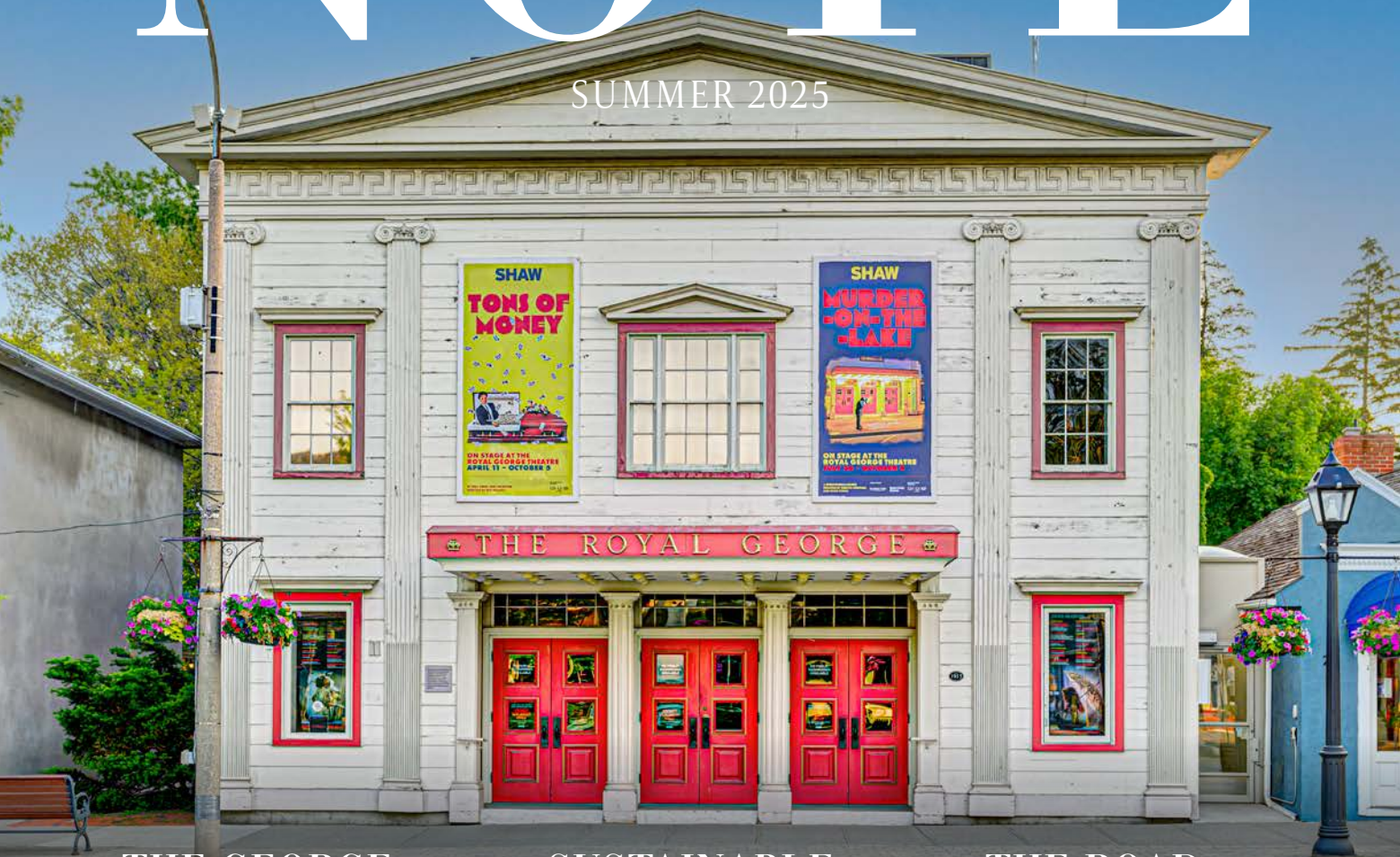


A GUIDE FOR DISTINGUISHED EXPLORERS

# NOTL

SUMMER 2025



## THE GEORGE GETS ROYAL TREATMENT

The Shaw Festival plans to rebuild the historic Royal George Theatre.

PAGES 74-75

## SUSTAINABLE WINE MAKING AT SOUTHBROOK

Solar panels, pollinator gardens and more at Southbrook Vineyards.

PAGES 58-60

## THE ROAD TO FREEDOM IN NOTL

Niagara-on-the-Lake played a pivotal role in the fight against slavery.

PAGES 86-87





## OUR HOME ON NATIVE LAND

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

## NATIONAL & PROVINCIAL AWARD-WINNER

Our 2023 magazine, NOTL: A Guide for Distinguished Explorers – Summer 2023, earned third place for Best Vertical Product in the Ontario Community Newspapers Association's annual awards. 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.

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



# NOTL: A GUIDE FOR DISTINGUISHED EXPLORERS

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Tourism NOTL chair Paul MacIntyre writes about what makes this town so special, as well as things you can do when you visit.

### **MICHELIN DINING AT TRIUS ..... Pages 10-13**

Read about our dining experience at the Michelin-recommended Trius restaurant and learn about executive chef Frank Dodd.

### **WEBSITE CONNECTS USERS TO FARMS ..... Page 40**

A NOTL resident came up with a fresh idea — a website that lets people discover farm stands across Niagara-on-the-Lake.

### **A TOUR OF WHITE ORCHARD FARMS ..... Pages 42-43**

Dave White and his wife Tracy are growing good things at their farm. Discover what makes it a special part of the NOTL community.

### **SUMMER FESTIVALS ..... Pages 44-45**

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### **A BRIEF HISTORY OF FORT GEORGE ..... Pages 64-65**

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.

### **SUSTAINABILITY AT SOUTHBROOK ..... Pages 58-60**

Southbrook is NOTL's only 100% organic winery. And it doesn't stop there. Read about how sustainable practices give this winery life and distinction.

### **NOTL GOLF CLUB TURNS 150 ..... Page 67**

The oldest surviving golf club in North America celebrates its sesquicentennial. Explore the historic course, its role in the War of 1812, and what makes it popular for locals.

### **REBUILDING THE ROYAL GEORGE ..... Pages 74-75**

Shaw Festival is set to close the historic Royal George Theatre at the end of its 2025 season. Read about the \$110 million project and how it plans to reinvigorate the theatre for a new life.

### **BEHIND THE SCENES AT SHAW ..... Pages 78-79**

Jeff Irving is a 15-year ensemble member of the Shaw Festival, having starred in classic plays like *Cyrano*. This year he returns in *The Lion, the Witch and the Wardrobe*.

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

**JUMP IN**







# A LETTER FROM THE EDITOR

Driving home from one of his art lessons at the NOTL Community Centre earlier this spring, my eight-year-old looked out the window and said, “Dad, I really love Niagara-on-the-Lake. Don’t you?”

“Of course I do,” I said.

“It’s a really nice town,” he continued. “It’s pretty old.”

I could tell he meant that the town is full of history. I agreed — though I told him I prefer the term “old and pretty.”

(Dad joke alert.)

But it’s true. NOTL is pretty old — and that’s something we are proud of. This little town was once the capital of Upper Canada. It played a key role in the War of 1812, a conflict that helped secure

Canada’s sovereignty. That history feels especially meaningful now, as we reflect on the global changes that began in January.

Ask most Canadians, not just NOTLers, and you’ll find we’re a proud bunch. We live in a beautiful country — and here in NOTL, we know there’s no place quite like it. That’s why we produce this special souvenir magazine: a guide to all things Niagara-on-the-Lake, for both visitors and locals to enjoy.

Inside these pages, you’ll discover stories that celebrate the people, places and spirit of Niagara-on-the-Lake. We take you behind the scenes of the Royal George Theatre’s ambitious multi-million-dollar rebuild — a project that’s

preserving a cultural landmark while looking ahead to the future.

You’ll meet local farmer Dave White, whose roots in the region run deep and whose work helps shape the flavours of our community. You’ll also find mouth-watering showcase of Trius restaurant, learn about sustainable wine practices at Southbrook Vineyards and explore the history of Fort George.

Whether you’re a visitor discovering NOTL for the first time or a lifelong local who knows these streets by heart, we hope this guide helps you see our town with fresh eyes — and reminds you why it’s so easy to fall in love with this pretty old place we call home.

**RICHARD HARLEY**  
EDITOR-IN-CHIEF

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# CONTRIBUTORS

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Harley is the publisher and editor-in-chief of The Lake Report, Niagara-on-the-Lake's longest standing independent newspaper, as well as a lifelong local. Find him at festivals with his family.



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## Megan Vanderlee

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## Zahraa Hmood

Hmood is the managing editor of The Lake Report.



**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, Richard Wright, 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 NOTL, a destination where history, culture, natural beauty and people come together to create unforgettable experiences.

As chair of Tourism Niagara-on-the-Lake and a proud longtime resident, I'm thrilled to share what makes our community so special. Whether you're strolling along our charming heritage district, discovering our world-class wineries, enjoying award-winning theatre, or cycling through scenic countryside, there's something here for everyone to enjoy.

Tourism is the heart of our local economy, supporting thousands of jobs and small businesses while enriching the cultural fabric of our town. More than 22% of businesses in Niagara-on-the-Lake are directly tied to tourism, and many more benefit indirectly. Your visit helps sustain our vibrant community and the people who make it so warm and welcoming.

Despite the challenges of recent years — including the global pandemic, economic shifts, labour shortages and rising costs — our tourism industry has shown remarkable resilience. This is thanks to the passionate professionals, volunteers, and business owners who continue to deliver outstanding service and authentic experiences to every visitor.

In 2025, we are proud to build on that strength. Our focus is on sustainable tourism — protecting the natural charm and quality of life in Niagara-on-the-Lake while offering visitors exceptional and meaningful experiences.

We invite you to explore, unwind and connect. Whether this is your first visit or one of many, we hope you'll leave with cherished memories and a deep 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 to spend your time with us. We're honoured to welcome you.

Yours in Hospitality,

**Paul MacIntyre**

**Chair, Tourism Niagara-on-the-Lake**

*Paul MacIntyre*







## The world has changed, but our welcome hasn't

Here in Canada, our relationship with the United States has always been more than political — it's personal. It's something deeper than treaties or trade agreements. It's stitched into the fabric of our two nations through centuries of shared history, kinship, culture and geography.

We share the world's longest undefended border. We've fought side by side in wars. We've celebrated victories together, mourned tragedies together, and cheered for each other — yes, even when it comes to hockey (well, most of the time).

But in recent years, the world has felt different. There's been division, disruption and uncertainty on a global scale. The headlines tell us the relationship between our countries is strained. That politics are getting in the way. That trust is eroding.

But here's what the headlines miss: the connection between everyday people has never been stronger.

This spring, when a fire broke out in

one of Niagara-on-the-Lake's heritage homes overlooking the river, the very first emergency call didn't come from a local — it came from across the water, from the U.S. side. Someone saw smoke rising from our shore and didn't stop to consider passports or politics. They just picked up the phone. Because in that moment, the only thing that mattered was the safety of the people inside.

That moment captures the truth of our relationship. When it matters most, we show up for each other. No questions asked.

Here in Niagara-on-the-Lake, we see it every day. Americans crossing the border not just to shop, sip, or sightsee — though we love that, too — but to connect. To return to a town that feels like a second home. To revisit the theatre where their grandparents saw a show. To stroll Queen Street like they've done for decades. To stop by their favourite winery, where the staff remember their name — and maybe even their favourite vintage.

The border might be a line on a map, but in the hearts of the people who live along it, there is no division. There is only familiarity and friendship.

And so, as publishers of this magazine — together with Tourism Niagara-on-the-Lake — we wanted to take a moment to say this, clearly and sincerely:

To our American friends: you are always welcome here.

Whether you're coming for a weekend getaway, a deep dive into Canada's rich heritage, or just a quiet moment to unwind in a vineyard, we're glad to see you. You enrich our community with every visit. You're part of the story of this town. You always have been.

So come — wander through our streets lined with history. Taste the food, meet the locals, breathe the air off the lake. Stay for an afternoon or a week. And know that, no matter what's going on in the world, the door is open.

Our world may be changing. But our welcome never will.



A close-up photograph of a gourmet dish on a white plate. The dish features several seared scallops with a golden-brown crust, fresh green asparagus spears, and radishes with pink skin and white flesh. Small, delicate purple edible flowers are scattered throughout the arrangement. The word "Food" is written in a large, white, cursive script across the center of the image.

# Food

Explore some of NOTL's best dining experiences



# NOTL SUMMER MENU 2025

**All items served with a side of local.**

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

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

## ITALIAN

- ☼ The Old Winery Restaurant
- ☼ Mama Cucina

## MEDITERRANEAN

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

## ASIAN

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

## 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

## WINERY RESTAURANTS

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

## HOMESTYLE (AND EASY ON THE WALLET)

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

## HOTEL & RESORT KITCHENS

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

## WHERE THE LOCALS GO

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

## PUBFARE

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

## BAKERIES, QUICK STOPS & SANDWICH SHOPS

- Budapest Bakery
- 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

## PIZZA & MORE

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

## MEXICAN

- ☼ Twisted Bar
- Nacho Business



### OUR TOP SUMMER PICK:

- Trius Restaurant

Read about our dining experience on Pages 10-13.



### PATIO INDICATOR

Places with this icon have an outdoor patio.





**"Steak and Egg"**

Grilled pastrami-spiced Ontario Angus beef striploin with a fried duck egg from Everspring Farms, fresh burrata cheese, mushroom tart, duck fat rösti french fries, Parmesan, shaved truffle and black garlic ketchup.



# Trius

## MICHELIN-RECOMMENDED DINING IN NIAGARA-ON-THE-LAKE

*Story and photography by Richard Harley*

Dining at Trius restaurant is more than just a meal — it's like dinner at an art gallery, where everything is edible. Sorta like Willy Wonka's chocolate factory, but instead of a chocolate waterfall, it's gourmet seasonal food prepared with the finest ingredients.

Our experience was one of the finest dining outings we've had in all our time writing showcases for this magazine.

To start, the staff greets you with a kind and warming welcome. Staff like Tibor, who has been there for years. They're eager to show off Trius' accomplishments and seem genuinely proud to be where they are — which is always a great start to visiting any restaurant.

We were lucky to be greeted by head chef Frank Dodd himself, who has been with Trius for nearly 20 years, and also happens to teach at the culinary program at Niagara College (another place worth visiting for great food and wine).

He explains that his quest is to showcase local, seasonal ingredients, sourcing them from farms around the Niagara region.

Our server Ashley Dobbie, who has been there for nine years, was knowledgeable on the food and wines and kept our glasses full, while also recommending great pairings to go with each dish.

But let's get to the food.

If you're looking for the same old menu items, this isn't your place. The menu is constantly changing based on the seasonal availability of ingredients. We're talking asparagus, crisp lettuce and foraged ramps in the spring, gourmet mushrooms, fresh farm garlic and vine-ripened tomatoes in the summer.

It's where high-quality ingredients go to be transformed into the unforgettable.

We visited in the spring, so we were able to try some of the wonderful things they're doing with asparagus — also sourced locally from Welsh Brothers.

We tried just about everything on the menu, so we can share some of our top picks with you.

For appetizers, our top choice was the Gomes Farm tomato cappuccino. It's a play on coffee and biscotti, with the creamy tomato and red pepper soup served in a mug, topped with a rich goat cheese foam and served beside a compressed vine tomato terrine, fresh buffalo mozzarella and a sweet pepper tuile, which represents the biscotti. This really just puts any other tomato soup to shame, with rich, fresh flavours that burst the palate wide open.

A close second was the vodka-cured smoked salmon, pictured on Page 13.

For mains, we chose the "Steak and Egg." It's where simplicity meets elegance, and

the high-quality ingredients shine. A duck egg, cooked to perfection with runny yolk, duck fat rosti fries with parm and truffle shavings, a mushroom tart and of course the steak — an Ontario Angus striploin. This high-end version of a breakfast classic is just perfect for dinner and will leave you sopping up the yolk with the fries.

A close second was the wild nettle, Manchego and potato perogies. Made with gourmet mushrooms (shiitake, oyster and king), icewine onion jam and pickled ramps (a seasonal delicacy), drizzled with mushroom tea right at your table.

Really, it was hard to pick between the two dishes.

For dessert, we enjoyed the more savoury side, with the Upper Canada smoked Comfort Cream cheese. A piece of locally made maple-smoked cheese, a Chelsea bun, membrillo and maple tuile — this isn't just dessert, it's elegance on a plate.

For the sweeter tooth, the seasonal icewine rhubarb tart was a treat for the eyes and the tongue, with a toasted almond crust, lime mascarpone, cardamom custard and rhubarb ice cream. The candied rhubarb on top makes for a standout display of how chef Dodd uses what's in season to create something that will be remembered long after the harvest is done.

Bon appétit.



MICHELIN  
2024







**Always June organic spinach salad**

Honey whipped ricotta, icewine rhubarb compote, oatmeal crumble, cured prosciutto, baco balamic and honeycomb tuile.



**Upper Canada smoked Comfort Cream cheese**

Jordan Station maple-smoked Camembert, quince Chelsea bun, chestnut pâté, membrillo, maple tuile.



**Ontario spring green asparagus**

Whiskey cured duck breast, Capella curd, hazelnuts, Always June organic



**Wild Nettle, Manchego and Potato Perogies**

The Fungi Guy mushrooms, icewine onion jam, confit cipollini, pickled ramps, sour cream, chives, toasted almonds, mushroom tea.





**gus**  
a Farms feta, seabuckthorn  
nic arugula.



**Trius vodka-cured and smoked salmon**  
Chardonnay shrimp, Hillside golden beets, beet macaroon,  
fennel, Hewitt's Farm whipped goat's cheese, potato pancakes.



**Pacific halibut fillet**  
Celeriac and horseradish slaw, Maritime seafood pot pie, mashed  
potato, grilled leeks, leek ash crumble, creamy lobster bisque

## LOCAL INGREDIENTS ARE A CANVAS

Frank Dodd didn't plan on a culinary career. He kind of just fell into it — literally. A bad fall during military training in the British Armed Forces cut his time there short.

"I fell about 20 feet," he recalls. "I dislocated two vertebrae in my back and broke my shoulder ... broke ribs and things like that."

"I came out of the armed forces, and then I was kind of like, OK, unless I want to become a mercenary, what else am I going to do?"

It was then that a career adviser suggested he revisit something he'd been good at back in high school — cooking.

Since then, Dodd has become one of Niagara's most respected chefs, leading the kitchen at Trius since 2006 and earning a coveted Michelin recommendation in 2024.

He arrived in Canada in 2000 after working in London, Australia and the U.S., including as chef at Langdon Hall and Wedgewood Hotel.

While his foundation is in classical French technique, Dodd blends it with personal memories and playful creativity.

"When I was a kid, we always used to get Heinz tomato soup out of a can," he says.

"My parents would put milk in it and make it kind of creamy that way ... so that kind of flavour always kind of stuck with me."

At Trius, he's reimagined it using local ingredients and a goat cheese foam, served cappuccino-style.

"We put cream in it, but then, you know, to dry the tomatoes for the powder and then make it into a cappuccino was kind of a fun thing that we

thought people would enjoy."

The dish reflects a theme that runs throughout his menu: comfort food made with care and imagination.

"The idea is to take people to have something they know, and then something that they don't really know," Dodd says.

"Give them their comfort zone, and then push them out of it a little bit."

Even a dish as simple as mac and cheese is elevated with Niagara Gold cheese, smoked ham hock, fresh pasta and several intricate steps.

"Everything has quite a few steps before you get to this, just this copper pan of mac and cheese."

Dodd's approach is rooted in local agriculture. "We want to be as local as possible with what we're doing," he says.

Growers often send him a list of what's coming in next week.

"That's the fun part of it," he says. "How can we incorporate that into our menu?"

Heading into summer, he's excited about ingredients like sweet peas, baby carrots and sweet corn. "All the nice vegetables are going to start to arrive."

For Dodd, creating a new dish is a balance between creativity and practicality.

"It kind of has to fit in a box of, you know, are people going to eat it? It's no use me having an ego and saying, OK, I'm going to put this on the menu and nobody wants to eat it."

He's constantly changing up the selection to keep things new and exciting.

One dish that keeps returning is cured salmon. "Sometimes we'll cure it in gin, sometimes vodka, sometimes whiskey," he says.

"Depending on the seasons, we'll serve it with different compliments."

Another is his chicken liver parfait.

"I can remember ... being like, 'oh, chicken livers, gross.' But then blending it from raw chicken livers, to then cooking it, to then tasting it and being like, 'oh my god, this is heaven.'"

On top of leading the team at Trius, Dodd also teaches culinary students at Niagara College.

His most important lesson to students?

"Just be consistent all the time," he says.

"If somebody comes in on a Monday, they should get the same dish on a Friday."

The recent Michelin Guide recommendation for Trius wasn't something he was chasing.

"It was kind of like, great. That's awesome," he says. "We just aspire to just cook great food and ... give the farmers and growers and (their produce) a good platform."

Even with the recognition, his focus remains clear: "Just keep showcasing and cooking the food that we're doing."

### Frank Dodd EXECUTIVE CHEF

Dodd is renowned for his commitment to local, seasonal Niagara ingredients, which form the foundation of his Niagara Wine Country cuisine at Trius Winery Restaurant. His culinary approach earned him a coveted spot on the Michelin Guide's list of recommended restaurants in 2024.





# ESCAPE INTO THE MOMENT

## Embrace Everything Niagara-on-the-Lake Has to Offer

There's a quiet kind of magic that settles over Niagara-on-the-Lake. You feel it in the crisp air that rolls in off Lake Ontario, in the gentle hum of bike tires coasting past vineyards and in the clink of wine glasses raised beneath golden-hour skies. Located just 90 minutes from Toronto, this gem of a town feels a world away – a place where history lingers on every corner, indulgence is expected, and the art of living well is taken seriously. It's not just a getaway – it's a journey into Canada's cultural past, paired with all the pleasures of modern living.



# Tourism

## NIAGARA · ON · THE · LAKE





# HISTORIC CHARM, MODERN INDULGENCE

Wandering through Old Town is like stepping into a beautifully preserved time capsule. Horse-drawn carriages trot past heritage storefronts and heritage homes with manicured gardens, while the scent of freshly baked pastries mingles with the perfume of rose bushes in bloom. The streets here echo with the footsteps of history. Niagara-on-the-Lake was once the first capital of Upper Canada and a pivotal location during the War of 1812. A walk down Queen Street brings you past buildings that witnessed the birth of Canadian identity. To delve even deeper into the town's storied past, visit the Niagara-on-the-Lake Museum, where you can learn the history behind the beauty of NOTL.

Yet just beyond the 19th-century architecture lies a distinctly modern spirit – luxury boutiques, gourmet cafés and contemporary galleries bring the past into perfect balance with the present. Check in to a boutique inn where you're greeted by name and treated like family. Many accommodations are restored heritage buildings, like the Prince of Wales Hotel or charming B&Bs housed in Georgian-era homes, now updated with spa-grade bathrooms, fireplaces and private terraces. It's not just comfort – it's the kind of comfort that makes you linger and reflect.

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## ESCAPE INTO THE MOMENT

**Tourism**  
NIAGARA-ON-THE-LAKE

NIAGARAONTHELAKE.COM





# CULTURE WITH CHARACTER

The heartbeat of Niagara-on-the-Lake is undeniably its arts and culture. Anchored by the world-renowned Shaw Festival – named after playwright George Bernard Shaw – the town transforms into a cultural capital from spring through fall. The theatres themselves are architectural treasures, drawing visitors from around the world to enjoy classic and contemporary performances in a setting steeped in story.

And when the curtain drops, the narrative continues. Explore galleries and tucked into historic buildings, where local artists reinterpret the landscapes and lore of the region. Stroll past the Niagara Apothecary, a perfectly restored 1860s pharmacy and now a museum, or visit Fort George National Historic Site, where costumed interpreters reenact life in the early 1800s. Music spills from piano lounges and wine bars, and conversations stretch late into the evening under strings of patio lights.

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## ESCAPE INTO THE MOMENT





# A CULINARY DESTINATION IN FULL BLOOM

This is a town that eats – and drinks – exceptionally well. Known for its farm-to-table ethos, Niagara-on-the-Lake's culinary experiences range from five-star dining rooms housed in century-old estates to vineyard picnics framed by rows of grapevines. Seasonal menus shine with Niagara peaches, local honey, artisanal cheeses, and fresh-picked heirloom vegetables.

Wineries are more than just tasting rooms here – they're cultural destinations. Whether you're enjoying a cellar tour at a family-run winery or sipping vintage ice wine at an elegant estate, the passion for local terroir is evident in every glass. The region's unique micro climate, shaped by Lake Ontario and the Niagara Escarpment, produces internationally acclaimed wines, especially the rare and luscious ice wines.

Craft spirits and small-batch breweries also thrive here, offering everything from botanical gin to barrel-aged cider. Many tasting rooms are located in converted barns or historic buildings, adding layers of character to every sip.

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## ESCAPE INTO THE MOMENT

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## BREATHE IN, PEDAL OUT

There's no better way to explore the region than by bike. Whether you're a seasoned cyclist or a weekend cruiser, the area offers miles of scenic trails: from the flat, riverside paths along the Niagara River Parkway to gently rolling vineyard routes ideal for an afternoon adventure. Rent a bike in town and discover picnic-perfect spots, wildflower-dotted orchards, and historic sites like Butler's Barracks – a former British military complex that once housed soldiers, artisans, and officers.

Several cycling routes pass directly through the town's historical heart, letting you pause at landmarks like Brock's Monument at Queenston Heights, honouring Major-General Sir Isaac Brock, a hero of the War of 1812. With every turn of the pedal, the past quietly whispers alongside the breeze.

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## ESCAPE INTO THE MOMENT

**Tourism**  
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# LET NATURE SET THE PACE

Niagara-on-the-Lake's natural beauty is effortlessly soothing, made more poignant by its historical surroundings. Watch sailboats drift lazily across the lake from Queen's Royal Park, where on a clear day you can see the Toronto skyline on the horizon. Stroll or cycle along the path on the Niagara Parkway, taking in the shimmering Niagara River and waving to our American neighbours just across the water.

For a deeper connection to nature and history, hike the trails along the Niagara River Parkway. This scenic corridor, once used by Indigenous peoples and Loyalist settlers, now offers stunning views and interpretive signs that highlight the region's layered past. Or visit McFarland House, a preserved 1800s residence surrounded by gardens, offering insight into early settler life with original furnishings and costumed guides.

---

## ESCAPE INTO THE MOMENT

**Tourism**  
NIAGARA-ON-THE-LAKE

NIAGARAONTHELAKE.COM



# THIS IS YOUR INVITATION

In a world that's always rushing, Niagara-on-the-Lake invites you to press pause. To savour the good things – wine, food, laughter, conversation – and to step into a place where every moment is deliberate, every detail thoughtful, and every experience steeped in charm.

Whether you come for the culture, the cuisine, or the quiet wonder of lakeside sunsets, one thing is certain: Niagara-on-the-Lake stays with you long after you've gone. Embrace everything Niagara-on-the-Lake has to offer.

## Tourism

---

NIAGARA·ON·THE·LAKE





# ESCAPE INTO THE MOMENT



## 2025 SIGNATURE EVENTS

JUNE 28     **Artistry by the Lake**  
- JULY 1

AUGUST 8     **Peach Festival**  
& AUGUST 9

DECEMBER 5     **Candlelight Stroll**

**Tourism**  
NIAGARA • ON • THE • LAKE

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CONNECTED**



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# VISIT NIAGARA -ON-THE- LAKE

# ESCAPE INTO THE MOMENT

**Tourism**  
NIAGARA • ON • THE • LAKE





# Maple Leaf Fudge®

## Our Story

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

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

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



**114 Queen St, Niagara-on-the-Lake, ON**  
L0S 1J0  
(905) 468-2211  
[mapleleafsfudge.com](http://mapleleafsfudge.com)

**CHOCOLATE  
IS GOOD FOR  
THE SOUL.**

**POURING UP EXCELLENCE & VARIETY**

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.





# RAVINE VINEYARD

## ESTATE WINERY

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

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

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



1366 YORK ROAD | ST. DAVIDS, ON | 905.262.8463 | [RAVINEVINEYARD.COM](http://RAVINEVINEYARD.COM)





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

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









# THE OLDE ANGEL INN

*est. 1789*

## AUTHENTIC BRITISH PUB IN THE HEART OF WINE COUNTRY

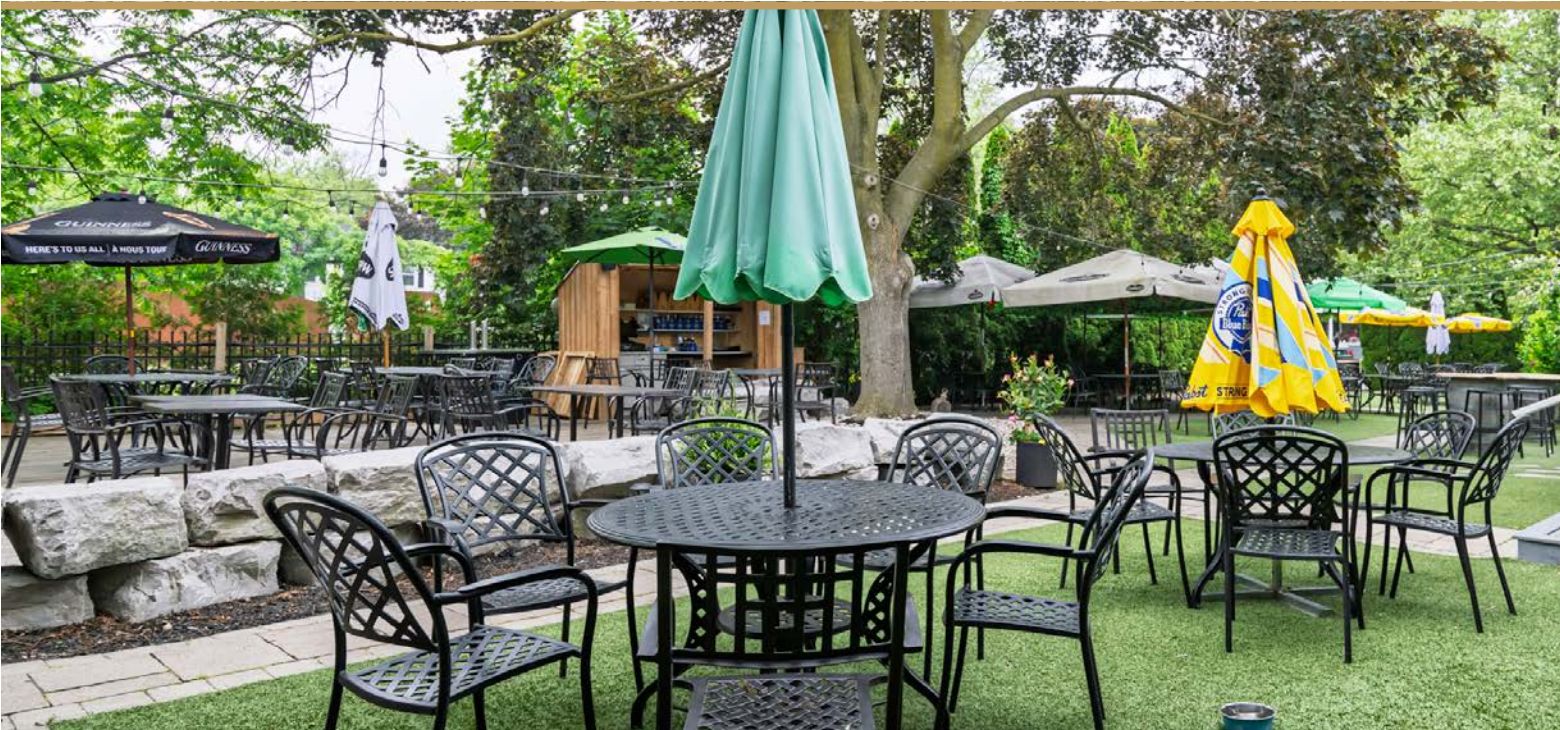
Come and enjoy our extensive menu filled with authentic British fare and draft ales. Enjoy live music and entertainment, in a cozy pub setting. Looking to plan an overnight getaway to Niagara-on-the-Lake? We offer five rooms located above our lively pub, plus two cottages located within the grounds of our quaint beer garden. Who knows, you may even run into our resident ghost, Captain Colin Swayze. Our newly renovated English Beer Garden is the perfect addition to The Olde Angel Inn. Pet & family friendly, the patio will provide the perfect atmosphere for your outdoor dining experience.

### Join us for live music every week!

Thursdays: 9 p.m. to midnight

Friday/Saturday: 9:30 p.m. to 12:30 a.m.

Sundays: 2 to 5 p.m.



Established in 1789 and rebuilt in 1815 after the War of 1812, the Olde Angel Inn is a perennial favourite among locals and tourists alike.

**"PROBABLY" THE BEST PATIO IN THE WORLD**  
DOG FRIENDLY • IN THE HEART OF NOTL • COLD DRINKS • GREAT FOOD

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



# 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.





MENU



OPEN DAILY | 245 KING ST. | 905-468-4443

JOIN US FOR WEEKLY EVENTS, LIVE MUSIC, AND ENTERTAINMENT

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

Looking for some excitement during your next trip to Niagara-on-the-Lake? We offer a variety of engaging events for all ages, including your furry friends! Enjoy free live music Thursday to Sunday, Tuesday Night Music Trivia, and Wednesday Night Unplugged Patio Performances.

Join us for specialty events like the Harp Golf Tournament, Canada Day Celebration, Pet Friendly Patio Gatherings, Cocktail Workshops, our Glow Series Candlelight Experience, and much more.

Subscribe to our Inner Circle Newsletter to be the first to know about upcoming events, entertainment, discounts, and giveaways. Plus, you'll automatically be entered into our weekly \$25 gift card draw!



FOR UPCOMING EVENT DETAILS, VISIT: [THEIRISHHARPPUB.COM/ENTERTAINMENT](http://THEIRISHHARPPUB.COM/ENTERTAINMENT)





## 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 Carlotta 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.**



@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](http://www.gelatodicarlotta.com)**  
**Visit us also in Port Dalhousie, Oakville and Fallsview Casino**





## 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.



*Farm to Glass spirits*

## 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.



*The building replicates an early 1800's Queenston home*

## LIVE MUSIC WEEKLY

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



*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](http://www.budapestbakeshop.com)  
[@budapestbakeshop](https://www.instagram.com/budapestbakeshop)  
[info@budapestbakeshop.com](mailto:info@budapestbakeshop.com)



118 Queen St.  
Niagara-on-the-Lake, ON  
L0S 1J0



905-468-7778



# 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  
The Garrison House  
Treadwell Cuisine  
Trius Restaurant  
Cheese Secrets





Nestled in the charming heart of Old Town, Niagara-on-the-Lake, a new destination has emerged for collectors, fans and lovers of all things extraordinary. I am proud to announce the grand opening of Odyssey Shoppe — a unique bricks-and-mortar retail experience dedicated to premium collectibles and fashion inspired by the world's most iconic pop culture brands.

At Odyssey Shoppe, we offer more than just merchandise — we offer a curated journey into imagination, nostalgia and craftsmanship. Our collection features hand-selected pieces from renowned global brands, appealing to both serious collectors and casual enthusiasts alike. Owner Sean Bell has been an avid collector for most of his life and he is excited to share his passion and experience with the community and visitors of Niagara-on-the-Lake.

---

As a licensed distributor, we are thrilled to bring to the region an exclusive selection of:

**Sideshow Collectibles** – Museum-quality statues and figures from beloved film, TV and comic franchises.

**Enesco** – Artfully designed collectibles that blend storybook charm with fine craftsmanship.

**McFarlane Toys** – Highly detailed action figures and models that celebrate gaming, fantasy and horror icons.

**Made in Italy** – Elegant women's apparel and accessories that fuse European artistry with contemporary fashion.

Every item at **Odyssey Shoppe** is chosen with intention and passion — reflecting our commitment to quality, authenticity and storytelling. Whether you're searching for a centerpiece for your collection, a statement fashion piece, or a meaningful gift, you'll find it within our walls.

We invite locals and visitors alike to stop by, explore, and rediscover their favorite characters, stories, and styles — all under one roof. Odyssey Shoppe is more than a store — it's a place where fandom meets art.



**Visit Us:**

**2-135 Queen Street | Niagara-on-the-Lake**

*(right behind the 11th Post Restaurant)*

**Follow us on Instagram & Facebook @OdysseyShoppe**

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

**Begin your journey. Discover the extraordinary.**







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

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

imported from across the globe.

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

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

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

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

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

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



*Find an incredible selection of candy from around the world, including Japan and South Africa! Plus try our newly added authentic Dubai chocolate.*

43 Queen St  
Niagara-on-the-Lake  
905.468.4994

5725 Victoria Ave.  
Niagara Falls  
289.296.2554

## OPEN LATE ALL SUMMER!





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.



## 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

### 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.





# Explore the MUSEUM

about  
us



- Exhibits on local history
- Historical Lectures
- Walking Tours weekly Jun–Sept
- Bike Tours monthly May–Oct
- Research services
- Unique gifts & books in the shop
- Community Courtyard
- Tiny Museum outreach at community events



Owned & operated by the  
Niagara Historical Society  
since 1895



Book a Tour



General Info

## SUMMER 2025:

### *Curators: Our Eras Tour*

On display May 1 - Dec 17, 2025

Admission \$5; under 18 FREE

**Jun-Sep:** Walking & Bike Tours

**Aug 1:** Band in the Barn fundraiser

**Aug 4:** Heritage Festival

**Sep 12:** Heritage Garden Party

## CONTACT INFO:

**43 Castlereagh St.**

[contact@nhsm.ca](mailto:contact@nhsm.ca)

905.468.3912

### **Open Every Day:**

May to Oct 10am–5pm

Nov to April 1pm–5pm

(Closed Dec 18 – Jan 1)

# NOTLMUSEUM.CA

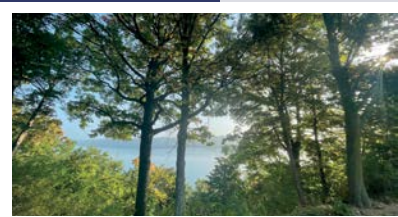
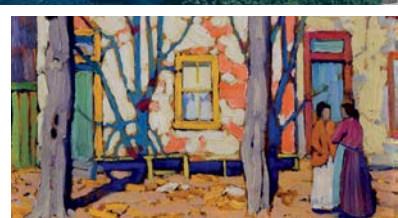




# RIVERBRINK

ART MUSEUM

ART LIVES HERE



## ABOUT THE ART MUSEUM

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

## COME EXPLORE

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



**RIVERBRINK.ORG**  
905.262.4510

116 Queenston Street  
Queenston, ON  
L0S 1L0





# YOURNOTL.CA

## EXPLORE NOTL'S FARM STANDS

Story by Andrew Hawlitzky | Photography by Dave Van de Laar

A new website and Facebook group looking to 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.



# THE HOME OF THE

# Fruit Stand

## JUNE

## JULY

## AUGUST



### **TOMATOES**

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

### **CHERRIES**

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

### **STRAWBERRIES**

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

### **PLUMS**

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

### **ASPARAGUS**

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

### **GARLIC**

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

### **PEACHES**

The Niagara-on-the-Lake peach is like no other peach. Bursting with juice and bold flavour, 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**

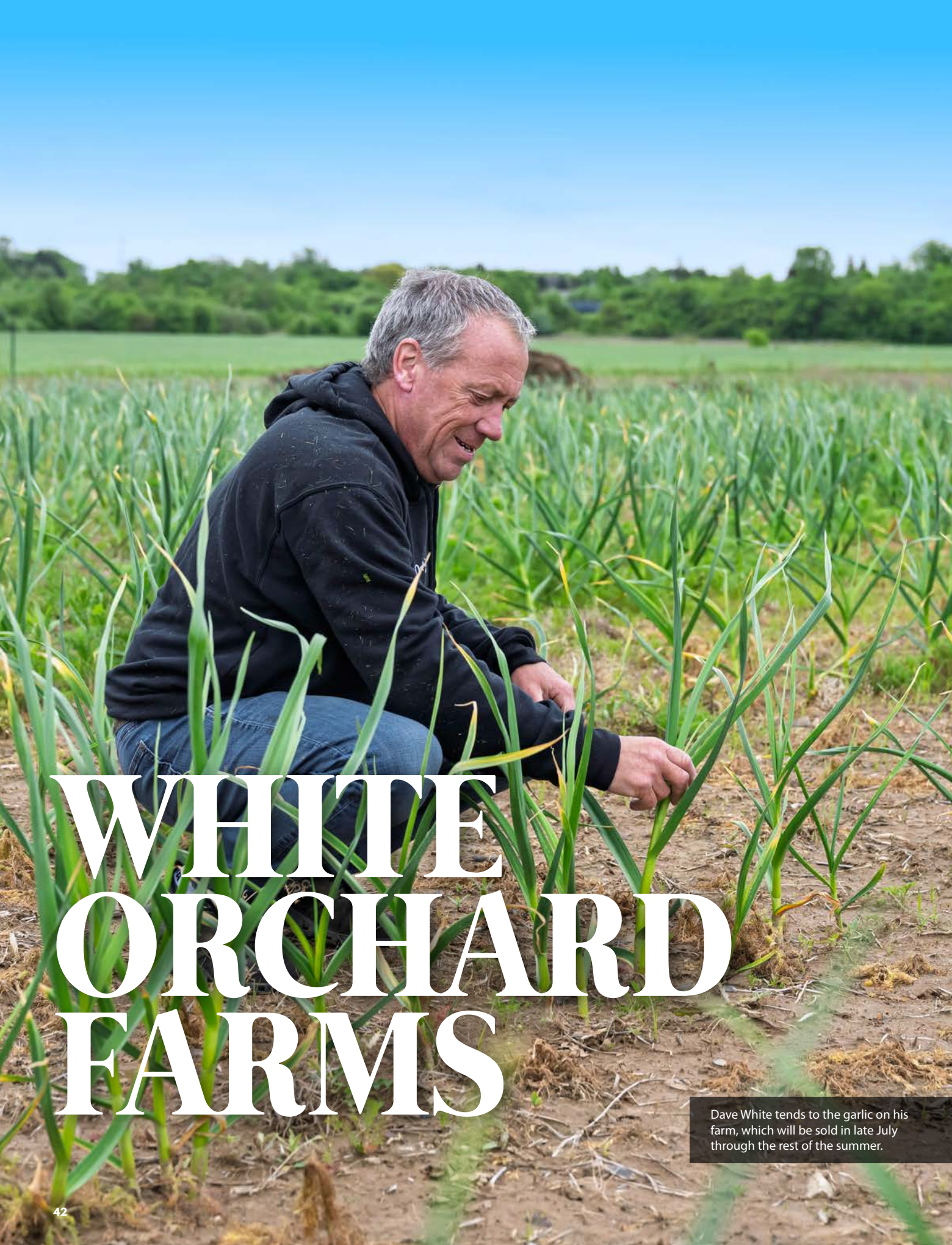
Niagara-on-the-Lake can get a little nutty sometimes. Little known to many, a variety of nuts grow in southern Ontario. We have walnuts in abundance, along with heartnuts, sweet chestnuts, peanuts, hazelnuts, almonds, hicans and pecans, to name a few. You can find a number of farmers selling home-harvested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







# WHITE ORCHARD FARMS

Dave White tends to the garlic on his farm, which will be sold in late July through the rest of the summer.



# White Orchard Farms keeps NOTL growing — one crop at a time

By Julia Sacco | Photography by Dave Van de Laar

Family owned and operated for more than 80 years, White Orchard Farms is helping keep local agriculture alive in Niagara-on-the-Lake.

For the past 11 years, the farm has operated out of St. Davids, where owner Dave White, his wife Tracy, and son Nathan supply the community with fresh produce, garlic and free-range eggs.

“Little by little, the community started asking for more. So we grew, because they asked us to,” says White.

Located at 267 Line 8 Rd., the farm offers honey, sweet corn, yellow beans, cucumbers, tomatoes and a range of seasonal produce grown on the property. What they can’t grow themselves, they source from trusted area farmers and St. Davids Greenhouses.

“It’s not coming from the Toronto market,” White says.

“We make sure it’s local. We want people to know where their food is coming from.”

He says community farming has the power to bring people together. During the COVID-19 pandemic, that sense of connection became especially meaningful.

“People would stop by just to say hi and purchase food, because they hadn’t left their house that day,” he says.

Keeping small farms alive, White says, is key to keeping the community alive.

Looking ahead, the family has plans to expand and is actively searching for more property. They’ve planted two new apple orchards and are hoping to grow their garlic operation even further.

“We’re trying to keep everything local. If not

local, then at least Ontario,” says White. “Our main goal is to build a much larger building and supply the community with our local produce.”

A typical day on the farm involves help from the entire family.

“In the morning you’re watering, and at night you’re watering — and as the weather gets warmer, it’s more,” he says.

During the day, they make sure shelves are stocked.

“My wife basically runs the store herself,” White says.

In October and November, the focus shifts to planting garlic and keeping the fields clean.

Other regular tasks include early mornings feeding chickens, collecting eggs, contacting new clients and searching for more local wholesalers.

For White, the reward is simple: “Planting something and watching it grow.”

As demand for local produce continues to grow, he hopes more people will understand the value of farmland — and the risks of losing it.

“I’ve been preaching this for years — I know it’s great to have houses — but we need farmland. Once it’s gone, it can’t come back,” he says.

While local produce may not always be cheaper, White says it’s worth it.

“We’re a family-owned business. It was passed on through generations. That’s what we have to get back into. We have to make it profitable so families will stick around and run them.”

White Orchard Farms is open year-round, Monday to Friday from 9 a.m. to 5 p.m. and now newly open Saturdays from 10 a.m. to 2 p.m.







# CHERRY FESTIVAL



The Cherry Festival returns on July 5, 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. - 3 p.m.**  
**Free admission**







## 33<sup>RD</sup> ANNUAL PEACH FESTIVAL

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

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

This year's live music includes an all local lineup on Aug. 8, as well as performances by Fort George's Fife & Drum Band and the Jimmy Marando Swing Band (Aug. 9).

**August 8-10 | 10 a.m. - 5 p.m.**

**Free admission**







Photo credit: Afterglow Images

# Vintage Hotels— Indulge in *local* This Summer

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

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



## Spectacular Summer Dining

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



## A French Oasis in the Heart of Niagara

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



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

## It's High Time for Tea

You needn't look further than your own hometown to indulge in the elegant tradition of Afternoon Tea. At the Prince of Wales, the ornate décor of The Drawing Room, delicate tea sets, imaginative menus with delicate desserts and impeccable service will make you feel like you've been transported to Victorian England.

## Unwind at Secret Garden Spa

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

## Pamper Yourself at 100 Fountain Spa

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

## Lounge in Style

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



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

Tripadvisor Review

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



## Steps from Shaw Festival

This year Vintage Hotels is the proud hotel partner for the Shaw Festival's production of *Anything Goes*. Whether you're looking for a pre-show meal or a post-performance nightcap our hotels set the stage for a delightful, delicious, and de-lovely experience!

## Let Us Create Your Fairytale Wedding

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



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

Prince of Wales

QUEEN'S LANDING

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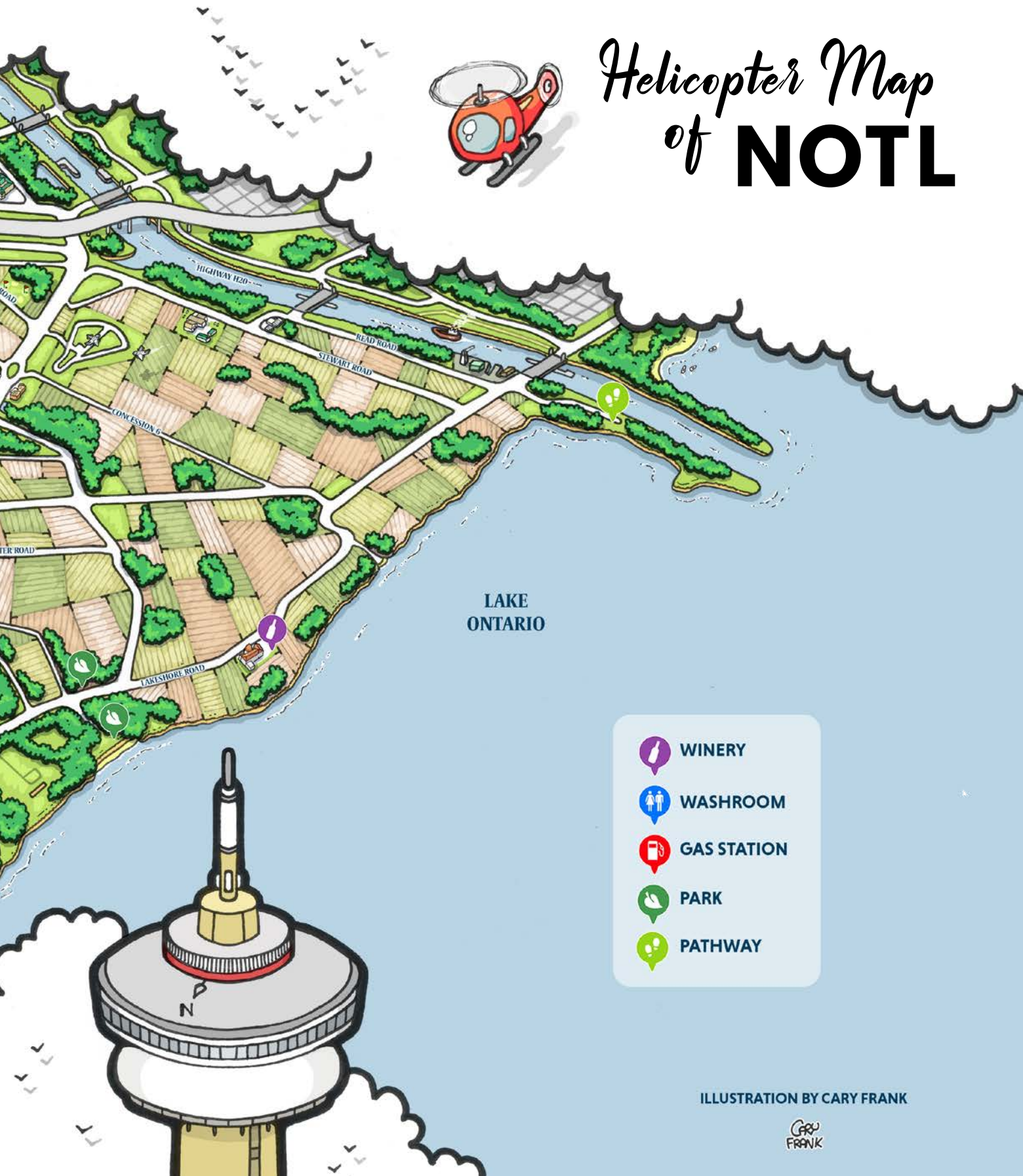
We've re-imagined NOTL from a new angle.  
Our "helicopter map" looks southeast toward Niagara-on-the-Lake so you can get a better view than ever.  
Although the map is not to scale, it is a (fairly!) accurate representation of many of the major routes in town.





# The Lake Report

## Helicopter Map of **NOTL**



-  WINERY
-  WASHROOM
-  GAS STATION
-  PARK
-  PATHWAY

ILLUSTRATION BY CARY FRANK

CARY  
FRANK



# CANADA DAY

JULY 1, 2025

## GIANT 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.**

### SIMCOE PARK

**BARBECUE | 11:30 A.M. - 3 P.M.**  
**MUSIC IN THE BANDSHELL | 11:30 A.M. - 3 P.M.**  
**CAKE PARADE | 3 P.M.**  
**KIDS ACTIVITIES | ALL AFTERNOON**  
**LIVE ENTERTAINMENT | ALL AFTERNOON**

### FORT GEORGE

**FREE TOURS | 10 A.M. - 10 P.M.**  
**FOOD SERVICE | 4 P.M.**  
**HISTORICAL PRESENTATIONS | 6:30 P.M.**  
**LIVE MUSIC BY HOWLING HORNS | 7 - 10 P.M.**  
**FIREWORKS DISPLAY | 10 P.M.**

## ALSO CHECK OUT THESE CELEBRATIONS

### ARTISTRY BY THE LAKE

June 28 - July 1 | 10 a.m. - 5 p.m.

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

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

### FREE ADMISSION AT NOTL MUSEUM

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

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

### FIREWORKS AT RAVINE

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

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





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





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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.

**Ready to see Niagara from a whole new perspective? *BOOK YOUR FLIGHT TODAY!***

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# The Lake Report

THE **VOICE** OF NIAGARA-ON-THE-LAKE

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

That's why we created The Lake Report seven 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 131 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 2024 Canadian Community Newspaper Awards, The Lake Report took home 16 awards for journalism excellence, including third place in the prestigious General

Excellence category, a first place for Best Local Editorial, third place for Best Local Civic Journalism, first place for Best Spot News Photo Coverage, second place for Outstanding Community Service, second place for Best Sports Coverage and second for Best Community Newspaper Website.

Provincially in 2024, the paper won another 19 awards, including six 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 second for Arts & Entertainment, third place for Best Editorial, first for Best Editorial Section, third place for Feature Writing, third for Best Headline Writing. Reporter Julia Sacco was also awarded third place in the Reporter of the Year category, and photographer Dave Van de Laar was named Photographer of the Year, a prestigious title, for the second year in a row.



That's a total of  
**131**  
awards since 2020



More than any other publication in Canada



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Presenting everything from traditional and primitive antiques to vintage collectibles, nostalgia, ephemera, even Mid-Century Modern.

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# PADDLE NIAGARA

## PADDLE YOUR WAY TO PEACE AND ADVENTURE IN NIAGARA-ON-THE-LAKE

One of the most peaceful and invigorating ways to experience Niagara-on-the-Lake isn't from a lookout or winery patio — it's from the water.

From the vantage point of a paddleboard or kayak on Lake Ontario or the Niagara River, the town reveals itself in new and unforgettable ways. It's a photographer's dream, a romantic escape, a wellness retreat, and an adventure, all rolled into one.

At the heart of it all is Paddle Niagara, based at Queen's Royal Park. For more than a decade, the company has helped locals and visitors alike get out on the water — whether it's their first time holding a paddle or they're seasoned pros.

Owner and instructor Tim Balasiuk says the sport is surprisingly accessible, even for complete beginners.

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

Now in its 13th season, Paddle Niagara offers both stand-

up paddleboard and kayak rentals and lessons. And while it's a full-body workout, Balasiuk says it's also about mental clarity.

"Twenty minutes of being by the water helps release serotonin and different chemicals in the brain that help relax you and make you think more clearly," he says. "It is a way to flex your brain in a way that most people typically don't."

He adds that safety is a top priority. Every session begins with a land-based orientation covering equipment handling, paddling technique, and mental focus. A rescue boat is also available if needed.

Balasiuk's deep connection to the water runs throughout his life. He grew up along the Niagara River and Lake Ontario, sailing, wakeboarding, diving for golf balls and swinging from rope swings. He calls Paddle Niagara a "passion project," born from a lifetime of waterside living and board sports — from skateboarding and snowboarding to skimboarding.

Whether you're chasing adrenaline, serenity or a better way to spend an afternoon, Paddle Niagara offers a uniquely local path to it — one paddle stroke at a time.







Owner Bill Redelmeier is the driving force behind Southbrook's industry-leading environmental practices.

# SOUTHBROOK VINEYARDS

Pairing serious sustainability with seriously good wine

Story by Jill Troyer | Photography by Don Reynolds

It's very personal for Southbrook owner Bill Redelmeier. Every aspect of the winery and vineyard is imbued with his passion for people, the planet, and premium wine.

It's a philosophy as much as a set of practices.

The vineyard is certified organic, sustainable and biodynamic. The winery building is certified LEED, and Southbrook recently got the stamp of approval as Regenerative Organic Certified. It's the only winery in Niagara with all of those certifications.

They form a complex web of environmental and agricultural practices that are good for the people who work in the vineyard, good for the vines, and good for the wines.

Everything is interrelated.

As a visitor, just look around, and you will see signs of Redelmeier's passion everywhere.

You might notice the huge array of 432 solar panels behind the winery building.

"On a sunny day, we're feeding a lot of electricity into the grid. We're producing probably four or five times as much electricity as we're using. It's running our meter backwards. Then when the sun goes down and we're producing no more electricity the meter reverses direction. Overall, we produce 85 per cent of our net annual consumption," explains Redelmeier.

Shift your gaze to the right and you'll see the 1.8-acre pollinator garden. Milkweed and native pollinators provide habitat for monarch butterflies as adults and through all the larval stages. Plants include dense blazing star, heath aster and green-headed coneflower.

The same plants that attract monarch butterflies also draw insects that are beneficial in the vineyard. One in particular, the parasitic wasp, is very helpful in combating leafhoppers in the vineyard.

Leafhoppers are tiny bugs that can cause big damage.

"They puncture holes in the leaves. So then I'm losing chlorophyll, and then after the chlorophyll I'm losing photosynthesis," explains Len Van Hoffen, vineyard manager at Southbrook.

That's where the parasitic wasp comes in.

"It's almost like a science fiction movie," says Van Hoffen.

"The parasitic wasp stings the adult leafhopper, and then lays its eggs inside it. So as the new parasitic wasp grows, it kills the leafhopper."

Looking around, you may notice dandelions and red clover growing between the rows of grapevines.

Vineyards are a monoculture, which can deplete the soil, so at Southbrook other plants are fostered to provide variety and to keep the soil healthy.

"Every year on alternate rows, we will overseed, mostly clovers,



## Mosquitoes? No problem. Birds work in harmony with winery to keep them at bay

a little bit of grass, and of course, the dandelions will take over as well. Clover encourages bees. Clover is good for the bacteria in the soil. The more life we can have in the soil, the better. The standard organic matter in soil around here is about three and a half per cent. We have nine per cent,” Redelmeier notes with some pride.

That means the vines have great nutrients to help them thrive. It also means the soil retains moisture better in between rainfalls, and drains better after heavy rainfalls, which is good for the vines.

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**“I didn’t want the people who work here to handle chemicals anymore.”**

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“I often say to people, the most difficult thing to change when you’re switching to organics is your attitude. Conventional farms like everything in beautiful order. They hate to see plants out of place. They want everything looking absolutely perfect, whereas with organics, we need it to look just a little bit messy. That means that your soil is alive,” he explains.

“We went to organics for social reasons. I didn’t want to handle chemicals anymore, and I didn’t want the people who work here to handle chemicals. Each vine is touched 13 or 14 times a year, so that can be a lot of exposure to workers if you’re using chemicals. Since we don’t use any, we have nothing to worry about.”

If you sit outside on the covered patio to enjoy your glass of wine, you won’t be bothered by mosquitoes, but not because of any spray. Look up, and you might get a glimpse of swallows swooping in and out of their nest tucked into the rafters.

“They’ve nested up there for the last five years. They’re cute, but they also control mosquitoes for us. They also nest in the back of the garage, and all over the solar panels. They’re happy here, absolutely,” Redelmeier says.



Black-eyed Susans serve as a pollinator species to help attract bees and insects that benefit the vineyard.



The pollinator garden is doing its job, attracting bees.

There’s another pest that you won’t see at Southbrook, although it’s a problem elsewhere.

“Japanese beetles are a huge problem in Niagara. It’s a huge problem for the grapes, it’s a huge problem in roses, and it’s a huge problem in golf greens. What are the similarities between those three? High pesticides, and high insecticide use. And the insecticides don’t work very well, so they just apply more. Right?”

“Neighbouring vineyards get Japanese beetles. We never see them. Something we don’t kill, kills Japanese beetles.”

Redelmeier can’t point to exactly what that is, it’s a function of the whole system.

Biodynamics is one of the pieces in the interlocking puzzle at Southbrook. It integrates organic practices with a holistic approach.

“It’s the oldest system of sustainable agriculture. The ideas were laid down in June of 1924, so it’s over 100 years old,” he says.

“One part of biodynamics is the tie between animals and agriculture. We’ve got 60 acres, roughly with grapes, but we have a second 75 acres of bush, and land nearby we loan to a local farmer who is growing sheep and cattle. We buy the manure, and we know how it’s produced, because it’s being produced here. We compost it for a year before we use it to feed the soil. In addition to the composted manure, we use a lot of herbal teas.”

“Another part of biodynamics is the effect of the celestial, mostly the moon on what we’re doing. Biodynamics takes all of the folk wisdom, all the old wives’ tales that we’d farmed with before we had all the crutches that we have today, so things like planting and harvesting by phases of the moon.”

Redelmeier relates a childhood memory he has of a retired farmer who was helping on his family farm, who says, “If you want the tops of plants, you plant during a waxing moon. If you want the roots of plants, like potatoes and carrots, you plant during a waning moon, and the coldest temperatures will be on a full moon.”

Redelmeier tested the temperature theory once.

“We run the fans during cold events in the spring, the fall and the winter. A couple of years ago, I did the calculation. We ran them 12 nights, and nine of them were either the day before, the day of or the





## Solar panels power winery. People power innovation

Continued from Page 59

day after a full moon. And when we lost a big chunk of our crop in 2022, it was on the full moon in January.”

Environmental practices don’t end in the vineyard. The building is certified LEED, which stands for Leadership in Energy and Environmental Design.

You might admire some of the swaying grasses as you turn into the parking lot. They’re part of a bioswale — a long ditch planted with native wetland plants that break down pollution in the stormwater from the access road and parking lot. The water is clean by the time it reaches the town drainage ditch.

Inside the winery building where you will be greeted for tastings or shopping in the retail space, floor-to-ceiling windows maximise natural light, and they are triple glazed to conserve energy.

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“... We had to certify that everybody who works for us makes a living wage ...”

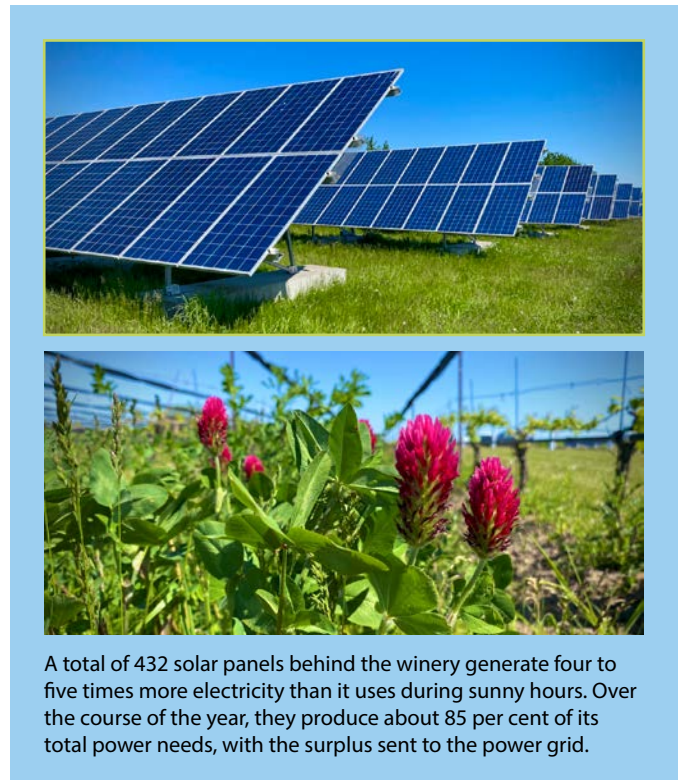
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Southbrook’s most recent certification is for Regenerative Organic Certification, the highest standard for organic agriculture in the world. It integrates requirements for soil health, animal welfare, and social fairness.

“It talks about human factors, so we had to certify that everybody who works for us makes a living wage, and that there’s not a huge gap between the lowest paid person and the highest paid person on the property,” he explains.

Sustainability extends from the vineyard to the cellar. The wines are made in small artisanal batches, with low intervention, and typically wild fermentation, which allows indigenous yeast to spark fermentation. Wines are bottled in the lightest glass bottles available, to reduce the use of fuel and cut transportation costs.

Southbrook boasts a wide-ranging portfolio of award-winning



A total of 432 solar panels behind the winery generate four to five times more electricity than it uses during sunny hours. Over the course of the year, they produce about 85 per cent of its total power needs, with the surplus sent to the power grid.

wines, including awards for its Poetica wines in sparkling, chardonnay, and red at the 2024 Decanter World Wine Awards.

Southbrook was also a pioneer in producing orange wines, which are made by fermenting white grapes on their skins.

So once you’ve soaked up the evidence of organics and sustainability, sink into a purple Muskoka chair and sip on a flight of wine or maybe glass. Savour the flavour while you feel good about supporting a local business that is environmentally sustainable.





# SIP, SAVOUR AND RELAX

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.

## **NOTL wineries to visit:**

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 Niagara Estate Winery  
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  
Bella Terra Vineyards  
AMO Estate Winery  
Riverview Cellars  
Stratus Vineyards  
The Hare Wine Co.  
Wayne Gretzky Estates  
De Simone Vineyards  
Strewn Winery



# 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 AVAILABLE AT WINERIES

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

## ORIGINAL FRUIT WINERY

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

## FIRST COMMERCIAL VINEYARD

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

## FOUR MILE APPELLATION

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

## FIRST ORGANIC WINERY IN ONTARIO

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

## 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.

## 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.





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



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

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

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

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

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

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

In fact, he's been there 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](http://Notlfreewalkingtours.com) or just head over to 26 Queen St. at the above times to join the tour.





# FORT GEORGE

## NATIONAL HISTORIC SITE

### 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 2025

### **Fort George in the Great War**

June 21-22 | 10 a.m. - 5 p.m.

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

### **Battle of Fort George, War of 1812 Re-enactment**

July 12-13 | 10 a.m. - 5 p.m.

Join us as we commemorate 212th Anniversary of the Battle of Fort George. Re-enactors from all over North America will descend upon Fort George as they re-enact one of the pivotal events in Niagara during the War of 1812. Battle re-enactments will be happening at 11 a.m. and 3 p.m. on Saturday and 1 p.m. on Sunday. 1812 programming includes musket firings, cannon firings, music presentations and more throughout both days.

### **Jane Austen Tea Party**

August 7 | 7 - 9 p.m.

Celebrating 250 years of Jane Austen. Austen was an English author from the early 19th century, whose work is contemporary to the time period portrayed at Fort George. It provides a glimpse into the middle & upper class lifestyles of the regency period which many officers left behind when they came to Upper Canada.

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

August 16-17 | 10 a.m. - 5 p.m.

Join us for the 26th 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](mailto:niagaraont@pc.gc.ca).*

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



# 150



## Niagara-on-the-Lake GOLF CLUB



### *Celebrating 150 Years – 1875-2025*

#### 2025 PRO SHOP RATES (TOTAL COST INCLUDES HST)

##### SUMMER

9 Holes - \$50 | 18 Holes - \$90

Twilight (after 5 p.m.) 9 Holes - \$40 | 18 Holes - \$75

##### OCTOBER 1 TO END OF SEASON

9 Holes \$45 | 18 Holes \$80

##### POWER CARTS

9 Holes - \$15 | 18 Holes - \$20

##### CLUB RENTAL

9 Holes - \$40 | 18 Holes - \$50

RIKSHA | \$6

Stop by our Waterfront  
patio and restaurant,  
with unparalleled  
views to the Niagara  
River and Lake Ontario

For tee times call 905-468-3424 ext.13, or book online at [notlgolf.com](http://notlgolf.com)



# NOTL GOLF CLUB CELEBRATES 150 YEARS

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As the summer sun casts its glow over the Niagara River, the Niagara-on-the-Lake Golf Club marks a significant milestone: its 150th anniversary.

Established in 1875, this venerable institution holds the distinction of being the oldest surviving golf club in North America, a testament to the enduring allure of the game and the community that has nurtured it for a century and a half.

The club's origins trace back to John Geale Dickson, a prominent local figure who introduced golf to the area in the 1870s. Dickson's passion for the sport led to the establishment of the Niagara Golf Club, with his brother Robert serving as its first captain. The course, initially a modest layout, quickly gained popularity, attracting golfers from across the region.

One of the club's most notable contributions to golf history is the Niagara International tournament, first held in 1895. This groundbreaking event was the first in North America to welcome amateur golfers of all nations, including women—a progressive move for the era. Madeline Geale of Niagara-on-the-Lake triumphed in the inaugural ladies' event, cementing the club's reputation as a pioneer in promoting inclusivity in the sport.

The course itself is a living museum of golf history. Three of its original greens — the first, second and eighth — have remained unchanged since their inception, offering players a direct link to the game's early days in Canada. The layout

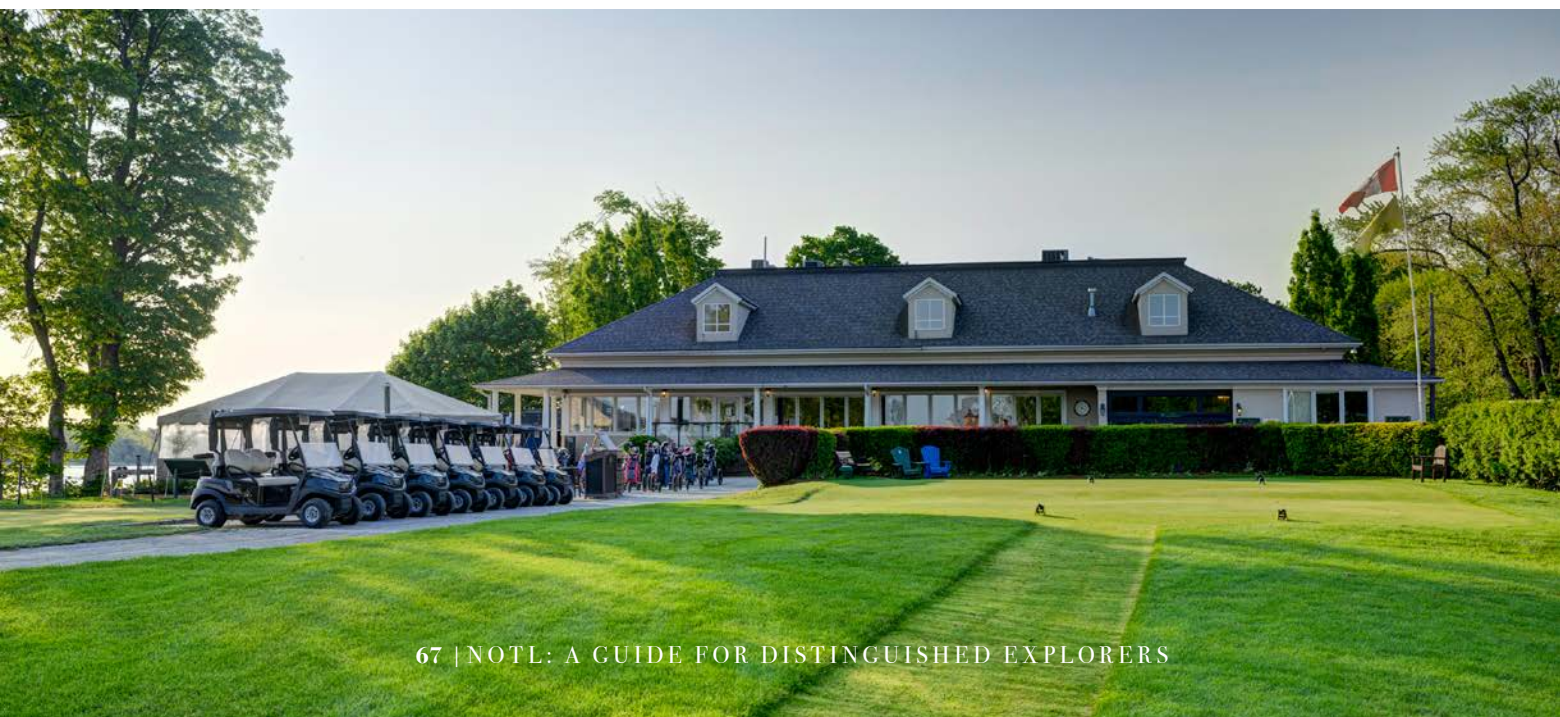
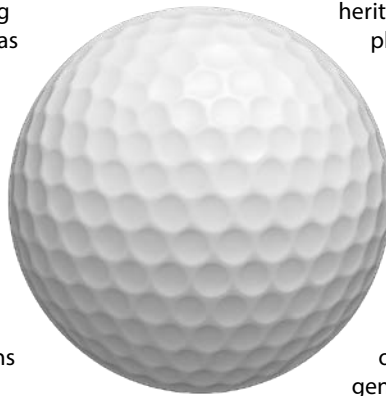
reflects the design principles of the late 19th century, emphasizing strategic play over sheer power, a characteristic that continues to challenge and delight golfers today.

Beyond its sporting significance, the Niagara-on-the-Lake Golf Club is steeped in cultural and historical heritage. The course is situated on grounds that played a role in the War of 1812, with Fort Mississauga — a historic military site — overlooking the fairways. This unique setting offers players a rare opportunity to engage with Canada's past while enjoying a round of golf.

The club's commitment to preserving its rich history is evident in its ongoing conservation efforts. By maintaining the original course layout and integrating environmental stewardship into its operations, the club ensures that future generations can experience the game as it was played over a century ago.

As the Niagara-on-the-Lake Golf Club celebrates its sesquicentennial, it stands not only as a beacon of Canadian golf history but also as a vibrant community hub. Its enduring legacy is a tribute to the passion of its founders, the dedication of its members, and the timeless appeal of the game itself.

For those seeking to walk in the footsteps of golfing pioneers, the Niagara-on-the-Lake Golf Club offers an unparalleled journey through time, where every swing resonates with history.





# 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



# 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.



# 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 15 - Laura Secord Youth Choir at Ironwood Cider House, 4 p.m.

Monday, June 16 - Lithuanian Tenor, Rafailas Karpis at St. Mark's Church, 7 p.m.

Sunday, June 22 - Hamilton Children's Choir at St. Mark's Church, 4 p.m.

Tuesday, July 1 - Cabaret with Julie Nesrallah at Spirit in Niagara Distillery, 7 p.m.

Sunday, July 13 - Four Seasons: A 300-Year Celebration at Ironwood Cider House, 4 p.m.

Monday, July 14 - Accademia de' Dissonanti at Grace United Church, 7 p.m.

Thursday, July 17 - A Night of Gypsy Jazz: Club Django Toronto at Ironwood Cider House, 7 p.m.

Sunday, July 20 - Norbert Heller: Mozart Beethoven & Beyond at St Mark's Church, 7 p.m.

Saturday, July 26 - Masterclass with Solomiya at Grace United Church, 7 p.m.

Sunday, July 27 - Celebrating Ukranian Composers & 340 Years of Bach at St. Mark's Church, 7 p.m.

Monday, July 28 - Alex Pangman and the Sweet Hots at Ironwood Cider House Tent, 7 p.m.

Friday, August 1 - A Celebration of Music, Mentorship & George Bernard Shaw Critiques at St. Mark's Church, 7 p.m.

Monday, August 4 - Toronto All - Star Big Band: Dinner & Show at Ravine Estate Winery, 5 p.m.

Saturday, August 9 - Jeremiah Sparks: An Evening of Story & Song at Grace United Church, 7 p.m.

Monday, August 11 - The Undercovers at Ironwood Cider House, 7 p.m.


Tuesday, August 12 - Canada's Got Talent: The Great Canadian Dueling Pianos at Ironwood Cider House, 7 p.m.

Wednesday, August 13 - Swingin' & Sippin': Martin Loomer's Orange Devils at Ironwood Cider House Tent, 7 p.m.

Thursday, August 14 - Quartetto Gelato: Antics & Encores at Ironwood Cider House Tent, 7 p.m.

Friday, August 15 - Nashville at Night with Peter Oylooe at Ironwood Cider House Tent, 7 p.m.





Canadian indie rock band Stars will help kick off the season on July 4. **RICHARD HARLEY PHOTO**

## 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, the Trews and Stars.

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 20 & 21 - Sam Roberts Band

June 27 - The Strumbellas

July 4 - Stars

July 5 - William Prince

July 11 - Colin James

July 12 - Chantal Kreviazuk

July 18 - Matt Andersen

July 19 - Tim Baker

July 25 - The Trews Electric

July 26 - The Trews Acoustic Trio

August 8 - Classic Albums Live: Abbey Road

August 15 - Trooper

August 16 - Donovan Woods

August 21 - Tenille Townes

August 22 - Big Wreck

August 23 - Noah Reid

September 5 - Jim Cuddy Band

September 6 - USS

September 12 - Dwayne Gretzky '70s

September 13 - Dwayne Gretzky '80s

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





Fort George  
National Historic Site

## 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](https://parks.canada.ca/fortgeorge)

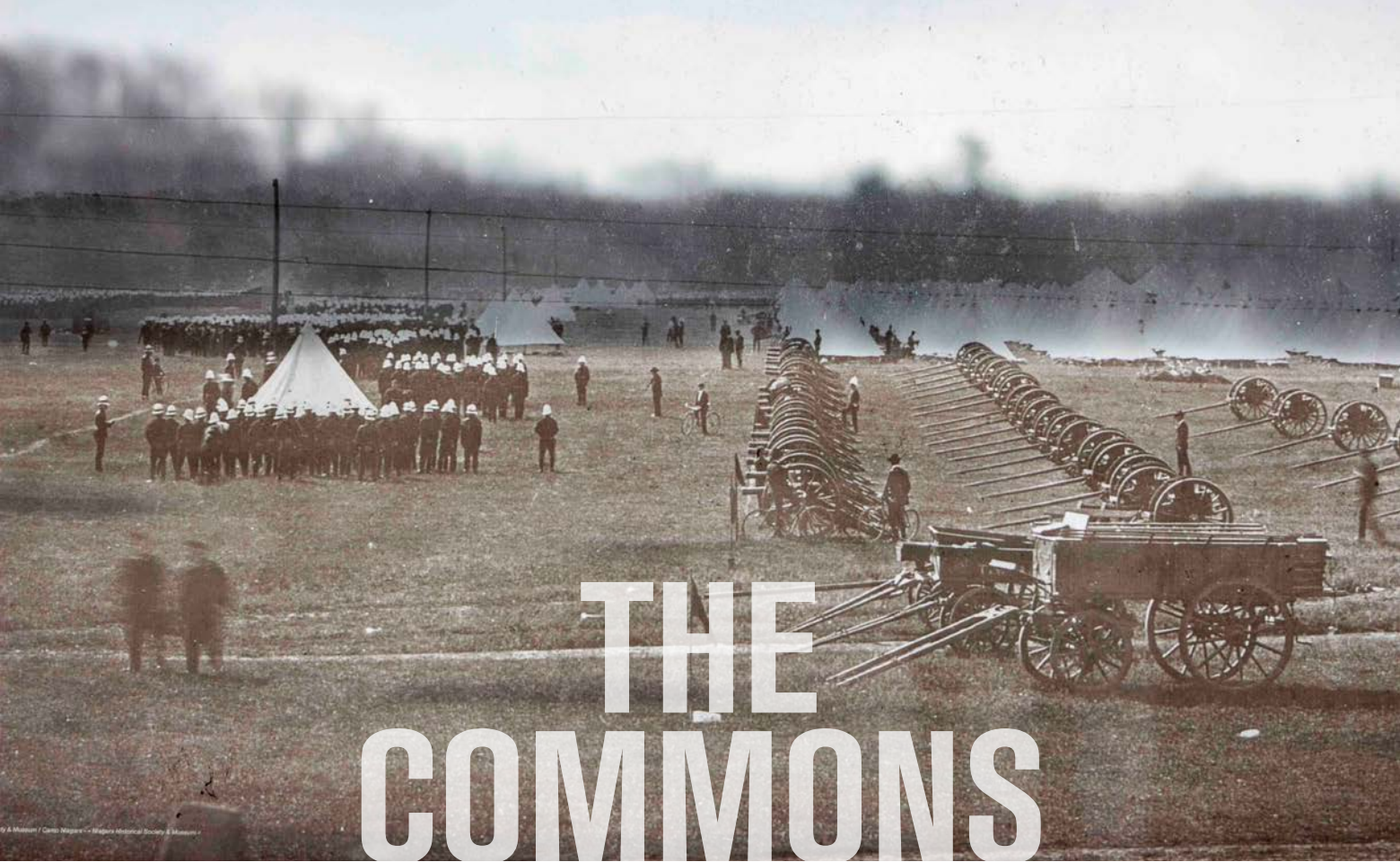


Parks  
Canada

Parcs  
Canada

Canada





## 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.



### Battle of Fort George, War of 1812 Re-enactment

July 12-13 | 10 a.m. - 5 p.m.

Join us as we commemorate 212th Anniversary of the Battle of Fort George. Re-enactors from all over North America will descend upon Fort George as they re-enact one of the pivotal events in Niagara during the War of 1812. Battle re-enactments will be happening at 11 a.m. and 3 p.m. on Saturday and 1 p.m. on Sunday. 1812 programming includes musket firings, cannon firings, music presentations and more throughout both days.



# REBUILDING A PIECE OF HISTORY

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







The new Royal George will be fully accessible.

## \$85 million rebuild will begin in 2026 and 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% 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.





Left to right: Shawn Wright as Mr. Beaver, Jade Repeta as Mrs. Beaver, Kristi Frank as Susan, Jeff Irving as Peter, Alexandra Gratton as Lucy, David Adams as Father Christmas, with Jaden Kim, in *The Lion, the Witch and the Wardrobe*. **Photography by David Cooper**

## THE LION, THE WITCH AND THE WARDROBE HIGHLIGHTS SHAW PLAYBILL FOR 2025

**W**ith its 2025 season now in full swing, the Shaw Festival is delivering a broad range of theatre experiences — from fantasy and farce to musicals, thrillers and cabarets — while preparing to bid farewell to the Royal George Theatre in its current form.

The 63rd season began in April and continues through December, with performances across the Festival Theatre, Royal George Theatre, Jackie Maxwell Studio Theatre and the Spiegeltent. This year's lineup includes a new adaptation of *The Lion, the Witch and the Wardrobe*, the toe-tapping musical *Anything Goes*, and the suspenseful thriller *Wait Until Dark*. At the Royal George, audiences are enjoying the classic Shaw play *Major Barbara*, the fast-paced farce *Tons of Money* and the interactive mystery *Murder-on-the-Lake*, which calls on a different audience member each show to help solve the crime.

At the Studio Theatre, *Gnit* — a modern, irreverent take on Ibsen's *Peer Gynt* — runs alongside the Canadian premiere of *Blues for an Alabama Sky*, set in 1930s Harlem. The Spiegeltent returns with intimate productions like *Dear Liar* and musical evenings including *Ella and Louis*, *La Vie en Rose* and *May I Have the Pleasure?*

Later this year, the season will close with two holiday favourites: *A Christmas Carol* returns to the Royal George in November, while *White*

*Christmas* will once again take the stage at the Festival Theatre.

But as audiences return to the Royal George, they're also saying goodbye. The 110-year-old theatre, which has long been in need of major structural repairs, will close its doors at the end of the 2025 season. A full-scale rebuild is planned, designed to preserve the Edwardian charm of the original while introducing accessibility upgrades and carbon-neutral infrastructure.

"The foundation is failing and cannot be further mitigated," says executive director Tim Jennings in announcing the project earlier this year. The new space will retain the character of the original but include 21st-century amenities and technologies. The rebuild will be supported in part by a \$35-million commitment from the Ontario government.

During the renovation, performances normally held at the Royal George will be relocated to the Old Court House on Queen Street — the original home of the Shaw Festival — over the next two to three years.

To help accommodate audiences, the Festival has also adjusted its schedule: all matinees now begin at 1 p.m. and evening shows at 7 p.m., one hour earlier than in previous years.

The 2025 season runs until Dec. 21. Tickets and full program details are available at [shawfest.com](http://shawfest.com).



Top to bottom: Jeff Irving as Peter, Dieter Lische-Parkes as Edmund, Alexandra Gratton as Lucy and Kristi Frank as Susan in *The Lion, the Witch and the Wardrobe*.



Michael Therriault as Mr. Tumnus and Alexandra Gratton as Lucy in *The Lion, the Witch and the Wardrobe*.





# SHAW FESTIVAL

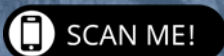
*"The word 'Festival' in our name invites you to expect more than just a theatre. That is why we are always coming up with new events, new performance spaces and new ways of engaging with you. This year we have some really special treats up our sleeve. So, no matter which of our world-class shows you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

— Tim Carroll, artistic director

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

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

See what's on:



## The Shaw's 2025 Season — Summer Plays

The Lion, the Witch and the Wardrobe | Anything Goes | Wait Until Dark | Tons of Money  
Major Barbara | Murder-on-the-Lake | Gnit | Blues for an Alabama Sky | Dear Liar | La Vie en Rose

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

#### LA VIE EN ROSE

Step into the twinkling, mirrored world of our Spiegeltent and be transported back to the birthplace of cabaret: Paris. Once you enter this magical time machine you will be in the company of legends such as Edith Piaf, Josephine Baker and Maurice Chevalier. Perhaps over a glass of vin rouge, you will share their love affairs and their heartbreaks, while songs such as "I Love Paris", "Hymne à L'Amour", "April in Paris" and of course the title song: "La Vie en rose" conjure up the passionate, dangerous and wildly romantic atmosphere of the City of Light.

**June 6, 2025 - September 25**

#### ELLA AND LOUIS

Alana Bridgewater and Jeremiah Sparks in a concert of jazz and blues classics, including music made famous by two legends, Ella Fitzgerald and Louis Armstrong.

**July 20, 2025 - September 28**

#### MAY I HAVE THE PLEASURE?

Members of the Shaw Ensemble take you through the evolution of social dancing over the last five thousand years, to some of the best music ever written: jigs, reels, waltzes. Whether you get up and have a go or simply watch and marvel, this show will put the smile on your face that only dancing can bring.

**June 18, 2025 - September 26**

#### LATE NIGHT OPEN MIC

Come and see the Shaw Company letting its hair down and showing off all the talents you didn't even know they had! First come, first served.

**June 28, August 2, August 23, September 30**

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



# BEHIND THE SCENES AT SHAW

## Shaw actor returns with lead role in *The Lion, the Witch and the Wardrobe*

By Daniel Smeenck

As the Shaw Festival enters its 63rd season, Jeff Irving can proudly say that he has been in roughly one of every four of them. The 44-year-old musical actor and NOTL resident is now in his 15th season at the Shaw Festival, after having taken three years away to work on other projects.

This season, he is taking part in two different plays: *Anything Goes* and *The Lion, the Witch, and the Wardrobe*. He's glad to be back.

"This place feels like my home," he says. "I've done a lot of work with the same actors ... the same directors. It's always exciting to work with your friends and the new people who come in."

Irving plays Billy Crocker in *Anything Goes*, a 20-something "New York party guy," as Irving describes him. He also plays Peter Pevensie in *The Lion, the Witch, and the Wardrobe*, a 14-year-old who finds himself with his siblings in a magical land through a portal in a closet, which is owned by a man who is housing them after the kids were evacuated during the bombing of England in the Second World War.

For Irving, who eschews the idea of a "dream role," Billy Crocker is, nevertheless, one he really likes to play.

"I'm pretty shy about disclosing dream roles," he says. "Some have come and gone, which can be a disappointment. So, I tend to go with: 'my dream role is the one that is before me that gives me the challenges of becoming a better actor ... *Anything Goes* was never on my radar of 'One day I'd like to play Billy Crocker.' But he's definitely a dream role."

Playing an adolescent is also one of fun challenges for Irving this season.

"It's so much fun," he says. "You get to go into past memories into how you were doing as a kid. You get to look back and say, 'That's what Seamus (play character) would do there' or, 'That's what Austin (play character) would do there.' So, I have different things that I draw my ideas from."

Both productions are deeply familiar to theatre audience goers. One is a reproduction of a long-popular 1934 Cole Porter musical, and the second is a play adaptation of the 1950 popular children's book by C.S. Lewis.

Thus presents the challenge. How does a theatre production, and the actors in it, make these plays fresh for an audience in 2025? Irving's approach is that as long as you stay true to yourself, the originality will come.

"I don't feel a stress that I need to emulate or come to a level of what the material is, because it's new to me and it's new to most people in the audience," says Irving. "I'm going to create whoever I create when I'm doing this. I have my own personal history and life experiences. That will inform what my character does."

Whether it's finding the right pitch, literally and figuratively, for the longtime musical actor, or trying to create a sense of identity in his characters, this kind of challenge is what Irving has lived for his entire life.

Born and raised in Regina, Sask., he first got into acting as a singer. As a high school student, he was part of a musical production company called *Do it with Class*, which he did for three years. He described the experience as "a way to meet people with the same ideas ... it was a bunch of artsy kids."

In Regina, Irving also met Andorlie Hillstrom, who runs the Yellow

Door Theatre Project and became an important mentor for him.

Irving then went on to do theatre school in Victoria, B.C., before moving to Vancouver. He got the chance to come to the Shaw Festival for the first time when the festival came to numerous places across Canada, including Vancouver, and were looking for talent.

"They were doing a general audition," he says. "I just went in with a song and monologue. Then I got a call a couple weeks later saying I could be an apprentice here."

Irving says it was in theatre school when he really committed to being an actor. His mentality was that he was going to make it work no matter what.

"I was either going to be an actor or live on the street," he says. "And I wasn't going to live on the street."

After the audition, Irving's first Shaw Festival play was 2003's *Happy Days*.

"It was an amazing experience with the actors, with the audience," he says. "It was electric and set the bar for any future piece of theatre that I've been in since then."

Other favourite plays that Irving has been in, which he says have been "so many," include *Maria Severa*, *The Light in the Piazza*, *The December Man*, *Tom at the Farm* and *Romeo and Juliet*.

*Sweeney Todd*, in which he performed opposite his wife, Shaw actor Kristi Frank, is one of his "favourite musicals ever."

Jeff has since connected so much to the Shaw Festival that he decided to make Niagara-on-the-Lake his home. He moved to the town in 2003 and has stayed here ever since, buying property three years ago with his wife.

In his spare time, he likes to barbecue and play video games when he's at home and winding down after shows. He's also the captain of the Shaw Festival cricket team, which he's played on for 20 years, plays spikeball and puts on cabaret nights at the Shaw Festival.

But it's the Shaw Festival that brought him here in the first place. He says that the time he has put into working as an actor at Shaw has "definitely made things easier" over time. As he's gone from someone who succeeded in an audition to one of the experienced actors of the festival, that time has left an indelible imprint on him.

"It's very special," he says. "I've always enjoyed the community of it ... Because it's a tiny town, we spend a lot of time together ... I've seen families grow up."

Irving's next endeavours are firstly a new Shaw Festival production of *White Christmas*, and second ... who knows? Part of what Irving says makes life exciting for him is seeing what life can bring, rather than trying to forge a path.

"I've never been an envisioner," he says. "I've always gone along with whatever comes up."

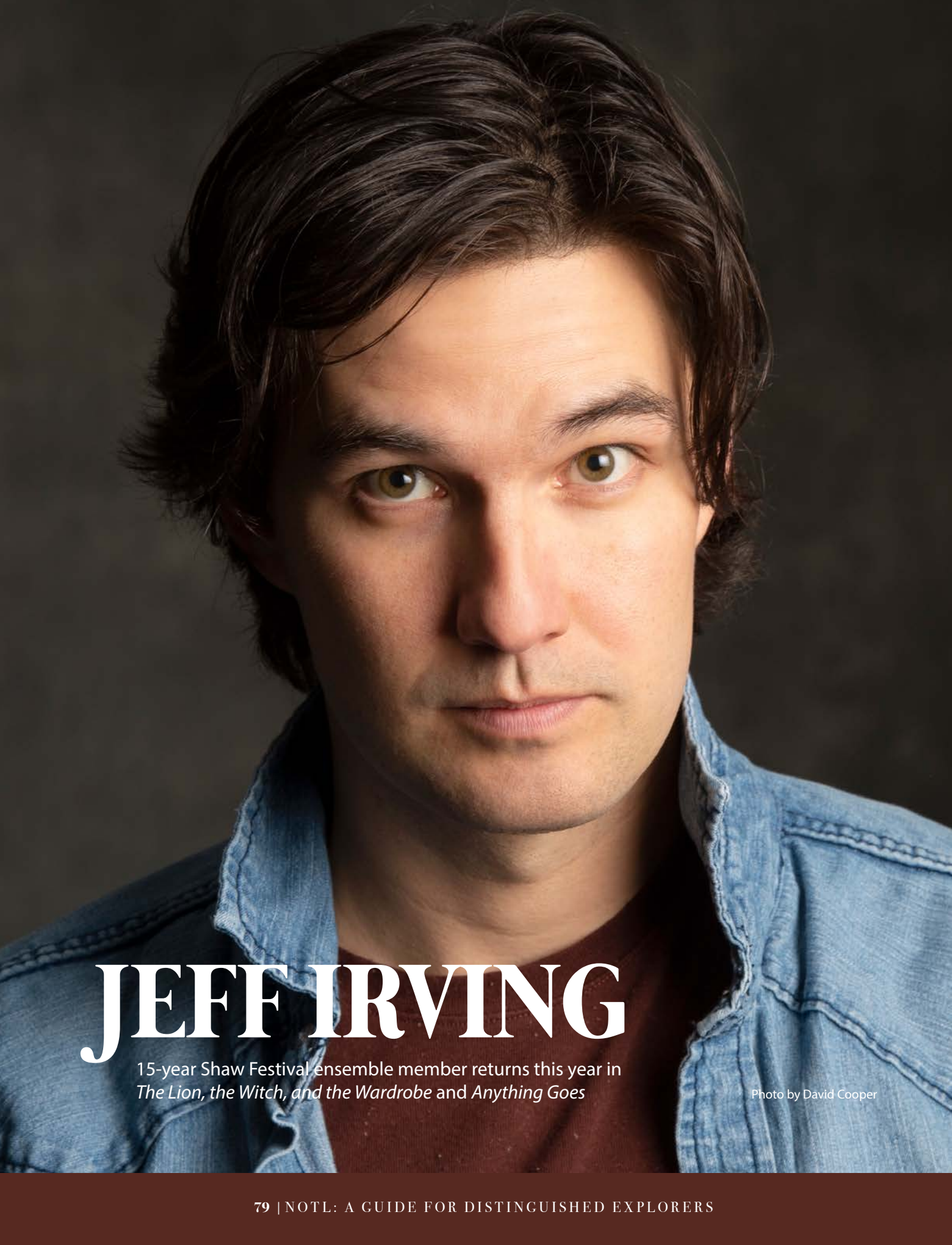
But wherever life has brought him, nothing beats the experience of being a stage actor for Irving. While he has done cameo roles in television, including on shows like *Rookie Blue*, and he says he has felt more comfortable doing that, the stage is where his career has mostly been and what he loves to do.

"Because I grew up doing theatre, I've always enjoyed being in front of an audience," says Irving. "That's where my primary love is."

Both *Anything Goes* and *The Lion, The Witch, and The Wardrobe* will run until Oct. 4. You can buy tickets at [shawfest.com](http://shawfest.com).

Aside from the plays he's acting in, Irving also recommends *La Vie En Rose* as a Shaw Festival play worth seeing this year.





# JEFF IRVING

15-year Shaw Festival ensemble member returns this year in  
*The Lion, the Witch, and the Wardrobe* and *Anything Goes*

Photo by David Cooper



# 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.

## 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.

## BURNING OF NOTL

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

## ALL WALKS OF LIFE

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



# 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 Mississauga 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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# 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 known as the “tunnel.”

It was a warm summer night, he recalls.

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

But the little girl was still there.

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

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

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

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



## CAPTAIN SWAYZE

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



## THE GENTLEMAN

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



## Ghost Tours of Fort George

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

Tickets: \$20

Tickets must be purchased in advance.

[www.friendsoffortgeorge.ca/ghost-tours](http://www.friendsoffortgeorge.ca/ghost-tours)

## NOTL Ghost Walks

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

[www.ghostwalks.com/niagara-on-the-lake](http://www.ghostwalks.com/niagara-on-the-lake)

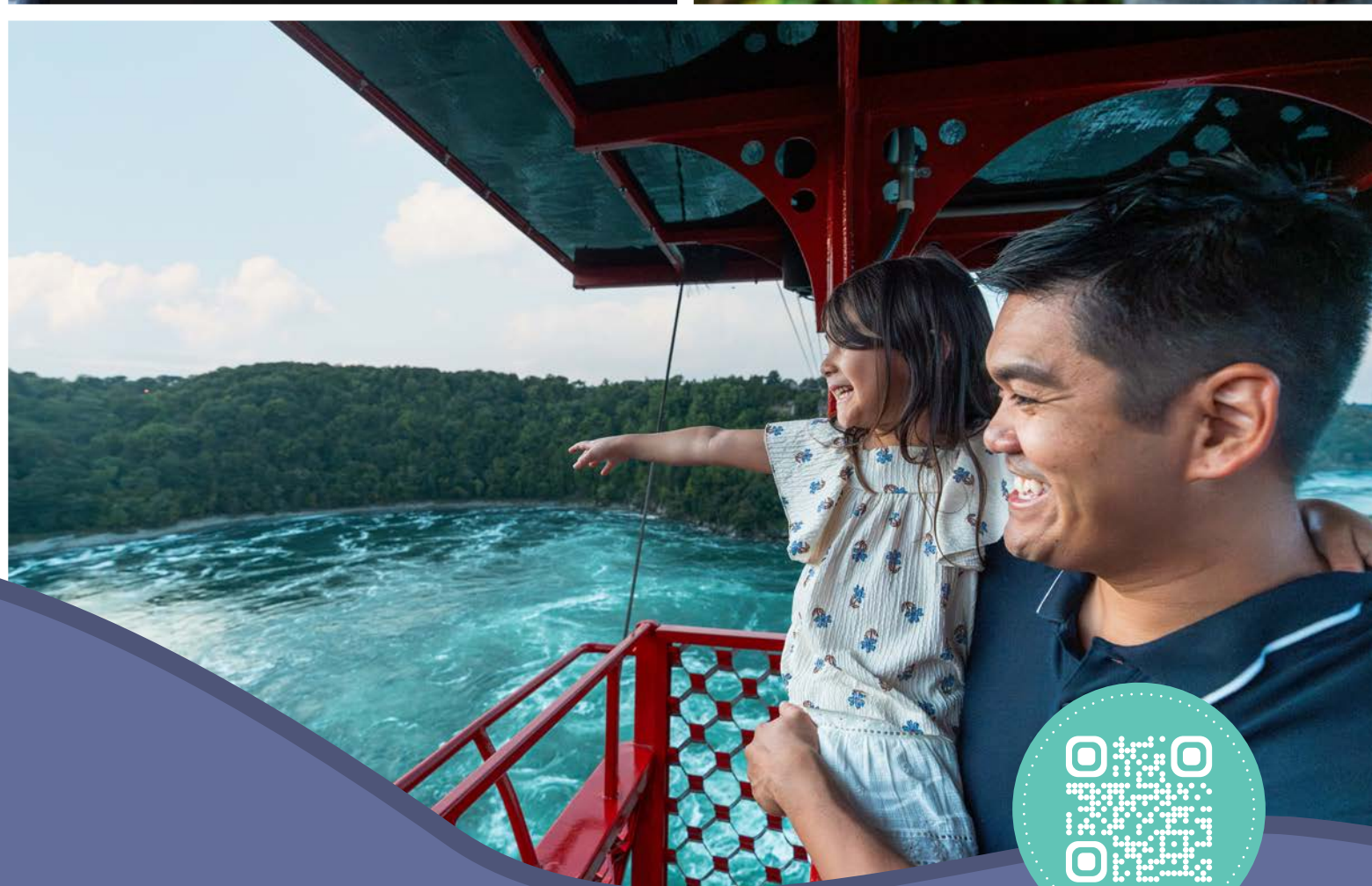


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# A PRIMARY CROSSING TO FREEDOM

By Paige Seburn | Photography by Dave Van de Laar

## 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, which opened at 244 Regent St. in 2018, 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





# VOICES OF FREEDOM PARK

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](http://www.vofpark.org)**

## UNDERGROUND RAILROAD 'ENTWINED' WITH NOTL

people, to help enslaved people escape. It was already operating before 1834, but there was an increase in escape attempts that year.

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



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





184 Queen Street



175 Queen Street | Cottage Hospital





# THE MANSIONS OF QUEEN STREET

BY DENISE ASCENZO



328 Queen Street



284 Queen Street

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 Wettlaufer, a physician from Buffalo.

The Wettlaufer 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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