

A GUIDE FOR DISTINGUISHED EXPLORERS

# NOTL

SUMMER 2024



## TASTY EATING

Read about Ravine Winery and the Grist, our top restaurants of 2024.

**PAGES 10-14**

## PADDLE BOARDING

Discover Paddle Niagara, a fun and elegant way for you to be “on the lake.”

**PAGES 42-43**

## PINK DRINK

Learn about five of NOTL’s winemakers and their different rosés.

**PAGES 56-58**



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Niagara-on-the-Lake lies within the traditional territory of the Anishinaabeg and Haudenosaunee peoples. Niagara Now Ltd. and The Lake Report acknowledge that our municipality is established on land that has been inhabited by Indigenous peoples for millennia. As Canadians, we're grateful for the opportunity to live, work and play here and we thank all those who have served and continue to serve as stewards of this special place. Recognition of the important contributions of Indigenous peoples is consistent with our commitment to making the promise of Truth and Reconciliation real in our communities.

## **NATIONAL & PROVINCIAL AWARD-WINNER**

Last year's summer magazine "NOTL: A Guide for Distinguished Explorers: Summer 2023" won third place for Best Vertical Product in the Ontario Community Newspapers Association's annual awards competition. And nationally, the summer 2022 edition won second place for Best Special Section in News Media Canada's annual competition. Photographer Dave Van de Laar was also awarded Photographer of the Year by the OCNA for his work with The Lake Report in 2023.

This photo and front page image by Dave Van de Laar.

# NOTL: A GUIDE FOR DISTINGUISHED EXPLORERS

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Tourism NOTL chair Andrew Niven writes a bit about what makes this town so special, as well as things to do.

### **THE GRIST BREWERY & KITCHEN** ..... Pages 10-11

Dine with us at one of NOTL's exceptional restaurants, the Grist. We share our dining experience that earned it the honour of being one of our Top Summer Picks.

### **RAVINE VINEYARD ESTATE WINERY** ..... Pages 12-14

There's more than just wine at Ravine Vineyard Estate Winery. Read about our dining experience at the Winery Restaurant, a bit of history and get to know head chef John Vetere.

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Discover why people are paddleboarding on the mouth of the majestic Niagara River. Owner Tim Balasiuk provides a fun activity, with unique views of NOTL.

### **ROSÉ ALL DAY** ..... Pages 56-58

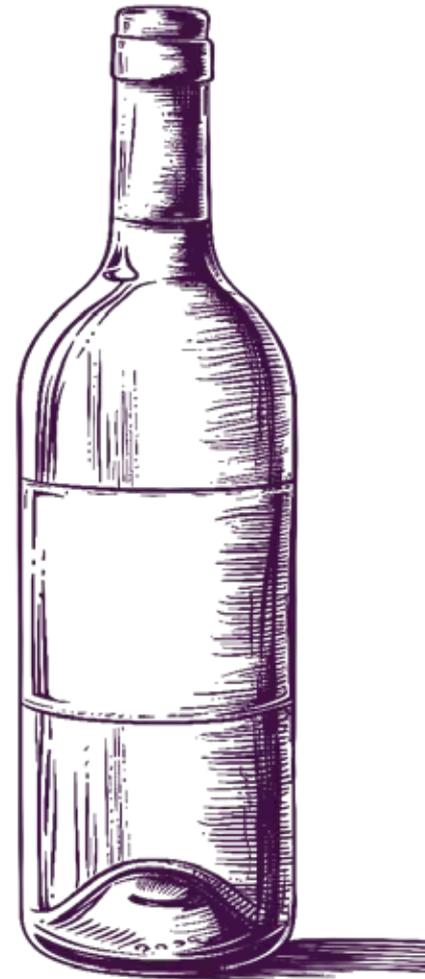
Learn about five of Niagara-on-the-Lake's winemakers and what they're doing with rosé. Jill Troyer has the scoop on what makes the pink drink so appealing, especially in the summer.

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See the centrespread of this magazine for a map of NOTL.



**PLUS A WHOLE  
LOT MORE TO  
READ AND ENJOY**





## A LETTER FROM THE EDITOR

**Richard Harley**  
Editor-in-Chief



Welcome to the centre of the world! OK, OK, maybe that's a little extreme — but talk to anyone in Niagara-on-the-Lake, and they'll let you know why they chose to visit or settle down here: Because it's an incredible place, full of beauty, plenty of activities, art, wine, great food and the finer things in life.

We know you'll love it here, so we made this guide to help you find your way.

It's our way to show off the town we're proud of and give back to the businesses that help us run our weekly newspaper, The Lake Report.

Enclosed you'll find some of our favourite summer photography, learn about some of the best businesses NOTL has to offer, find out about summer festivals and traditions — and if you're not careful you might even end up settling down here yourself.

You'll also learn a bit about our history. NOTL was the first capital of Upper Canada, and played a major role in the foundation of our country as we know it today.

Discover places like Fort George, Fort Mississauga and North America's oldest golf course. Try out paddleboarding on the Niagara River, find out about NOTL's vibrant arts community, and read about NOTL's winemakers and farm stand operators.

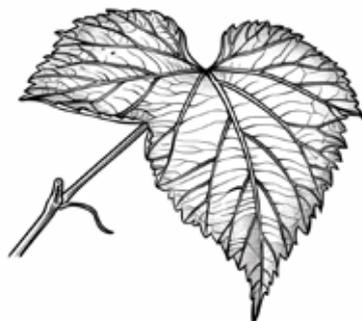
Also inside you'll find advertisements for some of the best places to visit and explore while you're here, including places to find great food and wine.

So settle back with this magazine and enjoy a fantastic sunset view from Queen's Royal Beach while you're taking it in — and some wine and cheese while you're at it.

It's never hard to keep finding new things to do in NOTL, and we hope you find it just as much fun as we do.



**RICHARD HARLEY**  
EDITOR-IN-CHIEF



The  
**Lake Report**

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# CONTRIBUTORS

## Richard Harley

Harley is the publisher and editor-in-chief of The Lake Report, Niagara-on-the-Lake's longest standing independent newspaper, as well as a lifelong local. Find him in a forest looking for seasonal mushrooms.



## Kevin MacLean

MacLean is the managing editor of The Lake Report. He is also a former journalism instructor at Toronto Metropolitan University and retired after a long career as a senior editor at the Toronto Star.



## Jill Troyer

Troyer is a feature writer for The Lake Report. She often covers the wine industry and enjoys cooking and hiking the Bruce Trail.



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Sacco is a staff reporter for The Lake Report, focused on municipal and Indigenous issues. She's sponsored by the Local Journalism Initiative.



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Chisholm is a volunteer writer and photographer for The Lake Report. He is also president of the Friends of Fort George.



## Richard Hutton

Hutton is a former reporter for The Lake Report.



## Megan Vanderlee

Vanderlee is the advertising manager for The Lake Report and an active community volunteer for several NOTL organizations.



## Lindsay Le Blanc

Le Blanc is an advertising sales representative for The Lake Report. She enjoys scoping out the wine, culinary and cultural gems of Niagara.



**NOTL: A Guide for Distinguished Explorers** is also supported by a long list of community writers, photographers, historians and all-around great people. A huge thanks to all who have helped us along the way. Special thanks to Tourism NOTL, NOTL Chamber of Commerce, Friends of Fort George, Andrew Niven, Kathy Weiss, Aimee Medina, Somer Slobodian, Scott Davidson, Conor MacNeill, Cary Frank, David Cooper, and many more members of the NOTL community. And an equally enormous thanks to our advertisers. Without you, we wouldn't be able to put out this wonderful free guide to our town.



## TOURISM NIAGARA-ON-THE-LAKE

# WELCOME TO NIAGARA-ON-THE-LAKE

On behalf of the Tourism Niagara-on-the-Lake Board, it is my pleasure to welcome you to our beautiful and historic town. Nestled along the picturesque shores of Lake Ontario and the Niagara River, Niagara-on-the-Lake offers an unforgettable experience for every visitor.

Our town is steeped in history, dating back to its founding in the late 18th century. As you explore our charming streets, you'll find yourself immersed in the stories of the past. From the pivotal battles of the War of 1812 to our time as the first capital of Upper Canada, Niagara-on-the-Lake is a living museum waiting to be discovered.

Make sure to visit Fort George National Historic Site to experience the life of soldiers during the War of 1812, and the Niagara-on-the-Lake Museum to delve deeper into our rich heritage. Stroll down Queen Street, where beautifully preserved 19th-century buildings house unique shops, delightful restaurants, and the world-renowned Shaw Festival Theatre. Here, you can enjoy outstanding theatrical productions that keep the spirit of George Bernard Shaw alive.

Our town is also a haven for wine enthusiasts and food lovers. Niagara-on-the-Lake is in the heart of Ontario's wine country, boasting numerous award-winning wineries. Take the time to visit these estates, enjoy tastings, and learn about the winemaking process. Pair your wine with culinary delights from our local restaurants, where fresh, farm-to-table ingredients are transformed into exquisite dishes.

Throughout the year, Niagara-on-the-Lake hosts a variety of festivals and events that celebrate our culture and heritage. Whether you are here for the Peach Festival, the Icewine Village, or one of our many other seasonal events, you will find plenty to see and do.

We are committed to preserving the unique character and history of our town while providing a welcoming and memorable experience for all our visitors. Our community takes great pride in our heritage, and we are thrilled to share it with you. Thank you for choosing Niagara-on-the-Lake as your travel destination. We hope you enjoy your stay and create lasting memories.

*Andrew Niven*

*Andrew Niven  
Tourism Niagara-on-the-Lake  
Board Chair*

# OUR TOP 4 PICNIC HOT SPOTS



## Niagara Parkway

The Parkway is a fairly diverse option. Since it stretches from NOTL to Niagara Falls, there is never a shortage of fantastic picnic spots to enjoy while overlooking the mighty Niagara River. Watch the jet boats go by, set up a barbecue, and relax.



## Queenston Heights

Look out from Brock's Monument across the mighty Niagara River. This scenic spot is a photographer's fancy, with historic plaques, an Indigenous display, and plenty of picnic tables.



## Queen's Royal Beach

Here you'll find the iconic NOTL gazebo, from which one can look across the Niagara River and see the U.S. Fort Niagara. You can almost see the boats in the river during the war if you imagine them. This spot is typically busy but the view is brilliant.



## Simcoe Park

While it's typically a busy park, there's never a shortage of shady pots to set up for a picnic in Simcoe. The park has a number of historic monuments, and a wading pool for the little ones.





# Experience the **HARP-BEAT** OF NIAGARA

## JOIN US FOR WEEKLY EVENTS, LIVE MUSIC, AND ENTERTAINMENT

Looking for some excitement during your next trip to Niagara-on-the-Lake? We offer a variety of engaging events suitable for all ages, including your furry friends! Enjoy indoor live music every Thursday to Sunday, Tuesday Night Music Trivia, and Wednesday evening Unplugged Patio Performances, all free admission. Additionally, we offer a variety of seasonal Food & Drink Specials throughout the year.

For a touch of elegance, join us for our Special Ticketed Events, such as the enchanting "Glow Series: A Musical Candlelight Experience," our laid-back Story Telling events, Pet Friendly Patio Gatherings, indulgent Chef's Special 4-Course Dinner Pairings, Bingo Nights, Charity Events, Cocktail Workshops and more.

Join our **Inner Circle Newsletter** to be the first to know about our upcoming special events, early reservation access, giveaways and exclusive discounts. Plus, you'll automatically be entered into our weekly \$25 gift card draw!



# NOTL SUMMER MENU 2024

All items served with a side of local.

Canada doesn't really have a "national dish," unless you count poutine and maple syrup. Luckily, cultures from around the world are represented in Niagara-on-the-Lake cuisine. It's the Canadian way.

Here are some of the best choices Niagara-on-the-Lake has to offer:

## ITALIAN

- ☞ Ruffino's Pasta Bar & Grill
- ☞ Twisted Vine
- ☞ The Old Winery Restaurant

## MEDITERRANEAN

- ☞ Fournos Restaurant
- ☞ Old Firehall
- ☞ Gyros on the Lake

## ASIAN

- ☞ Ginger Restaurant
- ☞ Niagara's Finest Thai
- ☞ Masaki Sushi
- ☞ Aura on the Lake
- ☞ Little Sushi

## CANADIAN/FUSION

- ☞ Epicurean Bistro
- ☞ The Golf Club
- ☞ Corks Winebar & Eatery
- ☞ 11th POST on Queen
- ☞ Benchmark Restaurant at Niagara College
- ☞ Garrison House
- ☞ LIV Restaurant
- ☞ Treadwell
- ☞ Queenston Heights Restaurant
- ☞ Zees Grill
- ☞ Bricks and Barley
- ☞ Shaw Cafe & Wine Bar
- ☞ Bistro Six-One
- ☞ The Grist
- ☞ Mama Cucina

## WINERY RESTAURANTS

- ☞ Ravine Vineyard Estate Winery
- ☞ Kitchen 76 at Two Sisters Vineyards
- ☞ The Winery Restaurant at Peller Estates
- ☞ The Farmhouse Cafe at Caroline Cellars Winery
- ☞ Trius Winery Restaurant
- ☞ OLiv Tapas Bar & Restaurant at Strewn Winery
- ☞ BarrelHead at Pillitteri Estate Winery

## HOMESTYLE (AND EASY ON THE WALLET)

- ☞ Silk's Country Kitchen
- ☞ Sono's Cafe
- ☞ Stage Coach Family Restaurant
- ☞ Sunset Grill
- ☞ Husky House Restaurant

## HOTEL & RESORT KITCHENS

- ☞ Churchill Lounge at the The Prince of Wales
- ☞ Noble at The Prince of Wales
- ☞ The Drawing Room at the Prince of Wales
- ☞ Restaurant at the The Oban Inn
- ☞ Vintages Wine Bar & Lounge at the Pillar & Post
- ☞ Bacchus Lounge & Patio at Queen's Landing
- ☞ Tiara Restaurant at Queen's Landing
- ☞ Cannery Restaurant at Pillar & Post
- ☞ The HobNob Restaurant at the Charles Inn
- ☞ Play Bar & Grill at White Oaks Resort & Spa
- ☞ The Oaklands at Riverbend Inn
- ☞ NOTL! Bar and Lounge at 124 on Queen Hotel & Spa

## WHERE THE LOCALS GO

- ☞ Royal Canadian Legion for fish and chips on Thursday
- ☞ \$5 burgers on Wednesdays at the Prince of Wales

## PUBFARE

- ☞ The Irish Harp Pub
- ☞ Sandtrap Pub & Grill
- ☞ The Olde Angel Inn
- ☞ Butler's Bar & Grill

## BAKERIES, QUICK STOPS & SANDWICH SHOPS

- ☞ Budapest Bakery
- ☞ Hendriks Independent Grocer
- ☞ NOTL Home Bakery
- ☞ The Pie Plate
- ☞ McFarland House Tea Room
- ☞ MJ's Own Munchies
- ☞ Willow Cakes & Pastries
- ☞ Sweet & Swirls Cafe
- ☞ Nina Gelateria & Pastry Shop
- ☞ Old Town Goodies
- ☞ Soko Bakery Cafe
- ☞ Nacho Business

## PIZZA & MORE

- ☞ Garage Pizza
- ☞ Italian Pizza & Subs
- ☞ Bricks and Barley
- ☞ BarrelHead



## OUR TOP SUMMER PICKS:

- Ravine Vineyard Estate Winery
- The Grist

Read about our dining experiences on Pages 12-13 and 16-17.



## PATIO INDICATOR

Places with this icon have an outdoor patio.



The ahi tuna poke bowl.



The halloumi sticks (Mediterranean Frizzles).



The baked brie (Baked & Brie-trayed).

# GUILTY PLEASURES AT THE GRIST

Story and photography by Richard Harley



## Grab some great beer, great food at a great price

Great things are happening at the Grist Craft Kitchen and Brewery. The family-run business is a Niagara sensation, known for its unique and quenching beers, delicious food and an upbeat, casual atmosphere — and, surely, owner Rob Begin's majestic beard and inarguably great sense of style.

That style is also reflected in the building design and everywhere you look, from the kitchen to the bathrooms. Begin and his family worked from the ground up to restore an old fruit-packing barn into the stylistic, modern and fun place it is today.

It's somewhere you could have a date night, friends night, or just bring the whole family. It's versatile, cool and down to earth. Built in St. Davids on the site of the first Sleeman brewery, it has maintained the tradition as a place where great beer is made.

And chances are, if you're there, Begin is there somewhere. He and his wife Danielle are always working to keep the place pumping out great food and beer.

As far as food goes, we tried a ton of the quirky-named items from the menu. Everything is very fairly priced. Almost nothing is more than \$25 and most items sit around \$18 to \$20 for generous portions.

On the appetizer side, we had deep-friend ravioli, baked brie (Baked & Brie-trayed), the pork belly bao buns, halloumi sticks (Mediterranean Frizzles) and the charred brussel sprouts. For mains, we had tasted the ahi poke bowl, the Ooo! Da Gouda Steak Sammy, mushroom risotto, the Philly Roll and the Pearisian pizza.

In another agonizingly difficult decision, we selected these three top picks:

The **ahi tuna poke bowl** was a surprise winner, and while it's a healthier option, it's wickedly good. On the menu labelled "Other Stuff" it feels overlooked but it is surely one of the top items. Served over rice with seaweed salad, shredded carrots and cucumber, edamame, pickled turnips, avocado, teriyaki mushrooms, Awahoo drizzle and black sesames, this bowl has a bit of everything to complement the well-seared tuna.

The **halloumi sticks** are a unique appetizer, with a chewy, squeaky cheese that will have you wishing you ordered a second round to take home for later. It's like a twist on mozzarella sticks, but the cheese is just better and the batter is lighter, crispier and dusted with sesame seeds. Served with a house marinara for dipping, this is a guilty pleasure.

The **baked brie** is sinfully good — and a generous portion. It's a whole wheel of cheese served with red pepper jelly, caramelized onions, pastachios and honey, with a French baguette to sop it all up. The flavour combinations are perfectly matched.

A special mention goes to the bao buns, Pearisian pizza, chimichurri steak sandwich and the charred brussel sprouts (which Begin says were brought back by popular demand, so we know they're delicious).

For dessert we tried the sticky toffee pudding and the apple Cinnadippers. While they were both decadent and tasty, the clear winner was the toffee pudding. Our server told us one woman described it as "orgasmic." And, well, she wasn't wrong.



Owner Robert Begin says the chimichurri steak sandwich, pork belly bao buns and Pearisian pizza are some of his favourite items, too.

*Visit the Grist for live music on Thursdays.  
You can find the full summer lineup at [thegrist.ca/music](http://thegrist.ca/music)*

Story and photography  
by Richard Harley



The oysters bechamel is our top choice for a delicious starter. Pairs great with sparkling brut.



Lobster roll.



Wild mushrooms and toast.

The lobster roll and wild mushrooms with toast are two dishes you can't go wrong with. Both pair nicely with a Riesling or sparkling wine.

# TREATS AT RAVINE

# More than just great wine at Ravine Vineyard Estate Winery

*Driving up the gravel path to Ravine Vineyard Estate Winery, you instinctively know you're entering a special place. Surrounded by green vineyards, overlooking acres of farm land, it has a very Niagara-on-the-Lake feel to it. It feels like history, agriculture and great wine. And that's probably because those things are deeply rooted in the history of the property and the family that owns it.*

*Proprietor Paul Harber is a proud part of the Lowrey family legacy and he has made sure this place lives up to a high standard while honouring his heritage and supporting his community. The Lowrey family first acquired the St. Davids farm in 1867 and planted 500 vines, creating the first commercial vineyard in Niagara-on-the-Lake. Later it became a tender fruit and vegetable farm, and today it is more than just a winery. From locally treasured wines and ciders to handmade Lowrey Bros. preserves, and the winery restaurant or pizza bar, Ravine has plenty to offer. So, grab a glass and let's dive in.*

## Winery Restaurant

Ravine's winery restaurant has a new menu with a French twist this year and we were fortunate enough to be able to try a whole range of items from the mind of executive chef John Vetere.

Sitting out on the patio overlooking the vineyards, the attitude is casual yet elegant, the service friendly. It's the type of place you'd be welcomed dressed up or down, but it's busy, so you'd be wise to make a reservation.

We kick things off with a glass of Ravine's sparkling brut — a crisp and subtle wine that is perfect to get your tongue ready for a tasting experience.

For the meal, we picked some items that really stuck out to us, and some recommended by Chef Vetere and our knowledgeable and friendly server Rich.

We had the moules frites, lobster roll, oysters bechamel, french onion soup, beef tartare, wild mushrooms and toast, crispy cauliflower, grilled rapini and the royale charcuterie and cheese board.

Let us just say, it was quite a challenge to pick favourites here. There's clearly love and talent in Vetere's food, whether it's the rich french onion soup with gruyere cheese and house-baked sourdough bread, or the selection of fine meats and cheeses for charcuterie.

But since we have to, our top three items were:

**Oysters bechamel**, made with house bacon, kimchi bechamel and smoked almonds. The flavour is out of this world, reminiscent of a decadent loaded baked potato. You might want to order two.

**Wild mushrooms and toast**, with cremini, oyster and shiitake mushrooms sourced from a local grower, cooked in VSOP brandy, beef jus and cream, served with housemade sourdough toast. Wow, this is a delicacy for mushroom fans — and probably even if you're not. The creamy, salty umami flavours pair perfectly with the crunchy oiled bread.

**Lobster roll**, with soft potato bun, creme fraiche, herbs and pickled chilis, served with potato chips dusted in malt vinegar powder. A unique side complements this light and fresh lobster sandwich.

The **moules frites** deserve a special mention, too, with a delicious sauce that mixes white wine and curry flavours for an exceptional and unique take on a classic French dish.

For dessert we tried the sticky toffee pudding and the blueberry and peach sundae. And we'd come back just for those. The toffee pudding is rich with buttery caramel and a hint of gingerbread. While it doesn't seem like a summer dish, it's not too heavy.

The sundae is a perfect summer treat, with vanilla and blueberry soft serve, Lowrey Bros. honey bourbon peaches and corn cookie crumble.

While it was all fantastic, there's only so much room we have, but we'll be back to taste more.



Executive chef John Vetere recommends the crispy cauliflower bites.



The moules frites, beef tartare and royale charcuterie are sure to satisfy your taste buds.

# Pizza, events, grocery & more

## Four Mile Pizza Patio

Ravine is busy building additional space for its wine tasting area and popular pizza patio. Separate from the main winery restaurant, the menu boasts 10 pizzas, white and red, with items like cup and char, pierogi, calabrian sun and the unique short rib bolognese pie.

It's a bit more casual than the restaurant, but still overlooking the same scenic vineyard.

Chef Vetere makes the pizzas in a wood-fired Fiero Forni oven downstairs, which is a whole operation connecting three kitchen areas and a wine cellar.

The oven rotates, and it takes about two minutes to cook a pie. As Vetere explains, it's a bit longer than the traditional Neapolitan-style, because the dough is a bit more ... This makes for a light, airy crust with a crunchy bottom, so you can hold a firm slice in your hands.

It's a place to kick back and enjoy a slice of 'za with some truly excellent red wines. We recommend the Merlot and the Gamay with your slice.



## Chef John Vetere

Running the show at Ravine is no simple task. It requires co-ordinating an event-space kitchen, a pizza kitchen and a full French bistro all at once. And while he has a team of chefs helping him, Vetere is the mastermind behind it all.

Connected by a tunnel in the basement, all three kitchen areas can work seamlessly together. It's quite the operation to behold. And while the average person doesn't get a glimpse behind the curtain, we can tell you that care is going into every bite at Ravine, whether it's a function or a date night dinner on the patio.



## Lowrey Bros. Grocery

As if Ravine didn't offer enough to keep you coming back and checking out new things, there's another must-do stop when visiting the farm — the Lowrey Bros. market. From local artisan meats and cheeses to handmade Lowrey Bros. preserves, honey bourbon peaches and specialty sauces (even fancy ketchup), there's a lot to discover at the market side of Ravine.

The wine tasting room is also in the same building and you can sign up for the wine club package to receive discounts, bottles of wine and other special perks.

The Winery Restaurant also offers a selection of Lowrey Bros. preserves, including the honey bourbon peaches in the blueberry and peach sundae.

Visit [ravinevineyard.com/our-history](http://ravinevineyard.com/our-history) to learn about the history of the Woodruff house and how the home, originally built in 1802, was burned down in 1814, rebuilt and expanded in 1815, disassembled and moved to Caledon in 1969, then purchased again and meticulously rebuilt back at Ravine using the original wood between 2003 and 2008.



# GRAB A BREW

Niagara-on-the-Lake isn't just home to great wineries, it's also home to some of Ontario's best craft breweries. While you're out exploring, make a pint of stopping in at some of these locations:

**Niagara Oast House Brewers**  
2017 Niagara Stone Rd.  
oasthousebrewers.com

**Silversmith Brewing Company**  
1523 Niagara Stone Rd.  
silversmithbrewing.com

**The Exchange Brewery**  
7 Queen St.  
exchangebrewery.com

**Niagara College Teaching Brewery**  
135 Taylor Rd.  
ncteachingbrewery.ca

**The Grist**  
78 Four Mile Creek Rd  
thegrist.ca



Oast House's Barn Raiser is a NOTL favourite, also available at most restaurants. Stop by and see what summer-inspired beers it has on tap.



Silversmith's dark lager is a highly sought-after beverage. Situated in an old church building in Virgil, Silversmith has become a big hit for beer aficionados.



The Exchange is right on historic Queen Street so you can grab a flight while you're exploring.



The family-owned Grist brewery is located on the first-ever site of the Sleeman's brewery. It's got roots to the beer world and it shows. *Read about our dining experience on pages 10 and 11*

Drink responsibly.  
Don't drink and drive.  
NOTL Taxi: 905.468.2661



Niagara College's Teaching Brewery is run by professors and students of the brewmaster program, the first program of its kind in Canada. Each year they win awards for innovative beers. It's definitely worth the stop.

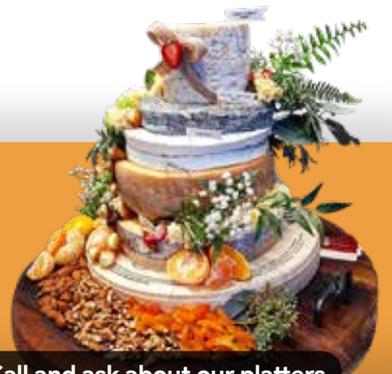


### We're here to help

Need some help finding the perfect item? Maybe you'd like to treat someone special to a gourmet experience they'll not soon forget!

#### MEET THE MONGER: XAVIER ALLARD

Having grown up on a farm, Allard is passionate about knowing where his products come from, and the process behind how they're made. He loves customer service, knows many customers by name, and is always learning about cheese.



Call and ask about our platters and wedding cakes!

[WWW.CHEESESECRETS.COM](http://WWW.CHEESESECRETS.COM)

38 MARKET ST. | NIAGARA-ON-THE-LAKE, CANADA

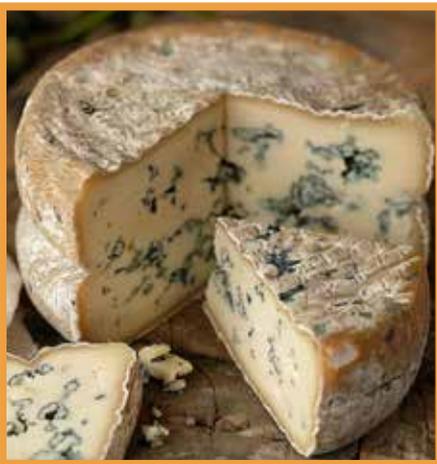
 @CHEESESECRETS

 @CHEESESECRETSMARCHE

 @CHEESE\_SECRETS\_NIAGARA

# CHEESE SECRETS

**A local food shop with an array of artisanal (seasonal) cheeses and fine food products**



The secret at **Cheese Secrets** is that we specialize in artisan cheeses from Canada, with new favourites coming in every week. We carry some very special international cheeses too, including Roquefort Carles, St. Agur and St. Andre from France, top quality Parmesan and Aged Asiago from Italy, Cave Aged Gruyere from Switzerland and some delicious cheeses from the UK as well. Local charcuterie (Pingue - delish), relishes, mustards, jellies, olives, smoked salmon, freshly baked bread are all offered for your pleasure. We now have housemade gourmet grilled cheese, coffee and maple lattes! Established in 2009, we have earned a reputation as a premier purveyor of exceptional artisanal cheeses, gourmet food and culinary treasures from the heart of the Niagara region. Our commitment to quality, passion for food, and dedication to showcasing the finest local Canadian products have made us a destination for food lovers near and far!

***Find us on Market Street!***



**Stop by and see the weekly selection of craft and artisan cheeses from Canada and beyond!**

- **Picnic packages**
- **Freshly made charcuterie boards**
- **Prepared food & sandwiches**
- **Custom gift baskets**
- **Gourmet grilled cheese**
- **Specialty food products**
- **Deli meats and gourmet sides**
- **Wide selection of artisanal cheeses/meats**



# Maple Leaf Fudge®



## Our Story

If you are a fudge fanatic, you will really enjoy your visit to Maple Leaf Fudge. Since 1978, Maple Leaf Fudge has been located on the prettiest street in Niagara-on-the-Lake, offering the most amazing selection of delectable fudge flavours ever eaten.

Our homemade fudge and brittles are made fresh daily, the old fashioned way, in copper kettles and creamed on marble slabs and hand cut individually, one slice at a time, right in front of you.

Watching our fudge makers make homemade fudge in our copper kettles makes you realize there is no mass production or pre-made components used in Maple Leaf Fudge. Newcomers get to enjoy a whole new world of fudge they didn't know existed and regulars get to sample new recipes all the time.



**114 Queen St, Niagara-on-the-Lake, ON**  
LOS 1J0  
(905) 468-2211  
[mapleleafudge.com](http://mapleleafudge.com)



# RAVINE VINEYARD

## ESTATE WINERY

Ravine Vineyard Estate Winery is a timeless Niagara destination for award winning wines and world class farm-to-table dining which is steeped in history, family legacy and agricultural heritage.

Situated in the heart of St. Davids, our charming and historical property offers a unique escape from the everyday hustle and bustle. We offer both in and outdoor dining and wine tastings, along with the ultimate patio experience, that includes live entertainment, wood-fired pizza and good times.

We look forward to hosting you on our family farm and sharing our passion for wine and culinary experiences alongside breathtaking views of our rolling organic vineyards. Come visit us today!





THE OLDE

# ANGEL INN

*est. 1789*

ESTABLISHED IN 1789 AND REBUILT IN 1815 AFTER THE WAR OF 1812, THE OLDE ANGEL INN IS A PERENNIAL FAVOURITE AMONG LOCALS AND TOURISTS ALIKE.



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THE OLDE ANGEL INN | 224 REGENT ST. | NIAGARA-ON-THE-LAKE



# OLDE TYME CANDY SHOPPE

NIAGARA-ON-THE-LAKE, NIAGARA FALLS, VANCOUVER  
RADIUM HOT SPRINGS, CANMORE, LAKE LOUISE, VICTORIA

## NOSTALGIC JOURNEY THROUGH TIME ON HISTORIC QUEEN STREET

The shelves at **Olde Tyme Candy Shoppe** are lined with a tantalizing array of candies from everyone's past, evoking memories of carefree days and innocent joy.

Stepping into the store, you're greeted with a kaleidoscope of colours and candies, glistening jars of old-fashioned sweets, funky toys and tins and fridges full of unique, cold drinks.

The store focuses on original brand retro favourites from everyone's youth, including original brands from Canada, USA, Germany, Holland, Japan and more.

From classic favorites like jawbreakers, licorice and bubble gum to rare confections you thought were lost in time, the store carries the finest selection of candies that are sure to leave you wide-eyed and filled with delight.

The store also has an extensive selection of retro and new toys, collectibles, exotic chocolate bar flavours and selections

imported from across the globe.

Check out the old-fashioned arcade for kids of all ages to play games and spend a few minutes out of the hot sun.

The first Olde Tyme Candy Shoppe was established in 1997 in the Canadian Rockies. Since then, the store has opened several locations in Canada.

The Niagara-on-the-Lake location opened in 2015 and has since expanded and more than tripled in size.

Store owner Rob Munger knows his candy. He started out in the confectionery industry more than 20 years ago, working in the parent company's first store.

He is committed to ensuring the store only stocks original products from people's youth, accepting no imitations, all while bringing you new, unique and exciting products that are always fresh.

Stop in for some treats. The helpful and knowledgeable staff is always available to help you find what you're looking for.



*Find an incredible selection of candy from around the world, including Japan and South Africa!*

43 Queen St  
Niagara-on-the-Lake  
905.468.4994

5725 Victoria Ave.  
Niagara Falls  
289.296.2554

**OPEN LATE ALL SUMMER!**

# QUIET ACRES

Visit one of NOTL's iconic farm stands



Maureen MacSween starts out the summer with the first crops of the year: strawberries, asparagus, garlic scapes, lettuce and rhubarb. Throughout the season, she'll bring in everything from corn and tomatoes to peaches and apples.





## 'We only sell what we grow,' Maureen MacSween says

By Richard Hutton | Photography by Richard Harley

The MacSween name, and by extension the Quiet Acres fruit stand the family owns, are synonymous with fresh fruits and vegetables in Niagara-on-the-Lake and beyond.

Founded in 1982, MacSween Farms sits on land that was once owned by the Romanek family, but the MacSweens rented and farmed that land. That all changed seven years ago.

"We rented the farm for 25 years from the Romaneks and we bought it in 2017," Maureen MacSween says. "They did start it but we kept it going."

Ruby Romanek still lives in NOTL and the MacSweens also farm her property on Romanek's behalf, Maureen says.

Since the MacSweens purchased the Romanek farm in 2017, they have been joined in the family business by their son Kevin.

And in that time, the MacSweens have continued to raise the profile of the produce they grow on their more than 200 acres of land. Everything has its season.

"We'll open around June 10 or so," MacSween says. "We start off with strawberries, garlic scapes and rhubarb."

That is, of course, if Mother Nature co-operates. Only then will the MacSweens be able to deliver the goods.

"We only sell what we grow," she says.

The couple are a rare breed in Niagara

where anyone travelling throughout Niagara-on-the-Lake and beyond will see plenty of grape vineyards, the lifeblood of Niagara's wine sector.

"There are so many grape growers in the area but there's not a lot of tender fruit growers left."

And the list of the produce they offer is as lengthy as a long, hot summer in Niagara.

Beyond strawberries, garlic scapes and rhubarb, there are fresh fruits including tomatoes, peaches, nectarines, raspberries and apples to go with veggies like lettuce, kale, radishes, onions, green beans and sweet corn.

Peaches are a big deal for the MacSweens.

"Our peaches are available from about July 18 to the middle of September because we have all different varieties," Maureen says.

Their expression, "We only sell what we grow" is not just some motto cooked up by an ad agency to lure customers to their products. To the MacSweens it means they are all about freshness in the products.

And others have caught on.

The MacSweens' dedication to their craft has drawn the attention of Niagara-on-the-Lake restaurants owned by the likes of Vintage Inns and Inniskillin, along with chef-owners of restaurants such as Treadwell Cuisine.

Chef Stephen Treadwell, who founded the restaurant in St. Catharines in 2006 before moving operations to NOTL's 124 Queen Hotel and Spa, insists on using the fruits — and the vegetables — of the MacSweens in his farm-to-table dining establishment. He and others are familiar faces to the MacSweens.

"The chefs actually come to the farm," MacSween says. "They buy from us daily."

That's far different than most restaurants, who source their produce through the Ontario Food Terminal in west-end Toronto.

"They are really promoting farm-to-table," MacSween says of the local restaurants.

The farm operation is also a member of the Vineland Growers Co-operative, which provides the means for produce grown on the farm to be sold through grocery stores across Canada.

The Quiet Acres fruit stand is located at 672 Lakeshore Rd. at East & West Line in Niagara-on-the-Lake, a 10-minute drive from Old Town.

The stand is open seven days a week, from 8 a.m. to 6 p.m., holidays included, until October.

For more information, Maureen MacSween can be reached by email at [maureenmacsween@bell.net](mailto:maureenmacsween@bell.net). Learn more about the farm and the produce grown at [macsweenfarms.com](http://macsweenfarms.com).

**Treat Yourself**



**sunset grill**

62 Queen St.,  
Niagara-on-the-Lake  
(905) 468-5001  
Open Daily at 7 AM

# FORAGED ON-THE-LAKE

## Finding locally foraged fungi

Niagara-on-the-Lake is located in a unique part of Ontario and Canada. Nestled between the Niagara escarpment and Lake Ontario, and part of the Golden Horseshoe, the climate is perfect for mushrooms in the summer.

It's hot and humid, which our fungi friends just love.

Locally, there are foragers who spend their days tracking down the freshest edible delicacies, from chanterelles to maitake and oyster mushrooms.

You can find some of those mushrooms at local restaurants and speciality shops that buy them fresh.

Some purveyors also source them from foraging companies, and though they're not as "local" they're still worth a try if you're seeking umami.

You can typically find locally foraged chanterelles in July and August.

Or, if you're up for it, head out into a local park and try to find some yourself. Just remember to obey local harvesting laws and don't trespass.

And remember, foraging can be deadly. So if you don't know exactly what you're doing, just take a look instead, and enjoy wild mushrooms from stores and restaurants with experienced chefs that buy from experienced foragers.

### **Check out these places to see what foraged mushrooms they have available:**

Ruffino's Pasta Bar & Grill  
Ravine Vineyard Estate Winery  
The Garrison House  
Treadwell Cuisine  
Cheese Secrets



# Visit the MUSEUM

about  
us

- Permanent and temporary exhibits on local heritage
- Look for our Tiny Museum at community events
- Historical lectures and other programs
- Walking Tours: weekends Jun–Sept
- Research library services
- Gift Shop with unique gifts and books
- Community Courtyard



Owned & operated by the  
Niagara Historical Society  
since 1895



## SUMMER 2024:

*The Prettiest Town: Beyond the Bricks & Mortar*

On display May 17 - Dec 17, 2024

**Jun-Sep:** Walking Tours Sat/Sun

**Aug 5:** Heritage Festival

**Sep 13:** Heritage Garden Party

**Sep 14:** Niagara Polo on the Commons

**NOTLMUSEUM.CA**

## CONTACT INFO:

**43 Castlereagh St.**

contact@nhsm.ca

905.468.3912

## Open Every Day:

May to Oct 10am–5pm

Nov to April 1pm–5pm

(Closed Dec 18 – Jan 1)

# RIVERBRINK

ART MUSEUM

ART LIVES HERE



## ABOUT THE ART MUSEUM

RiverBrink presents exhibitions of historical and contemporary art in the former summer home of Samuel E. Weir. Programming in the art museum engages with current issues and contemporary art practice through lively exhibitions, talks, and hands-on workshops featuring established and emerging artists.

## COME EXPLORE

- HISTORIC WEIR COLLECTION
- CONTEMPORARY EXHIBITIONS
- ART EVENTS & EDUCATION
- HISTORIC WALKING TOURS
- PICTURESQUE GROUNDS
- VIEWS OF THE NIAGARA RIVER



**RIVERBRINK.ORG**  
905.262.4510

116 Queenston Street  
Queenston, ON  
L0S 1L0

WWW.RUFFINOSNOTL.CA | 12-9PM DAILY | PHONE - 289-819-0179

# Ruffino's

## PASTA BAR & GRILL

Our cooking is inspired by our farm's bounty and rooted in tradition. A farm is more than land & crops. It is families, heritage, and future. We tend to our farm daily and with help from our restaurant staff, our farm supplies us with fresh vegetables still warm from the sunshine into the kitchen and on to your plate each day. We do things the old fashioned way. We make our pasta fresh daily, use farm fresh eggs, & Ontario "00" and durham semolina flours. The food at Ruffino's is soul satisfying & belly filling like Nona's. It is warm and welcoming like the fires we cook on. We want to welcome you with open arms to come join us in our home. If we slow down, spend time with each other, eat great food and drink great wine, then we will learn what it means to be a family and a community. Ruffino's is the Italian restaurant you wished was just around the corner! The glow of the wood-fired grill & aroma of the brick oven lets guests know that they're not just out for dinner, but rather embarking on a culinary journey of somewhere.



WWW.RUFFINOSNOTL.CA | 12-9PM DAILY | PHONE - 289-272-1242

# BAR RUFFINO

The kind of destination where you can spend a leisurely afternoon or evening exploring new wines from Niagara's largest selection of VQA and international wines. A moody, intimate space; perfect socializing with friends and fellow wine lovers. Think of an elevated urban industrial speakeasy with large leather booths, tapas bar for snacks and large wooden and gold bar for drinks. Our knowledgeable team allows for a sense of discovery. Think of us as your one-stop shop for wine while touring the Niagara Wine Region

# THE HOME OF THE

# Fruit Stand

JUNE

JULY

AUGUST



## TOMATOES

Niagara-on-the-Lake becomes a haven for tomatoes in the summer. Around July, we start to feast. Caprese salads, fresh salsas, hearty sauces, and meaty slices on sandwiches and salads — right up to the end of the season when we fry up green tomatoes with bacon for breakfast.

## CHERRIES

Cherries are NOTL's second fruit harvest of the summer. We revel in these little red balls of sweetness just as much as strawberries. Black, red, sweet and sour, all cherries are some of Niagara's most cherished treasures.

## STRAWBERRIES

The Niagara strawberry is a thing of beauty. Unlike the store-bought kinds grown in California, Niagara produces a sweeter, smaller strawberry that bursts with flavour. Thanks to "ever bearing" strawberries, there are two harvests in much of Niagara, in the early summer season and another in the fall.

## PLUMS

If you've ever had a Niagara plum, you know there is no plum on the planet that compares. With sweet and sour varieties of all colours and sizes, NOTL offers the plum lover a diverse selection that is sure to leave your taste buds tingling. Sweet inside, often sour skinned, it isn't hard to find you've devoured an entire bag of them in no time.

## ASPARAGUS

Ontarians have a love affair with fresh asparagus. It comes around once a year, and we can't resist it. We betray the sprouts and the broccoli for the green spears, and when they come sautéed in butter, we don't regret it one bit. Until it's gone. Luckily, Niagara-on-the-Lake is home to one of Ontario's biggest asparagus producers. Get your hands on some while you can.

## GARLIC

Garlic has three harvests in a season. Garlic greens are the first harvest, taken in early spring, when garlic plants are about a foot tall. The second harvest is around mid-June, when farmers take the scapes from hardback varieties. The final harvest of the garlic bulbs is done between the first week of July and the middle of August.

## PEACHES

The Niagara-on-the-Lake peach is like no other peach. Bursting with juice and bold flavours, these are some of the region's finest stone fruits, which are still a significant export from the town. Niagara peaches fetch top dollar at farmer markets across the province because people just know, if you're going to eat a peach, you want it to be a Niagara peach.

## NUTS

Niagara-on-the-Lake can get a little nutty sometimes. Little known to many, a variety of nuts grow in southern Ontario. We have walnuts in abundance, along with heartnuts, sweet chestnuts, peanuts, hazelnuts, almonds, hicans and pecans, to name a few. You can find a number of farmers selling home-harvested nuts across town.

## GRAPES

Niagara-on-the-Lake just wouldn't be the same without its luscious vineyards and bustling wine scene. Whether it is wine grapes or eating grapes, Niagara's farms produce some of the best-quality fruit in the country. Niagara eating grapes, while most may have seeds, are sweeter and smaller than store-bought grapes. Purple varieties have a taste of Welch's grape juice, while green varieties can taste like cotton candy. A wine grape doesn't exactly please the palate raw, but turned into a fine wine, it certainly does, especially when paired with a meal in one of our finest restaurants.





# ONE PARK

## *Endless Exploration*



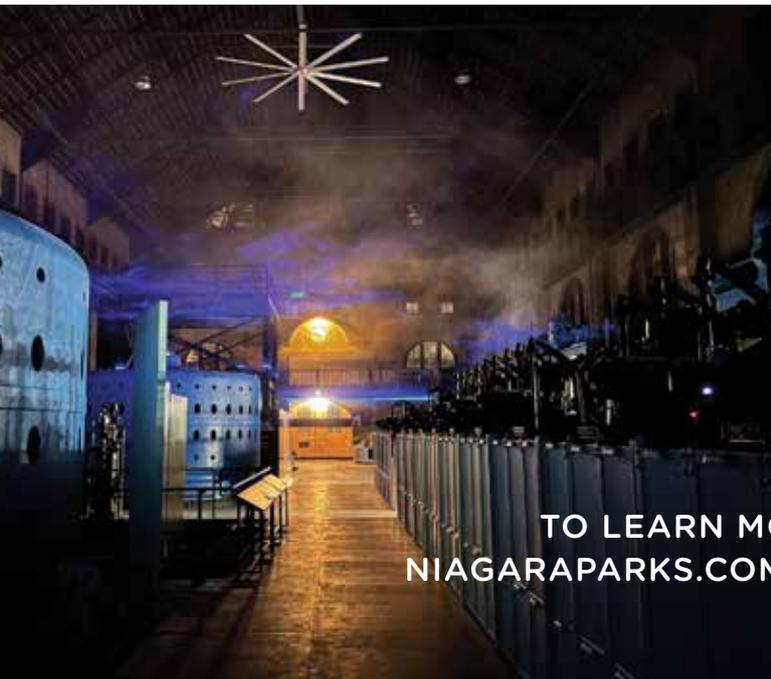
EXPERIENCE THE THRILL OF NIAGARA PARKS' ATTRactions, BELOVED BY EXPLORERS FOR MORE THAN 130 YEARS

TO LEARN MORE, VISIT [NIAGARAPARKS.COM/DEALS](https://niagaraparks.com/deals)



# POWER STATION AT NIGHT

Get unprecedented access to the iconic Niagara Parks Power Station + Tunnel after dark with an all-new nighttime experience - the illuminated Falls await!



TO LEARN MORE, VISIT  
[NIAGARAPARKS.COM/POWERATNIGHT](https://www.niagaraparks.com/poweratnight)



"Real Tears"  
Nancy Wardle



Ronald Boaks



Darrell McCalla



Nancy Wardle

## Discovering Niagara-on-the-Lake's Visual Arts Community

By Aimee Medina | Niagara Pumphouse Arts Centre

Niagara-on-the-Lake, affectionately known as NOTL by locals, has long been a haven for artists and art enthusiasts alike. Its timeless beauty, defined by quaint streetscapes, natural splendour, and historic architecture, serves as a canvas for creative minds seeking inspiration. Nestled within this idyllic setting lies a vibrant visual arts community, pulsating with creativity and tradition.

At the heart of Niagara-on-the-Lake's artistic landscape are its art centre and galleries. The Niagara Pumphouse Arts Centre, situated along the banks of the scenic Niagara River, stands as a beacon of artistic expression. Offering a myriad of visual art exhibitions, classes, workshops, and events, it serves as the art hub of the community. Meanwhile, the Upper Canada Native Art Gallery, nestled in the bustling old town, celebrates the rich heritage of Inuit and Haudenosaunee (Iroquois) art, showcasing unique pieces by Canadian Native artisans.

Dive deeper, and you'll discover the heartbeat of Niagara-on-the-Lake's art scene—the professional artists who call this town home, each bringing a unique perspective and style to the local art scene. Among them, Ronald Boaks shines with his multifaceted talent in painting, collage, sculpture, and photography. His works, displayed in his gallery and studio, invite visitors to explore the intricacies of NOTL's landscapes and narratives. Additionally, Queenston Pottery, operated by second and third-generation Mlcak family members, offers a glimpse into the captivating artistry of pottery, inviting guests to immerse themselves in the beauty of functional and decorative stoneware.

Beyond the confines of galleries and studios, public art installations adorn Niagara-on-the-Lake's landscape, adding an unexpected dimension to the town's aesthetic. From the poignant sculptures of Voices of Freedom Park to the imaginative transformations of NOTL's hydro boxes into art installations, each piece invites viewers to engage with their environment in new and meaningful ways.

Niagara-on-the-Lake invites visitors to embark on a sensory journey, where art and wine intertwine to craft unforgettable experiences. The NOTL Arts Collective—a collaboration of professional artists dedicated to promoting the town as a visual arts destination—hosts year-round exhibitions at Château des Charmes. This fusion of art and wine creates a unique ambiance, where visitors can savour both the local artistic talent and exceptional wines in one exquisite setting.

Whether you're a seasoned art enthusiast or a curious traveller, Niagara-on-the-Lake beckons you to embrace its artistic spirit, offering a canvas upon which to create cherished memories that will endure for years to come.



Tara Korkmaz





NATIONAL HISTORIC SITE

# FORT GEORGE

## A brief history

By **Tony Chisholm**

Standing guard over Navy Hall and the Niagara River, Fort George was built between 1796 and 1802, and served as the headquarters for the Centre Division of the British Army during the War of 1812. Maj.-Gen. Sir Isaac Brock served at Fort George until his death at the Battle of Queenston Heights on Oct. 13, 1812.

On the morning of May 25, 1813, batteries at Fort Niagara and along the American side of the Niagara River unleashed a devastating artillery bombardment on Fort George. Almost every building within the fort was destroyed. Two days later, a large American invading force landed west of the mouth of the Niagara River. The town of Niagara was turned into a battlefield as the Americans pushed toward Fort George. British and militia forces put up stiff resistance, but were heavily outnumbered. Around noon, the order was given to retreat, and the British retired to Burlington Heights (located in present-day Hamilton, Ont.).

The Americans held onto Fort George for nearly seven months, but failed to maintain a strategic foothold in Upper Canada following their defeats by the British at Stoney Creek and Beaver Dams. By December 1813, the U.S. forces at Fort George had dwindled to a small handful of militia. On Dec. 10, 1813, the commanding officer at Fort George, Brig.-Gen. George McClure ordered a retreat across the Niagara River. In addition, he ordered the destruction of the town of Niagara. About 130 homes were put to the torch, and some 400 townspeople (mainly women, children and elderly men) were left without shelter. Fort George remained in British possession for the remainder of the War of 1812.

Today, visitors can tour the blockhouses where common soldiers and their families shared a living space, or the officers' quarters where upper-class English officers lived a much more elegant lifestyle. The stone powder magazine, which survived the Battle of Fort George, remains the oldest building in Niagara-on-the-Lake (and the oldest military building in

Ontario). Costumed interpreters and one-of-a-kind artifacts bring the stories of Fort George national historic site to life.

Here in Niagara-on-the-Lake, Parks Canada protects and presents nationally significant examples of Canada's cultural heritage at the collection of Niagara national historic sites. These sites allow us to learn more about Canadian history through programs and events that encourage visitors to explore, reflect and enjoy time with family and friends. Come and spend some time with us at Fort George national historic site.

*The Friends of Fort George support Parks Canada for the protection, preservation and interpretation of Niagara's national historic sites, which include Fort George, Fort Mississauga, Butler's Barracks, Brock's Monument, the Lakeshore properties and the military reserve known as the Commons. Each year the Friends of Fort George hire 10-20 students to help bring these sites to life. Please support the Friends and become a member.*  
**[friendsoffortgeorge.ca/about/membership](http://friendsoffortgeorge.ca/about/membership)**



Photography by Dave Van de Laar.

# What's happening at the fort in 2024

## **Fort George in the War**

June 22-23 | 10 a.m. - 5 p.m.

Fort George National Historic Site

Adults: \$17.75 Seniors: \$16, 17 and under: \$5.25

Wheelchair Accessible

To commemorate the First World War, Parks Canada and re-enactors from all across North America will bring Fort George National Historic Site back to its Camp Niagara roots with displays and demonstrations happening throughout the day honouring those who fought in the “war to end all wars”.

For more information, please email [niagaraont@pc.gc.ca](mailto:niagaraont@pc.gc.ca).

## **Jane Austen Tea Party: Mansfield Park**

August 1

Join the Friends of Fort George for a social evening celebrating the 210th anniversary of Jane Austen's novel *Mansfield Park*. This Regency evening will take place at Navy Hall at 7 p.m., and will include tea and treats, games and more!

Tickets available at [friendsoffortgeorge.square.site](http://friendsoffortgeorge.square.site).

## **Fife & Drum Muster & Soldiers' Field Day**

August 17-18

Join us for the 25th anniversary of our annual Fife & Drum Muster and Soldiers & Field Day! Fife and drum corps and infantry units converge on Fort George National Historic Site, showcasing the military music and drills of the early 19th century. This weekend-long event has become an annual tradition at Fort George, and is packed with firing demonstrations, music, and entertainment.

For more information email Parks Canada at [niagaraont@pc.gc.ca](mailto:niagaraont@pc.gc.ca).

## **Napoleonic Weekend and Re-enactment**

September 14-15

Europe comes to Canada as Napoleon's army descends on Fort George for a weekend of muskets and majesty. Napoleonic style French uniforms will adorn Fort George with demonstrations and battle re-enactments happening both days. Please join us for this unique event!

For more information email Parks Canada at [niagaraont@pc.gc.ca](mailto:niagaraont@pc.gc.ca).

***See page 32 for information  
about Canada Day at Fort George.***

# CANADA DAY

**JULY 1, 2024**

One of Niagara-on-the-Lake's favourite traditions is the Canada Day celebrations at Simcoe Park and Fort George. During the day, the park is filled with activities, including a pancake breakfast, children's activities, live entertainment and a barbecue. That is followed by the famous Cake Parade, which sees a 1,000-pound cake wheeled into the park to be sliced up for all to share. The cake is generously donated by local bakery Willow Cakes and Pastries. Owner/chef Catherine O'Donnell and her team spend up to 400 hours creating the mammoth dessert, which feeds hundreds of people. Every year there is a new Canadian-inspired theme that's kept top secret until the event. At the Fort there are free tours all day, food trucks in the afternoon and a dazzling fireworks display at night. **See this year's schedule below.**

## SIMCOE PARK

**BARBECUE | 11 A.M. - 3 P.M.**

**CAKE PARADE | 3 P.M.**

**KIDS ACTIVITIES | ALL AFTERNOON**

**LIVE ENTERTAINMENT | ALL AFTERNOON**

## FORT GEORGE

**FREE TOURS | 10 A.M. - 10 P.M.**

**SNACKS AND DRINKS | 2- 4 P.M.**

**FOOD SERVICE | 4 P.M.**

**HISTORICAL PRESENTATIONS | 6:30 P.M.**

**LIVE MUSIC | 7:30 P.M.**

**FIREWORKS DISPLAY | 10 P.M.**

## ALSO CHECK OUT THESE CELEBRATIONS

### ARTISTRY BY THE LAKE

July 1 -3, 2024 | 10 a.m. - 5 p.m.

Come see a variety of artists showcasing painting, fibre arts, jewellery, sculptures, photography, pottery, glass, wood and more! A juried show presented by the Niagara-on-the-Lake Chamber of Commerce set in picturesque Queen's Royal Park, overlooking the Niagara River and Lake Ontario. Free Admission.

[www.niagaraonthelake.com/artistry-by-the-lake](http://www.niagaraonthelake.com/artistry-by-the-lake)

### FREE ADMISSION AT NOTL MUSEUM

Admission is free on Canada Day to the Niagara-on-the-Lake Museum (open 10 a.m. to 5 p.m.). The Tiny Museum will be out in the community with an exhibit inside.

[www.notlmuseum.ca](http://www.notlmuseum.ca)

### FIREWORKS AT RAVINE

Every Canada Day, Ravine Vineyard Estate Winery goes all out for its celebration. There's live music late into the evening and a fireworks display that make the night sparkle. Each year it attracts crowds of people to enjoy a glass of wine, beer or a cold cider to take in Canada's birthday. As proprietor Paul Harber puts it, "We're going to light up the sky."

[www.ravinevineyard.com](http://www.ravinevineyard.com)





Fort George  
National Historic Site

## Discover stories from the past

FREE admission to Parks Canada  
administered places for youth 17 and under!  
[niagaraont@pc.gc.ca](mailto:niagaraont@pc.gc.ca) [parks.canada.ca/fortgeorge](https://parks.canada.ca/fortgeorge)



Parks  
Canada

Parcs  
Canada

Canada

# Experience

Niagara-on-the-Lake's Beautiful  
Parks & Spaces This Summer!



# PARKS

## PLENTY TO EXPLORE

### QUEEN'S ROYAL PARK

Queen's Royal Park sits along the shore of the Niagara River just off Ricardo Street in Old Town NOTL. The park is now home to the famous gazebo which has become a staple landmark of the town. Long before the installment of the gazebo in the same location, the Royal Niagara was erected in 1869 – a first-class hotel which later changed its name to the Queen's Royal Hotel. The hotel closed in 1927 and in 1930 the building was demolished to make room for the park of today.



### NELSON PARK

Featuring a small gazebo, this quaint park is located at Ricardo and Nelson streets, where the Niagara River flows into Lake Ontario. With the King's Point condominium building on one side and Niagara-on-the-Lake Sailing Club on the other, visitors can enjoy a short stroll here. Nelson Park also serves as one of the main access points to the Waterfront Trail.



### SIMCOE PARK

On Picton Street in Niagara-on-the-Lake sits Simcoe Park, named after John Graves Simcoe, Upper Canada's first Lieutenant Governor from 1791 to 1796. Featuring a bandshell, the park serves as a venue for countless community events and concerts for the town. The park is also equipped with washrooms, picnic tables, a wading pool and playground equipment, making it an ideal location for residents and tourists alike to spend an afternoon. It is now maintained by the town but was considered Crown land until about the 1930s.



### RYERSON PARK

It may be a quiet little park but it provides one of the best sunset views in Niagara-on-the-Lake. On a clear day, visitors can see Toronto across Lake Ontario. Located on Niagara Boulevard, Ryerson Park has picnic tables and benches where visitors can wind down after a long day and enjoy scenic views of the lake. Parking is extremely limited so walking to the park is recommended.



### MEMORIAL PARK

Located at 370 King St., it's also referred to as Veterans Memorial Park. A plaque in the park recounts the story of Veterans Memorial Grove – a grove of maples planted to commemorate NOTL residents who lost their lives defending Canada. The trees were planted in 2005. Memorial Park is home to many of NOTL's sports fields and services, with an outdoor swimming pool, tennis courts, two regulation soccer fields and two mini fields, one lit baseball diamond and an outdoor beach volleyball court. The park also has washroom facilities, picnic tables and playground equipment.



### McFARLAND PARK

This park is an ideal place to have a picnic with friends and family. Located at 15927 Niagara Parkway, the park has a covered picnic pavilion which can accommodate around 250 people. The historic McFarland House, one of the oldest surviving structures in the Niagara Region, is located at the park and is also adjacent to the Niagara River Recreation Trail. With a playground and a baseball diamond on site, the park is also equipped with water and washroom facilities.



### THE COMMONS

The Commons leash-free dog park is located near Butler's Barracks national historic site, which was the home of Loyalist military officer John Butler. Owners will need to have full control of their dogs before allowing them off leash as the park isn't fenced in. The tree-lined park is ideal for cycling and walking as well.



### CENTENNIAL SPORTS PARK

Also known as Virgil Sports Park, it can be found behind two arenas in Virgil. Featuring two playgrounds and four soccer mini-fields, the park has three lit baseball diamonds and a splash pad. The park is also a venue for the Virgil Stampede, a popular annual festival in town.



### LOOK OUT FOR TICKS ...

Ticks are prevalent in the entire Niagara region. They love long grass. If you're out hiking, check yourself and your pets for ticks when you get back to where you're staying. Ticks can carry Lyme Disease, which can be transferred to humans via a bite.





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# The Lake Report

## THE VOICE OF NIAGARA-ON-THE-LAKE

Niagara-on-the-Lake is a special town — one that deserves a special newspaper.

That's why we created The Lake Report six years ago — to bring NOTL the best community newspaper one can find.

Since 2018, The Lake Report has established itself and grown substantially. It is now the only remaining print newspaper in town and is dedicated to producing hyperlocal news about our wonderful community.

A small-town paper with a big city attitude, we're proud that our readers continually tell us we provide a way for them to feel more connected to their neighbours than ever before.

It has been our honour to serve the community, and to receive support and encouragement daily from readers.

Since 2020, The Lake Report has earned an incredible 96 national and provincial awards in recognition of the newspaper's journalism, photography,

graphic design, advertising and community service.

In national and provincial newspaper competitions since then, The Lake Report has garnered more awards than any other publication in the entire country.

Niagara-on-the-Lake native Richard Harley, founder and editor-in-chief of The Lake Report, said, "It's humbling and an honour to be recognized and singled out by your peers in the media industry."

He added that "it wouldn't be possible without our dedicated staff, readers and advertisers who help us to produce Canada's highest-quality community newspaper."

Nationally in the 2023 Canadian Community Newspaper Awards, The Lake Report took home eight awards for journalism excellence, including first place for Best Local Editorial for Harley's piece that took a stance against a maskless "pod" school that opened during COVID-19 restrictions and flew in the face of

health and safety, all while spouting pseudoscientific rhetoric and operating without any qualified educators.

Former reporter Somer Slobodian also took home first-place honours for her story, "Hit farmworker exposes dirty laundry," which investigated poor living conditions for temporary foreign workers. She discovered some workers didn't even have access to proper laundry facilities.

Provincially in 2023, the paper won another 27 awards, including nine first-place accolades. The awards included second place in the General Excellence category for newspapers with a circulation of 6,500 to 12,499, first in Best Editorial Page/Section, Education Writing, Best Investigative News Story, Best Feature/News Series (circulation over 10,000), Diversity Coverage, Best Special Section, Best Creative Grip and Grin Photo, Best Photo Layout. And photographer Dave Van de Laar was named Photographer of the Year, a prestigious title.



That's a total of

# 96

awards since 2020

More than any other publication in Canada





# PADDLE NIAGARA

By Richard Wright | Photography by Dave Van de Laar, Richard Wright and Tony Chisholm

Perhaps one of the most unique, healthy and satisfying vantage points to enjoy the views of Niagara-on-the-Lake is looking back over the community while paddling on the waters of Lake Ontario and the Niagara River.

The scene lends itself to romantic getaways, aquatic wonders and challenges, a photographer's perfect perch or simply a place to revel in a picturesque setting with the sun and wind over your face after a long day.

Paddle Niagara, located in Queen's Royal Park in Niagara-on-the-Lake, is a place where all of this can come together, satisfying the adventurer, lover, artist and self-help health guru in all of us.

While the idea of learning to paddle while standing up might be daunting for some beginners, Paddle Niagara's owner Tim Balasiuk, who's also an instructor, says the learning curve is not steep.

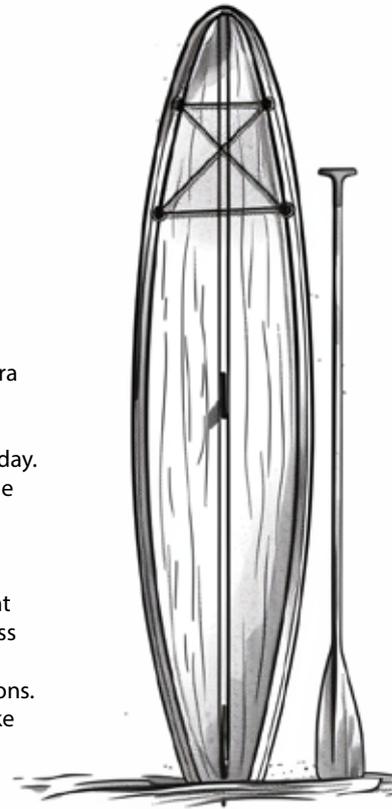
"We get people down here that say, 'I do not think I am going to be able to do this, but I told myself I want to try it,' and within seven minutes on the water, they are up and they are paddling with a huge smile across their face," he says. "They are so stoked."

Originally just set up for paddleboards, the company now offers paddleboard and kayak rentals and lessons. It has been in operation for 12 years, becoming a trusted companion and guide for visitors and locals alike who are looking for a great afternoon or evening on the water.

"Twenty minutes of being by the water helps release serotonin and different chemicals in the brain that help relax you and make you think more clearly," says Balasiuk.

"Outside of being able to get a full body workout, which it does," he adds, "it is a way to flex your brain in a way that most people typically don't."

"It is an all-in-one experience. There is a reason why for a while it was the fastest-growing sport in the world."





## A passion for the water

Not convinced by the hype or simply don't have confidence in the ways of the paddle? No worries. Paddle Niagara isn't just that place where you arrive, pay and set off on your way. Safety always comes first, says Balasiuk.

"We start every single session with a minimum of 10 minutes on land where we go over the equipment, how to care for the equipment, carry the equipment, the paddle stroke ... and also the mind aspect: how to focus and that sort of thing."

The company also purchased a rescue boat a few years ago, he adds.

Balasiuk's experience and love for what he does is evident to anyone who takes the time to speak with him.

His background and past experiences align well with his present-day life: as a youth, he was skateboarder; as a teen, a snowboarder and wakeboarder; and, as a young adult, he took up skimboarding.

"I grew up on the Niagara River and Lake Ontario, swinging off rope swings up river, junior sailing at the sailing club, diving for golf balls around the golf course, so this really is my backyard," he says.

"This company really does come down to being a passion project for me."

*When he isn't working as a town councillor, owner Tim Balasiuk spends a lot of his time on the lake.*



We've re-imagined NOTL from a new angle.

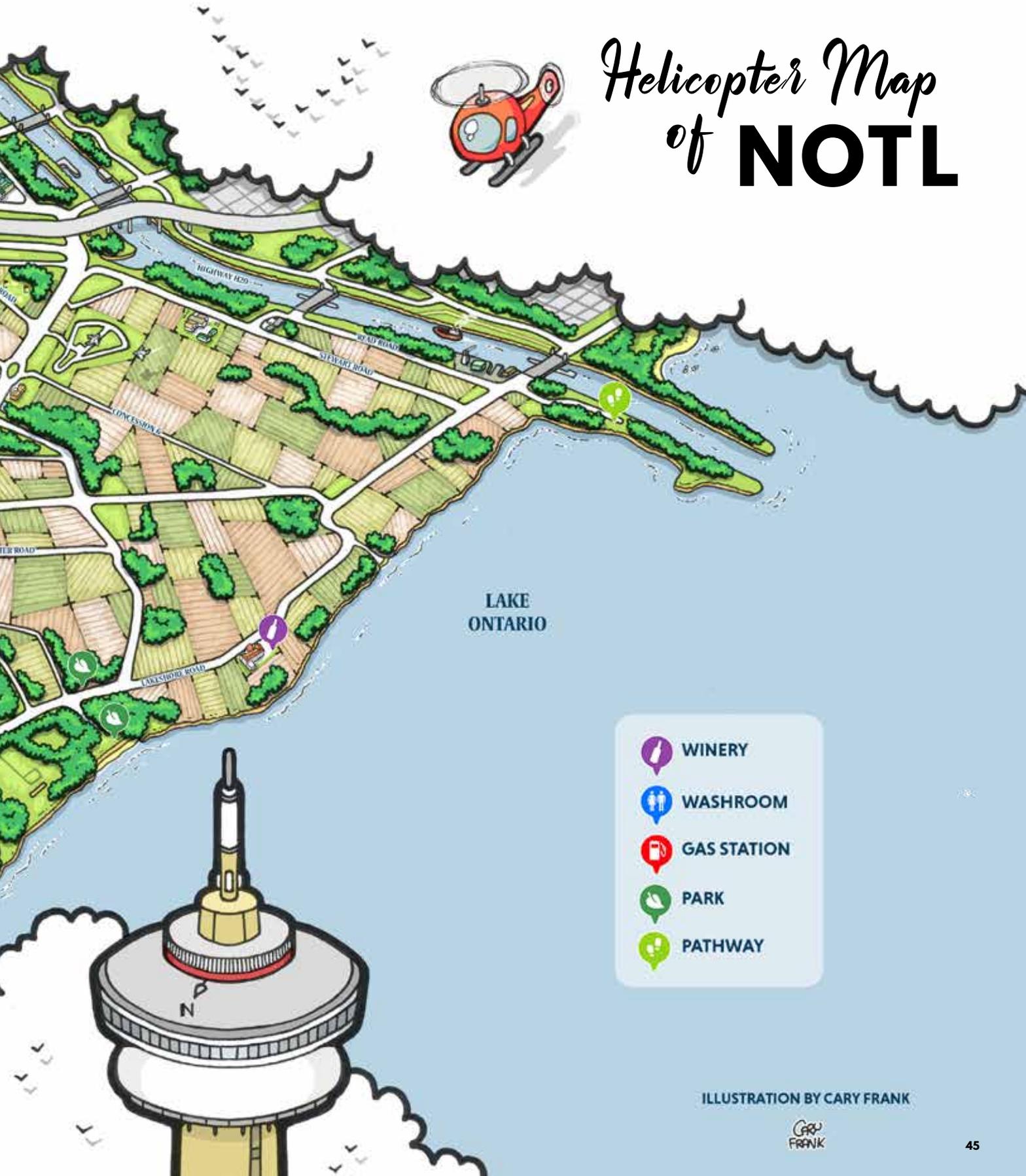
Our "helicopter map" looks southeast toward Niagara-on-the-Lake so you can get a better view than ever.

Although the map is not to scale, it is a (fairly!) accurate representation of many of the major routes in town.



# The Lake Report

## Helicopter Map of **NOTL**



-  WINERY
-  WASHROOM
-  GAS STATION
-  PARK
-  PATHWAY

ILLUSTRATION BY CARY FRANK

CARY  
FRANK

# INTERESTING FACTS ABOUT NOTL WINE

## ST. DAVIDS APPELLATION

Some NOTL wine comes from the St. David's Bench – which is the natural bench formed on the Niagara Escarpment. The steep ridge provides steady air circulation. It runs from the Niagara River to Beechwood Road. Moderately well drained with ground water flow from the base of the escarpment provide steady moisture throughout the growing season. The escarpment provides early spring warming and good air circulation and frost protection.

## MOST VQA WINE ONLY AVAILABLE AT WINERIES

One ton of grapes can produce about 720 bottles of wine. That's a lot of vino. But remember, only about one quarter of VQA wines made are available in the LCBO. The rest are only available directly from the wineries themselves. So get shopping.

## ORIGINAL FRUIT WINERY

Sunnybrook Farm Estate Winery was established in 1993 and is recognized as Canada's original fruit winery. Sunnybrook boasts creating its wines from 100 per cent locally grown berries, stone and tree fruit.

## FIRST COMMERCIAL VINEYARD

Ravine Vineyard Estate Winery is located on the site where the first commercial vineyard was planted. In 1867, David Jackson Lowrey purchased the farm and moved his family from Vanessa, Ontario to St. Davids and subsequently planted 500 vines 1869.

## FOUR MILE APPELLATION

The Four Mile Creek sub-appellation makes up much of Niagara-on-the-Lake's wine country. Below the bench of the Niagara Escarpment, with warm days and cool nights during the growing season, Four Mile Creek is the largest sub-appellation in the Niagara Peninsula.

## FIRST ORGANIC WINERY IN ONTARIO

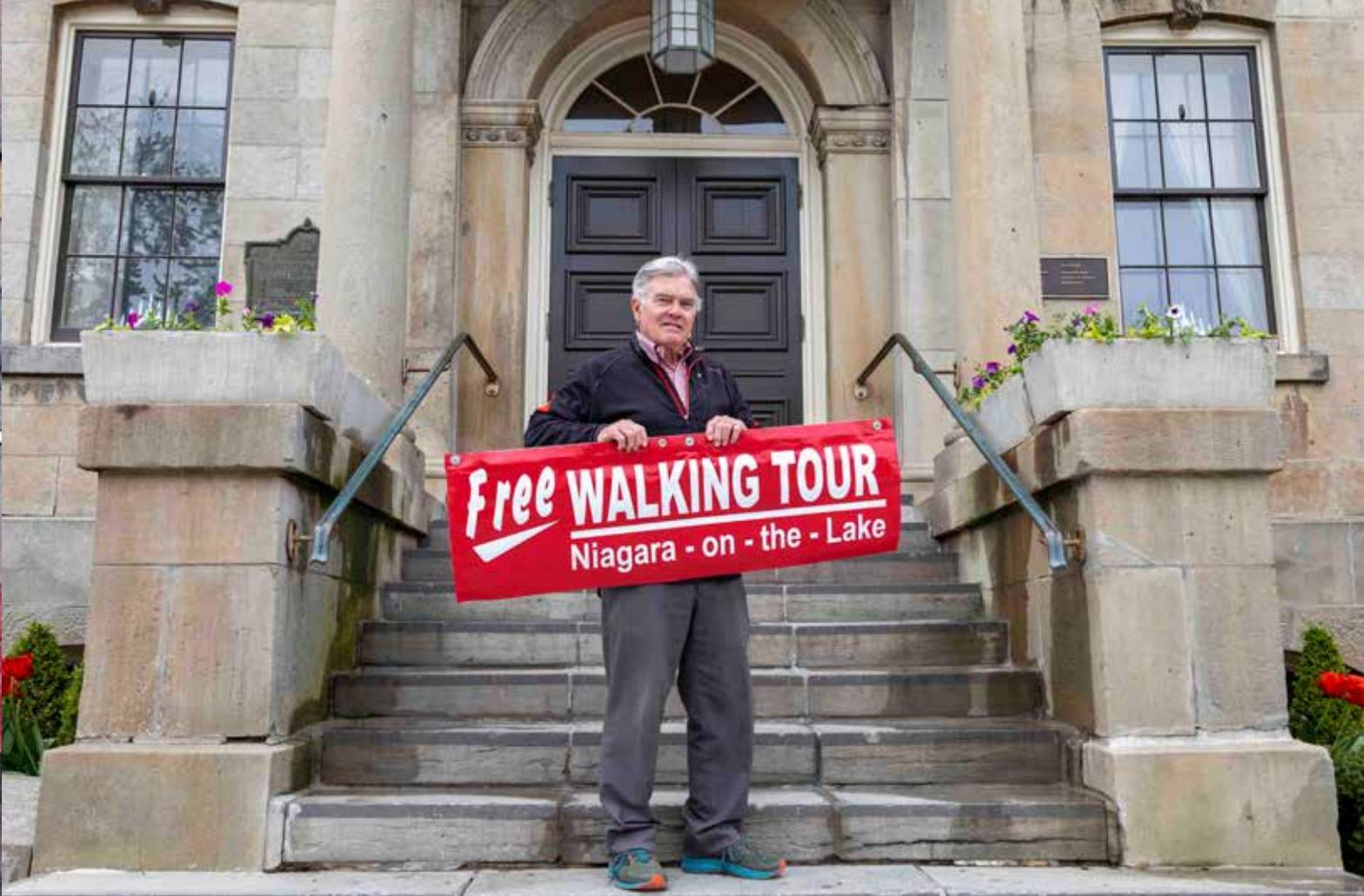
Niagara-on-the-Lake is home to Ontario's first certified organic winery. Frogpond Farm Organic Winery on Larkin Road has been open since 2001 and continues to operate under environmentally sustainable practices.

## MIGRATING A WINERY

Konzelmann Estate Winery was initially established in Germany in 1893. Family-owned and operated, it was re-established in Niagara-on-the-Lake in 1988. Four generations of oenology come together to produce nationally and internationally award-winning wines.

## ICEWINE HARVEST

Icewine is typically harvested in January or February, when temperatures are freezing, although in rare years, like 2018, it is harvested in late fall. The harvest time, and number of freeze-thaw cycles, affects the flavour of the grapes.



## Here's a tip: Free walking tour offers colourful perspective of NOTL



Niagara-on-the-Lake's unique history is told by its one of its most unique characters — and it's basically free.

Visitors might check out Ross Robinson's free walking tour for his account of the town's history, but they come back for the man himself.

Robinson laces every tour with a few unique pieces of local history and more than a few of his infamous "dad jokes."

His favourite part about the tour is the new people he gets to meet each day.

"It's fascinating, the diversity of the people that come to Niagara-on-the-Lake to visit," says Robinson.

The long-time NOTL resident stands outside the old Court House on Queen Street with his bright red "Free Walking Tour" sign every day at 10 a.m. and again at 3 p.m. — rain or shine.

In fact, he's been there daily for more than 100 days — and vows to never miss a day, no matter the weather.

"The weather will be perfect," he likes to say.

In a tightly packed 90 minutes, Robinson walks his visitors through the historic former capital of Upper Canada, weaving in the odd story or two of the people who lived there.

Robinson also likes to cover lesser-known topics, like why NOTL's cenotaph is the only of its kind in Canada to be built in the middle of the street.

At Queen's Royal Park, he reminisces about Marilyn Bell, who, on Sept. 8, 1954, was the first to swim across Lake Ontario.

Robinson says tourists and residents alike leave knowing a little more about NOTL than when they arrived.

"They say, 'Wow, we're so happy we found out about it. Because we have learned so many interesting historical factoids,'" he says.

Tours run every day at 10 a.m. and 3 p.m. All tours are free, though, as Robinson likes to say, "Canoes tip and I hope you do too."

Reserve your spot at [Notlfreewalkingtours.com](http://Notlfreewalkingtours.com) or just head over to 26 Queen Street at the above times to join the tour.

# Music

## ON-THE-LAKE

**People don't always think of Niagara-on-the-Lake as being a place for music. Usually it's the wine or theatre or boutique shopping.**

**But that's where they'd be wrong.** Summertime in NOTL never fails to offer a diverse range of listening experiences for the distinguished explorer. Here are just a few of the options. There are also great musical acts at local restaurants and pubs, music at most of the summer festivals, a historical fife and drum band, and, of course, musicals at the Shaw Festival. No matter one's musical taste, Niagara-on-the-Lake is full of musical talent. Head out and explore.

### MUSIC AND EVENTS AT LOCAL PUBS (TIMES SUBJECT TO CHANGE)

**Irish Harp Pub:** Live music inside every Wednesday to Monday

Wednesday, 6:30 p.m., Thursday, 7:30 p.m., Friday & Saturday, 8:30 p.m., Sunday, 2 p.m., Monday, 7:30 p.m.

**The Olde Angel Inn:** Live music every Thursday to Sunday

Thursday, 9 p.m., Friday & Saturday, 9:30 p.m., Sunday, 2 p.m. in beer garden.

**The Grist:** Live music every Thursday night.

### MUSIC NIAGARA SUMMER SEASON

Sunday, June 16 - The Oakville Choir for Children and Youth at Ironwood Cider House, 4 p.m.

Tuesday, June 25 - Young Women's Chorus of San Francisco at St. Mark's Church, 7 p.m.

Wednesday, June 26 - Philippine Madrigal Singers at Ironwood Cider House, 4 p.m.

Sunday, June 30 - Yip's Ensembles and Canadian Youth Chinese Orchestra at St. Mark's Church, 4 p.m.

Monday, July 1 - Paul Tobey (piano) at Spirit in Niagara Distillery, 7 p.m.

Friday, July 19 - Emma Meinrenken and Cameron Crozman at St. Mark's Church, 7 p.m.

Saturday, July 20 - Glory to Ukraine at St. Mark's Church, 7 p.m.

Sunday, July 21 - Masterclass with Solomiya at Ironwood Cider House Tent, 11 a.m.

Saturday, July 28 - Tribute to Samuel Coleridge-Taylor at St. Mark's Church, 4 p.m.

Monday, July 29 - Alex Pangman and the Sweet Hots at Ironwood Cider House Tent, 7 p.m.

Tuesday, July 30 - Odin Strong Quartet at Ironwood Cider House Tent, 7 p.m.

Sunday, August 4 - Victor Paukstelis (piano) at St. Mark's Church, 4 p.m.

Monday, August 5 - Toronto All-Star Big Band at Ravine Estate Winery, 7 p.m.

Saturday, August 10 - Kiri Quartet at Grace United Church, 7 p.m.

Sunday, August 11 - Kiri Quartet Masterclass at Grace United Church, 2 p.m.

Monday, August 12 - Quartetto Gelato at Ironwood Cider House Tent, 7 p.m.

Tuesday, August 13 - The Fitzgeralds at Ironwood Cider House Tent, 7 p.m.

Wednesday, August 14 - Los Variants at Ironwood Cider House Tent, 7 p.m.

Thursday, August 15 - Icons of Soul with Luke McMaster at Ironwood Cider House Tent, 7 p.m.

Friday, August 16 - Rogers Richie & Robinson at Ironwood Cider House Tent, 7 p.m.



Canadian music star Jim Cuddy is headed to Jackson-Triggs with his band on August 23.

## JACKSON-TRIGGS SUMMER CONCERT SERIES

Jackson-Triggs will welcome a long list of musicians to its Niagara Estate Amphitheatre this summer, including top Canadian artists like the Jim Cuddy Band, David Wilcox and the Sheepdogs. The Jackson-Triggs Summer Concert Series is something you don't want to miss out on. Enjoy music in the wineries' outdoor venue. Here's the complete 2024 schedule:

June 7 & 8	Sam Roberts Band	July 26 & 27	The Sheepdogs
June 21	Matthew Good	August 9	Chantal Kreviazuk
June 22	The Trews	August 10	Matt Dusk
July 5	David Wilcox	August 16 & 17	Bahamas
July 6	Bruce Cockburn	August 22	Brett Kissel
July 12	The Strumbellas	August 23	Jim Cuddy Band
July 13	July Talk	August 24	The Rural Advantage
July 19 & 20	The Reklaws	September 13 & 14	Dwayne Gretzky

*For tickets and information and the complete lineup, visit the Summer Concert Series website at [www.jacksontriggswinery.com](http://www.jacksontriggswinery.com)*



**notlartscollective.com**

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## FINE COLLECTIBLES BY PEOPLE OF THE LAND

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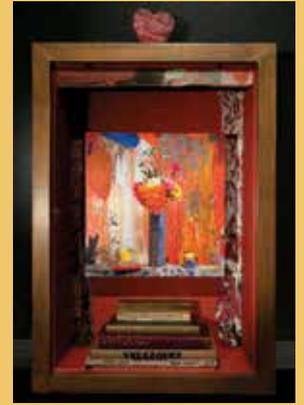




## Queenston Pottery

1648 York Rd, Niagara-on-the-Lake, Ontario, L0S 1J0  
(905) 262-4196 -10 mins from downtown Niagara-on-the-Lake.

[queenstonpottery@gmail.com](mailto:queenstonpottery@gmail.com)



## RONALD BOAKS FINE ART

Sculpture, paintings, collages & assemblages. Exhibiting since 1976,  
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Visit the ongoing NOTL Arts Collective exhibit featuring the work of professional artists at Château des Charmes winery,  
1025 York Road, Niagara-on-the-Lake.



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# Your Luxury Stay Awaits in Niagara-on-the-Lake

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treadwell  
farm | to | table | cuisine

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WELCOME TO

# 124 on Queen Hotel and Spa

IN THE HEART OF NIAGARA-ON-THE-LAKE



## HOTEL

Our recent expansion is complete! We now have 76 luxurious rooms, a top-rated 12,000-square-foot destination spa with a hydrotherapy circuit, a new restaurant and lobby bar (NOTL Bar & Restaurant), the only underground parking in Niagara-on-the-Lake and a 20,000-square-foot outdoor zen garden.

With wall-to-wall windows overlooking bustling Queen Street and exquisite catering from our award-winning restaurant, Treadwell, it's the perfect place to celebrate every major occasion or corporate event.

## WEDDING & EVENTS

Whether you're planning a corporate retreat or a special celebration, our dedicated team will ensure that every aspect of your occasion is meticulously planned and executed to perfection.

Luxury, elegance, and beauty will come together on your special day when you choose 124 on Queen as your Niagara-on-the-Lake wedding venue. Making your dream wedding come true is our goal - we make sure that even the smallest detail is exactly how you envisioned it. Our Niagara-on-the-Lake wedding venues combine the finest food in town with beautiful aesthetics to create a once-in-a-lifetime experience.

## SPA AT Q

Welcome to our 12,000-square-foot destination spa. Located in the heart of historic Niagara-on-the-Lake, Spa at Q is the ultimate oasis for rest and relaxation.

Our multi-million-dollar facility includes traditional spa services and a one-of-a-kind hydrotherapy wellness circuit that features the only snow room in Canada. It also includes hot and cold pools, sensory showers, a cedar sauna, and a eucalyptus steam room, making our Niagara-on-the-Lake spa unlike any other spa experience in the country.



## DINING

124 on Queen has two exceptional restaurants on-site to choose from - Treadwell Cuisine and NOTL Bar & Restaurant. Our team takes immense pride in their craft, and we strive to ensure that your dining experience is incredible and memorable each and every time.

Treadwell Cuisine was the first farm-to-table restaurant in the region and is highly regarded as one of the best restaurants in the country. From being named one of the top 10 wine restaurants in the country by WineMaker Magazine to being named one of the top 100 restaurants in the country by OpenTable, Treadwell has top chefs, sommeliers and a large wine cellar to host private events.

The brand-new NOTL Bar & Restaurant is the best place for date nights, group outings and social events. Our menu contains shareable dishes, salads and the best martinis in town.

124 QUEEN ST.  
NIAGARA-ON-THE-LAKE, ON, L0S 1J0  
@124ONQUEEN

PHONE: 1-855-988-4552  
EMAIL: OFFICE@124QUEEN.COM  
WWW.124QUEEN.COM



Photo credit: Afterglow Images

# Vintage Hotels— Indulge in *local* This Summer

This summer, fall in love with Niagara-on-the-Lake all over again. Stroll down the flower-filled streets of Old Town, sip cocktails on a sunny patio, or indulge in memorable dining experiences and award-winning wines.

One of the most beautiful regions in Canada, Niagara-on-the-Lake offers fine dining and world-class wines right at your doorstep. From lush private gardens to luxurious full-service spas and signature restaurants and lounges, Vintage Hotels has everything you need to make lasting summer memories closer to home.



## Spectacular Summer Dining

Our world-class culinary teams are inspired by the natural bounty of the lush Niagara Region. We make your dining experience memorable with thoughtful gourmet menus crafted with the freshest local ingredients. Whether you are looking for fine dining to mark a special occasion or simply want to unwind in a more casual setting, our signature restaurants and lounges cater to every taste. Our beautiful patios transform outdoor dining into a dazzling experience that will have you coming back time and time again.



## A French Oasis in the Heart of Niagara

Stroll through Pillar and Post's breathtaking 6-acre garden adorned with thousands of perennials, shrubs, ferns, rose bushes, seasonal flowers, and hundreds of trees. Inspired by the Monet Gardens in Giverny, France, the gardens have beautifully

lit pathways woven throughout. Unwind with a craft cocktail and a culinary treat at The OutPost, a four-season outdoor café featuring shaded seating, lawn games, and sweeping views of the garden.

## It's High Time for Tea

Indulge in traditional Afternoon Tea in the ornate Drawing Room at Prince of Wales. Delicate tea sets, exquisite desserts, regal décor, and exceptional service will transport you to the Victorian era, right in your hometown. This year, in celebration of the Shaw Festival's production of *My Fair Lady*, which Vintage Hotels is a proud sponsor of, the Prince of Wales is hosting a themed *My Fair Lady* Afternoon Tea! The Drawing Room will be decorated in black and white—think white roses and black feathers—and serving themed pastries and cocktails along with an exclusive tea blend created by Sloane Fine Tea Merchants.

## Unwind at Secret Garden Spa

Escape to a serene paradise at Secret Garden Spa at the Prince of Wales. Soothe your soul by immersing yourself in holistic treatments like Aromaflex reflexology and a shea butter creamy body wrap at one of Niagara's top spas. New this year, we've upped the luxe level of our treatments by adding spa brands like Yon-Ka, G.M. COLLIN, BIOEFFECT, and Elim to our lineup. Our full-service spa is inspired by Victorian gardens with lush floral and wood accents and is designed to rejuvenate your body, mind, and spirit. During your spa day, enjoy access to the relaxing spa lounge and stunning indoor pool.

## Pamper Yourself at 100 Fountain Spa

Spoil yourself with all the blissful amenities of a spa resort right in your hometown. At the Pillar and Post, you can choose from an extensive menu of curated spa treatments, from G.M. COLLIN Hydrolifting Facial to slow-aging Signature Body Wraps. Plus, each of our treatments feature products known for their cutting-edge science and luxuriousness like Yon-Ka, G.M. COLLIN, and Elim. We encourage our spa guests to take the time to relax in our cozy fireplace lounge and soak in our one-of-a-kind hot spring pool.

## Lounge in Style

This summer, enjoy exceptional locally-sourced pub fare and handcrafted cocktails at one of our timeless lounges. Drink in the panoramic marina view in the Bacchus Lounge at Queen's Landing or sample a vintage burger at Vintages Wine Bar & Lounge at Pillar and Post. With curated weekly specials and exquisite



*"A marvellous "get-a-way" retreat. Lavish décor, beautiful furnishings, peaceful and quite surroundings. Comfortable accommodations, great food, outstanding personnel who made us feel at home. First class service from our arrival to our departure."*

Tripadvisor Review

All three of our properties are award-winning with Pillar and Post and Queen's Landing Hotels making Tripadvisor's pinnacle 2024 Best of the Best list—ranking among the top 25 hotels in Canada!



seasonal creations at The Churchill Lounge, there's something to please every palate.

## Let Us Create Your Fairytale Wedding

From regal ballrooms to idyllic vineyards, we offer an extraordinary combination of indoor and outdoor wedding venues in Niagara-on-the-Lake to make your special day unforgettable. Our professional Special Event Managers, in-house florists, and award-winning culinary teams work together to deliver a level of elegance, sophistication, and service you will not find elsewhere.

**Experience our signature hospitality and amenities for yourself! Contact our Luxury Travel Team at 1-888-669-5566 to plan your getaway. Planning a wedding? Reach out to our team of exceptional wedding planners today to start turning your dream wedding into a reality. Visit our website to learn more: [vintage-hotels.com/weddings](https://vintage-hotels.com/weddings).**



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# ROSÉ

By Jill Troyer  
Photography by Don Reynolds

## Rosé, let me count the ways

Consumers have had a summertime love affair with Rosé in recent years, as the wine has skyrocketed in popularity and simultaneously improved dramatically in quality. It is a wine that can be made from many different grape varieties, in many different styles, yet it has a singular appeal as an elegant wine to savour on a sunny afternoon.

Rosé has transitioned over the past 10 years from a candy pink sweet concoction to a typically dry wine with complexity and sophistication. There are almost endless choices for refreshing Rosés in Niagara-on-the-Lake, and tasting them is a perfect summer pastime. Here, we're showcasing Rosés from different NOTL wineries to whet your palate.

They all won silver awards at the National Wine Awards last June and they demonstrate how different grapes can all shine pretty in pink when it comes to the wine that has become the epitome of summertime sipping.



## One winemaker, two winners

### Scott McGregor, winemaker, Diamond Estates

Winemaker Scott McGregor had two of his Rosés on the list of silver medal winners, one was his 2020 Lakeview Pinot Noir Rosé, the other his 2022 Twenty Bees brand Syrah Rosé.

The Lakeview Rosé is from two different NOTL vineyards and the grapes were picked in the cool of the morning and went immediately to press. The juice was only allowed contact with the grapes for a very short time, just an hour or two, then fermented in stainless steel tanks. The aim is for a pale pink colour, and, because it's Pinot Noir, it picks up just a hint of salmon tint.

According to McGregor, Pinot Noir-based Rosés have "a wonderful textured mouthfeel and so with this one here, we really played around trying to accentuate that, so it was left on the lees (spent yeast) for a little bit of time to build that textural aspect."

McGregor adds, there are "great berry notes coming through, and this is a great wine for barbecues, or maybe just strawberry spinach salad, or all on its own sitting on the dock at the cottage or on the patio. It's very soft, but quite flavourful."

The Twenty Bees Syrah Rosé is a different story.

"It's richer, you get lots of dark colour out of the skins right away. So, it has a little bit deeper reds in it and a little bit more distinctive aromas on the nose."

The winemaking process is the same, but the darker grapes affect the colour more and the grapes were a little bit riper when they were picked.

"It's fuller bodied, with a nice acidity, making it ready to pair with more full-flavoured foods. Cranberry white wine sauce with pork tenderloin comes to mind."



**A silver medal — a silver lining.**

**Ann Sperling, winemaker, Lailey Winery**

The bottle of 2021 Lailey Estate Blend Rosé in the tasting room is proudly displayed draped in the silver medal from the National Wine Awards earned last June. It's a tribute to the finesse of winemaker Ann Sperling, who has long been renowned in Niagara and beyond.

"We actually closed the deal and took over the vineyard at Lailey in the fall of 2021. So we didn't have as much influence over the viticulture as we would like to have," she explains.

Sperling was faced with deciding what to do with the grapes as they were. "It was like, 'OK, let's look at what's here and see what we can do best from it.'"

She decided it made sense to pursue Rosé. They had Merlot, Cabernet Sauvignon, Malbec and Zweigelt, which is a signature variety for Lailey. It's the most-grown grape in Austria, but rare in Niagara.

"We still took the approach of harvesting each variety individually, wanting to bring out the freshness and the aromatics and then coming back later and saying, Okay, how do these come together?"

And so, the blend was born. It's half Merlot, most of the rest is Cabernet Sauvignon, with some Malbec in there because it's so aromatic, and then a tiny bit of Zweigelt. The grapes were harvested, de-stemmed, the juice allowed to sit on the skins for four hours, and then pressed. Each grape variety was fermented separately and blended afterward.

"These varieties really brought out lovely aromas, floral and savoury, herbal with some mint properties and strawberry plummy notes, too. It's quite complex."

The end product is a wine that pairs well with food.

"It has raspberry, rhubarb, the plum notes on the nose, and then on the palate, it's like red licorice. It's sort of that combination and a little bit of cranberry notes on the finish. With those properties, it's nice with pork or chicken or pizza."

The vineyards at Lailey are in the process of being replanted and renewed, so this exact Rosé will never be made again. Other Rosés will find their place, but this particular expression will be gone once the vintage is sold out.

**Winemaker and self proclaimed foodie loves his Cabernet Franc Rosé**  
**Nicholas Gizuk, winemaker, Niagara Estates**

Nicholas Gizuk loves Cabernet Franc, so perhaps it's no surprise his winning Rosé was the 2022 Inniskillin Cabernet Franc Rosé.

"It makes a stellar Rosé. It's very strawberry, rhubarb, candied fleshy raspberry in character," the winemaker says with evident relish, adding, "I love the Cabernet Franc flavour to come through."

Like some of the other Rosés, the grapes are harvested in the early morning and go straight into the press. Only the free-run juice is used and after fermentation the wine spends two to three months on the spent yeast to build up character and texture.

"I'm a foodie guy, so fresh acidic wine makes a great pairing wine. I always get poked fun at by my friends and my buddies when we go to a restaurant and we're having steak in the summer and they're all drinking red wine or beer and I've got a glass of Rosé in front of me."

"I just think it does so well. Especially Cabernet Franc Rosé. It has a little bit of that herbal, savoury tone."

Gizuk also loves his Cabernet Franc Rosé with a hearty summer salad.

"I have gardens at home, raised beds, so I pick my kale, I get some feta cheese, some candied almonds, some strawberries and throw all those things into a salad, and Rosé is perfect with that."

It also does well with barbecue chicken or smoked brisket, he says.



# ROSÉ

## **Rosé, Brosé ... pink wine is for everyone!**

### **Allison Findlay, head winemaker, Niagara College Teaching Winery**

Rosé's surge in popularity is "because it's getting better. People used to make Rosé from poor-quality grapes or the second pressings of red grapes. Nowadays we're making high-quality Rosé using premium grapes. So people are drinking more, because it's better," according to Allison Findlay, head winemaker at Niagara College Teaching Winery. Findlay points out that the demographic of Rosé consumers has changed, too. Where it was once favoured most by women, men are now drinking Rosé as well, so much so that "Brosé" has become a thing on social media.

The Niagara College Cabernet Rosé that was honoured at last year's National Wine Awards is a deep, rich colour. Findlay left the juice in contact with the skins for 12 hours before going to direct press, then cool fermentation in stainless steel tanks to preserve the aromatics. Her plan was to use the wine as a blending component with a Pinot Gris Rosé. But "there was so much fresh strawberry and raspberry and ocean spray cranberry, blending it was not going to make it better." So Findlay changed her plans and let the Cabernet Franc Rosé stand alone. "It's bone dry," she added, "and will pair well with anything off the barbecue, turkey or duck, or even a watermelon, mint and feta salad." The 2022 vintage is sold out, but the 2023 is available now.



## **He lets the vineyard do the talking.**

### **Dean Stoyka, winemaker, Stratus Vineyards**

For Dean Stoyka, Rosé is all about fruit forward, easy drinking freshness and that dictates how he makes his award-winning Gamay Rosé.

"I love making Rosé because it can show great complexity, adding floral notes to the fruit," he explains.

"We get that really light pink, kind of elegant, beautiful colour using the direct press method. There's no skin contact with the juice. The colour comes just from the contact they get in the process of pressing."

The whole berries go into a press, they are pressed very gently and then fermented in stainless steel tanks.

That's how Stoyka says he lets the vineyard do the talking, not putting the wine in oak, or adding anything to interfere with the purity of the Gamay Noir flavours.

He describes the wine as very balanced, with some raspberry, strawberry and floral notes, making it very complex.

Like some others, Stoyka lets his Rosé spend time on the lees, giving it texture and roundness. In terms of food pairings, he says, "it's great with a seafood dish like salmon or scallops or shrimp, or pasta with cream sauce, because it's got a little bit of weight to it. This is a textural wine that's going to work with food with some weight."

The 2022 Gamay Rosé that won the award was so popular it is now sold out, but the new vintage, 2023, is available at Stratus this summer.





HMCS Haida  
National Historic Site

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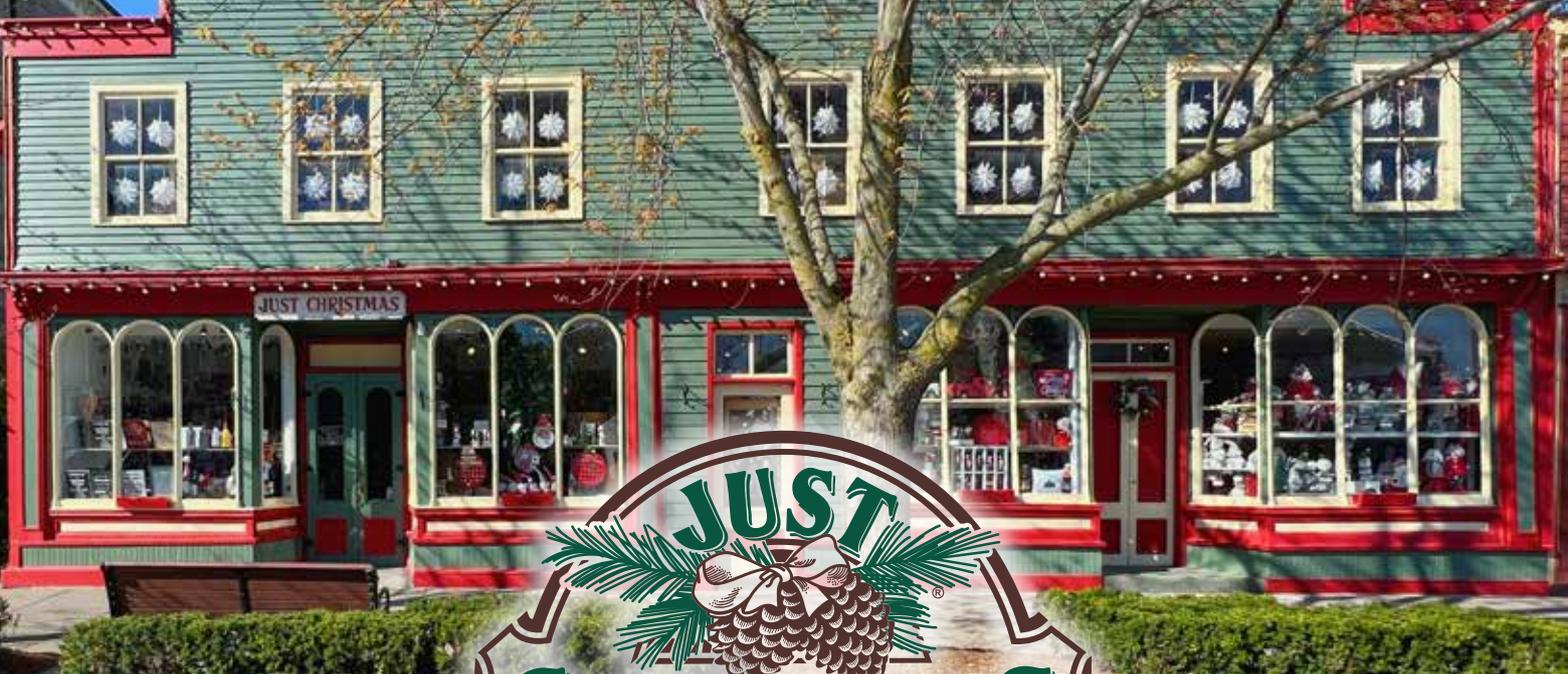
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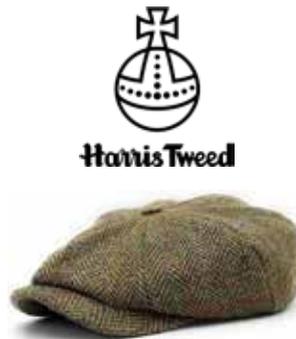


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# SCOTTISH LOFT

YOUR BRITISH GROCER



## Summer Hours

Monday to Sunday | 10 a.m. - 6 p.m.

*Please see website or Facebook  
for updated times of operation*

## A wee bit of history

Established almost three decades ago, the Scottish Loft has been offering unique and authentic products, designed and produced in the UK, including homeware, jewelry, clothing and imported foods. Owners Simon and Claire Bentall operate the store with their daughter Lucy. The family takes a trip to the UK every year to meet and source new artisans and companies. The Scottish Loft ships products across North America on a daily basis. They also offer kilt rentals for weddings and special occasions.

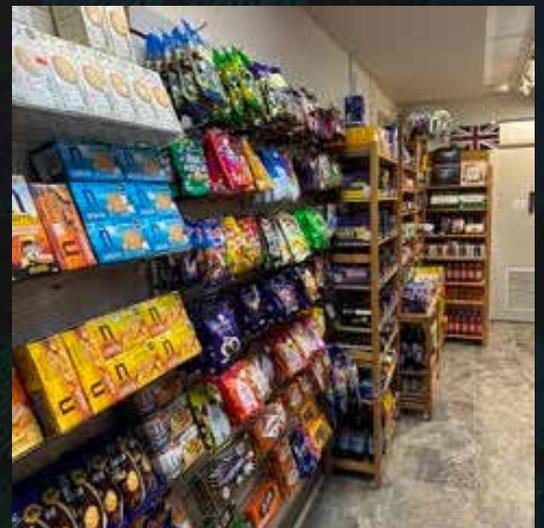
**Phone: 905-468-0973**

**Email: [sales@scottishloft.com](mailto:sales@scottishloft.com)**

**[www.scottishloft.com](http://www.scottishloft.com)**

**13 Queen St., Niagara-on-the-Lake**

Visit for a fine selection of UK foods, candies and Scottish-made clothes, jewelry & more.





## THE CHERRY FESTIVAL

The Cherry Festival returns on July 8, hosted by St. Mark's Anglican Church. The popular festival celebrates the cherry harvest in Niagara and is the place to get your fix of all things cherry — cherry jams, cherry desserts, baked goods and the church's famous cherry pies.

People line up around the block to make sure they get a pie, so don't miss out!

**July 6 | 9 a.m. - 3 p.m.**  
**Free admission**





## PEACH FESTIVAL

Every year Queen Street closes for vehicle traffic for a day to celebrate Niagara-on-the-Lake's peach harvest. Shop merchants bring their wares out to the road, live music fills the air, the smells of gourmet peach foods and desserts waft over the crowd. And, of course, fresh Niagara peaches are in abundance. It's a tradition we've come to know and love, and it's something the distinguished explorer shouldn't miss out on.

The major event on Aug. 10 is hosted by the NOTL Chamber of Commerce, and traditionally the next day St. Vincent de Paul church also hosts its community Peach Festival just down the road.

This year live music includes Fort George's Fife & Drum Band, the Steel Band, the Toronto-All Star Big Band, DJ Marinko and Soul Jam.

**August 10 | 10 a.m. - 5 p.m.**

**Free admission**



David Adams as Alfred P. Doolittle with the cast of Lerner and Loewe's *My Fair Lady*. Photography by David Cooper

## 'MY FAIR LADY' HIGHLIGHTS SHAW PLAYBILL FOR 2024

The Shaw Festival's 2024 season gives top billing to the timeless musical "My Fair Lady," alongside plays inspired by the stories of Agatha Christie and Arthur Conan Doyle, among several other productions.

This season, the 62nd in the festival's history, runs until Dec. 22.

Last year, "we brought you an astonishing range of live performances in all our theatres – from new works, hidden gems and reimagined classics," says the Shaw's artistic director Tim Carroll.

This year, the Shaw hosts "My Fair Lady," by Alan Jay Lerner and Frederick Loewe, "one of the few perfect musicals," Carroll says.

The tale of Cockney girl Eliza Doolittle's transformation into a woman of Edwardian London society is running at the Festival Theatre until the season closes on Dec. 22.

This particular adaptation of "My Fair Lady" borrows from both the

original George Bernard Shaw stage play of 1913 and Gabriel Pascal's 1938 film "Pygmalion."

Carroll is co-directing the show with associate artistic director Kimberley Rampersad.

Also onstage at the Festival Theatre are "One Man, Two Guvnors," which is "the funniest show on the planet," says Carroll, and "Sherlock Holmes and the Mystery of the Human Heart," based on characters by Arthur Conan Doyle.

Both shows run until Oct. 13 and "Sherlock Holmes" will be in previews starting in July.

"Gunners," a comedy in the style of 16th to 18th-century Italian stage comedies, is the story of an out-of-work former musician in 1960s Brighton who works for two different bosses — and does everything he can to keep the two from meeting.

The Holmes play, which marks the third time the master of deduction has appeared on the Shaw's stage,

sees Sherlock meeting his match in a compelling and lethal villain. It's a new work by Reginald Candy.

Onstage at the Royal George Theatre on Queen Street is "Witness for the Prosecution." The adaptation of Agatha Christie's short story "Traitor's Hands" is directed by Alistair Newton.

Other works Shaw Festival fans can check out at the Royal George this summer are "The Secret Garden," Bernard Shaw's "Candida," previewing July 13, and Michael Man's adaptation of "The Orphan of Chao," a lunchtime one-act production.

Two Canadian works premiering at the Jackie Maxwell Studio Theatre are Marcus Gardley's "The House That Will Not Stand," starting June 12, and Frances Ya-Chu Cowhig's "Snow in Midsummer," opening Aug. 8.

For more information, visit [shawfest.com](http://shawfest.com).



"The best part of my job is cooking up a season full of delightful surprises. The Shaw's 62nd Season is full of delight and surprise: great plays brought to life in unexpected ways and plays you have never seen but which you will never forget. It's all happening at The Shaw – don't miss out."

Tim Carroll  
Artistic Director



Kristi Frank as Eliza Doolittle with (l to r) Gryphyn Karimloo, Allan Louis, Graeme Kitagawa, JJ Gerber and members of the cast in Lerner and Loewe's *My Fair Lady* (Shaw Festival, 2024).



# SHAW FESTIVAL

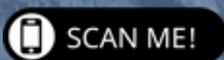
*"The word 'Festival' in our name invites you to expect more than just a theatre. That is why we are always coming up with new events, new performance spaces and new ways of engaging with you. This year we have some really special treats up our sleeve. So, no matter which of our world-class shows you are coming to see, be sure to give yourself plenty of time before and after. You'll be glad you did."*

— Tim Carroll, artistic director

Inspired by the spirit of Bernard Shaw, the Shaw Festival creates unforgettable theatrical encounters. The Shaw is a place where people who are curious about the world gather to share the unique experience of live theatre and to create a deeper human connection with the artists, the beauty and abundance of Niagara and with each other.

See a full season line-up of plays and other events at [shawfest.com](http://shawfest.com), or scan the QR code below.

See what's on:



## The Shaw's 2024 Season — Summer plays

My Fair Lady | One Man, Two Guvnors | Sherlock Holmes and the Mystery of the Human Heart  
Witness for the Prosecution | The Secret Garden | The Orphan of Chao | Candida  
The House That Will Not Stand | Snow in Midsummer

### Plus check out Shaw's Spiegeltent shows like these:

#### THE SHAW VARIETY SHOW

Enjoy an evening jam-packed with bits and banter, lively songs, random trivia, mind-blowing magic tricks and the occasional pronouncement of poetry! Harkening back to the days of the late-night talk TV of Carson, Letterman and Leno, The Shaw Variety Show features a core cast dedicated to hijinks and hilarity and complemented by a different mystery guest at every performance. See it once, see it again, see it often! Guaranteed to be a different show each time.

**May 17, 2024 - October 6, 2024**

#### THE ROLL OF SHAW

Take an impromptu romp with Bernard Shaw's most famous characters through the streets of 1930's London. Inspired by role playing games like Dungeons and Dragons, come be a part of a one-of-a-kind show where every night you help decide the ending.

**May 30, 2024 - September 28, 2024**

#### KABARETT

A night in Berlin — music from the Weimar Era.

**June 14, 2024 - October 12, 2024**

#### COTTON CLUB

A night in Harlem — sizzling numbers from New York's hottest nights.

**July 17, 2024 - October 11, 2024**

Check [shawfest.com](http://shawfest.com) for more shows, performance dates, location and times.

# INTERESTING facts ABOUT notl



## **NOTL was home to Ontario's first newspaper**

NOTL, when it was called Newark, was home to the first editorialized newspaper in Ontario, led by William Lyon Mackenzie, who also served as mayor of York (now Toronto).



## **Trivial Pursuit was started in NOTL**

The hit trivia game "Trivial Pursuit" was created here in NOTL in 1981. Since then, the game has sold more than 100 million copies.

## **Little Hollywood**

According to a popular movie database IMDb, Niagara-on-the-Lake has been a filming location for more than 30 movies, including RED (2010), The Dead Zone (1983), The Ref (1994), The Recruit (2003) and Amelia (2009). It's also a popular spot for filming Hallmark movies.



## **NOTL once burned down The White House**

Well, not us, but in 1814, in retaliation of the American soldiers burning our town during the War of 1812, Canadian (British then) soldiers marched to Washington and burned down the White House.

# Mississauga vs. Mississagua

“Mississagua” is an Anglicized version of “Misi-zaagiing,” the name of the tribe of Anishinaabe First Nations people who temporarily made their home (“Second Stopping Place”) at the mouth of the Niagara River.

Misi-zaagiing is only one of a number of phonetic renderings of their name, which means “people of the great river mouth.”

The tribe migrated from Niagara to several successive stopping places and are now acknowledged to reside mainly on Manitoulin Island. There are a number of different English and French renderings of “Misi-zaagiing” including Mississagua, Mississauga, Mississagi, Massassauga, Massassagua, Mississaugua and Mississaga.

Mississauga is actually the French version

of Misi-zaagiin, used by fur-traders who had a trading post at the mouth of the Credit River near Toronto. The Port Credit area was a point on the migration route of the Misi-zaagiing people after they left Niagara.

This version of the name was adopted when the City of Mississagua was incorporated in 1974 because Mississauga encompasses both the lands of the former trading post and an interim territory of the “Misi-zaagiing” people. You’d have to ask the City of Mississauga about the exact origin of name and spelling, but their use of the name is considerably more recent than the street name in Niagara-on-the-Lake.

There is a road called Mississagua Street in town, which is the correct spelling of that particular street name.

## Many names

What is now the historic town of Niagara-on-the-Lake has had several names in its history: West Niagara, Butlersburg, Lenox, Newark, the Town of Niagara and Niagara-on-the-Lake. The names Niagara, Ontario and Canada all come from Iroquoian words. Lawrenceville was the original name of Virgil.

## Burning of NOTL

The town was captured by American forces on May 27, 1813, and occupied by them until Dec. 10, 1813. The entire town was burned by them on their retreat.

## All walks of life

Famous visitors to Niagara include Queen Elizabeth (and the Queen Mother), Winston Churchill, future President William Henry Harrison, ex-President of the Confederate States of America Jefferson Davis, Underground Railroad hero Harriet Tubman, heroine Laura Secord and Joseph Brant.

## The Dockyard

Some of the largest passenger steamers on the Great Lakes were built in the Niagara dockyard in the 1840s and 1850s, including the ice-breaking passenger ship “Chief Justice Robinson.”

## Town of firsts

NOTL is a town of firsts: First Capital of Upper Canada (Ontario), the first newspaper published in Upper Canada, first lending library in Upper Canada, first agricultural fair in Upper Canada, place where the first anti-slavery legislation in the British Empire was passed, place of the founding of the Law Society of Upper Canada, headquarters of the British Indian Department and the British Army in Upper Canada at the beginning of the War of 1812, first golf course in Ontario, first public school in Upper Canada (honour shared with two other towns).

**More facts on Page 75.**

## ACCOMODATIONS



# A BLEND OF CHARM AND COMFORT

Nestled amidst the rolling vineyards and historic charm of Ontario's wine country, Niagara-on-the-Lake stands as a beacon for travelers seeking a blend of luxury, comfort, and old-world charm. With a plethora of accommodations ranging from cozy bed and breakfasts to luxurious hotels, our town offers a diverse array of options to suit every traveler's preferences.

### Charming Bed and Breakfasts

For those yearning for a more intimate and personalized experience, Niagara-on-the-Lake boasts a delightful selection of bed and breakfasts tucked away in historic homes. These quaint establishments offer a warm ambiance, homemade breakfasts, and the opportunity to immerse oneself in the town's rich heritage.

### Luxurious Hotels

Discerning travelers seeking indulgence and sophistication need look no further than Niagara-on-the-Lake's selection of luxury hotels. With opulent amenities, stunning views of the surrounding vineyards, and world-class service, these establishments provide an unparalleled experience of pampering and relaxation.





## Historic Inns

Stepping into one of Niagara-on-the-Lake's historic inns is like taking a journey back in time. Lovingly restored to their former glory, these inns exude character and charm, offering guests a unique glimpse into the town's storied past. Immerse yourself in the nostalgia of a bygone era while enjoying modern comforts and amenities.

Overall, whether you're seeking romance, relaxation, or adventure, Niagara-on-the-Lake has accommodations to suit every preference and budget, ensuring a memorable stay in this picturesque destination.

From romantic getaways to family vacations, Niagara-on-the-Lake's accommodations cater to every traveler's whim, promising an unforgettable stay in one of Canada's most picturesque destinations. Whether you're savouring a glass of fine wine, exploring historic sites, or simply basking in the town's natural beauty, Niagara-on-the-Lake invites you to experience the perfect blend of charm and comfort.



## WINERIES

# UNCORKING EXCELLENCE



Nestled amidst the picturesque landscapes of the Niagara Peninsula lies a haven for wine enthusiasts and aficionados alike. Niagara-on-the-Lake, renowned for its idyllic charm and exquisite wines, continues to captivate visitors with its array of world-class wineries. Embarking on a journey through this esteemed wine region unveils a tapestry of flavours, history, and innovation, making it a quintessential destination for wine tourism.

### **A Tapestry of Flavor**

Each winery in Niagara-on-the-Lake boasts a unique identity, reflected in its wines. From the robust reds to delicate whites, the region's diverse terroir lends itself to an impressive variety of grape cultivars. Visitors and residents can savor the nuances of Cabernet Franc, Riesling, Chardonnay, and Icewine, among others, meticulously crafted by passionate vintners. Tastings offer an immersive experience, allowing connoisseurs and novices alike to explore the intricacies of each vintage while indulging in the breathtaking scenery of vineyards rolling over the gentle hills.

### **Heritage and Innovation**

Beyond the allure of the vineyards, Niagara-on-the-Lake wineries are steeped in history and tradition. Many establishments trace their roots back centuries, with some dating to the region's earliest viticultural endeavors. These heritage wineries preserve time-honoured techniques while embracing innovation, marrying tradition with modernity to produce wines of unparalleled quality. Visitors can embark on guided tours, delving into the winemaking process and gaining insight into the artistry behind each bottle.





### **Elevating the Tasting Experience**

The commitment to excellence extends beyond the wine itself, as Niagara-on-the-Lake wineries offer an array of immersive experiences to delight the senses. From vineyard picnics and cellar tours to culinary pairings and educational workshops, there’s something to suit every palate and preference. Enthusiasts can partake in blending sessions, enjoy perfectly paired tastings, or unwind with scenic sunset tastings overlooking the serene waters of Lake Ontario.

### **Sustainability and Stewardship**

In keeping with the region’s dedication to environmental stewardship, many wineries in Niagara-on-the-Lake prioritize sustainability in their practices. From eco-friendly viticulture techniques to energy-efficient facilities, these efforts underscore a commitment to preserving the land for future generations. Visitors can witness firsthand the harmonious coexistence of nature and viticulture, gaining a deeper appreciation for the ecological significance of the region.



## CULINARY

# A GASTRONOMIC JOURNEY



Niagara-on-the-Lake, a picturesque town nestled in Ontario's wine country, is renowned for its breathtaking scenery, historic charm, and vibrant culinary scene. From quaint cafes to elegant fine dining establishments, this culinary haven offers something to delight every palate. Let's take a gastronomic journey through some of the must-visit restaurants in Niagara-on-the-Lake.

### **The Olde Angel Inn**

Stepping into The Olde Angel Inn is like stepping back in time. This historic pub, dating back to 1789, exudes old-world charm with its cozy atmosphere and traditional British fare. Patrons can indulge in classic dishes like bangers and mash or fish and chips, paired perfectly with a pint of locally brewed ale.

### **Treadwell Cuisine**

For a taste of Niagara's farm-to-table ethos, look no further than Treadwell Cuisine. Chef Stephen Treadwell's culinary philosophy revolves around showcasing the region's freshest seasonal ingredients in innovative and flavourful dishes. With a menu that changes daily to reflect the best offerings from local farmers and artisans, diners can expect a truly unforgettable dining experience.

### **Ravine Vineyard Estate Winery Restaurant**

Nestled among the vineyards of Ravine Vineyard Estate Winery, this restaurant offers a unique dining experience with panoramic views of the surrounding countryside. Chef John Vetere crafts dishes inspired by the estate's organic farm, highlighting the natural flavors of the Niagara region. Guests can savour dishes like braised lamb shank or roasted beet salad, perfectly complemented by Ravine's award-winning wines.





### **Cork's Winebar & Eatery**

Located in the heart of Niagara-on-the-Lake's heritage district, Cork's Winebar & Eatery is a favourite among locals and visitors alike. With a menu featuring an array of small plates designed for sharing, diners can sample an eclectic mix of flavours paired with wines from local vineyards. Whether enjoying a leisurely lunch or an intimate dinner, Cork's offers a relaxed atmosphere and unparalleled hospitality.

### **Peller Estates Winery Restaurant**

For an upscale dining experience, Peller Estates Winery Restaurant sets the standard for excellence. Executive Chef Jason Parsons creates culinary masterpieces using ingredients sourced from Peller's own kitchen garden and local producers. Diners can indulge in tasting menus paired with Peller's acclaimed wines, all while taking in stunning views of the vineyards.

### **Masaki Sushi**

The serene setting and atmosphere at Masaki is the perfect compliment to the Chef's beautiful creations. Masaki is an innovative addition to Niagara-on-the-Lake's culinary scene, using only the finest seafood brought straight from Japan. This authentic yet modern Japanese cuisine experience rivals the Sushi restaurants of Tokyo.

### **Waterfront Restaurant**

The Waterfront Restaurant, Lounge and Patio at the Niagara-on-the-Lake Golf Club, located on the grounds of the War of 1812, offers a quintessential experience with a choice of dining options that will appeal to all.



# A RICH TAPESTRY OF ARTS, CULTURE AND HERITAGE

Niagara-on-the-Lake, often called the “prettiest town in Canada,” is a treasure trove of arts, culture, and heritage. Nestled along the shores of Lake Ontario, this charming town is renowned for its well-preserved 19th-century architecture, vibrant cultural scene, and rich historical significance. Here’s a comprehensive look at what makes Niagara-on-the-Lake a cultural and heritage gem.

### Fort George

Fort George National Historic Site is a key landmark that reflects the town’s pivotal role in the War of 1812. Visitors can explore the reconstructed fort, watch reenactments, and learn about the military history of the region. The fort offers a glimpse into the life of soldiers during this tumultuous period.

### Heritage District

The Heritage District is a testament to the town’s colonial past. Walking through its streets, visitors can admire Georgian and Victorian-style buildings, many of which have been meticulously preserved. The district is a designated National Historic Site of Canada, underscoring its historical importance.

### Niagara-on-the-Lake Museum

The Niagara-on-the-Lake Museum is dedicated to preserving the history of Niagara-on-the-Lake and the surrounding area. It houses an extensive collection of over 8,500 artifacts, 4,000 photographs, 41,000 documents, and 900 books that chronicle the town’s rich past from indigenous settlement to the present day.





### **Laura Secord Homestead**

This enchanting heritage site was the home of Canada’s most famous heroine, Laura Secord, from 1803 to 1835. It was the starting point of her perilous 32- kilometre journey to warn the British of an imminent American surprise attack during the War of 1812. The beautifully restored home now welcomes visitors for tours highlighting stories of Secord’s brave adventures.

### **Shaw Festival**

One of the most significant cultural institutions in Niagara-on-the-Lake is the Shaw Festival. Named after playwright George Bernard Shaw, this renowned theatre showcases a diverse repertoire of performances ranging from classic to contemporary. The festival attracts theatre enthusiasts from around the world and significantly contributes to the town’s cultural vibrancy.

Niagara-on-the-Lake is a vibrant community where history, culture, and the arts are deeply interwoven. From its well-preserved historical sites and world-class theatre festival to its thriving arts scene and renowned wineries, the town offers a rich and diverse experience for all who visit. Whether you are a history buff, art lover, or culinary enthusiast, Niagara-on-the-Lake is a destination that promises to captivate and inspire.



# GOLF



## NIAGARA-ON-THE-LAKE GOLF CLUB

Billed as North America's oldest golf course, the NOTL Golf Club was founded in 1875 and is located lakeside on land owned by Parks Canada. Its restaurant and patio have the best views of Lake Ontario in town, and the course itself presents a fine challenge for beginner and low-handicap golfers alike. With narrow fairways, small greens and majestic mature trees, the course can play much tougher than the 5,800 yards indicated on the scorecard.

[notlgolf.com](http://notlgolf.com) | 143 Front St., NOTL | 905-468-3424

## ST. DAVIDS GOLF CLUB

Tucked away a short drive up a shady lane from York Road, the St. Davids Golf Club, is one of the oldest in the area. Established in 1932, it is located along the scenic Niagara Escarpment and offers some lovely views. At 2,650 yards it is shorter than its sister course in Queenston. No tee times, just show up to play and they'll get you on. And like Queenston, the greens fees are a real throwback. The courses don't have websites, but they do have Facebook pages.

22 Paxton Lane, St. Davids | 905-262-4522

## ROYAL NIAGARA GOLF CLUB

This course, one of a half-dozen operating under the Kaneff banner, is nestled amid the Welland Canal, the Bruce Trail and the Niagara Escarpment, Royal Niagara is more than 7,000 yards from the tips and features 27 holes.

It's located close to the QEW, not far from the outlet mall.

[kaneffgolf.com](http://kaneffgolf.com) | 1 Niagara-on-the-Green Blvd., NOTL  
1-866-ROYAL18

## QUEENSTON GOLF CLUB

Opened in 1966, the nine-hole Queenston Golf Club measures 2,857 yards from the back tees. It offers some wide-open fairways and some tough holes with water hazards to play havoc with your score. Like its sister course in St. Davids, you can't reserve a tee time. It is a walk-up only operation, so just show up and play. And the affordable greens fees for nine or 18 holes will make you think the clock has been turned back 30 years. Another unique feature: both courses are open year-round.

269 Progressive Ave., Queenston | 905-262-4528

## EAGLE VALLEY GOLF COURSE

Technically, Eagle Valley is not in Niagara-on-the-Lake. It's just over the "border" in Niagara Falls, Ont., about two kilometres from St. Davids Golf Club. It's an executive 18-hole course, with a driving range to work on your game. It also has a golf academy.

[golfeaglevalley.com](http://golfeaglevalley.com) | 2334 St. Paul Ave., Niagara Falls  
905-374-2110



**Swing by a local restaurant  
for an after-tee snack  
and refreshments.**

Aerial photography by Rene Bertschi.

# INTERESTING FACTS ABOUT NOTL



## Famous gazebo was built for Stephen King film

The gazebo at Queen's Royal Park was originally built for a Stephen King movie, *The Dead Zone* (starring Christopher Walken) in 1983 and was donated to the town after filming. Now, the park and gazebo offer picturesque views and the structure is a coveted location for small wedding ceremonies of up to 12 people.

## Capital of Upper Canada

The town of Niagara was once one of the largest towns in Upper Canada and for several years had a bigger population than York (now Toronto).

## The “on-the-Lake” bit

In the 1890s the Post Office added “on-the-Lake” to “Niagara” to distinguish it from Niagara Falls and the Township of Niagara. The name caught on and the town was known as Niagara-on-the-Lake, although it was not officially named that until 1969.

## First museum

The Niagara Historical Society Museum was the first building constructed in Ontario as a museum. While there were a couple of earlier museums in the province, they were established in existing buildings that had been built for other purposes.



## Place to gather

At the Indian Council House on the Commons, hundreds of Indigenous people met from time to time with British officials to renew alliances and discuss mutual concerns.

## Mennonite arrival

Mennonites started to arrive in 1934 and just before the immigration the population of Virgil was 200.

Read about the ghosts of NOTL on Page 83.



## **LOCATION**

Konzelmann Estate Winery is located minutes from Old Town Niagara-on-the-Lake overlooking Lake Ontario and the Toronto Skyline.



## **EXPERIENCES**

Voted by Trip Advisor as the best Winery Experience in Niagara, Konzelmann offers a wide variety of tastings and interactive experiences.



## **WINES**

The winery focuses on quality over quantity, ensuring that each bottle is crafted with care and precision. With an expansive selection of wines, there is a wine for every taste.



## **EVENTS**

Konzelmann offers the perfect backdrop for your next event ranging from intimate ceremonies to engaging business meetings.



# **konzelmann** estate winery

## **Niagara's Only Lakefront Winery**

Located on the shores of Lake Ontario, Konzelmann Estate Winery is widely regarded for providing one of the most friendly, engaging and informative experiences in Niagara's Wine Country.

**[konzelmann.ca](http://konzelmann.ca)**

**1096 Lakeshore Road, Niagara-on-the-Lake 905-935-2866**

# A STONE'S THROW

FROM THE BIG CITY

Just across Lake Ontario you can see the Toronto skyline on a clear day. It's a juxtaposition from the quiet, quaintness of NOTL, and if you're in Canada for the first time, it's worth a day trip to explore Canada's bustling metropolis.

Explore transit options at  
[gotransit.com/en/plan-your-trip](https://gotransit.com/en/plan-your-trip)

# PLACES FOR THE PUPS



**NOTL is filled with furry friends who enjoy the summer season just as much as we humans do. Here's a list of a few places you can visit with your pups.**

- Off-leash dog park at The Commons
- Hiking at Niagara Shores Park
- A stroll down the Niagara Parkway
- Patios at The Angel Inn, Irish Harp, Ravine Vinyard Estate Winery, The Grist, Treadwell Cuisine, Sunset Grill, Nacho Business, Inniskillin Wines, Aura on the Lake

Photography by Dave Van de Laar.



**Please be respectful and take your dog's waste with you.**



# FORE ! AT THE FORT

Story and photography by Richard Hutton

## A piece of Canadian history lies in the midst of NOTL's historic golf club

While golfers navigate the greens and fairways of the Niagara-on-the-Lake Golf Club, many are blissfully unaware of the history they stroll past during a round.

Back in the day, soldiers ducked from barrages of cannon balls, but today's visitors to the site need to be mindful of balls of the dimpled variety, launched by golfers of all levels — duffers to pro — taking their swings from the first tee.

The course surrounds Fort Mississauga, built between 1814 and 1816, a time when the War of 1812 between Britain and the United States was drawing to a close.

Constructed on the site of what

was the first lighthouse in Upper Canada — which retreating American forces destroyed in 1813 — the fort is strategically positioned at the mouth of the Niagara River and counters the U.S. Fort Niagara across the river in Youngstown, N.Y.

The fort was manned until 1826 and was brought into service again during the Upper Canada Rebellion in 1837, and again in 1866 during the Fenian Raids.

"Fort Niagara itself has a really strong history," says Sarah Quinlan Cutler, national historic site manager for Parks Canada's southwest region.

As for being surrounded by a golf

course, that story is interesting as well, Quinlan Cutler says.

"It's an historic site on a golf course that is historic as well," she says.

Sure enough, the Niagara-on-the-Lake Golf Club dates back to the 1870s, when it was founded by John Geale Dickson, and is the oldest surviving golf club in North America.

Location aside, the building and star-shaped earthworks that make up Fort Mississauga are also unique, Quinlan Cutler says.

"There is no other example like it left in Canada," Quinlan Cutler says.

The fort fell into ruin until the early 1900s, when it was granted a new use:



## Course is oldest in North America

to train recruits for the First and Second World Wars as part of Camp Niagara.

In 1960, the fort was officially designated a historic site of national significance by the Historic Sites and Monuments Board of Canada.

The fort is a large, square, brick defensive tower set within the remains of the star-shaped earthworks.

It has been undergoing restoration work in the last decade with \$3 million spent to stabilize and restore the exterior of the tower and a further \$6 million being spent on the interior.

The roof was failing and water was getting in, Quinlan Cutler says. "We had to invest the money to stabilize the site."

The money to restore Fort Niagara was part of more than \$13 million spent to revitalize Parks Canada's historic sites in NOTL.

Those other sites include Fort George, Navy Hall and Butler's Barracks.

Parks Canada has invested a further \$6 million to revitalize the shoreline near the fort, which includes the construction of a new breakwall and the removal of non-native trees and shrubs along the first hole of the golf course.

"We started in 2018-2019 on the north section," Quinlan Cutler says. "We are just completing the eastern section."

The site offers a lot for visitors, she adds, with a 600-metre trail past Fort Mississauga through to Front Street in NOTL's Old Town

heritage district.

"It's a nice pathway to Niagara-on-the-Lake's downtown," Quinlan Cutler says.

At the fort, there is interpretive signage detailing the history of the fort and its many uses.

As to what the future holds for the site, Quinlan Cutler says it hinges on the restoration efforts.

"We want to make sure the structure is stable," she says. "Then we can look at possible uses for it."

There is no entry fee to visit Fort Mississauga, but Parks Canada cautions visitors that the site is located on an active golf course and proper precautions should be taken to stay safe.

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# THE GHOSTS OF NOTL

*It was a dark and stormy night ... the windows rattled ... a door slammed from the other side of the house ... a mournful howl from a dog could be heard ... time for some tales from beyond the grave. Welcome to Niagara-on-the-Lake, a place that may just be one of the most haunted towns in Canada ...*

## SARAH ANN

At Fort George, the ghost tours are run by Kyle Upton, who started them almost three decades ago.

One story Upton tells is of his own personal experience. He claims to have seen a young girl while he was conducting part of the Fort George tour know as the “tunnel.”

It was a warm summer night, he recalls.

He was leading a small tour group into one of the tunnels. It was a small group, so he could see the tunnel entrance. Every time he looked up the tunnel, he says he could see a small girl in the doorway watching. At first he thought it was someone from the group who was nervous about entering the tunnel, so he asked if everyone was accounted for, and they were.

But the little girl was still there.

When the lightning lit up the sky outside of the tunnel, the little girl was not there, though Upton noticed something peculiar — he could see her shadow.

Upton is positive he was seeing Sarah Ann Tracy, who died in 1840 at the age of seven and was buried at St. Mark’s Anglican Church.

Sarah Ann lived with her parents Hannah and Thomas Tracy. Thomas was the troop sergeant major of the king’s dragoon guards. It was not unusual at that time for the fort children to live and play about the grounds.

No one knows how Sarah Ann died, but we do know that she is alone in St. Mark’s graveyard. Maybe this is why she comes to the Fort, where she once lived, to enjoy the company of all the visitors. Many guests claim to have seen her playing inside the barracks or just outside the officers’ quarters. She has also been seen skipping along side of tour guides in a white gown with curly hair, always cheerful with a big smile.



## CAPTAIN SWAYZE

At the Angel Inn, there is the legend of Captain Swayze, who haunts the basement. Servers and patrons alike have their stories, and glasses have been known to slide across the tables without anyone touching them at all. You can read more about Captain Swayze at the Inn.



## THE GENTLEMAN

Legend has it on a spring day in 1998, when the Niagara Apothecary was filled with tourists, one couple noticed a pleasant looking gentleman dressed in period costume, possibly from the 1860s. The gentleman was very interested in the display cases and would occasionally look up and smile at other visitors. One group of tourists took pictures of this gentleman thinking he was part of the museum display. Of course, this was at a time when you had to wait for pictures to be developed. When the visitors finally looked through their photos, the couple claimed the gentleman was nowhere to be found. Only one picture gave a possible explanation of what they had seen — a vague misty shape. Who might have been this ghostly visitor to the museum? The Apothecary was the oldest continuously running drug store in Ontario, operating from 1865 until it was purchased by Henry Paffard in 1964. Prior to that, it was the customs house and also the office of a judge. Staff and visitors also say they’ve heard footsteps on the second floor or from the stairs, complained of cold spots in the building, flashing lights from the back of the store and reported an odour of belladonna — a poison sometimes called nightshade. Several psychics have visited the apothecary and have “confirmed a presence,” but one that is “warm and welcoming.” Just maybe this friendly spirit is Henry Paffard himself, or possibly the judge.



## Ghost Tours of Fort George

Step inside Fort George after dark and learn about its history and hauntings during this 1.5- to two-hour candlelight ghost walk. The ghost tours gather in the parking lot of Fort George, just off the Niagara Parkway. Just look for black capes and lanterns!

Tickets: \$20

Tickets must be purchased in advance.  
[www.friendsoffortgeorge.ca/ghost-tours](http://www.friendsoffortgeorge.ca/ghost-tours)

## NOTL Ghost Walks

Niagara-on-the-Lake tours are a traditional Ghost Walk of “Canada’s Most Haunted Town.” Featuring stories at the Olde Angel Inn, iconic Court House and Prince of Wales Hotel. With North America’s oldest legend, a mystery at the Apothecary, the theatre ghost scaring audiences and a mansion that makes cameras go crazy. Many secrets and dark history are at the centre of the only war fought in Canada.  
[www.ghostwalks.com/niagara-on-the-lake](http://www.ghostwalks.com/niagara-on-the-lake)

# ANTIQUES ON CREEK

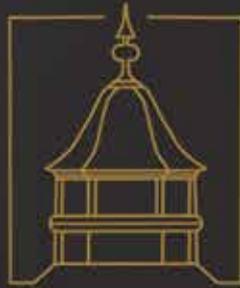
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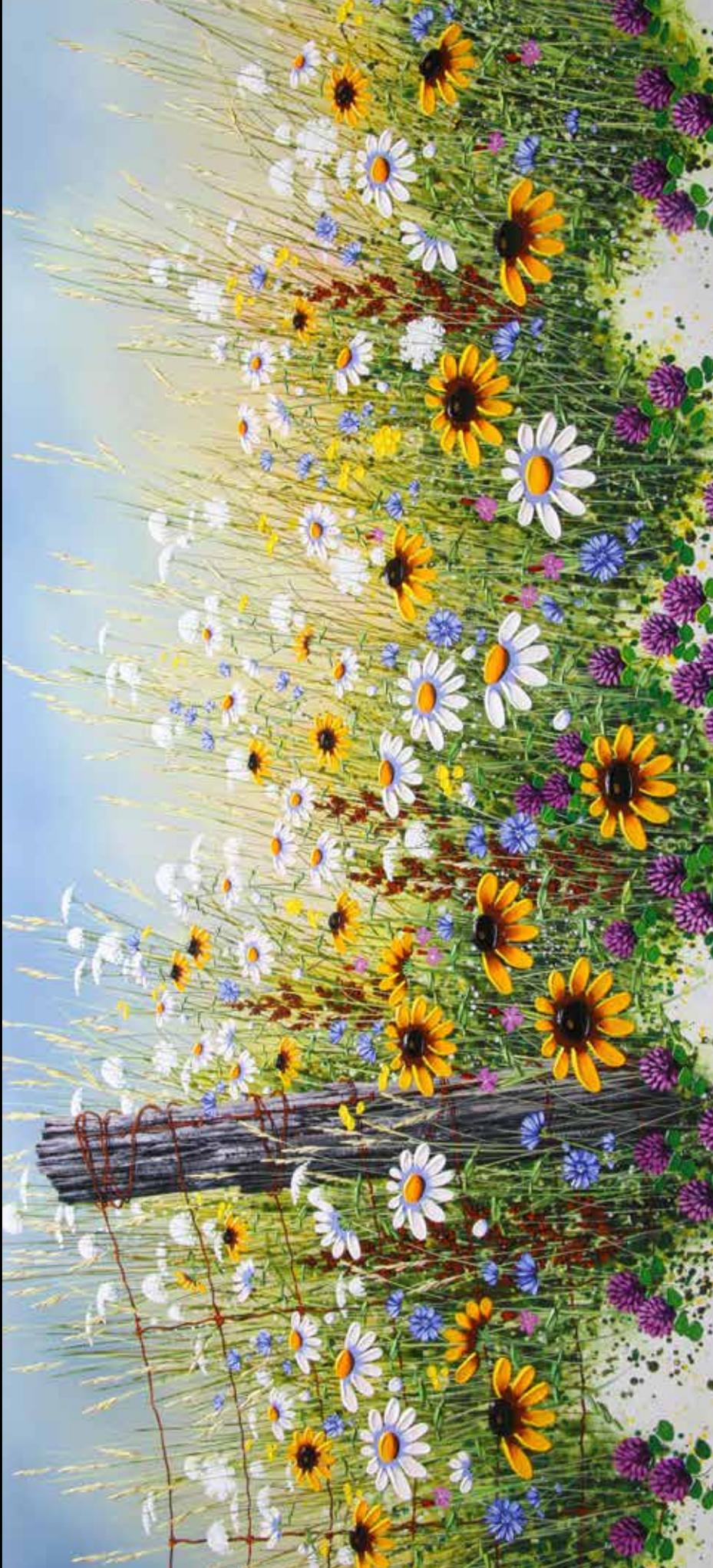


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