



Diane Moreau Hemmings: first-class volunteer and friend
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Laura Howarth of Bay Berry Lane has a back deck overlooking the conservation area that has been cleared. She's unhappy that some dead ash trees remain too close to her deck and garden. (Mike Balsom)

Controversial Queenston Mile subject of second planning appeal

Penny Coles
The Local

Queenston Mile Vineyard, the subject of controversy since it initially sought zoning from the town to operate as an estate winery, is in the process of being acquired by Diamond Estates Wine and Spirits, with an expected date of completion of the sale in September.

There has already been one Local Planning Appeal Tribunal decision between the town and the winery owners — the tribunal ruled in favour of Queenston Mile — and now there is a second appeal filed by the winery.

Councillors were discussing the issue in a closed session Monday night. Lord Mayor Betty Disero said before the meeting, while not

able to disclose the nature of the discussion, that council would be deciding how to proceed.

"We'll be looking at our next steps," she said.

"I suppose if they (the new owners) carry on with LPAT, we'll have to carry on," she added. "I don't know what their plans are."

Disero said she wasn't surprised the winery had been sold. "They weren't quiet about wanting to sell," she said.

The outstanding issue with Queenston Mile, a continued sore spot with some councillors, had been the installation of commercial kitchen equipment, and the winery's intentions of how they're going to use it.

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Neighbours dissatisfied with NPCA tree-clearing

Mike Balsom
Special to The Local

Laura Howarth stands in her Bay Berry Lane backyard bordering on the ravine that leads to the Two Mile Creek near Butler's Burial Ground. The life-long Niagara-on-the-Lake resident points to a pair of ash trees poking up from the valley, standing ominously behind the residential homes. Their tops have been removed and they are totally devoid of

any leaves.

"When you stand up on my deck, you can see the height," she says. "They grow this way, toward the sun. All these trees grow this way. And those are dead as doornails, those two. And there's two more right there. They are tall enough."

Tall enough to wreak havoc, she fears.

Howarth and other Bay Berry Lane residents are concerned that the dead trees may eventually fall and

end up causing damage to their yards, and potentially their homes.

On the morning of July 22, Howarth's garden was in a state of disarray.

"The tops had come off the ash trees and they were all over my garden, two feet from my deck. And I had just put a new deck in.

There were large branches, about 20 feet, that did the damage. "I had to throw them down (into the ravine). It knocked out solar

lights and a bird house, and my fencing came out."

The activity in the area was part of a forest and stream rehabilitation effort begun by the Niagara Peninsula Conservation Authority (NPCA) on July 5. The forested floodplain is owned and managed by the NPCA.

In June, the NPCA distributed letters to nearby residents describing the planned removal of ash trees affected by the emerald ash borer infestation, as well as

Manitoba maple trees that are not native to Niagara. A reforestation of the area, with native tree plantings, is planned for spring, 2022.

By the time Howarth had arrived home after attending some appointments later the same day, the crews from third party Acon Six Nations had removed all of the heavy machinery used to tear down the trees and mulch the trunks and branches. Howarth was miffed when she saw the

dead trees still looming and the equipment gone.

"I got a hold of Dan (Drennan, NPCA forester and forest conservation bylaw officer)," Howarth says. "He said they never intended to take these trees down. He said he stood below where the dead ash trees were and felt that they would not reach my home."

Howarth then called NPCA director of land op-

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Sherlock opens much-anticipated indoor Shaw performances

Mike Balsom
Special to The Local

Sherlock Holmes is back at the Shaw, right where he belongs, on the indoor stage at the Festival Theatre. Reprising the role he played in 2018, Damien Atkins walked the floorboards in front of a sold-out audience Saturday night for *Sherlock Holmes and the Raven's Curse*. It marked the return to indoor theatre at Shaw for the first time since 2019.

Director Craig Hall is ecstatic. "It's an absolute relief," he says on the phone from Victoria, where he is preparing for the fall season of his Calgary-based Vertigo Theatre. "It's fantastic. We are the only show at the Festival this year where we rehearsed outside, but we always intended to start onstage. It is a pure joy."

Hall, who also directed 2018's *Sherlock Holmes and the Hound of the Baskervilles* at Shaw, says without the return to the indoor setting, this year's mystery may not have happened.

"I'm not sure we could have adapted this show," he admits. "The mystery genre needs, most of all, darkness. You need to be able to have secret spaces. You need to be able to hide certain things. And the nature of this piece, it travels from the streets of London, to Baker Street, onto a train, to the Isle of Skye. It would have been a tough one to do outside."

Hall knows what it takes to mount a successful mystery production. His Vertigo Theatre company exclusively produces mystery plays. He's become known across

the country as an expert director of mysteries. During the pandemic, Vertigo shifted to offer Vertigo Mystery Radio, a ticketed online podcast in the style of classic radio dramas.

Opening night for *Sherlock Holmes and the Raven's Curse*, written by R. Hamilton Wright, had been repeatedly pushed back until the province moved into the current step of its Roadmap to Recovery. For Hall, whose other commitments pulled him back to Western Canada a week ago, that meant he had to miss the debut performance.

"Originally, I was meant to be in Niagara until about the 15th of July," Hall tells The Local. "It's tough. I always say directors don't finish, we kind of abandon our babies. Very often by the time I'm done, I've seen it two dozen times, and I'm kind of ready to let it go. With this one, I feel like I left before I was ready to go, but not before the show was ready to go."

Hall feels he has left the show in incredibly capable hands.

Atkins, who also appears in *The Devil's Disciple* at Shaw this summer, is back in the lead role of the much-loved detective. Also reprising their 2018 roles are Shaw veterans Ric Reid as Dr. Watson, and Claire Julien as Mrs. Hudson. The remainder of the ensemble is largely composed of Shaw regulars.

"Damien, Ric and Claire and I all have this shorthand, having done one of these before," explains Hall. "You do sort of build off of what was built before. It's also the same playwright, so



Damien Atkins as Sherlock Holmes and Katherine Gauthier as Alice Rogers onstage at the Shaw Festival Theatre in *Sherlock Holmes and The Raven's Curse*. (Photos by Lauren Garbutt)

there's also a common language there."

"Damien is a playwright himself," Hall continues, "and in the short time that he's been doing Sherlock Holmes, he's become a bit of a Sherlock Holmes fanatic. He has a deep, deep knowledge of Conan Doyle and the Sherlock canon. I have a lot of faith in what they need from the piece, and they kind of become de facto leaders in the ensemble."

Though the characters themselves are iconic, the story is an original, created by playwright Wright. Hall describes the play as "Sherlock Holmes meets Downton Abbey," and says it will appeal to fans of both franchises.

In *The Raven's Curse*, Sherlock Holmes is summoned to his childhood home to investigate the mys-



Damien Atkins as Sherlock Holmes and Ric Reid as Dr. John Watson are back on the Shaw Festival stage in *Sherlock Holmes and The Raven's Curse*.

terious death of his favourite uncle, and to uncover the truth about an ancient family curse. Along the way he is reunited with some long-

lost cousins, including one who might be withholding a dark secret. Holmes and Watson must race against time to get to the bottom of this mystery before the Raven's Curse claims another life.

"Wright has done a masterful job of honouring the canon," Hall says, "but yet expanding the characters, and maybe humanizing them a bit. This one delves into Sherlock's personal history, and that's something that Conan Doyle never really delved into. Wright is really able to dig into that stuff, and I think that's really fun for fans of Sherlock who have never had that access."

Hall is holding out hope that perhaps some time in the near future a third Sherlock Holmes mystery may take the stage in Niagara-on-the-Lake.

He hints at the possibility of another Wright original, focusing more prominently on Julien's character, Mrs. Hudson, as a perfect vehicle for a return in a year or two. It's a similar idea to what he does out in Calgary with Vertigo.

"I think the idea is to build a fan base for it that you get to capitalize on," he

says. "It gives a shorthand to marketing, to the audiences who get to see the continued adventures. There's not a lot of that happening anymore in the theatre world."

Meanwhile, the return to an indoor setting in front of an audience is exciting for Hall and the cast, many of whom had to turn to online performances during the pandemic.

"It's a genre where you kind of feed off the crowd," he says. "They're much more active participants. You get those reactions when there are revelations. There's also much more humour in this show. I know that even having a small audience is such a big thing for them (the actors)."

Shaw is currently selling tickets for both indoor and outdoor shows at a reduced capacity to maintain physical distancing. The exact percentages of seating varies depending on each of their venue sizes and can change as the province moves beyond Step 3.

Sherlock Holmes and the Raven's Curse is a two-act play, with an intermission. It is on now until Oct. 10. Visit shawfest.com for information and tickets.

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Residents hope to meet with NPCA about tree clearing

Continued from page 1

erations Adam Christie to explain her concerns. He confirmed that the crew was done clearing trees and deferred to Drennan's decision-making on those near her property.

The Local was able to contact Drennan this week.

"We have taken down a lot of trees, and we had to leave some standing because of wild habitat, birds and bats," he stated. "She's up-slope from the trees, so that's one of the advantages that she (Howarth) has. We are following up on the damages that she said happened to her property, and we may have to take another look at those trees as well."

Howarth is also concerned about the general state that the conservation area has been left in. Her worries are similar to those of nearby Mary Street resident Mary Ann Novaco, who often walks in the conservation area.

"It's unbelievable that they have to make a two-lane highway to cut down dead trees," Novaco says about the wide swath left



Dan Drennan of the NPCA is asking residents to be patient. About 5,000 trees will be planted in the spring of 2022.

open, covered in wood chips from the felled trees. "They've been there before, and took down some of the ash trees and didn't do any

damage." "What they've done now," she added, "I can't even begin to think of how many years it will take to re-

place that 'road' that they've made."

Both Howarth and Novaco fear that felled trees laying across the creek on the south side of the road may bring flooding this winter. As well, they have concerns with the depth of the wood chips left on the path, especially in light of higher temperatures and news of forest fires in northern Ontario and elsewhere.

Drennan says there is very low potential for any kind of fire hazard along the creek.

"The ground is wet, it's an actual floodplain-slash-wetland," Drennan says. "Somebody would have to go in there and purposely light a fire for that to happen."

"The intent was to reforest that property," he adds. "When you do these operations, and I have 30 years experience in this, it doesn't look pretty. When you fell 400 to 600 dead ash trees, it's not going to be pleasing to

the eye." Drennan asks the residents for patience.

"They will see the planting next year, and they will see the results over several years. It's not an overnight thing. We're creating plentiful ground for a spring 2022 plant of roughly 5,000 stems. Remember, this is not a walking path, it's not a park, people should stick to the trails. We don't want them walking through and ruining what we plant next year."

"We keep taking away natural habitat," says Novaco, "now in the name of conservation. Kids use Butler's Graveyard all the time. God forbid someone lights a cigarette or sets off a firecracker. And think of the animals that they've displaced."

Howarth also fears that deer, wild turkeys, beavers, coyotes, ducks and other species may never return to what she considers a safe haven. Earlier this week she

discovered a turtle along the cleared area. Its shell had been partially crushed, likely by a felled tree. She picked it up and placed it in the creek.

"They should have just left the darn things (the ash trees) and let nature take its course," concludes Novaco. Howarth echoes that sentiment.

As for the Bay Berry backyards, Howarth points to the information distributed to the residents stating that one of the objectives of the NPCA operation was to remove hazardous trees close to residential areas.

"This has not been done," she says. "No one wants trees crashing through their roofs. The trees should be removed and others should be trimmed."

Howarth and the other Bay Berry Lane residents are hoping to have a meeting with Drennan soon about the handful of trees they feel still threaten their properties.



The NPCA has left some dead trees standing to preserve wildlife habitat, but nearby resident Laura Howarth is afraid some of them can still damage homes in the area. (Photos by Mike Balsom)







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Appeal over kitchen equipment expected to proceed

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Councillors have said in the past they're concerned the plan is for the winery to use their event space as a restaurant, and some councillors are still having issues with what they see as discrepancies of total capacity of people at events, inside and out.

Questions about the intent of the winery have consistently elicited responses from Queenston Mile representatives, from the earliest discussions, that there is no plan for a restaurant. They want to be able to offer food and wine pairings during tastings, and they may use the kitchen for special events, but not to serve patrons in a restaurant dining room, they have repeatedly told council.

Also continuing issues of residents and council are what kind of special events are permitted, whether there is enough parking, and even the water capacity of the winery.

Still outstanding in the minds of some council members is whether the processing of wine is being done on the property, as regulated for estate wineries, says Disero, given the space that's available.

Ravine Vineyard Estate Winery operator Paul Har-

ber has told councillors and town staff that while some wine may be produced at the Queenston Road location, production of all 50 acres of grapes is not being done on site, contrary to the town by-law that regulates estate wineries.

"That was the real opposition, that people come to NOTL to visit wineries where grapes are grown and wine is processed onsite," said Disero.

The fear of wineries processing offsite is that wine-making becomes a mass production, she added, and not what estate wineries were intended to be.

"It puts an end to that quaintness that is associated with farm wineries, that brought us our brand."

Lawyer Tom Richardson, representing residents, has also expressed that concern, and has called on the town staff to investigate, and to contact the Alcohol Gaming Commission of Ontario for an inspection.

Disero says it's a question that won't be answered until the fall, when production is underway and can be investigated.

But it's the delay of the decision to allow the kitchen equipment installation that is the subject of the current LPAT review, which will be



Queenston Mile Vineyard zoning is back at the Local Planning Appeal Tribunal over kitchen equipment. (Penny Coles)

the deciding body if the appeal goes forward.

At a July planning meeting, councillors were being asked again to allow the installation of the kitchen equipment to go ahead, lifting one of the town's earlier conditions for rezoning.

Disero said for the sake of the residents, they wanted to have conditions that would

limit the number of events and the number of people at the events.

When councillors asked if they could continue to impose conditions before granting approval of the commercial kitchen, planning director Craig Larmour said he was not sure of the answer, and that it could take a month to find out.

Disero pointed to this particular situation as a symptom of a problem with the process, and the difficulty councillors are facing. They want to do the best they can for residents, but are facing a timeline for making planning decisions, as set by the province, that sometimes makes that impossible.

That leads to applications for a decision from the provincial planning tribunal, she explained. When proposed planning amendments are the subject of open houses and then statutory meetings, there is a report on the table with staff recommendations, says Disero. Councillors are

not supposed to talk to staff or ask questions until those recommendations have been made, but by then, when residents speak out, it's too far along in the process to respond to their concerns, she says.

Members of the public make their delegations, a number of questions are asked, "and then we're expected as a council to approve the staff report, or be accused of making changes on the fly."

If that's the process, she says, "why bother having delegations? We can't get the answers in a timeline that meets our deadline. Somehow we've got to get this turned around."

Andrew Howard, president of Equity Wines, which includes Queenston Mile and Creekside Estates and is the company being purchased by Diamond Estates, says what should have been a relatively simple matter of zoning for an estate winery "couldn't have been more complicated."

The application for the first LPAT review was over a site plan agreement, with the town asking for the entrance to be moved from Queenston Road to Concession 6, away from nearby residents.

The decision was in favour of the winery, he said, with the tribunal agreeing that "you can't build a road through vineyards."

The winery has tried instead to work with the neighbours on Queenston Road, planting some trees, sprucing up some of the aspects of the property that residents had complained about, building a fence and adding some landscaping.

"We want to be good neighbours," he said. "All we're asking for now is the right to use some cooking equipment."

They have applied for a "non-decision appeal," given the planning department's assertion it could take a while to

give council the answers they are looking for.

"We're expecting LPAT will decide for the town and for us, how the bylaw will be written, and give us some certainty about what the rules are."

He doesn't expect the sale of Equity Wines to change anything for Queenston Mile plans, he said.

Equity owners are also investors in Diamond Estates, and "the handful" of those who are involved in winery operations will continue to be involved.

The ongoing difficulties with rezoning have been a topic of conversation with the new owners, he added.

But more importantly, Diamond Estates like what Queenston Mile and Creekside have to offer in the way of "premiumizing their portfolio."

Equity Wines "comes to the party with skills, production and interesting brands they like. We will add to what they have, and their capability of selling premium wines."

As to the question of where the wine is produced, he says, it has been answered, "full stop." All wine production is done onsite, and because they use more manual methods than other wineries, they don't need as much space. "We're following all the rules."

The Alcohol Gaming Commission of Ontario has already sent an officer to look at the site, "and he told us 'everything is in good order, you guys are good. You're doing everything you need to do here.'"

The file is closed, added Howard.

He questions why some wineries are opposed to what Queenston Mile is doing, and others are supportive.

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EDITORIAL

Border openings good news for local businesses

Opening Canadian borders to allow American visitors is understandably good news for local businesses.

They've been hurting for a long time, and although they are open now, and indoor dining at restaurants is welcome, it's never going to be enough to make up for the many months they've been closed.

Opening the borders is exciting, but it is not without risk — there are far more COVID cases in the U.S., and the Delta variant is seeing a dramatic increase.

Protocols are so different south of the border, with few restrictions imposed on residents. There aren't the same mandates for masks, or reduced

capacities at events. Only about 50 per cent of U.S. residents are vaccinated, and the Delta variant's high rate of infection has driven the number of new cases through the roof, to more than 90,000 a day.

Although there is grumbling about our prime minister opening the borders, when the U.S. isn't reciprocating to welcome Canadian visitors, maybe for now we should be grateful.

For those who are concerned about American visitors heading this way, happy to be able to travel, even if only to border towns, Canada is doing it in a way that feels like it's safe.

Only visitors who are fully vaccinated can cross the border,

and negative COVID tests are still required.

Unless the Delta variant, which is also causing an increase in cases in Ontario and other parts of Canada, changes plans for the future, international visitors may also be welcome soon, with the same restrictions as those crossing from the U.S.

We've done what we can as a community to support local businesses throughout the pandemic, but international travellers will do more than we ever could. We're excited to see Shaw plays ourselves, and to eat out in our favourite restaurants, but it's also great to know there will be Shaw theatre-goers and other visitors back in town, staying in

hotels and local accommodations, and eating in restaurants.

One word of caution.

We've heard some rumbling from people who are happy to be finally able to eat out, but are upset about slow service at some of their favourite dining spots.

We've also heard from some servers who are the brunt of the impatience and anger of diners, making them go home at the end of the day, wondering why they wanted to work in the hospitality industry.

Let's remember a lot of restaurants lost their experienced staff members when dining rooms were shut down. Many were forced to find work in other industries, and might

be wary of giving up their jobs to return to local restaurants where they were formerly employed, fearing another lockdown could be in the future.

Some local businesses are struggling to find experienced people to employ, and are training new staff.

We've heard similar stories about people angry about waiting for service in retail stores, or having to wear masks, and not hesitating to take their frustration out on people who are just trying to help them.

Please, please be kind. Be patient. Remember how we felt when we had to wait in line to even get into stores? We did it, and we survived. We're closer

to getting back to normal, but we're not there yet. We are still in a pandemic.

Waiting a few minutes longer for a meal isn't going to hurt us. It's nothing compared to what we've been through. We can dine out with friends and family, when for months we couldn't even see them. We should be grateful to be out and enjoying that meal, grateful that our favourite eating spots managed to stay in business through a very tough time, and grateful to be among family, friends and neighbours.

The future remains uncertain, and everyone is doing their best. Let's keep this in mind.

Penny Coles
The Local

Lots of blame to go around for condition of Four Mile Creek



Owen Bjorgan
Special to The Local

I am going to take you on the journey of a water drop from Four Mile Creek's headwaters on the Niagara Escarpment, right down to the shore of Lake Ontario. This is NOTL's most voluminous creek, and it speaks volumes in both its biological and civilian history. It is also our town's longest creek system and largest watershed, which is defined as the area in which a raindrop falls and collects into a certain geographical region.

A cumulonimbus cloud, the kind responsible for cre-

ating our summer thunderstorms, drifts over an orchard and power-line field near Stamford, Niagara Falls. The rain drop penetrates the soil and begins its inevitable and gravitational journey down the Niagara Escarpment.

The rain drop joins others in the soil, often underground and invisible in the waterway's early journey. A depression begins to form around Eagle Valley, where the water collects into a proper stream and begins to descend down the tiers of Niagara Escarpment. By the time this creek reaches the new suburbs and Chocolate FX at the bottom of St. Davids, the rain drop will have traveled through nearly 420 million years of rock history.

Following the scenic golf course, the creek takes form as



Kirstyn Smith is seen in the Virgil Dam area, in the shallow and sediment-filled water, largely due to the human effects that wash down from St. Davids upstream. (Owen Bjorgan)

a couple of manmade ponds, which are located between the railway over Four Mile Creek Road and Townline Road as you traverse the escarpment.

All around these ponds lie a coating of relatively older forest ecosystems on the slopes. These trees and their associated roots, rocks, and logs are filtering the water which begins to collect into the Four Mile Creek valley, which is about to enter the developed area of St. Davids. Fortunately, NOTL's largest creek starts its life off with reliable, cool, and clean water because of such features.

Now, enter the St. Davids "concrete bowl," which is now factually observable. In my lifetime, the explosive sprawl of development in St. Davids has allowed Four Mile Creek's upper reaches to become a giant impermeable bowl, where surface water runs unabsorbed and unchecked into the creek. This is the recipe for residential flooding risk, let alone increased point source pollution.

This was painfully obvious after a few hefty precipitation events over the past six years. These powerful rains have occurred in the past, and they were soaked up by woodlots and farmlands that no longer exist. As I have iterated in past articles, I am not anti-development, as that would be unreasonable given our growing human population in southern Ontario. However, I am certainly against short-sighted, profit-driven developments which perpetrate environmental wreckage. On top of the loss of actual biodiversity and water quality, we pave the way, quite literally, for avoidable residential issues. I'm talking about the risk of flooding.

Sticks and stones belong in creeks, as they always have before modern mankind was around. To blame these nat-



A satellite image, courtesy of Google Earth, which broadly depicts the path of Four Mile Creek's journey. Readers can try to spot the descriptions of the creek from the article based on the water's journey.

ural features as a causal agent of flooding is as shallow as the Virgil Dam itself. What did the town of NOTL expect when it approved several developments in St. Davids adjacent to the creek, which was already geographically in a valley-like pinch point? When all the water flows inwards at hyper-speed, down the walls of the concrete bowl, we can expect flooding events.

It is interesting to watch the "blame the creek" mindset unfold, when in fact, we have created a flooding issue by our own developments in the community. Perhaps these developments could have been placed in less sensitive or risky areas, but hey, I don't have the money to comment on that. The ongoing muddied waters in the creek and decision-making alike are now predicated toward who might be, or should be respon-

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View from the couch

Donald Combe
Special to The Local

Jeremy Clarkson, best known as host of the popular TV show, *Top Gear*, has now achieved a different kind of fame as he tries his hand at

farming (*Clarkson's Farm*, Prime, 2021). The series provides real insight into the complex difficulties faced by every farmer. I have learned much while being vastly entertained.

Donald Combe is a retired

English teacher who loves to go to movies. Until he resumes going to theatres, he has graciously agreed to share his opinions, through "short and sweet" exclusives, of Netflix series and movies for *The Local*.

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P.O. Box 430, 1596 Four Mile Creek Road, Virgil, L0S 1T0

Editor:
Penny Coles
penny@notllocal.com
905-246-5878

Publisher:
The Niagara-on-the-Lake Local

Graphic Designer:
Rosie Gowsell
composing@notllocal.com

Advertising Sales:
Karen Skeoch
karen@notllocal.com • 905-641-5335

Julia Coles
julia@notllocal.com • 905-934-1040

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COMMENT

Local LETTERS

Almost 25,000 Canadians have died from COVID

One last letter on the subject: Yes, 5,335 more people under age 65 died in the first year of COVID-19 than would be expected were there no COVID-19 epidemic, but to suggest the excess deaths were due to lockdown measures is a stretch.

The facts are that 1,380 people under age 65 did die from COVID-19 up until April, 2021 (and given the Delta variant affecting more young people since April, I'm sure the number is higher now). Over the same period 3,955 people under age 65 (5,335-1,380) excess deaths were "in large part, related to other factors such as increase in the number of deaths attributed to causes associated with sub-

stance use and misuse."

During the study period 24,682 people in Canada died from COVID-19.

Canada has been in the midst of an opioid overdose pandemic for the past few years, admittedly exacerbated by the COVID pandemic. However the tone of a recent letter (The Local, Aug. 4) suggests that the thousands of lives lost to COVID-19 don't matter, because the majority of them were old and would have died anyway. By the same logic, maybe the excess deaths of those under 65 would have died too because they were addicted to opioids. To my mind any "excess" death prevent-

able by public health measures is one too many.

Maybe we should have followed Florida's lockdown example and now have a record of 1,835 COVID deaths per million population instead of Canada's 699 deaths per million? At that rate we in Canada could have had another 38,000 excess deaths attributable to COVID-19 and be having 20,000+ new infections daily. I appreciate our government's approach and only bemoan that we didn't go harder and faster like New Zealand and Australia did.

Bob Bader
NOTL

Bird bangers are noise pollution

For many Niagara residents, the civic holiday weekend is an unfortunate milestone. It's when some of our Niagara farmers start their practice of using bird cannons again, 120 decibels of un-strategic explosions starting every morning at around 5:45 a.m. If the dawn-to-dusk blasts weren't enough, some have added acoustic distress devices so there is no respite from the invasive noise. The detonations and squawking are relentless and being used even if there's not a bird in sight. Hundreds of town residents are concerned about this unnecessary and excessive noise pollution, and yet some farmers hide behind archaic policy created many years ago. Modern technology has created silent and very effective solutions, yet these farmers lack the motivation to try new

innovative solutions that would ultimately benefit our environmental ecosystem. We have innovators in our community that we can look to as best-in-class examples. Wineries like Ravine Vineyard Estates and Southbrook have embraced silent solutions and have set the benchmark on how the farming community, and their resident neighbors can live in harmony with one another.

We were happy to read that town council is tabling the issue of noise from fireworks and noise complaints from short term rental properties. I would hope these initiatives would also apply to those of us who must endure unwanted noise from bird cannons that can last up to five months. I welcome any member of council to visit our neighbourhood

to really understand the impact of these unrelenting bird cannons. Last year we endured over 90,000 blasts from dawn to dusk (and don't worry about showing up too early, every day starts with a thunderous cannon blast well before 6 a.m.)

Our own province defines noise pollution as "any form of sound that disrupts a natural ecosystem or causes a person's property to become unusable or unpleasant." The province also continues to say that "noise pollution may have negative impacts on human health, including loss of sleep, increased stress levels and hearing loss, in severe cases."

Pollution is pollution. No exceptions.

Bob Oleksiw
NOTL

Let's not go overboard in St. Davids

For goodness sake, let everyone take a step back !!!

First, St. Davids is not a quaint village.

Secondly, the junction of York Road and Four Mile Creek is just a road junction.

Thirdly, there is very little pedestrian activity.

If St. Davids was a quaint historical site attracting wonderful tourists it would need far more than a convenience store, a post office and a nearby Lions Hall to attract attention. The gas station and school a few steps away

are not "highlights" on tourists' agendas. Tourists are looking for Niagara-on-the-Lake. St. Davids is a great little quiet place to settle into a calm lifestyle.

Keep the four-way stop zone or establish a controlled traffic light junction but do not go overboard.

Stop paying designers and architects to play around on a well-established area of land. Traffic flow currently varies dramatically throughout the day. Either of the above mentioned controls work, or

would work.

The immediate future does not seem to have major threats disrupting the current status of traffic flow. Timed traffic lights could be very flexible when needed.

There are so many more worthy areas of concern in Niagara-on-the-Lake that can absorb my high local taxes than pretending that my environment needs drastic change.

Stu Mac
St. Davids

How to deal with poison ivy toxin?

I am not a Facebook subscriber, if so I might get answers to the question I shall pose. I am hoping that this tack might get a similar result.

I got poison ivy! It was horrid and the effects have lasted 10 days. That is not unusual I am told, but I was wearing white pants in order to see any ticks which might converge on

me. These pants I washed immediately after the exposure with hot water and detergent (pity I couldn't put my arms in the tub), and dried them on the line in the sun. They have emerged with lots of black spotted lines on the front, just where the toxin might have got. What could have caused this?

I have worn these pants

only for gardening. A previous wash had no effect. They are made of a cotton/hemp mix. Could the hemp be affected by the toxin?

How did this happen? I wonder if I can bleach them with the hemp content?

Cynthia Rand
NOTL

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. And please stick to the issue at hand, rather than attacking those involved. The deadline is Monday at noon.



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Respected volunteer, treasured friend recognized at museum

Penny Coles
The Local

Those who knew Diane Moreau Hemmings would know of her extensive volunteer work in Niagara-on-the-Lake, and her extremely wide range of interests.

But they might not realize the extent of her education, the wide range of her skills, the many places she has lived, the diversity of her careers or the number of organizations to which she lent her time and talents.

In short, Diane was an engaging and talented woman, and one who shared her many interests and skills to help make her community better for all who live here.

Her husband David Hemmings, an author of several books on local history, says about his presentation during a plaque dedication and tree-planting for Diane, that he missed her word-smithing skills. Her passion for speech-writing and understanding of rhetoric stemmed from her persuasive speech studies that led to her doctorate, her days as a political lobbyist on Capitol Hill in Washington, and her time as a docent at the Library of Congress, he says.

David spoke of his wife to a group of friends and fellow volunteers during a ceremony for Diane at the NOTL Museum Tuesday, one of the many local organizations she supported.

Born in Montreal, where

she received a master of science degree in nursing, she became the first psychiatric nurse to publish her research with her colleague doctors at medical conventions around the world.

During her early career, she was a psychiatric nursing consultant with several medical institutions, and on the teaching staff at various universities in three countries. She also received a master of science at Wichita State University, before pursuing a PhD in communications in Wales.

More recently, says David, her husband of 48 years, Diane taught at Brock University in three faculties.

She had lived and worked in many areas of the U.S., in South Wales and Canary Wharf in Britain; and finally told their family in 2008 she was going to live in Niagara-on-the-Lake.

David says that had been her goal for many years, but he was finishing up his career in Britain, not quite ready for retirement. He asked her to give him a bit of time, which stretched into six years. Finally, she said to him, "I'm going to move to Niagara-on-the-Lake. What are you going to do?"

She had travelled to several foreign parts around the globe, by destination cruises, conference attendance and train trips. She used her French and Spanish to get by in many places. And her deep academic passion for political rhetoric made

her a news junkie, he says, an interest that never left her.

Although she had visited many beautiful cities, "she loved this place very much, for all sorts of reasons," says David, "primarily its cultural heritage."

Once settled in NOTL, Diane embraced herself in several different interests.

"We weren't people to sit around in retirement and watch TV," says David. "That wasn't for us. It was more like starting a new career. We both felt passionate about giving back to the community, and its importance during this stage of retirement. Diane felt that very strongly."

The list of her volunteer interests is proof of that — she continued to put her skills to work, including helping NOTL win the international Communities in Bloom competition.

The two books she compiled on the town's activities, interests and environment to that end "are truly a unique reflection of who we are — and they thoroughly impressed the judges who gave this town the honour of being international champions," says David.

"She was particularly proud of the work the CIB did, a committee she chaired for as long as she could."

Diane "had a strong sense of being a responsible volunteer for the community, and making it a better place for all," and, as a private person who never sought publicity, "she



Diane J. Moreau Hemmings (Photos supplied)

didn't want anything in return," adds David.

"Her accomplishments have spread across several disparate community-run organizations."

As co-chair of the NOTL Horticultural Society, she rewrote its constitution to meet requirements of the ministry of agriculture, and helped to create the basis for a stable, well-managed, community-financed organization whose membership many have enjoyed over the succeeding years.

She was a member of the NOTL Museum, enjoyed its many programs and lectures, and supported its fundraising efforts for the expansion.

On the board of Music Niagara, Diane helped to bring sensible management to the acclaimed Performance Academy for young musicians, and the leadership of Music Niagara. She raised over half of the necessary funds from grants for the first Choral Festival two years ago — her skill at grant-writing was duly noted by those who benefitted from it. Her persuasive skills made her "highly capable" of bringing people together when nec-

essary, "at a time when that needed to be done. That was her skill," he says.

She was also a member of the Shaw Guild, not a cerebral or onerous task, but one which gave her great pleasure — by helping to seat people as they arrived at the theatre, she and David got to enjoy Shaw productions.

Diane also took great pleasure in playing mahjong and participating in a community current affairs group, a knitting group and a book club.

Diane's volunteer ethic was exemplary, says David, and "her astute mind, her empathy for others and her ability to make things happen for the good of the community will be missed."

Lord Mayor Betty Disero agrees. Diane was not only a passionate volunteer for the town, but a treasured friend.

Anything that needed to be done, Diane would tackle — there was nothing she wouldn't do.

In addition to building the community profile books for the Communities in Bloom competition, she organized the garden of the week contests.

"She was a wonderful friend," says Disero.

"She was a nice person, she was generous, and she could be brutally honest."

She was also very intelligent, adds Disero.

"Anything I asked her to do, she could do it. She didn't want publicity. She just wanted to roll up her sleeves and get the job done. She was a very private person."

She was quick to tell the lord mayor what she was doing wrong, and what she was doing right. If there was an issue that needed attention, she would say so. And since Diane was connected to so many people through her volunteer work, she sometimes heard about issues before the lord mayor, and never hesitated to pass along what she had heard, so something could be done about them, says Disero.

"She was also a wonderful conversationalist, about all kinds of things. I liked just hanging out with Diane and David. It was always interesting. In terms of current events, world politics, and even locally, she was well-informed and knew what was going on. I could always rely on her for an honest opinion," says Disero. "I'm really going to miss her."



David Hemmings poses by a tree planted at the NOTL Museum in memory of his wife, Diane.



FORM 2

Expropriations Act, R.S.O. 1990, c. E.26

NOTICE OF APPLICATION FOR APPROVAL TO EXPROPRIATE LAND

IN THE MATTER OF an application by The Corporation of the Town of Niagara-on-the-Lake for approval to expropriate all right, title and interest (fee simple) for municipal purposes and to permit the construction, maintenance and use of a sanitary sewer with all necessary appurtenances including equipment, pipes and related infrastructure.

NOTICE IS HEREBY GIVEN that application has been made for the approval to expropriate all right, title and interest (fee simple) for municipal purposes and to permit the construction, maintenance and use of a sanitary sewer with all necessary appurtenances including equipment, pipes and related infrastructure, in the lands described as:

Part of the Common Elements of Niagara North Vacant Land
Condominium Plan No. 302
Being Part of PINs 46502-0001 (LT) to 46502-0038 (LT) inclusive
Parts 1 and 2 Reference Plan 30R- 15739
Town of Niagara-on-the-Lake, Regional Municipality of Niagara.

Any owner of lands in respect of which notice is given who desires an inquiry into whether the taking of such land is fair, sound and reasonably necessary in the achievement of the objectives of the expropriating authority shall so notify the approving authority in writing,

(a) in the case of a registered owner, served personally or by registered mail, within thirty (30) days after the registered owner is served with the notice, or, when the registered owner is served by publication, within (30) days after the first publication of the notice;

(b) in the case of an owner who is not a registered owner, within thirty (30) days after the first publication of the notice.

The approving authority is:

The Council of The Corporation of the Town of Niagara-on-the-Lake
1593 Four Mile Creek Rd, Niagara-on-the-Lake, ON L0S 1J0

The expropriating authority is:

The Corporation of the Town of Niagara-on-the-Lake
1593 Four Mile Creek Rd, Niagara-on-the-Lake, ON L0S 1J0

Phone: **905-468-3266**

Fax: **905-468-2959**

Email: Acting Town Clerk Colleen Hutt **colleen.hutt@notl.com**

This notice first published on the 4th day of August, 2021.

Shred-it returns to raise funds for palliative care

Penny Coles
The Local

Once again, with the support and sponsorship of the Niagara-on-the-Lake Meridian Credit Union, Shred-it returns.

The only thing that has changed since last year is the location — Sean Simpson has offered the Simpson Pharmacy parking lot on Niagara Stone Road.

It's happening this Saturday, Aug. 14, so it's time to go through the boxes of old documents piling up and taking space in local basements.

The goal of the event is two-fold — to get rid of those papers safely, avoiding the possibility of identity theft, while helping a very important local organization.

The event is 9 a.m. to 1 p.m., or until the two Shred-it trucks are full. A banker's box of paper can be shredded for \$8, or three boxes for \$20.

Meridian Credit Union pays for the Shred-it trucks, so all money raised can go directly to serving palliative care clients, their families and

caregivers in NOTL, says Bagnulo.

The palliative care service has moved from the former nurses' residence behind the former hospital building to the lower level where doctors' offices are still located, she says.

While they are looking forward to a permanent home, they're not sure where that will be yet.

"This is working out for us now," she says. The organization had hoped to move to the new building in The Village when the doctors relocate in the fall, but there won't be room, she says.

An alternative may be in the Niagara Stone Road medical clinic, where some of the other Niagara North Family Health Team doctors are located, if there is room there.

"We're unsure of where we're going to end up," she says, but what is more important is that residents, families and health care providers are aware of the palliative care service and the programs it offers.

Although there were some changes to how those

programs were offered at the start of the pandemic, Bagnulo says volunteers are back to home visits, masked and safely distanced, as well as providing outside and virtual one-on-one visits.

Long-term care visits are opening up slowly, says Bagnulo.

"We are now back into two of three homes we service following COVID protocols, and hopefully the third is just around the corner."

Bereavement Walking Groups are offered for anyone looking for extra support, she says, on Thursday mornings, safely distanced and masked.

"We also continue to provide bereavement telephone support. We are looking forward to facilitating Advanced Care Planning workshops and are hopeful to announce a date this fall."

And all programs for lending equipment, care-giver support and the lending library are also running, free of charge, and for as long as needed.

For more information call 905-468-4433.



Bonnie Bagnulo, executive director of the NOTL Community Palliative Care Service, says the annual Shred-it event has been moved to Simpson's Pharmacy on Niagara Stone Road. (Photo supplied)

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Motown classics, originals featured in online concert

**Mike Balsom
Special to The Local**

Canadian singer-songwriter Luke McMaster brings his soulful tribute to the masters as part of Music Niagara's At Home Concert Series.

It's a performance recorded in front of a small live audience by Niagara College's broadcasting program July 21 at Chateau des Charmes Winery, to be presented online Aug. 12.

Formerly of the blue-eyed soul duo McMaster and James, the Brandon, Manitoba native has a deep love of the Motown sound evident throughout his oeuvre. His 2018 release *Icons of Soul* was a collaboration with legendary Motown songwriter Lamont Dozier and Felix Cavaliere of the Rascals, while 2020's *Songs of Smokey* saw him take on Smokey Robinson classics such as *Shop Around* and

My Girl.

It's an obsession the 45-year-old Stoney Creek resident says came about as a result of his father taking a trip to the Motor City.

"My Dad was a university professor at Brandon University," McMaster explains. "They would send him out to different conferences. He fatefully took a trip to Detroit when I was just a little kid, and he came back with a stack of vinyl. It was all the classics: Supremes, Four Tops, Marvin Gaye, Stevie Wonder. I became like *Rain Man*, totally obsessed with that music."

While in high school, McMaster taught himself to play guitar, and began writing songs. But he kept his musical pursuits hidden from his family until he decided to leave Brandon University after just a short stint there.

His father George, now

Professor Emeritus at Brandon's School of Math and Computer Science, remembers that moment well.

"He went to university and came home one day and said 'Dad, I'm going to be a rock star,'" George said. "I had never heard him say that or play anything. I told him I would support him, but that he had to show me something to go on. He went downstairs and he showed me a book of lyrics. I asked him where he got them. He said 'they go by, and I just pull them down.'"

With his family's blessing, Luke went on to attend Winnipeg's Contemporary Music College. His first band was called Double Vision, with drummer/singer Sean Miller. They had an Everly Brothers/Simon and Garfunkel two-part harmony feel to their music.

Then, in 1997 he met up with Rob James. The two began collaborating on songwriting, and that resulted in the 2000 release *McMaster and James*. The album went gold in Canada on the strength of such songs as *Thank You*, and *Love Wins Every Time*.

Sadly, that was the only release from the duo, often compared favourably to Hall and Oates. McMaster says a batch of songs exists, though, that could someday see the light of day.

"I was recently cleaning up my catalogue, getting it organized," he tells The Local. "I have about 500 songs, many that I had forgotten about. I came across so many songs that Rob and I had been working on. I actually contacted him

and said that we should finish five or six songs, release an EP (a mini album), and maybe do a show together."

McMaster shifted focus then to become a full-time songwriter. He was involved in that role with *Canadian Idol*, penning the song *October Skies*, which was recorded by first-season winner Ryan Malcolm.

He went on to write hits for artists such as Rihanna, Nick Lachey (of Backstreet Boys fame) and Joanna Wang, a bilingual Taiwanese singer.

McMaster released an EP called *Time* in 2008, but it wasn't until 2013 when he truly moved back into the spotlight with the release of his debut album *All Roads*. His collaboration with pianist Jim Brickman on that album, *Good Morning Beautiful*, climbed to the number three position on the U.S. Billboard Adult Contemporary chart.

Not surprisingly, there are a couple of Motown covers on that debut solo album, too.

McMaster's set for Music Niagara features many of those Motown songs as well as his own compositions, which fit seamlessly in with the tried and true classics. In between he tells stories about his inspirations, such as the time Smokey Robinson himself tweeted his approval of McMaster's version of one of his well-known soul numbers.

A highlight of the show is *My Life is a Song*, a collaboration with Lamont Dozier, who was one-third of the Holland-Dozier-Holland Motown songwriting team. Without McMaster's backstory, most would think it's a 1960s-era



Luke McMaster's online performance for Music Niagara was recorded in July at Chateau des Charmes Winery.

Motown deep cut. It's actually a song the two worked on about Dozier's life.

"I half-jokingly said to him that we should write a song about him," McMaster remembers. "He kind of sat there for a minute then said 'it's a great idea.' He's a really smart, affable guy. I really wanted to borrow the James Jamerson bass lines. He wrote that bass line."

McMaster's band seemed inspired by the bucolic setting under the tent, with the Chateau des Charmes vineyards directly behind them on a hot, sunny summer day. The presence of Kesha Wint and Selena Evangeline was a real highlight, providing the authentic Motown-style background vocals to most of the numbers.

Among the audience was McMaster's sister-in-law and her two children, his wife Tra-

cy, and George McMaster, who called out for an encore when Luke and the band were starting to wrap things up.

McMaster was knocked out by the beauty of the winery and the town itself. "The show was so fun, and it's really such a special area," McMaster says. "Last night Tracy and I were saying 'why don't we live here?' It's one of the nicest towns I've ever been to. I'm hoping my agent can book me a wineries tour for next summer. That would be fantastic."

With any luck, that might include another appearance for the Music Niagara Festival.

Luke McMaster's performance for the Music Niagara Festival At Home Concert Series debuts Thursday, Aug. 12, at 4 p.m. Visit musicniagara.org or the organization's YouTube channel to watch the show.



Luke McMaster performs with Kesha Wint and Selena Evangeline, who provide Motown-style background vocals to most of the numbers. (Photos by Mike Balsom)

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Victor Packard and Barbara Cole wait for local author Jean Baker to sign a copy of her latest novel, *Albatross Hall*. (Mike Balsom)

Local author has next new book in the works

Mike Balsom
Special to The Local

Any book lover will tell you that there is something special about buying a book directly from its author.

That's especially true when the author happens to be a fascinating 85-year-old history buff who lives right in your town.

Jean Baker parked herself under the Niagara-on-the-Lake Museum's Community Courtyard tent last Saturday morning to sign copies of her new novel, *Albatross Hall*. And she was more than happy to chat about the circumstances that brought her to this point.

Described by the author as historical fiction, *Albatross Hall* takes place during a dramatic period of European and North American history, set as it is in the reigns of George III and IV, with a flashback to the reign of Elizabeth I and Oliver Cromwell.

The Elizabethan manor house of the title is the ancient family seat of the aristocratic Ponsonbys, whose fortunes interact with the lives of prominent historical figures such as Napoleon, the Duke of Wellington, U.S. President Thomas Jefferson, and General John Burgoyne.

"The slave trade, witchcraft, daylight robbery, murder, adventure — it's got everything," says Baker. "I love history, and every detail in that book, including the Cato Street Conspiracy (an attempt to murder all the British cabinet ministers and the Prime Minister, Lord Liverpool, in 1820) is verifiable."

"It covers three continents," she continues. "It covers the Battle of Waterloo, that's one of the principal highlights. It also covers the ball on the eve of the battle, the Duchess of Richmond's Ball. And I've got two crazy old ladies in it too."

Baker took almost four years to complete *Albatross*

Hall, making sure she got all the dates correct and ensuring its historical accuracy. Two dictionary-like compendiums of British history helped in that process.

Jean is a delight to chat with. During a quiet moment on Saturday she shared her own story, which itself begins in a historical time and place.

"During the war years, it wasn't quite so easy," she remembers. "I grew up during the Blitz. Our house was bombed. And after the war, we had to continue rationing. There was no sense of being able to go out and buy what we wanted. Coupons were in effect for many years after the end of the War in '45. We were allowed two ounces of butter per person per week."

But she pushed on, attending college as a history major, eventually becoming an elementary school teacher in the U.K. She married Peter Baker, and the couple moved to Canada in 1957, where Peter took a position as an engineer with the federal government.

Peter, who passed away in January, 2020, eventually became a statistician, and was involved in a landmark federal lung cancer study in 1972.

Jean was able to pick up a job as a teacher in nearby Gloucester County, but left that position to become a successful realtor when it became clear she needed more time to spend with their three children, Adrian, Helen and Richard. Later, she opened a craft store in the Ottawa area.

Along the way, she studied creative writing at Carleton University, and regularly indulged in her passion for writing. Baker's work has been published in several magazines, including *British Heritage*, the *Canadian Medical Association Journal*, *Canadian Living* and *Classical Music* magazine.

In 1994, after Peter retired, the couple moved to Niaga-

ra-on-the-Lake. Jean immediately immersed herself in the community.

"I joined eight (organizations) as soon as I moved in," she says. "Two weeks later I was in the church choir. I was a member of the church choir for 24 years, but I retired because my voice is not quite (as strong)."

The Niagara Historical Society, Amnesty International, the NOTL Horticultural Society and the Newcomers Club are just a few of the local organizations that have benefitted from Baker's wisdom, wit and energy.

She also began studying piano, taking music alongside the organist at St. Mark's Church. She continues this pursuit today with current St. Mark's organist James Bourne.

Unfortunately, Peter began experiencing dementia in their early days in NOTL. While she had the idea for *Albatross Hall* back then, it took many years for her to get organized to put it all down on paper while she helped her husband with his struggles.

Baker says she has an idea for another novel that she may get down to finishing soon, as long as she can squeeze her piano practice in as well.

"I'm waiting for the cooler weather," she laughs, "for the brain to work. It's a different era, set in Scotland. It's about a gentleman who believed in the underworld. And he was a preacher. I've done part of it, but it needs some fine-tuning."

It's pretty much a given that when that novel sees the light of day, it will be just as interesting and engaging as *Albatross Hall* and, more importantly, as its author.

Albatross Hall is published by Victoria, B.C.'s Friesen Press and available via its website. It is also available at the NOTL Museum, as well as at local bookstores and via Chapters and Amazon online.

SUMMER SIZZLER

James Paterson sculptures at Art Space 106

Submitted by
Art Space 106

Art Space 106 started life as a contemporary gallery, featuring the works of Romero Britto and other international contemporary artists. We had a small group of local and native artists to compliment these works. Gradually we evolved into what we currently are. A gallery that specializes in Canadian art, with a focus on Ontario and local artists.

This has proven to be the right direction for the gallery. Our artists and artisans are amongst the best, showing their work in glass, raku pottery, stained glass, furniture and jewellery. Our walls are adorned with canvases representing realism as well as abstract, with mediums ranging from encaustic, cold wax and oil, monoprints, fibre, photography.

It is our goal to bring a selection of beautiful art to our gallery and to be part of the vibrant artistic community that abounds in our area. We have been lucky

enough to show works and beautiful fibre art. Pat by Campbell Scott, a well known local artist who worked in so many different mediums. MJ Dominey with her serene water images, Susan Holly and her beautiful stained glass, Alison Sawatzky monoprints, Darlene Monroe with her fantastic painted furniture

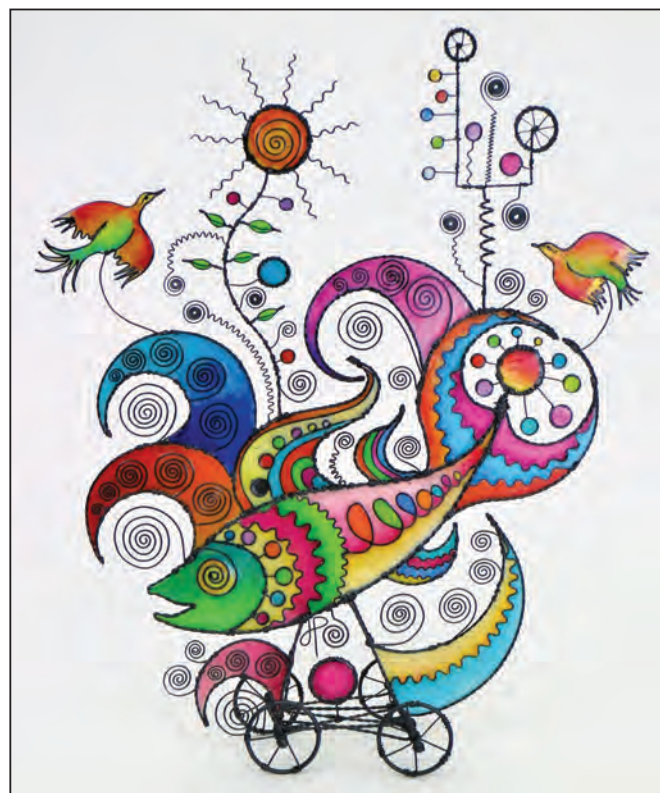
and beautiful fibre art. Pat Hafter and her incredible Canadian scenes. The raku pottery by Shu-Chen Cheng is some of the best you will find. Joe Speck with his wonderful fused glass offers everything from beautiful plates to garden stakes. And then there is James Paterson.



View James Paterson sculptures at Art Space 106 in Niagara-on-the-Lake.

ART SPACE 106

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SUMMER SIZZLER

What Is The Deal With Real Estate Prices?

Submitted by
ReMax Greg Sykes

In mid March, 2020 I remember huddling around the TV at the ReMax office (before social distancing was implemented!) waiting to hear Prime Minister Trudeau address our great country. There were so many questions: Was travel allowed? Would schools close? Would the markets crash? In my own little world I wondered what would happen to the beautiful listing I JUST posted on MLS THAT morning at 53 Queenston in Niagara-on-the-Lake.

Would anyone come to see it? Would I be allowed to show people through? Could I sell a property in a pandemic? There was a brief moment where I was sincerely worried. I had some clients call and ask me to help them sell everything and liquidate their real estate portfolio, but for a few days, I wasn't even sure we would be able to complete a real estate transaction! But what

about folks who have sold their home and NEED to purchase a home?

Thankfully, technology, lawyers, banks, land registry etc have been able to pivot and continue to serve - albeit in 'different than we're used to' ways.

My father used to tell me that often, devastation leads to innovation and I would concur that there have been many changes to how we "do life" in general! Multiple real estate agents, businesses owners and advertisers did a mass exitus/reduction in advertising on billboards and signs throughout the region in an effort to save money. However, I decided it may be a good (albeit risky) time to double down in advertising: so I took out nearly 40 new billboards/signs around Niagara as they became vacant in an effort to take the opportunity to get the word out that I was still in business and set up to serve.

My phone began ringing more than it's ever rang! From March 15 to about



March 22 I navigated just ONE real estate deal and otherwise it was the quietest week of my career. But I had no idea what was coming. By the end

of March, the Real Estate Council Ontario implemented some excellent Covid regulations to allow us to continue trading in real estate, to conduct

business. My team and I invested in the best video marketing tools available and we begin to offer full virtual tours to our clients etc and by May 1st, we had sold more properties than we typically would sell in an entire year. Somehow, 2020 ended up being the busiest year in my 14 years as a real estate agent.

Sometimes the biggest setbacks can be our biggest set ups. Now, I do not want to be insensitive to the very real fact that Covid has devastatingly impacted millions and millions of people in a negative way and I would be remiss if I did not commend every essential worker for their heroism this past 18 months. We salute you!

In conclusion, although prices in some markets in Ontario have nearly doubled in the last two years, no one can claim to know precisely WHY. In my professional opinion, SOME of the contributing factors in Niagara are: people fleeing the big cities to work from home, young people

delaying their weddings and buying a home instead of paying for the wedding, enticingly low interest rates, rising costs of construction and the mass unloading of rental properties (investors cashing in while the market is hot) - to name a few. Personally I believe that at some point the market needs to - and likely will - regulate itself, but in the meantime, prices continue to rise.

We don't have a crystal ball but we do know that people will ALWAYS need to a place to live, and living in Niagara-on-the-Lake is the best place to live in our beautiful country!

As a resident of NOTL, I know and love this area and if you are thinking of buying or selling but don't know where to start, please call me today. I would be delighted to have a cup of coffee with you, let you know what your home is worth and let you know what properties are available for you to consider! Thanks for reading.

~ Greg Sykes

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GREG SYKES

real estate TEAM

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SUMMER SIZZLER

Celebrating 10 years of Keeping it Local

Submitted by
Sandtrap

For some, walking into the Sandtrap Pub and Grill after a long absence feels a little like returning to their second home.

That's the ambiance restaurant owners Paul and Matt Dietsch have created, and having the dining room

open again is one more sign of life returning to the way it should be.

The Dietsch brothers have ensured the extensive menu of comfort food is always well-prepared — pizza and wings are always a popular item — the decor and atmosphere is always welcoming, and the amazing staff friendly and efficient.

There is a familiar and neighbourly kind of culture about the Sandtrap that has attracted locals from the beginning, from those who gather there for lunch on their work day, to friends and families who enjoy dinner out. That's the ambience the owners have created, and the regulars have embraced.

Paul and Matt are hoping those new to town who may not have visited the Sandtrap will give it a try and realize why the Mary Street restaurant has become a go-to for locals, why they leave smiling, and why they return.

The Sandtrap owners made sure they kept their core staff employed during the shut-down, while they continued with takeout, which was always surprisingly busy, says Paul.

That has allowed them to reopen with experienced servers and kitchen staff, and they've had no trouble hiring a few more experienced people to continue providing a great dining ex-

perience.

Inside, the restaurant offers a spacious, meticulously cleaned area with tables, and large booths separated with plexiglass. All COVID protocols are being followed, making for a safe indoor dining experience, but for those who aren't yet comfortable with that, the entire menu selection is still available for takeout, and regulars also enjoy the large patio space added last summer.

"We want to welcome you to come and enjoy our dining room, whether you're one of our great regulars, new to town, or just visiting," says Paul.

And as regulars appreciate, there are lots of TVs for those who want to enjoy their favourite sports.

As they look forward to welcoming new and returning customers, Paul and Matt want to say thank you to all those who supported them, and other local businesses, during the pandemic. It's meant a lot to them to see friendly faces com-

ing to pick up their takeout dinners, and they're grateful for being part of such a great community.

They can't wait to be able

to express their thanks in person to those who are as anxious and ready to get back to a more normal way of life as they are.



Paul and Matt Dietsch thank you for your continued support.



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Successful cross-lake swim begins in NOTL

Penny Coles
The Local

There is another name to add to the plaque at Queen's Royal Park, following the successful swim across Lake Ontario of a woman determined to raise money to speed up organ transplants.

Jillian Best, a 34-year-old from London, Ont., is herself a liver transplant recipient, and her mother is a two-time transplant survivor, both of them suffering from a genetic condition that over time attacks and destroys the body's organs.

Best left Niagara-on-the-Lake at 11 p.m. Tuesday, and reached Marilyn Bell Park in Toronto just before 6 p.m. Wednesday, 18 hours and 36 minutes after she walked into the water, a crowd cheering her on from Queen's Royal Park.

Sponsors and a crowd-funding campaign have helped Best raise about \$130,000 for her foundation, Move for Life, which is dedicated to reducing the wait time for organ transplants. The money raised from her swim will help purchase equipment for the London Health Sciences Centre Multi-transplant Organ Unit.

When talking to the press following her swim, Best said she couldn't have done it alone, thanking her crew and "every-

one helping her along the way,"

Local Tony Chisholm, at the beach to see her off, was one of those who helped Best behind the scenes.

He has been involved with Solo Swim Ontario, the organization which regulates lake crossings, since his son Shaun completed his crossing in 2008, which, as a Toronto firefighter, he had undertaken to raise funds for the burn unit at the Hospital for Sick Children.

Tony was accompanying the swim in his power boat, helping to navigate the route to Marilyn Bell Park, where many cross-lake swimmers, including Best, end their journey.

That too is regulated by Solo Swim, an organization that was formed in 1974, after a swimmer was lost and died during a crossing. Its long list of rules is intended to keep swimmers safe, says Chisholm.

One of those rules is to start from NOTL and swim to Toronto, rather than the other way around, due to the strong currents that can help a swimmer get out to Lake Ontario from the Niagara end, but that would be exhausting for a swimmer heading toward Niagara.

Although the distance from NOTL to Marilyn Bell Park is 52 kilometres, most swimmers travel further, due to waves and strong currents that push them

off their route, says Chisholm. That was an issue as Shaun, then 40, approached Toronto. The lake, says Tony, who gave a lecture on cross-lake swims for the NOTL Museum last year, has a wicked ability to invert temperatures, treacherous waves, and a current from the Humber River. He had a tough time convincing Shaun to swim to the left of the CN tower — aiming for it would have thrown him off-course.

Shaun finished his crossing in just over 19 hours, and has since become a swim master. He and Tony have gone on to assist 10 more cross-lake swimmers since.

One of Solo Swims' regulations is to complete half the distance in a specified amount of time before attempting a lake crossing, and Tony accompanied Best on that swim. The trial swim has to be 16 kilometres, and must be done in less than six hours. Best swam to

the Welland Canal and back in five hours, 10 minutes, he says.

He also opened his home to her the night of the lake crossing, where she covered herself in lanolin — long-distance open water swimmers use it to prevent chafing — before heading to Queen's Royal Park.

It was the first swim from NOTL since 2018. There were two swimmers scheduled to make the crossing in 2020, says Chisholm, but they were can-

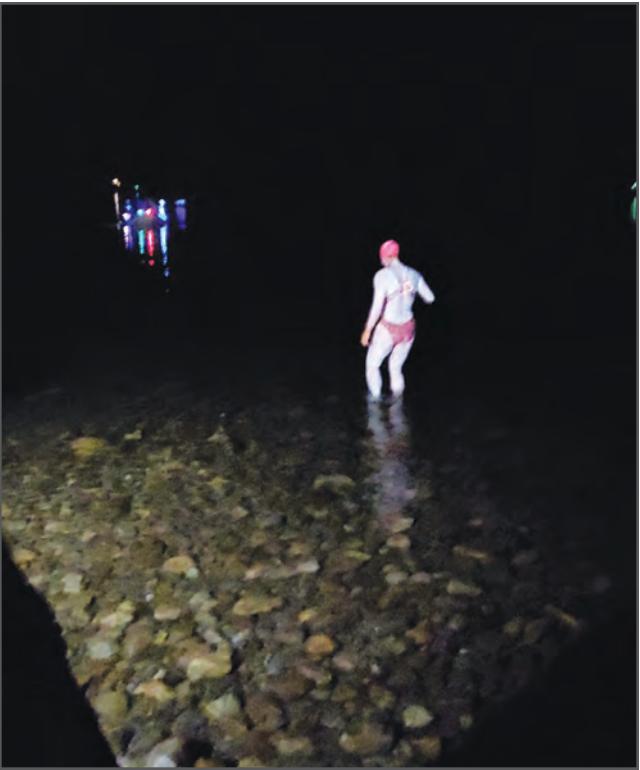
celled. It would have been difficult to train for those events, with pools closed and unavailable for the important training — preparing to successfully make the crossing can take 18 months of training.

When Best finished her swim, in the same spot Marilyn Bell landed after her famous swim in 1954, she called to congratulate the London swimmer.

Continued on page 18



Jillian Best covers herself in lanolin in Tony Chisholm's kitchen, before heading to Queen's Royal Park and entering the water for her cross-lake swim. (Photos by Tony Chisholm)



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Summer Art and Craft Market at museum Saturday

Local Staff

The Niagara-on-the-Lake Museum is a beautiful location to hold an event, says local resident Bianca Sorrenti.

Sorrenti and Stephanie Panucci, “sisters in spirit,” have formed the Sorella Niagara Collective — sorella means ‘sister’ in Italian — and have organized their first event, the Summer Art and Craft Market, in the museum courtyard and on the lawn around it.

In addition to being a beautiful venue, says Sorrenti, she is hoping those visiting the Old Town will make their way

to the museum.

Their goal with the collective, she says, is to support businesses owned and operated by women, and is especially important now, with so many businesses suffering due to pandemic regulations and closures.

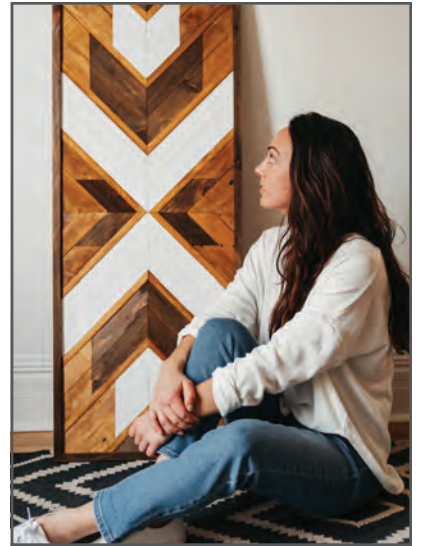
They will have more than 30 artisan vendors, offering a variety of products: handmade jewellery, both Bohemian and elegant; antique, vintage and custom clothing; mixed media artworks; art and home décor; pottery; handmade macramé; hair accessories; wooden charcuterie boards; soaps and skin care; embroidery; candles; an-

tiques, and more.

There will be musical entertainment by local singer/songwriter Vibi (Valerie Borghesi), and the event will be held rain or shine at 43 Castlereagh St.

For more information, visit www.NOTLMuseum.ca, or call 905-468-3912.

Bianca Sorrenti and Stephanie Panucci, “sisters in spirit,” have formed the Sorella Niagara Collective, and are holding a Summer Art and Craft Market, in the museum courtyard. (Photos supplied)



Stephanie Iannacchino of Lumbercino is selling repurposed wood art at the museum art and craft sale Saturday.

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Vidal Blanc popular for icewine, orange wine

Kim Wade
Special to The Local

Many of us living in Niagara-on-the-Lake or having grown up in wine country may not have thought too much about what goes into making the wine we so enjoy.

If you have thought about it, you may still be perplexed by all the talk of varietals, soil, climate, terroir, etc. This series seeks to inform in a small way, about the common grape varieties grown locally, and to simplify some of the terminology surrounding this most venerated fruit, beginning with an exploration of the Vidal Blanc grape variety.

There are two main goals of this series. One is to give the reader a simple introduction in grape varieties, their properties and uses. The other goal is to get to know the farmers, vintners and sommeliers in our area and to share some of their knowledge, thoughts and insights.

First it is important to put NOTL as a wine-producing area in context within Canada. The four main wine producing provinces in Canada are Ontario, B.C., Quebec and Nova Scotia. Within Ontario there are three major areas or “appellations” where wine is produced. These are Prince Edward County, Lake Erie North Shore and the Niagara Peninsula. Within the Niagara Peninsula, the areas where wine is produced is then subdivided again into two regional appellations, namely the Niagara Escarpment and NOTL. Each of these appellations are further divided, based on the soil type, climate and geographic position.

The NOTL regional appellation is divided into four sub-appellations, Niagara Lakeshore, Four Mile Creek, Niagara River and St. Davids Bench. The same grape variety growing in these areas will have different qualities, depending on where it is grown, or its “terroir.” Terroir refers to the particularities in weather pattern and soil composition of a specified area.

This week's edition will explore the Vidal Blanc grape variety.

Vidal Blanc is one of two white French hybrids planted in Niagara, and approved by the Vintner's Quality Alliance (VQA). The plant is a cross pollination of a Vitis Vinifera variety, Ugni Blanc, and another hybrid variety named

Rayon d'Or, a native North American species. Vidal Blanc was developed by Jean Louis Vidal in France in the 1930s. It was introduced to Canada in the 1940s, and was adopted and cultivated extensively for its winter hardiness, which is especially useful for making icewine. It was this grape that helped put Canada and Canadian icewine on the world wine stage when in 1991, a bottle of Inniskillin's 1989 Vidal Icewine won Grand Prix d'Honneur at Vinexpo in Bordeaux, France. This is one of the most prestigious awards in winemaking.

As with most wineries in the area, Palatine Hills Estate Winery grows its Vidal Blanc mainly for use in icewine. According to Stephanie Pietruniak, sommelier at Palatine, this hybrid grape is “heartly, and its ability to survive harsh winters is derived from its parentage.”

She explains that in order to produce icewine, there need to be perfect conditions and “Vidal produces this consistently.” Therefore, “there is more incentive to use it as an icewine rather than a table wine.” She says the unique conditions of the soil and climate in the Niagara Lakeshore sub-appellation, where Palatine Hills is located, bring out the specific aromatics of the Vidal grapes in their 2012 Reserve Icewine. “You can smell the aromatics of the ripe orchard stone fruits and flavours, specifically of peach, nectarine and plum. It smells gorgeous!” she exclaims.

Although Palatine Hills does use a small amount in their Lakeshore White, which contains eight per cent Vidal Blanc, according to operations manager Thomas Reid, they have no plans to launch a 100 per cent Vidal Blanc table wine. Since they are equal parts grape grower and wine producer, most of their Vidal is sold to other wineries for icewine. “Because it is so robust, on average, it is easier to grow,” he explains. “By the tonne, it will be cheaper to produce than a Chardonnay.” He believes “on its own as a table wine, it doesn't stack up against other varietals. Others make far more intriguing table wine.”

He notes that some wineries, such as Southbrook Organic Vineyards, are getting creative with Vidal and using for “orange” wine production (a white wine made by leav-

ing the grape skins and seeds in contact with the juice) on its own and in blends. He applauds other wineries for experimenting with Vidal to create interesting and new products. However, it seems that while most wineries will continue to reserve those precious grapes for icewine production, some will continue to use Vidal grapes in a table wine or in a blend.

In addition to Southbrook Organic Vineyards, Konzelmann Estate Winery, Reif Estate Winery and Trius Winery have used Vidal Blanc for their orange wine. According to Reif's tasting notes for their 2019 Sun Fermented Vidal, “our first orange wine was made using fruit from young Vidal vines. The grapes were fermented on the skins and allowed to age a further 36 days on the skin.” This fermentation on the skins results in the wine's distinctive orange colour.

Another winery that is using Vidal Blanc in a new way is The Hare Wine Co. On a recent visit to the winery, John Hare was gracious enough to allow a visit to his vineyard. We walked out past the guests at the tasting tables, crossed the outdoor patio, past the newly planted Cabernet Franc vines and over the bridge to where the Vidal Blanc grapes were lapping up the midday sunshine. Hare notes that some of these vines are more than 30 years old.

Hare appreciates the Vidal's hardiness. “It grows like a weed,” he exclaims, as he pulls back the unruly vines to expose bunches of grapes underneath. He explains that although the vines were trimmed last week, they have grown rapidly, especially with all the rain the region has received. He notes that trimming is a necessary part of the process for all grape varieties to ensure that the grapes are exposed to as much sunlight as possible to produce the juices and sugar necessary for good wine production.

Hare notes that last year was a great year for wine production, including a bumper crop for his Vidal grapes. Two weeks ago, he released a limited edition Light Vidal named Frolic. This low-alcohol and low-calorie wine is in keeping with the trend of low carbohydrate beverages.

He notes that people are looking for a low alcohol wine they can drink during the day,



John Hare of The Hare Wine Co. appreciates the sturdiness of Vidal grapes. (Photos by Kim Wade)



Hare has released a limited edition, light Vidal named Frolic. This low-alcohol and low-calorie wine is in keeping with the trend for low carbohydrate beverages.

without the full effects of alcohol. They are also looking for a beverage that is lighter in calories that they can indulge in without adding too many extra carbs. Frolic is light, refreshing and easily enjoyed on a warm August afternoon. Hare says the response to Frolic has been positive. They printed 100 labels for the weekend, and sold 70 bottles

on the following Saturday and Sunday alone. Following this trend, Pillitteri Estates Winery has also launched a 2020 Market Collection of low-alcohol Vidal table wine.

Whether you enjoy Vidal Blanc grapes as an icewine, a table wine, an orange wine or in a blend, the wineries in NOTL are experimenting and innovating with this har-

dy and aromatic variety.

Kim Wade, a wine lover who enjoys visiting NOTL wineries, studied wine at the Continuing Education department of the Cool Climate Oenology and Viticulture Institute at Brock University. She plans to talk to the people at local wineries, and share their knowledge of the products so many of us enjoy.

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Wednesday gatherings intended to offer 'return to normal'

Mike Balsom
Special to The Local

For a number of years now Niagara-on-the-Lake's St. Andrew's Presbyterian has been a church in transition. With the hiring of 38-year-old organist James van den Brink, the first puzzle piece for the future has been set into place.

After substituting for previous St. Andrew's organist Gerzinus Hoekstra, the Norwich, Ontario area native took on the role permanently in February, 2020. Just as he was settling in behind the organ's French terraced console, though, the pandemic shut down all church activities.

Working with interim pastor Reverend Dr. Clyde Irvine, van den Brink is reaching out to the St. Andrew's congregation and the larger NOTL community this month with Wednesday night Gatherings for Gateau and Grace.

One might be surprised to learn that the skilled, knowledgeable and passionate musician has had very little formal or academic training in music. The Fonthill resident holds a business degree from Brock University and is a certified professional accountant. He currently works as the controller for NatureKast, an outdoor kitchen manufacturer based in St. Catharines.

But music, specifically of the organ and choral variety, has been a part of van den Brink's life for as long as he can remember.

His father and his paternal uncles all played instruments. But the youngest of six children had very little time to get to know his father or his mother. When James was only 15 months old, his father suffered a heart attack and died. Then, three weeks before his second birthday a carport collapsed under the weight of ice and snow, crushing and killing his mother.

James was raised by his sister Marguerite, 23 years his senior, their Dutch Christian Reformed faith helping the family cope with the loss of their parents. And James began learning to play the organ at Marguerite's side.

"My sister was an organist," he says. "She studied with André Knevel (a renowned concert organist and native of the Netherlands who lives in St. Catharines). I grew up with a big, two-manual Baldwin full pedal board organ in the house. We had LPs and tapes in the house. All we listened to was organ and choral music."

Other than a brief phase during high school when van den Brink flirted a bit with the techno and dance genres, he has always first and foremost been a fan of organ and choral music.

"She taught me, and I started to pick up stuff," van den Brink recalls. "Sometimes she'd be in the kitchen yelling 'hey that's wrong, fix that rhythm, that

should be a sharp.' I loved it."

Van den Brink draws out the word "loved" with much enthusiasm. Almost immediately he decided that one day he wanted to be a concert organist.

Realizing that he would have to be "really good" to get to that point, he looked for another "fall-back" pursuit, and settled on business. While attending Rehoboth Christian School in Norwich, he became fascinated with accounting.

"My Grade 11 accounting class got me hook, line and sinker," he says. "I was just smitten with it. I remember the first time I understood how the income statement tied into the balance sheet, through retained earnings. Suddenly, when that clicked, I said 'that was cool.'"

As he was discovering his new love for crunching numbers, van den Brink continued honing his craft at the organ, often being called upon to provide music for his high school spiritual services and assemblies.

It was during this time he would also discover another great love. While working at a grocery store owned by his brother, he met a co-worker named Tammy, who would become his future wife.

Another co-worker at the time was beginning a small interdenominational community choir. He asked van den Brink to play organ for their sessions. Soon, that friend was convincing James to sing tenor on hymns such as Holy Holy Holy, and another step in van den Brink's musical evolution had begun.

James and Tammy ended up attending Brock University, and his informal musical education continued. While studying business, he joined the university choir, where he connected with accompanist Leslie Kingham, now the organist at St. Thomas' Anglican Church in St. Catharines.

It was also at Brock where he sang under choir director and professor Dr. Harris Loeven, whom he credits as a major influence, along with Dr. Rachel Rensink-Hoff, artistic director of the Avanti Chamber Singers, with whom van den Brink sings.

"Those two have been my mentors," he says, "in terms of choral musicianship. In terms of specifically the organ and playing, it's been my sister and Leslie Kingham. I took lessons from Leslie off and on for a few years."

Along the way, he continued to play organ at the church he attended in Jordan. And in 2012 he joined the Royal Canadian College of Organists (RCCO) local chapter. As often happens with anyone with an Accounting background, van den Brink got roped into becoming the RCCO's treasurer. He's also the organization's current president.

After 10 years of playing at the church in Jordan, van den Brink stepped aside in favour



St. Andrew's organist James van den Brink is offering Wednesday evening musical gatherings for the church and larger community. (Mike Balsom)



Flautist Cynthia Vermeer of Fonthill played with organist James van den Brink at the first Wednesday musical offering at St. Andrew's Church. (Paul McHoull)

of joining the RCCO substitute list. He spent 9 months at St. Paul Lutheran in Niagara Falls and otherwise took the organ seat at various churches around Niagara.

And that's how he ended up connecting with St. Andrew's.

Van den Brink admits that there are a few differences between his Dutch Reformed background and the Presbyterian faith.

"In the Presbyterian church there's a choir, and in the conservative Dutch Reformed there's not," he explains. "It's exclusive congregational singing, as well as exclusive psalmody, meaning no hymns. Just psalms."

He believes the Book of Psalms is the best songbook out there, but appreciates both perspectives.

"Just singing God's word back to Him is a beautiful thing," he tells The Local. "I don't think there's anything more beautiful than that. But I also love the expression that is found in so many hymns. So I quite like being able to express it through music during worship."

Unlike a typical conservative Dutch Reformed Chris-

tian, van den Brink is willing to step out of his comfort zone when the time is appropriate. One need only to look at his selections for the Wednesday gatherings this month to see evidence of that.

"I started following a YouTube channel called Beauty in Sound," van den Brink reveals. "He (host Richard McVeigh, who has more than 71,000 followers) was a church organist in the U.K. He built a Hauptwerk organ system in his home during COVID."

Hauptwerk is a software program that allows organists to digitally sample pipe organs from around the world. Van den Brink claims most people have a difficult time detecting the difference between the simulated sound and the real thing.

Through following McVeigh, he came across a young musician and composer from Germany named Paul Fay, and began discovering other composers. Then, when a friend gave him a gift certificate for a British music store, he discovered a set of compositions all written for a worldwide competition during COVID.

He played Fay's composition *Elegy*, at last Wednesday's

gathering, and will debut three other new originals over the next three sessions, including one from a Hauptwerk-style composer from the Netherlands.

The Gateau and Grace evenings include a serving of cake, or gateau, safely of course, along with a chance to mingle on the lawn. Guests are then invited to enter the Greek revival-style church to experience the music, along with a short grace led by Irvine.

Van den Brink has lined up guest musicians for each performance. Cynthia Vermeer, a Fonthill resident and flautist with the Burlington Symphony Orchestra, appeared Aug. 4. Two Brock music grads will sit in the next two weeks: trumpeter Nathan Pol on Aug. 11 and soprano Emese Zaduban-Vanden Beukel of Grimsby the following Wednesday.

Van den Brink admits that he can often feel intimidated working with musicians such as these, who have more formal training than him. He often refers to himself as "not a professional" in conversation, but says that all of his guests have been welcoming and easy to work with.

The mid-week gatherings are a chance for a return to some semblance of normal for the community after a tough pandemic stretch.

"We open it up to everyone," van den Brink says. "Many people have lost a sense of community, either from clubs or church or family. Clyde and I want to have that sense of community, and to be welcoming to the community."

"What do people rally around and feel good about?" he asks. "Food and music. This is kind of a rallying cry for the community."

Meanwhile, the humble organist and his family are not currently able to fully experience their own normal.

As he divides his time between St. Andrew's, NatureKast and his role with the RCCO, James and Tammy are temporarily living in a trailer at Bissell's Hideaway with their four children, aged two to 10, as they await approval to begin construction on a new home on Canboro Road, their third build in the past five years.

When they finally cross the threshold of their new home, it will likely be another occasion calling for gateau and grace.

‘It’s the lake that decides’

Continued from page 14

Bell, just 16 when she became the first person ever to successfully complete the cross-lake swim, has stayed involved in the crossing, and typically comes to NOTL in the fall when new names are added to the plaque at the bottom of King Street. Successful swimmers are invited to the ceremony, which usually involves a lunch as well, says Chisholm.

When she made the crossing, it was from Youngstown, says Chisholm.

That summer, Canadian National Exhibition officials decided to sponsor a cross-lake swim, offering \$10,000 to accomplish a feat most believed to be impossible. Bell’s coach, Gary Ryder, decided Bell could do it, and convinced her, with her father’s support, to give it a try, and began training her to become a marathon swimmer.

On the night of Sept. 8, 1954, Bell joined U.S. long-distance swimmer Florence Chadwick and another Canadian swimmer in Youngstown, N.Y., and when she reached the shores of Toronto, she alone was successful, pushed, despite feeling ill

“and almost unconscious,” says Chisholm, by her coach, with a crowd of thousands who had heard about her effort to cross the lake and were waiting for her.

“She’s a tiny woman, but impressive, and still supporting the marathon community today,” says Chisholm.

In his museum presentation, he stresses the difficulties swimmers face, entering the water in only a bathing suit, a cap and goggles — nothing else is allowed.

Despite a swimmer’s ability, he says, success comes down to weather conditions, and the day they choose to do the swim. Many choose two days, to provide an alternative — in a swimming season there can be thunderstorms out on the lake every day for days, he says, and Solo Swims prohibit swimmers from crossing when there is a lot of thunder close by.

It is still considered one of the toughest marathon swims in the world, and is also one of the most popular, he says, although only about half of those who make the attempt are successful.

Lake Ontario, he says, “is powerful and unpredictable,” and in the end, he adds, “it’s always the lake that decides.”

CROSSWORD AND SUDOKU

Across:

- 1 Pitcher’s error
- 5 Hall amphibian?
- 9 Enhancement
- 14 Country singer/songwriter Jake ---
- 15 S American flightless bird
- 16 Light gray-brown
- 17 How to start a pudding race?
- 18 Bring in
- 19 Garden tool
- 20 Slant
- 21 Marx or Warners, e.g.
- 22 Adjusted
- 23 Longing
- 24 Place for experiments
- 25 Series of church intercessions
- 26 Prom partner
- 29 Sarcastic praise
- 31 Reluctant
- 33 Ugly encounter
- 34 Oil well equipment
- 37 Arc
- 38 Apollo 11 lander
- 39 New in Tijuana
- 41 Arid
- 42 Stand-in
- 44 Wept
- 45 Thin pancake
- 46 The Volunteer State (Abbr.)
- 47 Wooden hammer
- 50 Batter’s stat.
- 52 A long way
- 55 Castaway locations
- 56 Bathtub residue
- 57 Where to find Pikes Peak (Abbr.)
- 58 Trim
- 59 Rent
- 60 Saturnalia
- 61 “Peace on earth, good will ---”
- 62 A k a C C C P

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

- 63 College sporting org.
- 64 Commence
- 65 Court dividers
- 66 Unload for cash

Down:

- 1 Dictatorial
- 2 Up
- 3 Fabled
- 4 Recognize
- 5 Junior’s voice
- 6 Vivien Leigh’s G W T W role
- 7 Strenuous activity
- 8 Aykroyd and Quayle

- 9 Teetotalism
- 10 Second-in-command
- 11 Actress --- Rigg
- 12 Poet --- Nash
- 13 Wanting
- 25 Wolf Man --- Chaney
- 27 Off-roader
- 28 Now
- 30 --- Martin, cognac
- 31 Flat panel TV type
- 32 Belonging to us
- 33 Pigswill
- 34 Strengthen
- 35 “--- Got No Strings...”

- (Pinnocchio)
- 36 Deity
- 40 Gravetop vase
- 43 On a pension (Abbr.)
- 45 Brainy
- 46 Stopwatches, e.g.
- 47 Light fogs
- 48 --- in the arm
- 49 South American ruminant
- 51 Pop
- 53 Kind of pond bloom
- 54 Kingly
- 56 Ostracize
- 57 Drawbacks

PUZZLE ANSWERS

Sudoku solution from August 4, 2021

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

56 Shun, 57 Cons.
Llama, 51 Burst, 53 Algal, 54 Royal, 49
46 Times, 47 Mist, 48 A shot, 49
36 God, 40 Um, 43 Ret, 45 Clever,
Our, 33 Stop, 34 Reinforce, 35 I've,
present, 30 Remy, 31 L C D, 32
Needy, 25 Lon, 27 A-T V, 28 The
Deputy, 11 Diana, 12 Ogden, 13
exercise, 8 Dans, 9 Abstinence, 10
4 know, 5 Treble, 6 O'Hara, 7 Aerobic,
Down: 1 Bossy, 2 Awake, 3 Legenday,
Start, 65 Nets, 66 Sell.
To men, 62 U S S R, 63 N C A A, 64
Colo, 58 Shave, 59 Hire, 60 Orgy, 61
B I, 52 Far, 55 Isles, 56 Scum, 57
45 Crepe, 46 Tenn, 47 Mailer, 50 R
39 Nuevo, 41 Dry, 42 Proxy, 44 Cred,
Scene, 34 Fig, 37 Curve, 38 L E M,
Litany, 26 Date, 29 Irony, 31 Loath, 33
Bros, 22 Tuned, 23 Yen, 24 Lab, 25
18 Earn, 19 Spade, 20 Skew, 21
Owen, 15 Rhea, 16 Beige, 17 Sago,
Across: 1 Bald, 5 Toad, 9 Add-on, 14

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

LocalHAPPENINGS



FISH FRY

Thursday, August 12th
4 - 7 p.m.

TAKEOUT & DINE IN
CASH ONLY

1 piece \$10
2 piece \$13
with fries and coleslaw

Royal Canadian Legion Br. 124 | 410 King St.,
905-468-2353 | legion124@gmail.com



ST. DAVIDS LIONS DRIVE-THRU BBQ

Friday, August 13th • 4 to 7 pm
1462 YORK RD. ST. DAVIDS

PLEASE WEAR A MASK WHEN ORDERING/PICKING UP

COMBO MEALS:

- Lions Burger & Fries \$10
- Lions CDN Burger & Fries \$12 (topped with peameal bacon)
- Lions Peameal Bacon & Fries \$10
- Leo's Hot Dog & Fries \$6

SORELLA NIAGARA ART & CRAFT SUMMER MARKET

SATURDAY, AUGUST 14 • 10am - 6pm

30+ local vendors, small business, artists and artisans:
candles • home decor • antiques • clothing • macramé goods
• artwork • plants • skin care • jewelry and much more!

Raffle giveaway featuring gift cards to local restaurants/
wineries/breweries in NOTL • Live music by local singer/
songwriter Vibi • New business, SELFIE MODE NIAGARA will
have an interactive photo backdrop for customers to use!

NOTL MUSEUM - 43 Castlereagh St.

PLACE YOUR COMING EVENT COMMUNITY SOCIAL HERE

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Deadline: Monday 3 p.m. Call Karen 905-641-5335
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LocalWORSHIP



CORNERSTONE COMMUNITY CHURCH

Sunday, August 15th

10:00 a.m.
Worship Gathering -
In-Person & Online

Message:
**Matthew Unruh -
Conflict**

Our services are also
streamed online Sunday's
at 10 AM. Visit our website
for more information!

www.ccchurch.ca

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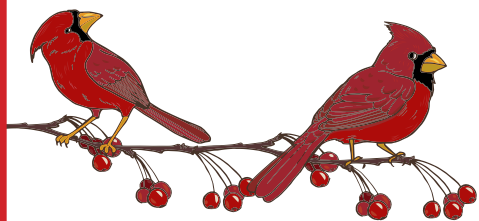
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The family of **Flora Bjorgan**
would like to invite you to a
celebration of her life.



Sunday, August 15, 2021 at
Red Roof Retreat at 2:30 p.m.
1594 Concession 6, Niagara-on-the-Lake



Bring a lawn chair and
umbrella if needed.
Refreshments provided.

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NOTICE

For this week's puzzles, please see page 18

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OBITUARY

DICK, Arthur — Prof. Emeritis Dr. Arthur Dick passed peacefully in Kentville, N.S. at the age of 81 on August 4, 2021. Arthur spent his childhood and school years in Niagara-on-the-Lake going to Parliament Oak School, Niagara Falls Collegiate and then, to Niagara District High School from which he graduated. He went on to get his PhD in Bio-Chemistry from Kingston's Queens University where he met his life-long companion, Vi, and dear step-daughter Cathy. He took a position teaching at Acadia University in Wolfville, N.S. He was always an avid golfer, learning to golf at the Niagara-on-the-Lake Golf course. From age 12 he swam and collected golf balls that had gone down the bank into the water. These were sold back to the golfers. He will be missed by his buddies on the course. He leaves his step-daughter, Cathy and sister Anita Schick (Thunder Bay) and cousins, Victor Dyck and Charlotte Letkemann (Niagara-on-the-Lake). He was predeceased by his parents, Henry and Helen Dick and his brother, Henry (Hank).



MCCARTHY-PULESTON, PATRICIA ANNE—passed away peacefully at home in Hua Hin, Thailand, August 1, 2021. Daughter of the late Dorothy and Frank McCarthy, residents of Niagara-on-the-Lake.

Pat leaves behind her loving husband Norman "Chas" Puleston, her son David McCarthy (Karen); granddaughters Aurora Gordan and Georgina McCarthy; sister Mary Albers (Richard) and brothers Michael (Karen) and Leo (Diane) McCarthy.

She will also be sadly missed by nephews Louis and John Albers, Sean McCarthy and their families.

A graduate of the MAC School of Nursing, Pat worked at GNGH in Niagara Falls then seeking adventure she worked for several years at the King Fahad Hospital in Riyadh, Saudi Arabia to be followed by a happy retirement with Chas in Hua Hin, Thailand.

We will all miss Pat and remember her for her delight in creatures, feathered, furry and otherwise.

IN MEMORIAM

WERNER, George Lawrence
September 19, 1985 - August 11, 2020

Do not stand at my grave
and weep
I am not there; I do not sleep.
I am a thousand winds
that blow,
I am the diamonds
that glint on the snow,
I am the sunlight
on ripened grapes.
I am the gentle autumn's hush,
I am the swift uplifting rush
of quiet birds in circled flight.
I am the stars
that shine at night.
Do not stand at my grave
and cry
I am not there; I did not die.

We love you and miss you. You will
always be our sunshine.
Forever in our hearts,
Love from the family and friends of Cub

**PLEASE RECYCLE
THIS NEWSPAPER**
The Niagara-on-the-Lake
LOCAL
The trusted voice of our community.

LocalSPORTS

NOTL Tennis Club tournaments resume

Local Staff

The first tournaments at the Niagara-on-the-Lake Tennis Club since 2019 were held last Friday and Saturday. The mixed doubles competition held last weekend included some great tennis with extremely competitive matches, many going down to the wire with tie-breakers to decide the result, says member Holly Anderson. “Judging by the cheers and applause, the many spectators present enjoyed the event and appreciated the quality of tennis involved. Delicious bagged

lunches were prepared in place of a buffet by local caterer Mary Lou Turner of Let’s Get Fresh Catering/Lulu’s B&B,” says Anderson. “It was a successful event, and we hope a tremendous return to ‘normalcy.’” Results were as follows:
A Division champions - Kim Laidlaw and Paul Plourde
A Division finalists - Fran Doran and John Pilling
B Division champions - Margaret Hobbs-Mancusso and Enzo Mancusso
B Division finalists - Dorothy Booth and Scott McGregor

A Division consolation champions - Roman Korda and Nicole Marsh-Burke
A Division consolation finalists - Kendra Osa and Hugh Dow
B Division consolation champions - Amanda Thackray and Jim Thackray
B Division consolation finalists - Jennifer Allen and Terry Ratkovsky
Third Place A Division champions - Cathy Buis and Scott Lewis
Third Place A Division finalists - Kathy Goodin and John Goodin
Third Place B Division champions - Anne Robinson

& George Schachtschneider
Third Place B Division finalists - Ann Davies & Ross Robinson
Fourth Place A Division champions - Manny Umoquit & Zeny Umoquit
Fourth Place A Division finalists - Deb Robert and Ken McGillivray
Fourth Place B winners - Natalie Early and Bruce Zvaniga
Fourth Place B Division finalists - Margie Lambert-Sen and Maz Sen
The men’s doubles tournament will be held Aug. 16 and 22, and the ladies’ doubles Aug. 18 and 21.



A division champs are Paul Plourde and Kim Laidlaw. (Sonja Schindeler)



In mixed doubles, George Schachtschneider and Anne Robinson are third place B division champions, with Ross Robinson and Ann Davies finalists. (Sonja Schindeler)



A division consolation champions are Roman Korda and Nicole Marsh-Burke, with A division champs Kim Laidlaw and Paul Plourde. (Sonja Schindeler)



A division finalists are Fran Doran and John Pilling. (Sonja Schindeler)



Kendra Osa and Hugh Dow are A division consolation finalists. (Sonja Schindeler)



A division consolation champions are Roman Korda and Nicole Marsh-Burke. (Sonja Schindeler)



Paul Plourde and Kim Laidlaw now go down in club history as A division mixed doubles champions. (Deb Roberts)



Amanda and Jim Thackray, father and daughter duo, are B division consolation champs. (Deb Roberts)



Enzo Mancusso and Margaret Hobbs-Mancusso are B division champs. (Deb Roberts)