

# The Niagara-on-the-Lake LOCAL



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for Canadian  
Cancer Society

page 16

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## April Fool's

Although Mother Nature played a trick on us with Sunday's storm, it didn't deter this angler from trying his luck in Queenston, hoping for a salmon or trout. Sometimes fishermen say if they're lucky they can catch walleye or steel-head. The river current is strong, so the trick is to find a spot where fish can rest, usually along the rocky banks. Although there was a time when the Niagara River was an important source of food, today most fish are thrown back in. (Fred Mercnik)



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# Coyote expert offers tips to residents



Tina Clement chats with coyote expert Lesley Sampson after a meeting at the community centre last week. (Penny Coles)

## Penny Coles The Local

Tina Clement, an urban transplant unaccustomed to living in a town where you're never far from a rural area, is not comfortable sharing her neighbourhood with coyotes.

When she heard about sightings on The Village streets where she walks her 15-pound dog, she bought a whistle and made sure to carry it with her. She also learned how to behave around the animals, so the afternoon she came face-to-face with one

"trotting at a good clip" toward her, she quickly tucked her Yorkshire Terrier under her arm, blew the whistle and walked backward toward her Elizabeth Street home.

But she wasn't happy about the encounter, and she doesn't mind saying she was afraid. "Fortunately we were close to home, but I was shaking like a leaf. The whole situation is frightening. I'm a Toronto girl, and this is new to me."

The experience has driven her to walk her "feisty" terrier on busy downtown streets,

where there are more people around to make her feel safe.

Lord Mayor Betty Disero understands Clement's reaction, and wanted to do something to help her and others in the same predicament. Enter Lesley Sampson, an expert in coyote behaviour, who was asked to talk to residents at a meeting last Thursday at the community centre, to help calm their fears.

Before introducing Sampson, Disero told the audience of about 60 people she too is from Toronto, where she was accustomed to walking late at night on well-lit streets without fear.

Even after 10 years of living in Niagara-on-the-Lake, "I don't leave my house after dark unless I have to, and then I make sure Dan (Williams, her husband) is with me. I am so afraid of coyotes — I never experienced them in the city. Coyotes scare me," she said.

"Maybe we'll learn a few dos and don'ts, such as what not to keep in our backyards. I really don't want to do anything to attract them."

Sampson is the founder and executive director of Coyote Watch Canada, a national, non-profit wildlife organization which advocates for humans and canids — fox, wolves and coyotes — to live in peaceful coexistence.

She has made more than 800 presentations, mostly to municipalities, in the last 20 years, but her work with coyotes began in NOTL, and led to her establishing Coyote Watch to educate people. That was her task two decades ago, when residents of the William and Nassau Streets neighbourhood, afraid of a family of coyotes living nearby, wanted action from the Town.

She recalls going to see the late Bob Howse, then Town clerk, whom she describes as a trailblazer in terms of creating peaceful coexistence. With the help of his then-assistant Holly Dowd, it was arranged for her to speak at a meeting to educate the public.

Residents were calling for relocation, but Sampson convinced them they could protect their pets and learn to live without fear for their own safety.

Coyotes become more visible when their habitat is being destroyed, and the media contributes to the fear of residents with myths about the animals' behaviour, she said.

Understanding their behaviour should alleviate some of that fear, said Sampson, who attempted to dispel some of those myths.

"When I sit down with people from municipalities, it's to talk about what works, and what's safest for you," she said.

Coyotes take their cues from what humans are demonstrating, she explained, and they need to be given a clear message to stay away.

One of the most difficult issues to resolve is people feeding them, usually unintentionally through the presence of bird feeders or cat food left outside for feral cats.

Both attract rodents, and rodents attract coyotes, as well as birds of prey.

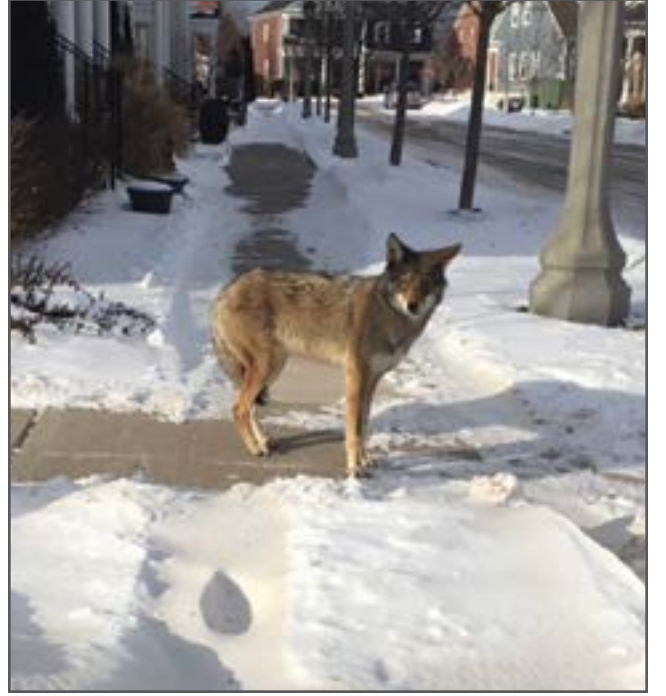
"We're not really here because of coyotes, we're here because of the ecosystem of which they are a part," Sampson said.

"Coyotes are not new to NOTL," she added. "Maybe some of you are, but they've been here for a long time."

She suggested when pets disappear, there are other reasons more likely to be the cause than a coyote. "Bad things happen to animals. They get hit by a car, or someone else may take them. Unless you see it happen, don't blame a coyote. From a scientific view point, it's not likely."

She cites scientific studies of scat, which show 83 per cent of the diet of eastern coyotes is small animals, but only 1.2 per cent is domestic pets.

If you do see a coyote, she said, wave your arms, make loud noises, yell in an aggressive manner but don't



This photo was taken on Blackbird and Jordan Streets in The Village. Elizabeth Street resident Tina Clement believes it was the same coyote she saw while walking her dog recently. (Photo supplied)

scream. And never turn and run — slowly back away.

She refers to the behaviour of frightening a coyote to convince them to move on as "hazing" and also suggests opening and closing an umbrella for its "popping" noise, "snapping" a garbage bag, and throwing objects near them, but never at them. Turning a water hose on them also works, she said.

And if you're walking a dog, she said, be sure to keep them close — the long, retractable leashes that allow your dog to be at a distance from you are not a good idea in an area frequented by coyotes.

Sampson also addressed the myth of coywolves as a new, larger and more aggressive species. The animals seen in Ontario are eastern coyotes, who mated with Algonquin wolves a century ago and so share their DNA, she explained.

"That happened 100 years ago. They're nothing new. And genetics doesn't matter. What matters is reshaping their behaviour."

Coyotes mate for life, and co-parent, she said, dispelling another myth about them travelling in packs.

Typically, once the pups are old enough to mate, they move on, but not always.

"Every family is unique. Coyotes are loving, devoted parents."

A family of parents and pups will claim a territory, the size of which will depend on available food and shelter, and could be as varied as five to 20 kilometres.

She also dispelled the myth of coyotes screaming because they've killed an animal and are about to eat it — what can sound like a pack of four or five is usually two, and they're communicating to their mate or a pup, possibly alerting them to danger.

"Coyotes work hard for their meals. They're not going to alert other coyotes to the presence of food," said

Sampson.

She assured residents, if they have concern about coyotes in their neighbourhood, she would investigate for them. "And if you see someone feeding them, report it."

"They are opportunistic creatures, adaptive, intelligent and resourceful," said Sampson.

"You live in such a beautiful community. Your behaviour will help coyotes learn their boundaries."

When there are several sightings in one neighbourhood, it can leave the impression there are many animals roaming the streets, but likely it's only one navigating through the community on a regular route for food, she said.

Reached by Clement about her encounter in The Village, Sampson went for a drive around the neighbourhood with her, checking out possible food sources, including bird feeders.

One neighbour was quick to remove her bird feeder after hearing it could be attracting the coyote in The Village, but another "is fond of her birds," said Clement.

She was somewhat reassured by Sampson's presentation, and learning they don't stalk humans, and present little danger to them, she said.

"I'm not afraid for my own safety," said Clement. "She assured me of that. But I'm still nervous for my dog."

Disero also said she felt "a little bit reassured. It helped that Lesley explained coyotes are not walking around neighbourhoods killing animals and attacking humans."

From the calls she's received, she said, she's learned coyotes are becoming "a bigger issue" in some neighbourhoods, especially The Village and St. Davids.

The meeting was called to help residents "feel a little more comfortable," and she felt that was accomplished.

"But I'm still not going out after dark by myself."

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# Meals on Wheels takes Lord Mayor on deliveries



Volunteers Bobbie Corcoran and Kim McDowell, Lord Mayor Betty Disero and executive director Marianne McRae load food bags and go over the route for NOTL deliveries. (Penny Coles)

## Penny Coles The Local

A brief glimpse of the lives of people who receive Meals on Wheels in Niagara-on-the-Lake came as a surprise to Lord Mayor Betty Disero during some recent home visits, but also provided some insight into the needs of residents and what more can be done to help them.

The non-profit volunteer service is celebrating its 50th anniversary of caring for residents in Niagara-on-the-Lake and Niagara Falls who are in need of well-balanced, nutritious meals. To recognize the milestone, to dispel some myths of the service and to explain its slogan, “more than just a meal,” Disero was invited to help deliver meals last Thursday to seven homes — six individuals living alone, and one couple. It was an eye-opener, she said.

The service is not based on economic need, as she soon discovered. It’s also not only seniors who qualify — it can be anybody who is physically or mentally challenged. There is a cost to the meal, although it is kept reasonable with funds from the Province, administered through the Local Health Integration Network. But this branch is always underfunded, she was told, and depends on donations to make up the difference.

After picking up meals at the Niagara Falls hospital, Disero spent three hours driving through rural and urban areas with local volunteers Bobbie Corcoran and Kim McDowell. Both are seasoned drivers with Meals on Wheels, and at each stop they prepared the lord mayor for what to expect as she was introduced to a microcosm of need in NOTL.

In some cases, it’s a matter of putting a meal on a tray or table inside the home, with the client remaining unseen, by choice. Others enjoy a conversation — some more than the meal itself — and checking on the condition of the recipient is as much a part of the service as the nutritious meal, which this particular day included chicken, pasta, vegetables, soup and dessert, kept hot in an insulated bag for the duration of the deliveries.

Often, it’s a family member or neighbour who puts Meals on Wheels in touch with clients, arranged as much for the added reassurance of someone checking in with their loved one as for

the need for the meal itself.

“We see a large range of situations and economics,” said Corcoran, explaining some can be of concern because of poor living conditions, but help is offered when necessary, although not always accepted.

The volunteers, both from NOTL themselves, described one situation where the agency called in police when a meal dropped off hadn’t been touched when they returned with the next one, only to discover the client had died alone.

Another client was living with a relative in what seemed like an unsafe situation — volunteers felt the son might not actually be giving the meals to his aging mother, whose physical and mental health were deteriorating, and reported their fears to the agency. The client was taken to hospital, where she now awaits a room in a long-term care residence.

“This is one of the things about Meals on Wheels we want people to understand,” said McDowell. “We do more than deliver meals.”

At the first delivery, where a client couldn’t be seen and didn’t respond to a shout-out — the usual arrangement is to leave the meal on a tray beside the door in this rural apartment, with its overwhelming odour of cat urine — McDowell said she would make a phone call to the office to have someone follow up to make sure the client was safe. In that case, she said, “It was a neighbour who reached out to us to say he felt this gentleman needed our help. The neighbour might be able to check up on him.”

Deliveries continued, to an immaculate bungalow where a woman, living on her own after the death of her husband, invited the volunteers into her cheery kitchen and wanted to chat.

She was happy to see the lord mayor and recalled clearly the conversation she and a friend had with her during the election campaign last fall. Animated and laughing as she spoke, she said she was glad Disero had won and was doing a great job.

“I can’t believe she remembers that conversation,” said Disero of the 96-year-old.

Her daughter lives close by and visits every day, but takes two days off a week from cooking for her mother by having meals delivered.

The volunteers said this particular client, well-looking after

by her family, is one who always invites them into her living room, and loves to sit and chat amongst the many family mementos — she’s one who relishes conversation more than the meal, although she sat down to eat the entree, the soup and dessert going into the fridge for later.

The next drop-off was quite a contrast, to a client in an apartment where her hoarding habit made it appear unsafe even for volunteers — items were piled by the door, which was opened just enough by the elderly woman inside for Disero to stand in the corridor and hand over the meal she was carrying. The lord mayor was assured wheels were in motion to get some help for the woman, and at the end of the day, Disero said she would be making a phone call as well to ensure safety for all concerned.

Another delivery was made to a tidy and well-furnished home in Virgil, where the client was out with a friend, and then two more indicating the wide range of need to which Corcoran referred.

One was to a beautifully-appointed apartment where a senior, seemingly in excellent physical condition, praised the quality of the meals — she especially liked a recent meat pie, she said, and added she would be canceling the service for a while because she was off to stay with her daughter and family, who live in the U.S.

Although she seemed capable from that brief conversation of preparing her own food and said she loves receiving Meals on Wheels because she doesn’t much like to cook, McDowell explained clients may qualify for the program because they are too confused to cook, due to a concern they aren’t eating healthy meals.

The last stop was in a new and upscale subdivision of the Old Town, where an elderly and frail gentleman came to the door. Polite and appreciative, he accepted two meals, one for himself, the other for his wife.

Without knowing the details of his situation, McDowell said it’s likely his wife is no longer able to cook, and as her caregiver, he can’t prepare nutritious meals for the two of them.

“It’s not about affordability,” she said. “There are many different reasons for wanting meals.”

“You could live in the most expensive house in NOTL, and not

be able to make a meal,” added Corcoran. “The need for assistance knows no economic borders. Money can’t buy health.”

Corcoran typically delivers hot lunches every Thursday, alternating weeks with her husband and a friend along. Although it’s not always the same route and the same clients, she does get to know most of them.

Clients are encouraged to eat their meal when it’s received — flavour, food safety and nutritional value are compromised if it’s reheated, especially the entree. If it’s too much for one sitting, soup and dessert can be kept for dinner, she said.

The meals are plated cold by Niagara Health staff at the St. Catharines hospital site. Menus are prepared on the advice of dietitians and special diets are taken into consideration. Although it’s a set menu, clients’ preferences are taken into account and alternatives offered when possible.

The food to be delivered to clients in Niagara Falls and NOTL is sent to the Niagara Falls hospital, where it is heated in the kitchen. The area becomes a beehive of activity as meals are quickly and efficiently packed into bags and loaded by volunteers ready to begin their route.

McDowell delivers frozen meals every Tuesday, which is a separate service. Clients can order as many as they want, and have choices — in some cases, one delivery can be 14 meals, for

two people each day of the week.

Some clients order a combination of hot meals for certain days of the week, and supplement them with frozen. Others have hot meals delivered five days a week and have the frozen ones to heat up on weekends.

Hot meals are \$7.20 each and frozen range in price from \$5.40 for the entree only to \$8.50 for soup and dessert included.

The Niagara Falls/NOTL location runs on bare bones staff: Marianne McRae is the executive director, and operates the program with two part-timers. The eight-person board and all drivers are volunteers. Gas money is offered, but most donate it back to the program, said McDowell, although more seniors are coming on board and as gas prices rise are accepting it to offset the cost of volunteering.

In 2018, said McDowell,

3,986 meals were delivered to NOTL clients, an increase of 30 per cent over the year before.

Some clients require meals only for a short time — in some cases during convalescence after they’ve been released from hospital and are recovering from surgery or an illness.

In other situations, it helps to keep clients living in their home, preventing or delaying the need for hospitalization or a long-term care residence.

Veterans receive Meals on Wheels free.

The local branch is always in need of volunteers and donations, said McDowell.

To volunteer, donate or for more information call 905-356-7548 or visit <http://www.mealsonwheelsniagara.ca>.

Cheques can be mailed to Meals on Wheels, c/o Box 1018, Niagara Falls, ON L2E 6X2.



Lord Mayor Betty Disero and volunteer Kim McDowell deliver Meals on Wheels to a client in the rural area. (Penny Coles)

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# Turning old bikes into new

**Lauren O'Malley**  
The Local

Steve Irwin's newest endeavour might have been inspired by a chance encounter.

The owner of Vino Velo bike sales, rentals and repairs noticed a pair of Hispanic farm labourers slowing down as they rode by his Virgil shop, repeatedly. Finally, one day they stopped. They huddled into the store, one pushing the other, saying something that seemed like, "Ask him. Ask him."

Irwin managed to get the story: One of the women had been riding a bike with only one pedal. On the other side, she had just the metal spindle on which to rest her foot. The women wanted to know how much a repair would cost.

Irwin promptly replaced the spindle with a proper pedal, and sent the ladies on their way without charging a cent. He keeps the spindle as a reminder: "There are people who need help more than you think. I can help keep them rolling," he says.

"I was sitting here thinking about spring sales and marketing," says the former marketing analyst. "I asked myself what are the obstacles for people buying or renting a bicycle. Often it's because they already have

four or five bikes in the house — like this old Sekine," he says, pointing to a vintage racing bike.

And then the idea struck him: He decided to encourage people to donate their old bikes to Bikes for Farmworkers, in exchange for a \$50 rebate toward a new bike from his shop.

"If a bike is sitting in your house you should ride it, but if you don't then you should know it's going to a good place."

"I talked with Terry Weiner at Bikes for Farmworkers," says Irwin, a scuba teacher. "It turns out that he is a master scuba diver, and he got a real kick out of the compression tank I use to fill my tires. They were all for the marketing program. They saw the good in it."

"I thought that was pretty slick," says Weiner. "It's a pretty good arrangement. It works well for all of us."

"I did this because people ask me to come to their house and look at their bikes," says Irwin. "Usually people are thrilled to get their old bikes out of the house. I actually helped someone do something good. I'm starting to deliver more bikes than we're taking money for — people are just making straight donations. Most of the time peo-

ple have more bikes than they know what to do with."

Weiner is thrilled by the prospect of receiving more bicycles he and his team can fix up and offer to migrant workers at the flat rate of \$20.

"We worked all winter long, and now we have 100 bikes ready to go," says the former NASA engineer. "Last Thursday we had our first 'sales' night of the year. Thursday is the night the farmworkers do their shopping at the supermarket and variety store in Virgil, just around the corner from our location. So we stay open until 8 p.m. Thursdays."

"The workers can choose any bike on the floor," Weiner explains. This season's opening night was a success: "We had about 10 to 15 Jamaican workers, and another 10 Hispanic workers. The wife of one of our volunteers speaks Spanish, so she came out and translated for us, which made a huge difference."

Weiner says he and his team visited a number of farms and bunkhouses throughout the winter, looking for bikes that needed repairs. They trailed them back to the BFF shop, fixed them up, and returned them to the farms road-ready.



Steve Irwin looks fondly upon a piece salvaged while repairing a migrant worker's broken bike pedal, which gave him an idea of how to help farm workers. (Lauren O'Malley)

The issue they have yet to solve completely is lights and reflectors, for the safety of the cyclists who are often on the road after dark. Irwin has an idea. "I would like to do a reflector drive," he says. "I'm thinking about going around and asking suppliers to print their logo onto reflective bands; I'm thinking about going to wineries and to community organizations."

Weiner also has a solution. "Kurt Gwisdek, the owner of Liberty! Bicycles, lets us order at cost," he says.

"We placed an order for 100 front and rear LED light sets. These ones are rechargeable, which is very important. The battery-powered ones have always been a problem," says

Weiner, explaining battery replacement is complicated and expensive for the workers. "We're getting those in May. They retail for \$40 per set; we're getting them for \$20, and we're thinking about selling them to the farmworkers for \$10. We'll cover the other \$10 per set."

"Our philosophy is that if we have any money left over at the end of the year, then we haven't given it where it was needed," says Weiner.

Both Vino Velo and Bikes for Farmworkers provide free bike repairs for migrant workers, and both teams make a point of connecting with the visitors on a very human level. "I make eye contact and smile at them, which tends to sur-

prise them," says Irwin, who also donates used tires to the cause. "If you're not going to use them and there's any life left in them I'll give them to BFF or directly to farm workers. I love to help. Big heart," says the former racer. "I saw a Jamaican gent in Valu-mart with a young man tagging along. I realized this was his 15-year-old son who had come to work with him in Canada. It's so important."

The Vino Velo program will be running through April, and may go longer depending on demand.

Weiner says BFF is entering its fourth year. "We keep the workers happy, on the road, and safe," he says. "And this keeps us out of trouble."

## Freecycling better than offloading at the dump

**Lauren O'Malley**  
The Local

Whether you've been bitten by the minimalism bug, or are just feeling the urge to purge for spring cleaning, there is a better option than the local dump for the things you're jettisoning.

Freecycle.org is a website creating a network of gifting in communities all over the world. It's a non-profit, grassroots, community-focused network of people who are giving away things they no longer need, to people who are gratefully receiving them. The classic adage, "one person's trash is another person's treasure," is manifested online.

Local Nina Otulakowski used Freecycle to help a neighbour empty 30 years of stuff when they went into a retirement residence, she says. "It gave me a sense of satisfaction that it's not going into the dump."

Otulakowski has also given away portable heaters through the site — "It's easier to give things away than to go to all the trouble of selling them for a few bucks," she says. "It's less rewarding financially, but more so emotionally."

She also describes the

site as "an important resource that is underused."

Membership is required, and is free. Everything posted must be free, legal, and appropriate for all ages. There are specific rules of etiquette for the process, which tend to be followed.

Using the sharing site is simple; the rules and protocol are clearly laid out, and basically boil down to "be nice." Also, no swaps or trades, and keep "wanted" posts to a minimum.

"It's a nice network," says another local fan of the sharing network, Julia Buxton Cox. She joined the Oakville and Burlington Freecycle groups before moving to Niagara-on-the-Lake, and was amazed by the generosity of the process.

"A hand immersion blender was my first 'receive,'" she recalls. "I thought, 'What? Someone is giving this away for free?' And I just kept gifting from there on."

Buxton Cox says she loves being part of this "community of gifting," and particularly enjoys the "sense of community rather than a business transaction. It just made us feel good because it wasn't going to the dump, or for profit."

Over the years she and

her husband have given away any number of things, and have received moving boxes, patio stones for landscaping, and even a VHS of the fifth in The Land Before Time series, completing their daughter's collection.

"I like it, and a lot of people don't know about it," says Buxton Cox, eager to share the experience of "gifting and generosity; repurposing and reusing. Why spend money when you can reuse?"

There are currently active groups in NOTL, St. Catharines and Niagara Falls. Someone in town, for example, was recently looking for an indoor clothes drying rack, while in St. Catharines someone was offering a retro kitchen scale, and someone else was seeking craft supplies. In Niagara Falls, there was a calico cat on offer, and a need for buttons.

Buxton Cox sees further opportunities for the site, including sharing volunteer services.

"People who would be willing to share their services for free could post them," she says optimistically. She also sees potential for seed sharing, for example.

More information can be found at freecycle.org.

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# Queenston cleanup has become an annual tradition

## Niagara Parks Commission helps by trucking away garbage

**Lauren O'Malley**  
The Local

The Queenston cleanups started with three residents who called themselves the Friends of Queenston: Jim Armstrong, Graham Keene, and Doug King. The idea may or may not have been developed in a hot tub.

This was several years ago, and the event was subsequently paused for several years. Three years ago Adrian Schoot Uiterkamp and Armstrong started it up again, “because Jim and I are very nature-oriented and environmentally friendly,” says Schoot Uiterkamp.

“This is also about trying to connect with Queenstoners,” says the community-minded man from the Netherlands. “Cleanup’ has two meanings: cleaning up the town physically, as well as a loose active connection, an informal getting together.”

The 24-year Queenston resident goes on to explain it’s a Queenston Residents Association event: everyone from the community is welcome.

“Number one, it’s about nature. Number two, meet your community residents in a different way,” he says.

According to Schoot Uiterkamp, most people — about a dozen of them — return every year. “It’s just good fun.”

Resident Sue Stecyk makes homemade goodies, cookies and muffins: “We start and finish with those,” he says, and points out it will only be cancelled in the event of heavy rain.

Schoot Uiterkamp says the bulk of the collection takes place on Niagara Parks Commission property, along the river’s edge, paths, and at the lookout point. “We start at the library and then send groups out, depending on how many people show up,” he says.

“I like that younger people come because they climb embankments and along the escarpment and the river’s edge. The older crowd takes the easier routes. We delegate accordingly; people do what they can do.”

Willowbank students, many of whom live in the village, have been encouraged to join in.

“Number one, it’s about nature. Number two, meet your community residents in a different way.”  
*Adrian Schoot Uiterkamp*

He says between the wind and the raccoons — who take out the whole garbage bag to find what they want — there is a lot of trash around. “Off-season, Niagara Parks can’t keep up with the garbage bins. I don’t blame too

many people — I don’t even blame the raccoons.”

The local tells of Scott, “an early morning person in town, who walks every morning with a garbage bag and picks stuff up,” says Schoot Uiterkamp.

“He says he sees things in the same spot everyday: coffee cups, beer cans.” Schoot Uiterkamp speculates the wind blows things out of pickup truck beds, where people toss them, innocently believing they’re not littering.

“Last year we collected

ends, metal chains, and planks and other material from renovations.”

“I pick up the filled bags in my truck and drop them off at the overflow parking lot of the boat ramp, and then I let [the NPC] know,” he says. “They pick everything up between 1 and 2 p.m. and dispose of the waste.”

“This is a nice story,” says the former stay-at-home dad who now works for the parks commission.

“The first year we did a cleanup, I collected the bags in my truck and delivered them to the drop-off point, then parked my truck in my driveway. Another truck drove by, and the driver stopped and asked if I had been dumping garbage. He had seen me drop off the bags and was concerned. I explained the situation, and was grateful he followed up, especially since he did so without confrontation. I like that people speak up about dumping.”

“Now we have safety vests — for safety, and for professionalism.”

Schoot Uiterkamp

explains the potential confusion of the event’s name. Earth Day is officially April 22, and his event is on April 6. “I called it ‘Earth Day’ cleanup on purpose and not on Earth Day,” he says.

“There are so many events going on that this provides an alternative day. But even if there was no Earth Day we would do this. It’s a community event. I don’t care about the date, Earth Day should be every day; Earth Hour should be every hour. We should be conscious every day,” he says.

“We should all do as many things as we can do to take care of the Earth,” he says with conviction.

To participate in the cleanup, meet at the Queenston library on Saturday, April 6 at 10 a.m. Garbage and recycling bags are supplied, as are trash grabbers and some safety vests.

It is recommended people bring their own gloves. Cleanup ends at 12 p.m. Questions can be emailed to Schoot Uiterkamp at advills5@gmail.com.

### Out like a lion



The flag flying above snow-covered trees shows March was true to form in Queenston: It came in like a lamb and went out like a lion. Residents are hoping for a better day Saturday for their annual cleanup. (Fred Mercnik)

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# EDITORIAL

## Learning to live in farm country

When you're surrounded by woods, conservation areas and farm country, on a still night, the eerie howling of coyotes can often be heard, sometimes sounding as if a pack is travelling near by.

It can be disconcerting even for rural dwellers who are accustomed to the disturbance, but much more so to urban transplants whose new subdivision is close enough for them to hear coyotes hunting in wooded areas bordering residential neighbourhoods.

They are looking for a good meal: mice, rats and other small animals that we can do without. And sometimes, although rarely, we're told, that can extend to farmers' livestock and even small pets, if they are outside and

unprotected.

But as was pointed out to us by coyote expert Lesley Sampson, they do not present a danger to humans, and they are here, among us, so it's best to learn how to safely coexist.

This is a discussion that began in town 20 years ago, but one that needs to be repeated as more newcomers move to the area and for the first time experience life surrounded by vineyards, and orchards — an idyllic setting, until a coyote makes itself known.

The recent meeting at the community centre was helpful, as an opportunity to get the message out to the public. Possibly the Town's website could also help to provide information to newcomers.

It was recently suggest-

ed there could be a 'Join the Conversation' about life in a rural area, such as the need for farmers to spray, use bird bangers or wind machines, and any relevant policies or bylaws that might be helpful for newcomers to know.

How to coexist with coyotes might be another part of the conversation.

If the Town could be pro-active about providing such helpful information, possibly even printing brochures that could be distributed through the local Newcomers Club, we might have fewer unhappy residents trying to deal with the realities of living near farm country, and having coyotes as their new neighbours.

Penny Coles

## LETTERS

## Council may want to consider designated rental areas

Thank you Coun. Allan Bisback for the update regarding bed and breakfast licence renewals, and non-licensed owners.

A few years ago, my family and I started a vacation rental. When we began our operation, locals were genuinely confused. No breakfast? You don't live under the same roof?

Fast forward to 2019, and there are now 116 licensed vacation rentals, according to the current list on the Town website. Bed and breakfast

licences have stayed static, while the vacation rental business has exploded.

Some newer neighbourhoods may not suit the high volume turnover of vacation rentals, especially with backyards, and houses in closer proximity. Fair enough. It could be time for Niagara-on-the-Lake to follow Niagara Falls, and have designated zones as residential communities, without the option of granting additional licences.

Lovely estates provide the backbone of the B&B industry in Old Town. Old Town is the diamond of the NOTL tourism district. But clearly there is a demand for families and friends to vacation in the privacy of a rental home.

Families are vacationing differently from previous generations. And I don't see that trend changing any time soon.

It might be time for council to take control of where future rental licences go.

Lara Davidson

The NOTL Local acknowledges the land on which we gather is the traditional territory of the Haudenosaunee and Anishinaabe peoples, many of whom continue to live and work here today. This territory is covered by the Upper Canada Treaties and is within the land protected by the Dish With One Spoon Wampum agreement. Today this gathering place is home to many First Nations, Métis, and Inuit peoples and acknowledging reminds us that our great standard of living is directly related to the resources and friendship of Indigenous peoples.

## LOCAL FINDS



### What's the story?

by Donald Combe  
Special to The Local

This expensive Wallace stone in St. Mark's cemetery raises many questions. Unlike contemporary monuments, which typically give names and dates, there is a story told or suggested. Readers can draw their own conclusions. What is on the stone was what Wallace thought important — he was not the bastard son and the location of the family was important.

## Raising a flag for autism awareness



The 12th annual World Autism Awareness Day was recognized Tuesday at the town hall, as Niagara-on-the-Lake joined communities around the world. Raising the flag for autism awareness was Coun. Stuart McCormack, Lord Mayor Betty Disero, Amy Dunn, vice-president of the Niagara chapter of Autism Ontario, her father John Dunn, and her son Connor Tilley, a volunteer with Autism Ontario. (Photo supplied)

## The Niagara-on-the-Lake LOCAL

The trusted voice of our community

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# Bruce Trail there for all to explore

## Tough solo trek created 37 days of memories for young hiker



**Owen Bjorgan**  
Special to the Local

Growing up in Queenston, the quiet and impossibly picturesque village of NOTL, I was exposed to the Niagara Escarpment every day. This neighbourhood was, and arguably still is, the ultimate playground for kids in NOTL.

At any age in my life, the Bruce Trail has served as the best way to access the forests, steep hills, and streams that dapple the escarpment. My relationship

with Canada's oldest and longest marked hiking trail was set in stone in 2014 when I decided to hike all 890 kilometres of it.

You might suppose having the Bruce Trail right in my backyard made it a constant tease and source of wonder from the get-go. It is there for you to explore any day, too.

I started thinking about it as early as Grade 10. In order to size up the possibility of doing a multi-week solo trek, I even wrote a fictional but totally forgettable little novel about hiking it. Nothing came of that, but the thought of attempting this long-brewing life goal kept me awake for many

nights, staring at the ceiling.

In 2013, a switch flipped on inside me, and I knew spring 2014 was the time to try it. I would get dropped off in Tobermory on the remote Northern Bruce Peninsula, and hike home to Queenston in one piece, hiking, sleeping, eating, and living it up on that trail.

I was locked in. In the winter leading up to that, I was working an overloaded school semester, bartending until 4 a.m., and training in the early winter mornings between 4 and 6 a.m. I told myself hiking something of this magnitude in one shot would require a stamina upgrade of sorts, so in both

Guelph and NOTL I trained lots in the nastiest winter nights, outdoors. Funny how I ended up hiking back over the same spots I used for training.

Somewhere on a cold winter night in Queenston, at a stupidly late hour, there was a guy with his backpack loaded with textbooks and dumbbells just running around.

I'm glad I took the time to prepare myself, because mother nature has a fascinating way of making you feel unprepared. You don't train yourself to lose toenails or get hypothermia. But I sincerely enjoyed the challenge — when the rain was heavy, the storms were nasty, and the bugs and mud covered every bit of me, I thrived in its uniqueness.

I had to find humour and excitement through

adversity at times. I walked ankle-deep through icy floodwaters, dealt with a tornado warning, and pushed through hordes of mosquitoes and black flies. Snow, sunburn, bugs — I saw it all, in beautiful and ecologically diverse southern Ontario landscapes. Yes, I would do it again in a heartbeat.

What's the most extraordinary memory for me on that hike in the spring of 2014? Walking home over the course of 37 days and ending in my own backyard in Queenston, Tobermory and its cairn at the end of this mammoth trail, and Queenston Heights at the other, boasting the only other cairn.

By the 37th day of this expedition, I had been completely alone for the vast majority of it, including the nights. My feet had

been gliding over territory new to my eyes. Knowing where I was on the map (most of the time) was just something familiar on paper, but excitingly new to me. It fuelled my trip.

Not day 37 though. I was in this mesmerized state, but wide awake to surroundings I had seen hundreds of times before. I was back on NOTL's section of the Bruce Trail, where my journey ended.

I have written of these thick forests in previous articles, containing nationally rare tree species and complex habitats.

The epiphanies washed over my muddy, battered body as I walked this stretch.

I remembered that spot where my St. Davids school buddies and I stopped to have some life chats and go for a swim. There's that tree my mountain bike and knee smashed into, twice.

There's that one big tree near Queenston where I celebrated my sixth birthday at the base with my friends (yep, full-blown nature geek). Maybe some of you know which one I'm talking about. The flashbacks were awesome.

And so is the town of NOTL, plus my family and friends — more than \$27,000 was raised for local charities through this hike.

It makes me realize what a treasure it is to have this public hiking trail here in town, accessible from about eight different points within NOTL's boundaries.

The Bruce Trail around here has stunning sections to explore in all seasons. I particularly like the whole stretch between Queenston Heights and Four Mile Creek Road, especially approaching sunset hours.

Remember to always go prepared, whether it's five weeks or five minutes on the Bruce Trail.

Feel free to check out Trail of Life Charity Hike on YouTube.

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



A stretch of Bruce Trail near St. Davids taken this weekend, after the classic winter's-not-over storm dropped some snow. (Owen Bjorgan)

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# NOTL woman on Top Chef Canada

Lauren O'Malley  
The Local

"I have to push myself to do terrifying things," says local chef Tania Ganassini.

In this particular instance, that terrifying thing was filling out the very long application to become a competitor on the Food Network's Top Chef Canada.

"It is always important and necessary — if you want to level up as a person — to really focus on growth as an individual. To reach the next echelon of interesting evolution, you have to do things that make you feel wildly uncomfortable," says the 31-year-old.

Overcoming her fear paid off: The first episode of season seven of Top Chef Canada, with Ganassini as a contestant, aired Monday.

"I'm really happy with how the episode turned out. I feel like I was represented well, and it reminded me of how talented all of the chefs are. Also, I love and respect Takeshi [Horinoue] as a chef and person, and was really sad when he went home. I wish that nobody had to go home ever, but obviously that would make awful television," she laughs.

"Another note is that I'm really happy Benet [Hunt] was chosen because we became friends, and his sense of humour got me through some

tough days."

The competition is known to be tough, and is also — of course — very public. "I'm putting myself out there to a larger audience," she says, with some trepidation, because "social media allows people to comment from behind screens. I have to not let external validation or criticism matter to me. I have to achieve my own self-worth."

**"I truly believe that people who are the most successful are those who lose themselves in the moment"**

Tania Ganassini

Ganassini got her acceptance call while prepping products for her plant-based food service, Staff Meal Niagara. The show's producer said, "I need you to be in Toronto tomorrow morning with your audition dish. I'm just letting you know, the competition starts now." Ganassini says she recognized how things would go, what the demands would be like, when she got that call.

"I felt very relaxed about it, didn't put any pressure on myself. I decided to just enjoy the moment. I truly believe that people who are the most suc-

cessful are those who lose themselves in the moment."

The audition process is an on-camera interview. Candidates from across Canada have 30 minutes to prepare an original dish while being interviewed, and while "cooking for the camera," says the seasoned chef. Ganassini is no stranger to this.

"I love public speaking, and anything to do with being

on camera. I love being challenged to step out of my comfort zone," she says. She placed second on the television series Chopped in 2015 — "I lost to the nicest man in the world," she says, with no remorse.

"I always forget what the city was like," says the former Torontonian. "I had to park three blocks away from the interview, and drag a cooler while carrying a Vitamix with a bag around my shoulder," she mimes the awkwardness. "Three blocks. Not one person offered to help," she laughs.

For her audition she made

a vegan smoked carrot tartare with whipped cashew sauerkraut cream, with pickled vegetables and fresh herbs. She made an "everything" bagel lavash to go with it.

Ganassini was cast as a contestant.

"We had to put the business on hold for the month of filming," she says. "We were living in hotels in the GTA, basically in quarantine. I got to have some deep conversations with the other competitors during a lot of waiting time," says the perpetually glass-half-full person.

The episodes were filmed at the end of 2018. Ganassini's husband John Vetere — also a chef — was behind his partner 100%. "John was infinitely supportive. He is the most supportive partner I could ever ask for," she says gratefully.

As for the show, "Top Chef is such a mystery," says Ganassini, explaining that contestants never know what the next challenge will be. "There are two challenges per episode. One is a 'Quick-Fire' done in the studio. There is a cash prize or immunity for this one. The main challenge can send you home. It's done off-site and can involve cooking for 400 people by 2 p.m. tomorrow," she says. "You just don't know what to expect. Sometimes you work as a team, sometimes you work alone."

Overall Ganassini describes the feel of the show as "the most cordial Canadian show. Seriously, I love the judges so much. I would want to hang with them. I truly felt they were rooting us on — not that they weren't tough on us." She continues, "They are really good at what they do; I really trusted their input. I really got the feeling they were in our court, not out to lambaste us — they really wanted to be positive."

Head judge and restaurateur Mark McEwan is "really empathetic," she says. Of the show's host (and restaurant co-owner) Eden Grinshpan, she says, "If she lived here in Niagara-on-the-Lake I would want to be her best friend. She made me feel so comfortable.



Chef Tania Ganassini (Lauren O'Malley)

The host sets the tone for the whole show — she is exactly the same off camera as on."

"Canada's Top Chef is very light on melodrama; it's much more about the quality of the food produced. I genuinely feel like the quality of the food is the utmost, but the drama gets in there."

While the season is being aired, Ganassini can't even hint at her future standing or on-camera experiences. But she can, and does, describe the overall experience.

"It was a mixed bag of characters. It was hard to fit into a social dynamic, especially for me not being in a restaurant," she says. While Ganassini has had plenty of experience in professional kitchens, she has been outside the restaurant realm for the last five years. And there's another factor in her unease.

"Social anxiety is something I've struggled with since I was 10 years old," she says. "This situation was an actual nightmare for that. I wish I didn't feel that way but it's in my DNA and it's just something that I had to get over."

She goes on to say, "The challenges are hard but your motor skills take over. Your mental state dictates your performance. Confidence is a massive component, and it's really easy to doubt yourself, especially when being judged."

Another element weighed heavily on Ganassini. As one of only three women out of the 12 contestants, "I felt obli-

gated to do a service to all the females watching. I wanted to show an unorthodox female role model," she says. She goes on to describe a male-dominated field. "I didn't have a ton of women to look up to in the industry. On TV you have home chefs [who are often female], and a lot of professional male chefs."

"Only one woman has won Canada's Top Chef in six seasons, and she won in an all-stars competition," she says. "I am hyper-conscious of that. That was one of my motivators filming the season."

"I am just wanting to prove a different archetype can participate. I'm just different, and I wasn't afraid to be transparent and honest about how I felt."

The professional chef goes on to describe her challenging but mainly positive work experience. "Gender shouldn't matter, but it does. I am lucky to have worked with chefs with no gender bias, and with great women," she says. She credits one of her teachers, chef Deborah Reid, with starting her career. "If it wasn't for Deborah, who believed in me, I don't think I would have gotten anywhere. She saw something in me." Ganassini goes on to praise articles and blog posts Reid has written about the "sous-chef trap" in which women chefs often find themselves working below men. "I owe her so much," she says of her mentor.

The big reveal will come on — or before — May 20th, when the final episode of the season airs.



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## Coffee to go

Grower Mike Perreault spent the afternoon in the fields pruning last Thursday, but before he quit for the day he thought he would pick up a coffee for his wife at the Tim Hortons drive-through in Virgil. (Penny Coles)



# Learn about the Crooks at church lecture

## Museum partners with St. Andrew's for 225th anniversary

**Lauren O'Malley**  
The Local

According to Niagara-on-the-Lake's Rick Meloen, there were movers and shakers in town as far back as the early 1800s.

The Crooks family emigrated from Scotland in Niagara's burgeoning years. Two of the men were local merchants, one of whom graduated to owning a couple of mills. According to Meloen, "Mill owners were people of significance at that time."

Youngest brother John Crooks was the first person to be buried in the cemetery of St. Andrew's Presbyterian Church, in 1833. As part of the church's 225th anniversary, Meloen will be sharing his passion for local history by speaking about the lives of the Crooks at the Niagara Historical Society & Museum's joint effort with St. Andrew's on Wednesday, April

10 at 10 a.m.

Meloen, who moved to NOTL at the tender age of two and grew up in Chautauqua, began indulging his fascination with history nine years ago. That was when he retired from his three decades of work with the Town, lastly as the roads supervisor.

"At the time I was responsible for 240 kilometres of roads, 40 kilometres of sidewalks, and all of the attendant drainage, sewers, trees, construction, and repairs," he says.

"I retired nine years ago, and jumped right into the War of 1812 bicentennial committee, the Canada 150 committee, and the Heritage Trail committee. My wife says she sees me less now than when I was working."

"For the War of 1812 initiatives, I took on the persona of Reverend John Burns who was the Presbyterian minister during that time,"

he says. As a result he became quite knowledgeable about St. Andrew's.

One of the unusual aspects of the venerable church is its square pews. Meloen explains, "Box pews were common in those days. St. Mark's [Anglican Church] also had them, but removed them in 1892. People would have rented or purchased pews in those days, that's how it worked. There was no central heating, so this was a way of keeping yourself warm: People would have brought in little braziers filled with hot coals to keep the boxes warm."

"My interest in the Crooks family came out of my work with the 1812 committee," says Meloen of his lecture's subject. "Maps of old Niagara-on-the-Lake show Crookston, which was in the area of Mississauga Beach in Chautauqua, near property owned by the Crooks. Brothers James and

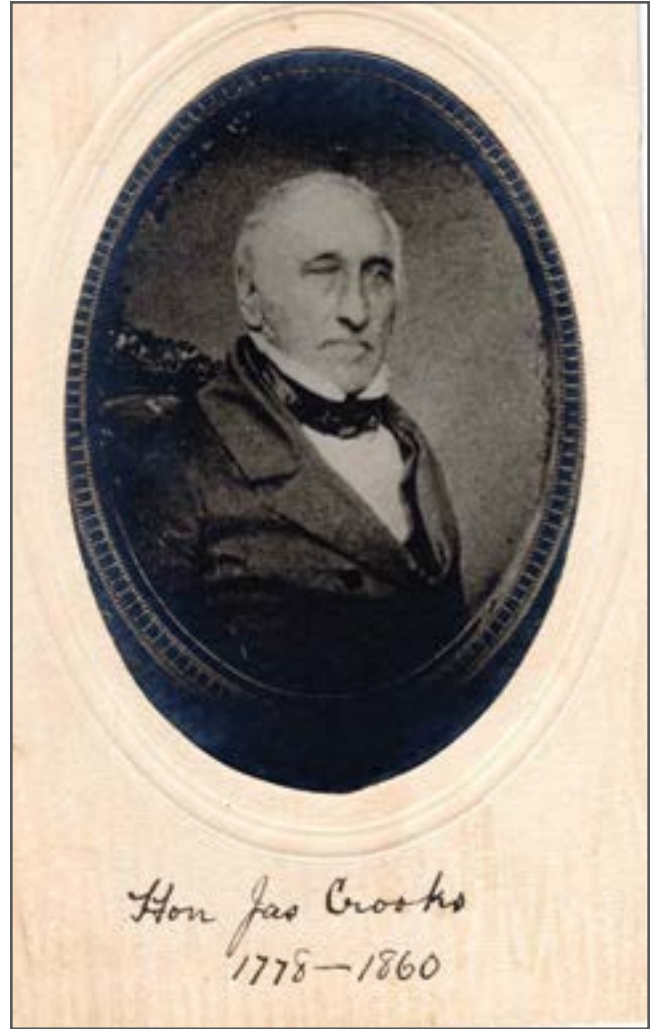
William Crooks were merchants in the early stages of the town's development, arriving in 1792. They went on to hold positions of power in Upper Canada, and both fought in the military."

"I can't tell you much more, because if I do no one will come to the lecture," says the small-scale farmer, with his typical humour and humility.

The Crooks Family: Movers and Shakers in Upper Canada lecture will take place in the church's sanctuary, at 323 Simcoe St. Refreshments will follow in Kirk Hall. Admission is free, with donations to the church and the museum welcome.

The final lecture in the series, "Tommy, Ows Yer Soul? – Church Parades of the Niagara Garrison," led by Ron Dale, will take place on May 8.

Visit niagarahistorical.museum or call 905-468-3912 for more information.



Portrait of James Crooks (Image supplied)



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**460 LINE 2 ROAD \$469,000**



4 Bedroom, 2 Bathroom bungalow situated on a 78 x 120 ft. lot conveniently located close to schools, amenities and the charming village of Virgil. The main floor offers a large eat-in kitchen, living room, 3 bedrooms, and 4-piece bathroom. The Lower level is complete with a large rec room with an oversized window, bedroom, 3-piece bath, laundry and storage. Newer furnace, air conditioner, and windows installed. This lovely property could be home to your new build, a great investment or perfect family home. **MLS 30720839. Victoria Bolduc & Sarah Gleddie.**

**16 VINCENT AVENUE \$519,000**



Cute bungalow ideal for retirement, a summer cottage or vacation rental. Well-maintained throughout. Furnace 2009, new shingles 2006, updated plumbing, 125-amp breaker panel for hydro. Beautiful location one-minute walk to lake. Area has homes being renovated or rebuilt. One could build a large new home on this lot! Many possibilities. Great investment opportunity. **MLS 30719127. Patricia Atherton & Caroline Polgrabia.**

**8 LUCIA COURT \$899,000**



Outstanding custom-built bungalow located in a quiet and sought-after neighbourhood. This versatile home features brand new hardwood flooring on the main floor, an impressive cathedral ceiling, 2 gas fireplaces, central vac and custom detailing throughout with over 3,200 square feet of finished living space. The spacious open concept floor plan offers an effortless flow perfect for entertaining and includes convenient main floor master suite. This is a superior home located in an exclusive community close to walking trails, wineries and only blocks from main street shops, restaurants and theaters. **MLS 30705901. Thomas Elltoft & Kim Elltoft.**

**3 HAMPTON COURT \$1,339,000**



Recently updated interior finishes throughout. This elegant home is situated on a private mature lot as part of a cul-de-sac; 38 of an acre! 2400 sq. ft., 3 bedrooms and 4 bathrooms. Features an open concept kitchen, conservatory, bright living room with vaulted ceilings and exposed wood beams. Brand new spacious deck, which overlooks charming pond and rock garden. Beautiful old town location, two blocks from golf course and Lake Ontario. **MLS 30714834. Christopher Bowron, Audrey Wright & Nicole Vanderperk.**

**1853 EAST WEST LINE \$1,495,000**



Just over 24 acres of prime sandy loam agricultural land in great location of NOTL bordering the urban boundary of Virgil. Entire farm is under drained and access to water for irrigation purposes ensures healthy and heavy crops. Perfect location to build your dream house or dream winery. Water, hydro, sewer and gas are available. Potential excellent investment for the future as it sits right on the urban boundary. This property has a lot to offer with its prime location and excellent soil. **MLS 30676055. Thomas Elltoft & Kim Elltoft.**

**41 RICARDO STREET \$2,400 + UTILITIES**



FOR LEASE - Great location, Steps from the beautiful Niagara river, 2 Bedroom, 2 Bathrooms. Stove, Dishwasher, Fridge, Washer and Dryer included. This tastefully partly furnished rental includes wonderful natural light, exposed wood beam and brick features, wood floors, lower level walkout, updated lower level bathroom and a great patio deck area to enjoy. **MLS 30714910. Chris Bowron, Audrey Wright & Nicole Vanderperk.**

**69 CASTLEREAGH \$839,000**



A rare opportunity. This 94' x 209' lot includes a solidly built, well maintained, 1950s bungalow in the heart of the Old Town, just two blocks away from shops, theatre, dining and a network of bike and walking trails. This property has loads of opportunities. The existing bungalow would make an excellent cottage rental or annual rental for income potential, or it could be used as a weekend retreat, as a new owner formalizes their future plans. **MLS 30711095. Marilyn Frances.**

**15396 NIAGARA RIVER PRKWY \$1,049,000**



Lovely Colonial style 4 bed, 3 bath home filled with natural light on the prestigious Niagara River Parkway with beautiful views of the River. A well-designed floorplan includes main level master suite with vaulted ceilings. The spacious open concept kitchen with Corian countertops and large island overlooks the family room that features floor to ceiling windows. The gardens include plenty of mature trees to provide privacy and a double car detached garage with ample storage. The home is a pleasure to show and worth a visit. **MLS 30717638. Philip Bowron & Sarah Gleddie.**

**9 FISHER DRIVE \$659,000**



Located in the Village of Virgil is this 3-bedroom 2-bathroom bungalow. Great for gatherings with a spacious foyer and open concept kitchen, dining and living area. Features a gas fireplace, granite kitchen countertops and high vaulted ceiling. Unfinished basement is ready for your design. Outside, Have the pleasure of growing fruits and vegetables in the working garden, such a delight. **MLS 30711561. Chris Bowron, Audrey Wright & Nicole Vanderperk.**

**61 FRONTIER DRIVE \$649,000**



A beautifully appointed, custom built, raised bungalow with 2070 sq.ft. of finished living space situated at the end of a quiet cul de sac in the village of Virgil and nestled against a beautiful spruce forest. The open concept, 3+1 bedroom design is light and airy and has been maintained as new. There is access from the great room to a private raised deck overlooking a well stocked fenced garden. Easy walking distance to Crossroads School, restaurants and shops. **MLS 30717514. Viviane Elltoft & Thomas Elltoft.**

**5 ALBION WAY \$1,098,000**



Welcome to the Royal Albion Place. This newly released townhouse by Gatta Homes is located only a few minutes from the heart of Niagara on the Lake. 1+1-bedroom inner unit bungalow townhouse includes an open concept design, large windows, high ceilings, elegant custom kitchen with quartz countertops, hardwood floors throughout. Finished basement is comprised of a bright bedroom, ensuite and family room. **MLS 30700663. Christopher Bowron, Audrey Wright & Nicole Vanderperk.**

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**61 FRONTIER DRIVE**  
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# Spring into Music series set to start

**Staff  
The Local**

Bravo Niagara's sixth annual Spring into Music Series begins next week, with two concerts at Stratus Vineyards.

On Friday, April 12, Cheng<sup>2</sup> Duo will be featured at the winery. Named one of CBC Music's 30 hot Canadian classical musicians under 30, the brother-and-sister duo of 21-year-old cellist Bryan Cheng and pianist Silvie Cheng will perform.

A 2018 winner of the Canada Council's Musical Instrument Bank competition, Bryan plays a 1696 Bonjour Stradivarius cello.

On April 13, the series continues with Nat Cole: A King's Centennial. Celine Peterson (daughter of legendary jazz pianist Oscar Peterson) has brought together four dynamic artists to present a unique tribute in honour of Nat's life and career. Led by vocalist Paul Marinaro,

hailed as having "one of the most beautiful vocal instruments in the business today" (Chicago Tribune), this show delves into the repertoire of Cole's that many have yet to discover. This special tribute features the trio of acclaimed pianist Ben Paterson, winner of the 2018 Ellis Marsalis International Piano Competition. Paterson will be joined by JUNO Award-winning artists Mike Downes on bass and Jim Doxas on drums.

The series continues May 11, 12 and 25.

On May 11 Grammy-nominated Cuban jazz pianist Alfredo Rodriguez and percussionist Pedrito Martinez will be taking listeners on a unique and exciting journey. A protege of Quincy Jones, Rodriguez was schooled in the rigorous classical conservatories of Havana. Martinez's musical training came directly from the streets of Old Havana. He has performed with artists such as Sting, Paul Simon, and Wynton Marsalis.

On May 12, The New Gen project pairs two of Canada's rising classical musicians - Brian Mangrum (horn) and Boson Mo (violin), with veteran artist James Parker in a concert of solo and chamber works. He has been described as "one of the most searching musical intellects and 10 of the nimblest fingers in the business" by The Globe and Mail.

And to wrap up the series, on May 25 the Piano Six Gala



Vocalist Paul Marinaro (Photo supplied)

Concert features internationally-renowned Canadian concert pianists Marika Bournaki, David Jalbert, Angela Park, Ian Parker, Anastasia Rizikov, and Daniel Wnukowski.

Modeled after the original Piano Six group, including Janina Fialkowska, Angela Cheng, Marc-André Hamelin, Angela Hewitt, André Laplante, and Jon Kimura Parker, Piano Six: The Next Generation will bring high-quality classical music to small and remote communities

in Canada.

Founded in 2014 by mother-daughter team Christine Mori and Alexis Spieldenner, Bravo Niagara! Festival of the Arts is a not-for-profit registered charity dedicated to creating extraordinary concert experiences in Niagara-on-the-Lake and the surrounding Niagara region.

Programming spans a range of musical genres from classical to jazz, world music to pop.



The Cheng<sup>2</sup> Duo (Photo supplied)

## 'You can always make a difference'

**Lauren O'Malley  
The Local**

"It's important for local businesses to be engaged with what's happening in their community; to support the local groups that are building up our community, and as a way to give thanks for all the great local support we've received over all these years here on Queen Street," says Tony Hendriks, owner of Hendriks Valu-mart.

The local family man has been recognized by the Friends of Fort George for his generous donations to their Canada Day celebrations. "The Canada Day event at the fort is our family's favourite event of the year," says Hendriks. "I like it because it's one of the true local events. Sure there are lots of visitors there, but you also see all of your neighbours and everybody you know." Which in Hendriks' case would be a considerable number of people, given his 27 years of working in one of the central hubs of Old Town.

The Hendriks family could possibly fill the Fort George property, given his mother is one of 10 children, and his father one of 11. But many of

them still reside in Scotland and Holland. "My mother's family is from Scotland, but on the other side we're Dutch as far as you can see," he says, explaining both families emigrated to Canada in the 1950s. Hendriks has 80 first cousins, and his son Connor was the 100th great-grandchild born to the family.

Hendriks' contributions to the Friends go way back. "This is my 20th anniversary of owning the store, and I was a manager for seven years prior to that. We have been giving to the Friends of Fort George for as long as I can remember," he says. "They ask for it, and we supply it. A monetary donation, or bottled water — depending on what they need."

A resident of Niagara-on-the-Lake for more than 20 years, Hendriks feels strongly about the local charity. "The Friends of Fort George play a vital role in keeping our country's history alive through all their countless volunteer hours. Helping to support the remembrance of history, to educate visitors of the strengths and challenges of our past, so we can all strive to achieve a better tomorrow," says the father of three.

Hendriks goes on to explain the business supports many local causes in any way it can. "We give to tonnes of charities — we're involved in almost every one in town, small to large. We might give an ad, a door prize, a gift basket, money, or take out an ad to support an event," he says.

Tony Chisholm, president of the Friends of Fort George and originator of the plaques celebrating local businesses, points out the posters of 1812 images on the wall above a cashier. "You can see Tony is a big supporter of the town's history," he says. Hendriks says the plaque will be given a place of honour under the clock, with the posters surrounding it.

Hendriks encourages all local businesses to support the community's charitable efforts. "From a human perspective, thinking outside of your four walls and getting involved, whether it's through donations, support or volunteering, helps encourage and lift us up as people who can then lift each other and the greater community around them. We can all make a difference for someone."



Friends of Fort George president Tony Chisholm presents a plaque of gratitude to Hendriks Valu-mart owner Tony Hendriks. (Lauren O'Malley)



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## Niagara College woos students



President Dan Patterson greets prospective students at the Niagara College NOTL campus open house. (Fred Mercnik)



Second-year brewery student James Akselsen stirs wort, the beginning process of beer-making at Niagara College. (Fred Mercnik)



Second-year Niagara College culinary students demonstrate their abilities to potential students. (Fred Mercnik)

# May Court Club helps women, children

**Penny Coles**  
**The Local**

A group of Niagara-on-the-Lake women, members of the oldest service club in Canada, are preparing for a fun and fundraising day Sunday that will benefit Niagara women and children.

Joyce Babcock, one of the NOTL organizers of the event, is a former elementary school teacher with the local school board who wanted to do something meaningful following her retirement in 2013.

She became acquainted with the May Court Club at a Christmas Tree raffle in St. Catharines. She had bought a ticket and won a beautifully-decorated tree, and liked the club's approach to donating to a variety of non-profit organizations helping local women and children.

"I decided to join, and I haven't looked back," she said. She is vice-president of the Niagara branch, and will take the leadership role next year.

The May Court Club was founded in Ottawa by Lady Aberdeen in 1898. Born Ishbel Marie Marjoribanks, with Scottish and Irish heritage, she married John Campbell Hamilton-Gordon, Earl of Aberdeen, then governor general of Canada, and continues as the club patron today.

"She had a vision," said Babcock.

"She knew there was a lot of prosperity, and saw young women from privileged backgrounds who needed to have something worthwhile to do with their time. They needed a challenge, and some work experience, so she started the club to encourage volunteerism."

Lady Aberdeen was a woman ahead of her time, well-meaning and compassionate — and also a lady of action. In the five years she was in Canada from 1893 to 1898, she also founded The Victorian Order of Nurses and the Council of Women. She was sensitive to so-

cial ills and at the forefront of the reform movement in Canada, believing in and working toward social justice for all.

In addition to the annual tree raffle and this Sunday's event, the club holds a toy drive at Christmas for Community Care, and smaller, informal auctions throughout the year, says Babcock.

The women donate to a long list of charities, including FACS, Gillian's Place, RAFT, The Child Advocacy Centre, Niagara Nutrition Partners, Pathstone Mental Health Centre, the Niagara Children's Centre and many others, typically each agency receiving \$2,000 of the \$40,000 to \$50,000 the club raises each year, said Babcock.

This Sunday's event, Ladies who Lunch and Shop, features more than 30 vendors selling jewellery, fashion, beauty and lifestyle items, Easter flowers, goodies and baked goods.

Tickets are \$45 and include lunch, and can be purchased online at [www.eventbrite.ca](http://www.eventbrite.ca).

The fundraising shopping opportunity is being held at the Holiday Inn and Suites at 327 Ontario St. in St. Catharines, Sunday, April 7, from 11 a.m. to 3 p.m.

May Court Club St. Catharines, established in 1935, has more than 100 members, some recruited through the local Newcomers Club, said Babcock, attracting women who enjoy the challenge of raising money for such good causes.

The Niagara chapter is one of nine active Ontario branches, the others in Barrie, Brockville, Chatham, Kitchener-Waterloo, London, Oakville, Ottawa, and Windsor. Across the province there are 1,500 women donating more than 140,000 hours to raise more than \$1,000,000 annually.



Nancy Kembell and Joyce Babcock of NOTL are helping to organize a fundraiser to help women and children across Niagara. (Photo supplied)

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### BEEF-ON-A-BUN

**April 5 @ 5:00 pm - 7:00 pm**  
Beef-on-a-Bun at Grace United Church in NOTL  
Adults \$15 Children under 10 \$5  
Please find information on the church website  
[graceunitedchurch.com](http://graceunitedchurch.com)

### NIAGARA PUMPHOUSE CELEBRATION PARTY

**April 7 @ 1:00 pm - 3:00 pm**  
A celebration and recognition of key long term Pumphouse volunteers, members, staff and instructors. In honour of the Niagara Pumphouse Arts Centre's 25th anniversary, certificates recognizing long term volunteers, members, staff and instructors will be awarded. Everyone is welcome to join the Celebration Party for a social afternoon surrounded by art, artists and supporters of the arts.

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# SCHOOLS CROSSROADS PUBLIC SCHOOL



Ruth Willms, Ruby Krake, and Laury Willms prepare for the upcoming production of Treasure Island at Crossroads Public School. (Photo supplied)



Crossroads students practise for their turn on stage in Treasure Island. (Photo supplied)

## Anchors Away for students at Crossroads Public School

**Gerda Klassen**  
Crossroads Principal

Excitement is rising as students and staff plan final rehearsals and add last touches for this year's swashbuckling musical, Treasure Island.

With a cast and crew of Grades 4 to 8, the whole school is awash with the adventures of Jim Hawkins, perilous pirates, and buried treasure.

The musical is a biannual highlight for the school. Students perform as actors, singers, dancers,

artists, T-shirt designers, and technical crew. Volunteer staff produce, direct, choreograph, create costumes, gather props, manage ticket sales, and train the techies.

Parents help with make-up, costumes, and rehearsals, with one parent single-handedly painting the full set!

Here's what students are saying about the experience:

"It's been so fun to discover the artistic side of my friends and become even closer through this production.

Everyone made it an amazing experience that I'll not soon forget." (Sky-lar)

"Being backstage has given me a new insight on what it takes to put together a production. Everybody is so hard working and this will truly be one to remember." (Sophie)

"I made so many new friends. Over these past weeks, I have watched this play come together and I think that Treasure Island will be one of the best plays we've done. I have learned so many things, and will be quite sad when we finish our final show." (Jack)

"I feel like this production has not only brought my class closer but the school as well. It has truly made our school even more of a big family." (Ashleen)

With just a few rehearsals left, students and staff urge you to buy tickets soon.


Treasure Island  
Crossroads Public School  
April 10, 7 p.m.  
(Doors open at 6:30 p.m.)

April 11, 1:30 p.m.  
(Doors open at 1 p.m.)  
and 7 p.m. (Doors open at 6:30 p.m.)


Advance tickets can be purchased by calling the school at 905-468-7793.

## LOCAL CELEBRATIONS

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**Bill Neudorf's  
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# IT'S HOME IMPROVEMENT TIME!

## Mori Gardens planting instructions

Submitted by  
Mori Gardens

Looking to plant a tree, shrub, rose or perennial? Let's make sure it will be an addition that will last for years to come!

For planting in most soils:  
1. Dig a hole 1.5 times wider and a few inches deeper than the pot, then add triple-mix to the removed soil (triple-mix contains top-soil, peat moss and manure). Amending the soil is recommended at this time.

2. Remove the plant from the pot. Gently roughen the root ball with your fingers to loosen the roots. Gently rub a transplant fertilizer around the root ball. An Acti-Sol natural transplant fertilizer containing bone meal is recommended. This fertilizer is natural and will not burn your plants from over-use.

3. Place plant at the centre of the hole. Place the root in the hole so the top comes level with the ground.

4. Fill with the amended soil mix, pack firmly then water thoroughly. Spread your

Acti-Sol natural transplant slow-release fertilizer on top of the soil surrounding the plant, to be watered in over the coming weeks. Use once every six weeks on top of the soil and around the roots.

5. Now apply your mulch of preference. Mulch will help retain water in the soil, prevent weeds and add an extra element of interest as it naturally assists plants to stand out.

Remember, deep watering encourages a deep root system, and a more drought-tolerant plant. Deep watering

means a long, slow, and thorough watering, leaving the hose at the base of the plant for several minutes with a slow to moderate flow. Continue this deep watering every few days until the plant is well-established and growing.

For any questions please call Mori Gardens at 905-468-7863 or email [info@morigardens.com](mailto:info@morigardens.com).

Mori Gardens is here to assist in your garden experience, from Dream to Enjoyment.

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# IT'S HOME IMPROVEMENT TIME!

## Perk up your patio

**Submitted by  
Darrell Boer and  
Jolanda Broekema  
Regal Florist &  
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Our 2019 patio collections are here! It's never too early to dream (plan) your garden paradise.

Expanding your living space outdoors is as easy as enjoying a stroll through Regal's Garden Centre.

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outdoor living room. Regal has a large selection of patio furniture and accent pieces that will make your outdoor living room as comfortable as your indoor one.

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Regal carries a great selection of quality furniture with cast aluminum

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## Spring has sprung and it's time to get in the garden

**Submitted by  
Marcia Penner  
Penner Building  
Centre**

If you are looking for a way to save lots of time and make your garden look terrific, look no further.

Mulching can be one of the most beneficial things you can do for both your soil and plants.

If you do not mulch your gardens, you may want to reconsider.

A layer of mulch prevents the germination of weeds, reducing the need for cultivation or the use of herbicides.

Along with reducing the need for watering, mulch helps moderate soil temperature and retain moisture during dry, hot temperatures. It may also encourage the growth of worms, and other beneficial soil organisms that can help provide nutrients for plants.

Mulches are also used to

enhance the look of your garden. The rich colours of the mulches contrast with the plants, making them "pop," and really add definition to any garden. Mulch also helps to keep plants clean and avoid soil splashing on them during rain storms.

You may be asking yourself, "Which mulch should I choose?" Here are some quick facts about the different kinds of mulches we carry.

**Pine:** This mulch has a uniform texture, and a great aroma. The acidic PH helps condition soil and decomposing pine enriches sub-soil.

**Cedar:** This mulch is a freshly-ground white cedar bark. It has fibrous texture and knits together to accommodate sloping beds. Along with a great cedar aroma, it is long-lasting and slow-decomposing.

**Hardwood blend:** This mulch is processed from fresh hardwood bark. It is ground and aged for

stability, making it uniform and somewhat fibrous. This mulch is economical, making it a number one choice for commercial work.

**Black mulch:** This is our most popular mulch, made with a food grade dye that is harmless to the environment, your plants and soil, and you, the user. The intense black colour creates a beautiful pop to all your flowers and shrubs.

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# 50 years of volunteering for Canadian Cancer Society

**Penny Coles**  
The Local

Sheila Tierney isn't sure of the exact year she began canvassing for the Canadian Cancer Society, but she knows it was about 50 years ago.

She began the door-to-door quest for funds while living in St. Catharines, before moving to Niagara-on-the-Lake and knocking on local doors. For a while she did both, not wanting to give up the city route before finding someone to cover it so she could concentrate on NOTL.

She and her husband Ed were both motivated to help the cancer society after a grueling and stressful couple of years while their son, diagnosed with cancer at the age of two, went through 18 months of chemotherapy.

He survived, and is now the father of two teenaged girls. He recently celebrated his 50th birthday in Whistler, BC — 22 people gathered to celebrate with him, half from Canada and the other half from New Zealand, where he now lives, says Tierney.

She and Ed to this day “put our eggs all in this basket,” still focusing their volunteer time on the cancer society, and or-

ganizing the annual April residential campaign.

And as she says, “everyone has been touched by cancer.” In her case, it was not only her son as a toddler. Her 82-year-old sister, living in the U.S., is receiving chemotherapy for leukemia. “She’s been in chemo for 15 months,” says Tierney, adding her sister’s attitude is “100 per cent” determined to beat this.

Although she began as a canvasser, Tierney quickly became a captain for Virgil, and then co-chair — she has always had a co-chair to take charge of the Old Town, while she looks after the rest of the urban and rural areas.

It has become increasingly difficult in recent years as the number of canvassers decreases, she says, and new volunteers are hard to find.

“I have nobody for St. Davids, not even one canvasser,” said Tierney, yet the number of homes in the village has tripled in recent years.

She is accustomed to 75 or 80 volunteers helping her canvass, but this year she has 60, and with all the new houses to visit she could use double that.

Neeti Mehrotra of the UPS store, Old Town co-chair, “is in an even more desperate sit-

uation than I am,” says Tierney — she requires six captains, and has only one at this point. She also needs more canvassers.

The reason for the problem is likely a number of factors — the seniors who have done it for years are getting older, and the young people in town are leading such busy lives they don't have time.

“We have some wonderful people helping out — some of them will take on more routes that aren't covered — but we still need many more canvassers.”

The residential campaign isn't what it once was — there are so many other ways for people to donate to the cancer society, with the proliferation of events such as walks, runs, stair climbs and other fundraisers, says Tierney. “You often get the response, ‘I’ve already given to the cancer society’ in other ways,” she says.

At 82, Tierney still canvasses herself, organizes the other volunteers and does all the paperwork that goes along with the campaign. Ed is a huge help as well, she adds. “I couldn't do it without him.”

Last year volunteers raised \$26,000 from the door-to-door campaign, and brought



Lord Mayor Betty Disero, Canadian Cancer Society campaign co-chair Sheila Tierney, Donna Seymour, Kathy Neufeld, Susan Weaver, Walt Weaver, Jeanne Codrington and Ed Tierney raise the cancer society flag for the month of April, during the residential campaign. (Penny Coles)

the total up to \$33,000 with daffodil pin sales and two large individual donations.

Tierney says her goal for this year is to match last year's total, and although Saturday was a dreadful day for daffodil pin sales, 25 “wonderful volunteers” out in the pouring rain raised \$1,500, just a little less than last year, although there weren't many people out shopping, she says.

To canvass, or make a donation, call Tierney at 905-468-2200. The campaign lasts all month, and many canvassers wait for the better weather, she says.



Ed and Sheila Tierney and Jeanne Codrington, all long-time volunteers with the Canadian Cancer Society, were selling daffodil pins outside Phil's Valu-mart in Virgil Saturday. (Fred Mercnik)



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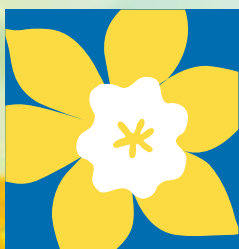
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# Shinny hockey a 40-year local tradition

**Mike Balsom**  
Special to The Local

With the ice coming out of both arenas in Virgil this week, a certain group of hockey enthusiasts will be forced to find another daily routine for their lunch hour.

For more than 40 years, a form of shinny has been played at the Centennial Arena in Virgil. It's a long-standing tradition, filling the noon-to-1 p.m. time slot Monday to Friday at the old barn. Though none of the originals come out regularly, it continues to attract lawyers, farmers, real estate agents, accountants, post-secondary students, business owners, and even a pastor, each year.

The NOTL Local met with the unofficial league executive on the eve of their final game of the season last week. Accountant Barry Boese, 54 years old, is the greeter; real estate agent Andrew Perrie is the publicist; and lawyer Dave Butler acts as the quiet historian. The three were excited to talk about their pastime, but also a bit melancholy facing their final session the following day.

They don't like to call it "shinny." To them, the correct term is "sponge puck hockey." It's played with a soft sponge puck, which changes the game immensely. In fact, as the hour progresses, the sponge soaks up the surface snow, increasing the drag and compelling the players to rely on their hands more than they would with a regular puck. Perrie says it's forced him to develop better stick-handling skills over his 10 years playing in the informal league.

According to the "executive," the daily sponge puck hockey league is the best-kept

secret in Niagara. Up to 100 men (and some women) have shown up to play. They come from across the region and beyond. Ages have ranged from 18 to 74, and the skill level from those new to the game all the way to players with professional hockey experience.

Butler is one of those at the top rung of the experience ladder. The 43-year-old played university hockey at McGill in Montreal. Once a product of the Florida Panthers organization, he played in Corpus Christi and Lubbock, Texas, and Monroe, Louisiana, all in the Western Professional Hockey League, from 1998 to 2000. He also did time with four teams in the United Hockey League, finishing in Illinois as a member of the Rockford IceHogs in 2000-2001. A year in Germany capped off his pro career in 2003-2004.

He's one of the regulars, who each pay \$145 for the season. Others, who prefer less commitment, showing up when they can, bring \$5 to drop in the bucket for each session.

It's the only hockey Butler plays these days. He's there Monday to Friday without fail. He points out that more well-known local pros Steve Ludzik and Zenon Konopka have also come out to give it a go, pushing the sponge puck across the ice.

On the other end of the spectrum, Butler talks about Gordon Ng. He showed up at the arena to watch one day and was hooked. New to Canada, he had never skated before. The guys convinced him to come out and Butler swears that over the eight years that have passed, Ng has become a really good player. Ng recently scoured Kijiji ads

and ended up buying goalie equipment, which will make him even more valuable for the daily sessions next year.

Most days there are no goalies guarding the nets. On the day The Local went to watch, there were exactly 10 players, five per side, the teams chosen with a schoolyard pick. All 10 were on the ice the entire hour.

Often there are not enough players for substitutions, points out 32-year-old Perrie.

"It's a good workout," adds Boese. "You really feel energized heading back to work after an hour on the ice."

The only chance to have a rest is to take a turn minding the net. With the sponge puck, the prospect of playing goalie without full goaltending equipment is not quite as scary. As Perrie says, though there are no official rules, they "shoot at the goalie the way you'd like to be shot at."

There is also no rule as to the equipment that must be worn, other than a helmet. Admittedly, most players wear full equipment. But often one or two can be observed skating around in sweat pants, hockey tape holding their shin pads in place. In the early days, says Butler, some of the farmers would play wearing their work gloves.

As the greeter, Boese will park himself by the arena entrance just before noon. He's there to make sure anyone stopping by is invited to stick around and give it a try. That's basically what happened with Perrie when he moved back to Niagara from Edmonton.

Perrie was initially put off by the sponge puck, but he got used to it. He believes the puck is the reason some people show up once and don't



Adam Butler, Barry Boese and Andrew Perrie talk about their noon sponge puck league, which has wrapped up for another season. (Mike Balsom)

come back. He relates the story of one visitor who brought his own hard puck and proceeded to skate around the rink stick-handling that one while the rest of the guys played their game in the middle. That was the last they saw of him.

Boese only plays four days a week. That day of rest is to save up his energy for his weekly "hot tub league" game he plays elsewhere. Unlike that league, there's no chance to share a beer with the guys after a sponge puck game — everyone heads back to work.

Like Butler, Perrie also plays Monday to Friday, adding an additional two night games to his weekly activity. But it's the sponge puck games he looks forward to the most.

It's clear in talking to the three of them they all love the game and the camaraderie the daily sessions bring. "There's no pressure to perform well," says Perrie, which can be a problem in more or-

ganized leagues.

They truly appreciate the fact the Town continues to reserve the noon time slot for the sponge puck games. When former Niagara-on-the-Lake parks and recreation director Clive Buist retired five years ago, they were worried his replacement might not see the value in the daily sessions.

To their relief, current parks and recreation manager Kevin Turcotte continued to make the ice available, and the game goes on.

Butler adds that "relationships do build between the players over time." In fact, Boese's sons have both done work on Butler's house and Perrie is getting set to list Butler's mother's house in the next few days.

Last week may be Butler's swan song, at least as a regular. He's been accepted into law school in New York State and will be moving there later this year.

With the ice gone now, they will continue to "chirp" each other on their Facebook chat group reserved for the sponge puck participants.

Rumour has it that film and TV director Michael Porhly, who now lives in Vancouver, checks in on the chat once in awhile. He's worked on Prison Break and Hannibal, as well as feature films The Uninvited and White Chicks. The NOTL native hasn't played in Virgil in many years, but the guys say he still follows the group chat and chimes in every now and then.

After last Friday's game, they gathered at the NOTL Golf Club for an end-of-season celebration. You can be sure that a lot of talk that day focused on next September, when a fresh sheet of ice will be laid down. Boese and Perrie, and anyone else who can make it, will be at the arena at noon that first day, ready for the first of six months of daily sponge puck workouts.



Any number of shinny players can show up on any given day, but this day there were 10 on the ice: Matt Unruh (back left), Kyle Pauls, Bill, Rob Vanderveen, Andrew Perrie, and Barry Boese (bottom), Dave Wilson, David Butler, and Jeff Martens. (Fred Mercnik)



Jeff Martens hangs on to the puck. (Fred Mercnik)



# LOCAL SPORTS



## Success for local skaters

Seven NOTL Skating Club members competed at the Ontario Provincial Championships in Mississauga. Results from left: Mira Strickland – STAR 5 U10 was sixth; Tatum Lyric Bidal – Juvenile Women U14, 21st; Ashleen Hale – Pre-Novice Women, 12th; Kyra Marotta – Pre-Novice Women, first; Marin McLaughlin – Pre-Novice Women, 11th; Ashley Backshall – STAR 10 Women, 17th; and Audrey Morrison – Novice Women, 21st. (Photo supplied)

## Champion on ice



Kyra Marotta, 16, earned a personal best and won her event at the Skate Ontario Provincial Championships in Mississauga recently, becoming the 2019 Skate Ontario Pre-Novice Women champion. (Photo supplied)



## Firefighters support minor hockey

The St. Davids Fire Association donated \$1,000 to the NOTL Minor Hockey League as the season wrapped up with a final tournament last weekend. Pictured are Bryce Ivanchuck, Colin Hunter, Steve LeBrasseur, Maddy Skubel and Rob Macleod, with Glenn Davis in the back row. (Photo supplied)

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OBITUARY

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October 13, 1973 – March 24, 2019

Darla Ann Dewberry was welcomed into this world by her proud parents, Mary and Doug Dewberry on October 13, 1973 and was taken from us much too soon. It is with great sadness we announce that our beloved daughter, sister, aunt and friend, passed away on March 24 while surrounded by the ones she laughed with, lived for and loved.

Darla's fond friendships grew from her days at St. Davids Public School, Niagara District High School and Niagara College. Many met her on the basketball or volleyball court, at the baseball diamond, on the dance floor, at Alfredo's Pizzeria, at concert venues or in meeting rooms at the Embassy Suites. Darla was a wonderful woman whose kindness and incredible smile brought joy, every day, to those around her. She lived her life reminding us to be our best and to do what makes us happy; she showed us how to be brave and courageous.



Darla will be deeply missed by Mary, Dani, Scott, Devon, Elise, Dawn, Darryl, Jessica, Olivia and many friends. "Thank you for the beautiful ways you have touched our lives." xo

Cremation and a private service have taken place. Please visit [www.rememberingdarla.com](http://www.rememberingdarla.com) to reminisce while looking at photos, share memories or leave condolences. The family asks that you consider memorial donations to the Walker Family Cancer Centre. <http://niagarahealthfoundation.com/Ways-to-Give/Donate-Now.aspx>

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1	2	3	4		5	6	7	8		9	10	11	12	13
14					15					16				
17					18				19					
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59	60	61	62					63			64			
65						66					67			
68						69					70			

ACROSS

- 1 Feeble  
5 Baghdad's --- City  
9 Archie's wife  
14 Spoken  
15 U N nuclear watchdog  
16 Reproduced sound  
17 Thin coating  
18 Theoretical birth of the Universe  
20 In the offspring  
22 Desperate  
23 Yarn  
24 Before this  
29 Business disappointment  
33 Yorba ---, R M H's birthplace  
34 Saturated  
36 Injure  
37 Methodology  
38 Once again  
40 Exchange  
42 Sepulcher  
43 Congenital  
45 Genuine  
47 Chinese ultimate reality  
48 Not entirely natural, if born in this  
49 Beaten by the Continental Army  
51 Gist  
53 Flared dress type

DOWN

- 1 Attics  
2 Hilarious  
3 Troublemakers, often  
4 "Get Shorty" author --- Leonard  
5 Place  
6 Expression of relief  
7 Property document  
8 Hydrophobia  
9 Enthusiastically  
10 Name  
11 Former name of Psiloritis, Cretan mountain  
12 Can plating  
13 Harley, often  
19 Retirement arrangement

21 Legend

- 25 Itemize  
26 A way to disappear  
27 Watery swelling  
28 Sly fighter?  
30 Pear-shaped stringed instrument  
31 Ice hockey player Bobby ---  
32 Beatle married to Bach  
34 Forego  
35 Bill Cosby's late son  
37 Candidate's aim  
39 Merchandise  
41 Agnus ---  
44 Lymphatic tissues often removed after infection  
46 "Taken" star --- Neeson  
49 Strait west of Wales, AK  
50 Slender  
52 Stocky horse  
54 "Lorenzo's Oil" actor Nick ---  
55 Rub out  
57 Implement  
58 Arthur --- stadium, Queens, N Y C  
59 Military nurses' group (Abbr.)  
60 Besmirch  
61 Pro bono TV ad  
62 Crone  
63 The Emirates

PUZZLE ANSWERS

Across: 1 Lame, 5 Sadr, 9 Edith, 14 Oral, 15 I A E A, 16 Audio, 17 Film, 18 The big bang, 20 To come, 22 Dire, 23 Story, 24 Earlier, 29 Net loss, 33 Linda, 34 Wer, 36 Hurt, 37 System, 38 Anew, 40 Trade, 42 Tomb, 43 Imate, 45 Real, 47 To, 48 Vitro, 49 British, 51 Essence, 53 A-line, 56 Sort, 58 A minor, 59 Amphibious, 64 Gala, 65 Nasal, 66 Noah, 67 Hits, 68 Crag, 69 Glee, 70 Tree.  
Down: 1 Lofts, 2 A riot, 3 Malcontents, 4 Elmore, 5 Site, 6 Aah, 7 Deed, 8 Rabies, 9 Eagerly, 10 Dub, 11 Ida, 12 Tin, 13 Hog, 19 I R A, 21 Myth, 25 List, 26 Into thin air, 27 Edema, 28 Rambo, 30 Lure, 31 Orr, 32 Start, 34 Waive, 35 Ennis, 37 Seat, 39 Ware, 41 Del, 44 Tonils, 46 Liam, 49 Bering, 50 Slight, 52 Cob, 54 Nole, 55 Erase, 57 Tool, 58 Ashe, 59 A N C, 60 Mar, 61 P S A, 62 Hag, 63 U A E.

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