Tree removal on heritage trail comes under fire

Penny Coles  
The Local

Peter Wilkie is a resident of East and West Line who walks the section of the Upper Canada Heritage Trail that will be the next phase of rehabilitation.

Last week, he was taken by surprise when he saw several stumps of mature trees that had been recently taken down between Charlotte Street and East and West Line.

He and other trail-users assumed it was in preparation for the trail to be widened and resurfaced, he says. Instead, they discovered it was all about one large, dead tree that could cause some damage to private property and needs to come down, and a pathway that was being cleared to make way for a large crane deemed necessary to get rid of that dead tree.

“The emails started flying, and then I was told that the crane could only move one way, and the only way out would be to Charlotte Street. That could mean taking out another 50 trees. I was gobsmacked to hear that.”

At the heart of the issue, he says, is whether the second phase of rehabilitation has to be as extensive as the section between John and Charlotte Streets, which has a gravel surface and has been widened to three metres.

“A number of people in the community are concerned about the wide roadway being extended behind the Rand Estate,” he says. That section, from Charlotte Street to East and West Line, is much more tranquil, with overhanging trees and wild flowers planted along the sides of a narrow path, says Wilkie.

Some of the residents who live in the vicinity, and are regular users of the trail, would be happy to see some wood chips spread across it, he says, leaving it in its natural state.

Although there is some discussion about how many mature trees have already come down — he counted 34, the majority of them large — and how many more will be cut, he says the number isn’t the issue as much as whether it’s necessary for a large crane to be used.

“Has anybody looked at alternatives, or did somebody just decide it was a good idea to go in and take down all those trees? Did anyone tell anyone they were going to do this? Maybe a crane is needed, but did anyone explore other options?”

And if the trail is to be widened, he asks why: “We don’t need a roadway. It’s a nature trail.”

Tony Chisholm, vice-chair of the Upper Canada Heritage Trail, confirms there are two separate issues.

One is the need for the dead tree to come down, which has been determined by the Town’s operations department. It’s its responsibility to figure out how best to safely remove it, but he’s been told no arborist would be happy to do this.

“The other issue is the design for the second phase of trail rehabilitation, and that has yet to be decided.”

As a committee, we’ve asked the Town to come up with a design for the second phase.”

That too will come from the Town, under the direct

Continued on page 2

CAO search moves toward interview process

Penny Coles  
The Local

It’s been more than a year that the town has been without a CAO, but the position is getting closer to being filled.

While the selection committee of four members of council have had the first discussion of possible candidates, and were expected to continue that discussion Wednesday, Lord Mayor Betty Disero could only say the hiring “will probably be before the end of the year.”

And yes, she said, that seems like a long way away, but in addition to holding interviews, council will need time to make a decision, and then the successful candidate will have to give their employer notice. That process will likely take until the end of the year to complete, says Disero.

Former CAO Holly Dowd retired last August, and since then Sheldon Randall has taken on the interim position. He said early in council discussions he would not be seeking the job permanently.

COVID-19 has held up progress on the hiring, Disero said.

“The pandemic has definitely slowed down the process. The only thing we were doing this spring was time-sensitive issues. We’re behind four to six months on everything.”

Last week’s meeting of the four members of the CAO selection committee, including Disero and Couns. Gary Burroughs, Clare Cameron and Erwin Wiens, was held virtually, and live streamed.

Some discussion of the process was public, with consultant Kartik Kumar, of the Toronto office of Legacy Executive Search Partners, explaining what has been accomplished to date, before the committee began a closed-session discussion of his list of potential candidates.

Continued on page 5
Support horse-drawn carriages through Bill 156

Penny Coles
The Local

The Town of Niagara-on-the-Lake, under the guidance of its Emergency Control Group, is cautiously preparing to reopen the Community Centre for public use. The Community Centre, along with the Meridian Credit Union and Centennial Arenas, were closed on March 13, 2020, in response to the COVID-19 pandemic.

The Community Centre, including Customer Service Desk, track and fitness area, and Sweets and Swirls Café, is set to reopen on September 14, 2020, following the reopening of Niagara Nursery School & Child Care Centre on September 8, 2020. Community Centre programming and room bookings will be available beginning October 5, 2020. Hours of operation will be Monday to Friday, 6 AM – 9 PM and Saturday and Sunday, 7 AM – 5:00 PM. More information regarding reopening procedures will be made available on the Town’s website (www.notl.ca) closer to the reopening date.

The Meridian Credit Union and Centennial Arenas reopened on September 8, 2020. New user groups who are interested in renting ice this season are asked to complete an online survey identifying the dates and times of desired ice rentals. Please visit the Town’s website for additional information regarding reopening procedures, arena schedule and public skating times.

Although some Town facilities remain closed to the public, Staff remain dedicated to providing friendly, accommodating, and efficient service online and over the phone. Additional curbside drop-off (via drop box) and pick up accommodations are being made, as required. To make arrangements for these accommodations, please contact the Town Administration Office at 905-468-3266.

Penny Coles
The Local

September 10, 2020
THE NOTL LOCAL

Protest against child abuse takes to King St.

Penny Coles
The Local

There was a protest at King and Queen Streets Saturday, but it wasn’t animal rights activists.

A group that appears to have moved around was protesting to bring awareness against child abuse.

Laura Sentinel of Sentinel Carriages says they were asked to refrain by using their bell when horses went by, and they gladly agreed to cooperate.

The carriages were parked on Byron Street, with the animal rights groups seeming to take a break from Niagara on the Lake this weekend.

Although there have been reports on social media that some of those on King Street Saturday may have been animal rights protesters that have frequented the Old Town, Sentinel says she has no evidence of that. Of the Saturday group, they “are out there, that’s their right, and who cannot argue with protesting to bring awareness of child abuse”.

Support horse-drawn carriages through Bill 156

Penny Coles
The Local

Bill 156, the Security from Trespass to Property Protection Act, is an Ontario bill intended to protect farm animals, the food supply, farmers, and others from risks that are created when trespassers enter places where farm animals are kept, or when people engage in unsafe, unauthorized interactions with farm animals and tractors.

Although Sentinel says it may not seem to be applicable to her business, she has been told by MPAs that she has been encouraged to comment on the bill.

The Sentinels are registered as a farm, she says, “and our end product is horse and carriage tours.”

She is helping people in town who are fed up with the animal rights protests who will take a few minutes each day to add their comments to the bill, recommending it protect horse-drawn carriages. The protesters will also be commenting daily, she says, so local supporters can help balance that out.

She encourages locals to take that route, rather than going downtown to confront protesters, which only leads to more supporters being filmed.

“Let the energy lead where it can do some good. Hopefully it will be effective,” she says.

“She wouldn’t just protect us,” adds Sentinel, “it will protect all horses in public.”


Comments can be emailed to SecurityFromTrespass.OMAFR@ontario.ca, or they can be posted online at https://www.ontario.ca.ca/registry/mail.do?action=displayComment.
Joe Pillitteri raises $22,500 at Ravine Vineyard Estate Winery

Joe Pillitteri did it again. He put on two great performances at Ravine Vineyard Estate Winery Tuesday, fundraising, as he does every year, for the Terry Fox Run, and raising $22,500, with physical distancing allowing for only 200 people attending over the course of the two shows.

For several years, he’s held his event at the Jackson-Triggs amphitheatre, but with that not available during the pandemic, Pillitteri said, Paul Harber offered him the Ravine patio for the evening.

This year, of course, the Terry Fox Run is also very different, with everyone planning their own Sept. 20 run or event — One Day, Your Way, it’s called — and fundraising and donations to the run are more important than ever.

Joan King, long-time organizer of the annual Terry Fox event in NOTL, couldn’t say enough about the setting at Ravine, and the willingness of Harber to help out, as well as the volunteers who organized the event.

Pillitteri said he was worried about being on stage for the first time in six months, but there was no need for him to be concerned — he had the audience in stitches.

But as always, he finished on a serious note, with a quote from Terry Fox that seemed especially poignant given the circumstances:

“I guess that one of the most important things I’ve learned is that nothing is ever completely bad. Even cancer. It has made me a better person. It has given me the courage and a sense of purpose I never had before. But you don’t have to do like I did. . . wait until you lose a leg or get some awful disease before you take the time to find out what kind of stuff you’re really made of. You can start now. Anybody can.”

— Terry Fox

It was a happy crowd at Ravine Vineyard Estate Winery last Tuesday night, with Joe Pillitteri in top form as he entertained at his annual Terry Fox Run fundraiser. (Penny Coles)
Arenas are open and ready for skaters

Penny Coles
The Local

Hans Pauls, supervisor of the two Virgil arenas, is happy to see life returning to normal — sort of.

The arenas are open, and the ice is in and looking great, ready for the hockey players, skaters and skaters whose season came to an abrupt end last March. There will, of course, be many procedures in place to follow provincial and municipal guidelines, says Pauls, but at least there will be skaters of all ages on the ice, in both arenas, and spectators in the stands.

It’s a tradition for the ice to go in before the Labour Day long weekend, and for hockey to start the following Sunday after the weekend. There was some discussion of delaying the opening, but the decision was made to go ahead with guidelines to try to keep people safe during the pandemic, says Pauls.

“It is really good to see things going back to somewhat of a norm,” he adds, “obviously with some precautions.”

The NOTL Skating Club, minor hockey and adult leagues will all resume, he says, as he watches the last step of the ice preparation. The painting has just finished, and staff are putting the important sealing coats of water on it. “This to me is the most thrilling time, putting the ice in. We’ve been closed since last March and there has been nothing in this facility since then. There is so much on the go, with tennis, pickleball and other sports resuming. This is great to see the arenas ready to go,” says Pauls.

“I look forward to seeing the community using the facility. I’ve watched some of these kids grow up. I’ve sharpened their skate, and have the scars to prove it. And now they’re playing in the old-timer leagues.”

But before anyone steps on the ice, in skates, there is a complicated process that is followed every year, one Pauls describes as an art that is passed down by generations.

He says he learned from the best — Clive Buist, the town’s former director of parks and recreations, and facilities supervisor Ken Rice, both retired.

After 35 years on the job, Pauls is now supervisor, and passing his expertise on to younger men, some of whom remember him from his skate-sharpening days.

Pauls learned the art more than 30 years ago, and after years of the gruelling, back-breaking, labour intensive work, he is happy to supervise the next generation.

“The staff have been trained to do it, and they do a great job,” he says. “We’re one of the few who do it ourselves. Most arenas contract it out.”

Staff are certified in ice-making and painting technologies through the Ontario Recreation Facilities Association, says Pauls, but also learn through experience.

They begin with a thin ice surface on concrete, which is then painted white and the coloured lines and circles added.

The painting is done by hand, with wood patterns on the ice to use as guides. Some of it is done with a brush to the end of a broom stick, and some of it, brush in hand with a pail of paint, kneeling down or bending over to ensure perfect, brightly-coloured markings on the ice. “The paint freezes instantly,” says Pauls. “If you make a mistake, you have to scrape it off.”

Jeremy Warner is one of the staff members Pauls can remember coming to the arena as a youngster, to play hockey.

Pauls used to sharpen Warner’s skates, and now he’s playing with the old timers. “I used to flood the rink when I was his age. Now he floods it.”

“It’s a tough job,” says Warner of the painting. “It’s hard on your back and legs.”

Warner has been working for the town for 14 years in the operations department, on parks maintenance in the summer, and arena maintenance in the winter, which includes driving the Olympus ice cleaner.

“As painstaking as it is to get the ice in and painted, the staff started early Friday and were finished both arenas by about noon Friday, Pauls says. Once the painting was finished, more water was sprayed to seal the ice, using hot water — 160 degrees F — which contains less dissolved oxygen, or air bubbles, which makes the ice harder, smoother and more clear, also protecting the paint. They spray until the ice is one and a half inches thick.

After that, it’s shared regularly, using a laser to make sure it’s flat and even, to prevent ice from building up, which dulls the colour, and is also not as efficient to keep frozen, he says.

The ice is maintained at about 21 degrees F, with a variable of 2 degrees. It may be half way through the season, or before a tournament, it will be repainted, to brighten it, “but we don’t know yet what’s happening as far as tournaments.”

This year, he’s particularly proud of the white, bright ice, which looks better than ever with new LED lighting that has replaced the traditional arena metal halide lights. The new lighting not only looks better and brighter, says Pauls, but is also more energy-efficient.

Plans were still underway to allow for physical distancing, Pauls says.

Tables, chairs and benches inside the arena were being moved, and the stands divided into three sections. Spectators will be directed to one section, and when they leave, the next group will be seated in a different area, giving staff time to clean in between.

Outside doors will be locked, opened only for arriving skaters and spectators 15 minutes before and after arrival times, with separate doors for entering and exiting.

Masks must be worn in the building, although skaters can remove them when they’re on the ice. Dressing rooms will be open, with frequent cleaning.

New user groups interested in renting ice this season are asked to complete an online survey identifying the dates and times of desired ice rentals. Visit the Town’s website for additional information regarding reopening procedures, arena schedule and public skating times.

There will be changes, Pauls says, but at least the doors will be open, and, according to tradition, the arenas are ready to welcome those who are anxious to use their skates and step on the ice.

We would like to express our sincerest appreciation for the overwhelming support we’ve received since Liz’s tragic death.

The love, prayers, well wishes, and thoughtfulness that has come our way from family, friends, colleagues, and the community has been profoundly comforting for us. It certainly speaks to the person Liz was, and the impact she had during her life, but it is also a testament to the caring community that surrounds us. Thank you, Niagara-on-the-Lake, for honouring Liz and supporting us through this difficult time.

Sincerely, John, Adam, Brianne, Ransom, Whitney, Tez and Sinclair Hawley (and all six grandchildren)

Jeremy Warner demonstrates how the lines are painted once the ice is in. (Photos by Penny Coles)

Hans Pauls says the compressors, which maintain ice temperature, have been painted and look like new.

Alfred Greisie sprays a sealing coat on the ice.

The love, prayers, well wishes, and thoughtfulness that has come our way from family, friends, colleagues, and the community has been profoundly comforting for us. It certainly speaks to the person Liz was, and the impact she had during her life, but it is also a testament to the caring community that surrounds us. Thank you, Niagara-on-the-Lake, for honouring Liz and supporting us through this difficult time.

Sincerely, John, Adam, Brianne, Ransom, Whitney, Tez and Sinclair Hawley (and all six grandchildren)
James Cadeau and Erinn Lockard are anxious to see the design for maintenance, “he says. “We’ll discuss it at our next meeting.”

It’s a discussion that will take place over time, taking public comments into consideration, Chisholm says, including looking at whether it can be narrower and less intrusive than the first phase. He stresses no decision has been made at this point. That’s at least a couple of months away.” Coun. Gary Burroughs is also on side with leaving the second phase of the trail in a more natural state. “It’s not a highway, it’s an historic railway track,” he says. “I think they’re making it a much wider path than it needs to be. I think we’re going crazy on this trail. I’m hoping it won’t be a race track.”

He too questions whether alternatives have been considered for removing the dead tree. With a new tree bylaw in place, he says, “we tell people all the time not to cut down trees. And then we and go cut down its. It’s so hypocritical for us to have a bylaw and then take down our own trees. It doesn’t make sense.”

Tracey O’Brien-Dunn lives on East and West Line at Concession 1, and is also not in favour of having the trail rehabilitated. It’s very different from the section they used to walk through, she says. “As it is, a natural trail that runs through farmland, she says. Her husband has taken the job on of cutting grass on it, as her father did, and Two Sisters Winery also has the grass cut around the vineyards.

“A lot of locals on the trail help maintain it, cutting branches down and trimming trees,” she says. “I walk my dog on it two or three times a day, and my kids enjoy the woods.”

She hopes this portion of the trail, which has its own beauty, can be left alone. Its natural aesthetics and tree canopies untouched, the wildlife and birds undisturbed.

She suggests the money that would be spent on rehabilitation could be better used opening the final portion, which is inaccessible, so at least the entire length of the trail could be open to the public.

Despite hearing that no decision has been made about the section from Charlotte Street to East and West Line, O’Brien-Dunn also questions whether the Town has undertook it is to access one dead tree, or whether it was considered a good time to do it, in preparation of widening the trail.

Lord Mayor Betty Disero walked the trail from Charlotte Street Tuesday, with Turcotte, other town staff, and trail committee chair Rick Meloen.

She too has been assured the only way to remove the dead tree is with a crane, and that some trees were cut to make room for the equipment.

“I’m pretty sure an arborist can’t climb a dead tree. But just to be sure, she’s asked Turcotte to make one more phone call to another arborist to see if there are other options for removal. Disero says some trail users walked with them Tuesday, and though a decision has made about the widening on the resurfacing, “was a fail accempt.”

She assured them the decision hasn’t been made, and they will have an opportunity to express their opinions before the design is finalized.

She will also ask about the design, and whether the path needs to be as wide as the first phase is.

Randall, also along for the walk, said whatever the decision is, there will still need to be access for ongoing main- tenance, which will be the Town’s responsibility. Randall also questions whether they would like behind their homes, she says she’s happy to facilitate that process.

“I may be there is some sort of compromise to make the trail passable, without making it into a highway.”

Community centre, cafe will open Monday

Penny Coles
The Town

The Town is beginning to open more of its facilities for public use, including the community centre, which was closed in March in response to the COVID-19 pandemic.

The community centre is set to open Sept. 14.

The customer service desk, track and fitness area, and Sweets and Swirls Cafe are all scheduled to open that day.

The cafe is open and regular customers are welcomed, although they are some of them at the market with their weekly food delivery and pickup business, says Cadeau. At first they thought they would be able to open this week, with the nursery school. Now they’re preparing for Monday, and hoping it doesn’t change.

“We’re hoping nothing goes awry. Things can change very quickly.”

While it seemed “tentative” at first, he and Lockard now have a chance to sit down with town staff and go over what is expected of them, he says.

“There are going to be a few hurdles to jump over, as far as getting things in place. It’s not going to be difficult. We are allowed up to 50 people in our area, and that’s probably about the maximum we have any- way. The best news is that we’re up and running.”

Without a lot of programming going on in the building, they will open at first from 9 a.m. to 1 p.m., and “see how it goes,” expecting to expand as programming begins.

The same goes for Lock- ard’s memo. It may be limited to start, until they get a better handle on how many people use the community centre.

At the moment, they are planning to continue the meal delivery and pickup — their customers want it to continue, he says, and he isn’t sure how busy they’ll be when they open. They expect to be able to do both. “It’s been an interesting experience. It was an opportun- ity that came along, and it turned out to be something that helped other people. We plan to keep that going as long as we can,” says Cadeau. “Businesses have to adapt to what people need and want, and we’re glad it worked. We were able to help, and it kept us alive. As we go along, we’ll adjust again.”

Community centre pro- gramming and room bookings are expected to be available begin- ning Oct. 5.

Community centre, cafe will open Monday

Tuesday.

Community centre, cafe will open Monday

James Cadeau and Erinn Lockard of Sweets and Swirls Cafe are happy to be open and welcome back regulars. (File photo)
As some parents send their kids off to school this week, and others prepare for online studies, our hearts and thoughts are with you all.

As great as it is to see yellow busses pulling into our schools and kids outside, after six months of empty buildings, we understand it can’t be easy for anyone, parents, students or teachers.

We wish for all to remain safe, and to get through the weeks ahead with happy, healthy kids and school staff.

We know there are concerns with some of the decisions made by the Province, including class size. We’ve heard the attendance at schools is more than 80 per cent, with the remaining students learning online, but that may have changed with the actual start of school.

Whatever the number, physical distancing and masks will not make the days easy; especially for the little ones. What a stressful time for all, not knowing what to expect, how your kids will handle the protocols, whether they will come home excited to be back at school or anxious because of all the changes.

We know parents are doing their best to make the right decisions for the education, mental health and social well-being of their kids.

We may have concerns about policies, procedures and class sizes, but we have faith in our great teachers, that they will go beyond what is expected of them to care for their young, charges. Fingers crossed for good reports from local schools!

For high school and university students, this year will not be what any of them had expected or wished for, but we hope they will make the best of it, and do whatever is necessary to keep safe.

We’ve heard other provinces that opened their schools earlier have been dealing with COVID, and in NOTL, the numbers have very slowly crept up, to 42 cases total. Please, let’s all focus on staying healthy, looking after ourselves and being kind to others.

Penny Coles
The Local
A summer to remember, for so many reasons

Cyber-Seniors: Tech mentors helping older adults

Cyber-Seniors is a local program free to users. It trains students to become technology mentors for older adults. This program is endorsed by the NOTL Community Wellness Committee and has a documentary film featuring Cyber-Seniors’ accomplishments. Nancy Siciliana manages Cyber-Seniors, which teaches tech-savvy students with older adults looking for help. The students gain practical experience while earning volunteer hours and developing job skills that enhance opportunities for future employment, as the seniors gain valuable skills to help keep them connected to the community.

Some of the tools Cyber-Seniors tech mentors can teach are:
- Ordering groceries online
- Video calling with family and friends (e.g. FaceTime and Zoom)
- Booking transportation

On July 16 NOTL Local article
- A friend or relative
- Notification in a retirement home or long-term care home

Other (please specify)

4. Where do you live?
- a. Niagara-on-the-Lake
- b. St. Davids
- c. Virgil
- d. Other (please specify)

5. What else should be done to help people learn how to use the Internet?
- a. Learning sessions held at the library
- b. Learning sessions held at the museum
- c. Additional advertisements in the local newspapers about Cyber-Seniors
- d. Other (please specify)

Seniors interested in receiving help from a tech mentor or students interested in becoming a mentor can call 1-844-217-3057.

To apply online to be a tech mentor, visit www.cyberseniors.org.

There is no fee for the program. It is funded by grants and donations.

Larry W. Chambers has authored 175 articles and books on disease prevention (e.g. dementia), quality improvement in long-term care homes, and innovative approaches for continuing professional development. He is research director of the Niagara Regional Campus, School of Medicine, McMaster University. Hanna Levy is a medical student at the Niagara Regional Campus of the McMaster University School of Medicine.
Celebration of Nations offers Indigenous arts and culture

Kim Wade
Special to The Local

“As someone who used to oversee Indigenous exhibitions and programs at the Smithsonian Institution, I can state with a high degree of confidence that what we’ve created here in the Niagara region is unparalleled,” says Tom Johnson, artistic producer of this weekend’s upcoming fourth annual Celebration of Nations.

This celebration is presented by FirstOntario Performing Arts Centre and Kakekalanicks, an Indigenous consulting company, in partnership with the City of St. Catharines. It is part of the year-round programming that culminates in a three-day celebration of Indigenous arts, culture and tradition. From Friday, Sept. 11 to Sunday, Sept. 13, the program features crafts, artistry and entertainment. The jam-packed schedule includes story-telling, poetry, dance, singing, short films, traditional crafts workshops and a cooking class.

It is a part of a long-term vision to build on the Two Row Wampum that “promotes all Nations walking together, in parallel, with respect, compassion and understanding to cultivate an inclusive community for our shared future.” This reference is to the Two Row Wampum which is a 400-year-old treaty between the Onkwehonwe people of Turtle Island, and the European immigrants, says Tom Keeler of Brucepatch Magazine. “The Two Row is a foundational philosophical principle, a universal relationship of non-domination, balance, and harmony between different forces. The Two Row principles of peace, respect, and friendship can exist within any relationship between autonomous beings working in concert. These include nation-to-nation relationships, dynamics between lovers and partners, and the relationship between human beings and our environment.”

This year’s theme connects participants and partners to our environment and region. As Johnson explains, “this year our theme is Mighty Niagara and the Great Lakes Watershed. Once we have a theme, we reach out and engage our network of artists and partners to conceptualize and produce both performing arts and intellectual programs.”

The celebration this year is a virtual environment rather than a total immersive experience. “As with most performing arts institutions and programs, we’ve had to produce this year’s Celebration of Nations online. I’m also a board member of the Shaw Festival and I can’t tell you how disappointed I was that the Shaw season had to be cancelled. One of the things we realized in the process is just how much we, as human beings, need shared social experience. I think it’s become part of our DNA,” says John- son. “So, we knew early on and made the decision very early that Celebration of Nations would have to be produced almost entirely, online. Making that early decision helped immensely, even though it didn’t reduce the workload. In fact, the opposite happened. The workload has doubled or even tripled, because now we’re essentially having to produce a three-day variety television special and pre-producing a ton of video content. The work is ongoing on behind the scenes. We will be working 12-hour days leading right up to showtime.”

“The hard work is worth it, believe me. "The benefit is that we are creating a safe environment for our artists, intellectuals and visitors, and, we hope, being able to draw a wider audience, even an international audience for our outstanding Indigenous programming,” Johnson says.

Johnson is a champion of Indigenous programming. Among his many accomplishments, he is an award-winning director, and served as the co-chair of Landscape of Nations, a UNESCO arts and Culture Commemorative Memorial in Queenston. He also served as an associate director for museum programs at the Smithsonian Institution’s National Museum of the American Indian.

In his current role as the artistic producer of the event Johnson gets hands-on with many of the programs in all volumes of the arts. He also get heavily involved in pro- ducing programs such as educationally-inspired concerts like RUMBLE THE CONCERT, which was based upon my award-winning film, RUMBLE: The Indians Who Rocked the World, and also develop special educational programs such as the Indigenous Cultural Map and web platforms found at theetquatgaarscarmpton.ca. This year, in association with the FirstOntario Performing Arts Centre, Plenty Canada and the Indigenous Cultural Map, we’re producing an online tour of Indigenous his- tory and culture destinations in the Niagara Region. Called the Indigenous Living Museum Tour, it will transport visitors, virtually, to locations such as The Indian Council House site in The Commons, the Landscape of Nations Commemorative Memorial, Willowbank and its Indigenous Community Love Gardens, the majestic Niagara Falls of course, and several other fascinating sites that help bring Indigenous history alive through especially placed video tour productions. And so much more! ”

As with the theme of the event, Johnson reminds us of our history and roots in the region. “People may not realize the hard work that has actually roots in Niagra- ra-on-the-Lake. They are im- bedded in the Town history and subsequent relations by land. They have been done to create, install, and un- veil the Landscape of Nations Commemorative Landscape that opened earlier this year in Queenston Heights Park in October, 2016. When we were working on the project, we realized that theat the memorial’s physical devel- opment was only the first part of the process. We understood that we also needed a program to follow up to provide edu- cation about Indigenous peoples histories and cultures to deepen the messages contained in the memorial. My creative partner in this second phase of the work, Susie Burnett, ‘where Burnett and Johnson will work full programs that include artists, intellectuals and visitors, and, we hope, being able to draw a wider audience, even an international audience for our outstanding Indigenous programming,”

“The only event that does not happen virtually is the Sunset Ceremony and Sacred Fire that begins Friday at 6:30 a.m. in the backyard of the FirstOntario Performing Arts Centre. This fire will be lit during the cere- mony and burn until the close of the event on Sunday. That evening the virtual program will begin with a performance by Olivia Mater, a visual story-tell- er and artist, whose perform- ance piece, Starborn, will be accompanied by composer and bassist Garth Stevenson, after which Johnson and Burnett will open the celebration and host the 2020 Celebration of Nations Outstanding Achievement Awards. Other performances include 2020 Juno Award win- ners, CégeL Cardinal and Lee Harvey Osmund.

Saturday and Sunday offer full programs that include stories, poetry, dance and workshops. Highlights from Saturday’s lineup include stories about the Haendesoserai people, an opportunity to learn Indigenous dance at the Pow Wow Boot Camp with Santee Smith, and the First Nations dance competition. These events are interspersed with information, consultation on the importance of our native pollinators, and the harmony of the Niagara watershed and impact on Indigenous people of the area.

Sunday morning’s program begins with Drumming Circle hosted by Jackie Labonte and Oliver Nobousin, followed by workshops on making your own bundle bag, and make a Medicine Wheel bracelet.

The Smoke Dance winners will be announced followed by an Indigenous-focused presentation class hosted by chef Laura Len- son. Sunday evening’s program will end with the much-anticipated Landscape of Nations 360 – Indigenous Liv- ing Museum Tour, hosted by Burnett and Johnson, followed by the official closing of the Celebration of Nations.

For all the programming in- formations.ca website, their Facebook page or FirstOntario Performing Arts Centre website at frotontioracpa.ca.
Museum staff say thanks to volunteers

The NOTL Museum staff said thank you to about 55 volunteers Friday, with prepared lunches they handed out as the volunteers stopped at the curb. The meal was provided by Executive Catering Niagara. A thank you event is typically held in April but was cancelled this year due to the pandemic. Museum staff Barbara Worthy, Shawna Butts and Amanda Balyk, Dmitri Zakharchenko from the catering company, Amy Klassen, Sarah Kaufman, and volunteer Marlene Masales hand out meals. Volunteers Bud and Leslie Moulsen receive their lunch from Butts and Kaufman. (Penny Coles)
Serluca kids raise money for McMaster Children's Hospital

$2,315 was raised for hospital with help from family and friends

Penny Coles
The Local

When Ava Serluca asked if she could raise some money to help McMaster Children's Hospital, her parents, Jayne and Dan, were both proud and pleased to help organize a fundraising event.

Their son, Matteo also kicked into high gear, planning his contribution to what became a fresh fruit and bake sale at their Concession 2 home, which is also the Serluca family farm.

Last week, with help from friends and family, they raised $2,315 for the hospital, to be divided between two units.

Both Matteo and Ava have received wonderful care at the hospital. Their parents are grateful and also feel very fortunate their kids have received top quality, expert health care, delivered with kindness by doctors, nurses and staff who go out of their way to provide the best for their patients, says Jayne, herself a nurse working for the Niagara Health System.

Matteo was just a baby when he became seriously ill, she relates, and had to be rushed from the hospital in Niagara Falls, where he had spent a night under observation, before being transported to McMaster by ambulance the next morning.

Matteo knows the story well — that the doctor who saved his life told his parents if he had arrived at the hospital just a couple of hours later, he would not have survived.

"I know, I was two hours away from death," the 11-year-old laughs when his mother reminds him, but for his parents, it was a terrifying time they will never forget. He was suffering from intussusception, a rare and life-threatening condition of the bowel, when one part telescopes into another, that was not correctly diagnosed until it was almost too late to save him.

"He was just eight months old when he suddenly let loose with "a piercing scream," Jayne says. She took him to the Niagara Falls hospital, and by the next morning, he seemed much worse.

He was listless, says Jayne, and exhibiting other worrisome symptoms. "I'm not a pediatric nurse, but I knew the red flags," she says. She insisted on a scan, and next thing she knew their baby was in an ambulance, being transported with lights and sirens, to McMaster's gastroenterology department.

"They saved his life," says Jayne, becoming emotional at the memory of how close they were to losing him.

"Everyone at the hospital, from the specialists to the nurses to the cleaning staff, was unbelievable," she says, of the care both her kids received. Because that's only part of the Serluca story.

Ava, nine, had just returned home from her own stay at the children's hospital when she suggested the fundraiser. With 86 per cent hearing loss in her left ear, an ear, nose and throat specialist had performed a complicated surgery that will hopefully improve Ava's hearing.

"It involved a graft of her own cartilage in her ear, and it's a procedure that would occur as often as several times a month, says Jayne. Ava had tubes inserted in her ears, but they fell out soon after and were not replaced, allowing the infections to continue. She also had a bone protruding, pressing on her ear drum, causing friction.

"Hopefully, with this surgery, her hearing will be restored," says Jayne.

"Without the operation, I would lose all my hearing in that ear," adds Ava, who says "when someone is screaming, it sounds to me like they're Whispering in my ear. I couldn't really hear people, and I always had pain in my ear."

When Ava entered Junior Kindergarten at St. David's Public School, her teacher, Miss P (Lindsay Parravicino), "was really nice, and she helped me a lot. She's a good teacher. I think she really likes kids."

Jayne points out the "unbelievable support" Ava received from her surgeon. Before surgery, the operation was explained to Ava so that she felt she understood what was going to happen. And after surgery, "the doctor didn't leave her bedside until she woke up," she says.

They also allowed Jayne to be in the operating room and hold the mask to Ava's face, until she was asleep, and Ava was permitted to take a stuffed bear, given to her the night before by her cousin to comfort her, with her, so it would be beside her when she woke up.

"It meant so much for her to have me there, and as a mom, I was so glad to be there with her," says Jayne. "They were so compassionate, so kind and caring to all of us."

It was just two days post-surgery when Ava said she'd like to do something for her doctor and the hospital, and Jayne agreed.

They decided they would have a baked goods and fresh fruit sale, with peaches and plums and grapes donated by the family farm and other local farmers.

Jayne also called on a group of her close friends from Niagara District Secondary School to help with baking and on the day of the sale, including Jessica Friesen and Leanne Visser. Family members and friends held up signs, flagged down drivers, and helped at the fruit stand.

People were very generous, says Jayne, some donating money without buying anything. Many shared stories about their positive experiences with the McMaster Health system, she added.

Ava has an appointment for a check-up at the hospital coming up soon, and the Serluca family will present the funds they raised, to be divided between the gastroenterology and the ear, nose and throat departments, says Jayne.

Friends and family helped fill a bake table with home-made treats.

Ava, cousin Olivia, grandmother Rocchina and Dan Serluca took their turn looking after the fruit stand the day of the fundraiser.

Matteo, Dani, Jayne and Ava put their hearts into a sale to help out the hospital which has been so good to their family. (Photos supplied)
Filmmaker visits home town, thinks about future

Mike Balsom Special to The Local

Over the years, Vancouver-based filmmaker Michael Pohorly has accumulated credits as producer, director, assistant director and production manager in films and television shows such as The A-Team, Prison Break, The Grey, and Jimmy Glick in Lalaland. He has a great story about Martin Short, Kurt Russell and Janeane Garofalo on that one.

Last spring, at the behest of Canucks owner Francesco Aquilini, he took on the task of writing, producing and directing the hockey team’s opening film, and became the in-house producer and director of their in-game entertainment.

For Pohorly, though, Niagara-on-the-Lake will always be home. Back at the family farm for a visit last week, he took time to reflect on his roots here, and his hometown place in his past, present and future.

“This is where it all started,” he says, showing a recent post on his Instagram account (@mikepoh). It’s a grippy Super 8 film footage of a five-year-old Pohorly driving a tractor as he and his father Frank, and younger brother Steven, are tending to a steroid patch.

“My dad had the camera, and in the summers in the backyard he would put up the screen and have his buddies over. He would take movies of when they would have snow-mobiling trips or going to the cottage with them. I was five years old, sitting in this home theatre with this screen. Everyone laughing and having fun, that’s when I knew this is what I wanted to do.”

At Niagara District Secondary School, he made every effort to turn assignments into something he could complete using his VHS camcorder. “My historical essay was about the Battle of Queenston Heights, retracing Brock’s last steps, and visiting Queenston Heights, retracing the battle. He explains, “I went to visit, then I met an assistant director. So I would go back and forth between rainy Vancouver and B.C. Living on a beach on this tropical island. It’s not a bad deal.”

That commercial led to a feature film. His first real opportunity to tie it all together and take full control of his own set came in, of all places, Bali, Indonesia.

“My friends opened up some bars there,” he explains. “I went to visit, then I met a production manager who was doing a Samsung commercial, and he hired me as an assistant director. So I would go back and forth between rainy Vancouver and Bali, living on a beach on this tropical island. It’s not a bad deal.”

That commercial led to many more, then to a 2014 short film called Made in Bali, which he wrote and directed. It’s the story of a young man searching for the biological father he has never met, shot amongst some of the most stunning landscapes on the island. Pohorly won a 2015 Directors Guild of Canada award for the movie. He also took the helms for a number of episodes of the Indonesian television show Bruta.

While sitting on a Queen Street patio Saturday, Pohorly talks about how valuable those experiences will be when he’s finally landed the reins for a feature film. His train of thought is interrupted, though, by two groups of revelers passing by on the local pedal pubs. He’s so enthralled by them, in fact, that later, while walking to Queen’s Royal Park, he approaches the driver-host with a number of questions about the unique vehicle. During the walk, he also raves about the chicken wings at Butler’s Sports Bar, which he would be sampling later that evening.

The suspension of the hockey season back in March has meant that Pohorly has had a bit more free time than he had expected. Prior to the trip home, he revisited his old haunts in Montreal, and has also spent some time connecting with friends in Toronto. But he sees the busy NOTL streets and diversions as an opportunity to spend more time here in the future.

“I’ve never seen anything like it (the pedal pubs) in my life,” he exclaims. “That’s incredible. The fact that this is just gave me more of a feeling to want to be here. I’d like to have more of a presence, he adds. “This is where I grew up. My sweat and blood from a young age is still in this dirt. When you’re a farm boy, that never goes away. I’d like to have some businesses associated with the farm, and wine. The other way is I’ll have to make a movie about it.”

In recent years he’s been mulling over the idea of helping his uncle, Niagara winemaker Joseph Pohorly, with his grapeased oil business. He has also considered beginning a small boutique winery somewhere on the property his family still owns on Niagara Stone Road, but that’s some time in the future.

He promises to be back with the Canucks for the 2020-2021 season, and is already planning a new theme for next year’s opening film. It might be hard to top the zombie hoards the Canucks had to battle in this year’s production, though.

In the meantime, he is in early talks to produce a Christmas movie for Hallmark back in B.C. Also in development is a psychological thriller that is slated to be shot in the Pacific Northwest. His vision for this one, though, might make for a made-in-Niagara option. “One of the key scenes takes place on a cliff, in a forested area, and I thought this could be the setting on the escarpment. The whole thing could be around the gorge and the escarpment.”

If he can make that happen, it might be the first step into a more permanent place for Michael Pohorly in his home town. Keep your eyes and ears open. The casting call for that one might be right here in Niagara-on-the-Lake.
Palatine Hills Estate Winery planned to open a patio this year, but didn't expect it would be under guidelines due to COVID-19 restrictions.

The patio has been open since June 20, the day after the Niagara Region moved into Stage 3 of the Reopening of Ontario. Winery management had planned to open as soon as the weather was warm enough. Instead, it opened as soon as the Province allowed.

Thomas Reid, winery operations manager, says the response from guests has been very positive. "Our guests have enjoyed the laid-back nature of a seated tasting flight, overlooking our vineyard. They've also, on average, stayed longer to enjoy a glass of wine or our locally curated snacks menu on Ramblers Patio."

Since tastings are now seated, Palatine Hills cannot conduct several small-group tastings at the bar where guests were once "shoulder to shoulder."

"Guests have been very receptive to this new way of tasting, and have been very understanding of the added stress put on the winery staff to accommodate them under these new circumstances," says Reid.

Seated tastings to maintain physical distancing is one way the staff at Palatine Hills Estate Winery is working to ensure the safety of the staff and the public.

Reid says that they are also diligently cleaning and disinfecting all surfaces and tableware. "We take our capacity limits very seriously also, resisting any urge to pack more people on the patio than we are comfortable with. We have made the decision, even through Stage 3, to limit the number of people inside the winery very well below what we are obliged to according to the government guidelines," he says. "Despite Stage 3 allowing us the freedom to conduct tastings inside, we have remained focused primarily on seated, patio tastings, wine and sangria by-the-glass and patio snacks on Ramblers Patio."

Palatine Hills is steeped in the history of Niagara-on-the-Lake. According to NOTL museum's Barbara Worthy, Palatines Hills received its name from Mary Servos, wife of Peter Neufeld. His family was part of the German Palatines that immigrated to North America around 1726.

After the Revolutionary War, the Servos family eventually joined the Loyalist migration north and established themselves in Niagara, benefiting from the patronage of the British government and establishing mills and the farm.

Mary Servos (Ball) eventually separated from Peter and took over the farm and the mills when she discovered that he was involved in a relationship with a woman working for him. Mary continued to raise her four children on the homestead and run the mills, the blacksmith's shop and the farm. When Peter died in 1887 and Mary refused to let him be buried on the family burial plot, he was buried in St. Mark's Cemetery. In 1889, Mary renamed the farm Palatine Hills. In 1905, she died and is buried with the Servos family in the family plot on the farm.

The last Servos to own Palatine Hills Homestead and mills was Mary Elizabeth Olivia Josephine Servos, Mary and Peter's Servos' daughter. According to Shawna Butts, from the NOTL Museum, when the matriarch Mary died, she divided the property between her two daughters. Mary Elizabeth was left with 182 acres, the homestead and the mills.

Unfortunately, financial troubles during the Great Depression forced Mary Elizabeth to subdivide and sell off the property that had been in her family for five generations. She lived on the homestead until her death on June 13, 1942, and is also buried in the Servos family plot on the farm.

But the Palatine Hills legacy lives on. More than four decades ago, the Neufeld family began to cultivate part of the old Palatine farm for growing grapes. Eventually, the Neufelds began making wine. According to Reid, "As our 1812 series of wines might suggest, we feel very connected to this area, and the history of Niagara-on-the-Lake. Growing grapes for wine production on this land since 1972, we are also a part of the history of commercial wine-making in Niagara. Over the years we have recovered many artifacts from the 1800's scattered across our 100-acre property, and proudly display these items for our guests to enjoy."

Despite these challenging times, Palatine remains committed to ensuring a safe and enjoyable experience for all guests. "We are fully aware of the impact COVID-19 and the subsequent shutdown and re-opening restrictions have had on so many small businesses throughout our province and country," says Reid. "While we too have been impacted in a significant way, we consider ourselves lucky to have remained operational, and in the enviable position to hire back all of our usual staff and more this summer. This was not how anyone would have envisaged this season, but it has not shifted our focus away from making the very best wine we can and offering a casual customer focused experience here at the winery."

With Palatine Hills family-owned and operated, Mary and Mary Elizabeth would be happy to know the Neufelds are working the land and taking pride in the results.

Ramblers Patio is open 11 a.m. to 5 p.m. Monday to Thursday, and 11 a.m. to 6 p.m. Friday to Sunday. Their next event is Yoga at Palatine Hills on Sunday, Sept. 5, at 10 a.m. Contact the winery at info@palatinewinery.com for more information.

Kelsey Moon pours wine to serve on the patio. (Photos by Kim Wade)
Music Niagara virtual performance Sunday

Karen Lade
Special to The Local

COVID-19 put Music Niagara in a situation that organizations and audiences like ours have never faced before. Like many other arts programs, we have had to be inventive and rise to the occasion.

With the support of our board of directors, our amazing artistic director Atis Bankas, our musicians and sponsors, other community organizations — and most of all, you — we moved fast. We’re also grateful for support from all levels of government.

We moved quickly by partnering with Niagara College’s broadcasting team to film performances; it was different playing with no audiences. We have made these available online so people can keep enjoying great Music Niagara performances in comfort and safety with our At Home Series, partnering with new local venues in Niagara-on-the-Lake that offer outdoor or indoor locations to film each performance.

Importantly, we have been able to keep artists working during a time when many are out of work.

There’s no denying it — we have taken a hit like everybody else. So far this year we haven’t been able to hold special events or fundraisers, and that hurts. Again though, we are grateful and appreciative of the support we get, especially from you. We know how many would love to be at our shows and we hope you are enjoying watching in this most unusual year.

Here’s what has not changed: our responsibilities. Music Niagara aims to keep great music thriving through these difficult times, to connect with you, our audience, in new ways and to support musicians and students in their inspiring and challenging work.

Finally, we have learned to be patient — no one really knows where we are going with this pandemic or how long it will take to get there. We just know that we must go on, working to serve you, our amazing community, and to keep great music thriving.

In that vein, do not miss violinist Emma Meinrenken’s special performance with members of the Toronto Symphony Orchestra on Sunday, Sept. 13 at 4 p.m., filmed at PondView Estate Winery by Niagara College’s broadcasting team. Watch live on Music Niagara’s YouTube Channel or Music Niagara’s Watch Live page of our Website. Emma, a Music Niagara favourite, performance academy alumna and student at the prestigious Curtis Institute of Music, will perform two Romances by Beethoven and Schubert’s Rondo on a rare 1689 Baumgartner Stradivarius on loan from the Canada Council.

A highlight of the concert will be an ensemble of members of the Toronto Symphony playing seven string and wind instruments featuring the rarely heard Beethoven’s Septet Op. 20.

Karen Lade is General Manager of Music Niagara.
Hungry 4 Hammond a tribute to famous organ
Two Jazz Festival concerts presented in duo’s backyard and online

Mike Balsom
Special to The Local

In the backyard of the north end St. Catharines home of TD Niagara Jazz Festival co-creators Juliet Dunn and Peter Shea sits a miniature COVID-safe version of what one might remember from Simcoe Park a few short years ago. Tents dot the landscape, providing enough room for “pods” of physically distanced groups of six to 10 people to keep their eyes and ears on the stage which will be housing the Hammond organ. Four of these groups will be created on Saturday for Hungry 4 Hammond a tribute to famous organ. It’s the first in the festival’s two-part tribute to the Hammond organ, featuring Organonics and the Matt Weidinger Band. There is also a room for a group of VIPs on their deck, with seating surrounding their above-ground pool, and a brand new laundry area from where food and drinks will be delivered to the pods. And, of course, a porta-potty in the driveway for when nature calls.

The layout is the result of festival volunteers pulling together in a Helpl and Hang sessions since late March, chopping away at transforming the backyard into a festival space that can welcome about 30 visitors safely. And this weekend’s show, which can also be enjoyed online, will be the first Niagara Jazz Festival event of such a size since the pandemic began. Dunn and Shea have had to be creative throughout the peak festival season. In March, the not-for-profit organization began to present both local and international jazz artists through an online platform, renaming their popular Live-Love-Jazz series to Livestream-Love-Jazz. Those were referred to as Backyard Sessions, as Dunn and Shea produced them from their studio, housed in a shed that is also located behind their home. The second annual Summer Mardi Gras celebration was also held online, with some unique methods used to hold the traditional New Orleans-style parade.

From the outset with the Hammond series, Dunn wasn’t sure when the Ontario government would allow larger outdoor gatherings. Accordingly, using that creativity she and Shea have always shown, they decided to dub this their Tentative Concert Series. Finally, the timing is right to make the Tentative a reality. Why the Hammond organ? Says Shea, “It’s been a passion of mine my whole life. It’s a dying art form, and somebody’s got to pick up the torch right now. We’re doing this to keep this alive. It’s like a grand piano, you can’t replace the real instrument.”

Invented in 1935, the Hammond organ became a staple in the jazz world in the 1950s, largely through the efforts of bandleader Jimmy Smith. In 1962, Smith crossed over into the pop world with a top-30 hit called Walk on the Wild Side. That same year Booker T. Jones and the MGs rode his Hammond B3 to number three on the Billboard Hot 100 chart with Green Onions. Through the 60s, pop and rock bands such as the Small Faces and Deep Purple featured the Hammond organ, while Keith Emerson of Emerson Lake and Palmer and Gregg Allman of the Allman Brothers continued leaning heavily on the instrument throughout the 70s. Procol Harum’s Whiter Shade of Pale may be one of the most recognizable hit songs to be based on a Hammond riff. The distinctive keyboard has also been heard on many funk and reggae songs throughout the years, and it found its way into hip hop through the Beastie Boys.

Shea looks to Jimmy Smith for inspiration, but also makes special mention of Joey DeFrancesco and the late Canadian jazz legend Doug Riley, who was the man behind the late 60s band Dr. Music. “I do a special shout-out to Doug,” Shea says. “Of all the B3 players in Canada, God rest his soul, he was just an incredible B3 and piano player, and...”

Continued on page 16
TRAUTTMANSDOFF-WEINSBERG, FRIEDRICH (FRITZ)

It is with great sadness that we announce the passing of Fritz on September 1st at St. Catharines General Hospital, at the age of 94.

Beloved husband of Brenda (nee Northey) for 36 years.

Devoted father of Marie-Therese Jones (Stephen), Ferdinand Trauttmansdorff-Weinsberg (Christine), Andreas Trauttmansdorff-Weinsberg (Barbara-Lynn). Also remembered by Pauline Trauttmansdorff-Weinsberg (nee von Galen), mother of his children.

Adored grandfather of Stephanie Bender (Brad), Michael Jones (Emily), Victoria Jones and Christoph Trauttmansdorff-Weinsberg (Michelle) and Paulina Trauttmansdorff-Weinsberg.

Great-grandfather of Theodore and Claire Bender, Matthias and Remington Jones.

Predeceased by his parents Carl and Johanna, and his brothers Ferdinand, Rudolf, Hans, Carl-Matthias, Michael Trauttmansdorff-Weinsberg.

Fondly remembered by his many nieces, nephews, cousins and friends.

A service to commemorate the life of Fritz, will be held privately. Arrangements entrusted to Morgan Funeral Home, Niagara-on-the-Lake.

(Under current conditions, laws have been set in place that regulate the number of visitors allowed in the funeral home or church at a given time. All visitors must wear a face mask and practice physical distancing. Visit theba.ca or call Morgan Funeral Home for further information.)

Those who wish may make a memorial donation to the charity of their choice. Memories, photos and condolences may be shared at www.morganfuneral.com.

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PUZZLE ANSWERS

Sudoku solution from September 3, 2020

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2 7 1 4 9 3 8 6 5
6 9 8 5 1 2 3 7 4
4 3 9 2 5 1 7 6 8
8 2 1 3 6 9 5 7 4
1 5 4 6 9 8 7 3 2
5 6 3 7 8 4 9 2 1
3 4 8 1 2 7 9 5 6
7 8 2 6 3 5 4 1 9
9 7 5 4 3 6 8 2 1
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‘Incredible lineup of B3 guys’

Continued from page 14

in some way we should pay homage to him at some point.”

The first band, Organomics, features Randy Stirtzinger on the organ, Nova Scotia native Roy Patterson on guitar, and Niagara-on-the-Lake resident and former Santana and Gino Vanelli group drummer Graham Lear. Kitcener’s Matt Wendinger, who released his new album of roots, rock and neo-soul called Breakage in May, headlines the show.

The Oct. 3 instalment of Hungry 4 Hammond features Toronto acts JV’s Boogaloo Squad, and the bluesy sounds of the Joint Chiefs of Soul, featuring Lance Anderson and drummer Shamaka Ali. “We have an incredible lineup of B3 guys,” says Shea.

Seating is limited for both events, and there are also Airbnb packages available, as their home, known as Shady Acres, has a beautiful two-room suite attached to it. Dinner provided by The Heat is On Catering is part of the package. Information, tickets, and a map of the site are all available at www.niagarajazzfestival.com/2020-hungry-for-hammond/. You can also watch the show online via the jazz festival website, and they are offering a special Hungry 4 Hammond At Home menu via the Grantham House in St. Catharines.

But don’t even try asking for a Hammond cheese with either option.

Simple wreath-laying at Cenotaph Friday

Penny Coles
The Local

The events of Sept. 11, 2001 will continue to be remembered in Niagara-on-the-Lake, but with a simple wreath-laying this year. Eduardo Lafforgue, president of the Niagara-on-the-Lake Chamber of Commerce, has continued a tradition started by former president Janice Thomson with the annual commemoration, but this Friday, he and Lord Mayor Betty Disero will simply lay a wreath at 8:45 a.m. at the cenotaph, with the American flag flying. The memorial service has always been attended by representatives of the Niagara Regional Police, the local fire department and Niagara EMS, and the service was held in part to honour the efforts of the first responders who were called out that day to face a situation no one could ever imagine. But physical distancing would make that difficult, says Lafforgue, so the decision was made to hold the simple wreath-laying ceremony at the Queen Street cenotaph, with the memorial service to continue next year, recognizing the 20th anniversary of the traumatic events of Sept. 11.

Reopening schools safely matters to everyone

That’s why the government of Ontario has worked with health officials, school boards and educators to develop a comprehensive plan to keep kids and staff safe.

- Physical distancing measures will be implemented such as desk separation, signs, floor markings and one-way hallways.
- Face coverings will be required for staff and students in Grades 4-12.
- Hand hygiene will be enabled with hand sanitizer and hand washing.
- More nurses will be in schools.
- School cleaning will be enhanced.

Visit ontario.ca/ReopeningSchools
Paid for by the Government of Ontario

Juliet Dunn and Peter Shea have created a bar space, and seating around their backyard pool.
(Mike Balsom)