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NIAGARA-ON-THE-LAKE

A GUIDE FOR DISTINGUISHED EXPLORERS

NOTL

SUMMER 2026

ELEMENTS INSPIRE THE MOOD AT REVÉ

In an unexpected location, Canadian-Sicilian fusion is seeking a Michelin star.

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BRIGHT GREEK FLAVOURS

AegeanFlavrs brings a taste of the Greek islands — and the flavr is exceptional.

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REBUILDING THE ROYAL GEORGE

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A CELEBRATION OF CHARDONNAY

Learn about cool climate Chardonnay, along with sommelier wine reviews.

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The Lake Report

Tourism NIAGARA-ON-THE-LAKE

OUR HOME ON NATIVE LAND

Niagara-on-the-Lake is situated on the traditional territory of the Haudenosaunee and Anishinaabe peoples, land with a rich Indigenous history that includes the Hatiwendaronk and the Mississaugas of the Credit First Nation.

Niagara Now Ltd. and The Lake Report acknowledge that this land has been inhabited and cared for by Indigenous peoples for millennia. We are grateful for the opportunity to live and work here, and we recognize the ongoing responsibility to honour that history, respect treaty relationships and help make the promise of Truth and Reconciliation real in our communities.

NATIONAL & PROVINCIAL AWARD-WINNER

The summer 2025 edition of NOTL: A Guide for Distinguished Explorers earned first place for Best Vertical Product at the Ontario Community Newspapers Association's 2025 Better Newspapers Competition, recognizing the magazine as the top publication of its kind among community newspapers across Ontario. Nationally, the summer 2022 edition took second place for Best Special Section in News Media Canada's annual competition. Photographer Dave Van de Laar was also named Photographer of the Year by the OCNA for his outstanding work with The Lake Report in both 2023 and 2024.

The Lake Report

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

NOTL: A GUIDE FOR DISTINGUISHED EXPLORERS

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It's one of NOTL's crown jewels — a British military base from the War of 1812, where Sir Isaac Brock led troops until his death. Now, re-enactors bring the rich history to life.

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PLUS A WHOLE LOT MORE TO READ AND ENJOY



A LETTER FROM THE EDITOR

It's been a good year so far for me. I got engaged to the love of my life, Alanna, in February en route to Jamaica for an escape from the cold (and our three kids).

Yes, I did it 40,000 feet in the air.

I always bring my guitar wherever I go, so I secretly planned with the flight crew to sing Adam Sandler's "Grow Old With You" during the flight — after the food and drink service, relax!

In August of last year, long after our summer magazine for 2025 was out, we bought our first home, with a healthy forest and a pond that explodes with wildlife in the spring. Tadpoles, frogs, painted turtles, green herons, woodpeckers, dragonflies. Our little slice of paradise here in Niagara-on-the-Lake. Which brings me to another letter to welcome you to our home.

Niagara-on-the-Lake is a special place to live, and somehow even more special to visit. It's like stepping into an enchanted forest, where the flowers are blooming, the fruit is growing on the trees, farm stands are bursting with juicy, fresh summer fruits and veggies.

Down at the lake, beachgoers are taking in the sun in the day and sunset at night — add a few selfies and a bottle of wine into the mix.

Across the rural areas, wine lovers and fun-seekers are out riding bikes, tasting the fruits of the vines and getting a rose glow.

Downtown golfers play a match on the shores of Lake Ontario with Toronto skyline in the background, while shoppers seek out treasures from the unique local shops — or just have a coffee and gelato.

History buffs are searching out old artifacts and taking in demonstrations at Fort George and Brock's Monument.

And that's the tip of the iceberg.

However you've found yourself here, and wherever you're from, we want you to enjoy this town like we do. Stay a little longer, put the phone away, responsibly have another wine, buy some candy, indulge in an expensive meal. Because while you're here, you're part of this little family we call NOTL.

The Lake Report

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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, Friends of Fort George, Jenniffer Anand, Denise Ascenzo, David Cooper, Ron Dale, Scott Davidson, Frank Dodd, Cary Frank, Brianne Hawley, Paul MacIntyre, Conor MacNeill, Don Reynolds, Madison Vine, Kathy Weiss, Evan Saunders, 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.

A MESSAGE FROM TOURISM NOTL

WELCOME TO TOWN



Welcome to Niagara-on-the-Lake, where heritage, culture, natural beauty and warm hospitality come together to create unforgettable experiences.

As chair of Tourism Niagara-on-the-Lake and a proud longtime resident, I'm delighted to share what makes our community so special. Whether you're exploring our historic downtown, visiting world-class wineries, enjoying award-winning theatre, discovering exceptional dining, or cycling through picturesque countryside, there is something here for every visitor to enjoy.

Tourism remains a vital part of our local economy, supporting thousands of jobs, small businesses and community organizations while helping preserve the character and vibrancy that make Niagara-on-the-Lake unique. More than 22 per cent of local businesses are directly connected to tourism, with many others benefiting from the visitors who choose to spend their time here.

In 2026, Niagara-on-the-Lake continues to evolve while staying true to the qualities that have made it one of Canada's most beloved destinations. Across our town, businesses, attractions and community partners are creating memorable experiences that celebrate our rich history, thriving arts scene, renowned wine country and spectacular natural setting.

As we look ahead, our commitment remains focused on sustainable tourism — welcoming visitors in ways that support local businesses, protect our environment and preserve the exceptional quality of life enjoyed by residents and guests alike.

Whether this is your first visit or one of many, we invite you to explore, relax and connect. We hope your time here leaves you with lasting memories and a deeper appreciation for all that Niagara-on-the-Lake has to offer.

On behalf of the entire Tourism Niagara-on-the-Lake team, thank you for choosing Niagara-on-the-Lake. We are honoured to welcome you and look forward to being part of your experience.

Yours in hospitality,

Paul MacIntyre
Chair, Tourism Niagara-on-the-Lake

Paul MacIntyre



Never the 51st state, but always an ally

For as long as anyone can remember, Canada and the United States have shared more than a border. We've shared people, traditions, history and memories.

That's especially true here in Niagara-on-the-Lake.

For generations, Americans have crossed the Niagara River and the border to spend time in this town — not just as visitors, but as part of the community itself.

Some have been coming here since they were children. Some spent summers here with their grandparents and now return with their own families. Others make the trip every year for Shaw Festival weekends, winery tours or simply a quiet escape from the pace of everyday life.

Over time, those traditions become something bigger.

Here in Niagara-on-the-Lake, that connection isn't just important — it's part of this town's identity.

You see it everywhere. In the familiar faces walking Queen Street each summer. In restaurant owners greeting returning guests by name. In winery staff remembering someone's favourite vintage from a trip years earlier. In conversations between strangers that somehow don't feel like conversations between strangers at all.

And maybe that matters now more than ever.

Because lately, the world can feel exhausting. Everywhere you look there's anger, division, outrage and politics turning people against one another. Kindness and decency can sometimes feel like they're being pushed aside in favour of noise and hostility.

But then you come to a place like Niagara-on-the-Lake and remember that most people are still good.

Most people still want the same things: a good meal shared with family, a quiet walk under old trees, a glass of wine with friends, a beautiful view, a warm conversation, a few days to slow down and reconnect with the people they care about.

That's what this town has always offered, no matter where you're from.

Not just beautiful hotels, award-winning wineries or world-class theatre — though we're proud of all of those things — but a feeling.

A sense of warmth. Familiarity. Comfort.

The feeling that, even if you're away from home, you're somewhere you belong.

So together with Tourism Niagara-on-the-Lake, we want to say something simple to our American friends:

You are welcome here. Always.

Whether you're visiting for a weekend getaway, a long-standing family tradition or your very first trip to Niagara-on-the-Lake, we're grateful you chose to spend your time with us.

Walk the historic streets. Sit by the lake. Discover a new favourite winery or return to one that already feels familiar. Take your time here.

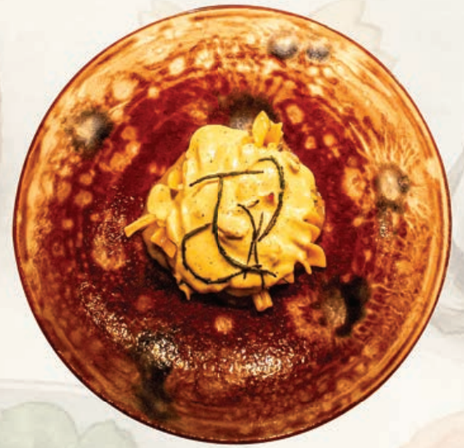
And no matter what's happening in the world beyond this town, know this: the spirit of welcome here hasn't changed.

And it never will.

Food

Explore some of NOTL's best dining experiences

NOTL SUMMER MENU 2026



All items served with a *side of local.*

Canada has never been defined by a single flavour. Instead, its table is shaped by traditions brought from every corner of the world. In Niagara-on-the-Lake, that diversity is served daily, from the Mediterranean to Europe and Asia, Mexico and exquisite Italian, to the farm-to-table restaurants fusing those cultures with ingredients grown right here. Have a look at some of NOTL's diverse choices on this list of restaurants.

ITALIAN

- The Old Winery Restaurant

MEDITERRANEAN

- Fournos Restaurant
- Old Firehall
- Gyros on the Lake
- AegeanFlavrs
- MDINA

CANADIAN/FUSION

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

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
- The Nest at Stone Eagle



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 Oban Inn
- Vintages Wine Bar & Lounge at the Pillar & Post
- Bacchus Lounge & Patio at Queen's Landing
- Le Regina 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
- Il Gelato di Carlotta
- Hendriks Independent Grocer
- NOTL Home Bakery
- The Pie Plate
- McFarland House Tea Room
- MJ's Own Munchies
- Sweet & Swirls Cafe
- Nina Gelateria & Pastry Shop
- Old Town Goodies
- Soko Bakery Cafe
- Phil's Independent Grocer
- Foodland NOTL
- Scrape

HOMESTYLE (AND EASY ON THE WALLET)

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

PIZZA & MORE

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

MEXICAN

- Twisted Bar
- Nacho Business
- Sombra

ASIAN

- Niagara's Finest Thai
- Masaki Sushi
- Aura on the Lake
- Little Sushi
- Fan's Court

OUR TOP SUMMER PICK:

- Revé
- Aegeanflvrs

Read about our dining experience on Pages 10-13.

PATIO INDICATOR
Places with this icon have an outdoor patio.

A dream served course by course

At Revé, Sicilian roots, Niagara farms and Michelin-sized ambition come together over live fire.

Adriano Cappuzzello
EXECUTIVE CHEF

Born and trained in Ragusa, Sicily, chef Adriano Cappuzzello began cooking at 14.

His career has included kitchens in Sicily, Europe, Toronto and Niagara, including Locanda Don Serafino, Restaurant Tim Raue, The Fat Duck and Langdon Hall.

At Revé, he brings that experience to a live-fire menu shaped by Sicilian roots, Canadian ingredients and the farms around Niagara-on-the-Lake.



Earth-inspired delights

Plating, aesthetic, ingredients: Elements work in harmony with food at Revé

Story and photography by Richard Harley

Cool and chic, with modern jazz playing in the background, Revé pulls you in before the first course ever reaches the table.

The smell of clean smoke from the wood fire engulfs you as you step inside. Almost immediately, you are removed from an old, modest strip mall and transported into something closer to a hip Toronto cocktail lounge — but with food that is calling out for a Michelin star.

The room is warm and softly lit, with homages to the natural world everywhere: wood, trees, fire and water. Even the plateware follows the seasons, with summer plates that evoke flowers and winter plates that bring to mind ice.

At Revé, the dream starts long before the first plate is set down.

It starts about 15 minutes away, at Always June Organic Farm by Revé, where much of the restaurant's produce is grown. It starts in small Niagara vineyards, on Ontario farms and in Sicily, where chef Adriano Cappuzzello first learned the rhythm of kitchens, seasons and hospitality.

Revé, founded by Nicole Pisarenko, Cappuzzello, Anna Kruusi and Kevin Gillingham, is a live-fire restaurant built around seasonal tasting menus, Sicilian roots and Canadian ingredients.

The restaurant offers seasonal tasting menus and à la carte dining, along with an eight-seat Chef's Counter experience. There, Cappuzzello leads guests through the meal himself, with a wine journey that moves from Sicily through Niagara.

There, the food becomes part dinner, part memory.

The 10-course menu is built around Cappuzzello's moments and places in time, tracing a career that began in Sicily and moved through European kitchens, Langdon Hall, Toronto and, eventually, Niagara-on-the-Lake.

Even the plates carry part of that story.

The restaurant uses custom glass plateware from Sicily, made by an artist named Alessandro, whom Cappuzzello first worked with more than a decade ago while cooking at Locanda Don Serafino, a two-Michelin-star restaurant in Sicily.

"I promise like when I open my restaurant, I want to have his plates," Cappuzzello says. "And here we are after, you know, all this time in Niagara-on-the-Lake."

The plates are customized for Revé and inspired by the Canadian seasons.

"The weather, the season," Cappuzzello says.

That same seasonal thinking guides everything that comes out of the kitchen.

The food

Revé sources as close to home as possible, Kruusi says, working with small farms and producers and using Canadian ingredients throughout the menu. Almost all of the restaurant's produce, apart from some fruit from Quiet Acres, is grown at its own farm.

There are exceptions, and they are deliberate. Cappuzzello was born in Sicily, so Sicilian olive oil still has a place in the kitchen, along with carefully sourced ingredients such as caviar and Italian truffles.

"But besides that, we have a lot of Sicilian inspiration across everything we do just made with those Canadian ingredients," Kruusi says.

In other words, Revé is not trying to copy Sicily in Niagara-on-the-Lake. It is translating Sicily through what grows, swims and grazes here.

And yes, it works.

The meal moves with the confidence of a restaurant that knows exactly what it wants to be. Dishes arrive looking almost too delicate to disturb, until the first bite makes that concern disappear quickly.

One course reimagines Sicilian tuna tartare using Ontario beef from a small farm near Kitchener. Another brings together Baffin Island turbot, P.E.I. mussels and produce from Revé's farm. A clam carbonara is made with pasta mista cooked risotto-style in clam and mussel water, finished with East Coast clams, guanciale and sea asparagus.

Even dessert begins in the field, with Cappuzzello building a course around parsnip and arugula from the latest harvest, paired with red apple, parsnip gelato, arugula-infused crème anglaise and olive oil from his hometown.

It is all exacting, but not cold. There is fun in it — the kind that comes when a kitchen is clearly taking the work seriously, but not forgetting that eating is supposed to make people happy.

That may be the best part of Revé. The food is refined, but it is not stiff. It is technical, but not soulless. It is the kind of meal where you catch yourself trying to describe each bite, then give up and take another one.

"At Revé, everything starts with an ingredient. Our menu is built around the best Canadian sources and what our local farms give us each week. We spend our Wednesdays at Always June Organic Farm, walking rows with our hands in the soil, tasting what's growing best, and letting the ingredients narrate the menu," Cappuzzello says.

The same local-first idea extends to the wine list, where Pisarenko, the restaurant's wine director, focuses on small craft producers, including female-owned wineries.

Together, it gives Revé a clear point of view: Sicilian soul, Niagara soil and enough polish to make the whole thing feel special.







Top: Slow-braised beef cheek is finished over an open flame to restore its smoky character before plating. It is topped with a fresh herb gremolata and rich beef jus, and accompanied by grilled cauliflower and an onion-forward Sicilian-style cauliflower affogato — a traditional preparation featuring onions, olives, rosemary and parsley. The plate is from the winter collection and represents ice on the lake. Centre: A Canadian take on a Manhattan, with a maple candy, served in canoe. Bottom: Pasta mista (mixed pasta) carbonara, cooked risotto-style in clam water, with guanciale and mushrooms. Served on an earthy fall plate.

Small wines, big purpose

Revé's local-first philosophy does not stop at the kitchen door.

The restaurant's wine program, led by co-owner and wine director Nicole Pisarenko, focuses on small craft wineries, including female-owned producers who do not always get shelf space in fine dining restaurants.

One example is Somewhere Wines, made by Amanda, a Toronto-based winemaker producing small-lot wines in Niagara.

"She's making some incredible wine," says co-owner Anna Kruusi.

For Revé, it is part of the same goal driving the menu: using the restaurant as a platform for smaller producers while showing what Niagara has to offer.





Left: Reve owners Kevin Gillingham, Anna Kruusi, Nicole Pisarenko and Adriano Cappuzzello. Right: The interior of the restaurant is inspired by Earth and the elements.

The dream

Together, the four owners are trying to build something ambitious — a farm-to-table restaurant rooted in what local farms can provide each week, shaped by Cappuzzello's Sicilian upbringing and aimed at the Michelin level.

"That is our goal," Kruusi says, when asked if the restaurant is working toward a Michelin star.

For Kruusi and Gillingham, who are local, the ambition is personal.

"We're very proud and to be a part of this and put Niagara on the map," she says. "We think it's the best up and coming food industry around here."

The partnership behind Revé began long before the restaurant opened. The four owners had known each other through the industry for about four years and met through a mutual consulting job while both couples were trying to open restaurants of their own.

Neither had investors. Neither had corporate backing.

"It just felt impossible," Kruusi says. "We're kind of underdogs, you know, we don't have any investors or corporations. It's just us with a dream."

Kruusi and Gillingham had first experienced Cappuzzello and Pisarenko's work at a pop-up dinner on their anniversary. Cappuzzello cooked the entire 10-course meal over live fire, while Pisarenko handled the wine pairing.

"It was crazy," Kruusi says. "And it was the best meal that we ever had."

They talked about that meal for years.

"If we ever open a restaurant, we should see if he wants to consult," she remembers thinking, not imagining they would one day own a restaurant together.

Eventually, they decided to stop trying separately and try together.

They thought it might take two or three years to find the right location and funding.

Four months later, they had the keys.

And when they first walked into the Niagara-on-the-Lake space and saw the live fire, it felt like the whole story had come full circle.

"The universe was giving us a sign this was meant to be," Kruusi says.

The name came from the French word "rêve," meaning dream. They changed the accent, creating Revé — a name they could make their own, give a European twist and trademark.

> "The universe was giving us a sign this was meant to be."
>
> **ANNA KRUUSI, CO-FOUNDER**

"It is truly our dream," Kruusi says. "We're tired but very happy to be here."

In a town already known for hospitality, wine and farms, Revé is trying to make a case for Niagara-on-the-Lake as something more: a serious food destination with its own voice.

At Revé, Cappuzzello's past and Niagara's present meet somewhere between the field and the fire.

And behind it all are four owners still trying to prove that a restaurant built without deep-pocketed backers can reach the highest level.

"It's just us with a dream," Kruusi says.







Left: Beef tartare seasoned with smoked oil and shallots, topped with a ricotta and roasted garlic foam. Centre: A take on one of his childhood favourites, an onion beignet topped with anchovy aioli and lobster powder. Right: A parsnip "cake" served with red apple and parsnip gelato and a crème anglaise infused with arugula. Fresh arugula leaves are placed on top, and the dish is finished with olive oil from Cappuzzello's hometown in Sicily.

AEGEANFLAVRS

ARTISANAL GREEK DELI, CAFE & MORE

Mediterranean Salmon Bowl
Oven-roasted salmon, rice pilaf, peppers, onions, beets, Greek pita







Top: Greek chicken "lemonato." Middle: Roast pork and halloumi sandwich. Bottom: Homemade sausage and mushroom quiche.

Greek food sings at AegeanFlavrs

Story and photography by Richard Harley

The best restaurants are often the ones you least expect to find — tucked into an unassuming plaza, hidden in plain sight, quietly building a loyal following one meal at a time. That's exactly the story at AegeanFlavrs, on the corner of Mary and Mississagua streets.

From the outside, it looks like a charming neighbourhood bakery. Step through the door, however, and you quickly realize there's much more going on. The bright, stylish café space hums with energy, display cases are packed with tempting creations, and owners Lina and Chris Fakas greet guests with the kind of warmth that makes you feel like a regular before you've even ordered.

You'll likely be distracted immediately by the pastries. The chocolate croissants are a favourite with my kids, while trays of Greek chicken pies and spanakopita practically dare you to leave without taking some home. The refrigerated cases are equally dangerous, stocked with picnic-ready meals, soups, sandwiches and Greek specialties.

But for this visit, we focused on the made-to-order menu, where Chris draws on the flavours and traditions of the Greek islands he and Lina call home.

Choosing a favourite feels almost impossible, so instead, here are five standouts that deserve your attention.

The **roast pork sandwich** is exceptional. One bite into the tender, perfectly cooked pork and you realize you're dealing with a seriously talented chef. Arugula, halloumi and mustard mayo bring everything together in a sandwich that manages to be both comforting and refined.

The **Greek salad** is another must-order. Forget the tired, lettuce-heavy versions served elsewhere. This is the real thing

Continued on Page 17



Inspired by generations

Lina and Chris Fakas brought decades of hospitality experience with them when they moved from Greece to Niagara-on-the-Lake in 2017. Today, Chris leads the kitchen at AegeanFlavrs, while many of the recipes are inspired by Lina's family and the traditions she grew up with in a household where generations of women cooked everything from scratch.

From handmade pies and family recipes to their signature spice blends and olive oils, the restaurant is rooted in the idea that food brings people together. Even the logo pays tribute to Lina's grandmother, whose warm welcome inspired the couple to create a place where guests can gather, share stories and experience authentic Greek hospitality.



Greek Salad "Horiatiki"
Tomatoes, cucumbers, onion, peppers, olives, feta cheese, capers, olive oil, vinegar, oregano

Food is art at AegeanFlavrs



What does AegeanFlavrs mean?

"We've been asked why we chose 'AegeanFlavrs,' and the answer is at the very heart of what we do. It's our roots and families. The Aegean Sea is the beautiful, sun-kissed sea of the Greek islands. It's a place where the food is defined by its stunning simplicity and freshness. It's the flavor of ripe tomatoes warmed by the sun, the salty tang of feta cheese, the golden richness of pure olive oil, and the bright zest of a freshly squeezed lemon. It's the taste of a meal shared with family on a breezy evening by the water. "AegeanFlavrs" is our promise to you. A promise to bring the vibrant and authentic taste of the Greek islands right here to our home in Niagara. It's more than just food; it's a feeling. So when you take a bite of our food, we hope you can taste the sunshine.







More than just a deli, it's a masterpiece in fresh, healthy food

Continued from Page 15

— bright, vibrant and bursting with fresh flavours. It's as beautiful to look at as it is to eat.

Then there are the **Greek chicken and salmon dinners**. Both are generously seasoned, kissed with lemon and served alongside an outstanding house-made tzatziki that could easily steal the show on its own.

A hidden gem on the counter is the **mushroom and sausage quiche.** As a quiche-lover, this may be one of the most satisfying flavour combinations I've come across. Rich, savoury and perfectly balanced, it's another showcase of Chris's talent.

And then there's the fridge. Yes, there's even more.

Inside you'll find fresh sandwiches, soups, Greek salami, feta, olives, house-made spreads, lemonade, yogurt bowls and healthy salads. One standout is the **egg salad sandwich,** loaded with capers that deliver little bursts of salty, briny flavour in every bite. It's simple, unexpected and completely addictive.

The common thread running through almost everything at AegeanFlavrs is an appreciation for quality ingredients, traditional recipes and thoughtful touches that elevate familiar dishes without overcomplicating them. It's the kind of place you stop into for a pastry and leave planning your next lunch, dinner and take-home order.

A little bit of sweetness

Dessert lovers won't leave disappointed. From chocolate croissants and flaky baklava to the wonderfully understated **bougatsa,** the sweet offerings are every bit as memorable as the savoury ones. This is the kind of place that understands a simple truth: if you're going to indulge, dessert should be worth it. Whether you choose one treat or leave with a box full of favourites, chances are you'll already be planning your next visit before you finish the last bite.













sunset grill
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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, U.S., Germany, Holland, Japan and more.

From classic favourites 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 Sweden, Japan and South Africa!





43 Queen St
Niagara-on-the-Lake
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5725 Victoria Ave.
Niagara Falls
289.296.2554

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Indulge in the country charm of one of Niagara's best family-owned and operated wineries. We invite you to visit our wine boutique and tasting bar, where we offer many award-winning VQA wines for tasting.

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Open 7 days a week
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Reservations recommended for Group Bookings.

THE FARMHOUSE Cafe

Relaxed and Homestyle Food in the heart of NOTL Wine Country. Sourcing local in-season ingredients from our local farming community.

Open daily for lunch
Reservations strongly recommended





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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 your 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.



Maple Leaf Fudge®

114 Queen St, Niagara-on-the-Lake, ON
L0S 1J0
(905) 468-2211
mapleleaffudge.com

MENU



Ranked #1 Tripadvisor

JOIN US FOR OUR

20th Anniversary

CELEBRATING 20 YEARS OF GREAT FOOD, COLD PINTS, LIVE MUSIC & CRAIC

Twenty years ago, we opened our doors with a mission to bring a "wee-bit of Ireland" to beautiful Niagara-on-the-Lake. Two decades later, we're still here — and we're celebrating all year long.

From our sold-out performance by world-renowned, 3-time Juno Award-winning fiddler Ashley MacIsaac to The Trews VIP Experience at Jackson-Triggs Amphitheatre, our annual Whirlpool Golf Tournament, and a once-in-a-lifetime 10-day musical tour of Ireland with the Paddyman — this is a year of elevated experiences unlike anything we've done before.

On August 10th, we mark the actual day we turn 20 — and we're doing it right. Join us for cake, special discounts, and live entertainment all day long as we raise a pint to twenty incredible years.

Our doors are always open for great food, cold pints, live music, and plenty of craic. Subscribe to our Inner Circle newsletter to be the first to know about upcoming events and special offers, and you'll automatically be entered into our weekly $25 Irish Harp gift card draw.

Sláinte to 20 years!

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JOIN US FOR WEEKLY EVENTS, LIVE MUSIC, AND ENTERTAINMENT
FOR UPCOMING EVENT DETAILS, VISIT: THEIRISHHARPPUB.COM/ENTERTAINMENT

CHEESE SECRETS

A local food shop with an array of artisanal (seasonal) cheeses and fine food products. Discover the culinary treasures within ...







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!

Stop by and see the weekly selection of craft foods 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**



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

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

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FORAGED ON-THE-LAKE

WHERE TO FIND FANTASTIC FUNGI IN NOTL



CHEFS SEEK OUT PRIZED MUSHROOMS

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 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:

Ravine Vineyard Estate Winery | Reve
The Garrison House | Oaklands
Treadwell Cuisine | NOTL Restaurant
Trius Restaurant | Itty Bitty Farm Stand
Cheese Secrets | And many more



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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.

CHOCOLATE
IS GOOD FOR
THE SOUL.

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ROCKY MTN CHOCOLATE

ROCKY MTN CHOCOLATE

70 Queen St. | Niagara-on-the-Lake
905-468-0800 | rockychoc.com

Step into a Rocky Mtn Chocolate shop, and you'll instantly feel like a kid in a chocolate store. From our signature boxed chocolates to our famous hand-dipped caramel apples, every product is crafted with care and indulgence in mind.

We believe the magic isn't just in the taste — it's in the experience of watching our artisans create these treats right before your eyes. Whether it's fresh fudge being expertly crafted or crisp apples coated in rich, buttery caramel, there's no place quite like Rocky.



From Tuscany to Ontario

The Gelato making tradition in the Cattani family of Florence Italy dates back several generations. After moving to Canada, Carlotta Cattani, President and Director of Production and flavour development of Il Gelato di Carlotta, was determined to bring her passion and know-how for authentic Italian gelato to Ontario.

In 2013, Carlotta, her husband and her two brothers, opened their first location at 59 Queen Street in Niagara-on-the-Lake, Ontario, Canada.

Due to its extraordinary success, Il Gelato di Cartlotta opened multiple locations: Niagara-on-the Lake, Niagara Falls, Oakville, Toronto and Port Dalhousie.

"We are humbled and overwhelmed at the positive response of the thousands of tourists who stream in to our stores, the locals who return time and again, and those who continue to buy our gelato cakes and pastries all year round."

Carlotta Cattani, President, Il Gelato Di Carlotta Inc.

IL GELATO DI CARLOTTA LATTERIA

@ILGELATODICARLOTTA









Still the coziest, most authentic Italian caffetteria/gelateria on Queen Street.

But now we also have:

- Greatly expanded seating with friends/family-sized tables and sunny, picture perfect windows.
- Espresso and cappuccino made with beans from the oldest coffee roaster in Florence, Italy.
- Artisanal freshly made gelato made from ingredients sourced around the world.
- Mouth-watering pastries, Italian delicacies and comfort food prepared fresh every day.
- Read the daily Globe and Mail, New York Times, New Yorker and local newspapers on our cozy sofas.
- Board games, book clubs, workshops ... if you can think it, we have it!
- Gluten and sugar-free options.



59 Queen St., Niagara-on-the-Lake | 905-468-8999 | www.gelatodicarlotta.com
Visit us also in Port Dalhousie, Oakville and Fallsview Casino

SPIRIT IN NIAGARA
TRADE MARK
SMALL BATCH DISTILLERS

AWARD-WINNING SPIRITS

Our unique spirits are distilled from ripe and fallen fruit straight from our farm. We specialize in Eau de Vie, Whisky, Vodka, and Gin and have won international awards in all categories. Tours and tastings are offered daily.



The building replicates an early 1800's Queenston home



Farm to Glass spirits

LIVE MUSIC WEEKLY

Join us every Monday, Thursday, and Friday for jazz, blues, and piano tunes from a rotating lineup of local musicians.

NIAGARA INSPIRED COCKTAILS & CUISINE

Come to the Confessional Lounge for delicious cocktails and cuisine. All food served at our distillery is sustainably focused and sourced from the Niagara region.



Hidden Gem Patio with orchard view

458 LAKESHORE ROAD, NOTL | 905 934 1300 | SPIRITINNIAGARA.COM

BUDAPEST BAKESHOP

A Bakery Experience Like No Other!









We did not invent the Chimney Cake. Its origins go back more than 300 years in Hungary.
What we did do, though, is take it to another level of deliciousness!

Every single Chimney Cake is prepared, hand-rolled and baked from scratch every day and throughout the day. When you enter Niagara-on-the-Lake and turn down Queen Street, just follow the smell of freshly baked goodness and you'll find us!

When you walk into our bakeshop, you get to see first-hand the entire process right before your eyes — the mixing, the rolling, the rising, the baking, the toppings and fillings!

It's time you tasted our cakes, that aren't really cakes at all!

Franchise opportunities now available .
Contact us for more information.

www.budapestbakeshop.com
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info@budapestbakeshop.com

118 Queen St.
Niagara-on-the-Lake, ON
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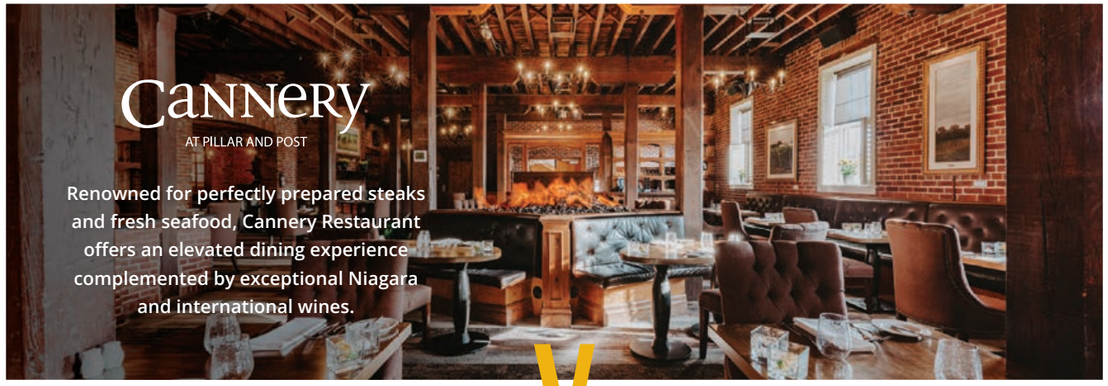
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NIAGARA ON THE LAKE MUSEUM

STEP INTO HISTORY

OPEN DAILY FROM 10 A.M. TO 5 P.M.

From Indigenous history to the War of 1812 to the rise of tourism and agriculture, the Museum's exhibits explore our community's rich heritage and showcase one of Ontario's most important local history collections.



WALKING TOURS

HISTORICAL WALKING TOURS
Let our expert guides uncover the stories hiding around every corner.
$15 per person, includes museum admission.

June to August | Daily at 11 a.m. plus weekends at 3 p.m.

September | Weekends at 3 p.m.



EXHIBITS

PRIVATE TOURS
Looking for something more personal? Our private tours are fully tailored to your group's interests.

GENERAL INFO



EVENTS

PROGRAMS & EVENTS
From our Tiny Museum outreach to community events, our calendar is full of fun activities. Be sure to visit our website so you don't miss a thing.

BOOK A TOUR

43 Castlereagh Street, Niagara-on-the-Lake, ON • notlmuseum.ca • 905-468-3912 • contact@nhsm.ca



Experience the river like never before

For visitors looking to add a little adrenaline to their Niagara-on-the-Lake getaway, Whirlpool Jet Boat Tours offers one of the region's most unforgettable adventures. Departing from the Niagara River, the powerful jet boats race through the world-famous Niagara Gorge and Class 5 whitewater rapids, delivering plenty of thrills — and, depending on the tour, a complete soaking. Along the way, passengers experience dramatic cliffside scenery and learn about the natural history of the river. It's a uniquely Niagara experience that combines sightseeing, adventure and spectacular views that can't be seen from shore.



WHIRLPOOL JET BOAT TOURS

whirlpooljet.com
1-888-438-4444
55 River Frontage Rd.



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

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

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 Brewing Co.



1523 Niagara Stone Rd.
silversmithbrewing.com

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 Brewery

7 Queen St.
exchangebrewery.com

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



Niagara College Teaching Brewery



135 Taylor Rd.
ncteachingbrewery.ca

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.

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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.

Find more NOTL facts on Page 80.



YOURNOTL.CA

EXPLORE NOTL'S FARM STANDS

Story by Andrew Hawlitzky | Photography by Dave Van de Laar

A new website and Facebook group looking it make it easier for locals and tourists to find farm stands across NOTL was launched this spring, as the national "shop local" movement continues to gain momentum.

Shannon Fletcher, who runs a daycare from her home, launched the Facebook group NOTL Farm Stands and Local Goods and website YourNOTL.ca in March.

"It's like a scavenger hunt for delicious local homegrown food," she says. "A choose-your-own farm stand adventure."

More than 200 people joined the Facebook group within 24 hours of its creation.

The tools allow users to locate nearby farm stands selling produce, eggs, honey and other goods via an interactive map.

"With everything going on with our neighbours to the south of here, I don't think it's ever been so important to support local," says Fletcher.

The idea to create this group started last fall, she says, as she was "on a mission for pumpkins."

"I thought, 'How do I streamline this search? I need a map. A list of all the stands in one place.' It didn't exist," says Fletcher.

The project is volunteer-run and relies on local vendors to register their farm and/or stand on the website. More than 20 stands and local growers are currently listed with more expected to be added.

"It's so important to support the local farmers in our communities, and lucky for us, we live in one of the richest agricultural areas in Ontario, if not Canada," says Fletcher.

NOTL FARMERS MARKET ON SATURDAYS

Looking for fresh Niagara produce? Look no further than the Market at the Village. Held every Saturday until Oct. 4, the market brings together local vendors who sell seasonal items and homemade goods that will leave you wanting more. Stop by **111 Garrison Village Dr.** to see what's in store week to week. Whether it's baked goods from Sweets and Swirls Cafe, award-winning jams from Gryphon Ridge Highlands, gourmet cheese from Cheese Secrets, or any of the farms offering up bounties of seasonal fruits and vegetables, there's sure to be something that catches your eye — and ends up in your belly.



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.





CHERRY FESTIVAL

The Cherry Festival returns on July 4, 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. Plus a barbecue, bake sale, treasure sale, children's area and live music. It's a local event you don't want to miss!

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

July 5 | 9 a.m. - 2 p.m.
Free admission



The line for pies stretches around the block before the festival even opens.



34TH ANNUAL PEACH FESTIVAL

Every August, Niagara-on-the-Lake celebrates one of its sweetest traditions: the annual Peach Festival. For two days, Queen Street and the surrounding downtown core transform into a vibrant celebration of the region's famous harvest. Merchants spill onto the sidewalks and streets, live music fills Simcoe Park, and the aromas of fresh baking, peach desserts and local fare drift through the crowds. Farm stands overflow with just-picked Niagara peaches, while visitors browse vendors, enjoy family activities and soak up the festive atmosphere.

Hosted by the Niagara-on-the-Lake Chamber of Commerce, the festival pays tribute to the farmers and agricultural heritage that have helped define the community for generations. Festival favourites include Percy the peach mascot, the Peach on the Street Market, the Peach Pie Contest, the antique tractor display, the Peachy Keen Kids Zone and Percy's Palette Contest. Throughout the weekend, visitors can enjoy live entertainment at the Peach Pit stage, seasonal food and beverage offerings, and plenty of peach-inspired treats.

The celebration continues on Sunday when St. Vincent de Paul Parish hosts its long-running Peach Festival on Picton Street, featuring peach pies, sundaes, crepes, fresh fruit, live music, family activities and community spirit. Together, the two events create one of Niagara-on-the-Lake's most beloved summer weekends — and a tradition no distinguished explorer should miss.

August 7 | Noon to 7 p.m.
August 8 | 10 a.m. to 6 p.m.
August 9 | To be announced
Free admission



Tourism
NIAGARA·ON·THE·LAKE

CULINARY EXPERIENCES



Niagara-on-the-Lake has long been known as a destination for exceptional food, but today's culinary scene offers far more than visitors might expect from a small town. From elegant fine dining rooms overlooking vineyards and gardens to casual cafés, bakeries and farm-to-table experiences, the community is packed with memorable places to eat.

Local chefs take advantage of the region's abundance of fresh ingredients, drawing inspiration from Niagara's farms, orchards, vineyards and waters. Seasonal menus showcase everything from tender asparagus and sweet peaches to locally raised meats, artisan cheeses and freshly harvested produce. Whether you're celebrating a special occasion, enjoying a leisurely lunch or searching for the perfect patio, Niagara-on-the-Lake serves up flavours that capture the essence of the region.



COCKTAILS AND CRAFT BEVERAGES

Niagara-on-the-Lake's reputation as a wine destination is well deserved, but the region's beverage scene extends far beyond the vineyard. Creative mixologists, craft brewers, cider makers and distillers are producing an impressive range of drinks that reflect the character of Niagara itself.

Visitors can sip handcrafted cocktails featuring locally sourced ingredients, sample small-batch spirits distilled just minutes from where they're enjoyed, or discover innovative craft beers brewed by passionate local entrepreneurs. Cideries continue to transform Niagara-grown apples into refreshing creations, while wineries offer everything from iconic icewine to bold reds and crisp whites. Together, they create a vibrant beverage culture that invites visitors to slow down, explore and raise a glass to the good life.

MUSIC AND CULTURE



Summer in Niagara-on-the-Lake comes alive through theatre, music, arts and cultural celebrations that fill the calendar from June through September. The community's picturesque setting provides a remarkable backdrop for performances ranging from intimate chamber concerts to large outdoor productions and world-class theatre at Shaw Festival.

Organizations such as the TD Niagara Jazz Festival, Bravo Niagara! and Music Niagara bring acclaimed musicians and rising stars to venues throughout the region, offering audiences unforgettable experiences in wineries, churches, gardens and historic sites. Combined with local festivals, artist studios, community concerts and artistic exhibitions, these events create an atmosphere where culture thrives and visitors can discover something new around every corner.









Tourism
NIAGARA·ON·THE·LAKE

Tourism
NIAGARA·ON·THE·LAKE

HERITAGE ATTRACTIONS

History is woven into nearly every corner of Niagara-on-the-Lake, making it one of Canada's most fascinating places to explore. Visitors can step back in time through a collection of heritage attractions that bring the region's rich past to life.

At the Niagara-on-the-Lake Museum, exhibits and artifacts tell the story of the community's evolution from Indigenous settlement to Loyalist town and modern-day destination. The Pumphouse Arts Centre combines heritage architecture with contemporary creativity, offering exhibitions, workshops and cultural programming throughout the season. Nearby, Fort Mississauga welcomes visitors to explore one of Niagara's most important military landmarks, a reminder of the area's strategic role during the War of 1812. Together, these attractions provide a deeper understanding of the people, events and stories that shaped the town visitors enjoy today.











Tourism
NIAGARA·ON·THE·LAKE

SMALL WINERY DISCOVERIES

While Niagara-on-the-Lake is home to internationally recognized wineries, some of the most rewarding experiences can be found at the region's smaller, family-run estates. These boutique wineries often offer a more personal connection to the people behind the wine, giving visitors an opportunity to meet owners, winemakers and vineyard staff who are deeply invested in their craft.

Many of these hidden gems produce limited quantities of distinctive wines that may only be available at the winery itself. From intimate tasting rooms surrounded by vines to unique blends that reflect the character of a single vineyard, these smaller producers showcase the innovation, passion and entrepreneurial spirit that continue to define Niagara's wine country.







Tourism
NIAGARA·ON·THE·LAKE

Tourism Niagara-on-the-Lake is committed to the development, encouragement, promotion and enhancement of a positive and diverse economic environment consistent with the special cultural, historical, agricultural, ecological and community qualities of Niagara-on-the-Lake.

tourism@niagaraonthelake.com
905-468-1950

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

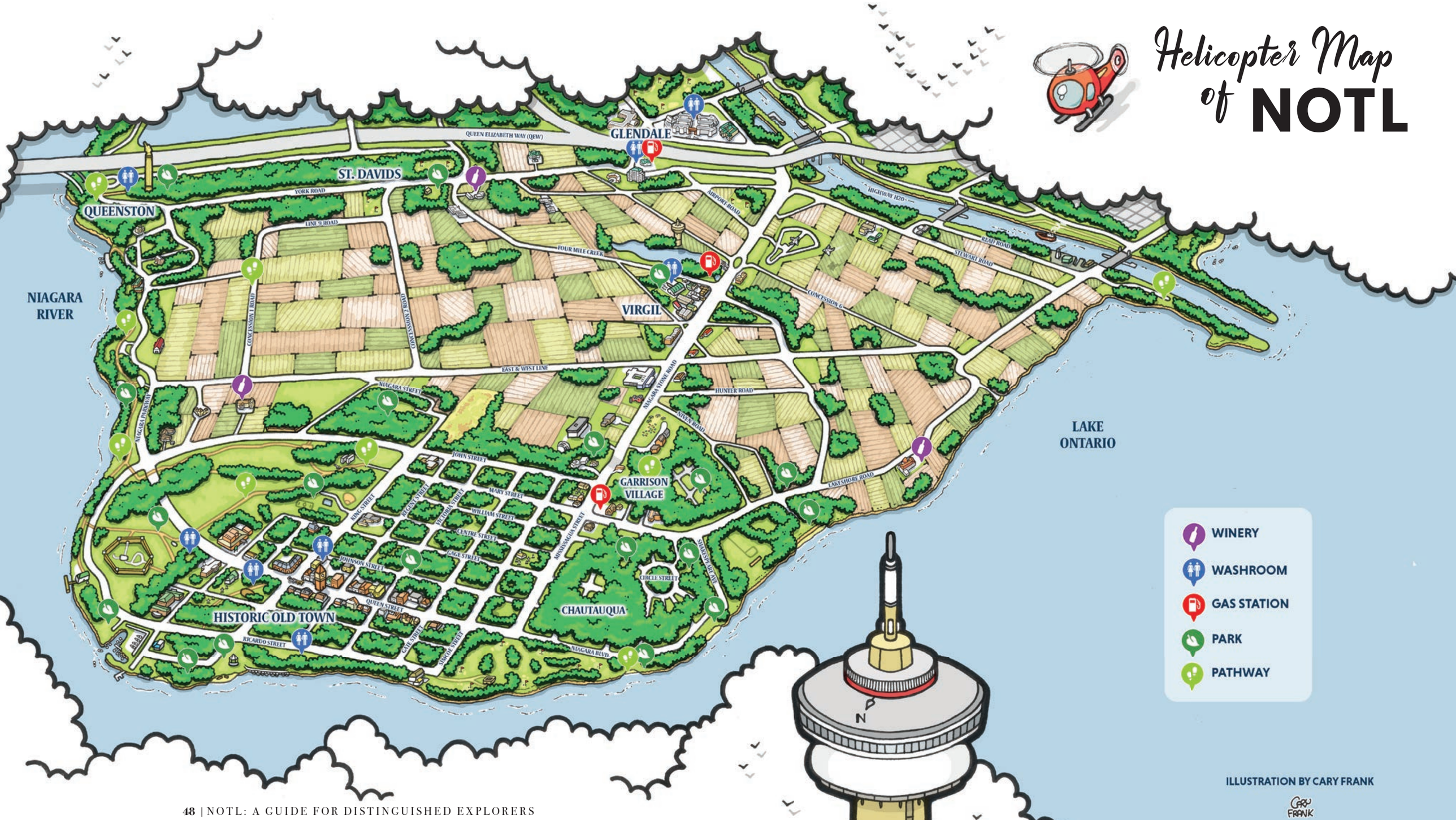


ILLUSTRATION BY CARY FRANK

CANADA DAY

JULY 1, 2026

ENJOY CANADA DAY WITH FRIENDS, MUSIC AND CAKE

Join the Friends of Fort George and Parks Canada for Canada Day celebrations on July 1.

The day begins with a barbecue lunch prepared and served by the Rotary Club of Niagara-on-the-Lake from 11:30 a.m. to 3 p.m. in Simcoe Park. Live music and children's activities will also take place throughout the afternoon.

At 3 p.m., the annual Cake Parade, led by the 41st Regiment Fife and Drum Corps, will make its way down Queen Street to Simcoe Park, where the cake will be shared with the public free of charge. Willow Cakes and Pastries has once again donated the Canada Day cake for 2026, with the design remaining a surprise until the event.

Fort George National Historic Site will be open from 10 a.m. to 10 p.m., with free admission all day. Visitors can tour the historic buildings, meet costumed interpreters, watch musket demonstrations and take part in other activities. Please note that the buildings close at 5 p.m.

Cold drinks and treats will be available inside Fort George from 2 p.m. to 4 p.m., with food service beginning at 4 p.m. Evening programming starts at 6:30 p.m. with the Kiddie Militia and drill, followed by presentations from the Fort George Infantry and the Fife and Drum Corps.

Live entertainment will feature The Howling Horns, an eight-piece band performing a mix of blues, dance favourites and classic rock. The evening concludes with a fireworks display at 10 p.m.

For more information, visit friendsoffortgeorge.ca.



Mammoth cake a NOTL tradition

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.

Also check out these celebrations

ARTISTRY BY THE LAKE

July 3-5 | 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

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

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



The Lake Report

Canada's **most-awarded** community newspaper

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

That's why we created The Lake Report eight 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 170 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, says, "It's humbling and an honour to be recognized and singled out by your peers in the media industry."

He adds 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 2025 Canadian Community Newspaper Awards, The Lake Report took home 12 awards for journalism excellence, including first place for the Best National Editorial, third place for Best Local Editorial, a first-place and third-place win for Outstanding Columnist, first place for Best Sports Coverage and first place for the Best Reader Engagement initiative.

Provincially, in 2025, the paper won another 23 awards, including nine first-place accolades. The awards included first place in the General Excellence category for newspapers with a circulation of 8,000 and over, first in Best Community Newspaper Website (niagaranow.com) and first in Best Vertical Product for the summer 2025 edition of "NOTL: A Guide for Distinguished Explorers." The newspaper also placed second for Best Front Page and Best Editorial Page/Section, as well as third for Best News Story and Best Headline Writing. Reporter Paige Seburn was also awarded second place in the Reporter of the Year category, and photographer Dave Van de Laar placed second in the Photographer of the Year category, a prestigious title he has won twice before.


The Lake Report
NOTL women vow 'elbows up'
Show Festival sees $768K surplus
Tariffs could destroy small business
Peninsula Flooring Ltd.

That's a total of

170

awards since 2020


Peninsula Flooring Ltd.
The Lake Report
Fire damages historic Glencairn
The Lake Report named top newspaper in Ontario
Support Local Businesses

More than any other community newspaper in Canada

TODAY'S NEWS: niagaranow.com | PRINT ARCHIVES: lakereport.ca



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Feel the rush as you lift off, then soar high above the roaring rapids and breathtaking waterfalls on an unforgettable Niagara Helicopters tour! From takeoff to touchdown, every moment is pure exhilaration. Glide above Niagara's most iconic sights in our state-of-the-art, air-conditioned Airbus H130 helicopters, complete with a Surround Sound commentary system that guides you through the journey.

Capture every incredible angle—our professional photographers will snap a stunning pre-flight photo of your group (available for purchase), and don't forget your own camera to take home jaw-dropping memories! Before or after your flight, stop by our charming Gift Shop for unique souvenirs, refreshing drinks and tasty snacks.

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BE ON THE LAKE

Rent a paddleboard, see the other side of NOTL

One of the best ways to experience Niagara-on-the-Lake this summer is from the water.

From a paddleboard or kayak, Lake Ontario and the Niagara River offer a fresh view of the town, blending adventure, relaxation and sightseeing into one memorable outing.

Based at Queen's Royal Park, Paddle Niagara has spent more than a decade helping locals and visitors get on the water, from nervous first-timers to experienced paddlers.

Owner and instructor Tim Balasiuk says beginners are often surprised by how quickly they find their balance.

"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.

Now in its 14th season, Paddle Niagara offers rentals, lessons and guided experiences, with a focus on safety, confidence and fun.

Whether it's a peaceful morning paddle, a date idea or a new way to see Niagara-on-the-Lake, Paddle Niagara offers a summer experience worth dipping into.

paddleniagara.com | 905-401-7879

Or visit on King Street near Queen's Royal Park

THREE CHEERS FOR CHARDONNAY

By Jill Troyer | Photography by Don Reynolds

Chardonnay is the most planted white wine grape in the world, and for good reason. It grows well in all kinds of conditions; it has an uncanny knack for expressing the terroir it's grown in; and the resulting wines are delicious, whether rich and buttery or flinty and crisp. No wonder there are 500,000 acres of Chardonnay planted world wide.

Often called "the winemaker's grape", Chardonnay can wear many styles, depending on the wishes of the winemaker.

Niagara is gaining an international reputation for the excellence of its cool climate Chardonnays.

"I've been floored by the balance, ripeness and restraint I've seen. These wines are elegant, fresh and beautifully textured, with oak use that's perfectly integrated. They're absolutely world-class," according to Clive Pursehouse, North American editor for Decanter wine magazine.

It all starts in the vineyard, where soil and weather patterns conspire to produce grapes with a fabulous flavour profile.

"Chardonnay grows really well in Niagara. It loves limestone, which adds good flavour, great minerality and saline characteristics," explains Stratus winemaker Dean Stoyka.

The weather plays its part, too.

"Lake Ontario provides nice breezes and cooling winds, which is really perfect for cool climate Chardonnay. You have warmth in the daytime, with nice breezes so the grapes aren't cooking, and then at night it's cool. That's great for acidity retention, and for making fresh citrus aromas and flavours in Chardonnay," he adds.

Niagara on the Lake plays host to the International Cool Climate Chardonnay Celebration every summer, known as i4C.

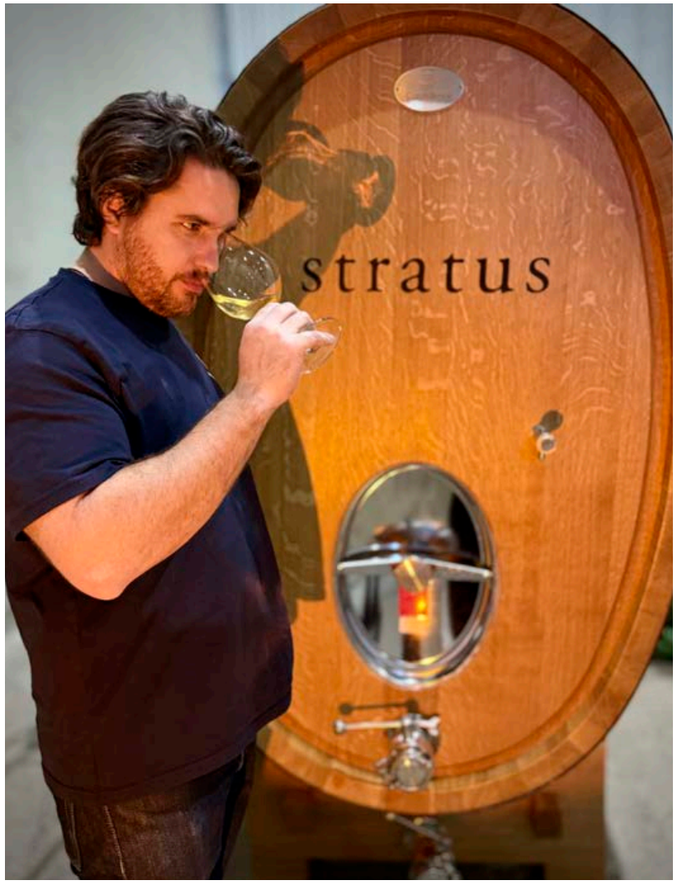
This year the festivities unfold over a four day weekend, from July 16-19. More than one thousand people came to i4C last year, from places near and far, including France, Chile, and South Africa.

There are many ways to participate in i4C. There are three marquee events, starting with School of Cool on Thursday, Friday Night Flights at the NOTL airport on Friday, and a tasting and dinner event at Peller Estate on Saturday. All weekend, more than a dozen individual wineries are hosting special tastings or culinary experiences. The website has details; http://www.coolchardonnay.org/

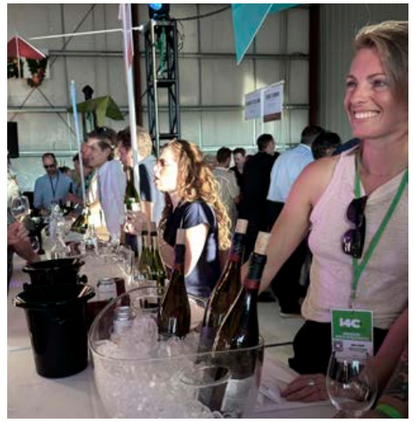
It's easy to explore Chardonnay on your own, anytime. There's something for everyone, with a wide range in prices and flavour profiles.



Perenelle co-owner Melissa Beausoliel.



Stratus winemaker Dean Stoyka.



Winemaker Amelie Boury at Friday Night Flights.



Lailey owner Matt Faik Turkmen.

A TASTE OF NOTL

Here are three local Chardonnays that won gold medals at the National Wine Awards last year, to whet your palate.

Stratus 2023 Chardonnay. Bottled with Lees. $45.



Winemaking Notes: This Chardonnay was made with grapes from vines that were planted in 1985. It was fermented and aged in large oak foudres, as well as some amphoras and smaller barrels, with gentle lees stirring. A small percentage of the lees (spent yeast) was left in the wine at bottling, enhancing the mouthfeel.

"The mouth feel really is where the Stratus Chardonnay with Lees shines. It's really about getting that on your palate and feeling the softness, richness, and creaminess, but with an acid backbone that drives the wine both ways," explains Stoyka.

Tasting Notes: Pale golden straw in colour. This is an intriguing Chardonnay, presenting fresh fruit alongside creamy lees. The nose opens up gently to reveal peach, pear, and lime zest alongside leesy notes. On the palate there's a bracing acidity with well extracted lemon, lime, and tangerine. Layers of minerality add complexity. The mouthfeel is plush and creamy. The finish is long and fresh. Exceptionally well balanced. **93**

Lailey 2022 Chardonnay Wild Ferment. $38.



Winemaking Notes: This Chardonnay is the last vintage for these vines, originally planted by the Laileys, founders of the winery. Being older vines, the roots go very deep, which makes the minerality more pronounced. Grapes were picked early to capture good acidity. Natural fermentation with wild yeast. The vineyard was re-planted in 2023, and the first vintage from the new vines will be harvested in 2026.

"We kept this wine in the coolest spot in the barrel cellar, for three months. There was minimal intervention. The barrels were purchased from Burgundy," says owner Faik Matt Turkmen.

Tasting Notes: Pale straw. Enticing aromas of ripe pear and peach. Balanced acidity, smooth mouthfeel, and a hint of brulee. Candied lemon peel, yellow apple, and honeyed pear. Deep roots deliver elegant minerality. The finish lingers, with a trace of lees. **92**

Perenelle 2023 Chardonnay. $35.

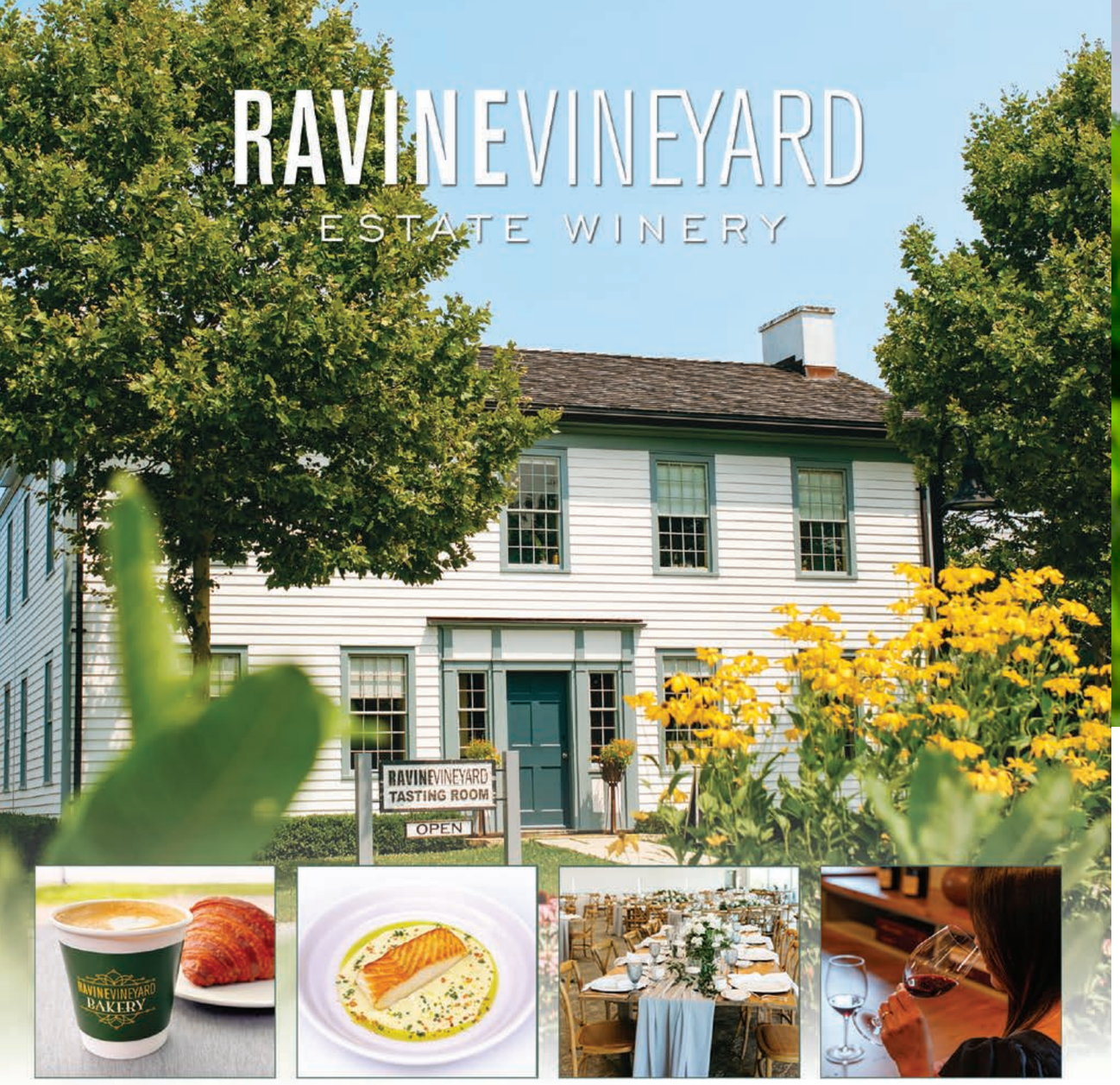


Winemaking Notes: Made from grapes grown at the winery's vineyards on York Road, just across the street from the escarpment. The soil is sandy and well drained. Perenelle is a family winery owned by Melissa Beausoleil and Matt Kilkenny. Their winemaker is neighbour Marty Werner, of MW Cellars and York Winery. The winery's name is inspired by the legendary Perenelle Flamel, who lived in the 14th century and has a reputation for alchemy.

"We try to stick with neutral oak. We want to showcase the grapes themselves. It is Niagara fruit, so we work with the fruits that are here, to be able to to represent the vineyard," says Melissa Beausoleil.

Tasting Notes: Pale straw, with fragrant fresh pears and lime. Lemon curd, white peach, and apple dance with balanced acidity. Light caramel, vanilla, and brioche flavours complement the creamy mouthfeel. Medium bodied and dry with a long finish. **90**

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ESTATE WINERY



BAKERY & CAFÉ

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EVENTS

WINE TASTING

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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.

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SIP, SAVOUR AND RELAX

Vines on every corner in NOTL

With more than 40 wineries dotting the lush landscape of Niagara-on-the-Lake, no two visits are ever the same — and neither are the wines. From boutique vineyards with small-batch charm to grand estate wineries pouring award-winning vintages, each stop offers a distinct experience worth uncorking.

Whether you're in town for a weekend getaway or a single afternoon, set aside time to explore a few favourites. You'll discover crisp whites, bold reds and unique varietals that reflect the rich terroir of this renowned wine region.

Looking to stretch your tasting budget?

Many wineries in NOTL offer complimentary tastings with the purchase of a bottle. Just ask — it's an easy way to sample more, stock your cellar, and support local winemakers along the way.

Raise a glass, take in the view, and toast to a truly unforgettable experience in Niagara wine country.

CHECK OUT THESE WINERIES:

Between the Lines
Cattail Creek Estate Winery
Chateau des Charmes Wines
Colaneri Estate Winery
The De Moura Winery Way
Diamond Estates Winery
Ferox Winery
Five Rows Craft Wine
Frogpond Farm Organic Winery
Hillebrand Winery
Hinterbrook Estate Winery
The Ice House Winery
Icellars Estate Winery
Inniskillin
Jackson-Triggs Vineyards
Joseph's Estate Winery
Konzelmann Estate Winery
Lailey Vineyards
Lakeview Cellars Estate Winery
Maleta Estate Winery
Marynissen Estate Winery
Niagara College Teaching Winery
Palatine Hills Estate Winery
Peller Estates Winery
Pillitteri Estates Winery Inc.
Pondview Estate Winery
Queenston Mile Vineyard
Caroline Cellars
Reif Estate Winery
Two Sisters Vineyards
Stone Eagle Winery
Bella Terra Vineyards
AMO Estate Winery
Riverview Cellars
Stratus Vineyards
The Hare Wine Co.
Wayne Gretzky Estates
De Simone Vineyards
Strewn Winery
Ironwood Cider House

INTERESTING FACTS ABOUT

NOTL WINE

MORE FACTS ON PAGE 69

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 AVAILBLE 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.

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.

FOUR MILE APPELLATION

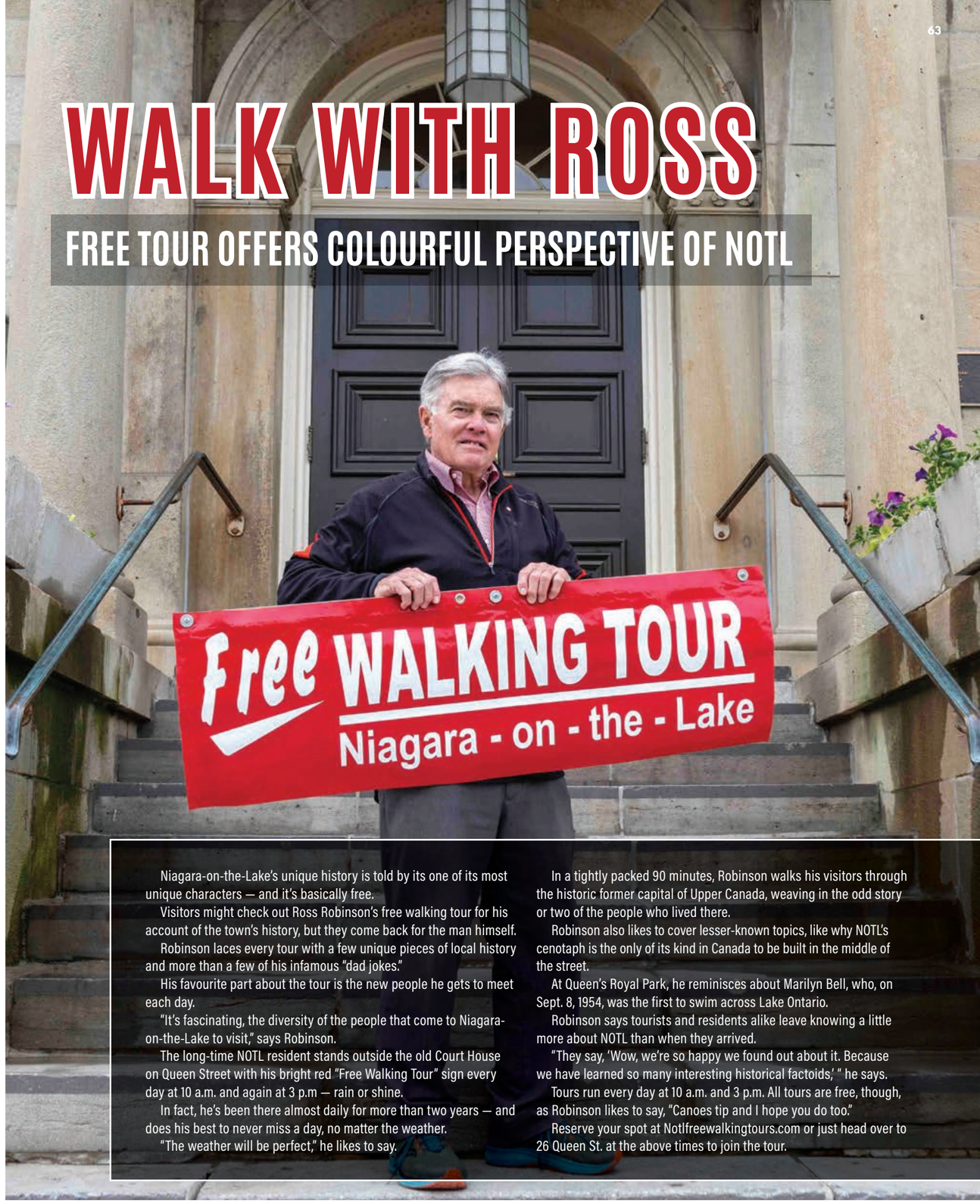
The Four Mile Creek sub-appellation makes up much of Niagara-on-the-Lake's wine country. Below the bench of the Niagara Escarpment, with warm days and cool nights during the growing season, Four Mile Creek is the largest sub-appellation in the Niagara Peninsula.

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.



WALK WITH ROSS

FREE 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 almost daily for more than two years — and does his best 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 or just head over to 26 Queen St. at the above times to join the tour.

FORT GEORGE
NATIONAL HISTORIC SITE



Photography by Dave Van de Laar

A brief history

By Tony Chisholm | Photography by Dave Van de Laar

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 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.

What's happening at the fort in 2026

Fort Major's Tour

June 22, July 20, August 24, September 24

Experience an exclusive in-depth tour of the site delivered by the site manager who literally wrote the book on the fort. On this special tour, you'll be guaranteed to avoid the crowds and hear stories not often told during regular hours. You'll also get to handle artifacts that were actually at the fort during the War of 1812 and witness a musket firing demonstration.

For those who enjoy history, this tour is a must. Tour groups will be limited in size, so reserve your tickets soon.

Tickets must be booked in advance by phoning the fort at 905-468-6614 or via e-mail at niagaraont@pc.gc.ca

Jane Austen Tea Party

August 4 & 6 | 7 - 9 p.m.

Celebrating Jane Austen. Austen was an English author from the early 19th century, whose work is contemporary to the time period portrayed at Fort George. The event will include book trivia, book discussion, shopping, period games, tea and treats down at picturesque Navy Hall. Participants can try writing with a quill pen in the style of Jane Austen, as well as other fun regency-era activities. Participants who come dressed in period costume will receive a 10% discount in the Friends of Fort George gift shop.

Fife & Drum Muster & Soldiers' Field Day

August 15-16 | 10 a.m. - 5 p.m.

Join us for the 27th 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.

Events are wheelchair accessible. For more information and pricing, email Parks Canada at ***niagaraont@pc.gc.ca.***

See page 50 for information about Canada Day at Fort George.

Your adventure, YOUR WAY!

YOU CHOOSE NIAGARA

Unlike standard tours, with fixed schedules, You Choose Niagara builds itineraries based entirely on your specific interests. Whether that is hidden local gems, specific wineries, or iconic attractions, You Choose Niagara offers a concierge service to create memories that will last forever. As a small, private company, we provide exclusive attention to your group. We focus on custom, intimate tours for two to five people, but are also capable of hosting corporate events where each guest still experiences a world class tour by local guides.

Get into the mist at Niagara Falls

Are you ready to come face to face with the raw power of nature? **You Choose Niagara** specializes in a captivating walking tour of Niagara Falls and an epic ride on the iconic Hornblower Boat. Experience the awe-inspiring beauty and power of the falls. What sets this tour apart is their tour groups of 12 or less, the smallest public tour group in Niagara. Their 5-star tour guides will teach you amazing facts, the history of the Falls, and fascinating stories. Witness the sheer majesty of the Horseshoe Falls from aboard Niagara's longest running and number 1 attraction, the Hornblower Boat. This tour gives you the best of both worlds. Be prepared to get wet!

Private, commercially insured Transportation

You Choose Niagara also provides a premium and zero emission ride for up to five passengers to local attractions, Pearson, Hamilton, Niagara Falls, NY and Buffalo. As residents of Niagara-on-the-Lake, Greg and Lyndsey Moors provide a friendly and professional service that gives you peace of mind while on vacation or heading to the airport for your next trip.







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@you_choose_niagara

Fort George
National Historic Site

Lieu historique national du
Fort-George

Stories as unique as you

Step straight from the town of Niagara-on-the-Lake into the historic events of the War of 1812.

parks.canada.ca/fortgeorge

Offrez-vous des histoires uniques

De Niagara-on-the-Lake, entrez de plain-pied dans l'histoire vibrante de la guerre de 1812.

parcs.canada.ca/fortgeorge



Parks Canada Parcs Canada

Canada

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 | 143 Front St.| 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.

queenstonstdavidsgolf.com | 22 Paxton Ln. | 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
1 Niagara-on-the-Green Blvd. |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.

queenstonstdavidsgolf.com
269 Progressive Ave. | 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 | 2334 St. Paul Ave. | 905-374-2110



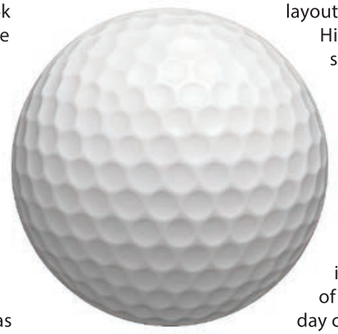
Swing by a local restaurant for an after-tee snack and refreshments.

Aerial photography by Rene Bertschi

NOTL Golf Club is oldest in North America

Perched along the banks of the Niagara River, the Niagara-on-the-Lake Golf Club offers more than a round of golf — it offers a walk through history.

Established in 1875, the club is recognized as the oldest surviving golf club in North America. For more than 150 years, golfers have teed off on this remarkable stretch of land, where fairways overlook the river and views extend across to the United States.



The club's roots can be traced to John Geale Dickson, a prominent local resident who introduced the game to Niagara-on-the-Lake in the 1870s. His enthusiasm for golf helped establish what would become one of Canada's most historic sporting institutions, with his brother Robert serving as the club's first captain.

The Niagara-on-the-Lake Golf Club has long held a special place in the history of the game. In 1895, it hosted the first Niagara International tournament, a groundbreaking event that welcomed amateur golfers from different countries and included a women's competition at a time when such opportunities were rare. Local golfer Madeline Geale won the inaugural ladies' event, helping cement the club's reputation as a pioneer in the sport.

Today, golfers can still experience elements of that early history firsthand. Three of the course's original greens — the first, second and eighth — remain in their original locations, providing a tangible connection to the game's earliest days in Canada. The course's traditional design rewards accuracy, strategy and thoughtful shot-making, offering a refreshing contrast to many modern layouts.

History surrounds every hole. The course sits adjacent to Fort Mississauga, a key military site from the War of 1812, creating a setting unlike any other in the country. It is one of the few places where visitors can enjoy a round of golf while overlooking landmarks that helped shape Canada's past.

While the club proudly preserves its heritage, it remains a vibrant part of Niagara-on-the-Lake's present-day community. Visitors are welcome to experience a course that has challenged golfers for generations, enjoy a meal overlooking the river and discover why this historic club remains one of the town's most treasured attractions.

Whether you're an avid golfer, a history enthusiast or simply looking for one of the most scenic views in Niagara-on-the-Lake, the Niagara-on-the-Lake Golf Club offers a uniquely Canadian experience where sport, heritage and natural beauty meet.



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

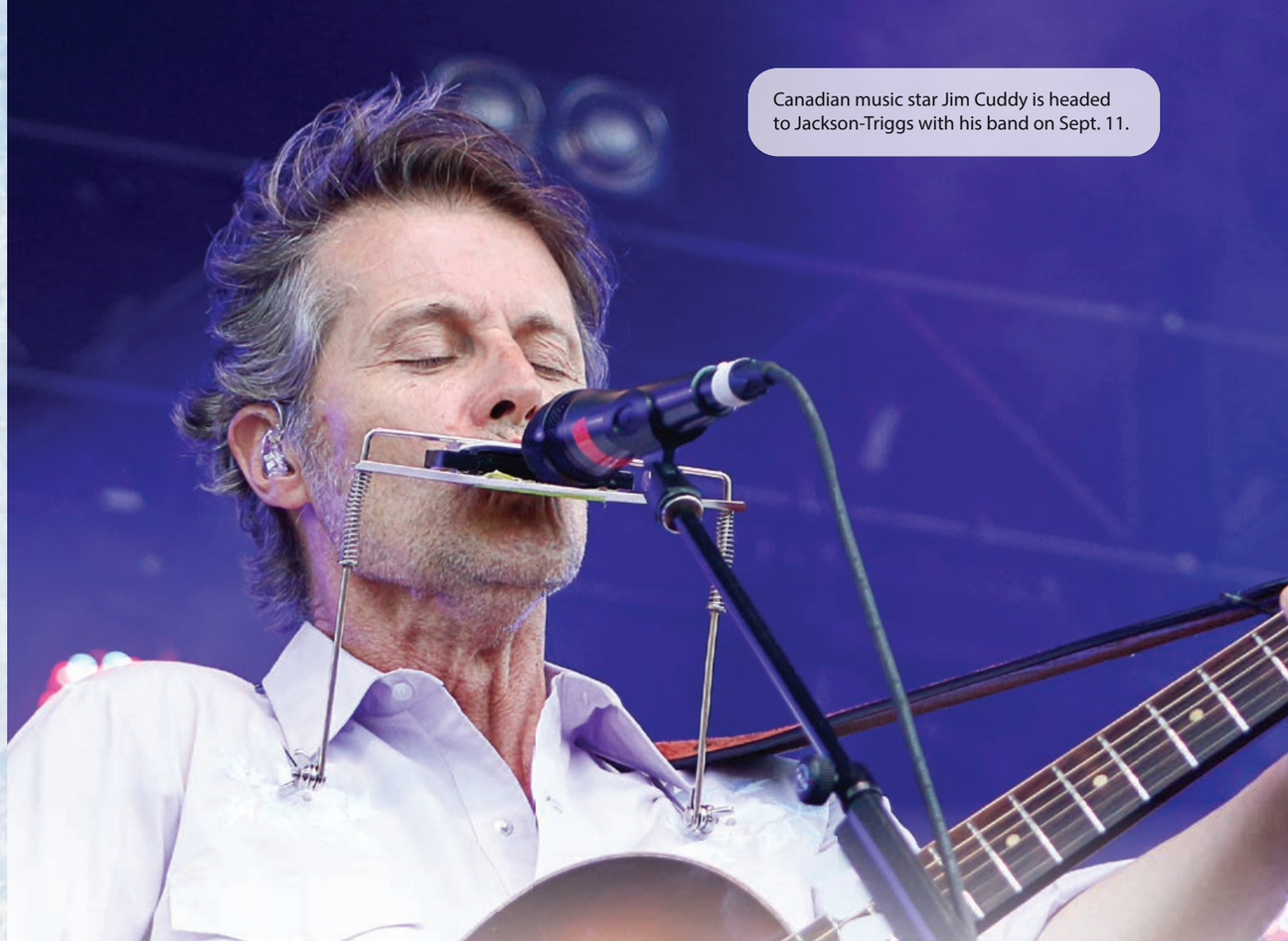
Irish Harp Pub: Live music inside every Wednesday to Monday + music trivia on Tuesdays

The Olde Angel Inn: Live music every Thursday to Sunday

The Grist: Live music every Thursday night.

MUSIC NIAGARA SUMMER SEASON

Sunday, June 21 – Moving Pictures: Victor Paukstelis in Recital at St. Mark's Church, 4 p.m.
Saturday, June 27 – Masterclass with Solomiya Ivakhiv at Grace United Church, 4 p.m.
Sunday, June 28 – Glory to Ukraine: Solomiya Ivakhiv in Recital at St. Mark's Church, 5 p.m.
Monday, June 29 – An Evening with Paul Tobey: "It's Time" at Spirit in Niagara, 7 p.m.
Tuesday, June 30 – Alex Pangman & Her Sweet Hots at Ironwood Cider House, 7 p.m.
Wednesday, July 1 – Swing into Canada Day: Shannon Butcher & JoyRide at Ironwood Cider House, 7 p.m.
Thursday, July 2 – Swing Sisters of Song with the Toronto All-Star Big Band at Ironwood Cider House Tent, 7 p.m.
Friday, July 3 – Heather Bambrick & Friends Featuring "Broadsway" at Ironwood Cider House, 7 p.m.
Sunday, July 12 – Boys' Choir Dagilėlis from Lithuania at St. Mark's Church, 5 p.m.
Monday, July 13 – Three-Time JUNO Award-Winning Gryphon Trio in Concert at St. Mark's Church, 7 p.m.
Monday, July 20 – An Evening of Story & Song with Jeremiah Sparks at Spirit in Niagara, 7 p.m.
Thursday, July 30 – Between Music & Theatre: FortVio Piano Trio at St. Mark's Church, 7 p.m.
Monday, August 3 – Toronto All-Star Big Band 30th Anniversary Celebration at Ravine Estate Winery, 7 p.m.
Monday, August 10 – Quartetto Gelato: A Musical Feast at Ironwood Cider House, 7 p.m.
Tuesday, August 11 – A Fiddle & Step Dance Celebration with The Fitzgeralds at Ironwood Cider House Tent, 7 p.m.
Wednesday, August 12 – The Undercovers: Rogers, Richie & Robinson at Ironwood Cider House Tent, 7 p.m.
Thursday, August 13 – An Evening of Gypsy Jazz with Club Django Toronto at Ironwood Cider House Tent, 7 p.m.
Friday, August 14 – The Great Canadian Dueling Pianos at Ironwood Cider House Tent, 7 p.m.



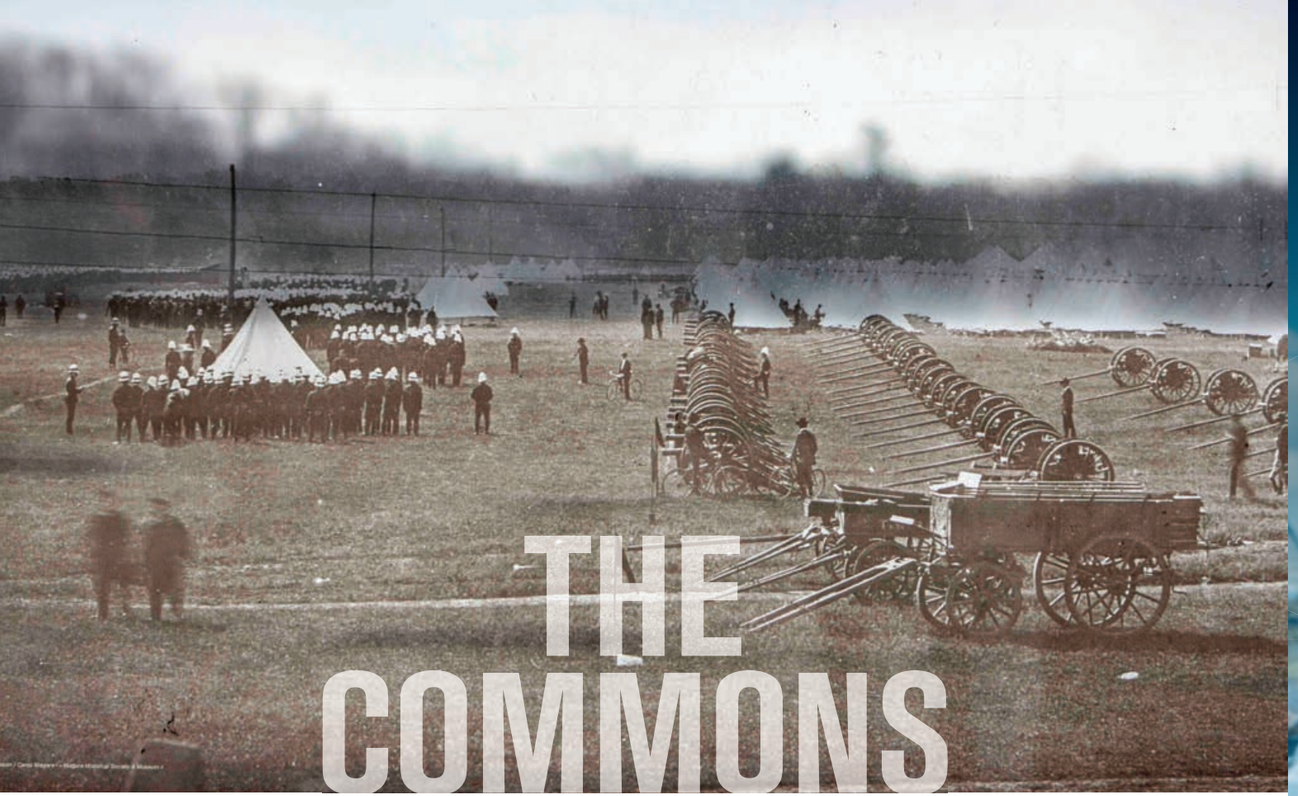
Canadian music star Jim Cuddy is headed to Jackson-Triggs with his band on Sept. 11.

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, Alan Doyle, Finger Eleven and the Trews. 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 2025 schedule:

June 12 & 13 – Sam Roberts Band
June 19 – Classic Albums Live: Fleetwood Mac: Rumours
June 20 – Practically Hip
June 26 – The Strumbellas
July 3 – 54•40
July 4 – The Rural Alberta Advantage
July 18 – USS
July 23 – Matthew Good and His Band
July 24 – The Tenors
July 25 – Choir! Choir! Choir! — Epic '80s Sing-Along
Aug. 7 – Dallas Smith
Aug. 8 – Chantal Kreviazuk
Aug. 14 – Wild Rivers
Aug. 15 – July Talk
Aug. 22 – Finger Eleven Acoustic
Aug. 28 – The Trews Electric
Aug. 29 – The Trews Acoustic
Sept. 4 – Alan Doyle
Sept. 5 – Big Wreck
Sept. 11 – Jim Cuddy Band
Sept. 12 – Colin James Blues Trio
Sept. 18 & 19 – Dwayne Gretzky

For tickets and information and the complete lineup, visit the Summer Concert Series website at www.jacksontriggswinery.com



THE COMMONS

A SITE OF CANADIAN HISTORY

By Evan Saunders | Photography by Richard Harley

Long before Niagara-on-the-Lake became known for its boutiques, ice cream parlours and vineyards, it was a town of uniforms, musket fire and military camps. And part of the heart of it all was the Commons — once a sprawling military reserve, and today, one of Canada's most remarkable historic landscapes.

Known in the early 1800s as the Military Reserve, the Commons bore witness to fierce battles during the War of 1812. It was the pulse of a town defined not by tourism, but by regiments, redcoats and revolution. Many of the original military structures, including Butler's Barracks, still stand — quiet monuments to centuries of service.

Its military legacy didn't end with the war against the Americans. During the First World War, the Commons became home to more than 14,000 soldiers of the 2nd Division of the Canadian Expeditionary Force. For many who would go on to fight and die at Vimy Ridge, Passchendaele or the Somme, this was their final Canadian posting.

In 1917, the site also served as Camp Kościuszko, a training base for the Polish Army in exile. And during the Second World War, it expanded into a full-scale military town — packed with tents, barracks, parade grounds and military infrastructure. Known then as Camp Niagara, it remained active into the 1960s.

Over more than a century, soldiers trained here for the Boer War, both World Wars, the Korean War and peacekeeping missions abroad. It was, quite literally, a proving ground for generations of Canadian service members.

Even off the battlefield, military life thrived here. Polo matches — a popular pastime among soldiers — were once a common sight on these very grounds. That tradition lives on today, as the Niagara-on-the-Lake Museum hosts a full Victorian-style polo match every other year, complete with galloping horses and costumed pageantry.

The cannon fire may be gone, but the spirit of the Commons still resounds — a quiet field echoing with the footsteps of history.





NIAGARA FALLS PASS

Soar into unforgettable adventures at Niagara Parks.

The Niagara Falls Pass is your all-access ticket to the very best of Canada's top destination, including the all-new Niagara Takes Flight. Take your adventure to new heights with one convenient pass that includes at least two days of effortless travel on WEGO buses and the Falls Incline Railway.

NIAGARAPARKS.COM/DEALS

REBUILDING THE ROYAL GEORGE

Shaw Festival to reconstruct 110-year-old Royal George Theatre





$85 million rebuild to be completed by 2029

In the heart of Niagara-on-the-Lake, the Royal George Theatre has stood as a beacon of cultural heritage and artistic expression for over a century. Built during the First World War as a temporary structure for military lectures and entertainment, its clay "speed" tile construction was never intended to last beyond 25 years. Yet, it has endured, evolving from a vaudeville stage to a movie theatre, and eventually becoming a cherished venue for the Shaw Festival since 1981.

However, the passage of time has taken its toll. Persistent flooding, structural degradation, and inadequate accessibility have rendered the building increasingly untenable. Recognizing the need for a modern facility that honors the past while embracing the future, the Shaw Festival has announced a comprehensive plan to reconstruct the Royal George Theatre.

Slated to close after the 2025 season, the theatre will undergo a transformation that aims to preserve its Georgian-style charm while incorporating state-of-the-art amenities. The new design will feature a 20 per cent increase in seating capacity, enhanced rehearsal and workspaces, and will strive to achieve Rick Hansen Foundation Gold Certification for accessibility. Moreover, the theatre aspires to be North America's first carbon-neutral performing arts center, reflecting a commitment to environmental sustainability.

This ambitious project is part of the Shaw Festival's broader "All.Together.Now." campaign, a $150-million initiative that includes the development of the Shaw Artists' Village and the Burton Centre for Lifelong Creativity. These additions aim to foster community engagement, artist development, and lifelong learning opportunities.

The revitalization of the Royal George Theatre represents more than a structural overhaul, it symbolizes a renewed commitment to cultural enrichment, accessibility and sustainability.

The show goes on at the old Court House



The reconstruction of the Royal George Theatre is expected to be completed by the spring of 2029. In the interim, the Shaw Festival will lease the Old Court House on Queen Street to continue its performances. This venue holds historical significance as the original home of the Shaw Festival in 1962, offering a nostalgic yet practical solution during the transition period.



Amadeus, Sleuth and Funny Girl highlight Shaw 2026 playbill.

The Shaw Festival has announced the slate of productions and creative teams for its 2026 season, outlining a year that balances familiar favourites, contemporary perspectives and a few notable creative risks. Running April 2 to Dec. 23, the season reflects the company's ongoing interest in pairing classic material with new voices and fresh interpretations.

Artistic director Tim Carroll said he is "delighted" to introduce the artists leading next year's work. "The directors, designers, musicians and performers listed here represent the peak of their professions," he said, adding that he's eager to see how they shape "the bold new worlds of these pieces."

At the Festival Theatre, **"Funny Girl"** anchors the early season, with Sara Farb making her Shaw Festival debut as Fanny Brice, joined by Qasim Khan as Nick Arnstein and directed by Eda Holmes. Comedy follows with Ray Cooney and Tony Hilton's **"One for the Pot,"** a fast-paced farce featuring Peter Fernandes. Carroll then directs a new staging of Peter Shaffer's **"Amadeus,"** featuring Tom Rooney as Salieri and Michael Therriault as Mozart in a production expected to examine the play's psychological tensions with clarity and bite.

The Court House Theatre lineup opens with **"Sleuth,"** with Patrick Galligan and Sepehr Reybod navigating Anthony Shaffer's tightly wound thriller. That's followed by **"Jeeves & Wooster in Perfect Nonsense,"** a compact, high-energy adaptation of P.G. Wodehouse's stories starring Jeff Irving and Damien Atkins.

One of the season's most quietly significant offerings is a workshop presentation of **"A New Work in Progress"** written and directed by Pulitzer Prize and Tony Award winner Branden Jacobs-Jenkins, giving audiences an unusually close look at a work in development.

At the Jackie Maxwell Studio Theatre, Fiona Sauder leads a new adaptation of **"The Wind in the Willows,"** with Gabriella Sundar Singh, Sharry Flett, Shawn Wright and Lawrence Libor bringing new life to the classic children's tale. Carroll returns for Bernard Shaw's **"Heartbreak House,"** assembling an ensemble that includes Rooney, Allison Edwards-Crewe, Fiona Byrne and Jason Cadieux. The Studio season concludes with Adrienne Kennedy's **"Ohio State Murders,"** directed by Philip Akin and led by Sophia Walker, a piece that continues Shaw's recent interest in programming contemporary American works with pointed thematic weight.

Holiday casting for **"Rodgers + Hammerstein's Cinderella"** and **"A Year with Frog and Toad"** will be announced next year, with further updates expected as the season approaches.

Taken together, the 2026 lineup shows a festival continuing to refine its balance of tradition and experimentation — offering audiences a range of styles, tones and ideas while maintaining the company's hallmark commitment to strong ensemble work and detailed creative vision. For tickets and updates, visit shawfest.com.



Funny Girl runs until Oct. 3



Amadeus is onstage until Oct. 4



Jeeves & Wooster is on until Oct. 10.



While the new Royal George Theatre is being built, the Shaw Festival will lease the Old Court House on Queen Street to continue its performances. This venue holds historical significance as the original home of the Shaw Festival in 1962, offering a nostalgic yet practical solution during the transition period.

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, or scan the QR code below.

See what's on:

SCAN ME!

The Shaw's 2026 Season

Funny Girl
April 24 - Oct. 3 | Festival Theatre

One for the Pot
May 27 – Oct. 11 | Festival Theatre

Amadeus
July 8 – Oct. 4 | Festival Theatre

Sleuth
April 2 – October 9 | Court House Theatre

Jeeves & Wooster
May 8 – Oct. 10 | Court House Theatre

A New Work in Progress
August 1 – Sept. 5 | Court House Theatre

The Wind in the Willows
May 22 – Sept. 27 | Jackie Maxwell Studio Theatre

Heartbreak House
June 20 – Oct. 3 | Jackie Maxwell Studio Theatre

Ohio State Murders
July 19 – Oct. 3 | Jackie Maxwell Studio Theatre



Check **shawfest.com** for more shows, performance dates, location and times.

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Whether you're raising a glass on the sun-drenched patio of NOTL Bar & Restaurant after a spectacular Shaw Festival matinee, or unwinding inside our 12,000-square-foot luxury oasis after an afternoon touring local vineyards, your ultimate summer sanctuary is waiting.

Recharge and cool down with a session in the award-winning Spa at Q Hydrotherapy Wellness Circuit, featuring Canada's only cold-therapy snow room, followed by a deeply relaxing, tailored spa treatment.

Savour culinary perfection with your choice of world-class dining, from the critically acclaimed farm-to-table plates at Treadwell Cuisine to the vibrant, fresh seasonal flavours of NOTL Bar & Restaurant.

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124QUEEN.COM

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Canada

INTERESTING FACTS ABOUT

NOTL

READ ABOUT THE GHOSTS OF NOTL ON PAGE 83

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 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).

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.

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.

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.

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."

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.

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.

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 the 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.



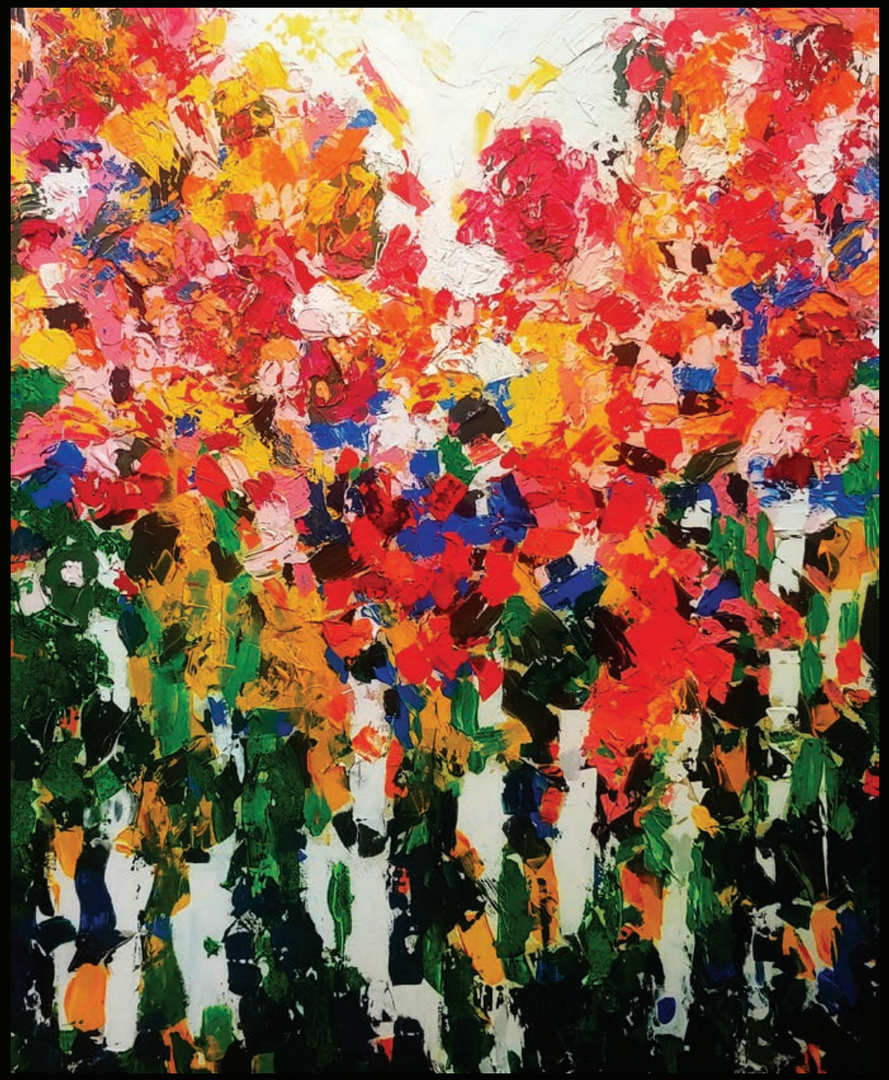
CHIMING THE BELLS

The cenotaph clock tower on Queen Street was unveiled in 1922 and has become a symbol of NOTL. It still rings twelve bells at noon, and used to ring on the hour. It is a gathering place for Remembrance Day ceremonies and a popular place for people to gather on New Year's Eve.

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).

King St. Gallery



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153 King St.
Niagara-on-the-Lake, ON

www.kingstgallery.com

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

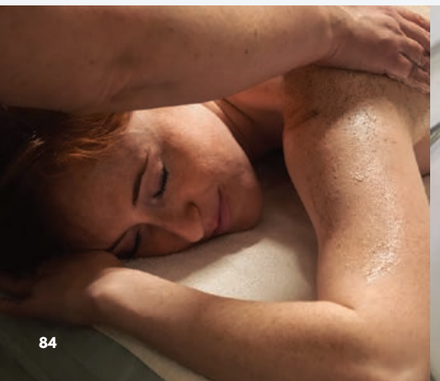
NOTL Ghost Walks

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



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A PRIMARY CROSSING TO FREEDOM

By Paige Seburn | Photography by Dave Van de Laar

Visit **Voices of Freedom Park** to learn more about NOTL's role in the liberation of slaves and its rich Black history.

244 Regent St, Niagara-on-the-Lake, ON L0S 1J0

Learn more at www.vofpark.org

THE FINAL STOP ON A LONG JOURNEY

Niagara-on-the-Lake was once a final stop on a long and dangerous journey to freedom.

Today, Voices of Freedom Park at 244 Regent St. honours that history, reflecting the town's deep ties to the Underground Railroad and the fight for freedom from slavery.

"I think Voices of Freedom Park is one of the most significant memorials dedicated to early Black history in all of Niagara," says historian Rochelle Bush.

Bush, who is part of Niagara's Black community, has an ancestor, Watson Graves, who escaped enslavement in North Carolina in the 1840s. He initially settled in NOTL before eventually relocating to St. Catharines.

Through symbolic pathways and sculptures, the park keeps the Black community's powerful history alive and highlights the town's role in shaping the story of this community and the nation.

"It was something that the people living today decided to commemorate," says Bush. "And they did it on a corner block in Old Town, which is fantastic."

That history includes a pivotal moment in 1793, when Lt.-Gov. John Graves Simcoe passed the Act to Limit Slavery in Upper Canada.

The law didn't free those already enslaved, says local historian Ron Dale, but it prohibited the importation of new enslaved people and guaranteed freedom to the children of those already enslaved once they reached adulthood.

> "It was a safe place for them to settle and to move further inland in the province."

"It also meant that anyone in the U.S. fleeing slavery was automatically free once they took refuge in Upper Canada, unless they were charged with a major crime in the U.S.A. before seeking refuge," Dale says.

In 1834, slavery was abolished across the British Empire.

"This really stimulated the Underground Railroad," says Dale. "The history of the Underground Railroad is entwined with the history of NOTL."

The Underground Railroad wasn't a railway or underground – it was a secret network of safe houses and people, to help enslaved people escape. It was already operating before 1834, but there was an increase in escape attempts that year.

UNDERGROUND RAILROAD 'ENTWINED' WITH NOTL

NOTL, then known as the Town of Niagara, was one of the primary crossing points into British North America, what is now Canada, for many freedom seekers, Dale says.

Freedom seekers crossed the Niagara River into British North America from Youngstown and Lewiston, New York, largely into the village of Queenston.

Freedom seekers were men, women and children – sometimes whole families – who escaped slavery from "slave states," through a "long process walk, ride or sail," to find refuge, Dale says.

They often passed through states where slavery was banned and got help from people along the way, but "in all cases, they were pursued by bounty hunting slave catchers."

"If caught they would be returned to the enslaver and in many cases severely punished when returned," Dale adds.

People in Niagara helped row escaping slaves across the river from Youngstown and Lewiston to the Canadian side, sometimes on rafts, "and in one case – on a door."

They helped some freedom seekers move further inland, away from the border to stay safe from American "slave catchers," Dale says.

Others were brought to the "Coloured Village," a neighbourhood where Black Loyalists, freedom seekers and free Black people established a community in NOTL.

"It was a safe place for them to settle and to move further inland in the province," says Bush.

Many Black residents attended churches and schools in town and worked as labourers, teamsters, carpenters, blacksmiths, and barbers. One Black settler, John Waters, was elected to council multiple times.

It was bounded by Mississagua Street and Butler Street, between John and Anne Street and included homes that could be owned or rented.

"The Black community, not only in Niagara-on-the-Lake, but all of Niagara, is proud of the history in Niagara-on-the-Lake, as well as we would be elsewhere, St. Catharines, Fort Erie, Niagara Falls, even Welland," says Bush.

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Photography by Dave Van de Laar

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.

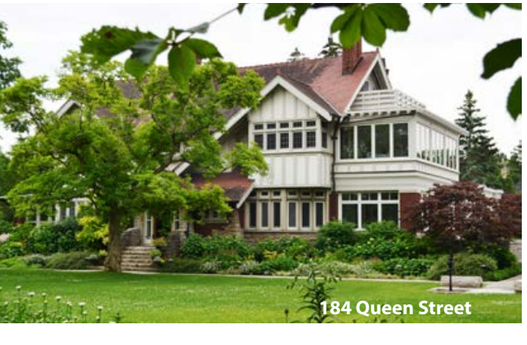
- Off-leash dog park at The Commons
- Hiking at Niagara Shores Park
- A stroll down the Niagara Parkway
- Patios at The Angel Inn, Irish Harp, Ravine Vinyard Estate Winery, The Grist, Treadwell Cuisine, Sunset Grill, Nacho Business, Inniskillin Wines, Aura on the Lake
- Events at local wineries such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



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



328 Queen Street


184 Queen Street


175 Queen Street | Cottage Hospital


284 Queen Street

THE MANSIONS OF QUEEN STREET

BY DENISE ASCENZO

The grand mansions of Queen Street might be considered recent additions to the town of Niagara-on-the-Lake, having been built in the late 19th century and early 20th century. But even today many marvel at the magnificence of these homes.

Here's a little bit about the history of four homes:

328 Queen St.

This house dates back to 1881 and was a small two-and-one-half storey building owned by a Mrs. Russell until 1895.

In 1895, Gustav Fleischmann bought the house and made it the family summer home. Fleischmann was a distiller from Buffalo but the name is better known today for margarine.

In 1903-04, work was begun to expand the building. Extensive additions, including balconies, were added to the front and sides of the home. In fact, it was noted that the small house totally disappeared within the new design of the Fleischmann home. Staff cottages and a stable were built and the gardens were professionally created.

With prohibition, Fleischmann saw his business decline and the home was sold to Conrad Wettlauffer, a physician from Buffalo.

The Wettlauffer family purchased the place in 1912, enlarging the home even more. The house was now so large that the family was noted for hosting grand dinners during the summer months for their Republican friends from Buffalo.

284 Queen St.

Built in 1899, this was the summer home of American lumber giant Watt S. Lansing, who purchased a four-acre block which had previously been set aside for the clergy.

Lansing was a recognized member of town society. He was active with the lawn bowling club and golf club, and attended St. Mark's Anglican Church. Both he and his daughter are buried in the graveyard there.

Later the house was purchased by the Charles Weston family.

175 Queen St. | Cottage Hospital

The current property was pulled together around 1819-1820 by Tenny Peabody, a watchmaker, who purchased two-thirds of an acre of lot 50 and one-sixth of an acre of lot 51, for £100 and £62.10s respectively. It is likely that Peabody built the present structure sometime in the early 1820s.

The property changed hands a number of times after Peabody's ownership. Some notable owners were Alexander Stewart, a founding member of the Law Society of Upper Canada; John Claus, whose father was the superintendent of Indian Affairs prior to the War of 1812; Thomas McCormick, who was the head of the Bank of Upper Canada, Henry Paffard, who was lord mayor of the Town of Niagara for 26 years.

In 1875, Henry Paffard sold the house to Dr. Hedley Anderson, who lived there from 1875 until 1919.

It is as a hospital that this house is most well-known. Around the time of the First World War, there was no official hospital in Niagara-on-the-Lake, except for a series of small hospitals operating out of private homes. The military operated hospitals at Fort George beginning in 1797 and there was certainly a hospital associated with Camp Niagara during First World War. However, these were for military personnel only. Many town residents had to travel to St. Catharines for surgeries.

In 1920, after a considerable fundraising drive, the house became the site for the new Niagara Cottage Hospital. It had six small wards when it opened. A baby was delivered on its opening night, perceived by many as a good omen. The building served in this capacity until the hospital on Wellington Street was opened in 1951.

184 Queen St.

This is a good example of a wealthy American style cottage, built at the turn of the 20th century. Leftover materials from the construction of the house were used in the construction of the Clock Tower in 1919-20.

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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.

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.

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.

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.

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.

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.

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.

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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