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 in July was the worst ever for the on the main street, says this Saturday in July. While some merchants 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 week-end.

The trial closure was an opportunity to see what would have happened if the street had been closed.

Continued on page 14

The trusted voice of our community.

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-wracking,” she says.

“We’ve taken the time to ensure safety is paramount, for 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.

Continued on page 14
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 coun-

cillors 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 neigh-
bours are beyond frustrated. The dust affects their health and the economy of the area, Krahn says, 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 presenta-
tions 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 lane way should have an all-weather surface such as concrete or asphalt, with gates or knock-downs, removable bollards. He pointed to other local subdivisions where this has occurred, as indicated by the Town’s own engineer-
ning 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 solu-
tion, 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 lane to at least be sprayed with a dust sup-
presant 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 imme-
i

diate 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 — “These are all settled, and they need help.”

Tuesday morning, he said he was frustrated and con-

vinced this request would not be any different from the others, that it will end up being another case of “100 per cent passing the buck.”
In response to questions follow- ing 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 4. 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, serv- ing 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 foun- dation 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 responsibil- ity, sound planning and vision." He says he ran for council with a desire to work coop- eratively with the mayor, the council and staff, "as a team to accomplish that mission of cre- ating and achieving a strategic vision for the Town, and build- ing the necessary sound finan- cial foundation to support it." He continues, "unfortunately, a year after two years in office, I believe that continuing on council is no longer viable for me. The direction that coun- cil is taking, and its process of decision-making, following 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 de- cision easily, he says, but with "considerable mixed feelings, and after a long period of de- liberation." His resignation means he is also stepping down as chair- man 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. David's, Glendale, Virgil, and Queenston.

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 Wednes- day, there is a history of past councils following the tradition of appointing the ninth-place candidate in the previous election.

The most recent exam- ple was the resignation of Gary Zalepa Jr., who is now the regional coun- cillor representing Niaga- ra-on-the-Lake. He was elected as a mun- icipal councillor in 2010, but served two years in the council before that, after being appointed to the posi- tion Oct. 6, 2008. He was the ninth-place finisher in the 2006 election, and stepped in to fill the position left vac- ant by the passing of Rob Howie, who died in 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 mem- ories of that time back to him. McCormack’s resigna- tion came as a surprise and a disappointment, says Zale- pa, who called the exit of the councillor “graceful.” The last time a counci- lor resigned brought back memories for Rob Cope- land. 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 Mc- Cormack 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 dep- uty mayor, with the most amount of votes of the can- didates for councillor.

Although many remem- ber him throwing his keys down on the council table and leaving a meeting in frustration during a discus- sion about a McDonald’s Restaurant franchise com- ing to town — a move Co- peland remembers making the national CBC news — that wasn’t why he resigned, he says. Continued on page 4

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 clear in the past.

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

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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 precedent 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, “I remember that time very well,” says Collard. “It 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 Kevan 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 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

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.

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.
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-shipping license, 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 120,000 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!
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 me-
daia, between people who believe it is their democrat-
ic right to not wear a mask, and others, who assert it’s for
the good of society.
And one of their ar-
guments is that even the experts aren’t sure how ef-
fective a mask is against spreading this new corona-
virus, the one those same ex-
erts have learned so much
about in recent months.
The number of new cas-
est across Ontario has been
significantly reduced in
recent weeks, and as a re-
result, we are enjoying the
openings permitted during the stages of recovery, with
more to come.
We are also aware, how-
ever, that if this changes, if
rates of new cases begin to
increase, the Town will face
expected to also cover indoor
public spaces.

And that if that turns out to
be the case, we’re back to
the discussion of masks.
The contradiction, according to some experts, 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 openings 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 contra-
dictory, and confusing, but certainly not intentionally
so. It’s been based on sci-
ence, 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 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 encour-
gaged 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 that if that turns out to be the case, we’re back to the discussion of masks. The increased risk from air-
borne transmission is an-
other good reason to wear a mask, and not just inside, in public places.
The Town’s planning direc-
tor said he suspects if masks become mandatory, bylaw officers, who already
busily with parking and oth-
er 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 enforce-
ment, he said, but they likely
have more important jobs
they should be doing.

Regional councillors were
going to debate whether or
to make the wearing of
masks mandatory Wednes-
day afternoon.
At press time we didn’t
know the results of that
discussion, which was ex-
pected 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 ap-
proved. Mayor Betty
Disero has been outspoken
in encouraging the use of
masks, but the discussion at
Monday’s meeting was
about the difficulty of en-
forcement, and the resour-
ces required.
The Niagara-on-the-Lake
Local
The trusted voice of our community
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Distress Centre
For depression, distress and crisis.
24 hour help line:
905-688-3711

Mental Health and Addictions Access
(Toll Free)
1-866-550-5205

Gamblers Anonymous
905-351-1616

Kids Help Phone
Service for youth
416-586-5437
1-800-668-6688

Crisis Line
kidshelpphone.ca

Alcoholics Anonymous
Meetings every
Wednesday evening (TIPS)
1-866-863-0511

Assaulted Women’s Helpline
Mobile calls to: #SAFE (#7233)
1-800-222-8477

Crime Stoppers
1-800-222-8477
Text 274637 (CRIMES)

Niagara tips.com
keyword: Niagara, then your tip

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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 ignoring 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 mandatory, rather than critical.

It’s about saving lives. It’s about 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.

The contradictions 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.
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Penny Coles
The Local
ings went through, my par-
same evening, once the book-
is not helping. Later on the
ervation, it gets more compli-
online to book a camping res-
ning this would agree to dis-
had returned to the screen,
minutes, and by the time I
red than green for space, but I
maps showed plenty more
surgence of people getting
There were very limited sites
to book some time away from
nology peeving me off, as I try
vexed. Oh, the irony of tech-
over an hour, and made me
staff to pay over the phone.

With nearly all of Ontario’s
paddling sites. It took multi-
sances range from a
lack of washrooms, to social dis-
find plenty of
provincial parks.
With nearly all of Ontario’s
fected. And now, COVID-19
ple to reload pages, two

With a timeless and tick-
from groceries to education.

ting to the same outhouses and

duced by keeping black bears, racoons,
also benefits the ecosystem by
keeping up campgrounds, to
camp materials, as well as before and after you

With technology, it’s not hard to imagine people
have solved the problem of crowded parks by
touching the same handles
goats, and other curious mammals safely away from humans.

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

Everyone in the park com-
ing to the same outhouses and
touching the same handles
could be worrying, though.
I also wonder if all of those
gloves and masks will be prop-
perly disposed of, and not left as
dead bluebirds floating down
the Muskoka River.

Next, the video en-
courages using your own
hand-washing stations to
prevent contamination and
spread at common touch
points in the park. I under-
stand the logic, but I also I
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-friend-
ly 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 com-
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 pro-
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
boundaries of COVID.

Family members may
make surprisingly different
moral judgments. As the old Chinese
case says: ‘May you live in inter-
esting times.’

The present crisis shines
a searchlight on personali-
ties and relationships. Per-
haps neighbours with whom
we thought to be just on
nodding acquaintance turn
out to be full of love, con-
cern, and the most astonish-

doors; a friendly reminder on
how to pack for a camp;
a beneficiary to our day-to-
day hygiene knowledge; a remind-
er to fear the virus, even in the
safest of places, or perhaps,
in-sulting 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 respond-
ning, and hopefully reciprocat-
ing, with the landscape.

As the old Chinese case
says: ‘May you live in inter-
esting times.’

Well, they got that right.

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Looking Up With Bill

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Looking Up with Bill.com.

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

Who is Pilates Emporium?
We are a Boutique Pilates Studio offering V2Max Reformer
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for men and women ages 18-95. Rehabilitation to athletic
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(*group classes will begin in phase 3)

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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 believed 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 were we, 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.

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 him 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 it 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 Listowel. 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 Victorian 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 leukemia, 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 brother, 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 helping 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 visions were 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 lots 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, Jady Maclellan, says Mainprize, listing off the plants he insisted Maclellan 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 him to help him maintain his 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.”

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 me 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 Listowel, who saw the photo 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.

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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 the first night. I ordered deep-fried pickles, and he actually made me laugh."

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, "It was 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 emotionally present at the moment, 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," she says. "As fortunate as she feels having survived, with no further issues so far, she still misses her friend, and feels some anxiety about it."

"With David, I could talk about anything, and how scary it was, it would always end with a laugh." He was the dear friend they will miss. As fortunate as she feels having survived, with no further issues so far, she still misses her friend, and feels some anxiety about it. With David, I could talk about anything, and how scary it was, it would always end with a laugh.

"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.

"It was his laugh she remembered talking to David about NOTL. She had worked years at the hospital, and she knew he loved 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." He was a good friend to the dear friend they will miss. As fortunate as she feels having survived, with no further issues so far, she still misses her friend, and feels some anxiety about it. With David, I could talk about anything, and how scary it was, it would always end with a laugh.

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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, Erin 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 sort of attention, 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 when Cadeau had his own testing, he was given more tests, and day, telling him to go to the hospital. He went to the hospital, he improved, and was sent home with no further instructions.

He still has some trouble with the episodes. If he’s awake, he can tell us what a great 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 near-to-distant future. 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 tiring, he says. “I start thinking of everything I have to do and I get up to do the things, but then I find I just don’t have the energy.”

He and Lockard are now optimistic 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 back at the community centre. They have no answers for us. ”

“Egg thingies,” keep them busy. The cafe was shut down, and as a hockey coach, many others crossed about the patio, “We’ll get back on top of it.” And as he says, “We’ll get there. If this is the worst 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. “I just have to work. “I just have to work— one step at a time.”

He says they’re feeling hopeful, “We’re not a quitter. If something doesn’t quit either.”

“Hopefully in the weeks ahead, we can now sell coffee and their prepared meals. That, 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 worst it gets, it can only get better.”

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“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.

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 Erin Lockard can open the patio at the community centre cafe. (Penny Coles)
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 in a Canadian National train.

It was like Woodstock on rails, as the Grateful Dead, Janis Joplin, the Flying Burrito Brothers, Mountain, Delaney & Bonnie & Friends, Ian & Sylvia, the Byrds, Tom Rush and Buddy Holly played shows in Toronto, Winnipeg and Calgary. Other acts, such as the Rolling Stones 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 ride.

Now 76 years old and living with his partner Charmaine in the Chactoqua 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. At The Years Go By, the first single from the Columbia Records release, they were featured on the TV show "This Week" from the Canadian Broadcasting Corporation. 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. Donaldson and manager, Teri 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. The band cut a last-minute deal and their support teams gathered in Toronto at the Atkinson 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 Pippin's McKernan of the Grateful Dead turned up."

"Unfortunately, the rumours were true," he adds. "It was a little bit of a scene, and but she was the most pleasant alcoholic I had ever met."

White the Toronto shows were a bit chaotic, the 2003 documentary film titled Festival Express, pieced together from footage that had been burned in a Toronto garage for decades, shows thousands 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 great 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 journey 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 transcription, 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 wowing 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 group were playing, and Jerry Garcia was playing his infamous Gibson SG with the peace signs 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 shows the viewer an idea as to how good the band was.

The audience reaction was so good that they offered, 'get the cameras rolling,' but by the time they did that, we were almost ready for our set. Jerry Mercer (their drummer, later of April Wine) called out for us to play "In Concert Home Babes" (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 he and the other musicians had to use many whittle 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 Sakatoon where all 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 the 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, Riversong, whose one release the country's longest time collectors item on vinyl. Riversong included singers Frank-Ir Hert 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 Stivi Music Store, and then Long and McQuade in Toronto, first selling, then repairs guitar.

Those 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 At 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 THL highlight. But it certainly was the most unique musical experience ever.
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 Willow Branch, in NOTL, and also works as a sous-chef at Lookout Point Golf and Country Club in Fonthill.

Germond brought us into her kitchen to demonstrate some examples of South American cuisine. On the menu was a spicy-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 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 a delight. Her good-natured personality shines through.

For Sunday’s session, Germond introduced her housemate and virtual guest chef, Danny Germond, who is also a graduate of the culinary management program at Niagara College and has started his own catering company, called Willow Branch, in NOTL.

Deposit: $25

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

Continued on page 13
Series continues throughout the summer

Continued from page 12

ara wine, rum and berries are ready to go for the clerico. 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, after 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 Commissaire 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 a 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 website, and under NEWS section posted June 18, 2020, at https://www.niagaracollege.ca/inidenc/2020/06/18/introducing-chs-home/.

Germond’s recipe included spice-rubbed BBQ chicken with chimichurri. (Screenshot)
The Shaw Festival has been forced to cancel all public events and performances scheduled in Augus,"
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!”

“When we are disappoint- ed with these further cancel-ations, we are focusing our energy on planning for the fu-ture, so that we can safely wel-come audiences back to our theatres, hopefully in Septem- ber—even if in a more limited way,” said Tim Jennings, Shaw executive director and CEO. “In the meantime, we contin-ue 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 art-ist employment program supported by the Canadian emergency wage subsidy, and the generosity of Fes-tival 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 adminis-trative and box offices con-tinue to be closed by provin-cial 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 exchange, converting the ticket val-ue to a charitable donation, or issuing a refund.

Patrons can visit shawfest.com for more infor-mation and direct any ticket-related questions to feedback@shawfest.com. The Festival will contin-ue to follow the guidance and directives of the local, provincial and federal gov-ernments, and Canadian public health agencies, to determine when it is safe to return to their stage.

The Shaw Festival stage will remain dark through August

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 oth-er common areas or with the public, they will be wearing masks as well.”

While the masks were just a “suggestion” for the Tues-day opening to members, Kaufman says that could change by the end of the week, with the regional coun-cillors and mayors expecting to discuss the issue of making masks mandatory in indoor public spaces.

Kaufman says the mu-seum is following all guide- lines regarding hygiene rules, along with a stringent san- tizing 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 201 years of quilting that highlights the socio-econom-ic world for women through the centuries.

The museum had sched-uled its next exhibit, All Along the Waterfront, for a summer opening, but it has been postponed until next spring. “We expect it to be a popular exhibit, so it seemed best to push it for-ward,” says Kaufman. “Instead, they are plan-ning a fall exhibition on sig-nificant women in Niaga-ra 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 main-tained 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 Museums Facebook page or www.nshm.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 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 registratio-n through Zoom. Please email aklassen@ nhsm.ca for the registration link.

The Museum’s popular Walking Tours will also be-gin 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 website page: www.nshm.ca. “So let’s all meet again,” said Kaufman, “and pref-erably wearing masks. But in the words of Vera Lynn’s iconic song, let’s keep smil-ing through.”

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

LOCAL WORSHIP

Shaw Festival CEO Tim Jennings (David Cooper)
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 Zanzer 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.
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 entrances, 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 am 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 at the club, but Hindle can’t help offering tips to Rachel Mayer, 17, and Hailei Ferron, 22.

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.

“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 adds.

“Mayer, with a few simple suggestions, had them rallying the ball back and forth in no time, while their friends watched 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 skateboards.

There is also money the club board has put aside to give it a try.

“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 distance from anyone outside your social circle or house hold, 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 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 hugging in Canada, thought to be introduced by snowbirds who picked it up in the US.

The U.S. Pickleball Association says the sport has seen a 630 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 cooker spanning 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 had picked a different name. But it’s a great sport.”

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

Sanitize and Disinfect Fogging

Performance Mobility & Home Healthcare Solutions

2 - 5743 Thorold Stone Rd., Niagara Falls

During this time we can’t help but have heightened sensitivity and general awareness around infection control. As a result, we have pivoted our business and added a fogging service to our already extensive list of mobility and home healthcare offerings.

Q: What is the solution used in the fogger?
A: Hospital grade disinfectant (registered on the EPA & Health Canada lists for Covid control): non-toxic, non-corrosive, removes organic odour on contact and allergens from the air, kills mould & mildew on contact for 7 months, HVAC approved, soft surface sanitizer by US Rug & Carpet Institute, NSF certified food grade – no rinse.

Q: Who can benefit?
A: Commercial: Manufacturers and their production spaces, including machinery, lunch room. Residential: Any or all spaces in your home, are you moving and want your new home disinfected before you move in? Has someone in your household had COVID or any other contagious illness and you would like a clean start following recovery?

Office: Medical and professional office space Long-Term Care and Retirement Homes: Fog dining area, break, PD days

Church or Rental Halls: before/after larger gatherings Vacation Rental Properties:

In between time shares or rental period Restaurants: Fog control in the kitchen and dining area School: Pre back to school cleaning, holiday or March break, PD days

Q: How long does it take?
A: Approximately 3000 sq ft can be fogged in one hour.

Q: Can we return to the space after it is fogged?
A: Within 30 minutes of completion.