

The Niagara-on-the-Lake LOCAL



Local
student to
play soccer
at NY
university
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Transit system rolled out

Couns. Allan Bisback, Norm Arsenault, Wendy Cheropita, acting director of public works Jeff Vyse, acting director of operations Kevin Turcotte, Coun. Gary Burroughs (back), Regional Chair Jim Bradley, Lord Mayor Betty Disero and Regional Coun. Gary Zalepa were at the community centre to celebrate the launch of a shared-ride, on-demand transit system, a year-long pilot project that saw two vans on the road in NOTL Monday. (Mike Balsom)

Two businesses close to prevent COVID spread

Fox Den Yoga and Small Talk Winery shut down until COVID cases decline

Penny Coles
The Local

Two local businesses are closing temporarily to protect the health and safety of staff and patrons.

Small Talk Winery and Fox Den Yoga often work together. Melina Morsch holds her goat yoga classes at the winery, combining them with tastings at the winery.

The yoga classes are held outdoors in the good weather, but at this time would be moving indoors, and with most of her clientele coming from Toronto and the GTA, Peel and the Hamilton area, lockdown and red zones, she has decided to cancel all her bookings for

December and January to prevent the spread of COVID-19.

"I'm refunding thousands of dollars," says Morsch, whose goat yoga classes are often booked for bachelorette and other private parties and business team-building exercises.

"People are still calling to book classes. They're coming from Toronto, and when they come, they also go to Queen Street. In all good conscience I can't do that. We're at the point where we have to protect each other."

Morsch says she might have 120 people come to town for her goat yoga classes on a weekend, "and when they're

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Restaurant restrictions stay, with weekend concerns looming

Penny Coles
The Local

Toronto and Peel residents, living in a lockdown stage with restaurants and non-essential stores closed, could be flocking to Niagara this weekend to enjoy activities not available to them at home.

Dr. Mustafa Hirji, Niagara's acting medical officer of health, says even those living in red-zone regions, such as Halton and Hamilton, "where dining is curtailed," could find

Niagara an attractive place to visit.

He says he's worried about Black Friday, a popular shopping day, and the weekend coming up, the first since tougher COVID-19 restrictions were imposed in other areas.

One of his chief concerns is the outlet mall in Niagara-on-the-Lake, although passing by someone shopping, especially if wearing a mask, doesn't represent as great a threat as eating in a restaurant.

"People aren't coming together in fellowship with others" in that situation, the way they are if they are dining together, he says.

However, if the mall gets busy, it may be difficult to keep a two-metre distance. "If it gets crowded, it becomes a risk."

This week, public health officials were reminding retail outlets of the restrictions in place, and offering some recommendations for controlling crowds, including limiting the number of people

in stores if necessary, making sure people lining up are two metres apart, and are wearing masks.

The message from the Province is for people to stay home and not travel to other regions, but young people, while a diverse group, may be more likely to put themselves at risk, are also less likely to follow the rules and think about the safety of others, Hirji says.

"They might be more likely to defy the Province and come here. That is a concern."

Hirji, who admits that last week was an "active" one for him, with intense criticism from restaurant owners and regional council's heated discussion in opposition to limiting restaurant tables to one household, says this week has been a little quieter.

He explains the recommendation from regional councillors to rescind the specific household restriction is one he will consider, along with all the other layers of information, including comments from business owners,

as he reviews the measures he has instituted. But at the beginning of the week, he wasn't seeing anything that would change his mind.

In the long run, he says, he has to make his decision "at arms length from political influence," and based on the public health and safety.

The best reason to rescind the restriction, he says, will be seeing the numbers of COVID cases coming down,

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Lord Mayor discusses outdoor mask bylaw with council

Decision made to ask outlet mall to post signs requiring masks everywhere on property

Penny Coles
The Local

By putting the region in what Lord Mayor Betty Disero is calling the orange-and-a-half category, or a “reddish orange,” the Niagara medical officer of health is harming businesses that are unable to access provincial COVID-19 funding relief available to those in lockdown or the red zone.

Businesses in orange, yellow and green zones are ineligible for funding relief, while those in red or grey can apply for government funding, such as rent and wage subsidies,

Disero says. Niagara restaurants, operating under provincial orange restrictions, have been handed an extra layer of limits, including allowing only customers from one household, with some exceptions, to sit together at a table.

“This is really at the heart of why businesses are upset,” Disero told councillors at Monday’s meeting.

Businesses “all want to be open, and they all want to work, but the fact of the matter is they’ve been given additional restrictions and are not able to get any assistance.”

She said MPP Wayne

Gates was going to ask the Province this week to open up the government assistance programs to include Niagara.

Disero’s other concern is the potential spread of the coronavirus at the outlet mall and on Queen Street, and how to make it safer for Black Friday and weekend shoppers this weekend, many of whom she fears will be from the higher risk areas such as Toronto and Peel. She suggested that a mask bylaw for outdoors might be helpful.

She’s talked to management at the mall, who say the stores are only allowing a cer-

tain number of people in their stores at a time, and most shoppers are wearing masks.

The mall management is willing to put up signs to ask shoppers to wear masks no matter where they are on the property, she says, and say they will close a gate to stop cars from entering the parking lot if it gets too busy.

“But my biggest concern is while they’re waiting in line to get in the store, and they’re not wearing masks and are breathing all over each other, they may as well just go out for lunch together.”

Planning director Craig Larmour explained a mask bylaw outdoors could be instituted, but it can’t target a specific group or enterprise. “We would have to take particular care in constructing a bylaw.”

Bylaw enforcement would be a problem, he explained.

Contracts have run out for some bylaw staff who were taken on for the summer, although other employees could step in to do that job. “I’m not sure how effective they would be if there is no opportunity for enforcement.”

The mall has its own security detail and could have that presence and “official” appearance, Larmour said. “I’m not sure our bylaw officers could do anything.”

Coun. Gary Burroughs suggested that since the outlet mall is a private property, he would be happy to see them institute mask-wearing everywhere on the property, and it would be up to them to enforce it.

A bylaw for masks outside on Queen Street would not be helpful unless the Town is prepared to enforce it, he said. “We can pass any bylaw we want,” he said, but “until

we decide to charge people for not wearing masks, it’s not going to be successful.”

Coun. Wendy Cheropita also suggested the outlet mall be encouraged to ask people to wear masks and enforce it themselves.

Coun. Clare Cameron said the outlet mall is a “magnet” for people coming from all over the province, especially the GTA, and the “real issue is people visiting from areas they’re not supposed to leave,” asking what the Province can do about that.

Larmour explained that Premier Doug Ford has asked people to stay home, and not leave their municipalities, but that is a recommendation, rather than a regulation.

Disero was encouraged to ask the outlet mall management to do whatever possible to institute mask-wearing on the property and enforce it.

Decorating Queen Street



Town staff were on Queen Street this week, dropping off Christmas trees to be decorated with lights. (Photos supplied)

Goal to turn Niagara yellow by Christmas

Continued from page 1

hopefully moving the region, now in the orange stage, further away from red and into the yellow zone.

The recent outbreaks that were traced back to young people in restaurants did not result in fines, he says. It wasn’t just one situation or one restaurant, “but a pattern of circumstances.”

“We’re trying to educate in those cases,” however, if those restaurant names show up a second time, there might be cause to consider a punishment, he added.

Health inspectors are visiting restaurants to ensure COVID-related requirements are being followed, but their priority is education.

However, bylaw and business licensing officers have levied \$750 fines against businesses for infractions such as staff not wearing masks, music playing too loud, and patrons not staying at their tables, he says.

He expects his recent order “will ensure households will dine alone, and will limit the ability to spread the virus in Niagara,” leaving the region “relatively untouched” because of it.

The region actually crossed the threshold from orange to red in one of the measures that is considered, he says. “We were right on the line of red, and we crossed over on one metric, the number of cases per week per population. We were above the threshold, but we’ve pulled away.”

He hopes to see the region in the yellow zone by Christmas, he added.



Dr. Mustafa Hirji

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Town appoints new CAO

Penny Coles
The Local

The Town has a new CAO. Last Wednesday, following a closed session of council Monday night, the Town announced Marnie Cluckie has been appointed to the job, effective Dec. 9.

She brings years of experience working in a variety of senior-level roles, at municipalities much larger than Niagara-on-the-Lake, says Lord Mayor Betty Disero, as well as having extensive education that will serve her well in the job of leading the municipality.

A glance at her resume, as detailed in the announcement, shows this will be her first job as CAO, but as Disero

points out, her wide-ranging experience in many leadership roles, and her work with municipalities “far larger than NOTL,” such as Halton and the Niagara Region, make her well-qualified for leading a town this size.

She will be leading “very competent staff. They’ll make a great team,” says Disero, referencing interim CAO Sheldon Randall, planning director Craig Larmour, Fire Chief Nick Ruller and Kyle Freeborn, director of corporate services.

“I’m thrilled she’s going to be joining us, and thankful we’ve had Sheldon leading the town until we were able to hire her. I’m confident we have a good team at the helm now.”

A news release from the Town says “with her education and training in business administration, leadership and organizational development, architecture and environmental science, and her skills in financial management, operational planning and community relations, Marnie brings extensive knowledge and experience to the role.”

Cluckie brings more than 10 years’ experience working in a variety of senior-level roles in workplaces such as the Halton Region and Halton Community Housing Corporation, Niagara Region, and City of Hamilton.

She is leaving Halton Region as director of the strategic transformation group. While

at the Niagara Region, her title was director of construction, energy and facilities management, says Disero.

“The Town of Niagara-on-the-Lake is of interest to me because it is a town that is committed to a high quality of community life,” says Cluckie. “I’ve seen Niagara-on-the-Lake strive to preserve its heritage, agriculture and distinct beauty while creating vibrant sustainable communities for all. It is progressive, creative and forward-thinking but also grounded in its strong history. It continues to build on the solid foundation from which it was built, maintaining its unique local flavour. Yet, it also leverages future opportu-



Marnie Cluckie (Photo supplied)

nities and remains dedicated to continuous improvement and a culture of excellence. The balance between protect-

ing community elements, delivering balanced growth and providing customer service excellence is inspiring.”

Short-term rental principal residence requirement: helpful or not?

John Foreman
and **Jason Clements**
Special to The Local

The Town is proposing changes to the short-term rental bylaw that would require all short-term rental properties to be principal residences.

The intent of the changes to the bylaw is to address some of the issues that have been experienced by NOTL residents who live near short-term rentals. However, we believe that the principal residence requirement is excessive, and would trigger adverse consequences, not just for short-term rental owners, but for the community at large.

We all agree there are problems with the current short-term rental bylaw, but a complete reversal of the current rules, which stipulate that cottage rentals must not be principal residences, would completely disrupt this portion of the tourist accommodation sector in NOTL. This would have severe financial implications for the owners of approximately 175 currently licensed cottage and villa owners. It would also reduce the town’s capacity to accommodate tourists by about 1,000 visitors per night, with negative impacts for the town’s tourism industry overall.

If the proposed principal resident requirement were to move forward, this could be more than 100,000 visitors not being able to stay in NOTL on a yearly basis. The typical cottage rental visitor stays an average of three to four nights, and visits many of the restaurants, the wineries, and the shops on Queen Street. They also attend

Shaw Festival plays, visit Fort George, the NOTL Museum, and support all other local businesses that we, as residents, are also able to benefit from and enjoy.

What do you enjoy about NOTL? What restaurants, wineries, cultural and historical attractions would you miss the most if they were to disappear?

Without the income brought by visitors staying in short-term rentals, a lot of businesses and attractions would simply not be able to continue to operate.

There seems to be a lot of assumptions that a principal residence requirement for short-term rentals could somehow solve all the problems attributed to the industry, such as noise and the alleged “hollowing out” of the community.

The majority of short-term rentals do follow the current bylaws and do not receive frequent noise complaints. Therefore, the majority that are following the rules should not be penalized for the few that are not. Unlicensed short-term rentals need to be fined, and forced to license or cease operation, and the noise bylaw needs to be properly enforced.

There is property in Old Town that is a perfect well-known example. This property is a known “party house” and also an unlicensed short-term rental. The problems caused by this type of unlicensed property needs to be addressed, but currently, it appears there is little the Town can legally do to stop unlicensed rentals from operating.

The already proposed change to the short-term rental bylaw allowing the Town to

fine any property for advertising without a license, as well as properly enforcing the current noise bylaw after hours, would be enough to solve the problems caused by “party houses” like this one. Noise complaints aren’t exclusive to short-term rentals.

The principal residence requirement for short-term rentals is also meant to solve the “hollowing out” of our neighbourhoods.

Are short-term rentals causing a “hollowing out” of NOTL? Looking at some numbers from the 2016 census. NOTL had 7964 private dwellings. Of that number, 7089 were permanent or principal residences. So, in 2016, there were 875 properties that were not someone’s principal residence. The most recent public data from the Town shows there are currently 340 licensed short-term rentals in all of NOTL. Of those, 175 are cottages or villas. This amounts to only two per cent of all private dwellings operating as licensed, unhosted short-term rentals (cottages or villas).

The remaining 535 secondary residences in town (accounting for seven per cent of all private dwellings) would be vacation homes, but not used

as licensed short-term rentals. How often do all these property owners visit their vacation homes? How often do these homes sit empty? How many are neglected?

Historically, Niagara-on-the-Lake has had many residents who purchased vacation homes in town before moving here permanently. NOTL is indeed a well-known retirement community and there are many secondary residences where the owner’s intent is to be able to call NOTL home in the future. In

order to help with the expenses, some have decided to offer their property as a licensed short-term rental while they’re not using it. This helps cover the costs of maintaining the property, and ensures that it is not sitting empty for extended periods.

Enforcing a principal residence requirement isn’t the solution, it will only cause more problems. The short-term rental industry would like to see this requirement officially removed from the proposed changes. We would like to sit at

the table with the Town to discuss what the problems are and what changes can be made to the current short-term bylaw for the benefit of the residents, the short-term rental owners, and the visitors.

John Foreman is president of the NOTL B&B Association, and Jason Clements, with his wife Elsie Mae Clements, is the owner of Niagara Holiday Rentals. This was written in collaboration with Niagara Holiday Rentals and the NOTL Bed & Breakfast Association.

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Not too late to change hydro rate plans

Penny Coles
The Local

When hydro rates rose in November, residents and owners of small businesses were given an option: to pay time-of-use rates, or to choose a new tiered system.

About 500 of 8,000 NOTL customers moved to the tiered system, with the rest staying with the time-of-use (TOU) default, says NOTL Hydro president Tim Curtis.

The rates being offered now will stay in effect until the next increase from the Ontario Energy Board in May, based on the cost of supplying electricity.

In the meantime, hydro customers can look at their bills and make a decision to switch at any time, if it seems to be advantageous, says Curtis. If they fill out the form to change plans any time before the end of the month, the new rate will begin with their next month's service.

In June, when more people were working from home, the Province announced it would move away from time-of-use and charge a single elec-

tricity rate to help families through the COVID-19 pandemic. It returned to TOU Nov. 1.

The "vast majority" of NOTL customers have stayed with the time-of-use default and are being billed accordingly, Curtis says, but that could just be because customers aren't paying attention to the choices.

While technically a customer could change monthly, he says, "most likely, whichever rate option works best for a customer one month will work best most months, unless they have a significant change in circumstance. We would recommend customers review their decisions every six months when rates are reset."

He is cautious not to recommend one system over the other, emphasizing that it depends on "how much power we use and when we use it."

The tiered system has a fixed rate up to 1,000 kWh in winter, with an increased cost for use above that.

The NOTL Hydro website has a link to the Ontario Energy Board calculator, at oeb.ca, designed to help

hydro customers decide which is best for them.

The OEB website explains the most suitable option depends on personal usage and lifestyle. "Some customers may prefer TOU prices – for instance, customers who can shift more of their electricity use to times when lower off-peak prices apply. Others may prefer tiered prices because their usage rarely exceeds 1,000 kWh in a month in winter, or 600 kWh in a month in summer.

"There are a few things to consider when deciding whether to switch price plans. How much electricity do you use in a month? Can you shift your use to lower-priced times of the day like evenings and weekends? Does the amount of electricity you use change based on the season?"

OEB says there is no guarantee switching price plans will save money, and encourages consumers to compare TOU and tiered prices using its calculator.

"Nobody will see a big savings either way due to the nature of the rates, says Curtis. "However, for dif-

ferent customers with different usage patterns, one option may be a little better than the other."

Generally, current tiered rates favour low-volume users without a lot of peak time usage, he says. "To see if you fall into this grouping we recommend you use the calculator with your actual usage."

On Nov. 1, when hydro rates returned to TOU, the cost of hydro was pegged at 10.5¢/kWh for off-peak, which runs from 7 p.m. until 7 a.m. and on weekends. The price for mid-peak is 15¢/kWh, from 11 a.m. until 5 p.m. on weekdays, and 21.7¢/kWh for peak, from 7 a.m. until 11 a.m. and 5 p.m. until 7 p.m. on weekdays.

The Province also increased the rebate shown on monthly bills from 31.8 per cent to 33.2 per cent, effective Nov. 1.

The tiered system for residents is 12.6¢/kWh for the first 1,000 kWh, and rises to 14.6¢/kWh for every kWh after that.

For small businesses, that price shifts after 750 kWh.

The OEB makes it clear that the season, with win-

ter coming, is a factor to consider, as is whether customers are still working from home.

To move to tiered pricing, there is a form available on NOTL



Hydro's website at www.notlhydro.com/customer-service/rates/rprates/.

It can be emailed, dropped off, or mailed to the Virgil utility office.



Tim Curtis, president of NOTL Hydro. (Photo supplied)

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Black Friday DEALS

Black Friday in 2020 still offers red hot deals

Submitted by
Thomas TV

This is a busy time of year for many, and it has been exceptionally busy here at Thomas TV.

Black Friday has become an annual event, with shoppers scouting the best deals and products for their homes. Not an entirely new concept, but 2020 has brought its challenges.

One large obstacle has been inventory. As you know, the supply chain and overall economy has been affected by COVID-19, meaning a disruption in a factory on the other side of the world that supplies one part for your TV, puts a hold on seeing any of those models finish production.

In the spring when Ontario faced its first shutdown, we would have been meeting directly with suppliers placing orders for the new 2020 models. Instead we met via Zoom and over email, and we watched the product lines change rapidly as manu-

facturers came to terms with what could actually arrive.

Being in the audio video industry for over 56 years, we have never experienced anything quite like this, however, we made the best of it and worked diligently at ordering quality products that we ourselves would use in our own homes, at the best prices.

Black Friday is no exception. We have a great selection of audio/video gear in store, ready to go.

Our showroom has seen changes as well, with brand new protocols in place for keeping our staff and customers safe. Plexi-glass barriers, new showroom layouts, paths to maintain physical distancing, wearing masks and thorough cleaning procedures between customers. A whole new look, however, it was worth it.

We thank our customers for their cooperation. Many have expressed their appreciation for the extra steps we have taken both in the store and in their home when our installers

arrive for deliveries and installations.

We understand that some are more comfortable shopping online, and you can do that via our website at www.thomastv.com and we still offer curbside pickup for customers that prefer a con-

tactless transaction with a smile behind the mask.

With winter on its way and more time spent indoors, consider that new TV or home theater to enhance your favourite shows and movies, or a two channel stereo system that puts the focus on your

music in a way you've only experienced at the concert itself.

We invite you to shop local. Black Friday pricing is on, and it is a great time to save. Our knowledgeable staff and trained installers are focused on customer satisfaction. After

all, home entertainment should be fun!

Visit our showroom at 130 Thorold Rd. in Welland to experience your options that will make heading indoors even more inviting. Visit our website www.thomastv.com or give us a call!



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EDITORIAL

The finish line is in sight

We're 10 months into this pandemic, and it feels a little like we're back to where we started.

We've had this lovely little taste of freedom, a chance to socialize with our friends, safely, hug family members we hadn't seen for a while, and now, we're fatigued, torn between not wanting to give up that freedom, and knowing we should.

We hear about our health care workers and their exhaustion, not surprisingly, and our hearts break for them that they have so little time to rest.

We sense the struggle and hear the tension in the voices of our decision-makers as they try to balance keeping us safe from this coronavirus, with not being overly limiting in what we can do. And no matter how hard they try, they fear they're never going to get it quite right.

Instead of criticizing, let's give them this: thank you for trying to save our lives.

We understand the fear and frustrations of business owners, who, facing new and renewed restrictions, are finding this even more difficult second time 'round. They've already done it once, been through the devastation of closing, always hoping it's only temporary. Some have lost businesses for good, many more have come close, and are hanging on by a very tenuous and terrifying thread.

But so much worse are the families who are mourning their loved ones lost to this dreadful disease, most of them not even having the chance for one last kiss, or a final goodbye.

We're being told now we have to step up. The numbers are scary, going up and up and up across the province and the country. More people are getting sick. More people will die.

Our prime minister has told us it's not going to be a normal holiday season. No surprise that — nothing about this year has been normal.

It's especially hard on young people, who know they're unlikely to get sick, but are being asked to pay a steep price to keep those around them safe.

It's hard for old people too, who want to see their grandchildren grow up, who want them to know their grandparents, who want to make sure their grandchildren know how much they are loved. Some of us have grandchildren yet to be born. We want to meet them, hold them. We want them to know their grandparents, feel the strength of that love.

We all, whatever our age, have something in our lives that makes sacrificing now worthwhile, to have that future, for ourselves and all around us.

This virus we are fighting is so very close to being beaten, with a vaccine tantalizing close.

While we wait, we will do what we need to do. This is not a community to preach to. This is a community that is playing by the rules.

We just have to hang in there, play safe for a little while longer, maybe look out for those with nobody to look out for them, help those in need of support, frequent our local businesses, safely, and wrap our arms (figuratively of course) around those who are struggling.

We need to cheer for our kids, the young people who feel they are missing out on huge, important chunks of their lives, and try to help them understand it will end, and they will look back on this as a hiccup in time.

We've got this. We can do it.

Penny Coles
The Local

LETTERS

Two groups will support each other

The Friends of Ryerson Park, a very large group of NOTL residents which has identified the issues and remedies to the extensive problems in the area around Ryerson Park (during tourist season), and the Chautauqua Residents Association, which has represented the interests of residents in Chautauqua since 1952, have agreed that the Friends will lead the advocacy on all aspects of the Ryerson Park issues to the Town of Niagara-on-the-Lake, with the full support of the CRA.

This makes great sense, because the park issues and consequently participation in the Friends extends beyond strictly the Chautauqua area.

In turn the Friends will support the work of the CRA on other community issues where appropriate.

John Gleddie, president

John Scott
Chautauqua

Heritage Trail's remaining natural surface offers benefits

From John Street to Charlotte Street (of the Upper Canada Heritage Trail) the new limestone screening and gravel surface has already shown the signs of wear from the heavy rains.

The tiny gravel is like a surface of micro-beads under the covering of the fallen leaves and seed pods, with weeds creeping at the sides heading onto the surface. You certainly have to keep an eye on your steps forward. From the aesthetic point of view, truthfully, it looks like an unkempt sidewalk. Are there volunteers to cut the weeds and grasses alongside the gravel and perhaps pick up sticks, and other debris on the surface? Does this new, man-made surface on the Town-owned property, bring with it a legal responsibility for safety?

The Heritage Trail from Charlotte Street to East and West Line, certainly before the destruction of many trees and much of the brush, did offer many benefits. The ground was firm to walk on, and still is at the moment, a natural surface welcoming the leaves, the peaceful woods was a consolation to the mind and soul. You could stop a while and enjoy the fauna. You could meet a friend and enjoy some time together. Bikes had no problem going through, as evidenced by the many wine tours. Certainly with true thought, research and imagination, some significant town maintenance could be performed in the wooded area without limestone screenings and gravel.

As we travel from the wooded area to East and West Line, the ground is very firm and very, very well drained both naturally and man-made. Easy to walk and easy to bike. And in the section from East and West Line to Charlotte Street, the grasses were regularly mowed using riding mowers by two willing volunteers, from spring to fall. Adding a third surface will not be conducive to using power equipment.

Speaking of safety again, once the bikers and walkers arrive at East and West Line, the choice is to go on the rut-filled third section of the trail along Concession 1, or travel on the actual road going along the concession or going on East and West Line to the river. One letter (Heritage Trail offers community and health benefits, Nov. 19), suggests "providing a legacy" is the purpose of this project. If that is true, why is there such a hesitancy by the town staff to begin the work along Concession 1 in order to dedicate all the funds and effort to a direct route from East and West Line to John Street in the Old Town?

A letter of Nov. 19 regarding the Chamber of Commerce's push for more tourism in the middle of a pandemic, welcoming the owners of the 90,000 unique Bell devices that entered NOTL in 30 days, and also the letter of Oct. 29, (Group supports parking motion, Residents for Sustainable Tourism) seem to identify a purpose for a new aggregate surface from East and West Line to John Street. It recommends construction of privately-owned paid parking lots within walking distance of Old Town as an encouragement to unsustainable visitors to leave their cars further from the Old Town. What this says to me: the unsustainable visitors, perhaps the return of the 90,000, are most welcome, and the taxpayers can volunteer their time and effort to pick up after them, and look at their many cars across the street in the new parking lot.

Hmm, isn't that the same Joni Mitchell song that says "and put up a parking lot?"

Anna Marie O'Brien
NOTL

LETTERS

Some practical solutions

Dear Lord Mayor Disero and NOTL Council,

My very practical wife Pamela, made some very practical suggestions the other day, which I believe deserve consideration:

1) Wouldn't the best place for a new daycare centre be the site of the former Parliament Oak School?

2) Wouldn't the best place for the new Niagara North Family Health Care Centre be the site of the former NOTL hospital?

Will Wilson
NOTL



View from the couch

Donald Combe
Special to The Local

Someone Has to Die (Netflix, 2020) is a Spanish-Mexican mini series created by the same director who created *The House of Flowers*. This new film is set in 1950 in Franco's Spain, a repressive time where appearances and family ties play key roles. It is a brutally honest look at a family dynamic filled with passion, horror and great sadness. I found it considerably interesting, but dark.

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

The Niagara-on-the-Lake LOCAL

The trusted voice of our community

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

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The opinions expressed in submitted commentary, and letters to the editor, are those of the contributors and not necessarily those of The NOTL Local.

COMMENT

Lost in nature; it can be fun, or terrifying



Owen Bjorgan
Special to The Local

I've always had a good sense of direction. I would like to believe my friends, family, and hiking clients would fully trust me on such a statement. I've travelled Niagara's meek but empowering forests, plus the regional roads, and between hiking, hockey, and family across the peninsula, I've got an unshakeable sense for where places lie in proportion to one another.

If I got you lost, I promise, it would at least be some definition of fun.

Another resume skill, which has yet to make it on paper or be quantified in any way, is my "tree memory." I can remember how the tree with the dark bark was overarching the little beech saplings near the edge of the escarpment. In that spot. I'll remember a buttonbush growing in the depths of Wainfleet Bog, somewhere over a kilometre off trail. In that spot.

I have revisited particular provincial and national parks with many years in between, only to find myself excitedly remembering a certain tree, wetland feature, or stump in the area. These mental markers have become important navigational tools over the years, especially when off-trail, and at risk of getting lost.

Hey, it's 2020, and we're all a little lost right now! Here are a couple stories where the feeling of uncertain geographical whereabouts became an accomplishment of beating that lost feeling.

When I through-hiked the entirety of the Bruce Trail in 2014, I didn't get truly lost, per se, but one time, I got spun into a giant circle that nearly chewed away half a day of hiking. I still don't know how it happened to this day.

I was two weeks or so into my expedition, working my way down from Tobermory to Niagara. Around Collingwood, something peculiar happened. I remember, hours later, returning to the same spot on the

the hiking trail, and just standing there and thinking, I was here this morning.

It dumbfounded me, and still does. Many locals know that following the white rectangular blazes of the Bruce is a surefire and simple way to hike this beautiful path. Somehow, I must have walked an entire loop of sorts, only to return to my relative ground zero. All I could do was laugh at myself in disbelief.

That might not be a scary type of lost, but it was certainly bizarre. That's what getting lost truly feels like — you've been tricked by your own senses and Mother Nature's works, like you've been pranked by some unholy force. It can leave you feeling very vulnerable, very quickly.

Now, what about being lost in the Amazon jungle, with nightfall and no cellphone reception?

I was filming *Hidden Corners: East Andes Ecuador*, in 2016. My best friend and cameraman, Dave Tebbutt, was along for some critical adventures while providing his respected camera expertise to the episode.

Our guide was memorable. A young native man in his early 20s, he was built like a well-fed bull. Round in the face and belly, he was strong and durable and built for the jungle. He confidently took us out on foot into the rainforest, until his confidence in one very important thing suddenly subsided — where the heck we were.

With the sun getting lower, and the jungle getting exponentially darker, this is when "El Capitan," as he preferred to be called, told Dave and I we were lost. More importantly, our guide was lost. It's one of those classic moments where you find yourself years later saying, "do you remember where you were, or what you were doing when you learned about . . . the fact that you are lost?"

I remember standing in rubber boots, watching the crystal clear tiny stream run over the tops of my toes. The water quietly twinkled its last reflections for the day. The little creek was gentle, but the jungle was getting louder. The lush vegetation around the

small tributary was brushing up against our belt line. We felt closed-in by the lack of light and indifferent vegetation.

I took a deep breath and realized that this was going to be an excellent story within the story. Dave didn't look so comforted at first, but I have to give it to him, because most people would have caved and panicked. Dave kept it together like a champion. Perhaps, others would have been mad at El Capitan, or started throwing their arms in the air like in the movies.

We embraced the wildness of saying we were lost in the Amazon. At the end of the day, it was calm, trust, and some "tree memory" that got us out of there. Albeit, it was late and pitch black once we returned back to the wooden shacks for dinner, where El Capitan cooked us a scrumptious meal of mysterious meat and some veggies.

If you're ever lost in Niagara or the Amazon, or a large city, just remember that you owe it to yourself to take a deep breath. When our species takes the time to physically breathe in deeper and exhale slower, we bring precious oxygen to our brain and slow down time for a moment. It produces moments of clarity that are critical for resolution, which may not be found if we're in state of heightened panic or confusion.

On that note, I end with a few quick but foolhardy tips for those who may find themselves lost in Niagara Region.

For one, the Niagara Escarpment generally runs a consistent east-west direction (except in Short Hills Provincial Park, where the escarpment is a post-glacial mess). There is always human development below the escarpment, as well as immediately above it.

Speaking of human development, you are truly never far from any named road in Niagara. Even in the depths of Wainfleet Bog or the Niagara Gorge, you are never far from a road. We no longer have true wilderness areas here in Niagara.

The vast majority of said roads run in a north-south or east-west direction, making much of the Niagara Region a gridlock layout on a map, composed of reliable right angles in

nearly all municipalities.

The Niagara River, Lake Erie, and Lake Ontario box in the Niagara Region to make it a true peninsula. On satellite image, you can see Niagara is generally a rectangle with water on three sides. The river runs north to south, and the two Great Lakes have coasts going from east to west.

Before you set out to hike

in a more profound patch of forest, it's always a decent idea to look at the maps beforehand and know what you're up against. If you can, download a map from somewhere online, or, take a photo of the maps at the trailhead before you enter the parks. If you hike in the evening, it's never a bad idea to have a flashlight or charged phone at the ready.

Being lost can be something goofy and trivial, but it can turn to true terror if left in a stressful, unprepared mindset.

Here's a final quote from a shaman I hiked with in Ecuador's jungle. "In the forest, all the trees look different to me. In the city, the grey buildings, they're all the same. That's why I get lost in the city, but not in the forest."



Whether you find yourself lost in the Amazon (pictured here) or Niagara's woodlots, Owen Bjorgan's advice is to keep a cool and level head. (Owen Bjorgan)

LETTERS

Time to build bridges in town

Mr. Benny Marotta deserves recognition for the positive contributions he has made to our town, for example the Two Sisters Winery, building affordable housing, contributing to the Marotta Family Innovation Complex and educating the town on the value of responsible planning so that it continues to be a beautiful and historic place for people to live and visit.

Our sympathy to Two Sisters Resorts and you on your difficult decision to sell the Randwood Estate.

The Randwood Estate, which is close to residential areas, was approved for the construction of a hotel when it was bought. When you upsized the plans to a grand destination hotel it conflicted with what had

been approved and was judged not suitable for the location. Unfortunately this created conflict.

Accusing our good town of acting in bad faith is not a way to build bridges. The claim of \$50 million of benefits to the town is your opinion. The hotel, if built, would have only contributed to the town a fraction of the property taxes it would pay (most goes to the Region) and employed mostly people from out of town. If the hotel had been built as approved years ago the town would have saved legal expenses and would be receiving higher property taxes than it does now and people would have enjoyed years of employment.

We wish you success in your goal of doubling your money on the sale of the Randwood Estate. Perhaps you can

use that windfall to build a grand destination hotel close to Niagara-on-the-Lake. There is a famous American celebrity-hotel owner-politician who has built golf hotel resorts outside of cities and named them for cities they are not in.

We agree with you that running paid advertisements is a wonderful way to support our three local papers that provide excellent journalism to the residents and town council members. We are not members of SORE (Save Our Randwood Estate), but like you and SORE, we all share the desire to have a beautiful, welcoming town that we all want to live in.

Bruce Gitelman
Residents for
Sustainable Tourism



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Lions selling Christmas trees to serve their community

Penny Coles
The Local

The annual St. Davids Lions Christmas tree sale began Saturday, with no shortage of customers.

Lions and members of the Leo club, the service club for youngsters, unloaded a shipment of Fraser fir trees Saturday morning, and opened for business shortly after, says Lions club president Ted Burrows, who is also organizing this year's sale.

"We've sold quite a few already," he says, and expects the trees will sell out, as they typically do, in two weeks.

At 80 years old, the long-time Lion was happy to have a group of 20 Leos helping with the heavy work, and couldn't say enough about the young people and their service to the community, and to the St. Davids Lions during their burger nights and fish fries.

"They were here Friday night helping us with the fish fry, and they were back again Saturday morning. They really want to help."

While other clubs and retailers were struggling to get enough trees to meet demand, Burrows says it was no problem having their usual order of 600 trees filled, although it is coming from two tree farms, and on two different days.

For many years, the local club has ordered their trees from a Tillsonburg farmer, also a Lions Club member, who is retiring — this was his last year, and St. Davids received his final shipment of trees. Burrows says he was able to order more trees from another supplier, and they will arrive this Saturday, bringing the supply up to its full complement, and ensuring another successful fundraiser.

"This is a new tree farmer who planted 56,000 trees," says Burrows. They're all six

to seven feet, and he's just starting to sell them."

The day after this year's sale ends, he says, "I'll be ordering trees for next year to make sure I get them."

All the St. Davids club sells is Fraser fir, and has limited their sale to that one variety for several years, he says.

"They have a good reputation. We haven't sold Scotch pine or spruce for a while. Fraser firs have a straight trunk, and they're always good trees."

The other factor the club has going for it is that the trees delivered on Saturday were cut Wednesday, and are as fresh as can be, while many of the bigger tree farms begin cutting in September.

The downside of fresh trees is that they are heavier, and it takes a couple of guys to carry them, he says.

One of their 11-foot firs is going to the cenotaph, a joint donation between the club and the supplier.

The annual tree sale, which has been going on for at least 30 years, Burrows says, now brings in about \$15,000 to \$20,000, to be spent on community and Lions projects.

The St. Davids Lions Club tree sale, at 1462 York Rd., is open seven days a week, from 9 a.m. to 7 p.m. Tree prices range from \$55 to \$100.

Cornerstone Church on Niagara Stone Road in Virgil is again the site of the NOTL Lions Club tree sale.

Lion Terry Flynn is again organizing this year's sale, having taken over from long-time Lion member John Skubel last year.

He was accustomed to Skubel checking in with him daily, he says, and will miss that this year.

The NOTL club has a good selection of trees, as well as a new variety for them.

Flynn has himself purchased a large, new sign for

the lot, which says the sale is in memory of Skubel, whose wife and son will take over John's customary shift on the weekend.

A supply shortage means

fewer trees for the club this year, says Flynn, and a higher price, but he will have a good selection of four-foot to 12-foot trees, balsam, Fraser fir, a variety called Siberian spruce,

and a "skinny" tree which is good for smaller spaces.

The shortage is of trees in the Fraser and balsam six to 10 foot range, but they are making up for it with more

taller trees, he says.

The tree sale, at 1570 Niagara Stone Rd., is open Monday to Friday from 10 a.m. to 7 p.m., and Saturday and Sunday 9 a.m. to 7 p.m.



St. Davids Leos help unload Fraser fir in preparation for the annual Christmas Tree sale. (Photos supplied)



Niagara Lions Dave Priestly, Terry Flynn and Dorothy Wiens, with St. Davids Lions member Betty Snider who stopped by to say hello, admire the sign Flynn had made for the Crossroads lot in Virgil where they are holding their tree sale. The sign recognizes long-time Niagara Lion member and tree sale organizer John Skubel, who died in August.

St. Davids Lioness holding food drive Dec. 6

Penny Coles
The Local

The St. Davids Lioness Club members are holding a food drive to benefit Project Share.

The Lioness have organized their event as a safe drive-through — just drive into the parking lot, pop your trunk and they will grab your donation.

The Lions will be selling Christmas trees, and will be ready to assist if necessary, says Lioness Anna Marie Warriner.

The food will go to Project Share in Niagara Falls, which has seen the need in the community grow by 40 per cent during the pandemic.

The Lioness club, now under president Jo-Anne Brytwak, is 41 years strong,

with 26 active members, and a couple of women who want to join as soon as COVID restrictions are lifted.

"They bring opinions and strength" to the club, says Warriner, but with long-serving Lioness aging, the club can always use new members.

With their traditional fundraisers cancelled due to the pandemic, including the St. Davids Lions Carnival, where the Lioness always have a game booth, as well as their annual craft show, and Breakfast with Santa, the women had to come up with other ideas to offer support to those in need. They decided the food drive could be handled safely, and fit the bill.

"Everything we do goes back to the community," says Warriner, "and we try to keep it local." Organizations like Project Share, The Salvation Army,

"all the charities need help."

While some clubs have combined Lions and Lioness, the St. Davids Lioness have remained independent, enjoying a collaborative partnership with the Lions.

"We have a lot of support from our Lions," says Warriner. "They help us, and we do what we can to help them."

Both clubs have the same goal, to help their community, "and we work well together. They're a great bunch of people to work with."

The Lioness will accept food items, cash, or cheques for Project Share.

The food drive is Saturday, Dec. 6 at the York Road club hall, from 9 a.m. to 1 p.m.

For information about the most-needed food, visit <https://www.projectshare.ca/food-bank>



Marge Merritt, the first Lioness president, and Sandy Tee, both chartered members for 41 years, with Lion Vic Tee, get an early start for the Dec. 6 food drive at the St. Davids Lions York Road hall.

Shaw offering *Songs for a Winter's Night*

Holiday favourites offered safely, in Jackie Maxwell Studio Theatre

Local Staff

As their musical revue series winds down, the Shaw Festival is pivoting to the holiday season with *Songs for a Winter's Night*, holiday favourites being performed in the Jackie Maxwell Studio Theatre.

The festival continues to use the \$400,000 Fed-Dev grant, giving company members the opportunity to perform and locals a chance to enjoy safe, festive entertainment so much needed for our mental health.

Audience members will be treated to such traditional treats as *White Christmas*, *The Prayer* and *Have Yourself a Merry Little Christmas*, in performances directed by Kimberley Rampersad, with music by Paul Sportelli, performed

by ensemble members Kyle Blair, Andrew Broderick, James Daly, Kristi Frank, Elodie Gillett, Alexis Gordon, Olivia Sinclair-Brisbane, and Jonathan Tan.

Audience members are invited to share their favourite holiday memories with Shaw — whatever the holiday may be so they may be interwoven into the show.

Stories can be emailed to feedback@shawfest.com.

Extra performances have been added to the musical revues, which end Dec. 4, with the holiday favourites beginning Dec. 5 and continuing to Dec. 19.

Tickets are general seating, available at the Shaw box office at 1-800-511-7429. Tickets for this series are not being sold online.



Andrew Broderick and Olivia Sinclair-Brisbane have moved inside, with their audience, to The Jackie Maxwell Studio Theatre. Their musical revues are wrapping up, and they are rehearsing for *Songs for a Winter's Night*. (PA Lusztyk)

A

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Winery closure to protect staff, production

Continued from page 1

done they go downtown, get ice cream, and visit our lovely shops and restaurants.”

She says she doesn't want to “demonize” those from other, more restrictive zones, but her clientele is mostly young, in their 20s and 30s, and “we're not going to stay in our caution zone if we don't do some-

thing to prevent a bump in tourism from red zones.”

Some in that age group consider themselves “invincible,” she says, “and when they come here, they're already not listening to the government and not taking the government seriously on these pandemic restrictions.” When they come to Niagara, many “are not interested in following the rules here,” she says.

“We've all jumped through hoops to keep our clientele safe. We've followed all the guidelines, but when people come here, they don't expect to be policed.”

Closing down, and losing her only income, was not an easy decision, and will affect her children's Christmas, but she says she sat down and explained to them, “this is how I protect them, their grandparents and the community.”

Hank Hunse, owner of the Irvine Road winery, has closed his tastings and retail store, going back to pickup and delivery only. He says he's seen his staff stressed by trying to enforce physical distancing rules, and with the increase in cases in other areas, and the number of visitors from those areas who come to the winery, he doesn't want to risk the safety of his staff or the future of production.

“I don't want to put our staff or local customers in a position of risk. We have two staff members with asthma, and a lot of us have older parents and relatives. It's just not worth putting them at risk for a glass of wine,” he says.

It's also a business decision, he says, explaining he's looked at the risk/benefit, and it makes good business sense to protect the winery.

Hunse says his sales are now more cider than wine — they shift back and forth — and this is the time of year the winery is in full cider production.

“If we have COVID coming through the front door, it will affect my production. It would probably shut us down. That's what I'm trying to avoid.”

He isn't prepared to risk a COVID outbreak shutting down production, and affecting his LCBO sales of cider, he explains, which bring in more revenue than tastings.

“I would rather appeal to locals to buy their wine directly from wineries,” with free delivery, or pickup at the door.

While his decision is different from other wineries, “my

situation is different. It's based on a risk/benefit analysis for us, and it's better for us to be closed right now,” he says.

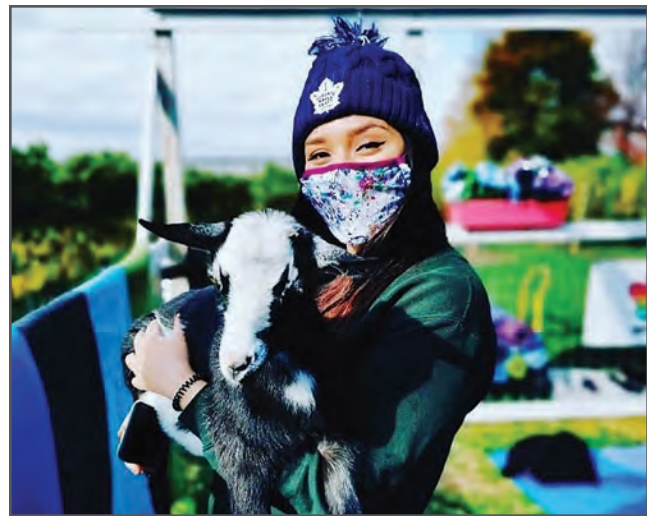
“I don't want to close, but since everything moved in-

side, we've had a problem with non-compliance, and it's hard to argue with customers.”

As soon as the COVID case numbers drop, he says, “we'll open again.”



Goat Yoga moves indoors, but with too many Toronto visitors, it has been cancelled until COVID numbers come down. (Photos supplied)



Elena Vasquezxo, from Mississauga, plays with one of Fox Den Yoga's goats after her session at Fox Den Yoga.

United Way ‘needs help like never before’

Ashleigh Doyle
United Way

The United Way is witnessing the devastating effects of the pandemic pushing more people to the breaking point at a time, when our community's ability to answer the call is in jeopardy.

Frances Hallworth, executive director of the United Way, says the gap between those who live in need every day and those who do not has always existed. “Times of crisis only deepen that divide, preying on the vulnerable and marginalized and forcing them ever closer to the brink.”

Now, as a community, Hallworth says, we are staring down harsh new realities. “COVID-19 has upended the lives of many who are now accessing supports for the very first time, joining the ranks of the more than 120,000 people who already rely on the over 150 local United Way funded programs.”

• Local 2-1-1 data shows a doubling of calls since the pandemic from people looking for help accessing food, shelter or mental health programs.

• Victim Services has also seen twice the calls in response to intimate partner violence.

• Opioid overdoses have

increased. Approximately 11 people in Niagara die every month from overdose.

People in Niagara are struggling.

“Front-line agencies we count on to protect people from the ravages of poverty and homelessness, mental illness, addiction, isolation, abuse and violence are now in danger themselves. It's estimated that 20 per cent of charities in Canada are going to close their doors by the end of 2020,” says Hallworth.

“At this very moment, crucial local agencies are cutting programs, and contemplating whether they can stay afloat. Their reserves are spent and the donations they rely on have plummeted, all while service demand is skyrocketing.”

If front-line services disappear, she says, “our family, friends and neighbours have no safety net beneath them. Not only does that spell catastrophe today, the devastating community loss will be felt for decades.

“We must take drastic action – now.”

COVID-19 has pressed many of us to take stock of our priorities and our blessings, says Hallworth. “While the lucky among us have been able to work, many have lost their jobs. While we have been able to pay mortgages or rent, many fear losing their homes or may have already. As some of us are able to cope with the stress and uncertainty of this time, many are facing a battle with their addictions or feeling their mental health decline.”

Often when individuals or families seek help from one agency, they need supports elsewhere, relying on an interconnected network of social and health organi-

zations that is now in need of a lifeline.

What can you do?

• You can sign up for your workplace's campaign and make paycheque contributions. Or you can gather as a workplace and launch a giving campaign.

• As an individual or family, you can redirect some income that would have once gone to travel, eating out or entertainment to a monthly gift to the United Way.

• Each and every one of you reading this can change lives, no matter how much you are able to donate. Literally every dollar counts.

• Give from a position of gratitude and rest assured that investing in United Way maximizes the impact of every dollar and protects the entire social safety net.

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United Way Niagara needs help today like never before, she says.

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History in the Vineyard (at home) event

Penny Coles
The Local

The Friends of Fort George, the Niagara Historical Society, Ravine Vineyard Estate Winery and Parks Canada are preparing for the second annual History in the Vineyard fundraiser.

The intention was to safely host diners at Ravine's conference centre, as they did last year, but with a much-reduced number, and adding a takeout option for those more comfortable eating at home. But with changing restrictions, the decision was made last week to pivot to takeout only, says Mona Babin, one of the organizers of the fundraiser.

"We're really focusing on supporting the community, and also having fun," she says, while making the event "as simple as possible."

This year's event is also celebrating the 125th anniversary of the Niagara-on-the-Lake Museum.

There are two additional chefs involved with the dinner being prepared at Ravine, from Ruffino's Pasta Bar & Grill and The Garrison House, providing food options for a gourmet three-course meal, says Babin. "You can order three courses from one restaurant, or one course from each of the three."

As a bonus, every two meals ordered will be accompanied by a free bottle of Ravine Sand and Gravel wine, says Babin. "If you order four dinners, you get two free bottles of wine."

The food will be prepared and picked up in special containers that can go directly in the oven to be heated, she says, with the menu designed to offer innovative and popular choices.

Choices for the three-course meal include:

- Ember baked beet and smoked ricotta salad with black walnuts (Ruffino's) or
- English onion soup with Lowrey Bros cider and aged cheddar (Garrison)

- Truffled winter squash tortellini in brown butter Parmesan sauce (Ruffino's) or
- Coq au beer heritage chicken braised in Butler's Best Bitter with Niagara mushrooms, shallots, heavy cream and tarragon (Garrison) or
- Braised beef short ribs with whipped potatoes, buttered rapini, veal jus (Ravine)
- Tiramisu coffee cocoa chocolate (Ruffino's) or
- Crème brûlée vanilla bean (Ravine)

The date of Dec. 10 has been timed to launch the holiday spirit, without being too close to the busiest part of the season, says Babin.

The evening will also feature a YouTube presentation of stories about Christmases past, including how it was celebrated here in Niagara-on-the-Lake says Babin, available to those who have ordered dinner.

This will be special broadcast for those who have booked the takeout dinner.

This event not only supports these local businesses but two important Niagara-on-the-Lake charities, she says.

Tickets are \$100 per person, and include a \$40 tax receipt, the funds to be divided by

the museum and the Friends of Fort George.

Contact the Friends of Fort George at 905-468-6621 or email admin@friendsoffortgeorge.ca, the NOTL Museum at 905-468-3912, or contact@

nhsm.ca, for more information.

Tickets are available online at: <https://www.canadahelps.org/en/charities/niagara-historical-society/events/history-in-the-vineyard/>



Chef Ryan Crawford of Ruffino's, Paul Harber, owner of Ravine, and Chef David Watt of The Garrison House are working together to offer a three-course dinner for the History in the Vineyard fundraiser, to benefit the NOTL Museum and the Friends of Fort George. (Photo supplied)

Rotary gears up for holidays

Lorna Penman tucks a bonus certificate for the 2021 Holiday House Tour tickets inside a HoHoTote (left) on display at Willow Cakes & Pastries. There is a limited supply of totes still available. One of the great gift items in the tote is a HoHo Passport, good for discounts at local retailers, including 25 per cent off your entire purchase at Just Christmas. Pre-order online, using discount Code HOHOTOTE for \$5 off, at <https://www.eventbrite.ca/e/rotary-holiday-house-tote-silent-auction-tickets-125397227483>. Totes can be picked up at Regal Florist & Garden Centre. And don't forget about the upcoming Silent Auction at Regal, from Dec 4 to 12, with bids closing at noon on the final day — Penman shows off some of the auction items. (Photos supplied)



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Some Heat For the Holidays!

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We created our Caribbean Curry using OLiV EVOO and technique to blend the flavor of fresh roasted chicken breast and a mire poix mix of vegetables, stewed with Jamaican Curry and Chef Chris's Jerk Sauce and Sweet Heat Pepper Sauce.

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Friends, musicians perform online Saturday



Joel, Scott, Billy, Jesse and Cole are happy to be performing again, if only online. (Andrew McBride)

Mike Balsom Special to The Local

The members of local bar band, Back in the Daze, including Niagara-on-the-Lake resident Scott Robinson, have found new ways to keep up their musical chops during the pandemic via a series of online performances, both live and pre-recorded.

Their latest such event is a livestream this Saturday, Nov. 28 at 8 p.m.

"We did one about a month and a half ago," Robinson says on the phone from his home in the Village. "Our last live show was back in February. Since then, we've been getting together and learning new songs, so people will see us playing some stuff we haven't played live before."

That February show was supposed to be Robinson's last with the band for a while. He departed in March for a trip around the world that was quickly cut short when the pandemic hit. He and a friend were stranded in Peru, until the Canadian government was able to arrange emergency evacuation flights back to Canada. Meanwhile, the other band members, all multi-instrumentalists, were planning to play gigs without Robinson, before bars, restaurants and banquet halls were all closed down by the Province.

Robinson estimates that Back in the Daze books anywhere from 40 to 55 gigs in an average year. Weddings, New Year's Eve parties, festivals and special events have provided a steady source of income for a number of years for the five members, who are all in their mid-20s. In NOTL alone they have played the Strawberry and

Peach Festivals, the Pump-house Art Show and the Canada Day party. They've also been the go-to band for many NOTL Sailing Club gatherings.

Luckily enough, the band members don't rely on that income to get by. "We don't do this full time," explains Robinson. "There are musicians across the region who are much more affected by the pandemic than us. We do it as a really fun thing to do together, as a side job, for extra income on the side. It's nobody's primary source of income."

Robinson, for instance, works for John Hawley at the Village. Singer/drummer/trumpeter Billy Sadler has a job with the City of St. Catharines, while guitarist Cole Shennan is an apprentice with Speer Electrical. Drummer/saxophonist/guitarist Joel Lewczynski is currently working at Ravine Vineyards, while keyboardist/guitarist Jesse Day is finishing teacher's college this year at Brock University, and is the head ice cream-maker at Avondale Dairy Bar.

Still, the loss of the busy summer festival season meant that the extra income wasn't there for them this year. But ask any of the band members and they will tell you that much more than the money, it's the fun they have playing together live that they really missed.

If you've seen Back in the Daze live, you know that fun is the name of their game. Their concerts see the five of them shuffling instruments, taking turns on lead vocals and just generally having an amazingly good time playing some of their favourite classic rock songs from the '60s, '70s and '80s. They feed off the atmosphere of

the crowd, and the crowd in turn inspires the band into high-energy performances.

Robinson describes Back in the Daze as "young men playing the music that we love." Most of their repertoire consists of songs (by Billy Joel, the Rolling Stones, the Eagles, the Band and others) that were all hits long before these young men were even a twinkle in the eyes of their parents. It's clear those parents themselves must have had some influence on their sons' musical tastes - they're often seen at their live shows proudly enjoying the party.

Back in the Daze will soon be celebrating their 10th year together. The five musicians were all students at Laura Secord Secondary School, meeting for the first time in Grade 9. "We were lucky to go to a music-focused high school," says Robinson. "We just sort of synergistically came together and started in Cole's basement after school one day." They performed together at two school events that year, and never looked back.

The Nov. 28 livestream gives them a chance to connect once again with their fans, albeit in an online format. "It's great to be able to provide a little levity and fun into a weekend night," Robinson says. "It's so different from what we're used to, and what we've been doing for the last 10 years. But it's nice to bring some joy into people's lives and into their homes."

They promise they will follow the conversation during the show and will take requests via the live chat. The livestream begins at 8 p.m. Saturday. Visit the Back in the Daze Facebook page to tune in.



delicious DINING

Thank you loyal locals!

Submitted by Caroline Cellars Winery

The Lakeit Family and staff at The Farmhouse at Caroline Cellars' winery want to thank all of our "loyal locals" for their support during the past six months. We have worked tirelessly to ensure a safe dining and wine tasting experience for all our guests throughout the COVID-19 pandemic.

Thanks to the addition of infrared heaters, we will continue to offer patio seating as long as the weather stays on the mild side. We have also recently opened our indoor

dining space, with a limited number of safely distanced tables. Takeout is also available, which is a great option for staff or co-worker holiday lunches.

We are not able to safely host our annual Holiday Open House this year but do have some special offers for our guests.

Buy a \$100 Caroline Cellars Gift Card for only \$90! Available Friday, December 4 through Monday, December 7th. NEW THIS YEAR - Gift Cards will be available for purchase in-store AND online! Gift cards can be used at

Caroline Cellars' Wine Boutique or The Farmhouse Café. Limit two per guest/order.

After our hugely successful Mother's Day gift pack deliveries in May, we will be offering similar options for our Holiday Gift Packs. Spread some physically distanced Holiday Cheer by sending one of our gift packs to your loved ones this season. We will be offering local delivery within NOTL, St. Catharines, Thorold and Niagara Falls on specific days closer to Christmas, as well as shipping within Ontario. Check out our website for gift pack options.



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Things to remember when purchasing jewellery and antiques

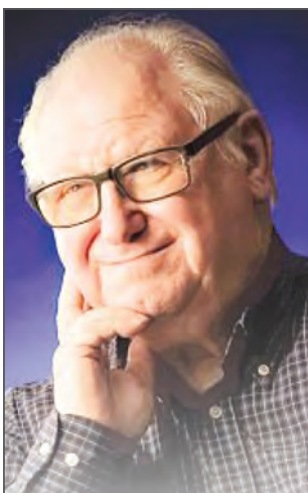
Submitted by Forum Antiques

Advice from Leon at Forum Antiques:

- Whatever you buy is for your pleasure and not an investment.
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Holiday Shopping at the Museum – Pandemic or No Pandemic

Submitted by
Niagara-on-the-Lake
Museum

We all know that the Grinch tried to stop Christmas in Whoville.

And in 1918 during the Spanish flu pandemic, Robert Borden's Unionist government postponed Thanksgiving and considered doing the unthinkable for Christmas.

Now, in 2020, pandemic or not, our community is determined to keep Christmas alive. And to encourage the holiday spirit, the Niagara-on-the-Lake Museum's gift shop is offering a unique array of gifts to purchase in person or online. Not only can you buy Christmas ornaments and timeless children's toys, but you can also find a classic assortment of collectibles for the home and garden, for the historian, and even the student. Plus, the Museum's retail book collection includes a comprehensive library of local and Canadian history,

fiction and non-fiction, as well as children's books.

But don't miss your chance, the Museum is closed December 18th to January 1st for the holidays.

The NOTL Museum is a small museum, with a massive heart. The collection numbers more than 50 thousand items, artefacts, documents, photographs and paintings. And as much as they welcome the

researchers, history scholars and heritage fans, the Museum also values casual visitors, strollers, and passersby.

So as you make your Christmas plans to stay, zoom, or share a heated patio, take a look at the Museum's gift shop, in person or virtually, and don't let anyone tell you that Christmas is being postponed, just because Santa has the flu.



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Local couple looking forward to Foster Festival reading

Penny Coles
The Local

As Sharry Flett and Anthony Bekenn look forward to their participation in the Foster Festival's virtual production of *The Christmas Tree*, a holiday favourite, they can't help but feel fortunate at the rare opportunity to perform during a pandemic.

Like so much else about life during COVID, last week the production organizers had to quickly pivot from planned performances before live audiences, paired with a meal at a local restaurant, to virtual readings, but they have found a way to make the most of it.

Artistic producer Emily Oriold says they initially felt comfortable calling on acting couples, such as Flett and Bekenn, knowing they would be safe working together.

When asked, Flett and Bekenn jumped at the chance to perform again in front of a live audience.

The acting couple put down roots in Niagara-on-the-Lake about 30 years ago, loving their Chautauqua community, where they raised their daughter Michaela and enjoyed regular work with the Shaw Festival Theatre.

They are now at a stage of their lives where they can balance aging while still working, says Flett.

But as actors, working during a pandemic has been a challenge.

They want to keep doing the work they love, but finding projects is difficult, with so much shutting down because of COVID-19.

"We live in this beautiful town, and have the most enjoyable lifestyle," says Bekenn, also agreeing they are fortunate to be going through the pandemic at this stage of their lives, as opposed to the young people just graduating from theatre schools, one moment "laughing and carefree, bursting with energy, enthusiasm and optimism," says Flett, but now wondering what lies ahead.

"I fear for them," she adds. Even part-time or day jobs, which most young actors rely on, often in the hospitality industry, have dried up.

Flett was looking forward to next season, expecting to be back on stage with the Shaw Festival, but that changed when all 2020 performances were cancelled, and the plan for next year became about resurrecting this year's playbill.

With theatres closed and little work to be had this summer, the couple

took up gardening, says Bekenn, which would have been "unheard of" in past seasons, when they had a list of projects they wanted to tackle, but never enough time.

This summer, they finally managed to lay down flagstone and plant trees, big projects they have put off doing for years, he says.

"We've also raked 120 bags of leaves," adds Flett, who is also involved in the Chautauqua tree project, helping to restore the canopy that's been lost.

"We love the area," says Bekenn, pointing out there is an actors' community within the tight-knit Chautauqua community, and many interesting neighbours they've gotten to know.

They both recall with fondness the many good years and great plays they've been part of with the Shaw Festival, and the people they've had the pleasure of working alongside, including "too many now gone," says Flett.

Her first Shaw performance was in 1988, appearing in about 50 plays since then. Both were invited to join the festival by former artistic director Christopher Newton, Bekenn in 1993, with more than 35 productions between then and his last, the 2013 season.

There have been other great opportunities for both, allowing them to "put together a good livelihood," says Bekenn, with the Shaw, work with other theatre companies and in TV. Flett has taught at the University of Guelph and the University of Toronto to theatre programs, and continues to teach drama at George Brown Theatre School in Toronto.

one this past summer," and had decided not to, when COVID-19 shut down the season. They both hope there will be other opportunities with the festival in the future. But for now, they're excited about the Foster Festival's upcoming Christmas offering, which is providing opportunities for 12 local acting couples.

Foster's "handle on dialogue is superb," says Bekenn, "and there is a wonderful balance between humour and pathos which he gives his characters. He really understands humanity, and his plays are great fun to watch."

They describe Foster as a delightful man, quiet and down to earth, whose scripts reflect his own love of the human character.

His plays are fast-moving, with lots of dialogue — and not the easiest to learn — sounding very conversational although very structured, says Bekenn.

When *The Christmas Tree* readings were first planned, the couple pictured themselves sitting in a restaurant, with props, and a live audience, which they point out can be very important to the actors, especially in a comedy.

"When we first heard about this, we said, wonderful, great, we can do something again," and jumped at performing before an audience, says Bekenn.

Of course, there isn't much this year that has gone according to plan, and the performances of Norm Foster's one-act holiday play definitely fall into that category.

These days, organizers of public events are accustomed to quickly revising plans in response to



Anthony Bekenn and Sharry Flett are one of several NOTL acting couples to take part in readings of a Norm Foster Christmas play. (Photo supplied)

"We've really had to be flexible," says Oriold. "This idea was borne out of wanting to get as many actors back to work as possible, in a safe way, while supporting local businesses, and giving everyone a sense of normalcy."

The actors, many of them Shaw Festival veterans, are couples who have been quarantining together, making it safe for them to perform together, with venues following all safety restrictions for the audience, says Oriold.

When she first began making a list of possible couples, "we were really surprised how many wonderful artistic couples there are in the region. It was quite a delightful surprise, and we were so happy when all agreed very quickly to be part of this."

Along with her actor husband, Darren Keay, Oriold is delighted to get back to her love of the stage and will do one of the readings.

"When I originally founded the Foster Festival, my job was administrative, but I missed my artistic self. Acting is fun, and it's exciting that I'm able to do this small thing with the company. It's exciting and fun for us to

work together."

With climbing numbers of COVID cases, and the tightening of restrictions to one household per table, they just couldn't come up with a floor plan that would work, says Oriold. "Everyone who has already purchased tickets will get to experience the play online, with Foster Festival elves delivering holiday cheer to their home," she says.

They are focusing on the positives with the change in plans — without the physical restrictions in play, they can sell more tickets, they can tailor them to one, two, three meals or more, restaurants will sell more meals and larger audiences will enjoy the readings, she says.

First produced in 2008, *The Christmas Tree* is a one-act play, with one man and one woman, who meet on a tree lot. And there is just one tree.

In true Foster fashion, the story offers heartache and humour, and in this case, of course, the Christmas spirit.

The man and woman each plead their case as to why they should go home with the tree, explains Oriold. "There are quick lines and great conversation between them, and listening

to them is what makes this production so much fun."

Without giving away the ending, she promises, "nobody will go home sad."

In a mix of matinees and evening performances, the opening show is Dec. 4 with a live performance at the FirstOntario Performing Arts Centre, and no meal, all safety regulations being observed, and theatre patrons spaced out. Featuring Marla McLean and Graeme Somerville, it is sold out.

Other performances provide an option for the virtual reading with or without a meal, and star Gabrielle Jones and Peter Millard Dec. 5 (2 p.m.); Tara Rosling and Patrick McManus Dec. 5 (7:30 p.m.); Catherine McGregor and Jim Mezon Dec. 6 (2 p.m. and 7:30 p.m.); Mary Long and Sandy Crawley Dec. 10 (7:30 p.m.); Nicole Joy-Fraser and Jason Chesworth Dec. 11 (7:30 p.m.); Stephanie Jones and Jason Cadieux Dec. 12 (7:30 p.m.); Chick Reid and Tom McCamus Dec. 13 (2 p.m.); Emily Oriold and Darren Keay Dec. 17 (7:30 p.m.); Sharry Flett and Anthony Bekenn Dec. 18 (7:30 p.m.) and Cosette Derome and Kelly Wong Dec. 19 (7:30 p.m.).

“ This idea was borne out of wanting to get as many actors back to work as possible... ”

Emily Oriold

With the establishment of the Foster Festival in St. Catharines, new opportunities have opened up locally for actors, including several from NOTL with Shaw backgrounds.

Bekenn says he was offered a show in its first season, but had to turn it down. He was dealing with some health issues that would have made the physical requirements of performing a Foster farce difficult, he says.

Flett was "close to doing

changing regulations, and the Foster Festival is no exception. The public readings were intended to be staged at venues across the region, mostly at restaurants, with a lunch or dinner included. The initiative was geared to combining an outing with a meal and entertainment, not only attracting a live audience for actors, but helping local restaurants as well, while giving people a fun, uplifting and safe event to help put them in the holiday spirit.

Kids, don't forget letters to Santa

Local Staff

Local Canada Post employees are hoping youngsters will send their letters to Santa by dropping them off at their nearest post office.

In past years, they've collected letters during the Christmas Parade, but this year, without the parade, they're encouraging kids to write letters and drop them in a mailbox.

Letters have already arrived at the post office and are on their way to

the North Pole, and postal elves are busy helping Santa with his mail.

The post office is encouraging kids to write their letters, including a return address, and mail them to the North Pole before Dec. 10, in time to hear back from Santa.

Santa's mailing address is: Santa Claus, North Pole, H0H 0H0, Canada.

There is also a special mailbox on Queen Street, outside the Court House by the entrance to the NOTL Chamber of Commerce office.



Letters can be dropped off in any mailbox, but there's a special one just for Santa letters on Queen Street. (Photo supplied)



Auchterlonie on Astrology

Bill Auchterlonie Special to The Local

The full week of Auchterlonie on Astrology can be found on the Facebook page for The NOTL Local, and on the web-site <https://www.auchterlonieonastrology.ca>. In Part II of my Podcast, thanks to AstroButterfly, we get the entire month of November.

Saturday, Nov. 28: Big news today as Neptune turns direct after being retrograde since June. This is especially significant, as Neptune is in her home sign of Pisces and will now fulfill all those dreams and future wishes that seem to have been permanently on hold. Jon Stewart, host of *The Daily Show*, was born in New York City on Nov 28, 1962. He took over the show from 1999

until 2017 when he handed the mike to Trevor Noah. He still appears, from time to time, but on *Late Night with Stephen Colbert*.

Monday, Nov. 30: Today is a full Moon with an Appulse Eclipse, meaning no one on Earth will see it because the Moon passes only through the Earth's umbra. In non-science words, it's that the Earth and the Moon, are in the same place, and the Moon is too far away on this occasion to be darkened by the Earth. Many may feel they have been short-changed today. Let it go. Today is the 165th birthday of Samuel Clemens, or Mark Twain. He was famous first as a Mississippi riverboat captain, then as a travel writer, and finally as novelist and satirist with Tom Sawyer and Huckleberry Finn.

Sprucing up Queen Street



Town staff were on Queen Street this week, adding garland to the light standard. (Photo supplied)



- What:** Open House - Review of DRAFT Short-Term Rental Licensing By-law
- When:** Tuesday, December 1, 2020 at 6:00 p.m.
- Where:** This Electronic Open House will be recorded and will be available for viewing at the following link: livestream.com/notl
- Regarding:** DRAFT Amendments to the Licensing By-law to regulate Short-Term Rentals

What is this?

Council has directed Staff to form a working group to review recommended actions proposed by the Town's Glendale Task Force and report back to Council. The working group has now prepared proposed amendments to the Short-Term Rental Licensing By-law and changes to the administration of the program. Prior to reporting these changes to Council, staff are interested in hearing from the public in regards to these changes and hope to address any concerns in a future staff report.

You are invited to attend this meeting to gather information and provide input regarding this matter. You can do so by speaking at this meeting (instructions noted below) or via a written submission to the **Clerk of the Town of Niagara-on-the-Lake**. All correspondence must be received before December 7, 2020 and be addressed to **Peter Todd - Town Clerk, 1593 Four Mile Creek Road, P.O. Box 100, Virgil, ON L0S 1T0, or via email at peter.todd@notl.com.**

Dialogue is encouraged:

Niagara-on-the-Lake Town Hall is closed to the public due to the COVID-19 emergency and in-person meetings have been cancelled. As permitted under Provincial legislation and the Town's Procedural By-law, Council and Committee meetings are being conducted electronically during the declared state of emergency.

If you wish to participate and/or make an oral presentation or ask questions at this Electronic Open House, you must register in advance with:

Peter Todd

peter.todd@notl.com or 905-468-3061, ext. 228

(register as soon as possible but prior to 12 noon on December 1, 2020)

For more information:

For more information regarding this matter, please contact Peter Todd - Town Clerk, at **peter.todd@notl.com, or 905-468-3266, ext. 228.**

A copy of the supporting documents pertaining to this proposal may be obtained via the Town's web-site:

<https://www.jointheconversationnotl.org/str-licensing-update>

Jazz Festival's *Home for the Holidays* sing-along

Event a fundraiser for Anita's Project

Mike Balsom
Special to The Local

The TD Niagara Jazz Festival wraps up its 2020 season next week with its first virtual sing-along fundraiser.

Filmed partially in the beautiful Ridley College chapel in St. Catharines, *Home for the Holidays* promises surprise celebrity cameos, performances from Ridley College students, Blundell's School in the U.K., and Evan Lewis Dolinski, one of the festival's JAZZ 4 the AGES youth competition winners.

Festival co-creators Juliet Dunn and Peter Shea will host the event, which is a fundraiser for the festival itself and the United Way's Anita Project. Ridley grads Andrew McPherson and Jane Lewis will act as co-hosts as well.

Speaking from his home in Guelph, McPherson, originally from St. Catharines, says he was thrilled to visit his alma mater with Lewis, his next door neighbour and frequent collaborator, and with whom he shares a unique connection.

"Jane lives right beside me," McPherson says. "And believe it or not, when I was at Ridley, her mom was the housemaster of the girls' house there. When I was in Grade 13, a bunch of us gathered and led a march through the girls' house at about 7 a.m., yelling and singing in our housecoats. She gave me a pretty stern look that day."

You might not recognize McPherson, but chances are you have heard him countless times. An in-demand voice actor for more than 35 years, he is currently the network announcer for HGTV and Discovery Channel. In addition, his smooth baritone has been heard on commercials for Lipton's, BMO, TD Canada Trust, Toyota, Labatt's and Kraft Foods, among many others.

He's also an accomplished producer and musician with two Juno Award nominations under his belt through his world music project, *Eccodek*. He has released albums under his own name, and has collaborated with the likes of Kevin Breit, Jane Siberry, Kiran Ahluwalia,

Philosopher Kings, and Stephen Fearing. Recently, his instrumental side project, Peppermoth, has been consuming much of his time.

Lewis, meanwhile, is also a busy musician. As one half of folk duo Gathering Sparks, she was nominated for Vocal Group of the Year at the 2014 Canadian Folk Music Awards. When not performing, she can be found leading vocal workshops, singing back-up vocals for other artists, or running women's music weekend retreats. She and McPherson are part of a bustling Guelph arts community that has been hit hard by COVID-19.

Besides helping to host the sing-along, McPherson and Lewis will also be performing. They got together at his backyard Monastereo studio, where they recorded *Bringing in the Light*, an original Lewis composition. Even though, as next door neighbours they are in the same bubble, they made every effort to do things the right way. "We did it distanced, with baffles between us," he explains. "We walked

the walk. This could be seriously contentious if we were just singing into microphones across the room."

McPherson will also be reading *Twas the Night Before Christmas*, bits of which will be interspersed throughout the program.

The idea for the sing-along, says Dunn, came about as a way to honour Joe and Anita Robertson. The late Niagara-on-the-Lake residents and philanthropists, along with their 24-year-old daughter Laura, were tragically killed in a plane crash in July, 2018.

The connection between Shea and Robertson goes back many years, to when Shea was just a toddler and the two families had cottages near each other. More recently, Joe had become a piano

and vocal student, taking lessons from Shea once a week, beginning in 2010.

Joe was the original chair of the TD Niagara Jazz Festival, and he and Anita were huge supporters. In fact, it was through Joe's connections that the TD sponsorship came about. Dunn says Joe offered to take on the role of chair when the festival was just getting off the ground in 2013, and he encouraged her to become the executive director.

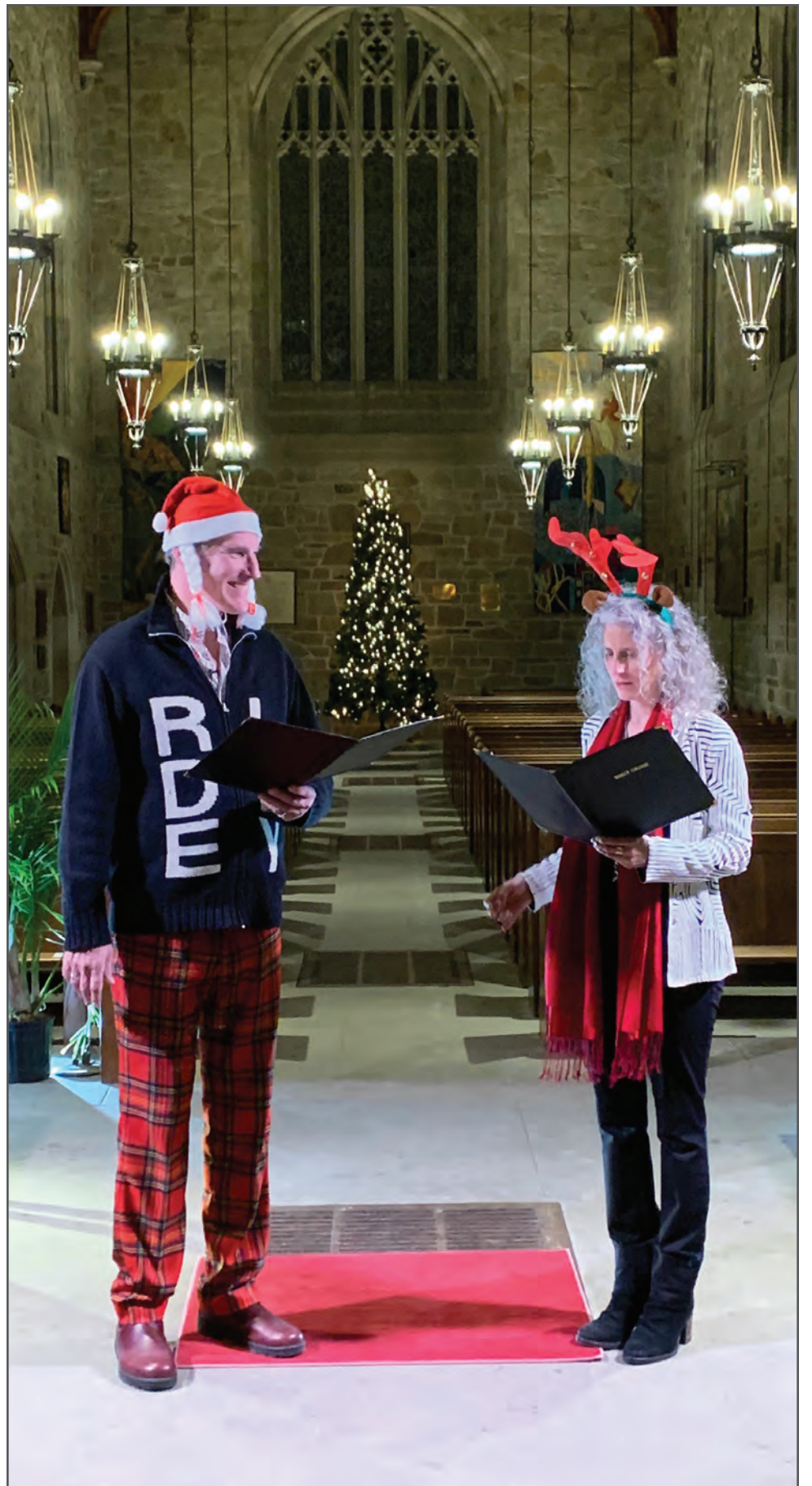
"They are beautifully woven into the threads of the Jazz Festival," says Dunn. "Sing-alongs were a long-loved tradition in the Robertson household."

The last time Dunn saw the Robertsons was at a VIP event held at White Oaks in early 2018. "Their celebration of life later that year was a very, very hard

day for us," she says. "We performed there. They actually had a sing-along at that. They found in his papers some lyrics that he had written, probably for his planned 60th birthday. They all got up and sang them."

Home for the Holidays is free to watch, via the TD Niagara Jazz Festival's Facebook page and YouTube channel, though donations are being accepted through the festival's website. Funds raised will benefit both the jazz festival and the United Way's Anita Project, which packs and distributes hygiene kits to several agencies in the Niagara region, including Gillian's Place, the YMCA, and Community Care. It was a project near and dear to Anita's heart.

Home for the Holidays begins at 4 p.m. on Dec. 6.



Andrew McPherson and Jane Lewis host and perform for the sing-along, filmed at the Ridley College chapel. (April Mitchell Boudreau)

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**December
3 & 10**

Booking Deadlines:
**Fridays prior
to each publication
date at noon**

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Julia at **905-934-1040**
or **julia@notllocal.com**

Printmaking and other activities at the Pumphouse

**Kim Wade
Special to The Local**

"This course is for anyone who has even an inkling of interest in printmaking," said Deedee Alexandre, one of the participants in this weekend's Linocut Printmaking Workshop at the Niagara Pumpphouse Arts Centre.

The two-day introductory workshop taught the basics of linocut printmaking technique, as learners printed their own holiday cards. Over the weekend the four students learned how to transfer an image to a plate, handle linocut tools, ink the plate with a brayer and correct hand printing technique.

This program was intended as a first step to introduce students to the world of printmaking.

This is the world of local artist and workshop instructor Anick Fernandez, who has experimented with many different types of media over her career as an artist, including drawing, oil, pastel, acrylics and sculpture. She has had her work exhibited in Europe and North America. Originally from Mexico, where she began her career, Fernandez has also lived and worked in Montreal and in Madrid, before moving to Niagara-on-the-Lake last year. She explained that in 1995, she began experimenting with different printing

techniques at L'Atelier de l'Île in Val-David, a print art production centre near Montreal. She said she had been curious about printmaking and began taking courses starting with silk screen printing. She found that she enjoyed it so much she furthered her education in other printing techniques such as dry point, aquatint, linocuts, etching and monotypes.

When Fernandez moved to Spain, she says she turned to printmaking, setting up a studio in Madrid, complete with a printing press. In 2005, she began experimenting with a mid-century printmaking process called collography. After years of experimentation and

skill development, Fernandez began teaching printmaking in 2013, and when she moved to NOTL in 2019, she brought her printing press from Spain. She runs a studio here, where she teaches non-toxic and environmentally-friendly printmaking techniques.

For further information on her work and workshops, please contact anickferlaf@gmail.com.

For the kids, the Pumpphouse is offering an art kit for a project the family can make at home. This Holiday Ornament kit includes all the materials, and a virtual login with step-by-step video to create two clay ornaments using the child's handprints and fingerprints. These kits are available at the gallery during gallery hours. The cost is \$25 for non-members, and \$21.25 for Pumpphouse members.

The Pumpphouse is also offering other upcoming workshops. In the virtual video series: Beginner's Tips in Acrylics by Sandy – For Your Artistic Journey in Acrylic Painting, artist Sandra Nass Misiak presents a series of videos to help novice artists get started, with Preparing Painting Surfaces in Gesso, and helping with colour blending and experimentation in an Introduction to Acrylic Paints and Mixing a Limited Palette. The eight videos can be purchased for viewing individually for \$10 each or \$50 for the series, which will be available for the month of December.

As for in-house workshops, the Pumpphouse has two upcoming workshops. On Sat-



Deedee Alexandre, participating in the Linocut Printmaking session at the Niagara Pumpphouse Arts Centre, makes her holiday cards. (Kim Wade)

urday Nov. 28, from 1 p.m. to 3 p.m., instructor Janet Sales will be presenting a Star is Born Wreath Workshop. This workshop promises to be a fun and instructive afternoon for anyone who wants to learn how to make a festive decoration for the holidays. The cost, including materials is \$75. If you are a Pumpphouse Member there is a \$4 discount.

The next in-house workshop is Knitting for Beginners – Infinity Cowl. Deedee Alexandre, instructor and printmaking participant, invites all beginners to this workshop. She will go over how to cast on stitches to the needles, knit and purl, cast off and connect the end in order to complete the pattern for the infinity cowl. The completed project will be a great addition to your own winter wardrobe or a great gift for someone on your holiday list. This class takes place on Saturday, Dec. 12 from 1 to

4 p.m., and on Sunday, Dec. 13 from 1 p.m. to 2 p.m. The cost including for the class is \$61 for non-members and \$53 for Pumpphouse members. Participants will be expected to arrive with needles and yarn. A materials list is provided.

All in-house workshops are expected to go ahead as planned, according to marketing coordinator Aimee Medina, as the Niagara Region is still allowing restricted indoor gatherings. The arts centre is taking all the necessary precautions to keep their staff and participants safe, with health screening and sanitization centres upon arrival. Physical distancing and workshop limits are also in effect.

Register for Pumpphouse programs online, or call the Niagara Pumpphouse Arts Centre on Wednesday, Saturday, or Sunday between 11 a.m. to 4 p.m. to register by phone at 905-468-5455.

One-of-a-kind gifts at Artful Treasures

Local Staff

The Niagara Pumpphouse Arts Centre is presenting Artful Treasures 2020, a holiday art show and sale featuring hand-crafted objects and gifts from artists in the Niagara Region and beyond.

Jewelry, handbags and textiles, and clothing join the more traditional items, including paintings, photography, sculpture and pottery for the holiday sale.

The online art show and gift sale will run until Dec. 6, with

a special live show on Dec. 4, 5, and 6. During the live show some of the artists will be attending the event at the newly renovated Pumpphouse. The centre underwent a major renovation earlier this year that included improving accessibility to the facility, as well as the installation of a new HVAC system. This project was funded mainly by the \$143,500 grant received by the arts centre from the Ontario Trillium Foundation.

"I could not be happier to see provincial dollars supporting our arts programming at the Niagara Pumpphouse Arts Cen-

tre," said Wayne Gates, MPP for the Niagara Falls riding, which includes Niagara-on-the-Lake.

"The arts centre is a jewel in the crown of Niagara's art scene, and seeing the works displayed there is an incredible experience for any visitor who has ever gone there. I am so very happy to see that during these tough times they have found a way to continue to showcase art in our community. I'll be checking out the online event between the 20th and the 6th, and I hope everyone in the community will join me in supporting the Pumpphouse as well."

Admission for the live show is \$5. Ticket holders will get a chance to win the door prize donated by local merchants and artisans. The T'was the Night Before Christmas themed gift basket is valued at more than \$300. There are a limited number of spots available, and masks are mandatory. Volunteers will be conducting health screens as per provincial guidelines. To reserve a spot, contact the Pumpphouse at 905-468-5455 or follow the link on the webpage niagarapumpphouse.ca/artful-treasures-2020-online-show.

Also for sale at the arts centre are candles for the 2020 Candlelight Stroll taking place on Dec. 4 at 7 p.m. Presented by the NOTL Chamber of Commerce and Cogeco, this year's stroll will be held virtually. Residents are encouraged to keep the spirit of the Candlelight Stroll alive by tuning into yourtv.tv/niagara to watch the opening ceremony, light your candles and sing along with the seasonal carols in front of their homes.

The candles are on sale for \$3 and proceeds will be split among Temporary Seasonal Agricultural Worker Health Program and Migrant Workers Welcome Packages charities. In addition to the Pumpphouse Arts Centre, the candles can also be found at Greaves Jams & Marmalades, the NOTL Public Library, and Colaneri Estate Winery.



Christmas decorations made by local artists will be for sale at the Artful Treasures event at the Pumpphouse. (Photos by Kim Wade)



Candles for the Dec. 4 Candlelight Stroll are available at the Pumpphouse.

Publication Dates:
December 3 & 10

Booking Deadlines:
Fridays prior to each publication date

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Learning about wine, and an industry pioneer

**Kim Wade
Special to The Local**

I have been writing for The Local newspaper a little over a year now. I mostly cover events and write about the people of Niagara-on-the-Lake.

I have the pleasure of attending a lot of the fun stuff that happens in town; whether it be historical, cultural, or even sometimes paranormal, although at this time, in the middle of a pandemic, there isn't as much to cover. I have, however, had the pleasure of visiting many of the wineries in the area. These visits have renewed my interest in wine.

That led me to a course featuring Ontario wines and wine production, and of course before long, I began looking at this project as a reporter.

It also had me reminiscing about a man I met many years ago, when he offered me a pair of his pants.

"Your dad is offering me his pants," the teenaged me whispered with slight desperation to my friend, Max Kaiser. "What?" he replied. "Why?"

"I split my pants playing volleyball, and your dad is trying to help by offering a pair of his pants. Can you please get me something from one of your sisters?"

Off we went to the laundry room to find something more suitable, and I changed into a pair of Magda's sweat-

pants (Sorry Magda if you are just finding out about this now). I showed Max's dad that Max found me a pair of pants, thanked him and went back to playing volleyball in the Kaisers' backyard. That was the first conversation I remember having with Karl Kaiser.

So it seems fitting that the Ontario Wine Certificate course I recently completed was through the Continuing Education department of the Cool Climate Oenology and Viticulture Institute at Brock University, which he helped to create.

I wanted to learn more about Ontario wine, but I realized that was not the full answer to the question of why I decided to take the course.

As a kid, growing up in this area, I could count the months, from spring to summer to autumn, depending on which fruit was in season. I could count those same months by how the grapes on the vines looked, and knew that harvest time also meant Grape and Wine parade time. I remember sneaking sweet and bubbly sips of Baby Duck sparkling wine at my parents' cocktail parties. They enjoyed wine with dinner, and my mom enjoyed a little smidgen of port in the evening. My sister and I would even be given a little wine with our dinner on special occasions.

In my last year of high school I came to Niagara District Secondary School (NDSS)

in Virgil, the year it became the School of Performing Arts. Apparently I had a bit of a reputation for being a drama queen, and was invited to attend. So I transferred from my St. Catharines high school, taking the bus every day from the north end of the city to Virgil.

When I arrived at NDSS, I met a couple of girls also from St. Catharines, who shared the same drama queen status. The three of us found it difficult to make friends at our new school. The kids at NDSS had known each other since Kindergarten and were shy of "city" people, but slowly, we started to get to know the other students. Among my new friends was this kid named Max, a cute guy with dark curly hair and a gentle demeanor.

At some point I found out that Max's dad made wine. At first that didn't mean much to me, as my parents had friends who made wine too, albeit mostly in their basements. Eventually, I learned that Max's dad was the co-founder and winemaker for Inniskillin Wines, and Max was a good friend to have when we went to parties with a couple cases of wine in his trunk.

On occasion, I hung out at the Kaiser household, enjoying the family hospitality, good times and good food, including the best bratwurst I have ever tasted.

In January, 1988, when Max Kaiser asked me to go



Kim Wade tests her palate and what she has learned about local wines.

pick grapes in -10 degrees Celsius, you think I would have jumped at the chance to be part of the historic effort to produce icewine in the Niagara Region, right? I didn't. I was an 18-year-old who thought she would have a hard time convincing her parents she was going to stay out all night in a vineyard with a bunch of teenaged boys and pick grapes in the cold. And it was really, really cold.

I should have gone to pick the grapes. I regret not being part of that, but teenaged me did not understand the significance of the initial efforts these wine-producing pioneers would have on the Ontario and Canadian wine industry.

My upbringing in the Niagara Region, and my introduction to Max and his family, however, has led me to be a proud supporter of the wine produced in this region. As an adult, I have always enjoyed Ontario wines, deviating little from the Niagara Region, but not fully understanding what makes our area, this region and the province so special. Until I took this introductory course into wine and the wine industry in Ontario. My instructor was Mark Pistor, a winemaker who holds an honours degree in Oenology and Viticulture from Brock University. He has also worked as a winemaker

for Ontario wineries, including Dark Horse Estate Winery in Grand Bend and Alvento in Vineland Station.

Highlights from the course included a brief history of Ontario wine, the wine appellations of Ontario, winemaking, choosing a wine and of course, tasting and food pairings. We learned about the appellations and sub-appellations and regional appellations of Ontario, about the Vintner's Quality Alliance (VQA), its inception and its mandate. We learned about the vineyard, including the vines, the soil, the climate and the grape varieties. Pistor then covered winemaking from harvest to bottle. One of my favourite lessons, and one of the most daunting, was tasting. I am still working on developing my palate. Lastly, Pistor offered practical tips on different types of wine styles and how to choose them. The final lesson and major project was on wine and food matching.

Karl Kaiser's influence was felt throughout the course. We learned of just a few of his major achievements, starting in 1975 when he and Donald Ziraldo established Inniskillin Wines, and were granted the first winery license in more than 50 years. He harvested the first icewine in 1984. Led by Ziraldo, Kaiser and other Ontario

wine pioneers established the VQA in 1988. By 1991, Kaiser's 1989 Vidal Icewine won the Grand Prix d'Honneur at Vinexpo in Bordeaux, France. In 1996, he created the Cool Climate Oenology and Viticulture Institute, and the Oenology and Viticulture undergraduate program at Brock University — the very same Institute that granted me my Certificate in Ontario Wine.

This course gave me a new appreciation for the area I live in, and a better understanding of the pioneers of the local wine industry, including Karl Kaiser and what his efforts have accomplished here in the region and in Ontario.

I had a chance to briefly chat with Max recently. He reminded me that this past Sunday marked the third anniversary of his father's passing. Karl died Nov. 22, 2017.

When I reminded Max of the story of splitting my pants in his backyard, he laughed and said, "that sounds like him. My dad would have given someone the shirt off his back, or I guess, even his pants."

Thanks again Dr. Kaiser. I may have declined to wear your pants, but through this introductory course, and as I continue my wine education, I have come to know you better, and appreciate your many achievements.

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To donate go online to www.redroofretreat.com/giftsfromtheheart



Reporter Kim Wade reminisces about Karl Kaiser, who with Donald Ziraldo was instrumental in the establishment of the Cool Climate Oenology and Viticulture Institute at Brock University. (Photos supplied)

Eden student heading to NY to play soccer, study orthodontics



Demi Maroudas, pictured at home, and in action on the soccer pitch, is ready to head off to university in New York. (Photos supplied)

Mike Balsom Special to The Local

When 17-year-old Demi Maroudas sets her mind to something, chances are she will accomplish it.

That means that within about 12 years she'll be fitting you, your children or your grandchildren with braces.

The Grade 12 Eden High School student's journey to becoming an orthodontist begins next September, when she starts as a freshman at Colgate University in Hamilton, New York. And it's her prowess on a soccer pitch that has earned her a spot as a first-year science student there.

Earlier this month, Maroudas signed a letter of intent to play NCAA Division 1 women's soccer for the Raiders in the Patriot League, where Colgate goes up against schools such as Army West Point, Navy, Lehigh, Bucknell and Boston University. It's another goal Maroudas had set for herself when she started playing travel soccer in NOTL.

Maroudas began her soccer adventure at age three, via the Timbits division of the NOTL Soccer Club. She continued to play house league soccer in town until she reached the age where travel competition begins. Coach Matt Hahn had formed a NOTL Rangers girls travel team at the Under-9 age level. Demi was an original member of that team, then went on to play with St. Catharines Jets and Niagara United travel teams in 2013 and 2014. She returned to NOTL the following year and became an integral part of the Rangers, with her father, Andy, on the bench with her as the goalkeepers coach.

Hahn's Rangers team be-

gan to experience increased success in the local travel leagues. As new players came to play for him, the team began to travel further afield, and continued to win games as their skills developed. It all culminated in a 2016 Ontario Cup championship in the Girls U13 division with a 2-0 win over the Windsor Eastside Kickers. It was a highlight in Demi's early soccer career, and it made her begin to think big.

"I had always taken soccer seriously," says the future biology major. "I had gone to the field almost every day with my dad. I kind of started thinking more about the future and what I could do with it. It was always a dream of mine to go play Division 1 soccer."

After reaching the highest level of competition in Ontario with the NOTL Rangers, a number of the girls on her team were making the jump to play for the Western New York Flash, based in Elma, New York, in 2017. Demi and her parents, Andy and Dora, made the decision at that time for her to leave the NOTL Soccer Club.

"I knew that playing in the ECNL (Elite Clubs National League), which is one of the leagues the Flash plays in, would really be beneficial to me," explains Maroudas. "It's such a competitive league. I believe it's one of the best ways to get noticed by college coaches. That's one of the reasons I decided to go over there."

As a student at Eden High, she also plays on the Flyers girls team. Though the competition level of high school soccer is a step down from what she experiences in the ECNL, Maroudas uses it as a learning experience.

"For me high school

season is my favourite season," she says. "It's so fun. It's kind of our time to explore moves on the field, maybe some things you wouldn't normally do, and it helps to build your confidence. It's a really good way to build confidence on the ball."

Besides Colgate, Maroudas had applied and spoken to a number of other schools. Ever methodical, she narrowed down her choices and made a list of what she wanted out of a university. Dartmouth College, the University of Pennsylvania and American University in Washington all made her final list. But Colgate won out for a number of reasons.

"It's fairly close to home, only four hours away, and it's very similar to Niagara-on-the-Lake," she explains. "They have a great soccer program, and a completely new coaching staff all coming from successful programs themselves, and it's a very academic school as well."

Though unable to cross the border since March, Maroudas has still arranged to train with some of her Flash teammates, who are also Canadian. Over the summer she was training with her teammates in Welland. She also had some private sessions with a local elite coach and she works out every second day to keep her skills and athleticism sharp.

As a striker, Maroudas is cognisant of her skills on the field. "I would say my speed, I think I'm really good on the ball, I can take people on. I would say I'm really attacking-oriented, but at the same time I know when to stop and play out of the back and to connect with people."

And she's ready to work wherever her Raiders coach-

es need her. "I'd be happy to play any position," she says. "I've actually been training other positions as well, just in case that is a possibility. I have a lot of speed, so outside defence has always been an option for me."

For the time being, Maroudas will continue to focus

on her studies at Eden, in preparation for graduation in June, 2021. Fittingly for a young student hoping to become an orthodontist, her favourite subjects are biology, chemistry and physics.

And she understands the irony of the path to her future career beginning at a

university that shares a name with a top-selling brand of toothpaste (Madison University was renamed Colgate in 1890 to honour the ongoing financial support of the family who started the company). But Maroudas knows that she's on the right track to realizing her ultimate dream.

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LOCAL BUSINESS SPOTLIGHT: BRICKS AND BARLEY

By Mike Balsom, Contributing Writer

Bricks & Barley is a new addition to the local food and beverage scene. Located at 1573 Four Mile Creek Rd., this new establishment is a wood-fired pizza and craft beer destination. The owners, Chris and Dora Maroudas, are passionate about their craft and their community. They have created a space where food and drink are served with a focus on quality and local ingredients. The menu features a variety of wood-fired pizzas, craft beers, and local ingredients. The atmosphere is warm and inviting, making it a great place to enjoy a meal with friends or family. The owners are committed to providing a high-quality experience for their customers and are proud to be part of the local community.

Grand Opening Party
FRIDAY, JANUARY 25TH - 11 AM
Live Entertainment with Vinyl Flux at 9:30 pm

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LOCAL BUSINESS SPOTLIGHT: SWAG HAIR COMPANY

By Mike Balsom, Contributing Writer

Swag Hair Company is a new addition to the local beauty scene. Located at 504 Line 2 Rd., this new establishment is a hair salon and spa. The owners, Karen and Julia, are passionate about their craft and their community. They have created a space where hair and beauty services are provided with a focus on quality and customer service. The menu features a variety of hair services, including cuts, color, and styling. The atmosphere is warm and inviting, making it a great place to enjoy a hair service. The owners are committed to providing a high-quality experience for their customers and are proud to be part of the local community.

The Lash & Brow Bar
Available at SWAG HAIR CO.

SPECIALIZING IN
• Lash Extensions • Lash Lifts • Tinting • Brow Design • Facials • Spray Tans
• Manicures • Pedicures • amongst many other esthetic services

Bring this in and Receive 20% OFF any esthetic service
*Cannot be combined with any other offer. *One per client

Reserve your appointments today!
www.swaghaircompany.ca | www.swaghairco504.com
504 Line 2 Rd, Virgil | 288 888 8800 | swaghaircompany@gmail.com

LOCAL HAPPENINGS

NIAGARA PUMPHOUSE BEGINNERS' TIPS IN ACRYLICS ~ A VIDEO SERIES

November 26-29 @ 11 a.m. - 4 p.m.
If you are looking to start your artistic journey, Niagara Pumphouse is presenting a video series of helpful tips for novices to the art world that cover a variety of topics both informative and practical. To view these videos, please donate to the Niagara Pumphouse Arts Centre to benefit our programs and initiatives. A suggested amount of \$10.00 per video is greatly appreciated. But if you are interested in the entire series, a \$50.00 donation is requested. A password to watch the video will be emailed to you after a donation is received. Your contribution supports the Niagara Pumphouse mission and provides opportunities for future programming. We appreciate your continued support and look forward to making it through this difficult time together! Please visit: <https://niagarapumphouse.ca/events> for more details.


ST. DAVIDS FISH FRY RETURNS

Friday, December 4th
4:30 – 7 p.m.
Take-out!
1 piece \$9 2 piece \$13
Fish, our famous crispy fries and coleslaw!
Sorry no pan fried fish or baked potatoes available!
LET US COOK YOUR SUPPER!
1462 York Rd., St. Davids
See you there!
stdavidslions.ca @stdavidslions on Facebook



ST. DAVIDS & DISTRICT LIONESS CLUB FOOD DRIVE

Saturday, December 5,
9 a.m. to 1 p.m.
1462 York Road, St. Davids
Drive in and pop your trunk.
We will unload for you.
Monetary donations gladly accepted.
Cash or cheques (made payable to Project Share)



FIRST ONTARIO PERFORMING ARTS CENTRE

#NiagaraPerforms
Saturday, December 5 @ 6:30 p.m.
Ron Sexsmith
Friday, December 11 @ 8:30 p.m.
Saturday, December 12 @ 1:00 p.m.,
4:00 p.m., 7:00 p.m.
Sunday, December 13 @ 7:00 p.m
The Next Generation Leahy
View free online concerts and events via
PAC's Facebook and YouTube channels
www.FirstOntarioPAC.ca

TD NIAGARA JAZZ FESTIVAL

Sunday, December 6 @ 4 p.m. - 5 p.m.
Home for the Holidays
A Live, Online Sing-along featuring
Jane Lewis and Andrew McPherson
Events livestreamed at
niagarajazzfestival.com

PLACE YOUR COMING EVENT COMMUNITY SOCIAL HERE

With or without a border, colour graphics optional.
Include your Logo! Prices starting at \$20.
Deadline: Monday 3 p.m.
Call Karen 905-641-5335
or email: classified@notllocal.com

SCHOOLS ROYAL OAK COMMUNITY SCHOOL

Royal Oak students have fun while learning outside



Royal Oak students enjoyed an outing to Niagara Farm. Skielor Reese and Zachary Logue bond with "le Lapin" as part of their French unit on farm animals, while Riley Murray holds one of the 500 animals at the farm. (Photos submitted)



Skielor Reese and Elwood Domaradzski admire the birds with the farm owner.



Leila Ridesic, Ruby Elltoft and Violet Yerich created their propulsion rockets in science while learning about astronomy and space.



Diego Rey and volunteer John Mrak get ready for launch. Rockets designed and built during a teaching unit on space and astronomy successfully took flight and some over 600 metres.

LOCAL WORSHIP



Sunday, November 29th
10 a.m. Worship Gathering
Speaker: Jeff Martens
Message: Hope (First Advent)
Pre-registration is required to attend in-person worship
Please be advised that with the current state of COVID-19, your safety is of utmost importance to us. We will now be live streaming our service at 10:00 a.m. on Sundays.
www.ccchurch.ca

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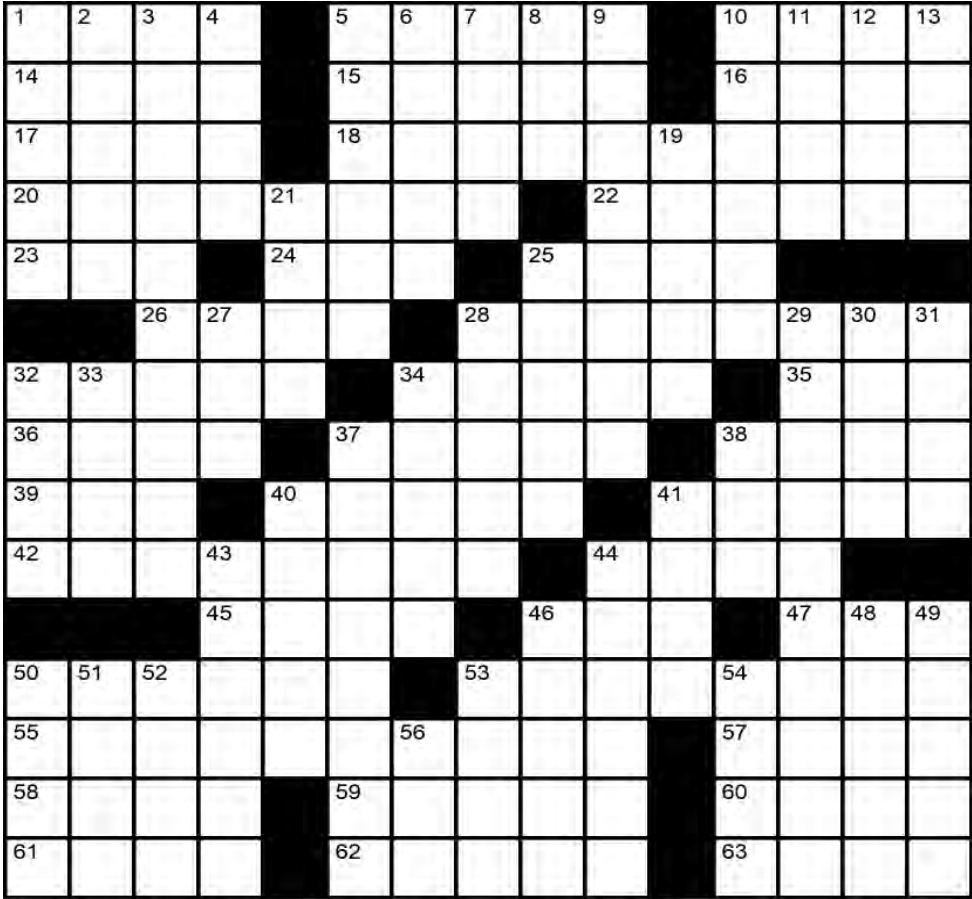
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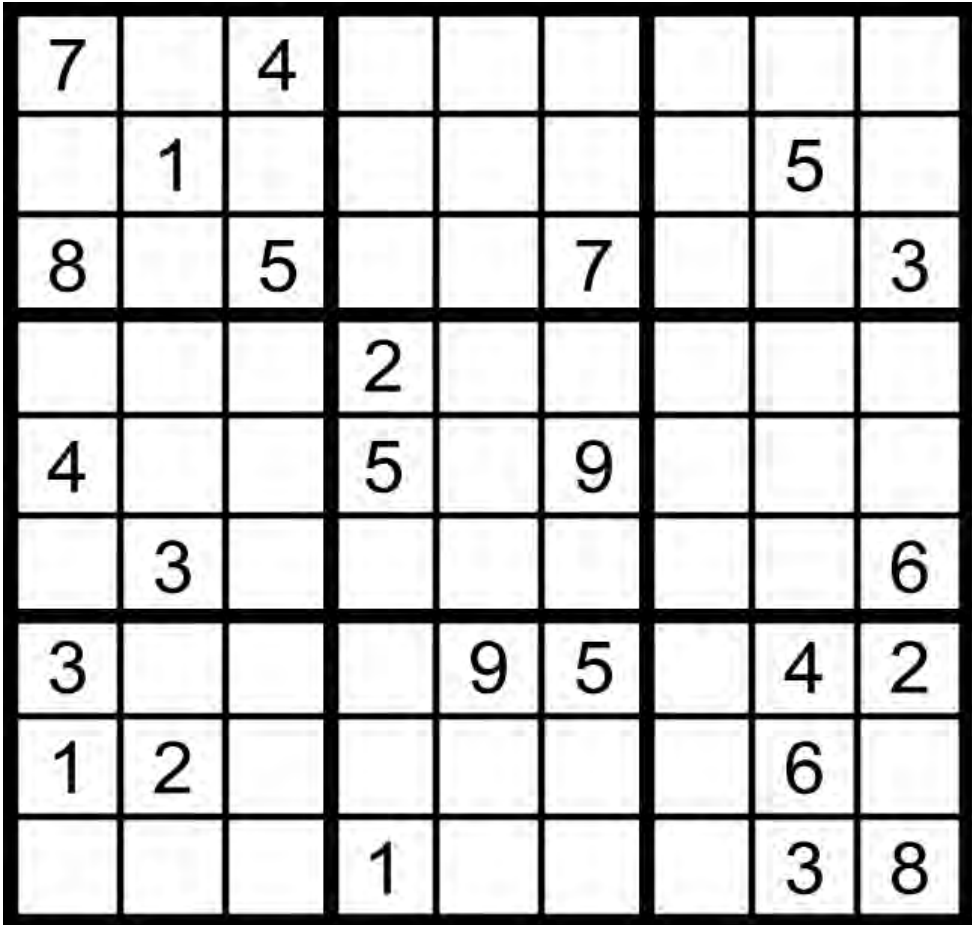
office: 905-468-4214 cell: 905-321-8126



CROSSWORD AND SUDOKU



- Across:**
- 1 1/2 fl. oz.
 - 5 Accumulate
 - 10 Comic Chappelle
 - 14 Dash
 - 15 --- Hicks, who co-founded an eponymous online "List"
 - 16 --- Jannings, first Oscar winner
 - 17 "But, --- was ambitious, I slew him" (Shakespeare, "Julius Caesar")
 - 18 Doubtful attitude
 - 20 Pops the question
 - 22 Fight sites
 - 23 Brazilian saint
 - 24 "--- cool!"
 - 25 Chinese gooseberry
 - 26 Coal Miner's Daughter Loretta ---
 - 28 Castigatory
 - 32 Plaudits
 - 34 "Peace on earth, good will ---"
 - 35 "Air America" lead --- Gibson
 - 36 "Death --- Expert Witness" (P D James)
 - 37 "... my --- days, when I was green in judgment ..." (Shakespeare, "Antony and Cleopatra")
 - 38 Australian national gemstone
 - 39 "Holy cow!"
 - 40 Of high grade
 - 41 Former first lady of France --- Bruni
 - 42 Attars
 - 44 Democratic right
 - 45 Sawbones, briefly
 - 46 Salon goo
 - 47 Sucker
 - 50 Three miles
 - 53 Disturb oilman, or sabotage form of transportation
 - 55 Unlettered
 - 57 "The Joy of Cooking" author Rombauer
 - 58 "--- the torpedoes!" (David Farragut)
 - 59 "Divine Comedy" writer --- Alighieri
 - 60 Decree
 - 61 Dead tree
 - 62 Dirty political tactic
 - 63 Dorothy's doggy
 - 11 Former Ugandan dictator
 - 12 Passport endorsement
 - 13 Boston's Liberty Tree, and others
 - 19 Eighth moonwalker
 - 21 Possesses
 - 25 Stoner paired with Harold
 - 27 " ... from --- far country blows" (Housman)
 - 28 Gondoliers' propellers
 - 29 Such as Flo Ziegfeld
 - 30 Schnitzel meat
 - 31 She, in Sonora
 - 32 Japanese beef considered a delicacy
 - 33 Mysteries on high
 - 34 Watergate evidence
 - 37 Turns out well
 - 38 Bran source
 - 40 End of a glacier
 - 41 Centennial St.
 - 43 Selvage
 - 44 Pretense
 - 46 We --- Get Out of This Place
 - 48 Target
 - 49 Pupil of Socrates and teacher of Aristotle
 - 50 Eyeshades, maybe
 - 51 Flair
 - 52 Michigan college, and where it is
 - 53 Leo's locks
 - 54 Fissure
 - 56 --- + dam = lamb
- Down:**
- 1 Golf hazards
 - 2 Port on the Shatt al-Arab river
 - 3 Choosy lads play havoc with study periods
 - 4 Quick look
 - 5 Long-time Moroccan king
 - 6 Properly pitched
 - 7 Matures
 - 8 Final wish?
 - 9 Kept in custody
 - 10 Chicanery



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CONTACT

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julia@notllocal.com or
905.934.1040
Deadline is Mondays at noon.



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garage sale in our
CLASSIFIEDS

To place your classified ad, contact Karen:
classifieds@notllocal.com
Deadline: Mondays at 3 p.m.



PUZZLE ANSWERS

Sudoku solution from November 19, 2020

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

Down: 1 Traps, 2 Baster, 3 School days, 4 Peep, 5 Hassan, 6 On-key, 7 Ages, 8 R I P, 9 Detained, 10 Decet, 11 Amin, 12 Visa, 13 Elms, 19 lwin, 21 Owsn, 25 Kumar, 27 Yon, 28 Poles, 29 Impresario, 30 Veal, 31 Ella, 32 Kobe, 33 U F OS, 34 Tapes, 37 Suceeds, 38 Oat, 40 Snout, 41 Colo, 43 Edging, 44 Veneer, 46 Gotta, 48 Alm at, 49 Plato, 50 Lids, 51 Eian, 52 Alma, 53 Mane, 54 Riff, 56 Ram.

Across: 1 Tbsp, 5 Hoard, 10 Dave, 14 Race, 15 Angle, 16 Emil, 17 As he, 18 Skepticism, 20 Proposes, 22 Arenas, 23 Sao, 24 Way, 25 Kiwi, 26 Lynn, 28 Punitive, 32 Kudos, 34 To men, 35 Met, 36 Of an, 37 Salad, 38 Opal, 39 Boy, 40 Super, 41 Carla, 42 Essences, 44 Vote, 45 Docs, 46 Gel, 47 Sap, 50 League, 53 Monorail, 55 Illiterate, 57 Irma, 58 Darn, 59 Dante, 60 Fiat, 61 Snag, 62 Smeat, 63 Toto.



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