

The Niagara-on-the-Lake LOCAL



Porch group remembers their friend, David Galloway
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Long-time Niagara-on-the-Lake Museum supporter Neil Rumble was the first visitor when the doors opened to members Tuesday morning. He and Sarah Kaufman, managing director and curator show safe distancing is possible while enjoying the exhibits. Doors open to the public Tuesday, July 14. (Photo supplied)

NOTL Museum opens its doors

Penny Coles
The Local

This week is a new start for the museum, as it opens its doors under a new name.

Rebranded the Niagara-on-the-Lake Museum, formerly known as the Niagara Historical Museum, it is welcoming members this week for a slow, cautious opening, and visitors starting Tuesday, July 14, so all can enjoy a museum experience that adheres to regional, provincial and federal health guidelines.

"We're asking visitors to maintain physical distancing, follow directional arrows, and we're limiting time and number of visitors inside the museum," says managing director and curator, Sarah Kaufman.

"It's really exciting, but also a little nerve-racking," she says.

"We've taken the time to make sure all protective measures are in place, looking at recommendations from the regional, provincial and

federal governments. We began planning this quite a few weeks ago, anticipating our re-opening. We're excited to be able to get people back through the doors, and doing what we can to make them feel safe."

Kaufman says she and other staff "are really looking forward to seeing our members, and familiar faces from the community. We've really missed them."

Some displays around the entrance have been moved to avoid crowding, and some pieces "slightly" rearranged in the main building, which is already spacious, to allow for accessibility, says Kaufman. And with a limit of 10 visitors at a time, everyone should be able to move around comfortably and enjoy the exhibits, she adds.

"We want our members and visitors to have a relaxed experience when they come here, but we're also making sure that safety is paramount, for them and our staff," she says.

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Street closure continues, with mixed reactions from merchants

Penny Coles
The Local

Queen Street is closed to traffic for at least one more weekend, although some merchants would like to see the pilot project dropped now.

That was the hope of the owners of at least one store, and they say they are not alone.

Shauna Dickson of Irish Design, one of the oldest stores on the main street, says this Saturday was the worst ever for the store.

Adds her father, Paul Dick-

son, who has been on Queen Street for more than 30 years, "we might have had a Saturday in February years ago that was worse, but this was the first Saturday in July."

He says he agreed to a weekend pilot project, thinking it might help some of the merchants, but it was proven to be a disaster.

Sunday was slightly better, but not by much.

He admits he and his wife Maureen were feeling "pretty down about this" Saturday evening.

"We don't need this added stress. Trying to run a business at this time is stressful enough without making it any worse."

As far as he's concerned, it's clear the trial is a failure, is not helping merchants, and this should be the end of it.

"I'm a democrat. If you want to have a debate about the pedestrianization of Queen Street two or three years from now, then let's debate it, but not now. We do not need this now."

He says most of the merchants he's spoken to, particularly those with stores similar to

his, selling high-end clothing, were equally discouraged.

On Saturday, Shauna says, she and other retailers were not busy. "We've never seen anything like this. We had four weekends under our belt before this, and they were better than this weekend. We were not expecting to see crowds, but we weren't expecting this. It definitely hit us hard."

Yes, it was hot, but it's been hot other weekends, she says. "I don't know if that is something to judge by. If it's going to be part of the discussion, it rein-

forces our point. Older people don't want to park far away and walk in the heat. That's what we're hearing from our customers."

She says some people told her they drove to town, saw the street closed, and almost didn't stop.

"It's only been two days, but it's devastating," she says. "Weekends are what keep us going. We had three staff members in Saturday, and we would have been better off closed."

"We adore our locals, and they do help get us through the

winters in a normal year."

But nothing about this year is normal, and locals, especially seniors, are afraid to come out, she says.

Even the long-standing businesses on Queen Street "are not immune to closure. No one is immune to shutting down."

While she agrees that people need to feel safe, she says that wasn't a problem this weekend.

The trial closure was an opportunity to see what would

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Emergency closure signs frustrate merchants, chamber

Continued from page 1

happen, and she is open to change if it helps, but this has not, she says.

If nothing else changes, the signage must, she adds.

A sign at the entrance to Queen Street, by the blockades, declared an 'emergency road closure,' when instead, a smiley face and a sign welcoming visitors would have been much more helpful.

"It was so discouraging to see that. We started the day in good spirits, but that changed everything."

Kim Gauld of the Sunset Grill is one of the restaurant owners who took advantage of the ability to set up a patio on Queen Street, paying for the two parking spots where the patio is located.

She has now gone through two weekends with the patio, one with Queen Street open, and the other when it was closed. There was very little difference in sales between the two weekends, she says.

As a representative of the new merchants' group, she has heard "mixed reviews" on the street closure, and has handed some surveys over to the Town, without tabulating the results.

She feels the street closure works for physical distancing. "Even though it wasn't necessary this weekend, some thought it was helpful," she says.

She also questions that there was no signage directing people to park in the Market Square, which was not full, and that Johnson and Prideaux Streets had signs posted that said no exit, with no further information.

"People who were on the fence about this will say, 'well, we've tried it,' but really it was poor execution, that was the problem. It was not a good trial."

She says she hopes the Town and chamber will look through all the surveys before making a decision, and, "if none of the merchants support it, then don't support it."

Eduardo Lafforgue, president and CEO of the NOTL Chamber of Commerce, says the intention for street closure was always to allow for social distancing, "and this was achieved."

People were walking on the side of the street, rather than down the middle, looking for shade in the very hot weather.

"We can't do anything about that."

He says there is a different demographic coming to town these days, with more young people visiting, stopping for ice cream or enjoying the patios, but they're not in town to shop.

"Some merchants thought it would bring an instant increase in sales, and this is not what happened," he said. "Not everyone is in the mood to shop."

The message he is hearing from a lot of people, he says, is that they would like to see some music, some entertainment on the street.

But closing the street "was not intended to create an event. It was to create physical distancing." Entertainment is not feasible at this time, he adds.

Merchants were encouraging visitors to wear masks, and the majority were, he says.

For something that was tried "for the first time ever," closing the street without a festival to draw people, "it was not that bad," says Lafforgue.

He agrees the signs were a problem.

"The message should have been 'welcome back.' I think if we change the signs for next weekend, it will be better."

"Right now there is no magical solution. We are all trying new things, and we need to be flexible. If we fail, we all fail, and if we thrive, we all thrive. We're all in this together."

In her pandemic update to councillors Monday, Lord Mayor Betty Disero was clear she'd like to look at other options, including opening the road to traffic but closing off some parking spaces to allow pedestrians to spread out, while remaining in the shade.

Without the results of the surveys, which were not available Monday night, there is no clear message about what the

majority of merchants want, but the chamber wants to continue the trial, Disero told councillors.

Coun. Wendy Cheropita says the signs made it look like the street was closed to pedestrians, and most walked on the sidewalk. "If we want a true test, with valid results, it would be great to make it look like an inviting pedestrian walkway."

Interim CAO Sheldon Randall says he has discussed signage with the chamber, which is committed to more welcoming signs for pedestrians.



These were taken by Shauna Dickson Saturday, at 1:40 p.m., to show there was no need to be concerned about physical distancing on the street.



More welcoming signs might encourage pedestrians to use the street, merchants say. (Penny Coles)

Residents ask for resolution to ongoing dust problem

Penny Coles
The Local

Eighteen homeowners in St. Davids are hoping the Town will right a wrong they believe goes back almost 15 years, and which continues to make their lives a misery, especially during hot, dry summers like this one.

Sixteen of the homes are part of the Courtland Valley Estates subdivision, on Hickory Avenue, and two are on Tanbark Road.

They border Dyck Lane, a gravel road which is privately owned and provides access to three homes.

Every time a vehicle uses the lane, a cloud of dust is created for those homeowners, says Bill Krahn, who spoke to councillors at their virtual planning committee meeting Monday night, asking the Town to take responsibility and remedy the situation.

This is the third council residents have approached for help, and he and his neighbours are beyond frustrated. The dust affects their health and their quality of life, says Krahn, because of a situation the Town created.

Residents subjected to excessive dust say they can't enjoy their backyard or an outdoor meal, and patio tables, chairs and even plants have to be washed down daily.

There have been presentations to council going back to 2015, petitions signed by the residents, and correspondence repeating their quest for the Town to take responsibility for the situation.

Kahn told councillors the issue goes back to a 2006 draft subdivision agreement with the developer of the neighbour-

hood, which said the developer should supply access to Dyck Lane for emergency vehicles, and the laneway should have an all-weather surface such as concrete or asphalt, with gates or knock-downs, removable bollards. He pointed to two other local subdivisions where this has occurred, as dictated by the Town's own engineering standards, and the Ontario Building Code, he said.

He also refers to a Town by-law that calls for roads abutting residential properties to have a hard surface.

Yet over the years, the Town has consistently failed to take responsibility, he said, discouraged that what came out of Monday's meeting was a request to staff for another report.

The residents' preferred solution is for the Town to close Dyck Lane, create a safe entrance and exit for the three homeowners who depend on it, put down asphalt, and leave the laneway chained or with knock-downs for emergency vehicles.

There was a discussion amongst councillors about the

possibility of going back to the developer to pay for that solution, but that might be difficult — the developer is no longer building in NOTL, says Krahn.

As councillors discussed requesting a staff report, Krahn tried to ask for the laneway to at least be sprayed with a dust suppressant to give residents immediate relief, but at that point in the meeting, he was not allowed to speak, leaving him to hope for a speedy report and resolution.

Dust suppressant has been suggested in past years, but never with an agreement about who would pay for it.

"I hope council will take full responsibility and immediate action to fix it," he said Monday evening.

"Come visit. You've got to see it for yourself."

He asked them for a much needed resolution, "fast."

"These people are all seniors, and they need help."

Tuesday morning, he said he was frustrated and concerned this request would not be any different from the others, that it will end up to be another case of "100 per cent passing the buck."



Resident Bill Krahn showed this photo to council Monday evening, saying the situation has become considerably worse. (Photo supplied)

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Councillor who resigned a person of ‘honesty, integrity’

Penny Coles
The Local

Stuart McCormack has resigned from Niagara-on-the-Lake town council, with a letter to council and the media explaining his position.

It comes as no surprise that there would be no further word from him for the media — he has made his position against talking to the media clear in the past.

In response to questions following the receipt of his letter, he says in an email, “at this time I prefer to let my resignation letter stand as my narrative on departure. Should an alternative narrative appear at some point, I will consider whether a further response is required.”

His letter was sent on July 1. He had signed in to the virtual special council meeting called June 26 to discuss the closure of Queen Street, but left

before the voting took place. In his letter, he says, “I believe that the residents of Niagara-on-the-Lake deserve a well-functioning council, serving the residents who have given it their trust. Council must take its responsibility seriously to act, based on evidence and the best information available, solely in the interest of the residents for their common good. Council must safeguard the strong foundation NOTL has established,

and create a framework for a strong future. I am convinced that any such framework, to be successful, has to be built on a foundation of fiscal responsibility, sound planning and vision.”

He says he ran for council with a desire to work cooperatively with the mayor, the council and staff, “as a team to accomplish that mission of creating and achieving a strategic vision for this Town, and building the necessary sound financial foundation to support it.”

He continues, “unfortunately, after more than two years in office, I believe that continuing on council is no longer viable for me. The direction that council is taking, and its process of decision-making underlying that direction, does not allow me to appropriately represent the interests of the residents who put their trust in me, and to contribute to the future of our community as I hoped and expected.”

He did not come to the decision easily, he says, but with “considerably mixed feelings, and after a long period of deliberation.”

His resignation means he is also stepping down as chairman of the audit committee, the Glendale task force, and other council-related positions.

He also says how much he enjoyed working with and learning from the people of the Old Town, St. Davids, Glendale, Virgil, and Queenston.

“I want to particularly thank the agricultural community for taking the time to educate me and sharing some of their passion for the land. I only wish I could have been as successful in assisting them as I would have liked,” he adds.

“I want to thank the residents for having given me their trust, and assure them that I worked every day to, first and foremost, listen, problem solve, take decisions, and contribute to the best of my ability to discussions. My desire was always to serve all residents.”

He also wishes council and town staff well “in their stewardship of this wonderful place, and in their efforts to move this town forward. I personally will welcome the opportunity to return to being simply a hands-on volunteer for a variety of organizations in the Niagara Region.”

Coun. Wendy Cheropita sat beside McCormack on council, and seemed to be the councillor who knew him best.

She acknowledges that McCormack, a lawyer by profession, “asked tough questions,” and says he also “looked deep into issues. He was very smart.”

As a councillor, he held staff, and himself, to high standards, she says.

He is a person who is not afraid to express his opinions, but while on council, very easy to work with. “He said what he thought, but he didn’t try to influence the opinions of

others. He was very careful to allow others to express their own views. He is accustomed to working collaboratively with people who have a collective view.”

He is also a very private person, and one who chooses his words very carefully, Cheropita adds, referring to his letter of resignation. “He doesn’t want to make anyone look bad.”

She says she considers his resignation “a huge loss. He was very much a voice of reason on council.”

Everyone on council brings a different experience to the table, as did McCormack, she says.

Despite the perception of those who knew him only as a member of council, Cheropita says, “he has a quiet soul, a gentle and kind soul. He’s a good human being, with integrity, honesty and intelligence. It’s so sad to see him go.”

He doesn’t have the “A-type personality” of many politicians, she says, and wanted to be a councillor “for all the right reasons.”

The response to his resignation from the Town came in a brief letter from Lord Mayor Betty Disero.

“For 19 months in office,” she says, “Mr. McCormack was conscientious and hard-working as he served Niagara-on-the-Lake residents. On behalf of myself, senior management, and the rest of council, I would like to wish him well in his future endeavours.”



Coun. Wendy Cheropita, who sat beside Stuart McCormack at the council table, says his resignation is a great loss to council. (Penny Coles/File photo)

Town history shows tradition of appointing ninth candidate

Penny Coles
The Local

While there are options under the municipal act for replacing former town councillor Stuart McCormack, who sent a letter of resignation to the Town and the media last Wednesday, there is a history of past councils following the tradition of appointing the ninth-place candidate in the previous election.

The most recent example was the appointment of Gary Zalepa Jr., who is now the regional councillor representing Niagara-on-the-Lake.

He was elected as a municipal councillor in 2010, but served two years in the council before that, after being appointed to the position Oct. 6, 2008. He was the ninth-place finisher in the 2006 election, and stepped

in to fill the position left vacant by the passing of Bob Howse, who died of cancer in August, 2008.

Zalepa says he wasn’t involved in any discussion leading up to his appointment, until the decision was made and he was called to ask if he was willing to serve. There hasn’t been the need for an appointment to council since, he says, and hearing McCormack had resigned brought the memories of that time back to him.

McCormack’s resignation came as a surprise and a disappointment, says Zalepa, who called the exit of the councillor “graceful.”

The last time a councillor resigned brought back memories for Rob Copeland. A long-time former resident of Queenston, he and his wife Helena recently left the village for Vankleek,

Ontario, a community near the Ontario/Quebec border.

They still keep in touch with friends from NOTL, and it wasn’t long after McCormack announced he was resigning that Copeland heard the news.

He was elected to town council three times: 1997, 2000, and 2003. In the 2000 election, Copeland was deputy mayor, with the most amount of votes of the candidates for councillor.

Although many remember him throwing his keys down on the council table and leaving a meeting in frustration during a discussion about a McDonald’s Restaurant franchise coming to town — a move Copeland remembers making the national CBC news — that wasn’t why he resigned, he says.

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O’Connor waits for decision on ‘what’s best for town’

Penny Coles
The Local

Although there are other options for replacing the vacant seat left by the resignation of Stuart McCormack, if councillors follow tradition, they may consider appointing Sandra O’Connor, the ninth-place candidate in the 2018 election.

She has continued to stay active as a volunteer, and ran in the recent federal election representing the Green Party.

She was surprised when friends began calling her on Canada Day to tell her about the resignation of

McCormack.

The news brought about “a time of reflection” for her, she says, as she waits to hear council’s decision.

“If called to serve the community, I’d step in. But there are other options for council to consider.”

She says she hopes council makes a decision sooner rather than later, “doing whatever they want to do quickly, so they can carry on doing what is best for the town.”

The municipal act, revised in 2018, says when a seat becomes vacant, council must declare the seat vacant at its next meeting, unless it’s due to the death

of a councillor, in which case it can be made at the next two meetings. Within 60 days of declaring the seat vacant, council must decide whether to fill it through a by-election or by appointment for the remainder of the council term.

If a seat becomes vacant after March 31 in a regular election year, the seat may only be filled by appointment, unless it occurs within 90 days of the election, in which case it can remain vacant.

Town clerk Peter Todd has been working on a

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Continue to wash hands frequently.



Get tested if you are worried you may have COVID-19, or have been exposed to the virus.

Inside or out, stay safe. Save lives.

Appointments have been made in recent memory

Continued from page 3

During that term of council, the Queenston Community Association, which originated back in the 1970s, took on the issue of Part IV heritage designation for the village.

Copeland spearheaded the issue with council, and after meetings with the villagers, thought he had everyone onside.

He thought he had even converted a local resident and developer, who had some concern about limits that might be imposed on development under heritage designation.

But the day before it was going before council, with Copeland confident of a “slam dunk” in favour of designation, a group of three people, including the developer, distributed a petition and convinced enough villagers to sign that when it was presented to council, the vote for designation was lost.

“I had given so much, and I felt like I was hitting my head against the wall. I had to step down,” said Copeland. “It was the only way to protest.”

Tom Braybrook, the ninth-place candidate in the 2000 election, was appointed to replace Copeland in

October, 2002.

He remembers an old guard on council that tried to stop his appointment, although there was a precedence to follow. “Although you might think it was a simple decision, there was a movement to bypass me by some members, and appoint another person, or even have an expensive by-election,” Braybrook recalls, from his retirement home in B.C.

Both he and Copeland went on to win seats in the 2003 election, replacing a couple of the old guard politicians of the previous term.

In 2006, Copeland did not run again, and Braybrook took a stab at the mayor’s race, losing to Gary Burroughs, who had been expected to run for regional councillor but at the last minute decided to go for one more term as mayor.

Braybrook has so far managed to stay out of politics in Victoria, B.C., and is now living “a happy, healthy retirement in beautiful B.C. So in the end it is all good.”

Jim Collard was also appointed to his first term on council. In December, 1985, shortly after a municipal election, Collard, the ninth-place candidate, was asked to fill the position left vacant on council when Harold Clement was appointed to

regional council to replace Wilbert Dick, who had been named regional chair.

“I remember that time very well,” says Collard. “I was so excited to be appointed, to be a champion of the people.”

While there were other options available to council to fill the vacant position, “I don’t remember there being any discussion,” says Collard. He went on to spend almost 30 years in municipal politics, before deciding not to run in the 2018 election.

Clement, first elected in 1963, served 34 years representing Niagara-on-the-Lake, as a municipal and then regional councillor.

While Collard could remember realtor Kevin O’Connor also being appointed to council, he couldn’t recall the details.

A review of Town records, says town clerk Peter Todd, shows that in September, 1987, O’Connor, who passed away in 2018, was appointed to fill the position left vacant on council by the resignation of Alderman Mike Dietsch, who left to take the position of MPP for the local riding, representing the Liberal party. O’Connor had placed 10th in the municipal election held in 1985.

By-election would be costly

Continued from page 3

report to present to council on the options and past history of replacing councillors in NOTL. He says while there are timelines written into the municipal act, during a state of emergency, council is not required to abide by them, and could choose to defer a decision.

If council chooses a by-election, it will have to decide how it is to be handled, possibly deferring it until it would be considered safe.

Council could also choose to allow online voting, says Todd.

In a town without a ward system, the by-election process to fill one position could be almost as

costly as an election to fill an entire slate of council, he says.

“It would work the same as a normal election.”

Todd says the report may be presented to councillors at the committee-of-the-whole meeting July 13, with a council decision about how they choose to proceed possible by July 20.



Coun. Gary Burroughs talks to 2018 council candidate Sandra O’Connor at a meeting to discuss the Town’s tree bylaw. O’Connor was representing the NOTL Conservancy tree bylaw committee. (File photo)

LOCAL BUSINESS SPOTLIGHT: SEAWAY FARMS

PAID ADVERTISEMENT

Seaway Farms celebrates its 50th Year

Seaway Farms & Garden Centre was established in 1970 by Vince and Margaret Pillitteri, on a small, one-acre parcel of land in Niagara-on-the-Lake. At that time, they sold tender fruit at the corner of Lakeshore and Stewart Road.

Vince was born with a passion for farming, growing fruit and tending the land. Like any new business, the first few years were an uphill battle, including the rise of interest rates in the '80s, and an electrical fire which destroyed the fruit stand and greenhouse Vince had worked hard to build. As devastating as this was, he

didn't waste any time, as he got right back to work and rebuilt Seaway Farms. It included a larger fruit market, three coolers, and a beautiful garden centre. Vince and Margaret worked tremendously hard to grow and develop Seaway Farms. Vince obtained his dealer-shipper licence, and established Seaway Farms in the wholesale market, where he supplied various grocery stores with strawberries, cherries, nectarines, apricots and peaches.

As the farm continued to grow, so did their family. Vince and Margaret had three children, Eileen, Joseph and Caroline, all of whom

have been involved with the farm at different times to help establish its roots in Niagara. All three of their children are married, with their own bundles of joy, blessing Vince and Margaret with eleven grandchildren in total! The grandchildren are Vince and Margaret's pride and joy, and Sunday family dinners are a tradition they all look forward to sharing every week!

Vince and Margaret's oldest daughter, Eileen, has always shared her father's passion for farming. Eileen and her husband Steve operate Seaway Farms & Garden Centre together, and have transformed it into quite a landmark in Niagara. Alongside the family is a tremendous group of year-round employees and seasonal offshore workers who have been employed by Seaway Farms for many, many years. None of this would have been possible without the work of these incredible individuals who have really been like family to all of them.

The offshore workers employed at Seaway Farms & Garden Centre have been working for Vince and

Eileen for 20-plus years, many of whom now have older children of their own who have also come to work at the farm with them. Seaway Farms & Garden Centre is a family-owned and operated business, where family values have always been at the forefront of their operation.

This year Seaway Farms celebrates 50 years in business, now operating on 200 acres of farmland, and 125,000 square feet of greenhouse space. They have just redesigned their retail farm market space, where they completely upgraded the retail space for the market to really encompass fresh, local produce, including tender fruit they harvest. Additionally, they have expanded their inventory to incorporate fresh items from other local businesses in order to provide a local, one-stop farm market shopping experience.

Stop by Seaway Farms & Garden Centre anytime. They are open seven days a week, Monday to Saturday from 8 a.m. to 6 p.m., and Sundays from 9 a.m. to 5 p.m. This is a farm market and garden centre you won't want to miss this summer!



Eileen Pillitteri-Smith and her father, Vince Pillitteri.



Fun Fact: Seaway Farms was one of the first farms to offer farm tours through their orchards in 1982!



Vince Pillitteri at the garden centre.

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EDITORIAL

Science says masks help, mandated or not

Is this a free country?
Should we be able to do what we want?

Of course, within limits.
That's one of the most recent debates on social media, between people who believe it is their democratic right to not wear a mask, and others, who assert it's for the good of society.

And one of their arguments is that even the experts aren't sure how effective a mask is against spreading this new coronavirus, the one those same experts have learned so much about in recent months.

The number of new cases across Ontario has been significantly reduced in recent weeks, and as a result, we are enjoying the reopenings permitted during the stages of recovery, with more to come.

We are also aware, however, that if this changes, if rates of new cases begin to creep up again, those rights, rewards for having stayed at home, washed our hands, and kept our distance when we were out, can be snatched away from us as quickly as

when they were first taken away from us back in March.

Some of the messaging since then has been contradictory, and confusing, but certainly not intentionally so. It's been based on science, as more was learned about this new virus, and for that we should be grateful, rather than critical.

The contradictions in what is considered expert advice have been no more prevalent than in the discussion of masks, which we were told initially were not helpful or necessary to reduce the COVID spread, then heard they could be a factor in reducing the risk, and now are being encouraged to wear them.

We now know that infected people with no symptoms can transmit the virus. That knowledge should inform our decision to wear a mask.

One of the most recent controversies is over the news of the airborne transmission of COVID-19, which some experts are now warning is more of a risk than initially thought.

And if that turns out to be the case, we're back to the discussion of masks. The increased risk from airborne transmission is another good reason to wear a mask, and not just inside, in public places.

St. Catharines city council moved forward Monday with a request to staff to draft a bylaw for the mandatory wearing of masks inside public spaces.

Other large cities such as Toronto and Ottawa have also passed legislation to mandate masks, and others are discussing it.

Regional councillors were going to debate whether to make the wearing of masks mandatory Wednesday afternoon.

At press time we didn't know the results of that discussion, which was expected to also cover indoor public spaces.

Whatever the result of that debate, the problem the Town will face is enforcing such a bylaw if one is approved. Lord Mayor Betty Disero has been outspoken in encouraging the use of

masks, but the discussion at Monday's meeting was about the difficulty of enforcement, and the resources required.

The Town's planning director said he suspects if masks become mandatory, bylaw officers, who already busy with parking and other issues, would be running all over town in response to complaints about people not wearing masks.

Senior staff have been given the authority of bylaw enforcers, and could take on the job of mask enforcement, he said, but they likely have more important jobs they should be doing.

Other mayors have said they don't expect fines to be handed out to those ignor-

ing mandated masks. They expect education to be sufficient, and they have called on businesses and staff to have non-medical masks at their place of business to hand out, and to encourage their clients to use them.

However, locally, that is something many businesses are doing, without legislation.

Wearing a mask, with or without legislation, is a health issue. It's something we do to protect ourselves, somewhat, but much more to protect others.

If we need proof, look south of the border, where the head of state scoffed at wearing a mask. Now White House officials are looking at making masks mandato-

ry, but it's a case of better late than never.

Whether wearing a mask is important when physical distancing is difficult outside, or even when it is possible, inside public spaces, it's not about democracy. It's not about the loss of freedom or the right about individuals.

It's about saving lives. It's about beating this pandemic so we can all get on with our lives.

And, as apparently can't be said often enough — although it shouldn't need to be said at all — it's about doing it with kindness, caring, and respect for those around us.

Penny Coles
The Local

Families gather in local parks



Queen's Royal Park was crowded Saturday afternoon, as were other local parks, leading Lord Mayor Betty Disero to question at Monday's planning committee meeting whether there could be some effort to direct visitors to larger parks, such as those operated by the Niagara Parks Commission. There was no solution proposed, but the Town will continue to work on how to control crowds in small parks, she said. (Penny Coles)



Letters! We want letters!

If you have a letter to the editor you'd like to see published, please send it to penny@notllocal.com. Please try to keep it to about 350 words. Sorry, but we won't publish anonymous letters. The deadline is Monday at noon.

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The Niagara-on-the-Lake

LOCAL

The trusted voice of our community

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How will COVID-19 impact provincial parks?



Owen Bjorgan
Special to The Local

With a timeless and ticking sense of adventure, I felt recently it was time to get up north again. Combing over the rocky edges of Georgian Bay, one can find plenty of stunning provincial parks. With nearly all of Ontario's parks emerged from COVID hibernation, people are back out and exploring, but with some odd modifications.

These changes range from a lack of washrooms, to social distancing guidelines, to clogged online booking systems.

This was made comedically evident when I tried to book some backcountry paddling sites. It took multiple tries to reload pages, two people, two phones, and a computer to register a camping site. It seemed impossible to get through to the parks' staff to pay over the phone. Embarrassingly, this took over an hour, and made me vexed. Oh, the irony of technology peeving me off, as I try to book some time away from it in the woods!

I teed up the bookings, a click away from payment. There were very limited sites remaining due to the resurgence of people getting outside again and summer holidays upon us. The online maps showed plenty more red than green for space, but I liked what I had lined up.

I walked away for a few minutes, and by the time I had returned to the screen, that camping spot had been reserved by someone else.

Maybe some of you reading this would agree to disagree, but technology is supposed to have the intention of making things easier. Okay, that part is my fault. In saying that, I swear every year I go online to book a camping reservation, it gets more complicated. And now, COVID-19 is not helping. Later on the same evening, once the bookings went through, my par-

ents shared their disappointment with this year's booking process. Maybe it's system overload. Maybe it's an inevitable shift to get us doing even more online than we already do, which I believe will be a global byproduct of this pandemic. It's already happening, from groceries to education.

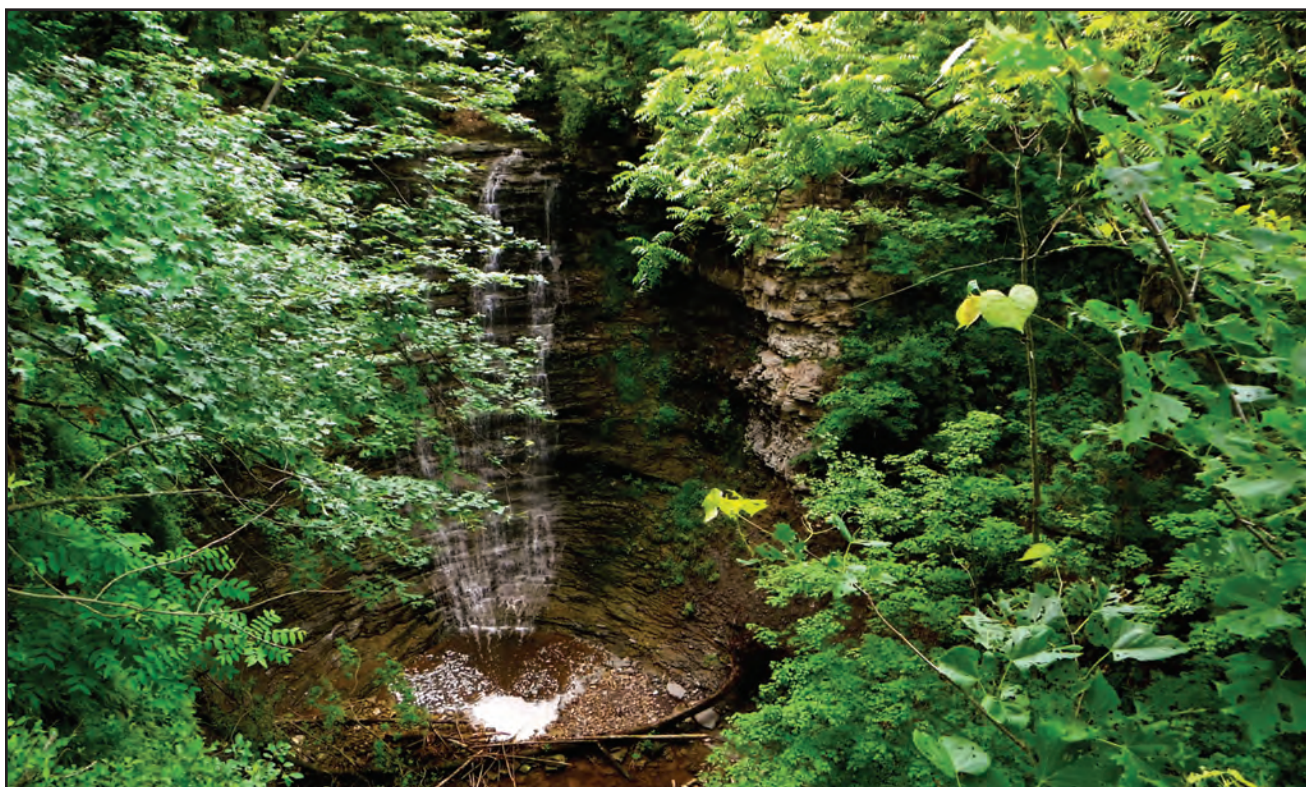
Here's me on my screen, though. I just watched a CBC News video titled "How to camp safely during the COVID-19 pandemic." You can search it on YouTube if you missed it. It made my mind stretch in about 10 directions at once.

The presenter makes a tight-knit professional video about how to pack your masks, gloves, disinfectant wipes, hand soap, hand sanitizer, toilet paper, garbage bags, and tissues. Then, we hear the basic reminders of washing your hands before cooking and touching camp materials, as well as before and after you leave your campsite.

Wait. Isn't this just usual camping protocol? Sounds like basic hygiene to me. When you're camping, if you're not cleaning up your site for yourself, at least do it for the animals and upcoming campers. Keeping yourself, as well as your site, clean also benefits the ecosystem by keeping black bears, raccoons, and other curious mammals safely away from humans.

Then, there are the gloves and masks. Admittedly, these are not your ordinary camping items. However, I always carried them before COVID, as I like to have a properly loaded first-aid kit for emergencies. I feel this video did a proper job of reiterating physical distancing in places like park buildings, and wearing flip-flops in the shower. I would sincerely hope people would be keeping their physical distance in any public washroom.

Everyone in the park coming to the same outhouses and touching the same handles could be worrisome, though. I also wonder if all of those gloves and masks will be properly disposed of, and not left as dead bluebirds floating down the Muskoka River.



A photo taken in Niagara's Short Hills Provincial Park, the only provincial park in the region. The reopening of the park system is worth celebrating, but comes with some intriguing challenges. (Owen Bjorgan)

Next, the video encourages using your own hand-washing stations to prevent contamination and spread at common touch points in the park. I understand the logic, but I also envision a lot of people not having a second thought about what kind of chemicals are in their soaps, which will seep into the soil. Eco-friendly soaps are a little trickier to come by, and who knows what kind of sprays and suds people are using to clean to the extreme these days.

The most bizarre comment to me was that if you're camping with kids, you might want to review the campsite boundaries with them, and make sure they stay within them. I'm not a parent, but does this sound like a parenting tip glazed over in COVID precautions? I would like to think anyone who has the capacity to book a trip and drive north would also have the intellect to set those kinds of boundaries. COVID or not, northern Ontario's woods require respect and safe exploration with kids.

So, what was this video? News? A public service announcement? A helpful plea from the CBC?

This leads me full circle to a question during the pan-

demic: what is going on with the triangle of nature, the government, and the people?

I imagine that this video could be perceived as any of the following: helpful tips on how to avoid COVID out-

doors; a friendly reminder on how to pack basics for camp; a beneficiary to our day-to-day hygiene knowledge; a reminder to fear the virus, even in the safest of places; or perhaps, insulting to our intelligence.

I'll be curious to visit some of Ontario's provincial parks over the coming two weeks, and get a better feel at ground level as to how we are responding, and hopefully reciprocating, with the landscape.

LETTERS

Some in this together, some not

As the old Chinese curse says: 'May you live in interesting times.'

Well, they got that right.

The present crisis shines a searchlight on personalities and relationships. Perhaps neighbours with whom we thought to be just on nodding acquaintance turn out to be full of love, concern, and the most astonish-

ing generosity. Whilst other acquaintances we might have known for years, with whom we had once thought to develop friendship, now appear to be focused more on how much money they might make out of the present situation.

Family members may make surprisingly different moral judgments.

So are we really all in this together? Some of us are; some not. And it is only just now that we can clearly distinguish between the sheep and the goats.

Nothing wrong with goats of course. Fascinating creatures.

Interesting times indeed.

Andrew Henwood



Looking Up With Bill

Bill Auchterlonie
Special to The Local

Again, this is the one-day version of *Looking Up With Bill* due to the COVID pandemic. The full version is on the NOTL Local Facebook page, and at the podcast www.lookingupwithbill.com.

lookingupwithbill.com.

Sunday, July 12: Mercury has been retrograde since June 13. Mercury turns direct at 4:26 a.m., on the day of the third quarter Moon in Aries which happens at 7:28 p.m. Even though we may get news, we may not like it. Our

most impulsive emotions are pitted against our most sensitive selves. Try to do everything with a light touch.

Malala Yousafzai, a Pakistani activist for female education and the youngest Nobel Prize winner, turns 23 today.



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Friends sit on porch to remember David Galloway

Penny Coles
The Local

Three weeks ago, David Galloway rested on his Victoria Street porch late on a Sunday afternoon, and talked about his friends, how much they meant to him, and how much they were helping him, in his garden, which he loved, and also to stay in his home for what he knew to be his final days.

He died late on another Sunday afternoon just two weeks later, and a few days ago, a small group of those friends of whom he spoke with such love gathered on his porch to talk about how much he had meant to them.

Gary Zanner, Sally Adamson and Virginia Mainprize, three of the many people who were important to David, described a scene of family members and friends who came and went, along with palliative care nurses who popped in regularly, one on her own time, on her way home from work — another person drawn to helping David.

When he could no longer leave his bed to sit on the porch, his friends dragged his hospital bed up to the front window, where he could look out onto the street, and hear the birds singing.

He could also hear the chatter of his friends, who continued to meet on his porch, where

they could be close to him.

Zanner, one of those closest to him, says even when his dear friend could no longer communicate, he believes David could hear their conversation, and be comforted by the sounds of their voices.

“The voices would have been soothing,” says Mainprize. “And when we went in to see him, he’d give us a wink.”

“I never got a wink,” jokes Zanner, but then adds, “he did have some time of understanding we were there, I’m sure. How many people get to die at home, surrounded by their friends and family?”

“He died where he wanted to die,” adds Mainprize.



David Galloway's friends, Gary Zanner, Virginia Mainprize with David's cat, Miss Ellie, and Sally Adamson sit on his porch to reminisce about their friend. (Penny Coles)



David Galloway shows off his garden just two weeks before he died. (Penny Coles)

There were issues to be sorted, especially about medication, “but we seemed to figure it out as we went along. The care he received was excellent.”

The professional caregivers gave them a good idea of what to expect, and left them with cell phone numbers for one of his nurses and a doctor to call if needed.

Zanner describes a scene of dozens of people coming and going during the last couple of days, even after David was carried away from the garden he loved so passionately, having fulfilled his wish to die at home, surrounded by those who loved him.

It's not for everybody, and won't work in all cases, “but for David,” says Sally, “it worked.”

A landscape horticulturist, David came to Niagara-on-the-Lake leaving behind a dissolved marriage that led to dissolving his business, a garden centre in Listowell. He had friends here in town, and although he came for a visit, planning to stay a few weeks, that turned into years. He bought his Victoria Street home and immediately began work on his gardens.

He also did work for others, building up a small clientele of people who became his friends. Six years ago, he began a battle with leukaemia, which led to a bone marrow transplant. In February, after his last radiation treatment at the Juravinski Cancer Centre, he was told there were no further options for treatment. The prognosis was three weeks to three months, and plans were made for palliative care to start at home.

His friends began coming regularly to check on him and help him out, mostly in his garden, as he became more reliant on others for the physical labour. He continued to be very involved, working hours every day he could manage, and alongside others who helped with the heavier work. He developed a routine for himself that included pouring his heart and whatever energy he could muster into what he knew to be his final days outside, where he belonged, in his garden.

“Up until five days before he died, he was outside working in his garden,” says Zanner.

By then, he'd had a few falls, and one of his nurses suggested palliative care. David had resisted that, knowing he would only be allowed one visitor because of the pandemic. He said he couldn't possibly choose — being able to see his friends was much too important to him.

His son Alexander was able to spend time with him, and had left the Victoria Street house about an hour and a half before David died.

He was also able to speak to his daughter, who lives in Nova Scotia, Zanner said.

Apart from his daily naps, his late afternoon rest involved sitting on his front porch, having a glass of wine with friends,

and watching the world go by.

He had helped many with their own gardens — that was how they became friends — although Zanner says he met David when he was sitting behind him at St. Mark's Church.

Sally Adamson and Virginia Mainprize both talk about David's visions for their gardens, which always seemed to involve bringing them more plants, even though their vision was for fewer plants.

“Once you were his friend, he was always your friend,” says Adamson. “He attracted people to him. No doubt about it.”

“He always made you feel special,” added Mainprize. “He had lists of things he wanted to do for people, dozens of people.”

He had plants he was determined to pick up for another friend and client, Judy MacLachlan, says Mainprize, listing off the plants he insisted MacLachlan needed for her garden.

“It was the last thing he was able to do for a client,” says Zanner.

And there was the rainbow dogwood he insisted Mainprize needed in her garden. By then he wasn't well enough to help plant it, but he came the next day to inspect it, she says.

When she first met him, she wanted help minimizing her garden.

“He made it bigger,” she says.

She talks about his friends calling him the Robin Hood of gardens. He was always digging up plants in one friend's garden if they thought they had more than enough, and planting them in another friend's garden, where he felt there was an empty spot.

“All of his friends have plants from each other's gardens,” she says.

They all worried about him falling in his own garden, “but that's where he was happiest,” says Mainprize.

“The thing that always amazed me,” adds Adamson, “was he had no small thoughts when it came to his garden.”

Nor when it came to hers. When he first saw her back garden, his eyes lit up with the possibilities, she says.

“My poor husband. He'd say, ‘what is he doing?’ He'd

consult with us, but he was just being polite. He'd do what he thought was best.”

As a friend, he was generous with his time, and as a gardener, he was generous with his knowledge.

And as a member of the community, he was adamant about supporting local businesses — he felt very strongly about that. Whether it was food for an event or plants for a garden he was looking for, the people whose businesses he supported also became his friends.

But most of all, says Mainprize, “he was a lot of fun to be with. He could always make us laugh.”

When he was at Juravinski, they said, he had so many cards from people, including St. Mark's parishioners, staff had to come and look. “That made him the big Kahuna at the hospital,” says Zanner.

He tells the story of a woman from Listowell, who saw the story of David in The Local, and came looking for him. She found him by driving down the street and looking for his porch that was on the photo.

“Not too many people have a bicycle hanging on their porch,” says Zanner.



David was well enough to visit, and they started talking about all the people they had in common.

“This porch has become famous,” says Zanner, who loves the old style of front porches where you can sit and watch people walk by.

“I think people who come to NOTL to visit picture themselves sitting on a porch, and end up buying a house here. NOTL has so many well-designed porches, front or wrap-around porches, and you don't see that any more in other communities.”

The three agree David's porch is perfect. There's a large tree on the front lawn, and lots of plants on the porch, with just enough space to see what's happening on the street. You can call out and talk to passers-by if you feel like it, or you can sit quietly, if you don't feel like socializing.


They were all quite amazed by another friend of David's, whom he hadn't seen for a while, who arrived at the porch the day before he died.



OPEN AIR BURNING BAN

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Failure to comply may result in charges under the Ontario Fire Code and/or user fee charges for Fire Department response.



Continued on page 9

Former cancer patient says goodbye, just in time

Continued from page 8

Dianne Nesbitt became an instant friend of David's in the hospital.

A mother of three, she was admitted to the hospital one evening, in shock, not understanding what was happening, and terrified.

Her husband couldn't stay — he had to look after the kids, and go to work the next day.

"David was my roommate," she says. "He was right there beside me from the time they brought me in. I was there for five weeks, and at first, my husband was shuffling work with caring for the girls. I was alone, in shock and scared. That first night, I broke down, and he sat up and talked to me all night. He actually made me laugh. He had such a great spirit. If he hadn't been there, I don't know what I would have done. He really was special."

They ran into each other occasionally after their treatment, and "no matter what he was going through — and what he was going through was hard — he always had a smile on his face. And

he could always make me laugh."

She says he must have found out from one of the nurses that she was having a stem cell transplant, and came to see her.

She was in isolation at that point, but they let him come in to see her, "and we had a little bit of a cry together. He told me they had given him six months at that point. It was heartbreaking to hear.

I thought, this is not fair, that this should happen to such an amazing person. But five minutes later we were laughing together."

She bumped into him once more after that, "and he had tears in his eyes, happy to see how well I was doing. He was so happy for me."

Her story gets "pretty weird" after that, she admits.

At a later visit to the hospital, she asked a nurse if she remembered David, and was told he had passed away. This was months ago, and she felt very sad that she hadn't seen him before he died.

Last week the day before he died, she was sitting in a restaurant having lunch with her husband.

"I ordered deep-fried pick-

les. They were always a joke between David and I. When we were in the hospital together, we'd go to the cafeteria to have deep-fried pickles. We both loved them, and we'd laugh about that."

She mentioned to her husband that ordering the pickles reminded her of David, and she wondered whether there had been a celebration of life for him. He picked up the phone to look online, and came across the article in The Local.

"It seemed so strange. I thought how could this make sense. He's still alive. I said, 'we have to go and find him, and we have to do it now.'"

They had plans to meet up with friends later in the day, but instead they left the restaurant and drove to NOTL.

Nesbitt said she remembered talking to David about NOTL. She had worked years ago at the Pillar & Post, and she knew he lived nearby. They found Victoria Street, and drove along it until they found the porch with the bicycle.

"I was thinking maybe he'd be on the porch, and I could say hi to him."

Instead, she found his friends. She talked about how much David had helped her get through a very difficult time, and she wanted him to know she'd come through it.

His sister Carolyn invited her in to sit with David.

"I sat and held his hand, and talked to him. It seemed like he responded with eye movements, and made a little sound. I felt like he knew I was there. I told him I loved him."

Nesbitt, becoming emotional at the memory, explains that when you go through cancer, you bond with others who experience and understand the emotions you feel, in a way that nobody else can.

"We had this special bond, this strong connection with each other. It's something not even caregivers can understand."

As fortunate as she feels having survived, with no further health issues so far, she still has days where she can't help remembering she had cancer, and feeling some anxiety about it.

"With David, I could talk about anything, and however scary it was, it would always end with a laugh."

It was his laugh she remembers him for the most — that, and the way he talked about his friends and family.

"He had lists of all he wanted to do for them. He was such a good friend."

He was a good friend to her, as well, she says. "I'm so glad I was able to spend that time with him."

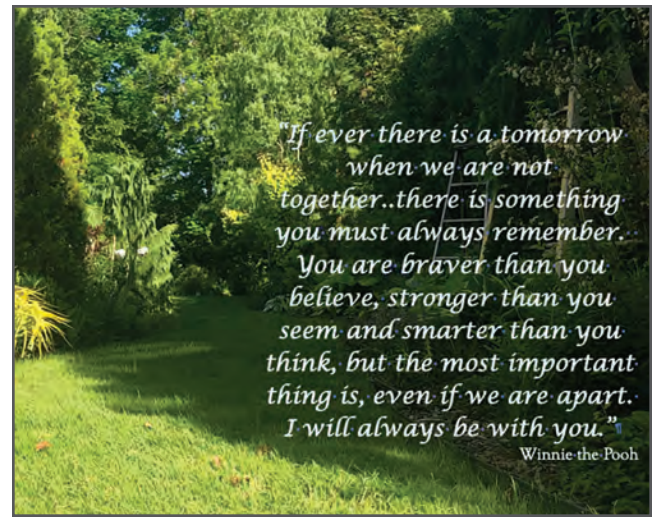
His friends talk about wanting to hold a celebration of life for him, but how, or where, is difficult.

For now, his sister Carolyn

will look after his ashes, that will remain in a frog until he's buried — he loved frogs, and had quite a collection given to him by friends.

His ashes will be buried beside family in a cemetery in Exeter, and his NOTL friends hope that at some point before then, they will be able to gather in some way, and toast him on his way.

In the meantime, they toast him from the porch that will always hold good memories of the dear friend they will miss.



Donald Combe designed a thank you note with a photo he took of David Galloway's front porch, and one of David's favourite quotes from Winnie the Pooh.



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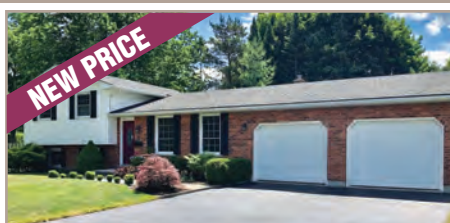
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Cafe couple optimistic about next steps

Pandemic has presented challenges, but cafe owners are ready to move ahead

Penny Coles
The Local

It hasn't been the easiest of times for James Cadeau and his wife, Erinn Lockard, but they are remaining optimistic and hoping for some good news in the weeks ahead.

Soon after their Sweets and Swirls Cafe was shut down, along with other Town facilities, they began selling and delivering prepared meals, including entrees and some of the tasty treats Lockard is known for.

They've had good support from the community, says James. "Some people order every week, and we're really thankful for that, and others occasionally, and we're thankful for that too."

When the Saturday morning Farmers' Market @ The Village opened, they were able to sell prepared food

there, and continue their deliveries as well.

It's been a lot of work for both of them, but became considerably more difficult when their son Liam, 13, became ill in May. They felt they were getting that sorted, although they don't know what's causing his episodes that are seizure-like, but are not seizures, says Cadeau. They have no diagnosis, but all the scary things, such as a brain tumour or epilepsy, have been eliminated, and Liam is learning how to deal with the episodes. If he's awake, he knows when they're coming and can usually stave them off. It's more difficult when he's asleep. "We've learned we just have to keep him comfortable. He goes back to sleep as if it never happened."

Cadeau describes it as Liam "freezing" for a short time, but then he's fine. They are hoping he will grow out of whatever is causing them. Because of his age, they might be growth-related, says his dad. "They really have no answers for us."

No sooner were they adjusting to Liam's condition when Cadeau had his own episode. It was a Tuesday evening, and he'd been working outside with a friend, when he started to slur his words. He thought he just needed to rest, but when he was still having difficulty talking two days later, he was convinced by friends that he should go to the hospital. He went to the St. Catharines site, spent the day there, had a CAT scan, where nothing was found, and was sent home with a couple of Aspirins.

However, he got a phone call from his doctor the next day, telling him to go to the Niagara Falls hospital, where he was given more tests, and



James Cadeau, with his kids, Sophie and Liam, sells some of Sweets and Swirls' most popular treats at the Saturday farmers' market. He looks forward to the day when he and his wife Erinn Lockard can open the patio at the community centre cafe. (Penny Coles)

was told an MRI showed he'd had a stroke.

"It was minor, but it happened," he says.

He was also having difficulty writing — he couldn't sign his name when he was admitted. But over the course of the four days in the hospital, he improved, and was sent home with no further instructions.

He still has some trouble speaking, "although people who don't know me probably wouldn't notice."

He knows what he wants to say, but it takes a fraction of a second before he gets the words out. "I just have to work at it. But as long as it's coming back, I can live with that."

At 51, he feels the cause is likely genetic — his grandmother had a stroke at 51. He's active, fit, and eats healthy foods, he says, and now he's

running every morning.

He's been told the risk of another stroke is greater following the first one, but diminishes as the days go by, and disappears if he goes a year without a repeat.

"I really don't want it to happen again. I've got lots of life left in me."

Meanwhile, "I have to keep going. I think of all the things I have to do, the people I want to help, and that keeps me going. I have to keep my spirits up, but some days it's a fight."

It is also tiring, he says. "I start thinking of everything I have to do and I get up to do them, but then I find I just don't have the energy."

He and Lockard are now making plans to open the patio area behind the community centre, says Cadeau. They need approval from the Town, and before that, they

have to get a plan in place to ensure they can keep everybody safe. But they are remaining "cautiously optimistic" that will happen in the not-to-distant future.

While most know Cadeau as Lockard's partner in the cafe, and as a hockey coach, many in the community may not know he gave up an interesting career to spend more time in the cafe and with their family.

Cadeau is a professional tea-taster by trade, and was selling tea for a Toronto importer when they opened the cafe. As it got busier, he made the decision that the three hours he spent on the road every day could be put to better use helping his wife and spending time with the family. "It was a good decision, and I've never regretted it," he says.

He was also still spending about 25 per cent of his working hours selling tea. "I'm educated in the world of tea, and I import it and sell it."

At least he did.

He also taught night school classes in professional tea-tasting at Mohawk College in Hamilton.

But of course, "then COVID-19 happened, and that destroyed everything."

The cafe was shut down, as well as his tea business.

They switched gears, to selling prepared meals. That, and the market, where they can now sell coffee and their "egg thingies," keep them busy.

But they really look forward to opening the patio, and seeing people come back to the cafe, even in small numbers.

"We'll get back on top of it. I'm not a quitter. If something gets me down, I go around it, underneath it, I find a way to

get there. If this is the worse it gets, it can only get better."

Lockard, he says, is "good at taking things in stride. She's a pretty strong person. She doesn't quit either."

They are keeping their fingers crossed about the patio, although everything else in the community centre will remain closed, and people are still nervous about coming out.

"We don't want to get ahead of ourselves. We want to be sure everything is safe, and we're looking forward to the time when we can have people back at the community centre."

If nothing else, their recent problems have taught them what a great community this is, he says.

"There are some people who fight about certain issues, but there are a lot of people who just want everyone to be all right. People are far more concerned about others than we realized."

He and Lockard do what they can to help others, and although it's difficult to be on the receiving end, it's good to have friends when you need them, he says.

"When my friends stepped up to do the delivering for me, it wasn't because I just wanted a day off. I'm so thankful to everyone who was there to help. It's great to have such good friends. This is the beauty of living in a small community. You get to know people, you're there for them if they need you, and they're there for you. We're so grateful, so thankful to everyone who has been so supportive."

He says they're feeling positive and optimistic for the future, and will keep moving forward as they can — one step at a time.

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Local musician Rayburn Blake reminisces about career highlight

**Mike Balsom
Special to The Local**

Last week marked the 50th anniversary of a unique event in rock and roll history. It happened in Canada, and Niagara-on-the-Lake resident Rayburn Blake was a big part of it.

Originally billed as The Transcontinental Pop Festival, The Festival Express brought together some of the biggest names in rock for a cross-Canada tour, moving from city to city via a Canadian National train.

It was like Woodstock on rails. The Grateful Dead, Janis Joplin, The Flying Burrito Brothers, Mountain, Delaney & Bonnie & Friends, Ian & Sylvia, Eric Anderson, Tom Rush and Buddy Guy played shows in Toronto, Winnipeg and Calgary. Other acts, such as Traffic, and Ten Years After, joined them for one-off appearances. The Band jumped on the train part-way through.

As the guitarist in Montreal-based band Mashmakhan, who performed at all three stops, Blake was along for the entire ride.

Now 76 years old and living with his partner Charmian Entine in the Chautauqua area of town, Blake says riding that train was just one of the many highlights of his life as a touring musician.

Mashmakhan burst onto the scene in 1969 with their debut self-titled album. As *the Years Go By*, the first single from the Columbia Records release, went to the top of the charts in Canada, and sold more than a million copies worldwide. In May, 1970, they played their first Toronto show at Massey Hall, opening for another band with a debut album out on Columbia, Santana.

"It's an oddity of a song," he says now, "a little bit of a fluke, and it didn't always represent what the group was. Columbia didn't think we had a hit on the record. Then one of the radio DJs, I think it was Roger Ashby, played this cut, and the switchboards lit up, and within three weeks other stations picked it up, and Columbia released it as a single."

It stayed atop the Canadian charts for weeks, which is surely one of the reasons the band's booking agent, Donald K. Donald, and manager, Terry Flood, were able to get the band a spot on the train.

Originally, The Festival Express was scheduled to start in Montreal on June 24, 1970. Mayor Jean Drapeau, however, put the kibosh on that, as that date was also St. Jean-Baptiste Day, the religious holiday in Quebec.

So the musicians and their support teams gathered in

Toronto at the Anndore Hotel & Apartments, prior to the two dates at CNE Stadium, June 27 and 28.

It was raining when Blake arrived, and the first person he noticed was one of the tour's biggest stars. "Janis Joplin was sitting there on a stone fence. I didn't speak to her because I didn't know her. But she wouldn't go in until Ron 'Pigpen' McKernan of the Grateful Dead turned up."

"Unfortunately, the rumours were true," he adds. "She was high all the time. But she was the most pleasant alcoholic I had ever met."

The Toronto shows were a bit chaotic. The 2003 documentary film titled *Festival Express*, pieced together from footage that had been buried in a Toronto garage for decades, shows throngs of long-haired fans storming the gates. They were protesting the ticket price (\$9 for one day, \$14 for the two concerts) for the shows. It seemed the Woodstock 'hangover' had given this group the opinion that music should be free. Police on horseback scrambled to quell the riot. Jerry Garcia of the Grateful Dead offered to play a free set with a group of other musicians outside the gates to placate the intruders.

"Jerry turned out to be kind of a father/mentor type," says Blake. "Thousands of people were following the Dead around the continent. When he spoke, he was a gentle man."

According to Blake, the first morning on the train, Garcia called a meeting, and asserted mildly that all involved had to agree to make the sojourn a "musicians' trip." That meant just the musicians, their roadies and the two journalists invited along were to ride the train. Blake says one musician snuck a groupie onto the train at one point, and was severely chastised for the faux pas.

Despite that one transgression, it really was a musicians' trip. Though Mashmakhan was certainly not top of the bill, Blake says, in the spirit of the '60s, there was really no hierarchy amongst the participants. Things were free and easy during the constant jam sessions which brought musicians together 24 hours a day in the antique cars designated for such.

Of those jam sessions, Blake remembers Janis Joplin learning how to play *Me and Bobby McGee* on guitar. He recalls Leslie West of Mountain wringing a sound out of his Les Paul that was as gigantic as the man himself, despite the smaller amps on the train.

"One of the first days on the train, some of Buddy Guy's band were playing, and Jerry Garcia was playing his

infamous Gibson SG with the peace sign on it," says Blake. "I'm sitting there watching, and he says, 'I saw you play last night, pretty nice, here you go,' and he handed me his guitar. That was definitely a highlight of the trip."

The Winnipeg show took place on Canada Day in front of a disappointingly small crowd. That was partly due to fears of crowd violence after the incident at the Toronto shows. In the film, a short clip of Blake and Mashmakhan at the Winnipeg Stadium gives the viewer an idea as to how good the band was.

"The audience reaction was so good that someone said, 'get the cameras rolling,' but by the time they did that, we were almost finished our set. Jerry Mercer (their drummer, later of April Wine) called out for us to play *I'm Comin' Home, Baby* (made famous by Herbie Mann), and that's what you see us playing there."

Of course, there were drugs and alcohol on the train. Blake says on both legs of the journey they made many whistle stops, primarily to connect with local pot dealers to replenish the supply. As well, anywhere the Grateful Dead went, there was sure to be LSD. According to Blake, the LSD on this trip was the last of the infamous original batch cooked up by famous San Francisco chemist and Dead roadie, Owsley Stanley III.

The film certainly doesn't hide the party atmosphere on the tour. At one point it stops in Saskatoon after they had run out of booze. A collection was taken amongst all those onboard, and they visited a liquor store, where they spent about \$800, also leaving with a big display bottle of Canadian Club whiskey. Legend has it the giant bottle was spiked with some of that pure LSD.

With the jam sessions, the drugs and the alcohol, there wasn't a lot of sleeping going on. Many of the musicians were having so much fun they didn't want to miss a minute of it.

The crowds were better at McMahon Stadium in Calgary, July 4 and 5, the final stop on the tour (a planned Vancouver show had been previously cancelled when PNE Empire Stadium became unavailable). When it was all over, Blake and his young bandmates had played to more than 60,000 fans over the five dates, and made music history in the process.

Mashmakhan released another album in 1971, and disbanded shortly after. Blake went on to form a new band, Riverson, whose one release remains a highly-sought-after collectors item on vinyl. Riv-



Guitarist Rayburn Blake of Mashmakhan in a photo from the Festival Express. (Photo supplied)

erson included singers Frankie Hart and Mashmakhan's Brian Edwards, and Graham Lear, who also now lives in NOTL, played drums on the album. Following that, Blake was part of the short-lived Lisa Hartt Band, who released the album *Starwatcher* in 1976, and he performed as a session musician, before retiring from the road. Eventually, he began working at Steve's Music Store, and then Long and McQuade in Toronto, first selling, then repairing guitars.

These days he keeps busy in his home studio, where he

records and masters music for other artists. He also teaches guitar lessons, and before the pandemic, he had begun to play the open mic nights at the Royal Canadian Legion hall on King Street.

Was The Festival Express the highlight of his career? Blake claims that's a tough question. Other big moments include Mashmakhan's 10-day, two-date trip to Japan in 1971, where *As the Years Go By* made them the first foreign band to top the charts. That's a distinction they held until a Korean band followed suit in 2012.

While there, they opened shows for Grand Funk Railroad in Tokyo and Osaka to their biggest crowds ever. That event could form another entire story.

A month spent playing an outdoor gig in a beach setting in Bermuda is also on that highlight list, as is his chance to enjoy a half-hour jam with legendary Canadian guitarist Lenny Breau in a music store.

So, yes, says Rayburn Blake, The Festival Express was a highlight of his career, just not THE highlight. But it certainly was the most unique musical experience ever.



Rayburn Blake, beside a poster he's kept from the cross-Canada tour. (Photo supplied)

Niagara College offering virtual cooking lessons

Kim Wade
Special to The Local

No face masks were needed to attend this class — the only personal protective equipment required were oven mitts when Daniella Germond, chef professor at the Canadian Food and Wine Institute at Niagara College, invited 12 participants into her home for a virtual learning experience.

This was the first in a series called CFWI@Home. The four sessions are in response to the COVID-19 pandemic and the suspension of in-person classes on the Niagara-on-the-Lake campus.

“Due to these uncertain times, these interactive learning experiences are our response to keeping our community connected to learning, all while bringing people together virtually,” says Jeffrey Steen, CFWI’s manager of part-time studies and corporate training.

For \$25, participants receive a full ingredient shopping list. The recipes for the meal include preparation instructions and a list of equipment required. The forum was a live interactive video using the Microsoft Teams platform. Participants are invited to cook along with the chef, or simply enjoy watching her prepare the meal.

Germond introduced herself at the beginning of the session and outlined her substantial credentials. To start with, she is a graduate of the culinary management program at Niagara College. Her bio on the CFWI webpage outlines her accomplishments after graduation by explaining, “she went on to compete in culinary competitions around the world, where she received Gold at the Young Chef Olympiad in India in 2016, and a gold and silver medal at the 2016 IKA Culinary World Cup in Germany, with Junior Culinary Team Canada.”

She has started her own

catering company, called Wil-low Branch, in NOTL and also works as a sous-chef at Look-out Point Golf and Country Club in Fonthill.

Joining Germond, remotely was Brianne Hawley, wine program student liaison and social media coordinator for the Institute, who administrated the event, supported the MS Teams platform and fielded questions and comments for Germond.

For Sunday’s session, Germond brought us into her kitchen to demonstrate some examples of South American cuisine. On the menu was a spice-rubbed barbecued chicken with chimichurri, grilled corn and asparagus summer salad, and barbecued roasted mini potatoes paired with a refreshing clerico, a cocktail made with a local pinot grigio, white rum and fruit.

Watching Germond was a delight. Her good-natured personality translates through the media. She has a calm and accepting demeanour that makes you feel welcome. The interactive nature of the session has the participants feeling they’ve been invited into her kitchen to watch her prepare a meal for them. She casually made a comment about letting



Chef Daniella Germond is the first chef to be featured in a Niagara College virtual cooking series. (Photo supplied)

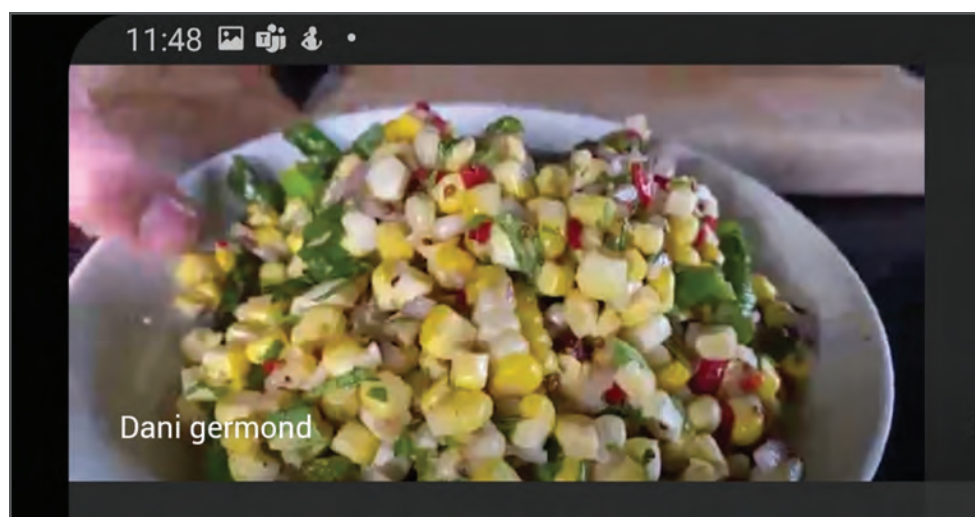
the chicken rest, by instructing the students to just, “let it kinda hang out” for a while.

As for her culinary skills, it was a treat to watch her in motion. She taught her virtual students how to spatchcock a chicken swiftly and easily. Just watching her mince shallots was worth the entertainment value. She also provided valuable tips and tricks on how to improve cooking skills, from how to get all the juice out of a lime to correctly chopping basil. She also added little anecdotes about the recipes, and how they connect

to her childhood.

As mentioned by a couple of participants, the experience could only be improved upon by the invention of ‘smell-o-vision.’ To overcome this drawback, Germond’s virtual students are encouraged to try out the recipes for themselves. This reporter already has done the shopping. The corn and local asparagus are ready for the salad. The fresh herbs are waiting to be picked from the garden for the chimichurri. The Niag-

Continued on page 13



A grilled corn and asparagus salad was one of the dishes prepared in the first of a virtual cooking series. (Screenshot)

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Series continues throughout the summer

Continued from page 12

ara wine, rum and berries are ready to go for the cleric. Only thing left is to remember how to spatchcock that chicken...

The next session is scheduled for July 19 from 11 a.m. to 12:30 p.m., and features Chef Nathan Libertini demonstrating how to make a sourdough pizza. Libertini is also a graduate of the culinary management program as well as a graduate from the baker apprenticeship program. According to his bio on the CFWI's website, af-

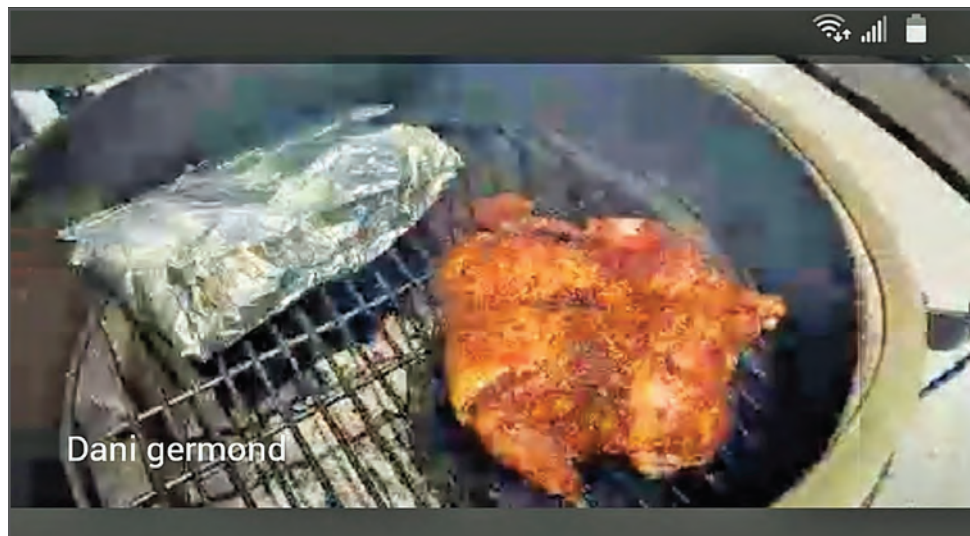
ter his graduation from these programs he travelled to Italy, where he worked in a two-star Michelin restaurant. When he returned to Niagara, he became the head baker at Comisso's and the chef at Napoli Ristorante in Niagara Falls. Libertini returned to Niagara College and has been inspiring students in baking and culinary courses since 2015. He is also Red Seal certified in the cook and baker patissier fields.

Session 3 will be held Sunday, July 26, 11 a.m. to 12:30 p.m. and will see the return of Germond sharing her recipe

and techniques for making fish tacos.

The final session of this series will be Sunday, Aug. 9 from 11 a.m. to 12:30 p.m., when Libertini will demonstrate how to make pretzels and braided bread.

Further information and registration can be found on the Niagara College website under the Canadian Food and Wine Institute webpage, and under NEWS section posted June 18, 2020, at <https://www.niagaracollege.ca/insidenc/2020/06/18/introducing-cfwi-home/>.



Germond's recipe included spice-rubbed BBQ chicken with chimichurri. (Screenshot)

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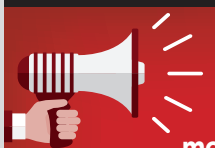
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July 11 @ 7 p.m.
Laila Biali

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THE NIAGARA-ON-THE-LAKE MUSEUM

The Niagara-on-the-Lake Museum presents a series of online talks in the month of July. All presentations start at 4 p.m., are free and require registration.

July 16 @ 4 p.m. | Shawna Butts

Some Women in Niagara-on-the-Lake's History
https://us02web.zoom.us/join/register/WN_EeohJB7bRgmTGfK8jblI6A

July 23 @ 4 p.m. | David Hemmings

Was your grandmother a British Home Child?
https://us02web.zoom.us/join/register/WN_W-nPwuNHQ8-uaH04zKTJSg

July 30 @ 4 p.m. | Sarah Kaufman

Ask the Curator https://us02web.zoom.us/join/register/WN_v3mOib5TCKoz_PUuRHbeA

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Shaw Festival stage will remain dark through August

Local staff

The Shaw Festival has been forced to cancel all public events and performances scheduled in August, due to the extension of the provincial emergency orders and the continuation of the state of emergency in Niagara.

An announcement Monday said, "in discussion with and under the guidance of The Shaw's insurer, it has become clear that scheduled performances cannot proceed as originally planned."

"While we are disappointed with these further cancellations, we are focusing our energy on planning for the future, so that we can safely welcome audiences back to our theatres, hopefully in September – even if in a more limited way," said Tim Jennings, Shaw executive director and CEO. "In the meantime, we continue to stay in touch with our patrons through a number of

digital and other initiatives, and thank you all for your support."

The Shaw's education and community outreach specialists (ECOS), an artist employment program supported by the Canadian emergency wage subsidy, and the generosity of Festival donors and the Shaw Guild, continue to create engaging digital content for Festival members, patrons and education partners.

The Festival recently launched Shaw from Home, content produced by artists in the ECOS program.

Shaw Festival administrative and box offices continue to be closed by provincial order until mid-July at the earliest. Ticket holders to cancelled performances will have the full value of their tickets held on their account.

A team of box office representatives is working remotely to contact ticket holders to discuss options,

such as leaving money on account for future exchanges, converting the ticket value to a charitable donation, or issuing a refund.

Patrons can visit shaw-fest.com for more information and direct any ticket-related questions to

feedback@shawfest.com.

The Festival will continue to follow the guidance and directives of the local, provincial and federal governments, and Canadian public health agencies, to determine when it is safe to return to their stage.



Shaw Festival CEO Tim Jennings (David Cooper)

Museum opens with exhibit about significant NOTL women

Continued from page 1

"We're asking visitors to wear masks, for their safety and the safety of our staff."

While at the desk by the entrance, staff are protected by glass, but if they are in other common areas or with the public, they will be wearing masks as well."

While the masks were just a "suggestion" for the Tuesday opening to members, Kaufman says that could change by the end of the week, with the regional councillors and mayors expecting to discuss the issue of making masks mandatory in indoor public spaces.

Kaufman says the museum is following all guidelines regarding hygiene rules, along with a stringent sanitizing schedule that will be enforced for high-touch areas and bathrooms, and will only

be open four days a week to start.

The current exhibit, *A Piece of Her Mind*, displays 200 years of quilting that highlights the socio-economic world for women through the centuries.

The museum had scheduled its next exhibit, *All Along The Waterfront*, for a summer opening, but it has postponed until next spring. "We expect it to be a popular exhibit, so it seemed best to push it forward," says Kaufman.

Instead, they are planning a fall exhibition on significant women in Niagara-on-the-Lake's history, to coincide with the publishing of a new book on the same topic.

The release of the book has been delayed due to some recent entries, Kaufman says, including Donna Scott and Blanche Quinn, who both died recently and deserve a place in the compilation.

Community members, as well as museum staff, have contributed to the stories.

The museum has maintained a social media profile throughout its COVID-19 closure, @NOTLMuseum, with weekly news, quizzes, and zoom lectures. Recordings of the presentations are readily available. Check the Museum's Facebook page or www.nhsm.ca for online activities.

Lectures coming up in July:

July 9:

Ordnance Boundary Stones of Niagara-on-the-Lake
Presenter: Ted Rumble

July 16:

Some Women in Niagara-on-the-Lake's History
Presenter: Shawna Butts

July 23:

Was Your Grandmother a British Home Child?
Presenter: David Hemmings

July 30:

Ask the Curator
Presenter: Sarah Kaufman

All presentations start at 4 p.m. and require registration through Zoom.

Please email aklassen@nhsm.ca for the registration link.

The Museum's popular Walking Tours will also begin again, on Saturday, July 18, with limited group sizes and all new routes that avoid the high traffic areas of King and Queen Streets.

More details on all these activities can be found on the museum's web page: www.nhsm.ca

"So let's all meet again," said Kaufman, "and preferably wearing masks. But in the words of Vera Lynn's iconic song, let's keep smiling through."

Doors are open July 14 to the general public, and July 7 to members, Tuesdays, Thursdays, Saturdays and Sundays, 10 a.m. to 4:30 p.m.

LOCAL WORSHIP



Sunday, July 12th

Speaker:
Josh Klassen

Message:
Psalm 96: Give Glory Away

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| 23 | | | 24 | 25 | | | | 26 | | | | | | |
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| 61 | | | | | | 62 | | | | 63 | | | | |
| 64 | | | | | | 65 | | | | 66 | | | | |

- Across:**
1 Cagney's partner
6 Poker variant
10 Nipper
14 Got up
15 W L A N
16 "I'm --- here!"
17 Identifies
18 Papal
20 Slow-witted
21 The Tiffany network
22 --- quarters: precedes Taps
23 Symbol of disgrace
26 Earth
27 Drawn tight
28 "Idylls of the King" writer
32 The blink of an eye
34 Harangue
35 Computer brain
36 Ice skating jump
37 Put back into service
39 St. Paul's Cathedral designer
40 Follows why, by the sound of it
41 Iridescent gem
42 Scrubs
44 Mental illness
46 Waterproofed canvas (Abbr.)
- 47 Measure of sound intensity
48 Swellings
51 Music for voices
54 It means "central"
56 Globally calamitous happening
57 Home to Everest
59 Release
61 First lady's partner
62 Wander about
63 Understand
64 Lairs
65 Simple arithmetic
66 Terminates
- Down:**
1 Comes ashore
2 Anticipate
3 Advisory or decision-making groups
4 Scrape
5 Agreeable response
6 Wad of cleaning cloth
7 Gratuities
8 Mysterious radar image
9 Fragmented
10 Nervelessly
11 Brief let-up
12 On the job
13 Texas siege city
19 Sully
21 Butterfly larvae
24 Winner of three Olympic golds, --- Devers
25 Perform in a pantomime
26 Large bodies of salt water partially enclosed by land
28 Sincerely
29 Can be recycled?
30 Exposed
31 Convent inmates
32 E.g. Speer, Himmler
33 Draft cattle
38 Dines
39 Used to be
41 Oscar winner Tatum ---
43 Youth
45 Tank type
49 Top celebrities
50 Percolates
51 Large African lake
52 Conceal
53 Persian Gulf monarchy
54 Courteous address to a lady
55 Sets of beliefs
58 Not me
59 Expression of disgust
60 Gun owners' grp.

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 6 | | | | 7 | 2 | | | |
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| | | | | 5 | | 9 | 3 | 6 |

OBITUARY



GALLOWAY JOHN, DAVID — After a lengthy battle with cancer, John David Galloway passed away peacefully in his home, among friends and family, overlooking his garden, on June 28, 2020 at the age of fifty-seven.

He leaves behind his dear friend Gary Zanner of Niagara-on-the-Lake and his two children Rebecca Galloway and Alexander Galloway (Brittany Blaker).

Son of Grace and Allan Hamilton of Listowel, and Doug Galloway of Shelburne. Dear brother of Carolyn and Mike Chapman of Listowel, Melissa Galloway, Jenny Bryan (Joey McCrae) and Amy (Jeff) Smith. He will be remembered fondly by his two nieces Hunter (Scott) and Jensen, as well as by his many friends.

David was a skilled gardener, fiercely protective of our natural world. An excellent teacher, he showed many young people the correct way to plant, to divide, and to weed.

Always concerned for his family and friends, he remembered their life events, all while battling the ravages of leukemia. If it was YOUR birthday, a large bouquet would arrive on your doorstep. David leaves a legacy of great beauty for us all to enjoy. We will remember him for his kindness and his gardens.

A celebration of David's life will be held at a later date.

In his memory, please plant a tree or send a donation to St. Mark's Anglican Church - Cemetery Tree Fund, Box 582, Niagara-on-the-Lake, or the Jurivinski Hospital and Cancer Centre Foundation, P.O. Box 739 LCD1, Hamilton, ON L8N 3M8. Arrangements entrusted to MORGAN FUNERAL HOME, 415 Regent St., Niagara-on-the-Lake. Memories, photos and condolences may be shared at www.morganfuneral.com.



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PUZZLE ANSWERS

Sudoku solution from
June 18, 2020

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

Across: 1 Lacey, 6 Stud, 10 Claw, 14 Awake, 15 Wi-fi, 16 Outta, 17 Names, 18 Apostolic, 20 Dim, 21 C B S, 22 Call to, 23 Stigma, 26 Soil, 27 Taut, 28 Tennyson, 32 No time, 34 Pant, 35 C P U, 36 Axel, 37 Reuse, 39 Wren, 40 Zee, 41 Opal, 42 Cleans, 44 Insanity, 46 Tarp, 47 Beis, 48 Edemas, 51 Choral, 54 Mid, 56 E-L-E, 57 Himmayas, 59 Unite, 61 Adam, 62 Roam, 63 Grasp, 64 Dens, 65 Sums, 66 Halts.
Down: 1 Lands, 2 Await, 3 Committees, 4 Eke, 5 Yes, 6 Swab, 7 Tips, 8 U F O, 9 Disconnected, 10 Coolly, 11 Lull, 12 At it, 13 Waco, 19 Taint, 21 Caterpillars, 24 Gall, 25 Murn, 26 Seas, 28 Truly, 29 Scrap metal, 30 Open, 31 Nuns, 32 Nazi, 33 Oxen, 38 Eats, 39 Were, 41 O'Neal, 43 Lad, 45 Abrams, 49 A-list, 50 Seeps, 51 Chad, 52 Hide, 53 Oman, 54 Ma'am, 55 Isms, 58 You, 59 Ugh, 60 N R A.

PLEASE RECYCLE
THIS NEWSPAPER
The Niagara-on-the-Lake
LOCAL
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Pickleball courts remain open to public

Penny Coles
The Local

The pickleball courts in Virgil may look off-limits to the public, but they definitely are not.

The courts have recently been surrounded by black windscreens on three sides, and locks put on the two entries, at the request of the NOTL Pickleball Club.

However the gate code is available to anyone wanting to play, says club president John Hindle, and the courts are always available to the public.

"I'm afraid the screens and the locks make it look like an exclusive club. Nothing could be further from the truth," says Hindle.

"We don't want the gates to inhibit people from using the courts."

The code is available on the club website, at www.notlpickleball.ca, and for those who arrive without it, the instructions are on a notice posted on the gate.

He says in recent weeks he's noticed a growing number of young people and families playing pickleball. "We love to see the courts being used. Par-

ents are out there playing with their kids, especially in the early evening, and they're having a whale of a time. We really want to encourage people of all ages to give it a try."

Club play has been suspended, indoors and on the Virgil courts, due to COVID-19. Even when club play resumes, with games for members to be scheduled in the mornings, 8:30 a.m. to 12:30 p.m., there will always be at least one court for public use, says Hindle.

In the meantime, members of the club and public are welcome to use the courts, but are asked to follow safety guidelines, which are posted at the entrance.

No club play also means no lessons from instructors, at least not arranged through the club, but Hindle can't help himself from coaching newcomers to the sport when he sees them.

One afternoon last week, he was offering tips to Rachel Mayer, 17, and Hailei Ferron, 22. It was Ferron's first time playing pickleball, although Mayer had been on the court a few times this season.

"It's easy to learn, kind of like ping pong, only better," she says. "I didn't know it was a 'thing,' until I got dragged out here by friends. It's definitely a lot of fun."

Mayer's a convert now, and convincing Ferron was not an effort —she too was enjoying herself, and says she'll be encouraging her sister and friends to give it a try.

Hindle, with a few simple suggestions, had them rallying the ball back and forth in no time, while their friends waited their turn in the shade, with a cooler and music playing quietly.

He laughs that while pickleball is recognized as the fastest-growing sport in North America, he still gets funny looks from people when he mentions the name.

In Niagara-on-the-Lake, where the club began using the courts at the community centre, they asked the Town in 2018 to convert the tennis courts at the Virgil sports park to pickleball courts.

They were rebuilt and opened in the spring of 2019, and club membership grew from 60 to 270 last year, says Hindle.

Last September, the club agreed to spend \$5,000 on the windscreens to help with Niagara winds that affect the light ball during play.

The club also asked the Town for the gate locks, controlled by a code that would be made available to members and public, to protect and manage the courts, which were being damaged by bicycles and skate boards.

There is also money the club board has put aside to build a shade shelter, for between play.

Hindle says the rules of the club during the pandemic, and guidelines for the public, are to kick the ball instead of picking it up, and cleaning off the paddle and ball before and after use.

In doubles play, club rules say, partner only with your household or social circle members; maintain two-metre distancing from anyone outside your social circle or household; avoid touching the nets, posts, fencing or windscreens, and be cautious when entering or exiting the courts to not crowd at the gates.

The courts are technically



Club president John Hindle can't help offering tips to Rachel Mayer and Hailei Ferron. (Penny Coles)

open from 7 p.m. until 10 p.m., he says, but asks those playing to be respectful of noise that might bother those whose homes border the park, just steps away from the courts.

The sport was launched in Washington State in 1965, exploded in Florida, and is now huge in Canada, thought to be introduced by snowbirds who picked it up in the U.S.

The U.S. Pickleball Association says the sport has seen a 650 per cent increase in participation over the last six years, and Pickleball Canada reports an increase in both registered and recreational players, with an estimated 75,000 players

across the country in 2019.

And for those who are curious about the name, there are two versions of where it originated.

It was invented by friends in the Seattle, Washington area as a family sport. One version says it was named after Pickles, a cocker spaniel belonging to one of the families, who would run after the ball.

The other story is that the wife of one of the game's originators named it after the pickle boat in rowing, which was said to have a crew of ragtag rowers passed over by other boats.

Either way, Hindle says, "I wished they'd picked a different name. But it's a great sport."

Golden Years Guide



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In between time shares or rental period

Restaurants: Infection Control in the kitchen and dining area

Schools: Pre back to school cleaning, holiday or March break, PD days

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Q: When can we return to the space after it is fogged?

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