

The Niagara-on-the-Lake LOCAL



Future of
Phillips
Estate
remains up
in the air
page 2

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notllocal.com MARCH 12, 2020 Volume 2 · Issue 11

Celebrating space and life

Indigenous hoop dancer Nikki Shawana shows her skill, dancing with 18 hoops, while her daughter Ziibi looks on. The three-day program, called Embracing Space, took place at the Niagara Regional Native Centre last week, with speakers, sports, teaching and socializing, geared toward “understanding life.” (Fred Mercnik)



Crossroads to have accessible playground by spring

Penny Coles
The Local

Come spring, Dylan and Megan, students at Crossroads, will no longer have to watch from the sidelines as their classmates play outside during school breaks.

And Amber Dyck’s dream of accessible playground equipment, for her daughter Megan and others, is close to becoming a reality, thanks to a gener-

ous community.

Megan, in a Grade 4/5 split class at Crossroads Public School, was born with Trisomy 8, a condition that left her with a fragile spine, poor muscle tone and joints that dislocate. “It’s been a tough road for her,” says her mom. Since she started Junior Kindergarten at Crossroads, Dyck says, Megan, who uses a wheelchair for mobility, has had no issues with inclusivity

— teachers, staff and other children have always been accepting and helpful, embracing her and supporting her.

Except when she’s outside during play periods, when she is isolated because of her disability. She can only watch her friends having fun on playground equipment that is out of bounds for her, and that feels like a reminder she is different from the other kids.

“The whole idea of this is toward being inclusive, where everyone can play together,” says Dyck. “Everyone can join in, and Megan can see herself as part of it. This playground is being created with all children in mind. This is so close to my heart — I feel like it’s a legacy to leave behind for other children as ours get older.”

Dyck and Matt Dietsch, whose son Dylan is in the same class as Megan, and

depends on a walker to get around, are on a school committee working to ensure an accessible playground for all — one that will allow children with disabilities to join their friends when playing outdoors.

Dylan is in his first year at Crossroads, having come from the Niagara Children’s Centre, says Dietsch, and being in a class of kids who love and accept Megan has made it

easier for Dylan. “It was a big adjustment for Dylan, but the kids here have opened up their hearts and welcomed him,” he says.

Being at Crossroads also helps Dylan feel part of the broader community — when they are out as a family, he sees other kids he knows from school. “It’s fun to see the kids think of him as a peer, and not as a kid with a disability,” says

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Phillips Estate future remains uncertain

Penny Coles
The Local

Once an elegant summer home for wealthy Americans, the estate at the corner of Queen and Mississagua Streets has passed through many hands, from the early prominent citizens who originally owned portions of the property, to the Americans who first built the summer home, and then through generations who have renovated and added to it over the years.

It is listed in the Town's heritage registry as The Ketchum-Thomas-Phillips House (named Peace Acres by the Thomas family). Known locally as the Phillips Estate, it was purchased by the Phillips family in 1955, who owned it until 2003, when it was bought by local developer Rainer Hummel.

In 2005, Hummel had the remaining of the original parts of the exterior and a few interior bits, including three fireplace mantels and the columns in the front room, designated under the Ontario Heritage Act.

The documents prepared for the designation process say the "building and ground represent a significant example of the type of elegant summer properties constructed by wealthy Americans who spent their summers in Niag-

ara-on-the-Lake during the heyday of the grand summer estates that sprang up in the Town in the late 19th and early 20th centuries."

"The landscape setting, including the greenhouse and the specimen trees located throughout the property, is an integral defining element of the property, marking it as one of the few remaining significant summer estates in Niagara-on-the-Lake."

The bylaw prepared to designate the property describes the building as "an amalgamation of a number of revival styles, including neo-Classical Revival and neo-Greek Revival, with generous, light-filled reception rooms, spacious bedrooms, screened porches and a multiplicity of fireplaces."

Hummel says the original building "was a very simple three-bedroom Georgian farm house. It was all the additions over the years that embellished the house," as it passed from one wealthy American family to another. Some of the features of the house, including windows, were "jury-rigged" with materials from the large, expensive Buffalo homes of the early 1900s which were being torn down to be replaced by even larger houses.

"There were some weird things in that house," he says, some of them described and



There will be a large, but simple solid granite fountain on the Phillips Estate property at the corner of Mississagua and Queen Streets. (Photos by Penny Coles)

dated by tradesmen who wrote about what they were doing in areas that were uncovered during construction.

The Phillips family, he says, added nothing new to the house, and didn't do a good job of maintaining it — it was a mess when he took it over. One of Hummel's first tasks was to have the attic, which contained decades of animal feces and raccoon skeletons, cleaned up to make it safe for construction workers.

The house, he says, was in "horrendous condition. The foundation was crumbling."

In recent years the building, still elegant outside but

an abandoned construction site inside, on one of the most prestigious landmark intersections in town, has been a subject of rumour, controversy and mystery.

Residents may have noticed some recent activity, foretelling the resumption of its rebirth and signalling renewed interest in what is to become of it.

Hummel says in 2003, it had been for sale for several years, and he picked it up for a "reasonable price. Here was this huge tract of land in the Old Town, almost a whole block, just under four acres," he says, "and nobody wanted it." He severed a back portion to build new homes, leaving

about two and three-quarters acres to build a hotel.

His original plan, he says, for which he received the necessary Town approvals, was to build an upscale 24-room hotel, with a restaurant and spa. He expected to market it to the thousands of wealthy tourists he envisioned coming to town for what was then dubbed Project Niagara.

But, as he says looking back, "at a particular moment in time, an idea can be brilliant, or hellaciously stupid."

Counting on the success of Project Niagara to deliver well-heeled tourists turned out to be not such a brilliant idea.

The National Arts Centre of Ottawa and the Toron-

to Symphony Orchestra had spent millions of dollars over several years on a proposal to create a summer classical music festival, similar to Tanglewood, in western Massachusetts. The outdoor summer festival was to be held on former Department of Defence lands along Lakeshore Road. The property was by then owned by Parks Canada, which had approved the plan of a concert venue that would include parkland and trails.

But in 2010, the principals in the project walked away from it, citing lack of funding and an economic downturn.

Locally, there had been

Continued on page 3



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Hotel 'understated elegance'

Continued from page 2

such division in the community over the project, the word was that those who abandoned it had lost the will to fight for it.

Hummel concurs, saying there was \$26 million in federal funding in place, but the upper level of government had no desire to "look like bullies fighting a small community" over something it didn't want, although he believes it was only a small minority of people against the music festival.

Those in favour considered it would be an economic driver for the town and the region, but some residents were vehemently opposed, believing it would have been too intrusive for the community and a bad fit for a natural area that should be left green.

Hummel says that put an end to his dream of creating a grand and lavish boutique hotel that would attract those who were drawn to the music festival and could afford what he planned to offer.

In the following years, his wife urged him to renovate the estate to become their future home, and he compromised, agreeing to "build it as a hotel but live in it for a few years," while he waited for the market to change and decided what he would do with it long-term.

But that plan was also abruptly abandoned, when he and his wife separated in 2014, in part, he says, due to their disagreements over that property. Her views were very different to his when it came to where they lived, he explains — he considers himself a minimalist, and had no desire to live in a massive, extravagant home.

As their marriage dissolved, the ownership of the property became a matter for the courts to settle, and he was forced to stop all construction. He was able to enter the property only for basic maintenance, such as grass-cutting, but as the prominent corner location became more run down, he asked the CAO to send him a letter saying the Town would charge him under the property standards bylaw, and with that letter, he went to court and was given permission to do the bare minimum to keep the property tidy.

Hummel took a lot of criticism for leaving an important piece of property looking neglected over a period of time. "It was a mess," he says, "but I had no choice. It wasn't because I wanted to leave it that way."

During that time, his former wife settled in the coach house, the only area that was not an abandoned construction zone, with their two children.

With a final court decision

granted on the property division in spring of 2019, she has now settled nearby, the two splitting time with their kids, and he is able to begin work again on the estate.

He has a plan for moving forward, he says, indicating blueprints that show a 75-room hotel with underground parking for 233 cars. It includes the main building and coach house, an outdoor-indoor spa, a pool, three dining areas, two outdoor eating spaces, and a conference centre on the top floor of a three-and-a-half storey annex, which will stretch from the original building to Simcoe Street, and where most of the guest suites will be located.

The greenhouse on the property will remain, to be used as a breakfast and meeting room, and it and the coach house, where the kitchen will be located, will be connected to the main building by loggias. There will also be corridors underground connecting to the main building basement.

There are several lounge areas, which will have fireplaces and cozy seating for relaxing, and a large bar/lounge designed to provide a comfortable setting for meeting and socializing, all surrounded by huge expanses of glass.

Up a dramatic spiral staircase in the main building, there will be seven suites —



Phillips Estate property owner Rainer Hummel stands in front of one of the woodburning fireplaces in the main house. There are three woodburning fireplaces, the other two with original mantels, and nine that have been converted to gas.

including a bridal suite — and five more in the two-storey coach house. They are large, bright, some with balconies and fireplaces, walk-in closets and huge, skylit bathrooms.

While none of the rooms are finished or furnished, there is no doubt from the work already done that the plan is for every inch of the space to be upscale and impressive, including the spa area and wine cellar in the basement.

With the exception of the bridal suite, which Hummel considers appropriately over-the-top, he calls the design and decor he is going for as "understated elegance."

Along with most townspeople, he still refers to the property as the Phillips Estate. He's not at the stage where he is ready to choose a name for

his vision, although it will be something that reflects the history of the main building.

But as enthusiastic as he is about his plans, he is also well aware they too can be dashed. He needs to go back to the Town with an application for something that is far larger, covering a greater area of the property, than what he now has approval to build.

He explains when he received approval for the original 24-room hotel, the bylaw to rezone the block of property for commercial use was intended to also deem three lots that make up that block into one. Through a Town error, that didn't happen, and has never been resolved. What he has now on that corner remains three lots, technically owned by three different en-

ties, that could each be developed for commercial use. He wants to use them all to fulfill his current vision, but acknowledges there may be opposition to his plan. He expects to ask for an Official Plan amendment, and the decision to be settled at some point by the Local Planning Appeal Tribunal.

However, he points out the Prince of Wales, anchoring the main intersection at the other end of the downtown area, has about 100 rooms on a piece of property 30 percent smaller than his.

There is no doubt there will eventually be something more than the hotel he originally planned on the prestigious piece of property, he says, but what that turns out to be remains to be seen.

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Students still ‘front and centre’ at Niagara College

Mike Balsom
Special to The Local

For new Niagara College president Sean Kennedy, events such as the one he attended last Friday morning are indicative of what he sees as his main role in his new position.

He returns to his new office following an opening ceremony for a new smudging space to support Indigenous students at the newly-named Daniel J. Patterson Campus in Niagara-on-the-Lake.

“It was really powerful,” says Kennedy. “It reminded me of the importance of working to always put student success and supporting our students

front and centre.”

After 25 years with Patterson in the role, it may be difficult to envision anyone being able to match the enthusiasm that “Dr. Dan” brought to the job. But if anyone can do that, it’s Kennedy.

Now in his third week at the helm, having succeeded the campus namesake as the sixth president of Niagara College, Kennedy took some time to reflect on where the post-secondary institution has been, and where he sees it heading.

The search for Patterson’s successor was a five-month-long process. Through it all, Kennedy felt his dedication and commitment to the col-

lege positioned him as a good candidate. Being offered the job in January, says Kennedy, brought him “a sense of absolute excitement and a feeling of being very honoured to lead this amazing college that I love so deeply.”

John Scott, chair of the Niagara College Board of Governors, says, “our recruitment process attracted exceptional candidates from across the country, but in the end, it became very clear that Sean brings the ideal combination of energy, experience, vision and community connections, that will help him lead Niagara College into the next chapter of its remarkable history.”

Born in Colorado but raised mostly in Alberta, Kennedy has been at the college since 2006. Prior to Niagara, he held various positions at Red Deer College and his alma mater, the University of Alberta.

Since moving to Niagara, his responsibilities have included developing branding and community engagement strategies, enrolment and registration, student and alumni services, and recruitment. Most recently, as vice-president, international, he was involved with the development of Niagara College campuses in Saudi Arabia and South Korea, as well as consulting and training agreements in Malawi, Vietnam and the Caribbean.

He was also responsible for attracting an ever-increasing number of international students to both the NOTL and Welland campuses. Today, Niagara is host to students from more than 90 countries, largely due to the efforts of Kennedy and his International team.

Taking over from Patterson, with whom he has worked closely for 14 years, is an honour, he says.

“Particularly in my years as VP of Student and External Relations, I was out engaging with employer and government officials alongside Dan,” he says. “I don’t know if there can be a better mentor for that type of stakeholder engagement than Dan. We’ve always had a really strong working relationship, and I know he’ll always take my call when I seek his advice.”

Moving forward, Kennedy feels those internal and external relationships are a key to the continued success of the college.

“I don’t know whether I can possibly shake as many hands as Dan has over 25 years, but that commitment to student success is something I share with him. I expect that continued engagement with our students, as well as our external community. Relationships have

been the cornerstone of the success of Niagara College, and I fully expect to continue that.”

He’s still settling in to the NOTL office space vacated by Patterson. He promises it won’t be as full of daily newspapers and documents as it was with its previous occupant.

“It’s probably a result of my last few years travelling so much,” he says. “I’m so used to working on my tablet, or computer, at the airport, and that means I am more comfortable working digitally than Dan was.”

Kennedy has also established an office at the Welland campus, and plans to spend equal time at each location. He feels both NOTL and Welland will continue to play important roles in their communities.

One of the things he says Niagara has done better than any college in Canada is capitalizing on its learning enterprises. Kennedy sees opportunities to expand on those at both locations.

“The Welland campus houses our dental hygiene clinic, and we have clinics for seniors, and there are opportunities to expand on some of our community and health programs, so we’ll be looking at that.”

“And at this campus, a particular area of future growth would be our environmental programs. In 2020, with climate change front and centre in people’s minds, we have this remarkably strong set of programs, and we’ve just created a dean of environmental programs, so we can focus on finding ways of growing that and recognizing the importance of this to the future of the region, and the country, as well.”

Research has been a big focus for Niagara in the past few years. Last fall, the ribbon was cut on the Marotta Family Innovation Complex at the Patterson Campus, designed to be a centre for research in the agri-food industry.

“We’re number one in the country in applied research funding amongst colleges,” he points out. “Clearly we have a strong track record, and we want to continue to leverage that reputation for areas like food technology, agriculture and advanced manufacturing. But we also want to look at expansion in business areas, to work with local employers to find ways through our applied research to help them be more productive, to innovate, and help them solve their problems.”

Kennedy holds a Bachelor of Arts degree from the University of Alberta, and a Master of Public Administration earned at Queen’s University. He has found it necessary, though, as he learns the ropes of the president’s job, to take a leave from his current doctoral studies in leadership in education at the University of Toronto.

His first three weeks have been a whirlwind of meetings with student and business leaders, government officials, local mayors and other stakeholders in the region. It’s a huge part of the job, and Kennedy is ready for it.

He adds that his wife, Kerry, a Niagara College graduate herself (2009 post-graduate studies in ecosystem restoration) is ready for it as well. “She’s a proud alum of the college. I think that makes a difference. She knows the college, and loves the college, and she’s very much an extrovert, which is helpful in the role that I’m undertaking, because we will be out together, often for evening functions, and she enjoys it.”

In that way, Sean and Kerry Kennedy plan to carry on the legacy left by Dan and Sandra Patterson as the president and “first lady” of Niagara College.

And, Kennedy adds, “if we put that true, genuine commitment to students front and centre, and take that from Dan’s legacy, Niagara College will continue to be successful.”



Sean Kennedy, the new president of Niagara College, has learned his role from the best, as he takes over from Dan Patterson. (Mike Balsom)

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Correction

In last week’s story about Michael Pohorly, Joseph Pohorly was described as one of the founders of Inniskillin Winery. He was in fact the founder of Newark Wines, which became the Hillebrand Estate Winery, of which he was part owner. *The Local* apologizes for the error and any inconvenience it may have caused.

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LOCAL BUSINESS SPOTLIGHT: OLIV TAPAS BAR & RESTAURANT

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OLiV Tapas Bar & Restaurant celebrates 5th anniversary

OLiV Tapas Bar & Restaurant will be celebrating its 5th year of casual fine dining at Strewn Winery this coming April.

From the small store on Queen Street OLiV Tasting room has expanded to provide a unique dining experience at its OLiV Tapas Bar & Restaurant at Strewn Winery.

"Olive Oil and Balsamic Vinegar is a large part

of the Mediterranean diet, but is just coming into its own in North America. The health benefits of both Extra Virgin Olive Oil and true Balsamic Vinegar are very well known in Europe, but not so much here. We wanted to show people how our products can be used successfully to enhance any culinary dish, from pasta to steak – not simply on salads. Our Chefs get excited

creating tantalizing dishes infused with these unique, all natural products. Plus, we create and bottle the flavour infused Extra Virgin Olive Oil and true Balsamic Vinegar products right here in the Niagara Region – making it even more unique", noted OLiV owners Richard Jorgensen and Colleen Cone.

Executive Chef Alex Mahamuni and his culinary team do a fabulous job of creating tantalizing dishes infusing the flavours of OLiV's EVOO and Balsamic products into every dish they prepare.

"The thousands of combinations of flavour pairings we can create really motivates us to create unique dishes. It is very gratifying to my team to present unique twists on classic dishes to revive and renew them in a creative, new way. It's highly motivating and I think it will inspire our guests as well to try new things at home," said Chef Mahamuni.

The restaurant features a retail section where guests can purchase the flavours that are showcased on the

current menu. One of the unique offerings of the restaurant is its Tapas dishes which allow guests to sample a variety of items and flavours. These can be paired with 3 oz pours of wine to enhance the culinary experience by allowing the guest to complement flavours.

OLiV also has a unique line-up of cocktails and martinis created in-house using their uniquely flavoured white balsamic which provides a unique twist on some of the more commonly known beverages.

Also on OLiV's staff is a highly regarded and well known Pastry Chef, Clyde Pereira. "I love what we are doing here. The flavoured products inspire me creatively as a Pastry Chef. I pick a flavour and then decide what I will make to showcase the flavour as the star, whether it's a bread, a chocolate or a special dessert. I'm literally like a kid in a candy store. It's very motivating to have this world of flavour at my fingertips."

OLiV's Pastry Chef also creates custom cakes



Colleen Cone and Rick Jorgensen of OLiV Tapas Bar and Restaurant.

and pastries for special occasions and catering for events and home parties.

To celebrate its 5th anniversary at Strewn Winery, OLiV Tapas Bar & Restaurant will be showcasing the flavours with featured \$5 dollar Tapas and drink specials from March 12 – April 9, 2020.

The Anniversary will

kick off with Chef Mahamuni's award winning soup which swept the categories at the 15th Annual Empty Bowl Fund Raising Soup Competition hosted by Bethlehem Housing (while supplies last) for the weekend (March 12 – March 15) only. So, if you want a taste of what others loved, make your reservation now.



Pastry Chef Clyde Pereira with his Focaccia bread.

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EDITORIAL

Catchphrase these days: plan, but don't panic

There is no doubt, fear of coronavirus is an emotional issue that is bringing out the best and the worst in us.

Conversations range from 'what's the big deal, more people die from the regular flu,' to an obsessive need to devour every last detail of the latest statistics and worry about impending doom and gloom.

Plan, but don't panic, is the message we're hearing most often, and that involves the need for logic and common sense.

But we all have a different idea of what that looks like. A different level of tolerance for something that causes fear, that we can't control.

Do we head to Costco? Can we stockpile sensibly, and not hoard? Do we stop traveling, self-quarantine, or just go about our daily business?

It's impossible to know where the best balance lies, because not only is each and every one of us reacting to the situation differently, we're getting mixed messages about what we should and should not do.

We all know the basics: wash our hands with soap, and don't touch our faces. Good personal hygiene is still the best defence.

Beyond that we have to pay attention to the recommendations of health care professionals, and remember their words — so far, the risk remains low.

Common sense and a little extra caution as we go about our daily lives may help to keep it low, and it certainly can't hurt.

The phrase "social distancing" is starting to pop up. Avoiding large crowds. Refraining from travel.

For now, those are our decisions to make, and we each have to do what feels right. But we also have to act responsibly, and be considerate of others — not only for the sake of their health, but also of their concerns and fears, which may not be ours, but are still legitimate.

Again, don't panic.

But do keep informed, and be aware of the possibilities. For now, that might be the best we can do.

Penny Coles
The Local

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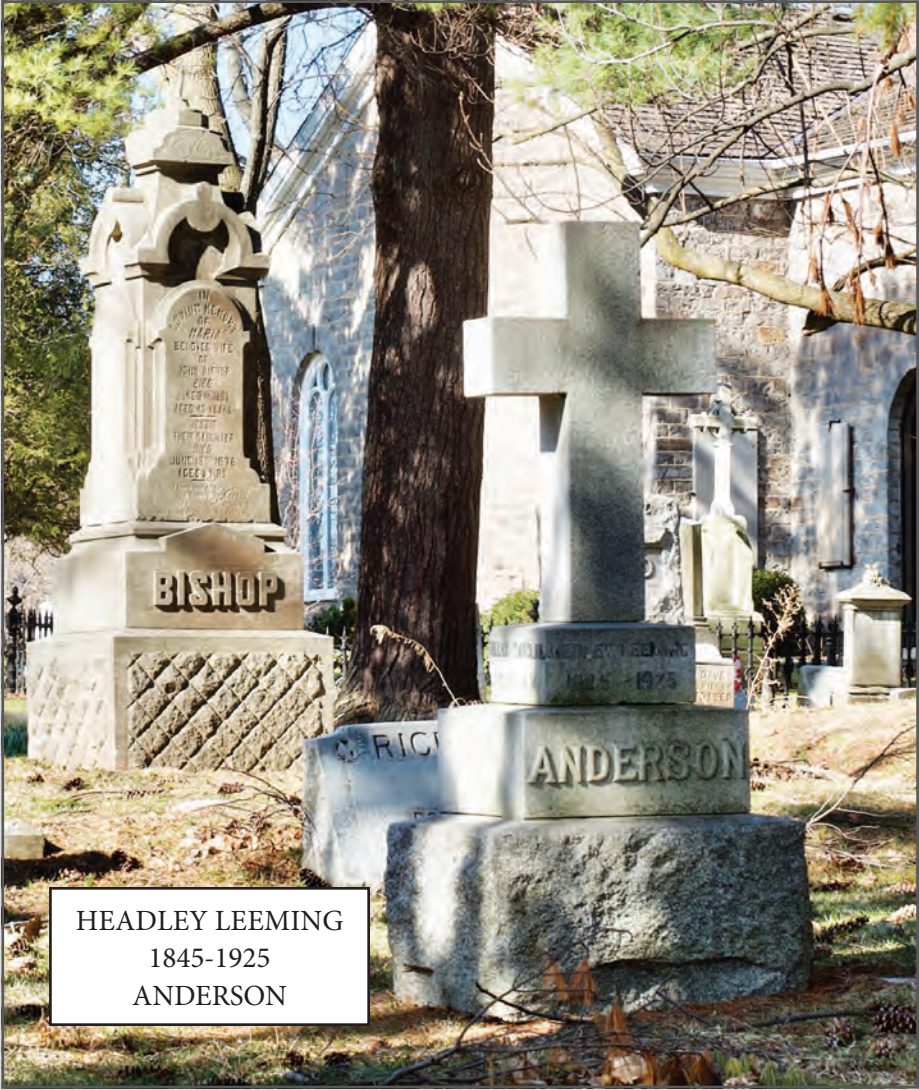
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Publisher: The Niagara-on-the-Lake Local	Julia Coles julia@notllocal.com • 905-934-1040
Graphic Designer: Rosie Gowsell composing@notllocal.com	Helen Arsenault Local Business Directory, Local Happenings, Classified Sales classified@notllocal.com
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LOCAL FINDS



Doctor in the house by Donald Combe Special to The Local

Dr. Hedley Leeming Anderson, the son of the rector of St. Paul's Church in Fort Erie, began practising medicine in Niagara-on-the-Lake in 1875. He was a prominent member of the community and the parish of St. Mark's, and is memorialized by a stained glass window in the church. Dr. Anderson's house on Queen Street, near Simcoe Street, became the Cottage Hospital. It is now a private residence.



A Man Goes to the Movies

Donald Combe
Special to The Local

I love films and can always find something of value in any film, no matter what anyone says; however, *Disappearance*

at Clifton Hill has absolutely no redeeming feature that I could find. Under no circumstances consider seeing it.

Donald Combe is a retired English teacher

who loves to go to movies. His Facebook reviews have become popular with his friends and followers, and he has graciously agreed to share his opinions through "short and sweet" exclusives for The Local.



Tuppence Middleton

March might offer unusual weather this year



Owen Bjorgan
Special to The Local

March, sitting distantly and directly across from October, is of equal fortitude but by different means. They are both agents of change, and when the earth's axis gets some new angles of sun, that's their cue to get the show on.

While fall means colours and cool downs, and spring involves things springing to life, they are both arguably the most transitional months on the calendar.

Based on studies and my local observations of our flora and fauna, I wanted to address that all the right ingredients are in place for a very interesting March, I believe.

Although meteorology allows us to forecast the likelihood of a warmer-than-usual, wetter-than-usual, and other outcomes for March, nature also gives us a heads up on what might be in store.

There have already been several fatalities from tor-

nadoes in the U.S. since the New Year began, including 25 in Tennessee last week. That statistic is both sad and astonishing. Although the southeastern U.S. is no stranger to tornadoes, having such severe storm systems develop and deliver this kind of power in the dead of winter and into March is unusual. Statistically, this caliber of storm typically shows up from April to June in these regions.

The tornado outbreaks are examples of how that air mass was already sneaking up and present.

The warm air's influence down south may already be taking hold here in Niagara.

It's no secret that it has been a mild winter, and trees aren't lying when some maples reveal their buds before Valentine's Day. About a week before that, I heard the first robins singing and doing their morning flirt-fests, more typical in early March.

Lake Erie and Lake Ontario have nothing cool to say about this winter, evidenced by their open waters seen facing up to the sun. Only a small pocket of far western

Lake Erie is frozen. Great Lakes Research satellite imagery shows that on Feb 29, the collection of the Great Lakes only had an accumulation of 14 per cent ice coverage. Almost none of that, in the big scheme of things, is located on Lake Erie or Lake Ontario at the moment. The historical average for the Great Lakes basin is 55 per cent, to consider the big picture.

This leaves Erie's shallow, open waters fair game for lake effect snow as that warm air mass creeps up. This could set the stage for a stormy spring with high precipitation events, not just here, but across the Great Lakes Region. The compounding effects all that snow cover getting rained on with warm weather could set the tone for a troublesome year regarding water levels.

A familiar conversation within the past three years, Lake Erie and Lake Ontario's water levels have burdened private property owners and the public with a constant risk of flooding. For Lake Ontario, first it was 2017 with record levels, broken again in 2019. There is no plug in the

tub to pull, when 20 per cent of the world's freshwater is backed up behind Lake Erie and the lakes behind her.

As someone who doesn't miss a beat outdoors for work and pleasure alike, I will be taking mental notes on how spring unfolds, moment to moment. I will be most curious about the spring cures I know best – frog calls, the

emergence of certain flying insects, and when trout lilies start re-greening the forest floor.

Some of the best places to observe spring transition at its finest in Niagara would include Shorthills Provincial Park, Balls Falls, and Heartland Forest's wetlands. Here in Niagara-on-the-Lake, head down to Two Mile Creek

conservation area to get the best experience of how water weaves its way through the landscape in spring, transporting nutrients to the very plants soon to burst through its banks.

Outdoors enthusiasts, farmers, the weatherman, and the community as a whole will wait to see what the rest of March will do.



A sunset kisses the American side of the Niagara Gorge in a seasonally unusual March, which could push Niagara River and Lake Ontario water levels to new records this year. (Owen Bjorgan)



Auchterlonie on Astrology

Bill Auchterlonie
Special to The Local

This week on Auchterlonie on Astrology I'll look at the third quarter Moon in Sagittarius on Monday, March 16, and the period from Thursday, March 12 to Wednesday, March 18.

On my podcast I've got a look at The Astrology of 2020 – A New Order, and also the week of Sunday, March 15 through Saturday, March 21. The website is <https://www.lookingupwithbill.com/podcasts.html>.

Now, the week ahead:

Thursday, March 12: No matter whether Libra in the early hours or Scorpio for most of the rest of it, today's Moon can't seem to say a friendly word to Saturn, Uranus or even Venus. Let's

hope that Scorpio adage of 'I don't get mad, I get even,' is working for everyone today. And Blackhawk Bobby Hull scored goal number 51 on March 12, 1966.

Friday, March 13: So it's Friday the 13th and it's supposed to be unlucky. Well, I'm here to proclaim that there are five aspects in the sky, starting with a sexy bump from Mars to the Moon in the morning, followed up by the Sun and Moon in perfect harmony mid-day. And the Moon and Pluto doing the boogaloo later on. All in all, it's a magical Friday that should give everyone a bit of something sweet. For thousands of years, the objects in the sky included the Sun, Moon, Mercury, Venus, Earth, Mars, Jupiter and Saturn. Then on March 13, 1781, William Herschel re-

alized the comet he thought he was seeing, was in fact, a planet. It was named Uranus after the Greek sky God, who with Gaea was responsible for people here on Earth.

Saturday, March 14: Mars is cooking with Neptune. The Sun is Pluto's buddy. And the Moon in Sagittarius shines all-knowing love. Yes, it's ever present. Everywhere. I highly recommend this Saturday as a day of goose bumps and wide smiles. Plan your best adventure. Or just go with the flow. This is a day to remember! The genius of the 20th century who explained the relationship between energy and matter with a simple equation, $E=mc^2$, Albert Einstein, was born on March 14, 1879 in Ulm, a small town in Germany. Later, another famous researcher, Groucho

Marx, wrote The Theory of Relatives.

Sunday, March 15: After yesterday's busy-ness, maybe this is a day to go slow and relax. Of course this is the day in 44 BC that Julius Caesar's astrologer warned him to "Beware the Ides (15th) of March." He did not, and was backstabbed by Brutus, Cassius and a host of nasty boys on March 15.

Monday, March 16: The third quarter Moon takes place at 5:34 a.m., and at 26 degrees of Sagittarius. So the Moon is in mutable Sagittarius, and the Sun is in immutable Pisces. This could be a pity party, except for the Moon moving into commanding Capricorn and hooking up with a powerful Uranus in Taurus. It's a surprise that brings you back to

the future! Bernardo Bertolucci and Donald Sutherland teamed up only once to make a film, 1900. Some say it's a masterpiece. Some say it's a mess. I say it's a mastermess. And Donald Sutherland may be the best thing in it. Bertolucci was born March 16, 1941.

Tuesday, March 17: Perfectly timed for a leprechaun to have some fun. Bring your own leprechaun and hide under a mushroom. Or hide one inside yourself! On March 17, 1955, NHL superstar, Maurice "The Rocket" Richard, was suspended by NHL commissioner Clarence Campbell for the remainder of the season after Richard viciously attacked an opponent. Riots ensued on the streets of Montreal.

Wednesday, March 18:

Five conjunctions make this a strong middle of the week, where it starts out sexy and energetic, then gets another kind of lucky, then adds willpower and self-control to the mix, so by the end of the day, a deep breathing course is mandatory. On March 18, 1754, Thomas Pelham-Holles becomes Prime Minister of England on the occasion of the death of his brother, Henry Pelham. There was no report of sibling rivalry.

Next week is the New Moon in Aries, Tuesday, March 24, and the Sun in Aries on Thursday, March 19. That and more, next week on Auchterlonie on Astrology, here in The Local.

Joni Mitchell said: "We are stardust. We are golden." So shine on!



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Hand sanitizers in short supply — hand-washing is key

Penny Coles
The Local

Hand sanitizer is in short supply in Niagara-on-the-Lake, in fact, all but non-existent, across the country and internationally.

Manufacturers can't keep up.

All three pharmacies and two grocery stores in town report alarm over coronavirus has caused a run on those products, which when ordered are either not delivered, or small quantities may arrive and be quickly sold out.

Phil Leboudec of Phil's valu-mart says the frenzy over hand sanitizers is adding to the panic, and asks shoppers if they see the product available, "don't buy five of them, leave some for others."

Canadians are becoming more aware of the virus, and in some cases more nervous, but as Leboudec says, experts are saying the risk is still low, and there is no reason for panic.

Julie Dyck of Niagara

Stone Road Pharmacy says she was expecting an order of hand sanitizer this week, but couldn't be sure how many, if any, she will receive — it's in short supply everywhere and is being allocated in limited amounts. Aloe Vera and isopropyl alcohol, ingredients that can make hand sanitizer, are also in short supply. She is telling customers the same as everyone else — wash your hands with soap, and try not to touch your face.

"People touch their faces on average about 90 times a day. We have to be mindful of that. Wearing gloves won't protect us, but they might help to remind us."

Staff at One Earth, on Victoria Street, as of Tuesday had sanitizing lotion they make on the premises, and have been busy producing as much as they can.

There are only four of them, says owner Terri-Lynn Woodhouse, and they are taking orders and shipping it, as well as selling it in their store.

It's a product they have developed in response to the demand for hand sanitizers, and is anti-viral, anti-bacterial, anti-parasitic and anti-microbial, says Woodhouse. It is also a moisturizer, and contains ethyl alcohol, glycerin, D-Limonene, orange blossom and other essential oils, as well as cetyl alcohol. It will be in limited supply, as ingredients will run out, she says.

Sean Simpson of Simpson's Pharmacy agrees washing hands thoroughly and frequently with soap, although drying to the skin, is more effective, although it may not always be convenient when you're out. "Find a restaurant with soap and water. There is always plenty of that available. Being careful what you touch, avoiding contact with surfaces when you're out, and keeping your hands away from your face, is a healthy practice for all of us to remember, and will help prevent the spread all germs, not just coronavirus, he says.



Lauren Bennett and her daughter stopped by One Earth on Victoria Street to pick up some lotion sanitizer, which is hard to come by these days. (Photo supplied)

Alcohol swabs are an alternative when traveling, he adds, and some people are making a decision in favour of fist or elbow bumping when they meet,

instead of hand-shaking.

"This is a virus that's transmitted like the flu. And good hygiene is always the best way to stay healthy," says Simpson.

Also, he says, if you have symptoms that suggest the virus, such as a high fever and cough, "contact public health and don't go out. Don't come to us. Call, and we'll deliver what you need to you. Don't come to the pharmacy or the medical offices."

Health Canada explains on its website that if you start having COVID-19 symptoms, it's important to isolate yourself. It then recommends you call either a health care professional or the public health department.

Describe what your symptoms are and your travel history, and the health department will provide advice on what to do.

As of this Monday, the Niagara Region website was saying there were no cases in Niagara, and the public health department is working with individuals who have travelled to affected countries to assess and manage possible COVID-19 cases and their close contacts.

"Since this is an evolving situation and we ex-

pect many residents will be travelling in the upcoming weeks, we're continuing to plan for the possibility of local infection," the Region's website says.

"The health and well-being of our residents is our top priority, and we work daily with local hospitals, primary care, emergency services, the Ministry of Health, Public Health Ontario, and other provincial and federal partners in response to this new virus."

If you have travelled to any of the impacted areas listed on the Government of Canada's COVID-19 affected areas list within 14 days and have recently developed respiratory symptoms, avoid contact with others and contact your health care professional immediately, the Region says.

Call ahead to allow health care staff to take appropriate precautions.

For more information from Niagara Region visit <https://www.niagararegion.ca/health/Novel-Coronavirus.aspx>.

For more information from the federal government visit <https://www.canada.ca/en/public-health/services/diseases/2019-novel-coronavirus-infection.html>.

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to the Spirit of Niagara Award winners

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Photo: Tony Chisholm

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Local wineries collecting food for Newark Neighbours

Penny Coles
The Local

Local wineries and Newark Neighbours are partnering in a novel way to fill the food bank's shelves at the time when they are the lowest.

Drop off a food item, and receive a complimentary tasting.

For more than 40 years, Newark Neighbours has been the only food bank serving Niagara-on-the-Lake.

And although local residents and organizations are generous with donations, this is a time of year, between Christmas and Easter when the food supply is low.

With that in mind, Andrea Kaiser of Reif Estate Winery partnered this time last year with Newark Neighbours to boost their food donations. They called it a Taste for Hunger, and those who came to the winery could enjoy selected samplings in exchange for a non-perishable food item donation.

"It's spring. It makes us all feel good, so let's go out and do something good for our

community," says Kaiser.

While it was a good time of year, and a good program, to draw locals bearing gifts of food to the winery last spring, Kaiser decided this year she could do better, and sent an email blast to other local wineries to join in.

In addition to Reif, Inniskillin, Jackson Triggs, Marynissen Estates, Palatine Hills, Peller Estates, Queenston Mile Vineyard, Ravine Vineyard, Riverview Cellars, Southbook Organic Vineyards, The Hare Wine Co., Trius Winery and Wayne Gretzky Estates signed on right away, and Kaiser was thrilled with the support and the opportunity to be even more helpful to Newark Neighbours, but this week, two more wineries have joined the food collection: Colaneri Estate Winery and De Simone Vineyards.

"I'm really happy to be able to help," says Kaiser, adding Klaus Reif and Reif Winery have always been a generous supporter of the community especially Newark Neighbours, and was quick to climb on board with this initiative



Andrea Kaiser of Reif Estate Winery has launched her second annual food drive for Newark Neighbours, this year bringing other wineries on board. (Photo supplied)

last year, "and now it's become a community initiative."

The food drive will help fill the shelves for now for those who come in every other week for groceries and

also will provide all the ingredients for Easter dinners to those in need, says Kaiser.

Items that are in low supply are canned proteins, including meats and legumes,

as well as canned vegetables. Specialty items for the holidays could be scallop potato mixes, canned pineapple and peaches. non-perishable, non-expired food donations

are always welcome. Anyone wanting to know if they qualify for help can call Newark Neighbours at 905-468-3519, or visit newarkneighbours.ca.

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Mills considered generations of children her family

Penny Coles
The Local

Legacy is a big word, says Rebecca Saylor, one of Vi Mills’ 12 grandchildren, and it can have many meanings, but there is no doubt about the legacy Vi left for her family and the community, which became her extended family. “The ripple effect” her life had in the community, says her granddaughter, “is extraordinary.” Vi died Feb. 28 at the

Greater Niagara Hospital, surrounded by her family, at the age of 85. The Town Hall flag was at half staff to recognize her passing, and led by Coun. Gary Burroughs, town councillors have already discussed how to best recognize her contributions to the community at the Memorial Park pool, although no decision has been made. “The messages from around the world, spanning a timeframe of well over 50 years, repre-

senting mom’s work in the Scouting movement, the local swimming pool, and her faith community, has been literally overwhelming,” says her son, Rick Mills. She was the mother of four, grandmother of 12 and great-grandmother to another 12, but generations of youngsters in the community were also her children, whom she touched through her dedication to the Scouting movement, and at Memo-

rial Pool, as a swimming and lifesaving instructor and pool manager. In 1969, she was the Chamber of Commerce’s first female Citizen of the Year, mostly for her involvement in Scouting. Her son Rick laughs about the old Niagara Advance article she had held onto all these years, that refers to her as Mrs. Douglas Mills, a housewife. He says his mom was thrilled with that award. Vi taught swimming until 2014, when she turned 80, says Rick, estimating there must be more than 1,000 kids who grew up in Niagara-on-the-Lake knowing how to swim, how to be safe in the water, and how to keep others safe, thanks to Vi Mills. “We always asked when she would retire. I think she had her 80s in the crosshairs. Her love of teaching kept her going.” She rescued and presided over rescues, saved lives, “and wore many mantles,” says Rick, as “manager, matriarch, mom, a model of dedication and giving of herself to the well-being of others.” Her warm smile and the hugs she was so quick

to offer are legendary, he adds. “I’ve had people say to me that’s what they’ll miss most, her hugs.” Her faith and her church were also important to her, and that too was a lesson she passed on to her children and grandchildren, says Rick. Saylor describes the great family memories shared at Vi’s Castlereigh home, where Vi had grown up, and which Vi and her husband Doug bought from her mother to raise their family. They also cared for foster kids in that small home, which continued to be the heart of celebrations and holidays as the family grew. “Grandma opened her house and always made it a home for all of us,” says Saylor, who gave the eulogy at her grandmother’s funeral. Rick remembers his childhood with fondness, and his mother with overwhelming love for all she did for her family. “For all she did for others, never did I ever feel I was put on the back burner. I never lacked attention or affection. Her love for her children was everything, was in all she did,

for her own children and so many others. Her love was unconditional, for all children.” Rick related a story at her funeral about a fire chief who told him not only did he learn swimming from Vi, she taught him CPR and life-saving skills, which in part led to his decision to become a firefighter. The fire chief told Rick he’s performed CPR on hundreds, maybe thousands of people, and he might not have chosen his career without Vi’s influence. “Yet she was so humble. She just took on whatever task was at hand and did it. If she could see this now, she’d be happy, but she would have said, ‘what’s the big deal?’” Predeceased by her husband Doug (1997), she was the loving mother of Doug (Dawn), Jim, Rick (Cathy) and Kim (Harry Saylor). Cherished grandmother of Jeremy, Bobby, Joshua, Aaron, Joshua, Lindsay, Rachel, Rebecca, Caleb, Joel, Alexander and Demaris; great-grandmother of 12; dear sister of David Taylor (Jean) and sister-in-law of Jim Mills (Ethel) and Grace Mills; and predeceased by her sister Jacqueline Sentineal.



Vi Mills taught two generations of local children how to swim and how to save lives. (Photo supplied)

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Accessible playground will bring kids together



Matt Dietsch and Amber Dyck were at the Crossroads home show Saturday fundraising for accessible playground equipment at the Virgil school (Penny Coles)

Continued from page 1

his dad.

As much as Dylan and Megan are looking forward to equipment they can play on in their school yard, Dietsch says the other kids in their class are just as excited about it. “They can’t wait to play on it as well, with Dylan and Megan.”

Parents at the Crossroads home show Saturday were helping to share the news of the new playground, and collect funds to finance the \$72,000 equipment.

The Virgil Business Association is donating \$35,000, \$10,000 will be donated from Saturday’s home show, Meridian Credit Union has contributed \$750 and the local Masons another \$500, says Dietsch.

“There are a lot of parents who want to make this happen,” says Dyck. “We’re very grateful for the VBA, who stepped in in a huge way, and everyone who is helping to make it happen. It’s incredible to be part of such a caring and generous community.”

They are looking for sponsors to help them reach their goal, and hope to see the playground installed this spring. They were also taking donations at the door and selling raffle tickets at the home show.

Although it will be on school property, it will become a community playground after school hours, the only one in the municipality, to be used by all kids, allowing Megan and Dylan to join their friends in play.

“It has been a fun project,” says Dietsch. “Who doesn’t want to see all the kids have a chance to play together?”

March break camp for kids at community centre

Local Staff

If you have a child in school, there is a March Break camp at the community centre to keep them busy next week.

Running from 9 a.m. to 4 p.m., the camp promises to keep kids busy with games, crafts, art, sports and skating, with before and after care beginning at 7 a.m. and running until 6 p.m., says Kevin Turcotte, the Town’s interim director of operations.

Kids can be registered for one day or all five days, he says.

Each day has been themed: Monday is Beach Vacation, Tuesday is March Madness;

Wednesday is Wild West, Thursday is Rock Star and the week winds up with Canadian Ninja Warrior.

Kids between the ages of six and 12 are welcome. Before and after care is \$5 per day, in addition to the fee of \$140 for the week, or \$35 per day.

Enrolment is at about 20 kids per day at the moment, but there is lots of room for more, says Turcotte, and with the number of kids the camp is sure to be fun for youngsters who like socializing.

Register at the community centre or online at notl.org.

For more information call 905-468-4386 or visit www.notl.com.

Mad for science



Mad Scientist Danny Dioxide entertained kids at the Crossroads Public School home show Saturday. (Penny Coles)

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Socks for Change will keep farmworkers warm

Penny Coles

The Local

Sam Baio, founder of West
49, understands socks.

As a retailer who has sold apparel, footwear, and accessories related to an active lifestyle, he knows what kind of socks will keep feet warm and dry. Warm feet help keep the rest of the body warm, even cold winter days and nights, he says.

He is a man who has always believed in helping those less fortunate, and since selling the chain of stores that had grown to about 140 across Canada, he has become increasingly concerned about the homeless and those in need, especially during cold Canadian winters. And decided to do something to help them. That led to the launch of Socks for Change, and this is the second winter he has purchased and distributed military-grade socks, along with neck-warmers and tuques, to many programs such as Out of the Cold, and other organizations that help the needy and homeless. Paramedics and Niagara Regional Police carry the warm winter wear with them in their vehicles, to be distributed when they come across people in need, says Baio.

"There are 72 organizations, all major social networks, that we've donated to."

Plus every school in Niaga-

He has distributed 36,000 pairs of socks, and about 60,000 neck warmers, scarves and other winter accessories — more than last year, but still not enough.

This winter, he has had Avondale stores across the Niagara Region onboard, raising money to offset costs, he says — while he originally paid for the socks he distributed, the need is much greater than he realized, and he wants the program he created to become sustainable for the 80,000 people who need help in Niagara.

At this point, about 50 per cent of it is funded, and the rest is out of his pocket.

A donation of \$2 pays for a pair of socks, and that's what Avondale stores have asked for.

And have delivered, although one store, Baio says, has been outstanding in its collection. In Virgil, Kathy Brown "has become a model for every store manager."

She embraced the fundraiser, had the sign front and centre, and told Bai's story to everyone who gave her the chance.

By last week, she had collected enough to pay for more than 600 pairs of socks.

Speaking of Brown's efforts and how much she has helped



Kathy Brown, Jane Andres, Sam Baio, Dwayne Clacken and Andrew Latouche unload boxes of socks and neckwarmers donated by Baio for migrant workers in Niagara. (*Penny Coles*)

Reading time at the library



Actor Guy Bannerman reads Robert Munch's *The Paper Bag Princess* to a group of youngsters at the NOTL Public Library Saturday. (Penny Coles)

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Guitar Milos Karadaglic will perform at St. Mark's Sunday

**Mike Balsom
Special to The Local**

As Milos Karadaglic says, “the elegance with which guitar can so comfortably sit between the worlds of classical and mainstream is very special, and indeed unique.”

Local fans of the man, hailed by the New York Times as “one of the most exciting and communicative classical guitarists today,” will have a special, intimate chance to experience that uniqueness this weekend. Bravo Niagara! presents Milos this Sunday afternoon at St. Mark's Anglican Church in Niagara-on-the-Lake.

Combining the classical and the mainstream, the program for the 3 p.m. concert will feature his fluid guitar playing on music by Bach, Granados, Villa-Lobos, Duplessy and the Beatles.

Though selections by Lennon and McCartney may seem out of place among the other names, it must be noted that Karadaglic's 2016 release on Decca Records was entitled *Blackbird: The Beatles Album*. On that collection, he interpreted 15 of the band's most popular songs, with special guests taking a few turns on vocals. In fact, in a 2016 interview with BBC News, he insisted that The

Beatles are “as important as Bach” and should be considered part of the core classical music catalogue.

His most recent album continues the trend. *Sound of Silence* combines his take on modern songs written by the likes of Leonard Cohen, the Moody Blues, Paul Simon, Dido and Radiohead, with more traditional Spanish and classical selections by Francisco Tarrega and Jorge Calandrelli.

Karadaglic promises that the music he has selected for this weekend's program “includes some of classical guitar's all-time favourites, and also pieces that continue to stretch the imagination and style with innovation and freshness of approach.”

Bravo Niagara! is presenting Karadaglic for the second time in two years. His most recent visit to town was in August, 2018, when he appeared with the Marc Djokic String Quartet. That concert, like this one, was called *The Voice of the Guitar*.

“This will be a rare opportunity to hear one of the world's great classical guitarists in an intimate, historic setting,” says Bravo Niagara!'s artistic director Christine Mori. “He absolutely loved Niagara-on-the-Lake, and we couldn't be more excited



Milos Karadaglic played at St. Mark's Sunday, where he performed in 2018, and is happy to be returning to a town he loves. (Alex Heidbuechel)

to welcome him back.”

That 2018 Bravo Niagara! performance was one of the earliest steps in Karadaglic's comeback from a hand injury that had left him unable to play in 2017. It came just 16 days after he performed the world premiere of Joby Talbot's guitar concerto, *Ink Dark Moon*, written especially for Milos, with the BBC Orchestra at the BBC Proms.

He discovered the instru-

ment as a child in Montenegro, where he first picked up a guitar that had been lying around his home collecting dust.

By the age of 11, Karadaglic had won his first national competition. At 14, he was invited to play at a concert hall in Paris. He later travelled to Italy, where he met classical guitarist David Russell. It was Russell, in fact, who advised him to enrol at the prestigious Royal Academy of Music in London. With a bit of trepidation, his family supported his move from the Balkans, and he went on to earn a Masters in Performance, as well as the Ivor Mairants Award and the

Julian Bream Prize.

In 2010, he signed a record deal with Deutsche Grammophon, releasing his first album, *Mediterraneo*, the following year. The album received almost universal rave reviews, and he was hailed by many as a master technician, part of a modern renaissance in classical guitar.

By 2016, he had released seven critically acclaimed albums, before he was slowed by that hand injury.

Sound of Silence spent a number of weeks atop the UK classical and Amazon charts. The repertoire on that new album, and on the entire tour, is a deeply intimate and personal collection of music

that he says accompanied him through his journey of recovery and rediscovery.

The Bravo Niagara! 2019/2020 season continues following this weekend's performance. On April 5, the Brubeck Brothers Quartet celebrates their father Dave's centennial with a concert at the FirstOntario Performing Arts Centre.

The current season wraps up the weekend of May 2 and 3. Saturday will feature many well-known classics in *From Broadway With Love*, featuring the talents of Jason Forbach, Siri Howard and Joseph Spieldenner. The following day's program will feature Cho-Liang Lin on violin, accompanied by pianist Jon Kimura Parker. The two virtuoso musicians will present a diverse program, ranging from Beethoven to Bernstein. Both concerts will be held at St. Mark's Anglican Church.

Tickets for these shows, as well as this weekend's Milos performance, are available at bravoniagara.org.

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Women's Day celebrated with beer

**Kim Wade
Special to The Local**

Students, staff and local brewers teamed up at Niagara College Sunday for a Pink Boots Collaborative Brew, celebrating International Women's Day.

The United Nations 2020 slogan for the day, recognized around the world March 8, was "I am Generation Equality: Realizing Women's Rights." This year's theme was about empowerment, equal rights and equality, including striving for gender equality in society, politics, economics, technology and industry. One such industry where there remains a recognized gender disparity is in the brewing industry. Women in the Niagara College brewmaster and brewery operations management program have teamed up with the Pink Boots Society to support women in the beer industry through education and training, by participating in the Pink Boots Collaboration Brew Day on Sunday.

According to former student and current faculty member Lauren Zimbalatti, this year's brew is a brut IPA, or India Pale Ale. This type of beer is expected to be dry and balanced, with no sweetness, and well-carbonated, like champagne. Zimbalatti says it is on trend right now. International supplier Yakama Chief Hops provided the Pink Boots hop blend and made it available to all participants, with a portion of the sales going to Pink Boots scholarships.

Zimbalatti says she has experienced firsthand the challenges of being a woman in a male dominated industry. There is a gender bias toward men in the industry, she says, and women are unfortunately viewed with a certain level of suspicion for wanting to join the program. She says female students are faced with more questions than their male counterparts. For instance, why does a woman want to be a brewmaster? Or are you here looking for a husband? While these questions may be laughable to some or shocking to others, women remain far outnumbered in the program.

Zimbalatti quotes some startling statistics. While female enrolment varies from year to year, in the 10 years since the program started, there have been 321 grads: 276 men and 44 women. So Zimbalatti, along with students Nicola Davey and MacKenzie Vivani, inspired by the Pink Boots Society, started their own scholarship. They named it the Rosé Wellies Ninkasi Experiential Scholarship, to support female brewers from the Niagara College program, helping them attend educational talks and conferences. The name, Rosé Wellies Ninkasi Experiential Scholarship, harkens back to the spirit of the goddess, Ninkasi from Mesopotamia, who was the goddess of beer. The founding members of the scholarship wanted to highlight the historical connection between women and brewing, and to share this history.

One of the founding mem-



Carly DeLorme and faculty member Lauren Zimbalatti check out their brew. (Photos by Kim Wade)

Geoff McLellan, Cyanne Jeanes and Nicola Davey clean up after the brew has been sent to fermentation.



bers of the Rosé Wellies is Davey, a second semester student, who first discovered the Pink Society in October, 2019. As a former chemical engineer, Davey said she was looking for an organization akin to the type of professional organization she was used to for support, education and networking opportunities. She discovered the Pink Boots Society, which is a global organization of women brewers whose mandate is to bring brewers together in everything beer, from sales, marketing, designing, promoting and brewing. There are three chapters of the Pink Boots Society in Canada, with Niagara College Brewmasters under the Toronto chapter. She joined the Pink Boots Society as a networking opportunity, and for career development, especially since she was in the midst of a career change.

She decided to attend the Brewmasters program at Niagara College, she says, because she noticed in her previous career, which involved international travel, after a day of business meetings everyone would go out for a beer and relax. Everything became more casual and comfortable, and she enjoyed that. She also felt this program brought her back to the roots of her education. It's a challenge to go back to school at any age, she says, but she loves the idea of making something, especially something people enjoy. She brings to the classroom her previous work experience and a "different set of eyes than a 19 year old," enjoying sharing her knowledge with her fellow students.

As Kelly Byer, lab manager at the Canadian Food & Wine Institute Innovation Centre, notes that the Brewmasters program is "a marriage of art and science." Byer who works with beer analysis and the sensory aspects of beer, knows the "science side" of beer but enjoys watching the process of brewing in action. Her experience in the lab and on the brew floor highlights the fact that there are many aspects to the industry besides brewing, from sales and marketing to accounting.

Zimbalatti says to be strong in the industry you have to be

strong as a brewer — owners look to you for help in all aspects. The Pink Boots Society and their own Rosé Wellies Ninkasi Experiential Scholarship help remove barriers and create opportunity for career development and continuing education.

Zimbalatti stresses this initiative is not about segregating men from women as brewmasters, but about promoting diversity. "We want men here," she says. It's about supporting women while working together, she adds. "That makes the conversation better."

Many breweries may not be accommodating to women, she says. Brewing is a physically demanding job, and there may be barriers, but she feels it is a corporate responsibility to care for women in the industry. It is not about saying 'no men allowed,' but to see men and women brewing alongside one another. "Nice to see the majority are women today with the support of our male colleagues," Zimbalatti adds.

As a scholarship endeavour, their goal is to ensure that women are competitive in the industry. Graduates from the brewmasters program are successful at gaining employment, but being a brewer is a demanding job and a person needs to know as much as they can about the other aspects of the industry.

To this end, the goal is to raise \$5,000 toward helping women in the program get the support they need. The new brew will be available by the end of April and will be sold at local breweries and restaurants, including Niagara College's Benchmark restaurant.

Restaurants can buy a keg and proceeds go to the scholarship fund, or they can raise funds by donating a portion of their sales. Zimbalatti, Davey and Vivani hope the scholarship will be their legacy to the program after they graduate, and to the Niagara Region. "By supporting this scholarship, you will not only be supporting up-and-coming female brewmasters, but a more knowledgeable beer industry for Niagara," they state.

To donate, visit donate.niagaracollege.ca/ways-to-give/.

PUBLIC NOTICE

Woodland By-law Review Public Information Centres

Niagara Region is undertaking a review of the Woodland By-law.

Niagara Region's Tree and Forest Conservation By-law (30-2008) has been protecting woodlands in Niagara since 1981. The last update to the by-law occurred in 2008.

The purpose of this review is to ensure consistent service delivery and application of the by-law across Niagara. The review will consider:

- **Changes to provincial legislation**
- **Alignment between the by-law and the current Niagara Region Official Plan policies**
- **Best management practices**
- **Opportunities for enhancements and efficiencies in administration and enforcement**

Public Consultation

Your input is important. You are invited to attend a Public Information Centre (PIC) to learn more about the by-law and the review process. There will be an opportunity to speak to the project team, and provide comments and input on the by-law.

There will be four Public Information Centres (PIC) held in Niagara. The PICs will be held from 6 – 8 p.m. at the following locations:

- **Tuesday, March 24 at Wellandport Community Centre, 5024 Canborough Rd., West Lincoln**
- **Wednesday, March 25 at Niagara Region headquarters (cafeteria), 1815 Sir Isaac Brock Way, Thorold**
- **Monday, March 30 at Gale Centre, 5152 Thorold Stone Rd., Niagara Falls**
- **Tuesday, March 31 at Vale Health and Wellness Centre, 550 Elizabeth St., Port Colborne**

Contact

woodlandreview@niagararegion.ca

Additional public feedback will be collected via an online survey that will be linked to the project webpage.

If you require any accommodations for a disability in order to attend and participate in meetings or events, contact the **Accessibility Advisory Coordinator** at 905-980-6000 ext. 3252 or accessibility@niagararegion.ca.

Personal information collected or submitted in writing at public meetings will be collected, used and disclosed by members of Regional Council and Regional staff in accordance with the Municipal Freedom of Information and Protection of Privacy Act (MFIPPA). The written submissions including names, contact information and reports of the public meeting will be made available. Questions should be referred to the **Privacy Office** at 905-980-6000 ext. 3779 or FOI@niagararegion.ca.

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Shaw Guild has gardens chosen for June tour

Penny Coles
The Local

Peggy Bell has toured many beautiful Niagara-on-the-Lake gardens in the last 15 years, and knows there are many more to be found. The Shaw Guild volunteer, an experienced gardener herself and an admirer of the work of others, investigates gardens with an eye to including them on the annual Shaw Garden Tour, which is celebrating 15 years. It has been her task from the beginning to not only find tour-worthy gardens, but to cajole the owners into opening their properties to the public for a day.

“Fifteen years ago, I don’t think anyone thought about this as long-term fundraising,” says Bell. “It’s turned into the largest fundraiser for the Shaw Guild.” “It’s very generous of people to allow their gardens to be part of the tour,” she says. “It’s a huge commitment on their part. One was even offered to me — I didn’t have to go looking for it. That doesn’t happen often.”

“Peggy possesses a combination of intuition, and experience in gardening,” says Cheryl Morris, who helps promote the tour.

This year, Bell’s not only excited about the selection of

gardens, but of the list she has for the 2021 tour — four of the eight are already chosen, she says.

Bell says the front garden of a home is a good indicator of what the back garden will be like. She looks at the “bones” of a space, which could be the shape of the beds, placement of trees, shrubs, statuary, structures, and of course, plant material, she said, explaining her approach to gardens.

“Unusual plants are always a crowd-pleaser, as well as the arrangement of “out-door rooms” such as kitchen, dining area, seating area, pond and/or pool, waterfall, and other striking visual elements.”

There are eight gardens on this year’s tour, and Bell also has a few on a list for next year, which is a good feeling as volunteers prepare for the June 13 event.

She can rhyme off the attributes of each unique garden, giving the impression each one is her favourite — they all have something special to offer.

One home on this year’s tour has a massive vegetable garden, something you don’t see often on a garden tour, Bell says.

Another, on the Niagara River Parkway, is about two and a half acres, is owned

by the retired director of the Niagara Parks Commission School of Horticulture, and has “thousands of plants. It’s unbelievable.” It will be a surprise to visitors — it can’t be seen from the street, she says.

Another large property stands out with its repetition — it has mass plantings that are a very effective way to bring a garden together, she says.

Six of the eight gardens are in a cluster in the Old Town, within walking distance for those who choose to walk, with another on the Niagara River Parkway, and one in Queenston, both within a 10-minute drive from town. Both are spectacular, and well worth the drive, she says.

In addition to considering the proximity of the homes to each other, and the availability of parking, the “traffic flow” of the gardens is important, Bell says, for the visitors who will walk through them.

And although they will be viewed in June, she visits them at various times of the year, to see if there is all-season interest.

Although some gardens are created and maintained by the property owners, and others by professionals, all reflect the taste of the owners, Bell says, and each have elements that visitors on the tours could replicate in their own gardens.

This year, in addition to the garden tour, the Guild is organizing an event for June 12, the Friday evening before the tour. Sense, Savour and Stroll will begin in the garden behind the Royal George Theatre, says Morris, and will include two “secret” gardens in the Old Town. Limited to just 100 guests, the tickets have been going quickly for the “elegant garden party,” which includes gourmet foods, beverages, live music and a silent auction of four works of original art.

The Shaw Guild Garden Tour is the major fundraising activity for the Shaw Guild, a large group of volunteers who support and promote the Shaw Festival.

Funds from the garden tour have supported the Shaw production of *A Christmas Carol* for the past three years, and will again this year, says Morris.

Early bird tickets are available for both events until March 15. See details at www.shawguild.ca/garden-tour.



The house at 83 Gage St. is on a large piece of property with many beautiful plantings. (Photo supplied)

OLiV chef wins two ladles at soup competition fundraiser

Penny Coles
The Local

There are just two awards given out at the annual Empty Bowls Platinum Ladles Competition, a fundraiser for Bethlehem Housing and Support Services.

This year, Alex Mahamuni, OLiV’s executive chef, and his team won both.

It was the 15th anniversary of the event, and Mahamuni was one of just 12 local chefs chosen to enter a soup in the sold-out event that attracted more than 500 people.

The two categories are Judges’ and Peoples’ Choice, and it’s a rare occurrence that a single entry has won both categories, says Rick Jorgensen, owner of OLiV. The announcement resulted in cheers from the audience and chants of OLiV! OLiV!, and also created long lines of people wanting to taste Mahamuni’s soup.

“It was really a team effort, and I really want to thank my OLiV team,” says the chef.

The winning soup, he says, is cream of wild mushroom, with black truffles and elk three ways. He used elk stock, and put elk tartar on crostini as well as elk jerky floating on top of the soup, asking the guests to tap the crusting with their spoon to release the flavours in the soup.

It was a soup he’d never made before, and to be sure it was unique, checked online for something similar, finding nothing.

Mushrooms are one of his favourite ingredients to work with, he says.

“I’m very competitive, and I knew right away I’d be using mushrooms. I was sec-



Alex Mahamuni, OLiV’s executive chef, displays the two awards he won at the Empty Bowl competition last week, a fundraiser for Bethlehem Housing. (Photo supplied)

ond-guessing myself, worrying that it was a bit of a risk with the elk, but it’s very organic and not at all gamey. There were so many elements, and the flavour, especially the wild mushrooms, was very rich and decadent.”

He was excited and very pleased to see the reaction of the audience, and will continue partnering with Bethlehem Housing to raise money for the work they do, he says.

The competition was held last Wednesday at a sold-out event at the Americana Conference Centre in Niagara Falls.

Jorgensen says he tried unsuccessfully to enter the competition last year, but applied again and was chosen this year — fitting as the OLiV Tapas Bar and Restaurant celebrates

its fifth year at Strewn Winery. To win in both categories was the icing on the cake — or in this case, the elk on the soup — as it doesn’t happen often.

“It was quite exciting for us, to have 500 people here and everyone shouting our name. The chef was very moved by that,” says Jorgensen.

The win shows Mahamuni’s creativity, he says, adding his chefs have told him how pleased they are to be able to create products with OLiV’s intense oils and vinegars, as one said, “like a painter with a palette of colours to choose from. It allows them to create new flavours.”

OLiV will be serving the award-winning soup, while supplies last, March 12 to 15 at the Tapas Bar and Restaurant at Strewn Winery.

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EarlyON Centre open during March break

EarlyON is a free drop-in play and learn program for children from birth to age six, and their parents or caregivers.

Located within St. Michael School, it is a great way for preschoolers and future *Lightning* to become familiar with the school environment.

The hours of operation are Monday, Tuesday, Wednesday and Friday from 8:30 a.m. to 12 noon.

Kindergarten registration is taking place now — call the school or drop by.



Young Kindergarten students learn outside when the weather is right. (Photos supplied)

Kids Helping Kids Campaign 2020

Kids Helping Kids Campaign ran for two weeks this year.

St. Michael students had exciting themes for each day, including red, pink and white day, crazy hat day, crazy sock and hair day, plunger races, dancing, collaborative challenges and bubble gum day.

Everyone had loads of fun, and the money raised went to children at the Niagara Children's Centre.



Angelina LaValle and Natalie Simpson enjoy crazy hair day.



Carter Lalonde, Lucas Roberts Ramos, Nick Munera, Matthew Li, and Marco Gruosso get in the spirit of red shirt day.

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MARCH BREAK — MAKER FAMILY

March 14 @ 11 a.m. - 12 p.m.

Mixed Media Forest: Come create with the ones you love! In this family workshop, ages 3+ (\$5.00 per family). 3-4 people can work on one project together to create a mixed media sculptural centerpiece using wood, paper, paint and glue! REGISTRATION REQUIRED — Please reserve your seat at notlpubliclibrary.org.

A BALL IN THE REGENCY STYLE

March 14 @ 7 p.m. - 9 p.m.

Step back in time and experience the grandeur of the Regency Ball with its empire waist dresses, top hats, exquisite dancing and live music at 7:30 pm. Karen Millyard, a professional dance instructor, will be on hand to lead the dances. No partners or previous dance experience required. \$35 per ticket. To book your spot or for more information, call The Friends of Fort George at 905-468-6621 or email admin@friendsoffortgeorge.ca.

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Mark Lalama Trio with
Jack de Keyzer & Jim Gay

March 25 @ 7:30 p.m.
Matt Andersen

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MARCH BREAK — PHYSICS IS FUN!

March 16 @ 1 p.m. - 2 p.m.

Scientists in School presents: Obey Newton: It's the Law! Learn about physics in a fun way — Sir Isaac Newton was one smart dude! Explore Newton's Laws of Motion as you learn how things move and how your actions always produce a reaction. Make a tumble bunny, create a flying helicopter or build a racing car. Ages 6 — 10. REGISTRATION REQUIRED. Please reserve your seat at notlpubliclibrary.org.

MARCH BREAK — MUG MENAGERIE

March 16 @ 3 p.m. - 4 p.m.

Create a beautiful mug you can use! Come get creative using cotton swabs and ceramic paints, create a confetti mug using pointillism techniques. \$2.00 per mug. Ages 4+. REGISTRATION REQUIRED. Please reserve your seat at notlpubliclibrary.org.

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CROSSWORD PUZZLE

1	2	3	4	5	6			7	8	9			10	11	12
13							14						15		
16							17						18		
19							20						21		
			22		23				24		25				
26	27	28			29				30						
31					32			33		34		35	36	37	
38					39				40		41				
42				43		44					45				
			46		47			48				49			
50	51	52					53			54					
55					56		57			58		59	60	61	
62					63					64					
65					66					67					
68					69					70					

- Across:**

1 Statue of Liberty material
7 Got together
10 Buddy
13 Dry gulch
14 Cab
15 Lawyers' grp.
16 Flower of Rhode Island
17 Rends
18 Affirmative signal
19 Call the whole thing off
20 Very strong winds
21 First lady
22 Stand-up guy
24 "Thanatopsis" poet William --- Bryant
26 Large handbag
29 Noah's boat
30 Dumped in Boston harbor
31 Homeless child
32 Thick slice
34 First light
38 Bart Simpson's driver
39 Cheryl --- of "Suburgatory"
41 Wine valley
42 Terse
44 Aflutter
45 Operation Overlord
46 Half a Latin dance
48 Wetland
- 49 Snitches
50 "Mamma Mia" mamma
53 Fidgety
55 Pursue ardently
56 Ascends
58 Worn out
62 Limb
63 Repast
64 Medical prioritization
65 National boys' gp.
66 Corrosive
67 Confer
68 Male offspring
69 Directed
70 Fall flowers
- Down:**

1 Grotto
2 Are you out ---? (Poker)
3 Nudge
4 Cops in general
5 Intention of
6 Baloney
7 Postal delivery
8 Anticipate
9 Cold comforts?
10 Control board
11 Aloft
12 Burdened
14 Heptathlete's specialty
- 20 Little lady
23 Pulverize
25 Lots of things to do
26 Pairs
27 Cuss
28 Former Yugoslav dictator
33 Sires
35 Zilch
36 --- the crack of dawn
37 Is profitable
40 Coordinate
43 Rising current of warm air
47 Each
50 Gun-barrel cleaners
51 Trunk
52 One of the old empire builders
54 Fast rabbit relatives
57 Stated
59 Deceased
60 "Prince ---", Borodin opera
61 Tidings
64 Uninformative schedule info.

IN MEMORIAM



"Du, du, liegst mir am Herzen,
Du, du, liegst mir im Sinn.
Du, du, machst mir viel Schmerzen,
Weißt nicht, wie gut ich dir bin"

Dietz Tiedtke
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I'll never forget how your eyes twinkled when we met or when you sang that little song to me through the years.
We can hear your voice telling us: "Keep Smiling"
Love you and miss your gentle soul more than words can say, forever!
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SUDOKU PUZZLE

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

PUZZLE ANSWERS

Sudoku solution from Mar. 5, 2020

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

Across: 1 Copper, 7 Met, 10 Pal, 13 Arroyo, 14 Taxi, 15 A B A, 16 Violet, 17 Rips, 18 Nod, 19 End it, 20 Gales, 21 Eve, 22 Comic, 24 Cullen, 26 Tote, 29 Ark, 30 Tea, 31 Wait, 32 Slab, 34 Sunup, 38 Otto, 39 Hines, 41 Napa, 42 Short, 44 Edgy, 45 D-Day, 46 Cha, 48 Fen, 49 Rats, 50 Strep, 53 Itchy, 55 Woo, 56 Rises, 58 All in, 62 Arm, 63 Meal, 64 Trage, 65 B S A, 66 Acid, 67 Bestow, 68 Son, 69 Led, 70 Asters.

Down: 1 Cave, 2 Or in, 3 Prod, 4 Police force, 5 Eye to, 6 Rot, 7 Mail, 8 Expect, 9 Tissues, 10 Panel, 11 Above, 12 Laden, 14 Track and field, 20 Gille, 23 Mash, 25 Laundry list, 26 Twos, 27 Oath, 33 Begets, 35 Nada, 36 Up at, 37 Pays, 40 Sync, 43 Thermal, 47 Apiece, 50 Swabs, 51 Torso, 52 Roman, 54 Hares, 57 Said, 59 Late, 60 Igor, 61 News, 64 T B A.



Local skaters to compete at provincials

NOTL Skating Club members Elise Botbyl, Jeong Lee, Kyra Marotta, Tatum Lyric Bidal and Ashleen Hale competed in the Brampton Flower City Invitation Competition in Brampton recently. Three skaters came home with the gold medal in their respective events. Hale won pre-novice women; Lee won STAR 5 women (O13) and Marotta won Gold women. Bidal placed third in juvenile women (U14) and was 19th in STAR 9 women (U14). Botbyl was 13th in STAR 5 women (O13) and Lee was 16th in STAR 7 women (O12). Hale, Lee, Marotta and Bidal are still in contention for an opportunity to qualify for the Provincial Championships being held March 26 to 29 in Belleville. Also still holding a qualifying position are Soraya Felice, Katharine VanderKaay and Melena Orsini in their STAR 5 women events. The qualifying structure, called the Super Series, consists of competitions held throughout Ontario from October 25, 2019 until March 8. The Club is also gearing up with preparations for their annual Showcase Gala to be held Sunday, April 5. *The Things We Like to Do...* themed showcase this year will feature skaters from Pre-CanSkate to adult levels, along with the club's STARSkate and competitive level skaters. (Photo supplied)



Lent is here

During the 40 days of Lent, St. Michael Catholic Elementary students focus on preparing for the celebration of Easter, which of course includes pancakes, made by parent volunteers who flipped over 600 pancakes for students and staff on Shrove Tuesday. Tomas Nolan, Lucas Pillitteri, Jayden Dulas and Tyler Lebrasseur celebrated Pancake Day at St Michael, as did Sienna deSouza and Ava Pontsioen, digging in to their volunteer-made treats. (Photos supplied)

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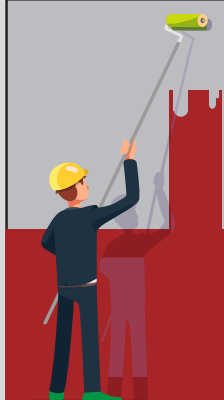
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