York Road designated for community safety

Penny Coles
The Local

Two years after residents of St. Davids began discussions with town councilors about wanting a community safety zone in the village, the Region has approved the request, putting the signs up just in time for the start of a new school year.

St. Davids Ratepayers Association president Greg Dell says it’s a good start, one he’s happy to see, with signs warning traffic as it travels through the St. Davids Public School area. It addresses concerns about safety through the village along York Road, a busy stretch for traffic, from Queenston Road to Concession 3, and should be a help for the school crossing guard and students trying to get to school safely.

However, the request was for the designation, which is accompanied by fines being doubled for speeding, be applied to Four Mile Creek Road, also owned by the Region, on either side of York Road.

“I’m impressed with the depth and nature of this, but we asked for a portion of Four Mile Creek Road to be designated as well. Cars come down the hill quickly from Niagara Falls, and through the intersection to Line 9,” he said.

“We’re also working on a sidewalk system for children coming out of Caninery Park. We want it to continue to the school.”

The request for the community safety zone goes back to July, 2017, when the previous council agreed to ask the Region to look at improving safety for pedestrians in the village.

York Road begins with a 60 kilometre-an-hour speed limit as it enters the village, which is reduced to 40 km/hr as it approaches the school zone. Crossing guards have told him there have been several close calls when traffic doesn’t slow down, says Dell.

He says with the safety zone designation comes increased police presence to reduce speeding, with fines doubled for drivers who don’t obey the limits.

Regional Coun. Gary Zalepa says he believes the idea behind designating York Road was to see how it works out, and whether it has an impact on safety, be-

Continued on page 3
Butler’s Burial Ground needs immediate attention

Parks Canada is not maintaining it, council told

Penny Coles
The Local

Butler’s Burial Ground is in terrible shape, and needs to be restored, preserved and properly maintained immediately.

The alternative, says local Bill Hamilton, is that it will be lost forever. Hamilton and Shirley Stark, tour guides with Ghostwalks, were doing research on John Butler and his role in the American Revolutionary War when they visited the site.

“He trained his Rangers, who consisted of Loyalists and Natives, to successfully defeat the northern states. If they hadn’t, there would be no Canada,” Hamilton said at Monday’s committee-of-the-whole meeting in the town council chamber.

Butler selected the first 16 settlers to start a new town on this land, originally called Butlersburg. Hamilton reminded councillors.

“His bravery, loyalty and compassion made him a hero to the British Empire, the Loyalists, Natives, slaves and families who had lost everything, and all Canadians.”

Hamilton and Stark are hoping the Town can help them have the site restored, although the property is owned by Parks Canada. Staff at the federal agency said they are unable to include the burial site as one of their restoration projects, because it’s not a designated National Historic Site.

“Cemeteries are rarely found to be worthy of this designation and this process takes years to complete,” said Hamilton, explaining why that wasn’t a practical option.

This site will not survive the years necessary for it to be designated, and it will continue to deteriorate under the maintenance plan of its current owner, he said.

“Some of the gravestones are already illegible, some are getting more difficult to decipher, and some are actually disappearing into the ground.”

The vault on the site has deteriorated so badly that Ron Dale, former superintendent of Parks Canada’s National Historic Sites and a resident of NOTL, has filled it with loose material to preserve it.

The stones and vault need to be restored, with a memorial, such as a cairn, to commemorate those buried at the site, Hamilton said.

“After a year of extensive research we have been able to determine that over 30 friends and family members also chose this to be their final resting place.”

Butler’s Burial Ground is one of the most important sites in this town, pre-dating the first burial in St. Mark’s cemetery, and is the final resting place of the town’s founder, he added.

“Visitors who aren’t familiar with this man can’t avoid seeing his name all over town, on trees, subdivisions, Billboards, plaques, boulders and even a pub commemorating his name,” he said.

“It just doesn’t make sense that the actual man’s grave site is in such a deceptively safe location.”

An international Butler organization will be visiting town from Ireland in 2020, he said, with members planning to celebrate their famous relative.

“We should be honoured to have this international hero buried in our town and his grave site should reflect the most respect. Instead, it’s an utter disgrace,” he said, and will only get worse.

“This isn’t a question of should it be done, it’s a question of who’s going to do it.”

Butler’s Burial Ground should be the pride of this town, but in its current condition, it is the shame of this town.

In response, Lord Mayor Betty Duering said she sympathizes with the issue, and has had discussions about it since January. Council supported the Butler Homestead in restoring and rebuilding that site, she said, making a motion to create a committee with Hamilton, who she and Coun. Gary Burroughs will be part of, along with parks and recreation manager Kevin Turcotte, and interim CAO Sheldon Randall.

She said a representative of Parks Canada should be invited to participate, and the Parks Commission’s School of Horticulture and Willowbank’s School of Restoration Arts could be asked to be part of the solution.
Police presence will increase

Continued from page 1

fore proceeding.

The Region is looking at changing the York Road/ Four Mile Creek Road inter- section, although there is no design chosen at this point.

Zalepa says it would make more sense to wait until the design has been completed before moving ahead to designate Four Mile Creek Road.

Before approving the resolution for the com- munity safety zone, he says, there was a dialogue with the Niagara Regional Police, who agreed to in- creased police presence to ensure speed limits are fol- lowed.

Grinder pump open house

In December 2018, coun- cil established a committee to review the use of grind- er pumps in St. Davids and make recommendations on the role that the Town should play in the use of the pumps.

The committee has pre- pared draft recommenda- tions for council, and will present their findings and recommendations at a public open house Thursday, Sept. 19 at 6:30 p.m.

The presentation will be followed by an opportunity for questions and discussion.

The presentation is at the St. Davids Firehall on Warner Road.

For information or to pro- vide feedback visit Join the Conversation on the Town’s website, or contact Brett Ruck, environmental services supervisor, at 905-468-3266, ext. 255.

See revised design of new pool

The Town will present the revised design for a new St. Da- vids swimming pool and ask for comments at a meeting to be held Tuesday, Sept. 24, at the St. Davids Lions Hall on York Road.

The design will be avail- able for viewing at 6:30 p.m., with the presentation to start at 6:45 p.m.

The revised design will reflect feedback from the July 31 meeting and comments on Join the Conversation.

For information or to pro- vide feedback visit Join the Con- versation on the Town’s website, or contact Kevin Turcotte, parks and recreation manager, at 905- 468-3266, ext. 263.

Niagara Nursery School information session

The Town is hosting an information session to pro- vide information about the expansion of Niagara Nurs- ery School to the public.

Representatives from the nursery school, Niagara Region and the Town will be available to answer any questions.

The meeting will be in the Mori Room at the communi- ty centre on Anderson Lane, Wednesday, Sept. 25, from 5 to 7 p.m.

For more information, contact Kevin Turcotte, parks and recreation manager, at 905-468-3266, ext. 263.

Let me win. But if I cannot win, let me be brave in the attempt. 
(The Special Olympics Oath)
Nick Ruller is NOTL’s new fire chief
Local man began as volunteer firefighter with department in 1999

Penny Coles
The Local

Nick Ruller, acting fire chief of Niagara-on-the-Lake for several months, has now been officially given the title of fire chief.

He has held the position of deputy chief with the Town since March, 2017, after spending 16 years in the operations division with Toronto Fire Services.

Ruller grew up in Virgil's Homestead neighbourhood, went to Virgil Public School and then Niagara District Secondary School, both now closed.

He became a volunteer firefighter in 1999, fresh out of high school, and in 2003, was hired as a professional firefighter in Toronto — the goal of many who start off in the local department.

He has completed a public administration and governance program at Ryerson University, a Master's in leadership program at Ryerson University, a Master's in leadership and government programs and a graduate certificate from the University of Guelph, and holds a graduate certificate from the University of North Carolina in community preparedness and disaster management.

Like many young adults, Ruller says after high school, he couldn't wait to get away from this small community and move to a big city, and also like so many others, decided “four kids later” this was the very best place to raise his family. He got his Toronto-born wife outside, moved to Garrison Village, and became the deputy fire chief for his hometown in 2017.

His kids attend Crossroads Public School, which replaced his elementary school. And he's living the dream he says he loves being back in NOTL, working for the Town and being part of a great fire department.

When he considers being named fire chief in the community where he started as a volunteer, he says, "I think there is tremendous value in having started out that way. I've been developing relationships with the department and volunteer firefighters ever since. Some of them I've known for 20 years. Looking back on the role I've had here for the last two and a half years, I've had the support that has developed through those relationships."

Ruller says he appreciates the support from the volunteers, from council and from town staff.

"It's extremely important council and staff recognize what the volunteers do day to day, and that volunteers have had that support," he says.

The growing number of homes and families in town, and the large number of visitors, put a lot of pressure on the fire department, he says.

"We ask a lot of the volunteers, so we need to meet their needs as well. They're here for different reasons — the intrinsic rewards of the job, giving back to their community, and being part of a team of individuals who are like-minded and share the same values."

It's a unique situation when individuals are working together, with motivations other than just showing up to work and getting a pay cheque, says Ruller, creating its own set of challenges.

In the time he's been here, the organization has come a long way, improving its equipment and training and safety programs, he says.

"I look at the significant strides we've made, and I know I can continue to build on these successes, and continue to move in the direction that will meet those challenges. As a whole, we've been heading in the right direction. Our focus has been trying to provide the highest level of service we can with the resources we have, and we've re-engaged our members and have their support," says Ruller.

"I found it rewarding being back as a deputy. I look at this opportunity as just as rewarding."

The department took on 19 new recruits in its latest drive, with their training involving the volunteers, he adds.

"It's pretty impressive to see when you look at the process, at how those individuals progress and adapt our values as their own," says Ruller.

Staff has also increased over time to meet the needs of a growing community, he says.

"We provide a good level of service based on the resources we have here, and we hope to keep moving forward."

Ruller’s promotion to fire chief comes after an internal hiring process, and also carries with it the duties of community emergency management co-ordinator, a role he had taken on during discussions of emergency plans due to high water levels in the Dock Area.

In both roles, he replaces Rob Grimwood, who was hired by the Town in February, 2017 and went on leave earlier this year. It was announced in July Grimwood had left the Town to pursue other opportunities, and in August, he was given the position of fire chief for Dryden, Ont.

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Did you know Type 2 Diabetes can be reversed?

Type 2 Diabetes is widely defined as elevated blood sugar. What is less known is that these elevated blood sugars are a result of INSULIN RESISTANCE. Our bodies use insulin from our pancreas to normalize our blood sugar when it is high, which is usually a result of eating sugar or other carbohydrate rich foods (bread, pasta, pastries, rice, candy). Insulin resistance is often considered to be the first step towards Type 2 Diabetes and may begin many years before a diabetes diagnosis.

What is insulin resistance?

It is a state when cells in your muscles, fat and liver don’t respond well to insulin, requiring the body to release more insulin to maintain normal blood sugar levels. As a consequence, your blood sugar levels slowly increase, along with insulin levels. The first sign of insulin resistance is weight gain around the abdomen, followed by overall weight gain. Other signs and symptoms can include dark skin tags on the groin, neck, and armpits, lethargy, difficulty concentrating (brain fog), hunger, high blood pressure and high cholesterol.

Can insulin resistance and Type 2 Diabetes be reduced or reversed?

When we understand that Type 2 Diabetes is a result of insulin resistance, we can better manage the condition by reducing our body’s insulin requirements. By decreasing our intake of foods and beverages that are high in carbohydrate content (especially sugar and starches), we can reduce the amount of insulin that we need to control our blood sugar, which helps us regain our sensitivity to lower insulin.

Our goal is to help reduce insulin resistance with DIET AND LIFESTYLE CHANGE, thereby reversing the progression of conditions associated with this state, such as diabetes, fatty liver disease, hypertension, hypercholesterolemia, atherosclerosis, anxiety and depression, polycystic ovarian syndrome and obesity.

A study in 2018 tested whether a low carbohydrate diet would help Type 2 Diabetes patients reduce their need for medications and reverse the path of the condition. After 1 year following a low carbohydrate diet, 84% of the study participants reduced their insulin requirement, while many were able to completely come off of Insulin treatment. 60% of the patients in the low carbohydrate diet group completely reversed their diabetes. Study participants also presented an average weight loss of 30 lbs and a 3% reduction on HbA1C. (Hallberg et al. Diabetes Ther. 2018; 9:583–612). There are many other studies that have shown similar beneficial results, news is that we can safely conclude that diet adjustments and lifestyle change can treat and reverse Type 2 Diabetes.

We can help you!

Diabetes rates continue to rise worldwide, and we are not immune to that here in Niagara. While we are a pharmacy that is in the business of providing prescriptions and associated services to our patrons, our priority is to help the members of our community be as healthy as they want to be. There has been nothing more satisfying for us than watching and supporting transformations in our patients who have worked with us to adjust their diets and successfully reduce their need for medications. If you have diabetes or prediabetes and would like to learn more about how we can help you to reduce your health risks and reduce your need for medications, please call 905.468.2121 or email natalie@simpsonspharma.ca to set up a time that works for you.

Natalie Caetano Feitoza, MSc BScPhm, was a pharmacist in Brazil and has completed her Masters of Science at Brock University in Nutrition. She has a wealth of knowledge in Therapeutic Nutrition, natural health and healthy lifestyles. She has a passion about helping people feel their best through Lifestyle change.

Sean Simpson, RPh BScPhm FMMW ABAHPh, is a compounding Pharmacist and owner of Simpson’s Pharmacy and Simpson’s Apothecary. In 2015, he completed a Fellowship in Metabolic and Nutritional Medicine with the Metabolic Medicine Institute affiliated with the University of South Florida School of medicine and became a certified member of the American Board of Anti-Aging Health Professionals. Sean is a member of the Canadian Clinical Institute for Therapeutic Nutrition and is currently undergoing further certification with the Institute of Personalized Therapeutic Nutrition so he can help more people to safely come off chronic medications for metabolic disorders like diabetes that can be treated with dietary modification.

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This Sunday, we will help to fulfill a dream

Terry Fox didn’t finish his run. He touched his toe into the Atlantic Ocean on a cold spring day, but he didn’t reach the Pacific Ocean as planned. He ran for 143 days, before being forced to stop. He didn’t complete his dream, but he accomplished more than he ever could have imagined. He has become a Canadian hero, an icon. His spirit represents what is best about this country. We continue to run for him, but because he started this, more than $750 million has been raised in his memory, in his name.

We have all lost someone we love to cancer. Partners, friends, mothers, fathers, and sometimes children, those Terry Fox hoped to save from sometimes children, those battling cancer and giving them a fighting chance. Do- nations to cancer research from the Terry Fox Foundation have improved survival rates, increasing the odds for those living with cancer hadn’t finished with him, and we mourned him when he was gone. We are a nation better for what he set out to accomplish, inspired by his courage and determined to keep his name alive.

The Niagara-on-the-Lake Local

The trusted voice of our community

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NEED HELP? MAKE THE CALL

LOCAL FINDS

In Memory of
Chas. B. Secord
Died November 7th 1872
Aged 63 years

Charles Secord and daughter at St. Mark’s
Special to The Local

Donald Combe

Charles Secord had an unusual middle name, Badeau. His greatest claim to fame was that he had a very famous mother. He was Laura Secord’s only son and doubtless knew everything about her famous “walk with the cow.” He was a barrister-at-law and registrar of the Surrogate Court at Niagara. Charles was married in Kingston at St. George’s Cathedral to Margaret Ann Robins. Charles and Ann lived for many years in the Queenston house where General Brock’s body was taken before the removal to Fort George in 1812. Their daughter Alicia, 1836-1926, married a Cockburn and her grave is near her father’s. Her stone grandly proclaims Granddaughter of Laura Secord. Charles’s monument is badly damaged, but the bits and pieces were recently carefully gathered and assembled by Willowbank School of Restoration Arts.
How would amalgamation impact environmental protection?

Owen Bjorgan
Special to The Local

With a final decision on municipal amalgamation still lingering, there has been plenty of talk about what that might look like for Niagara-on-the-Lake, and other municipalities in the Niagara Region, as they brace for what may become a merged city under the Ford government’s current proposal.

As mad at wondering what will happen next, it doesn’t seem to have been much conversation surrounding the environmental impacts an amalgamation could present.

At the end of the day, how land is designated and used comes from the top down, from our government. When a local municipality’s government is predominately locally, or contains expertise that can be applied specifically to that locale, there is an opportunity for sound decision-making. It all comes down to the government’s awareness of its surrounding areas, and having a sound education about the area.

If NOTL and our neighbour Niagara Falls were to merge, the seats in charge of decision-making might be occupied with people who don’t fully comprehend the importance of our local green spaces. Or, perhaps, the political and economic agenda will shift in such a way that the primary focus for Niagara’s new “mega city” is strictly growth-related.

Also, with the potential for relatively less seats gov- erning a much larger area, I fear it’s possible environmen- tal aid might take a back seat.

My involvement in trying to protect the Thundering Waters property in Niagara Falls taught me that government and votes ultimately get the last say on what happens to our natural areas.

Now imagine other rare or valuable ecosystems still remaining in Niagara, and the pressures to which they might succumb if the Prov- incial government’s plans of amalgamation.

The Ford government has described and promoted the idea as a regional “efficiency,” but does that translate to rapid urban growth with little thought for conservation?

In a best-case scenario, NOTL and the Niagara Region as a whole can start “locking up” the remaining fragile habitats before the inevitable wave of development comes in. Even if habitats are not directly destroyed or removed, the spillover ef- fects of neighbouring urban areas are still bound to cause stressors on our forests and wetlands.

In the worst-case scenario, the Province could turn a blind eye to certain areas of proposed economic growth. Perhaps the Province would pull some strings to make scientific, environmental, and climate professionals tighten up, as the Harper government did at the federal level in 2013.

Let’s not forget we live in an area of Canada that boasts the highest species richness going. One-third of Canada’s rare and endangered species live in the very southern edge of Ontario. So does a quarter of Canada’s population.

As that population continues to grow, our newly con- structed governments manage our natural heritage appropriately?

I can’t further propose exactly how amalgamation might look, as we’ve heard varying options, such as NOTL joining Niagara Falls, with perhaps Fort Erie added to the mix — three munici- palties with three complete- ly different environmental profiles.

“Hoping” NOTL is comprised of soft, sandy loam soil with a rough lakeshore and the Ni- agara Escarpment. Niagara Falls has the Gorge, a huge city in terms of surface area, and sits on a clay plain which once hosted unending acres of forested swamps. Fort Erie lies squarely on clay, but also ancient sand dunes that stretch along the coast of Lake Erie with many nation- ally rare species.

Nature enthusiasts and scientists know that each of these municipalities has its own environmental identity, so why should these large areas be governed under one umbrella?

Case in point — how could a higher-tier govern- ment efficiently manage both people and the envi- ronment effectively? That is my question, to myself, and to all of us. I guess we will wait and see.

Owen Bjorgan
Special to The Local

Protesters ruining the image of NOTL

Letter to Lord Mayor Betty Devlin:

The police asked us to reach out to you. We have enjoyed coming to Niaga- ra-on-the-Lake for many years. The peace and relax- ation we get from visiting NOTL was shattered by pro- testers this weekend.

We usually stay at the Prince of Wales Hotel and have always enjoyed seeing the horses and taking car- riages. We’ve even come to know many of the horses by name. We can see the horses are lovingly cared for, groomed, and well fed. They are a very important part of the ambience of the town. In all of the years we have been coming to NOTL, we have never seen the horses mis- treated or abused.

Friday night, at approxi- mately 9:15 p.m., we saw a number of demonstrators in front of the court house. They were wearing sinister looking masks that upset my daughter very much. I will send photos in a separate email. The pro- testers were also holding video screens showing the slaughter- ing of pigs and other animals.

Sunday, at approximately 1 p.m., the protesters were out near the Prince of Wales Hotel. There was a grandmother and her two young granddaugh- ters who were on a carriage. They were confronted by the protesters. It upset the girls so much, they were crying and scared to get out of the carriage. The protesters were comparing the situation to the Holocaust, which is a big insult to Holocaust survivors. Tour- ists were overheard saying that they did not want to come back to NOTL. A couple from Brockport, NY were so upset by the protesters, the wife had to stop her husband from com- fronting the protesters.

The protesters were using megaphones, coming within 10 feet of the carriages and tourists, and wearing masks. They were trying to scare the horses also, which can be- come dangerous. The protest- ers are very aggressive this year.

The carriages were forced to leave early Sunday, which left many tourists disappoint- ed. They were waiting on the sidewalk hoping the carriages would return.

From the time we spent both walking around this week- end, everyone we talked to was against the protesters and loving having the horses there. It is a shame that a small minority is being allowed to cause such a disruption in NOTL. Many businesses are being negatively affected also.

Renee, John, and Gabrielle Buffalo, NY

Publication Dates: September 19 & 26, October 10 & 17
Booking Deadline: Friday prior to publication date at 11 a.m.

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Businesses outside NOTL contact Julia at 905-934-1040 or julia@notllocal.com

LETTERS

This is going too far

over the last year there have been protests in the town of Niagara-on-the-Lake from animal rights activists.

They have mostly been protests against horse and car- rige rides. Tourists seem to have done a good job ignoring them and we as businessown- ers on Queen Street have not given them the time of day.

Today I saw a video of them marching down King Street to the Royal Canadian Legion hall to stand in front of the le- gion barbecue fundraiser with megaphones, totally ignoring to the fact that those same veterans fought in the war for their rights and freedoms as human.

They are now attacking any event, or business that has anything to do with meat and animals.

The tourists seem to understand we have local police that is to do nothing anything because of protec- ted freedom’s and rights of speech.

What about our freedoms and rights as residents to their disturbance of art and music? What about my rights as a meat eater and dog owner?

This is too much. The Town spent how many hundreds of thousands to have proper to protect the Randwood prop- erty and its trees. Let’s see some money and the same amount of energy put toward protect- ing the heritage district and its businesses, as well as the Old Town residents, from allow- ing these people to destroy the beauty and image of NOTL.

I too, like many, was on the ‘6’ we ignore them enough they will go away, but this does not seem to work with this group.

Maria Mavridis

Local Improvement Section

LETTERS
Businesses support Terry Fox Run

“Even if I don’t finish, we need others to continue. It’s got to keep going without me.”

Terry Fox

Local Staff

Although Terry Fox couldn’t finish his run, the Marathon of Hope has continued, in small communities and urban centres across Canada and around the world. It brings people together with a common goal—the search for a cure to cancer.

The federal government has recently committed to investing up to $150 million over five years, to fund cancer research and treatments. Terry Fox started his run in St. John’s NL, April 12, 1980, and ran a marathon a day for 143 days, a total of 5,373 kilometres, before being forced to stop. Cancer had returned, this time in his lungs.

More than $750 million has been raised by the Terry Fox Foundation through its campaign of community and school runs.

This weekend, local businesses are getting involved to ensure the 39th run is successful in NOTL.

On Saturday, Sept. 14, local students will be located at both Phil’s valu-mart in Virgil and Hendriks valu-mart on Queen Street, as well as the Mary Street and Virgil Avondale stores, collecting donations.

The Queenston and St. Davids golf courses will donate $1 from each green fee paid this weekend to the Terry Fox Foundation.

On Sunday, Sept 15, the day of the run, both Sunset Grill and Stagecoach restaurants on Queen Street will donate the proceeds from their pancake sales.

Also, Grape Escape Wine Tours, on Niagara Stone Road in Virgil, will be taking donations from their bike and wine tours.

The NOTL Kinsmen will be having their annual bike and wine tour, and will donate the proceeds to the Terry Fox Foundation.

They will be going to Wayne Gretzky Estates, Pillitteri Estates Winery, Caroline Celars and Rancourt Winery.

Organizer Joan King will be selling Terry Fox Run T-shirts at Simcoe Park the morning of the run, for $20 each.

Ice cream from Cows will be available for sale in the park, as well as pizza from the Sandtrap Pub and Grill.

Burgers and hot dogs, provided by both Valu-marts, will also be available, barbecued by the Lewiston-NOTL Rotary Club.

Water will be available at no cost, Tim Hortons will have coffee, tea, cookies and doughnuts, and there will be fruit from Walker’s Farms.

The Town has posted a video on notl.org, which gives an overview of the history of the run, and the beauty of the local route, beginning and ending at Simcoe Park.

“It’s called a run, because that’s what Terry did,” runs a video that shows the Terry Fox Run on video that gives an overview of the history of the run, and the beauty of the local route, beginning and ending at Simcoe Park.

“It’s called a run, because that’s what Terry did,” says King, “but the majority taking part enjoy a five-kilometre walk.”

Millions of Canadians have joined in the run, she adds, and have helped to keep the “Marathon of Hope, and Terry’s vision of a world without cancer, alive in Niagara-on-the-Lake.”

Registration begins at Simcoe Park at 9 a.m. Sunday, Sept. 15. The five-kilometre run begins at 10 a.m.

Joe Pillitteri, part of Team Pillsy, held a successful, sold-out dinner and comedy night to raise funds for the Terry Fox Foundation at the Jackson-Triggs Niagara Estate Winery amphitheatre Thursday. (Penny Coles)

OVER 150 YEARS IN THE MAKING

Ravine Vineyard Estate Winery is a beloved destination that is steeped in family legacy and agricultural heritage. In its current incarnation, our fifth-generation family farm is home to our organic vineyards and winery, award-winning culinary experiences, sprawling kitchen gardens and grocery community gatherings, and distinct wedding and special event venues— including Niagra as the Lakes events event and conference centre.

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THE NOTL LOCAL

September 12, 2019

notllocal.com
Partnering with Niagara Fit, instructor Baillie Thornhill held a community class at Queen’s Royal Park Saturday morning, a relaxing environment for yoga, to help raise money for Red Roof Retreat. (Fred Mercnik)
Queenston Mile gets first nod for estate winery zoning

Penny Coles  
The Local

Despite strong opposition from neighbours and some business owners, Queenston Mile received its first rezoning approval to move from a farm winery to an estate winery Monday, during the Town’s committee-of-the-whole meeting.

The main difference for the small winery on about 50 acres of vineyards will be that it can hold special events and offer food.

One of the sticking points with neighbours has been the noise that would be disruptive with neighbours has been the noise that would be disruptive during events.

There have been several attempts to discredit the winery owner and manager for trying to disguise their true purpose of operating a restaurant. But representatives of the winery have maintained they want a commercial kitchen to serve food, but have no intention of operating a restaurant.

Even the councillors who supported rezoning for an estate winery were hesitant to do so, given some of the past actions of the owners, including renovating a barn without a building permit.

“I spent a lot of time on this trying to understand what’s going on,” said Coun. Allen Boback who went on to explain he would support the rezoning recommendations from town staff based on plans elements alone.

However, he added, “if this is approved there needs to be some work done with neighbours.”

Coun. Gary Burroughs said he couldn’t support the rezoning, because he doesn’t accept the Region report saying the current septic facility onsite is sufficient.

The system will not be sufficient to handle wastewater from wine production, councillors were told, but the Region is okay with the waste being trucked offsite.

Rick Wilson, the Town’s manager of planning, said the Region is responsible for reviewing and approval, and the Town has received “repeated information” that the Region is satisfied the septic system is adequate for the accepted uses of the winery.

“Waste can be trucked away,” said Coun. Erwin Wiens. “It’s done all the time. It gets put in a holding tank and is trucked away. That’s common practice.”

Although he supported the rezoning because he believes the property is a good site for a winery, he said he did so “with a heavy heart.” There were rules that weren’t followed.”

He said the applicants put council in a difficult place by not following the proper process. “Neighbours have a right to come after me if the rules aren’t followed” in the future, he added.

“Rules have been stretched to the limits, to say the least,” agreed Coun. Norm Arsenault, issuing a warning to the applicants “make sure you play by the rules.”

“Here’s the thing that really bothers me,” said Lord Mayor Betty Dierens. “They took an old barn, renovated it without a permit, and now they want to be an estate winery.”

She said the applicants may have received bad advice, but they are putting an event venue 50 feet from neighbours’ backyards.

There are other more appropriate locations on the property, where no grape vines are planted, she pointed out. “Move the estate winery where it should be.”

She said she’s not anti-wineries or anti-farming — she couldn’t support the rezoning because of the building’s proximity to neighbouring residents.

After a lengthy discussion at an August council meeting, the rezoning was deferred to September to have town planners look at a few issues: removal of the commercial kitchen space, a comprehensive plan for buffering, the possibility of removing the entrance onto Queenston Road, reviewing and reporting on the feasibility of an entrance on Concession 6, and removing the flexibility of the space designated for hospitality and wine production.

But town staff stuck to the original report and recommendations, saying the pairing of food and wine is standard in the wine industry, and winery and kitchen facilities are small scale and generally supported by provincial, regional and town planning policies.

The report said any buffering for neighbours would come at the site plan stage; town staff will look at the driveway issue but aren’t recommending the removal of the Queenston Road entrance; staff will look at a driveway from Concession 6; and they don’t recommend the removal of the septic system, the report said, “regional staff has recently confirmed that the existing septic system can accommodate the uses proposed through the rezoning based on updated sewage flow information from the applicant’s consultant.”

Councillors sitting as committee-of-the-whole approved the staff recommendations, and will vote to ratify it next Monday.

With estate winery zoning, Queenston Mile will be permitted to hold special events and serve food. (Penny Coles)
“Moving to Niagara-on-the-Lake was one of the best decisions I’ve made in my lifetime,” says Andrew Perrie.

The sales representative from the Revel Realty office in town lives on Lakeshore Road, on a small farm with his wife Gabriele and their son Hudson.

When he’s not working, he likes to spend his time with his family, golfing or playing shinny at the Virgil hockey arena.

At Revel, he’s been chosen head coach for the Niagara-on-the-Lake office, and director of communications and recruitment, another internal move designed to position Revel realtors for an optimal pathway to success.

Perrie is a visible, innovative social media marketing force whose personality and passion for real estate transcends the norm. Revel is excited about having him assume these added responsibilities, knowing full well he will infuse energy and inspiration into new and seasoned realtors, seeking growth and prosperity for their real estate careers.

He will continue to lead his Fine Estates Team, which serves luxury listing interests in Niagara-on-the-Lake and beyond, while offering his marketing knowledge to prospective realtors in a mentorship capacity.

Once again, and as the Revel Style magazine predicted, the company is looking into the future and rewarding the contributions of one of their own.

With an entourage of innovative marketing ideas and video marketing strategies, and a visible social media presence, Perrie tirelessly promotes his real estate ventures online.

He also offers Revel and his clients an avant-garde perspective on the future of real estate promotion in the Niagara Region. Driven by a strong business and marketing background, and always exuding youthful exuberance, Perrie is ready to take his real estate career to a premium level with specialty interests in Revel’s luxury division.

If you want your listing to meet every curious eye, give him a call — he’ll deliver massive listing exposure.

Perrie understands the value in marketing locally however, he knows it is equally, if not more important, to extend his marketing efforts nationally and even internationally. With a marketing plan that is featured on more than 60 targeted websites globally, he has partnerships with luxury and media outlets in China, Europe, India and the UK, to name a few.

“My clients become my friends and family — they know how hard I work for them. I always invest heavily in marketing and serving my clients to the absolute best of my ability. I don’t just stick a sign in the ground. I develop a hyper-focused marketing plan, with videos, photos, staging, unique branding and connections with media outlets globally to showcase my sellers’ homes,” says Perrie.

NOTL is a special place, and one of the ways he helps sell houses is by first selling the lifestyle. When a buyer comes to visit, he takes them for a tour around the town, coffee shops, restaurants, his wife’s family business, Perridiso Estate Winery, and of course Mori Gardens.

Perrie believes it’s important for buyers to get a feel for the lifestyle and community, which are like no other. “You have to immerse yourself in the experience to truly appreciate all this town has to offer,” he says.

Perrie runs and moderates a private group of almost 20,000 realtors around the world. There are huge benefits to being part of such a big group, he says. “I know some sellers do not want to list publicly, but they still want to find the right buyer and the right price. That’s where I come in. I have a list of more than 20,000 realtors globally, as well as a database of high-earning buyers just waiting for the perfect home in Niagara-on-the-Lake. We don’t necessarily need a ‘for sale’ sign on your front lawn, although it helps. What we do need are strong marketing efforts to protect the seller’s personal information and attract the right people.” But what’s most important, he says, is building relationships, and that is what he does best in this beautiful town. Perrie is honoured to call home.
NC president oversaw ‘complete transformation’
Dan Patterson set to retire in June, 2020

Mike Balsom
Special to The Local

He had to find the Gator.
Niagara College President Dr. Dan Patterson was eager to show his guests the re- stored wetlands along the es- carpetment behind the college’s Niagara-on-the-Lake Cam- pus. According to Patterson, the two wetlands were used as sewage lagoons, collecting the waste from the adjacent horse stables in the time when Gar- den City Raceway stood on the land that is now the site of an outlet mall. To get there, he needed the John Deere Gator.

With construction of the new Marotta Family Inno- vation Complex nearly com- pleted, the parking lot behind the campus was being rerout- ed and resurfaced. So it took some time for Patterson to find the utility vehicle.

On the quest to locate it, Patterson led his guests on an impromptu tour of Niaga- ria’s Food and Wine Institute, an impressive array of clean, high-tech, modern commer- cial kitchens buzzing with ac- tivity, with professors leading students through practical lessons and lectures.

In every hallway and at every door, invariably a stu- dent or staff member would step up with a big smile to greet the president. It’s clear Patterson is not the kind of administrator who spends all of his time in his office. As the figurehead of the college, he is its biggest, most vociferous cheerleader. And his love of the students and staff seems genuine.

Once he had located the Gator, Patterson got behind the wheel, leading his guests through the construction zone and off toward the es- carpetment. Finding the path- way to the wetlands blocked by construction, Patterson would not be deterred from achieving his goal.

The Gators were parked, and he enthusiastically guid- ed his charges along the trail, stopping briefly to say hello to a group of students harvest- ing honey as part of Niagara’s Commercial Beekeeper pro- gram.

The wetlands, by the way, were beautiful.

As the 2019/2020 school year begins, Dr. Dan Patter- son knows this will be a bit of a different year for him. That’s because, back in May, 2019, he announced he would be retiring this coming June.

With more than 25 years at the helm of the college by that time, he will be one of the longest-serving college or university presidents in the country. Under his leader- ship, Niagara College has un- dergone a complete transfor- mation. Nowhere is that more evident than at the NOTL campus.

Twenty-five years ago, Ni- agara College ran 13 different campuses across Niagara, in- cluding the main campus in Welland, the Maid of the Mist Campus in Niagara Falls, and the Welland Vale Campus, which was housed in a 19th century factory. Working alongside the various level of governments, it was decided the wise choice would be to locate a new cam- pus along the QEW corridor, consolidating all the smaller sites into one.

Known by many as the Glendale campus, the one- time farmland was purchased by the college about 21 years ago. According to Patterson, many farmers had tried to work the land, but the soil conditions were too tough to make any kind of profit. So an agreement for a 25-year plan was struck with the Uni- versity of Guelph’s School of Architectural Landscaping. Their students and professors would be involved in rebuild- ing the soils, designing and managing the 133 acres that now house the campus.

Many of the programs at the NOTL campus centre on what Patterson refers to as agri-business. Looking at a list of some of the programs housed at the campus proves that point.

The Wine Visitor and Ed-

Continued on page 13
Continued from page 12

ucation Centre is set up to
greet visitors to the region,
almost as a welcome centre
for those wishing to further
explore Niagara’s wine coun-
try. The campus also houses
the teaching brewery, distil-
ery and winery, all producing
award-winning products that
are sold on campus.

Going to college can open
your mind to new ideas and
new opportunities.

Dr. Dan Patterson

The Benchmark Restau-
rant offers an ever-changing
menu of food prepared and
served by college students
under the tutelage of profes-
sors with years of experience
under their aprons. The Niag-
ara College Teaching Green-
house opens its doors to the
public seven days a week,
offering annuals, perennials
and seasonal plants at reason-
able prices. And, of course,
many of these plants are
sold on campus.

Niagara College recently
took ownership of the Niaga-
ra Business Corporate Centre
directly next to the QEW, cam-
pus. The three-storey build-
ing sits on a 33-acre parcel of
land, which Patterson says is
a key to the expansion of its
agri-business programs.

For the time being, some
of the college’s administration
offices, along with 18 other
businesses and agencies, will
continue to use space in that
building. But its future role
will be decided upon as part
of the vision for the college’s
next 20 to 25 years.

Dr. Patterson says even
though he won’t be guiding
the college through the realiza-
tion of that vision in his last
year he will be involved in those
discussions. He says now is the
time for him to step down and
bring in new leadership.

Once June, 2020 ends,
he plans to pause for a stretch
of time, and dedicate more
time to his family, especially
his wife Saundra. “This job is
really a 24/7 job, and I have
been very fortunate that she
loves the college and feels a
part of it as well.”

Following that pause, he
hopes to write a list about
leadership and the lessons he
has learned along the way. He
currently sits on the national
board of the Colleges and In-
situtes of Canada, and envi-
ons his continued role there
to be one of mentoring new
college leaders, perhaps even
his successor as Niagara Col-
lege president.

As well, with his experience
in building partnerships for
the college in countries such as
Saudi Arabia, Vietnam, India,
and Brazil, he hopes to pursue
more international opportun-
ities for all of the col-
leges across Canada.

In his retirement, Patto-
son promises to continue to
be an advocate for Niagara College
and the college sys-
tem in general.

“These are exciting
times at colleges across the country.
Going to college can open
your mind to new ideas and
new opportunities. You get
to experience innovation,
you get to experience lead-
ning-edge technology, working
with professors who are in
the field. Niagara is an area
where the college and univer-
sity will have to play an even
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as we look at trying to build
more innovation for our many small- and medi-
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Auchterlonie on Astrology

Thursday, Sept. 12, there are only a few days
of summer left before autumn begins with the Vernal Equi-
nox, which happens this year on Sept. 23.

The Moon moves into Pi-
sces in the early morning Thurs-
day, on its way to the full moon
Saturday, just past midnight.

In astrology, squares are
usually not good. On Thurs-
day, Mars in Virgo squares
Jupiter in Sagittarius. It’s a time
when a lot of optimism meets
practical discrimination and
may leave many frustrated.

Friday the 13th is usually
thought of as unlucky, but
not this one. Creative ideas
are rooted in charm, thanks
to a meeting of Mercury and
Venus in Virgo — and the Sun,
also in Virgo, is in perfect har-
mony with Pluto in Capricorn,
bringing tremendous will-
power to self-improvement
projects, or anything you really want to do.

At 12:32 a.m. Saturday,
just past midnight, the Sun
and The Moon stare at each
other from opposite points in
the sky, and emotion and im-
agination intensifies. Mars and
Neptune do the same an
hour later. Sleepwalkers arise!
Saturday night sees the Sun
move into Aries. A good time
for energetic activities.

The weekend draws to a
close on a more serious note as
Saturn plays the dominant role
in the day’s activities.

On last week’s radio pod-
cast I mentioned Saturn is cur-
rently retrograde and that all
the planets go retrograde from
time to time. In fact, right
now, Saturn, Uranus, Neptune
and Pluto are all in retrograde
motion, appearing to move
backward in the sky as they are
moving slower than Earth around the Sun.

The work week starts off
with lots of confidence, which
may prove necessary to over-
come issues, get to experience lead-
ning-edge thinking and stubborn
opposition that presents itself.

Tuesday morning, the
Moon moves into Venus ruled
by Taurus — a day of creative
change and surprises.

And Wednesday, Saturn
begins to move direct in the
sky early in the morning, hav-
ing begun its retrograde jour-
ney. With the new Moon, we can look to
career changes and security
movements to make a sec-
tion or third step starting next
week. The Lunar aspects on
Thursday are all positive.

Thursday night, Sept.
19, the good energy continues, so
come back and read all about it.

Because I’ll be back next
Thursday with another edition
of Auchterlonie on Astrology
right here in The Local.

Check out my podcast
Facebook on Auchterlonie on Astrology or visit my
website. Looking up with Bill at https://
lookingupwithbill.com/.
Coffee Breaks support programs for Alzheimer sufferers, caregivers

Penny Coles
The Local

It's September, and it's time to start thinking about hosting a Coffee Break, one of the major fundraisers for the Alzheimer Society of Niagara. Cassandra Best, manager of fund development of the society, says the Niagara Region needs funds more than ever, with more than 10,000 people living with a progressive form of dementia in Niagara, a number that is expected to increase.

The official campaign begins Sept. 19, but it's never too early to start planning, says Best.

The goal this year is $75,000 from the regional campaign, to help pay for $60,000 in Niagara, and the demand for services grows.

The programs and services offered by the local chapter help to provide the best quality of life for those with dementia, and for their caregivers.

While her expertise is fundraising, Best came to her job with the Alzheimer Society after having been introduced to its programs on a very personal level.

"My mom was diagnosed with early onset dementia," she says. "My kids now know a lot about it. They see other kids with their grandparents taking care of them. They know my mom can't do that."

Best's mother is 61, and was diagnosed at 57.

"It's an awful disease. When my mom was diagnosed and I learned more about it, I decided to make a career change, and I came to the Alzheimer Society. She is why I'm doing what I'm doing now."

Her mother was a smart woman, a reporter for the Dunnville Chronicle, and would have been devastated by the closure of the community newspaper, says Best.

"She was a reporter in a small town, and when I run into people who knew my mom, it's nice to hear them talk about her with respect. Good memories are hard to come by these days.

It helps when people remember the days when she was healthy."

Her mother, Karen Best, is now in Welland's Woodlands of Sunset home. She's been there since 2016, when her husband could no longer keep her safe at home.

The work Cassandra does now, with the Alzheimer Society, "makes such a difference to people like my mom, and to their families. We offer a wide range of programs and services that can help."

In the early stages of the illness, when people with dementia are still living at home, they tend to become isolated, she says.

But there are programs that can help them and their caregivers, that create a network for them. There is support for family members, information about what is available, assistance with a care plan, and there are connections with outside resources.

There is also advice to help navigate the process through the Niagara Health Integration Network, she says.

"We can assist in that transition, I really appreciated that process."

The best time to begin is in the very early stages of the disease, even before a diagnosis of dementia, says Best.

"At one point I called here and got into a four-week program that teaches caregivers how to support someone. It's one of the best introductory courses."

It follows with services that are available as the disease progresses, she says.

"It's such a struggle for children who are now taking care of their parent. It's why I'm here. We do a lot of education for caregivers. In my case, I needed advice on how to connect with my mother."

There is also support offered when long-term care becomes necessary, she says.

"I believe it's an awesome thing we do. I've witnessed it first-hand."

But it takes about $500,000 a year just to keep up existing programs, she says, as the number of seniors increases in Niagara, and the demand for services grows.

"Everyone knows the need is increasing, but the funding is not," she says.

Coffee Breaks, along with the annual walk held in January, are major sources of funding. While the Coffee Breaks focus is usually on workplace events, they can also be hosted by church, service and community groups, says Best.

Last year, about 160 events held in Niagara raised $60,000. This year the goal is $75,000.

"It's easy to put one on," she says. "All you need is a group of people who already are having coffee. We provide the coffee, you buy the cream and sugar, and maybe some treats to go with it if you choose. If every workplace raised only $50, it would make a huge difference, not only in funding but in awareness as well. People who are hesitant to reach out for help might be prompted to do it."

In NOTL, the Town is looking at a date in early October for a Coffee Break.

Those confirmed in town so far are Simpson's Pharmacy on Niagara Stone Road, Wednesday, Sept. 18, all day; and Upper Canada Lodge, Thursday, Sept. 19.

There are several programs offered in NOTL to help those with dementia and their families, including Family Support Counsellors; Friendly Visiting; Telephone Care; Next Steps Care Essential, an education series that started Tuesday and will return in the new year, and the Niagara North Family Health Team Memory Clinic, supporting people getting diagnoses.

Regional Chair Jim Bradley will kick off the Coffee Break program Friday, Sept. 20 at 10 a.m. at Niagara Region Headquarters, 1815 Sir Isaac Brock Way.

At 9:30 a.m. there will be an official flag raising and the flag will stay up until Saturday, Sept. 21 to mark World Alzheimer Day. There will be coffee, treats and a chance to learn more about dementia and available resources.

For more information about Coffee Breaks or about programs offered, visit https://www.alzheimer.ca/en/niagara.

Cassandra Best and her mother Karen Best in a photo taken in 2015, better days for both. (Photo supplied)
Paul Sawchuk
Special to The Local

It’s nearly impossible to talk about Mae West’s Sex without delving into the controversy it created when it was written and first produced.

The facts date back to 1926 to 27, when West was jailed for the lewd content of the play, which she wrote and starred in. Unsurprising given the time, but it’s a very sex-positive play, honest about sex and sex workers, and an early look at an aspect of life that wasn’t. West may have been invoking just a little bit of camp with Sex, but the play isn’t some grand statement on the celebration of sex workers in 1926. It is, however, their primal scream.

Margy LaMont (Diana Donnelly) lives in Montre-al’s red light district, with dreams of turning a life of prostitution into an honest one. Her plans are where she spends her days keeping other people out of trouble. When Rocky (Kristopher Bowman), the building’s proprietor, nearly kills a wealthy client in the apartment, it’s Margy and Agnes (Jonathan Tan) who clean up the mess.

Tired of the trade, she’s swept away to Trinidad in the arms of a free spirit customer, English Lieutenant Gregg (And-re Sills).

In Trinidad, Margy spots her way out of the world of prostitution and sets her sights on becoming a head of state. She marries her boss, Lieutenant Gregg (David Cooper), and travels to the UK, where her marriage is short-lived. When she returns to Trinidad, her husband is dead, and she returns to the world of prostitution.

In the final act, when all looks clear for Margy, a remarkable (and frankly, a little too unbelievable) scene, her past catches up to her. The morals of Jimmy’s family (as well as an unexpected and eye-rolling twist) force Margy to reconsider her attempt at a life on the straight and narrow.

It is in this final act where everything falls apart. The play’s production is, how- ever, stick with it, plotting from Mae West and does the best it can with it. West just failed to stick the landing.

The first three acts are well structured. From Montre-al to Trinidad, she pushes against an existence as a sex worker with a carefully plotted and organic flow. But in the final act, West crams so much of the first three acts into Margy’s life that it takes all of the earned drama and spins it into an awful soap opera with cringe-inducing coincidences. And to add insult to injury, West apparent- ly wanted to just wrap the whole thing up with a snap of her fingers, so the lights go down on the final scene with such an abrupt denouement, audience members might well have suffered whiplash. Thankfully, the play’s final resolution was a better case of set-up and payoff than the rest of the last act.

Acts one through three play at such a consistent pace that the final act truly feels like a different play, but despite this issue, the Shaw handles it remarkably well. Sex is featured in the Jackie Maxwell Studio Theatre and the use of space is inventive and involving. The second act, set in a Trinidadian cafe, evokes festivals across the Caribbean and the intimacy of the room allows for it to re- ally seem more like an actual Caribbean than a stage performance. This use of space and restrained realism from the performances make Sex and its story feel more im- portant than the controversy surrounding it suggests. As Margy, the ever-busy, socialite of the underground, Donnelly keeps her temper even when it’s clear other women, such as her compan- ion Agnes, are at their wits’ end. Margy’s self-control and need to just have a little fun from time to time is disrupt- ed by Rocky, who is the ev- er-tense grifter in her life in Montreal. Rocky’s moody on edge, but when he needs to, he can charm, and boy does Kristopher Bowman shine here. Rocky almost comes across as sympathetic — until his charm eventually reveals his true motives. Donnelly and Bowman knock it out of the park and it’s a real shame that Rocky didn’t return in later acts because their ban- ter was a real highlight. How- ever, Cameron Grant in multiple roles certainly took up the mantle in other scenes; too so for Allegra Fulton in multiple roles, and Ric Reid in his two roles, including a Raymond Chandler-esque New York police officer just waiting for a reason to bust Margy and Rocky. Andre Sills, as the ever-polite yet salacious Lieutenant Gregg, was also a consistent, mea- surable presence for Margy. Though his role in the life was uncomfortable, his ic- ible charm kept her honest and self throughout, and this is due in large part to Sills in the role. At once prim, proper, solidly, and in the next oozing lustful wanton pleasure over Margy. The pair are achingly intim- ate and in one scene likely responsible for the lewdness charges, arguably “inapprop- riate,” but I’ll get into the pearl-clutching shortly.

Interestingly, director Peter Horton-Davis chose to gender swap a key role in Sex. As youthful heir Jimmy Stanton, Julia Course is so picture perfect for the role. As in this season’s Glass Me- nagerie, her physicality, her ability to almost warp her movements on stage, are part of her appeal. She seems to make Jimmy big and small, a diminutive child just out of college who thinks he’s worldly yet knows nothing, and she does this by giving Jimmy a just subtle enough walk of false confidence throughout. Money has giv- en Jimmy everything except understanding, and Course sells the naivety perfectly.

Now, to the pearl-clutching. Sex is a drama, first and foremost. There are some double entendres in the dia- logue and the final act ven- trues into the territory of an absurdist comedy, but con- tinuing to market the play on its controversy does a disser- tice to Mae West’s role as a feminist and to Sex. The play became a symbol of lewdness instead of an honest, (most- ly) sex-positive breath of fresh air. However, we can’t pretend we live in a world where the sex trade isn’t vil- tified and women don’t face undue societal pressures, restricted movement up corporate ladders, and dis- crimination. Sex posits that sex workers are people, an important message in 1926 and one still important to- day. Instead, Sex has become a footnote because of its con- trovery.

Manage your expecta- tions. Understand that it was a controversy because of its bigamy that still exists to- day, suffering a similar fate as Lenny Bruce — remembered because of the “inappropriate” content, not for the message in it.
Sourpalooza great event for tasting sour beer

Robin Ridesic, founder and CEO of The Exchange Brewery, helped organize Sourpalooza, a sour beer festival, held at the Court House in NOTL Saturday.

Kim Wade Special to The Local

Sour everything is on trend right now, sour beers included.

Robin Ridesic, founder and CEO of The Exchange Brewery on Queen Street in Niagara-on-the-Lake, sees the trend toward sour beers as part of a larger interest in sour, ferments food and beverages such as kombucha, a fermented tea drink. Although this trend may be new and exciting, the process for creating sour beer is ancient, she says.

Ridesic, along with the NOTL Chamber of Commerce, hosted the second annual Sourpalooza beer festival in the Market Room at the Court House Saturday, organized to celebrate sour beers.

Organizers applied for and received a two-year grant from the Canadian Experiences Fund, which helps support community tourism projects, Ridesic says. This grant helped to expand on last year’s success by enhancing the overall event and adding a fourth sampling time.

Ticket holders were given an attractive souvenir sampling glass and were able to sample from 30 beers supplied by 12 breweries from Ontario, Quebec and the US.

Ridesic describes how her brewery follows an “old school Belgian way” of producing sour beer. This Lambic type of beer production involves exposing the brew to airborne wild yeasts and bacteria just as the monks did hundreds of years ago. She explains how risky this practise is because “you never know what you will get.”

This is where the brew master comes. These brews can then be blended together to create different flavours and notes, just like a winemaker would blend wines. At this point, she says, creating a great sour beer becomes, “an art, not a science.”

So what is sour beer? Jeff Kalda, lead brewer from Bench Brewing Company, explains it’s made by the introduction of yeast and bacteria into the brew. Although different types of bacteria can be used, one of his work is Lactobacillus, which is commonly used in yoghurt. Fruit can also be added for flavour and to create tartness during the fermentation process. The brew is then aged in wooden barrels.

Some of the sour beers at the event were aged in gin, whiskey or wine barrels for added complexity, resulting in a refreshing taste experience. Different types of fruit can be used, such as cherries, raspberries, strawberries, peaches, apricots or grapes.

Kalda highlighted a specific brew where they used Twenty Valley Pinot Noir juice to create their Pi-Noir Wildwood, which delivers “bright fruit notes of strawberry and cranberry.” Kalda’s enthusiasm for his work is obvious. He describes sour beers as being very trendy and “fun and exciting” right now.

Although these beers may be trendy, some consumers may be hesitant to try a sour beer. Ridesic says when women specifically come into her brewery, they are hesitant to try beer and often ask for wine instead. She gleams that this bias against beer may stem back to their first beer experience. She encourages people to move beyond that bias to try other types of beer — if you don’t like a lager, try a stout, an IPA or a sour beer. She says that many people are pleasantly surprised by what other styles and flavours of beer are available once they give them a try. While Ridesic may not stock wine at her brewery, she does collaborate with wineries to create unique brews. The Exchange Brewery has created an ale using the Chardonnay grape pomace from Pearl Morissette Winery for the fermentation process. Grape pomace is the leftover residue from the winemaking process. It contains the skins, pulp, and seeds of the grapes after the juice has been extracted. It also contains any of the yeast that accumulated and to create tartness on the skin. After being fermented and aged one year, the ale is ready. Ridesic is happy to announce that this year, Grand Cru, will be launched in two weeks at the LCBO but is ready for sampling at The Exchange Brewery, along with their other ales, stouts, IPAs, and of course their sour beers.

A champion of sour beers and this unique type of brewing, Ridesic is already looking forward to next year. Along with the grant they received from the Canadian Experiences Fund, she has “grand ambitions” and hopes they will be able to expand and take the festival outside.

As a new sour beer fan, this reporter looks forward to attending the event next September in the open air, where the wild yeast lives.

The breweries that participated in this year’s event included:

- The Exchange Brewery
- Fairview Brewing Co.
- Niagara College Teaching Brewery
- Niagara Out House Brewers
- Blood Brothers Brewing
- Small Pony Barrel Works
- Bench Brewing Company
- A la Fût Microbrasserie
- Stillwater Artisanal
- Jolly Pumpkin Brewery
Local man’s wedding videos reach 10 million views

Penny Coles
The Local

Local wedding videographer Dave Tebbutt is trying to wrap his head around the number 10,000,000 — that’s how many views his wedding videos have received.

According to Google analytics data, his wedding videography YouTube channel has become the most-viewed in Canada.

“I think sometimes about the numbers of views in relation to the population of cities,” says Tebbutt.

“It’s fascinating to think there are more people who have watched one of my videos than there are in the city of St. Catharines,” he says, although with a humility evident as he talks about his success, he adds, “it’s pretty neat, but I remind myself it’s not about what’s online.

“It’s a tough, competitive world. It’s a tough, competitive world, but at the age of 30, he has developed a credible business with an enormous audience, ”and I’m making a living, I’m travelling for work and doing what I love full-time.”

In the last decade, he’s built a reputation that has taken him across Canada, to the U.S. and to many other locations, including Jamaica, Bahamas and Guatemala, to video weddings.

The Queenston native — his parents Sharon and Bob are still villagers — is a graduate of Laura Secord Memorial School, St. Davids Public School, and Eden High School. Niagara-on-the-Lake, “the wedding capital of Canada,” he says, is one of the most beautiful locations for weddings, and there have been many locals, friends of his and their siblings, whose weddings he has recorded right here at home.

He also has local wedding planners and venues refer couples to him, he says, but his success has come mostly through word-of-mouth and social media. “YouTube’s my website, ” and is where he now has more than 300 videos posted.

From the time he was about 10 years old, when he got his first camera, he hasn’t wanted to do anything else. In high school, he was “the video guy,” and when he began doing wedding videos for friends, he started uploading them to YouTube, at a time when it wasn’t considered a place for professional content.

He didn’t want to pay for a website, he says, or learn how to create one.

He just wanted to produce high-quality wedding videos that would gain him enough attention to be able to work full-time, without having them look over-produced. He aims for a documentary style — he captures couples on their momentous day by going along on their journey with them, with their family, friends and even the family dog, the result leaving viewers reaching for a tissue as they would have had they been there.

He’s married himself now, to Lisa Spiering, whom he met at Eden.

She’s a nurse, working in the labour and delivery department at the St. Catharines hospital, and between the two of them, he says, ”we have endless stories to share. One of his stories is having a video shown on both Good Morning America, a popular morning news show, and The Ellen Show.

“It was a “wedding bouquet toss fail clip that went viral,” says Tebbutt. “A girl face-planted and smacked herself on the dance floor trying to catch the flowers.”

Many new stations picked it up, he adds.

Tebbutt has also done music videos, produced videos as sales tools for real estate agents, and recorded humanitarian efforts in under-developed countries, but he considers weddings has bread and butter, and his favourite outlet for his creativity.

“I’m getting paid to hang out with people on one of the best days of their lives.”

Dave Tebbutt

The Queenston native, who was born in, and has lived in, Queenston, is one of the most watched wedding videographers in Canada.

“Musicians are a talent I came into, ” he says, but his work in weddings has grown to be his best. He says he has never thought to do anything else.

“I’m not a suit-and-tie kind of guy. I go to weddings and do what I do, and at the end of the day, I often stick around, relax and have a drink with the family. I’m getting paid to hang out with people on one of the best days of their lives,” he says.

“What could be better than that? I feel like I’m riding a wave, but I don’t know if it will die down, or if it will last. We’ll have to wait and see where it ends.”

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Dave Tebbutt has used YouTube successfully to build his business. (Photo supplied)
Relax with goats and classic ’80s movies

Penny Coles
The Local

It’s a Friday evening at dusk, and about 40 people, many of them families, have gathered at Small Talk Winery for a relaxing movie night under the stars.

Some wander into the winery to top up their glasses before the classic comedy begins, others settle in for the show, and the company of the pygmy goats Melina Morsch has provided as part of the fun.

It’s difficult to tell which is more entertaining, the movie, or the antics of the playful, adorable and very social goats.

Morsch, who has been offering goat yoga sessions through her business, Fox Den Yoga, since early 2017, still fills her classes, offered in NOTL and Ancaster. When she appeared on Dragon’s Den last February to sell the concept of goat yoga, she was told it was a fad that would soon be over.

Instead, she says, it continues to increase in popularity.

“Goat yoga was going crazy, and it still is. It keeps escalating.”

But not everyone is into yoga, and some people are intimidated by it. Love socializing with her dwarf goats. “They are small animals with huge personalities,” she says.

“They love to be with people — they can’t get enough of being around people.”

And people love to hang around with the goats, she says.

So she came up with Movies with Goats, offering PG comedies from the ’80s, with her goats turned loose to add to the fun.

“It’s attracting people of all ages, couples, and families with kids.”

When the weather changes and it’s too cool outside, she plans to move to an indoor space Small Talk is providing, and always with a different classic film.

She’s also promoting birthday parties combining goats and movies, or goats with yoga, for the “tweens” who are ready for something a little different from the usual, she says.

“Some of the goats are hers, which she keeps at a local stable, and others are from Triple C, an animal sanctuary in Ancaster. It has developed into a partnership with Morsch and sanctuary owner Trish Stimm. Together, they train and socialize the miniature goats, and Morsch offers her events at both locations.

“You have to spend time with the animals every day. They have to feel like they mean something to you, and keep them stimulated.”

Morsch’s classes attract locals and tourists, who are looking for something different to do when they visit the Niagara Region.

“As entrepreneurs, we can’t be complacent. If we want to continue to attract people, we have to work at it. We have to get better and better.”

Her next local movie event is Friday, Sept. 13 at Small Talk Winery on Irvine Road.

For more information or to register, visit foxdenyoga.com.

And come prepared, with a chair and a blanket, says Morsch.
Fort Mississauga soon to have a new roof

Tony Chisholm
President, Friends of Fort George
Special to The Local

I've always been fascinated with Fort Mississauga, long before I moved to Niagara-on-the-Lake. It fired my imagination to see the original structure almost in ruins, never fully restored, lying in decaying majesty on its own original embankments, in the middle of a golf course. Long after I moved to town, I enjoyed walking the trail on the golf course to photograph the fort in its many moods on the shoreline.

I love the time at sunset when the red bricks are seemingly set on fire by the setting sun.

But the last 205 years have been hard on the structure. We're very pleased to see the old fort tower being rehabilitated by Parks Canada. One of the first steps in this rehabilitation is the need for a new roof. Scaffolding has surround ed the fort for months but is soon due to be removed once the top layers of brick are rebuilt and the new roof can be installed. In fact, the deterioration under the old roof, caused by leaking water, has necessitated the removal of the top layers of bricks and the rebuilding of the four corners at the top.

The Friends of Fort George recently had an update from Parks Canada and we can report now that a lot of the work has been completed and the new roof should be installed by late October.

This roof will have dormers and will look like the roof of 100 years ago. As well, the new roof will have solar panels that will generate enough power to provide the site with lighting to improve security.

Several years ago, you may remember, the Friends hosted an event at Fort Mississauga one fall evening. That event raised some funds that we've been holding for the restoration and that we now wish to pass over to Parks Canada for a new, secure front door to the tower. We are planning another event in the spring of 2020 to help show off the work that has been done to the fort and the new secure front door. We are hoping the interior will be open again to the public for that event.

The Friends of Fort George will have more information on the Fort Mississauga event soon.

The Friends of Fort George is a non-profit organization that works in partnership with Parks Canada to preserve, promote and protect the heritage of Niagara National Historic Sites. Through special events and the operation of two gift shops, the Friends of Fort George generate awareness and funds to support student summer employment opportunities at Fort George & Brock's Monument. Last year we provided funds for an additional 16 students who worked on site all summer.

Contact: anna@notllocal.com
Pricing starts at $20. Deadline: Mondays at 3 p.m.
Rockin’ with Club 27

A Club 27 concert fundraiser at Jackson-Triggs Niagara Estate Winery last Wednesday, organized by Nancy Bailey (right) of Engel and Volkers, Maria Mavridis of Anchor Niagara, with help from Stacey Muholland of Jackson-Triggs, raised more than $6,000 to help establish a Special Olympics chapter in NOTL. Special Olympics communities offer support to children and adults with intellectual disabilities by providing year-round opportunities and accessibility to sports. Club 27 included Angela Seeger as Janis Joplin and Rob Burke as Jim Morrison (top right). Seeger took to the crowd with Kurt Cobaine (Jesse Lamothe), thrilling audience member and Special Olympics supporter Adam Kane (above). (Penny Coles)
Students, staff loving new year

Megan Dyck, Nicole Falk, Reagan Rossi.

Friends work together, using only paper to make a structure that will hold books 20 cm from a surface.

Nicole Falk, Reagan Rossi, Ella Edgecomb and Fiona Bell make a 10-second picture — a toaster.

Logan Dodd, Madison Dubroy, Rachel Falk, Jessica Zhakova, and Landen Dick work hard at the Hula Hut Relay Challenge.

Sawyer Neufeld and Luke Midgely list and explain all the math they found in one picture.

Owen Radunsky and Hunter Berry build towers in Kindergarten.

Liana Nickel, Marley Clements and Maple Brown are up for the Hula Hut Relay Challenge.

Max Ruller, Nicholas Martinovic and Jack Robinson build a free-standing tower of pasta.

Lucy Vollmer practises writing on Smartboard.

Sawyer Neufeld and Luke Midgely list and explain all the math they found in one picture.
### CROSSWORD PUZZLE

**Across:**

1. Unorthodox religion
2. Whip
3. Fashion and lifestyle magazine
4. "Houston, we've had a problem..." (1974)
5. To pray, to Ovid
6. Filth
7. Suddenly lose it
8. "--- Body?" (Dorothy L. Sayers)
9. Complain
10. Cuts
11. Pass into disuse
12. Tape
13. Don't take chances
14. "I r---"
15. Emissary
16. Black on the books
17. Emit
18. Donor
19. Shopping
20. Cannibals
21. Norwegian
22. Annoyances
23. "Is on, I r---"
24. Across
25. "--- is a foreign country..." (L. P. Hartley, "The Go-Between")
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67. Across

**Down:**

1. Budgetary reductions
2. "I r---"
3. Gray wolf
4. "--- is a foreign country..." (L. P. Hartley, "The Go-Between")
5. Dress top
6. Snooker
7. Summoned the servants
8. Foam clog
9. Tendency of slide to beget like
t10. Give off
11. Pre-lunch reception
12. All-Cretans, according to Epimenides
13. Physicist --- Mach
14. Asked nosy questions
15. Middle of wine is a dry area
16. Major Leagues
17. The Emerald Isle
18. Narrative of her exploits
19. "--- was the last"
20. Lead character in "First Blood"
21. "The Rite of Spring" composer --- Stravinsky
22. Personal set of cards
23. Single-masted sailboat
24. "--- or boob?"
25. "--- was the last"
26. "--- was the last"
27. "--- to Ovid"
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Daryl Novak (above), Jill Planche, Trish Anthony, David Anthony, Ron Planche, Peter Falconer and Brian Harrison toast the Niagara Pumphouse Art Centre and its 25th anniversary, at a Moonlight Dinner held Friday on the grounds of the Pumphouse, overlooking the Niagara River. (Photos by Fred Mercnik)

Mike Livesey (left, back), Lynn Roselli, Terri Baldwin, Susan Livesey, Wayne Baldwin and Dave Roselli enjoy the Niagara Pumphouse picnic on the waterfront Friday, a great event with ambiance, food and music to dance to.
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