon dipped her head, searching for fish.

Then she ducked under the water and disappeared.

It's amazing how far they can swim like that underwater, Marla thought. She marked the spot where the loon vanished, and scanned the lake to catch the moment when she surfaced.

A little farther away, the water rippled and a black head popped up. The loon ruffled her wing feathers, then relaxed and drifted in the breeze.

Marla's family didn't like the loons. When the birds serenaded at sunset, her family complained.

"That sounds like a bunch of werewolves," her son said.

"Like someone's being murdered," her daughter-in-law said.

"It's too scary for me," her granddaughter said. "I wanna go home."

After they'd left for Toronto, Marla researched the Internet. She was positive the loons were communicating to each other.

She heard a laughing waver, and the big male bird appeared in the eastern sky. Marla's skin prickled. She understood what he was saying.

"I'm coming home, babe."



Moonlight with Tom Thomson painting. SUPPLIED

He splash-landed and swam to the female. He circled her, dipping his neck to and fro. The female hooted and preened. They came close together. Nudged and circled. They headed for a small island in the middle of the lake. One afternoon, when she was out canoeing, Marla had noticed their nest there, in the reeds among the rocks. The male had made a bee-line for the canoe and his red eyes glared. He circled the canoe. Marla knew he didn't like her being so close.

Just like the kids. They said she needed to move on. Perhaps they thought she'd become a burden. Perhaps it was time to plan for the future.

On the kitchen table, beside the art gallery pamphlets she'd picked up

in Huntsville, her son had placed a brochure. For a retirement home.

"Lots to do there, Ma," he said. "Maybe you could take up oil painting. You like that Group of Seven stuff so much."

Her daughter-in-law said, "If you moved there, you might meet a new guy. Do you ever think about that... maybe marry again?"

Marla wondered if her daughter-in-law imagined her with a random Viagra popping dude. What a joke.

Maybe the kids were worried they'd lose their inheritance, if she did.

Would Brady mind? He'd been careful with their finances. Their investments were supposed to last until she was ninety.

"What then?" she'd asked him one night as they lay in

bed. "When it runs out?"

"The government will take over," he'd said. "You'll be ok."

"Maybe I'll have a fling and take a world cruise."

He laughed, "Go for it. Better that... than sitting drooling at a retirement home."

"I might kill myself... if you die." She rolled onto her side and stared at him.

"That's a stupid idea," he said and turned out the light.

"We should plan to go together. Things will be easier that way," she said.

He hadn't stuck to her plan.

She raised the binoculars again and watched the star of Venus rising above the trees.

To be continued next week...

Cooking with Collin : Pumpkin cookies

Collin Goodine/Special to The Lake Report

As a chef and caterer, the fall harvest season is one of the most exciting and fun times of the year. The fruits and vegetables being produced in back yard gardens throughout Niagara are full of dark, complex and versatile flavours. The vegetables lend themselves to many cooking applications, and with each technique, new textures and tastes emerge. One of my favourite vegetables to cook with is squash because of its many varieties and flavours. Right here in Niagara, on East and West Line, the Lee family has been growing pumpkins (a type of squash!) for years, bringing new and exciting types of squash for us to enjoy. Whether you're carving pumpkins, making a beautiful soup, or roasting for Sunday dinner, they have a squash for you. Stop by the pumpkin farm this year and grab yourself a pie pumpkin, and instead of making traditional pumpkin pie, why not try this spicy, aromatic, and soft cookie that will pair nicely with a warm beverage on a cool autumn day.

Ingredients:

- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoon baking powder
- 1 teaspoon each: baking soda, ground cinnamon
- 1/2 teaspoon each: ground nutmeg, ground cloves, salt
- 1/2 cup butter, softened
- 1 cup white sugar

- 1/2 cup brown sugar
- 1 cup canned pumpkin puree
- 1 egg
- 2 teaspoons vanilla extract
- 2 cups confectioners sugar
- 3 tablespoons milk
- 1 tablespoon melted butter

Directions:

Preheat oven to 350 F (175 C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.

In a medium bowl, cream together butter with white and brown sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Once mixed, scoop with a spring-loaded ice cream scoop.

Bake for 15 to 20 minutes in preheated oven. Cool cookies, then drizzle glaze with fork. Icing is optional. You also can drizzle chocolate or dust with icing sugar and cinnamon.

For glaze: Combine confectioners sugar, milk, melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.



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British Home Children

My grandmother was an orphan taken from a work house in England by the Bernardo Home. Dr. Thomas John Bernardo was good friends with George Bernard Shaw, who paid to have all the orphaned children's pictures taken. This image is a portrait of my grandmother that was paid for by Shaw. My grandmother Cecilia was sent to Canada in 1911 and, after being rejected by a number of families, she ended up in Niagara and lived with the Davey family. The Daveys had a butcher shop in town which today is the Just Christmas store. The Daveys were good to her and it was while living with them that she met my grandfather, who was delivering groceries for McClelland's store on Queen Street.

SUPPLIED PHOTO/JIM SMITH



Design review guidelines

Brian Marshall
Featured

In my opinion article last week, I suggested NOTL would be well served by adopting "design review guidelines" similar to hundreds of other municipalities in North America. So, let's take a quick look at some of the content from both American and Canadian examples.

In Ashland Massachusetts, an application for a permit to construct a new build or a renovation involving an addition must be accompanied, at a minimum, by the following:

1. Building elevations and rendered presentation



Streetscape with Intuitive Respect for Neighbours. BRIAN MARSHALL

drawings for all sides of the building accurately showing materials of choice and colour.

2. Material cut-sheets on exterior building materials.

3. Landscape plan and schedule of plantings with plant details.

4. Perspective streetscape rendering which includes adjacent structures.

5. Photographs of the site's existing conditions and those of the surrounding properties.

This information is assessed by a Design Review Committee; a body comprised of 4 professionals with backgrounds in architecture, landscape architecture, or engineer-

ing, plus one person owning a business in the town; to ensure compliance with the details contained within the Guidelines (which includes, amongst other items, a list of acceptable exterior cladding materials and 'recommended' native plant species) and generally conform to a series of identified architectural standards.

We can illustrate the impact of this review process by looking at one of the architectural items: height. Ashland's Guidelines specify that the height of a new building should be generally consistent with those of adjacent structures and, when there is an existing height variance, it

must relate to a neighbourhood average. In application this does not produce a row of houses with identical height, but rather avoids both the dominating visual and shadowing effects of a house that is much taller as well as the attention-drawing void space created above a significantly shorter building. The result is a generally harmonious height line on the streetscape with enough variation to be interesting while eliminating visual dominance and/or interruption caused by any single building in the overall composition.

All of the components of a 'good' set of Design Review Guidelines are focussed on producing a single result: the maintenance of unique and/or special community streetscapes while ensuring every house (or building) has an equal opportunity to shine.

Next week, we'll draw on a Canadian example.

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Four wineries and a bicycle

Tim Taylor
The Lake Report

It would be almost impossible to complete a satisfying summer walkabout to the wineries around Niagara-on-the-Lake.

So, we did the next best thing — we rode our bicycles.

I was joined by our daughter Kate, an acting elementary school principal in St. Catharines and her husband, Stephen, a Grade 5 teacher in Niagara Falls. It was their last summer hurrah before the back-to-school frenzy.

We chose four wineries within the Niagara Lakeshore sub-appellation (an area descriptor for wine regions with similar climate and soil characteristics). There are 10 wineries on the Niagara Lakeshore, 99 across the entire Niagara Peninsula.

Our criteria? The cycling needed to be brief, easily accessible and incidental to the winery visits. And there had to be at least a little food available along the way to soak up the wine.

We gathered on a clear and brisk morning at Sweet's and Swirl's Café at the community centre. Lots of parking and we had a chance, over coffee, to finalize our strategy.

Kate and Stephen had taken one look at their flat bicycle tires and decided to rent wheels at Zoom Leisure (www.zoomleisure.com) on Mississauga Street. They report the process was efficient, fast and affordable; and an easy ride to our meeting point.

First stop, just along the walking path on Niagara Stone Road was Jackson-Triggs (www.greatesstatesniagara.com).

The lineage of Jackson-Triggs goes all the way back to 1874 with the founding of the Niagara Falls Wine Company by

Thomas Bright. Suffice it to say, almost 150 years later, both the company, and the industry, have come a long way.

Jackson-Triggs, with eight other well-known Canadian wineries, are now owned by Arterra Wines, a wholly-owned subsidiary of the Ontario Teachers' Pension Plan (no, Kate and Stephen don't get free wine). Arterra means "earth" in Italian.

When the winery opened in 2001, the dramatic architecture and production design wowed the community and the industry alike. Today it seems a little tame, as new winery after new winery, attempts to outdo the last.

Kevin, a Niagara College tourism management student and part-time tasting consultant, puts us through our paces. He tells us the winery harvests grapes from 11 acres on the winery property, 600 acres near the Niagara airport and over 1,300 acres cultivated by other growers.

We share a flight of four wines: 2018 White Meritage, 2018 Sparkling Moscato, 2017 Pinot Noir and 2016 Gewürztraminer. The Gewürztraminer is our favourite of this visit.

It's too early for food, but we take a look at the light menu, offered from noon, in the Entourage Room and the patio in good weather: cheese and charcuteries, salad, soup, grilled cheese. Another time.

Before we mount up for the next stop, we pause to chat about our thoughts. "It certainly is a large operation and really well-designed for visitors. You really feel immersed in the experience."

On to Stratus Vineyards (www.stratuswines.com). You can see Stratus from Jackson-Triggs, above the flourishing vines, just a few hundred metres on the path

along Stone Road.

The Stratus winery gained early notoriety as Canada's first winery to achieve a Leadership in Energy and Environmental Design (LEED) designation.

As you open the massive doors to enter the retail and tasting area, that design achievement is evident from the huge, south-facing windows that overlook the patio and vineyards beyond.

David, our tasting guide and seven-year veteran of the Stratus story, adds to the design leadership saga, explaining the gravity-flow winemaking process, the environmentally sensitive field practices, water and heating management, and the list goes on.

David also tells us the story of the Stratus signature wines, simply named Red and White, and how they are "assembled."

It seems, throughout the growing season, Jean-Laurant Groux, Stratus' well-known winemaker and his team, stalk the vineyards — they have six white and 10 red grape varieties to choose from — searching for the perfect grapes for each year's blend. Stratus uses only estate-grown grapes from the 55 acres surrounding the winery.

After up to two years aging and regular sampling of the wines, the winemaking team creates the blends that will highlight the year's unique selection.

David offers us four wines to showcase their library: 2017 Sauvignon Blanc — an old-world Sancerre style, 2017 Weather Report Chardonnay — unfiltered and bottled on the lees, 2016 Cabernet Franc and Semillon Botrytis — late harvest.

The Chardonnay and Semillon were our highlights of the visit.

After-thoughts about Stratus: "Very sophisti-



Reporter Tim Taylor, with his wine walkabout peloton, Kate (right) and Stephen Fish, in front of Jackson-Triggs Winery. SUPPLIED

cated. Knowledgeable, wine-passionate staff. We learned a lot."

An important note. If your party includes one or more beer lovers, and what group doesn't, it's here on the tour that you can make them happy. Before you cross Stone Road, at the traffic lights, take a brief left turn to sample the wares at Oast House Brewery (www.oasthousebrewers.ca). Call it a palate cleanser.

Big Head Wines (www.bigheadwines.ca), less than a kilometer along Hunter Road, is our next stop.

If you heard about Big Head wines from a friend, that's exactly the way Jakub Lipinski, Big Head Wines' proprietor, wants it. "We pretty much only market by word of mouth," he says as he readies a large tasting kit for a restaurant tasting experience in St. Catharines he will be leading later in the day.

Jakub's father, Andrzej, is the winemaker. Andrzej made his first wine as the head winemaker for another winery in 1998. Since then he has acted as opening-winemaker for many Niagara wineries. He opened his own, on the current site, in 2015.

It won't be long before the family has another small winery in Vineland and it has plans to open a permanent facility on Four Mile Creek Road.

Big Head harvests 20 per cent of its grapes from its own holdings. Eighty per cent come from trusted local growers.

Talking to Jakub is fun, if a little daunting. He was a business major and now

is studying for a number of advanced wine industry accreditations. He really knows his stuff.

Big Head markets 37 different wines, with a number on offer at the tasting counter. You get the feeling if you really showed interest, Jakub would open just about anything for you.

We tried: 2017 Chenin Blanc "Raw" (fermented in large concrete vats; minimal intervention; large cluster fermentation), 2017 Big Head Red, 2017 Pinot Noir and 2016 Petit Verdot.

The Chenin Blanc and Petit Verdot captured our attention.

We liked the simplicity of the Big Head offering. "Wow, very knowledgeable. Friendly and really approachable."

Our final stop, takes us to Strewn Winery (www.strewnwinery.com), along to the end of Hunter Road, turning right on Four Mile Creek Road to the Lakeshore.

Strewn Winery first planted grapes in 1997 on 10 acres surrounding the former Niagara Canning Company. Grapes from this acreage and 16 local growers are the foundation of their wines.

It's still a labour of love for Joe Will, president and winemaker, and his wife Jane Langdon, who also operates the Wine Country Cooking School out of the re-imagined former canning factory.

Another drawing card at Strewn is OLiV Tapas Bar and Tasting Room (www.olivtapasnotl.com), an independent restaurant highlighting the company's wide array of olive oils and

balsamic vinegars.

We had a moment with Jane — Joe was in the vineyard with the field crew — to talk about wines, tasting and her cooking school. She reminded us that her Joe started his working life in a business suit and tie in Calgary.

After a mid-career epiphany, he jumped corporate ship, ending up at a British Columbia winery. Then it was on to oenology school in Australia and the last 20-plus years in Niagara nurturing their dream.

Before we tasted a 2018 Robust Rosé, a 2016 Gewürztraminer and a 2016 Meritage (our highlight), we had a late, light lunch on OLiV's sunny patio — a flavourful mushroom bisque, and a cheese and charcuterie antipasto board.

We agreed that Strewn and OLiV are a great all-round stop, showcasing interesting wines, crafted with personality, and a satisfying place for a brief lunch.

On the final leg of our tour, riding along Lakeshore Road back into town, we passed Sunnybrook Estate Winery (www.sunnybrookwine.com), best-known for its fruit wines and ciders. Worth a stop, if you have time.

As we returned the rental bikes, we agreed we had achieved our goals: We got a little exercise. We discovered a few stretches of quiet road. We tasted a good sampling of the wines our local wineries are most proud of. And we learned a great deal about how they are made.

Pretty much a win all around.

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COMMUNITY



We invite you to submit photos and stories for consideration in this section.
Send your submissions to editor@niagaranow.com for a chance to be featured.



A happening good time.

MEMORIAM

Elisabeth Dyck



Dyck, Elisabeth – entered into her eternal rest, peacefully, with family at her side, at Heritage Place in Virgil on Saturday, Sept. 28, 2019. Elisabeth Dyck, aged 95 years, loving wife of the

late Henry Dyck (2014). Loving mother of Elizabeth (Denis) Wiebe, Henry (Nettie), John (Kathy), Neta (Ron) Willms, and Martin. Also survived by many grandchildren and great grandchildren. Elisabeth was the second oldest of eight siblings: Maria deceased, John (missing in action), Anna, Willy, Henry deceased, Margaret, and Peter.

The family will receive friends at Cornerstone Community Church, 1570 Niagara Stone Road, Virgil, on Thursday, Oct. 3 from 5 p.m. to 8 p.m. and Friday, Oct. 4 from 9:30 a.m. until the time of the funeral service at 10:30 a.m. If desired, memorial donations to Radiant Care Pleasant Manor or The Gideons would be appreciated. A special thank you to all Heritage Place staff for their excellent, loving, and compassionate care during Mom's stay in long-term care. Online condolences at tallmanfuneralhomes.ca.



Wells of Hope celebrated its Passion event at Chateau des Charmes Sept. 13. SUPPLIED PHOTO/GREG DOW



Sweets & Swirls Liam and James Cadeau at the Farmer's Market at The Village on Saturday. BRITTANY CARTER



The Golden Plunger
With Betty and Jane
De Simone Vineyards



Vincenzo De Simone, winemaker accepts Gold Plunger award. THE GOLDEN PLUNGER

De Simone Vineyards is located in the heart of Niagara-on-the-Lake within the Four Mile Creek Appellation. This boutique winery focuses on quality from the vineyard to bottle. De Simone uses the emblem of a horse as a symbol of strong motivation that carries one through life. Well, you know what motivates us and carries us off? Weak bladders and the need to report all the Golden Plunger award-winning bathrooms. The winery carries its quality from the vineyard to the bottle and from the boutique to the bathrooms. Someone there loves posting paper signs. Outside there is one informing you that there is a camera on you as you stand by the adobe oven. There is also a sign taped above the commode instructing you to not climb on and squat. We didn't need to know the circumstances that prompted putting the sign up. We were told it was an ongoing problem. The sign likely created some colourful wine tasting banter. De Simone can now post a new sign in its bathroom.

3/5 Gold Plungers



Artifact of the Week

with the Niagara Historical Society & Museum

Exclusive to The Lake Report

Last week's artifact was a wall sconce dating to ca. 1810 that belonged to St. Mark's Anglican Church. Its main purpose was to reflect light without scorching the walls of the building. Aside from the powder magazine in Fort George, this church is the one of the few structures in the historic town of Niagara (Niagara-on-the-Lake) that predates the War of 1812. As the church walls were constructed out of sandstone taken from the cliffs along the upper Niagara River, it did not burn with the rest of the village when the Americans retreated in December 1813. The church was fully renovated from the destruction of war in 1827 and it was consecrated. This sconce remained in St. Mark's until 1843.

This week's clue:

You won't see me sailing on the seven seas but I'm docked at your Thanksgiving table.

Send answers, with your name, to editor@niagaranow.com.



RIDDLE ME THIS:

I begin with T, I end with T,
and I have T in me. What am I?

Last Week: David's father has three sons:
Snap, Crackle and ___?

Answer: David.

Answered first by: Dinorah Centeno

Also answered correctly by: Julia Klassen,
Cathy Watson, Margie Enns, Evan Ganski,
Jason Clements, Rod Falk, Marion Briston,
Katie Reimer, Jaco Willms, Pat Braun

Email answers to editor@niagaranow.com
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FEATURED LOCAL STORY

Bon Appetit: Author makes French cuisine 'approachable' in new book

Brittany Carter
The Lake Report

Audrey Le Goff is on a mission to make authentic French cuisine more approachable – a feat she's accomplished with the release of her new cookbook, *Rustic French Cooking Made Easy*.

The book, which she dedicates "To my beloved France," will be available at all major book retailers Oct. 8 and features 60 handpicked recipes she says represents the French home cooking she grew up eating in Brittany, France, and surrounding region.

"My goal with this book is to show people that French cuisine is not that difficult. It can be very easy."

She says she wanted to break the cliché of French food; it's not all rich pastries and crepes.

The book showcases many comfort foods, like meat dishes and stews, as well as some of her favourite desserts. All ingredients can be found locally, so there's no need to be intimidated, she says.

People "think they can't do it and they don't have the ingredients here. But all the recipes I've done in the book I've purchased my groceries from stores around here. All of the ingredients are easy to find and not overly expensive, and with approachable steps," she says.

Le Goff, who works full-time as the marketing co-ordinator for The Exchange Brewery and has no formal chef training, says she has been passionate about French cooking and sharing her recipes for as long as she can remember.

About three years ago she moved to Niagara-on-the-Lake with her husband Marc Rocco, and began working on creating her food blog, Pardon Your French, as a weekend hobby. She's been showcasing her devotion to French cuisine alongside a love for photography ever since.

"I've always been cooking French food and I've always loved photography. One day I just put the two together and decided to start the blog. I had no idea where it was going to



Audrey Le Goff shows off her new cookbook, which will be available for purchase Oct. 8. BRITTANY CARTER

go," she says.

Blogging is about more than just cooking, taking photos and writing, she says. With her background in marketing she was well-equipped to brand the blog and market herself to reach a wide audience, which might be how a publishing company discovered her so quickly.

After building readership of her blog over the first year, she was approached by Page Street Publishing, which wanted to turn her recipes into a book.

"It was pretty fast. I know a few bloggers who have been blogging for years and then they eventually release a book. I was lucky enough that after one year they contacted me," she says.

Her initial worries of working with an editor were put to rest once they began collaborating, she says. It was stress-free and easy.

"I feel like it was definitely a good experience, professional and personal. It's exactly what I wanted, and I have no regrets about it. I'm

very happy about the book," she says.

Le Goff says she moved to Canada after meeting and falling in love with her husband. He was from the Niagara area and knew it well.

"A few years ago, we got married and we moved to Niagara-on-the-Lake. He grew up in St. Catharines and brought me to Niagara-on-the-Lake a few times, and I really liked it."

The book reflects her life right now: "I'm French, but I live in Canada – and this is what I wanted to do. Authentic French recipes, but you can make them here."

When it came time to decide which recipes to publish – she started with a list of about 200 she had to narrow down to 60 – her husband played an important role.

As she cooked and sampled the finalists, she ran each dish by her husband. His Canadian background was vital in helping her make appropriate choices for a North American audience.

"He would tell me, 'OK, this would appeal to the Canadian/American people, and maybe this wouldn't,' which was good because I grew up eating French – my palate maybe is a bit different. So, something that is very appealing and sounds delicious to me, maybe it's not for people here."

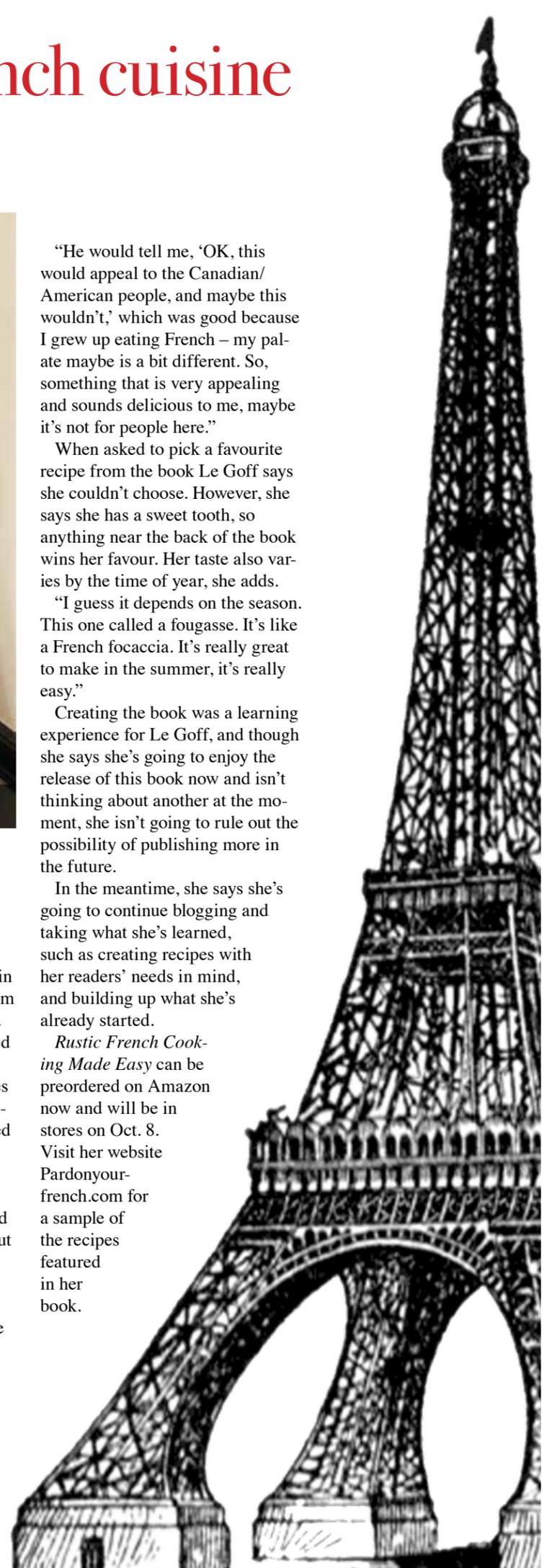
When asked to pick a favourite recipe from the book Le Goff says she couldn't choose. However, she says she has a sweet tooth, so anything near the back of the book wins her favour. Her taste also varies by the time of year, she adds.

"I guess it depends on the season. This one called a fougasse. It's like a French focaccia. It's really great to make in the summer, it's really easy."

Creating the book was a learning experience for Le Goff, and though she says she's going to enjoy the release of this book now and isn't thinking about another at the moment, she isn't going to rule out the possibility of publishing more in the future.

In the meantime, she says she's going to continue blogging and taking what she's learned, such as creating recipes with her readers' needs in mind, and building up what she's already started.

Rustic French Cooking Made Easy can be preordered on Amazon now and will be in stores on Oct. 8. Visit her website Pardonyourfrench.com for a sample of the recipes featured in her book.



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