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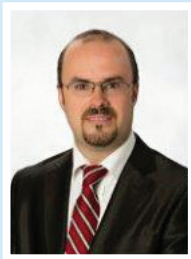


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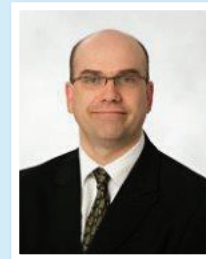


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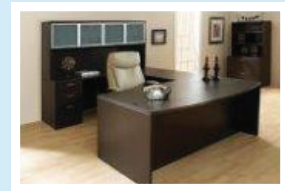
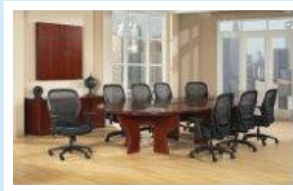
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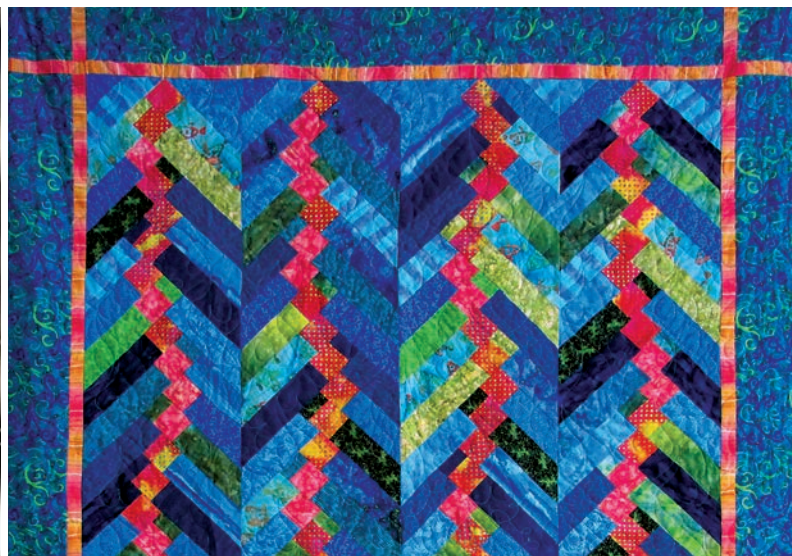
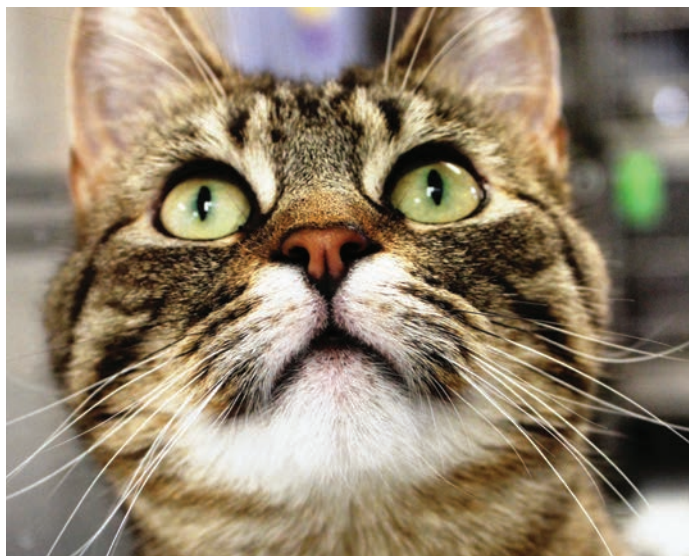
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Brockville Ontario



Traditional Irish stew

(cook & prep time, approx. 2 hours 40 minutes)

You'll need...

- 2 tbsp vegetable oil
- 1 lb mutton or lamb bone removed, cut into 2 inch pieces
- 2lb potatoes peeled and cut into quarters
- 1 cup onion roughly chopped
- 1 cup leeks cleaned and finely sliced
- 1 cup carrots roughly chopped
- 3 cups dark beef stock
- 3 cabbage leaves thinly sliced (optional)
- Salt and pepper to taste

To create...

Preheat oven to 350 F

- In a large frying pan heat 1 tbsp vegetable oil until hot but not smoking. Add half of the lamb and brown all over. When browned place lamb into a large roasting pan. Cover with half of the potatoes, onions, leeks and carrots.
- Repeat step one.
- Add the stock, cover with a tight fitting lid and cook in oven for 1 hour. Add cabbage, replace lid and cook for another hour. Check from time to time to make sure stock isn't reducing too much. If it is add a little boiling water. The meat and vegetables should always be covered by liquid. If sauce is too runny at end cook a little longer with lid removed.
- Season with salt and pepper to taste.

Surprise Cake

You'll need...

- 2 cups sifted all-purpose flour
- 1 cup white sugar
- 1/3 cup cocoa
- 1/2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup water
- 2/3 cup Hellmann's mayonnaise
- 2 tsp vanilla

To create...

Preheat oven to 350 F

- Sift flour, sugar, cocoa, baking powder, baking soda and salt into a mixing bowl.
- Add water, mayonnaise and vanilla; beat until well blended and smooth.
- Pour into 2 lined and greased 8" layer cake pans. Bake for 30-35 minutes.
- Cool in pans for 10 minutes then remove and complete cooling on rack frost as desired

Chocolate Butter Cream Icing

Place 1/3 cup softened butter in a mixing bowl, beat until creamy. Add 1/2 cup icing sugar, beat until blended. Stir in 1/3 cup cocoa, 1 1/2 cups icing sugar 1 tsp vanilla, 2 tbsp milk Beat until creamy and smooth. Spread on completely cooled cake.

+ **NOTE:** This cake has no eggs, so be sure to use **ONLY** real mayonnaise

Ham with Mustard and Brown Sugar Glaze

You'll need...

- 1 5lb fully cooked ham
- 1/4 cup whole cloves
- 1 can pineapple slices (reserve juice)
- 1 cup brown sugar
- 1/2 cup prepared mustard

To create...

Preheat oven to 350 F

- Place ham in a roasting pan. Dot with cloves and place pineapple slices on ham (secure with tooth picks)
- In a saucepan combine the pineapple juice with the brown sugar and mustard. Stir and simmer medium over heat until thickened. Pour glaze over ham.
- Bake ham uncovered for 1 hour.

+ **Tip for easier clean up** line roasting pan with aluminum foil sprayed with Pam cooking spray.

Recipes provided
by
Mary's Country Diner



MAPLE SYRUP

The Sweetest Crop

By Brenda Visser

Ah, spring! The blue skies, the dripping snow and ice, and the brown of mud lure us outside to breathe deeply after the long haul of winter and cold.



For many in Leeds-Grenville, producers and consumers alike, early spring is a sweet time. Sarah Gibbons says, “Maple syrup production is the first agricultural crop of the year”. She and her father, Bill Gibbons, have been in the business of turning maple sap into syrup, sugar, and butter for twenty years, on location at their Frankville farm (www.gibbonsmaple.com).

First made by Native Americans, maple syrup and its production were quickly adopted by immigrants and pioneers to this land. For settlers, it may have been more a matter of being resourceful and using available food sources than simply having a sweet treat, but maple syrup is still a smart choice today. It is a local food, is naturally organic and unrefined, is gentle on the environment, and has a greater nutritional value than other sweeteners. Did you know that maple syrup contains riboflavin and other minerals? (See www.ontariomaple.com for more details).

Maple syrup production is unique in the world to the eastern portion of North America. Four Canadian provinces and several American states produce this sweet goodness. For years, there have been different, albeit similar, grading systems used for quality syrups, according to which governmental body a producer complied with. For 2015, a new grading system is proposed. No longer will you find “Canada No. 1 Extra Light” and others, but rather one of these four international grades: Golden, Amber, Dark, and Very Dark. Undoubtedly, there are pros and cons to making one system, but you’re best off initiating that conversation with a syrup producer directly. (Or Google this website: <http://www.internationalmaplesyrupinstitute.com/>). Apart from cost differences, wondering about the origin of the syrup, and other concerns, grade may not matter very much- we like them all!

Variances in maple syrup taste can be highly personalized. Regional and site differences can produce unique syrups. For example, syrup from Quebec may taste slightly different from one from Leeds-Grenville. Syrup from two farms near each other may even taste differently; much like raw honey has local, subtle variations. Some people swear they can taste the difference between syrup made in a wood-fired evaporator and one made in an oil-fuelled one. I guess



the only way to know is to try a few from different sources and compare!

One of many maple syrup producers in our area, Gibbons Family Farm offers free activities and entertainment on the last two Saturdays of March, and the first two Saturdays of April. (In 2014, the dates are March 22, 29, April 5, 12). They offer maple taffy on snow, a petting zoo and pony rides by Westwinds Ranch from Westport, and music and storytelling by Bear the Tinker from Lansdowne.

In the newly renovated sugarhouse, you can follow the history of maple syrup production and see the artefacts they have gathered, such as old sap collection buckets. Schools sometimes have class trips here as well. Student-made thank-you's decorate part of the wall. Guests are welcome to walk on the tractor trail to the bush, and see sap collection by buckets or pipelines.

Gibbons Family Farm does not provide a pancake breakfast, as other producers do. (Check out Drummond's Sugar Bush



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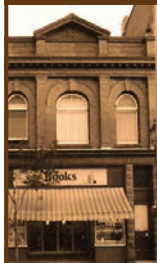
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in Spencerville, which is open Saturdays and Sundays, 8:30-4:30, March 1 to April 13. Drummond's has been producing Maple Syrup since 1802. Others are listed in this link: <http://www.leedsgrenville.com/en/visit/thingstodo/MapleSyrup.asp>.

However, your yummy breakfast is still within reach! Partnering with St. Thomas Anglican (Parish of Kitley) in the village proper of Frankville, Gibbons provides all the syrup for this church's annual fundraising event. Running from 8 a.m. until noon, the Pancake Breakfast is \$8 per adult, and \$3 per child age 12 and under. It's worth the drive! The dates are identical to the ones that Gibbons is open (March 22, 29, April 5, 12).

Another event that may help satisfy a sweet tooth is the family-friendly "Tapping-out Party" to be held on March 8th, from 10 a.m. - 2 p.m. This event includes a variety of activities such as a ceremonial tree tapping at noon, by Bob FM's breakfast hosts, Jamieson and Jenn. If that doesn't interest you, perhaps the wagon rides, snowshoeing and cross-country skiing will. Of course, maple syrup and other products will be available in abundance. Why not purchase some to take home when you are done your light lunch? This year's Tapping-out Party will be held at the farm of Greg & Lynda Halladay, 156 Quabbin Hill Rd, Mallorytown. (See more details here: <http://www.ldmspa.com/tappingout.html>)

Lest you become bored, yet another Maple Syrup event is just around the corner. The 47th Delta Maple Syrup Festival will be held on Easter weekend- April 19 and 20th. Here you can sample and see the work of many producers and artisans. This is sponsored by the Delta Fair Society. If you would like more information on being a vendor or checking out the schedule of events, be sure to follow www.deltafair.com and click the links, or contact Marlaire Hart at 613-928-2800.

Spring is the best time to indulge in this sweet harvest, and enjoy the outdoors. However, don't forget local maple syrup is available year-round. Many farms have maple products available onsite during any given month. You can "come by chance", or make an appointment. Why not take advantage of this wonderful time of year to enjoy a local crop we can all be proud of. Sweet bon appétit! **LH**

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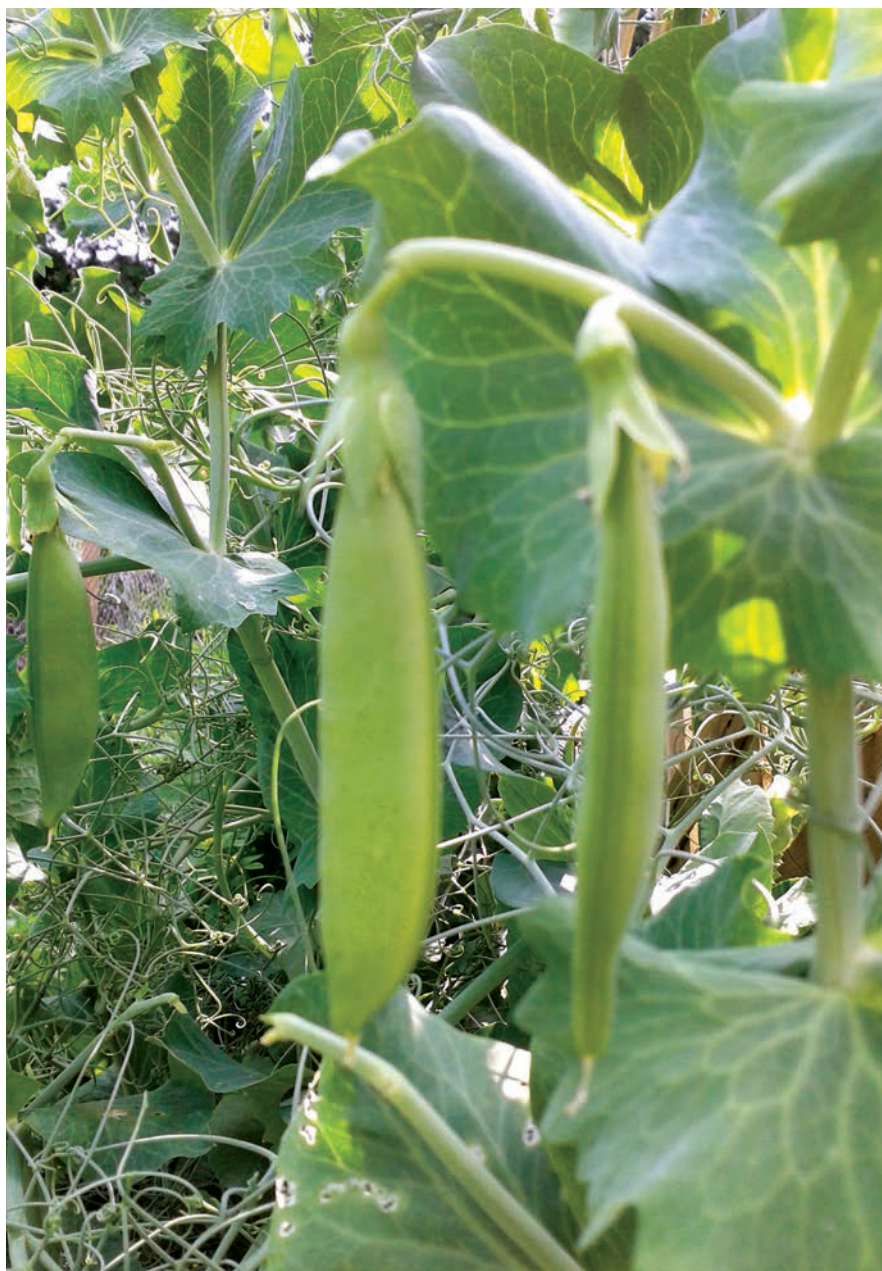


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PLANT PEAS in MARCH

By Brenda Visser

“Gardening in March?” you say. “Yes”, says Donna White of Green Things Gardening Centre, east of Brockville on Highway #2.



If you've spent January and February poring over seed catalogues and placing orders, itching to get into the green outdoors, you are the perfect candidate to begin gardening preparations this month that will encourage a good crop for this summer and fall.

While you are probably still spending more time indoors than out, you can prepare trays of seeds, for little seedlings to be transplanted when it's warmer. Tomatoes might be a good pick. You can start your summer flowering bulbs indoors- those colourful Dahlias, Canna Lilies, and Calla Lilies, for example. Indoor seed trays and pots should have warmth and light during the day and perhaps some shelter during the night if it is too cool. Many planting trays come with clear lids, which are perfect for helping seeds germinate, retain moisture, and have a strong start.

Moving outside, you can pay attention to those larger plants that took a beating with all the snow and ice this winter. Shrubs and evergreens can be pruned and tidied up. Donna White says to be careful to prune only your summer or fall flowering shrubs such as Hydrangea or Burning Bush. You do not want to prune your Lilac Bush! If you do, you will likely have no lovely blooms and scents to enjoy come late May. Those little flower buds are like you- waiting for a bit of warmth to come out of their shelter as soon as conditions are right! Spring flowering shrubs can be pruned after their bloom is over.

There is the obvious cleaning up of leaves, dead stalks, and general debris that can be done, but did you know that the soil can also be prepared now, even in March? If the ground is no longer frozen solid, you can plow it up, snow and all, and enrich it with compost and lime, especially vegetable gardens. You should apply an early spring fertilizer, which is high in nitrogen, to promote top growth.

Jean Brassington, founding member of the Athens Garden Club, suggests direct seeding annual “fillers” on top of the melting snow. This would include Poppy seeds, or Love-in-a-Mist. I can imagine the bright colours already!

And this is where the Peas come in. Once you have prepared the soil of your vegetable garden, you can plant your cold crop vegetables, particularly Peas and Onions. They actually like to grow in these cooler temperatures.

Early spring is also an excellent time to plant your plant trees, shrubs, and roses. “Cool temperatures lend themselves to a better

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transplant success rate and selection of plants is better than at any other time of year", Brassington said.

For more inspiration, you might also consider attending a meeting of a local garden club. The Athens Garden Club meets year-round, on the third Tuesday of the month at 7pm, at the Athens District High School.

The Brockville Horticultural Society meets The 3rd Monday of each month (Excluding July, August and December) in the lower hall at: Brockville Wesleyan Church 33 Central Avenue West, Brockville, ON. On the Corner of Central Ave. and Ferguson Dr. Contact: Donelda Shackles 613-667-1265 email: doneldashackles@sympatico.ca for more information or membership.

The Gananoque Horticultural Society meets the second Wednesday of the month at 7:30 pm- except July and August @ the Community Room (Herbert St entrance) of Carveth Care Corner of North St. and Herbert St. Please contact Joan MacKinnon 613 463-9406 email: gan.hort.soc@gmail.com for more information about the club or membership.

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Better yet, if you are looking for some deals on bedding plants next month, buying membership to the Athens club gives you an automatic discount to various suppliers (such as Ritchie's Feed & Seed) when you show your card. This club is as lively as the plants they work with; they became well known for the Athens Plant Sale that ran for 10 years. You will find inspiration, cures for garden pests, and best of all, new friends at this Club. Other Clubs may have discounts given to members with various gardening retailers. It is best to check with your local club/society on discounts.

With your new friends, you can talk "garden"- maybe even early spring gardening! Won't those peas taste good? **LH**

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Second Chance AT SIGHT

By Daniel Geneau

Most of us can only try to imagine what it would be like to lose our gift of sight, being able only to see dark shapes and shadows of our loved ones. Having tried, it is not pleasant.

A local man, Michael Geneau, went through such an experience these past two years. Now, thanks to new technology, he is able to see again. After suffering a minor stroke, Michael lost his vision and has been under the watchful care of the CNIB, his family and friends.

He was directed to a company in Ottawa that has come up with the most amazing technology that can and has provided an astonishing visual aid to allow him to see again. However, this transformation comes at a very steep cost. The total cost for this technology is an astounding \$9,750. However, for what they project they can do, that cost is so minimal when compared in context to how even one individual can benefit.

Michael is one of three older brothers I have. They are all great and very inspiring in their own special ways. I have always been very proud of all three, but over the past two years Michael has raised the bar and shown me many different signs of strength, courage and determination. He has handled this latest chapter in his life with valor and commitment. The whole family is so proud of him.

Due to the steep cost, Michael's step daughter Kimberley and her husband Mike took it upon themselves to do what they could to help raise funds in order to help their father. They teamed up with Mike's son and daughter, Curt and Nicole, as well their sister in law, Annie Francois, and set the first plan in motion, which included having a charity BBQ. That too however, would come at a cost. They contacted a local butcher shop and the owner was more than willing to help out in basically any way he could.



Rick Orr, owner of The Butcher Shop in Brockville, was willing to give up space in the parking lot, donated the use of a huge propane barbecue and gave a great deal on burgers and hotdogs. Curt and Nicole decided they could make it all work with some volunteers and the Fight for Sight was established.

Michael and I, having grown up in Brockville, were both quite touched and moved at the generosity of the citizens of this great city. Even the kindness of people visiting the city for two baseball games touched our hearts. After hearing about the situation facing my brother, they stopped to make donations without even going to the BBQ. That BBQ went for a second day in August (2013) and another was planned for Labor Day weekend (2013).

The efforts of everyone involved were rewarded in grand fashion. Along with a very

generous and anonymous donation from a mysterious benefactor, the total amount of money needed to acquire these special glasses was raised.

I have grown up with Michael. He has always been a tremendous brother and individual in so many ways. He has always been a vast source of information when it comes to fixing things and coming up with new ideas when working on everything from household plumbing to how to fix the thing-a-ma-bob under the hood of the car.

After his love for his family, two of the biggest joys in Mike's life are golf and building things around the house. Thanks to his eyesight being restored, he is now able to do all those things again.

I recently asked Michael, "What were the biggest changes he had to make since losing his vision?" His response surprised me. He claims that the biggest change is how he had to become so much more organized and to never take anything for granted.

He had to develop new habits, such as leaving his shoes in a certain spot when entering the house, so he could find them when he needed them again. He also said there are other little things like always making sure to leave the toothpaste cap in a certain spot each time when using and having to take his time when putting the toothpaste onto the brush because he could no longer see what he was doing. Well, that definitely shows one thing that has not changed is Michael's witty sense of humour.

Many thank you's and notes of appreciation need to go out to so many for all of their support and encouragement. These include people at the CNIB, Anne Chiarelli, Perpetua Quigley and Doug Mather. Step daughter Kimberley, son and daughter, Curt and Nicole, Annie Francois and so many others who stepped in to help without being asked. I know Michael wishes he could just hug everyone to show his appreciation and to say a proper THANKYOU. Certainly to the company that has come up with what he considers the greatest invention in his lifetime, Esight Eye Wear. I don't think anyone would have ever thought something like this could return a man's vision to 20/20.

Michael's new glasses may not be very attractive but you know what they say, "Beauty is in the eye of the beholder." Well, right now Mike would tell you, everything is beautiful and wonderful AGAIN, now that he can SEE all of his loved ones. [LH](#)

ROBOTIC MILKING

Cutting Edge Technology Comes to Leeds-Grenville

By Lorraine Payette



Picture the perfect spa. Feast any time you wish on a beautiful buffet of all your favourite healthy foods, wander over for a deeply satisfying back massage and then settle for a snooze on a beautiful water bed. This isn't for just a day or an afternoon; it's your way of life. Ah, to be a cow....

Yes, that's right, a cow. For the lucky 100 head living at Jobo Farms, Henry Oosterhof's dairy on Jellyby Road in North Augusta, things couldn't be better.

"My parents immigrated to Ontario in 1953, and my son is third generation on this family farm," said Oosterhof. "In the early 60's most farms had a variety of livestock, pigs and chickens. Today most farms have specialized and concentrate on managing one type of livestock, like dairy cattle and grow the crops to feed them year round."

Earlier dairies had certain characteristics that were functional and provided a good home for a dairy herd. Cows spent time in pasture in the summers, and were housed shoulder to

shoulder in tie stalls, on a bed of straw, eating from mangers. Religiously, twice a day, the farmer or members of the family would come to the barn to do chores and milk the dairy cows. Ceilings in the older barns were low. They would sometimes be a little dark and hard to ventilate. This was especially true in the heat of summer. Certain smells were inherent to the process and could not be avoided due to the design of the barns themselves. The system worked for generations but science and education were presenting information that things could be improved upon.

More and more evidence has piled up proving that if the opportunity became available to improve the cows' lifestyle, cows will respond with more milk production. For JOBO Farms the opportunity came in 2012. With the next generation making a commitment to accepting the demands of a dairy farming lifestyle, the decision was made to build a barn with the theme of cow comfort including state of the art robotic milking technology.

Walking into the main barn itself is an amazing

experience. The first impression made coming through the door is of a large, bright, professional industrial structure. The air smells fresh, the white walls gleam and large glass windows not only let in the sunlight, but also allow one to see into every aspect of the operation.

A spacious corner office houses a computer in front of a generous picture window looking into the main barn. This is command central, where everything is watched and tended, and the farmer can go out at a moment's notice to attend to any event that might occur on his watch.

Looking through the window, one finds a world designed with cows and milk production in mind. Ceilings are high and equipped with large fans to help control the indoor climate of the barn. Cows roam freely inside a large pen surrounded by a gleaming white ceramic tile floor manger. They laze about on waterbeds, or wander over to socialize. They are sleek and beautiful, in optimum health, obviously extremely content.

The favourite place in the barn, however, isn't the automated massager or the endless food and clean water supply. It is one of two stalls built in the middle of the barn containing the Lely Astronaut milking robotic equipment. The cows line up eagerly for a chance to enter and use them, sometimes butting each other out of the way for the opportunity to indulge in the machines and their services.

This is the first family farm with a voluntary milking system in Frontenac, Leeds and Grenville, and these machines put Oosterhof on the cutting edge of technology in the milk production industry. The cows love the robots, and can't wait for their chance to be milked while indulging in a favourite treat.

"Our decisions were made with our family

circumstances in mind,” said Oosterhof. “We have two generations on the farm now and three families. We are all committed to the dairy and crop production required on our home farm. We are also committed to making decisions that will prepare this business to continue to operate profitably well into the future, allowing each family an improved quality of life. There is no doubt that it all becomes more attractive with the robotic milking system taking over the daily routine of milking the cows.”

Robotic milking is a serious up-and-coming improvement in agriculture worldwide. Already in use in Australia and Europe, it is making inroads into Canada and the US.

“We visited a few herds near Woodstock, Ontario, that had robotic milking systems and I was able to tour a few barns near Winnipeg, Manitoba,” said Oosterhof. “Just by walking into the barns we could sense the cows were content. While visiting with these farmers and their spouses, we could tell by their stories and the look in their eyes that investing in the robotic milking system had created a positive change in their lives as well. There remain all the daily chores of a modern dairy farm but they no longer had to participate in the practice of morning and evening milking times (consisting of two to three hours per day of very repetitious hard work), but the milk was still harvested daily and cows were milked 3 or 4 times per day. The cows entered the milking stall completely on their own time and the robot did the work of washing the teats and attaching the teat cups to collect the milk.”

On the Oosterhof dairy as on every dairy farm there are always daily chores of feeding, caring for the young stock, cropping and machinery maintenance. However, now more time can be spent managing the herd. But the overall improvement in the milking experience for cows and people alike has been astounding.

“We designed the barn with cow comfort in mind and the Lely Robotic Milking system is the main feature,” said Oosterhof. “We feed the cow’s corn silage, haylage and grains that are all put in a mixer and combined in proper proportion. They can eat whenever they wish from a buffet style manger. They also can find a stall to lie down and rest in at any time on water beds. And we’ve installed cattle brushes that allow each cow to have a back massage. The cows can enter the milking stall at any time. The computer then identifies the cow by an electronic chip. If it has been more than five hours since she was last milked, the robot will swing two rolling brushes and soapy water and begin to wash the cow’s teats in preparation



for milking. The brushes then move under and flashing lasers will locate the position of the teats, with the robotic arm placing a teat cup on each teat. Then the milking begins. The milk is tested and deposited in a jar. Finally, when the milking is complete, the milk is weighed, recorded and sent to the bulk tank.

“While the cow is being milked, a special pelleted ration is augured into a trough in front of the cow. This feed is actually the reason the cow enters the stall as the cows are almost addicted to eating it. It is like chocolate or candy to them, and they love it. Some cows will enter the stall five or six times a day just to get this treat. On average, the cows are milked 3.3 times per day with the robotic system.”

The most amazing thing about this is its simplicity. With the robots in place, one person can manage the milking herd while the other partners devote time to other work. The machines keep complete records on each cow’s health and general condition, as well as test the milk itself for many different factors which give a clear indication as to the quality and quantity of the product. The tests are very sensitive, and give the earliest possible notice of anything that might go wrong along the line. If something shows up that isn’t right, that milk is separated out and the farmer is alerted so the veterinarian may be brought in to see to it that the cow receives the best in medical care.

The health of the cows has improved with lower somatic cell counts and less calls for veterinary assistance.

They have experienced roughly a 15% increase in milk production, while relieving stress on the herd and those working with them.

The Oosterhof’s and several hundred other producers from across Ontario participate in the Dairy Farmers of Ontario program that collects commitments from individual producers from across Ontario totalling around 70,000 litres of milk every month that is donated to food banks across the province..



Solar electricity generation is part of the new business plan on JOBO Farms with several ground mounted sites producing electricity.

The Verburg family near Athens is also going into robotic milking. After having lost a good part of their herd to a barn fire, they plan to rebuild using the new system. With the cows able to roam inside the barn instead of being tied, the chance of rescue in an emergency improves dramatically.

“This family business is our tradition,” said Oosterhof. “I promised to look after my parents when I took over the farm, and my son’s generation has promised to look after theirs. We expect the practice will continue to be handed down.”

As times change, it is expected that more farms will turn to robots to take away the tedium associated with certain aspects of the job, while still keeping agriculture alive and well. For more information on dairies in Ontario, please go to www.milk.org. **LH**

QUILTING, a not-so-lost art form!

By Jessica Brassard

“The stress free creativity of quilt making allows you to create beautiful but functional art.” Tracey White, owner We R Quilts, Prescott

Quilting is a tradition that dates back to before European and Dutch settlers came to North America. Purely functional and born out of necessity, the modern day quilt looks much different than its original counterpart. Over the years, as fabrics and sewing machines from

all over the world have become readily available and affordable, quilting evolved passed the hole mending patchwork blanket, flourishing into a remarkable, social art form. It did for a time; bring together women of all ages to work towards a central goal. Although in the last few decades, as

quilts became less essential and more mass produced by companies, quilting seemed to decrease in popularity. In more recent years quilting has re-immersed, making its comeback with not only veteran sewers but also with a younger audience wishing to learn the craft. It seemed they had an appetite to create not only blankets but also bags, place mats, wall hangings and so much more.

So why is there such an interest in a seemingly lost art? “Many reasons,” Tracey White of We R Quilts in Prescott stated. “Baby boomers are using it as a pastime in their retirement. People are getting back to their roots. Sewing a quilt was something Grandma used to do. Now that Grandma is gone, people see there is a void in talent. With basic sewing skills no longer being taught in schools, quilting has become something people always wanted to learn. When you don’t have access to something, you clamour for it.” Some others are using quilting as a stress reliever. “Once you know the technique, you can just focus



Laurel & Tracey White, We R Quilts, Prescott ON.

on the artistry of quilt making. Become an artist. People feel the creativity and a sense of accomplishment." Laurel White of We R Quilts observed. "Like Tracey, our colour guru, who turned to quilting for a relaxing hobby when she was just 24 and at that time she was the youngest in her class. That would not be the case today. "One third of our customers are in their thirties or younger." Tracey noted. "The stress free creativity of quilt making, allows you to create beautiful but functional art. You grow with your work." Donna Taylor added, "People want to create a quilt to enjoy the challenge, show their talent and be proud of their work."

Another potential reason quilting has increased in popularity, is that accessibility of quilting classes has increased. Both Taylor Sewing Centre Quilt Shop Brockville (www.taylorsewing.com) and We R Quilts Prescott (www.werquilts.com) offer a wide variety of classes, beginner to advanced, with classes specific to making placemats, bags, cushions, block work as well as the occasional sewing machine class. Workshops are also provided by the Thousand Island Quilters Guild Brockville (www.thousandislandquiltersguild.com). Schedules can be found on their website.

Tracey White advises, "You take a beginners class, so you get hands on attention. People can learn at their own pace and don't forget to start small." Donna Taylor suggests, "Start basic and work up. Take a class and learn the fundamentals, the terminology and the basics of quilting. Clothes come in and go out of style but a quilt is an heirloom, with a sense of history." Donna Taylor stated.

A surprising fact about the quilting community is the amount of charity that is involved. Donna Taylor noted "Most people that come into our store want to do something for someone else. Giving a gift, giving a part of yourself, making something unique that can last forever. I give away 90% of the quilts I make." Tracey White agreed, that most people are "making a quilt for someone else or for some event. Quilting is used to help." Jackie Peterson, a member of the Thousand Islands Quilters Guild, weighed in concerning quilting and contributing to the community. She suggests, "Helping neighbours and friends, people in your own backyard, starting charity at home." Countless quilts are donated each year. The Fire Department of Gananoque and the Township of Leeds and the Thousand Islands carry blankets in every truck for fire fighters to give out to families in need. Quilts are made for sick babies at

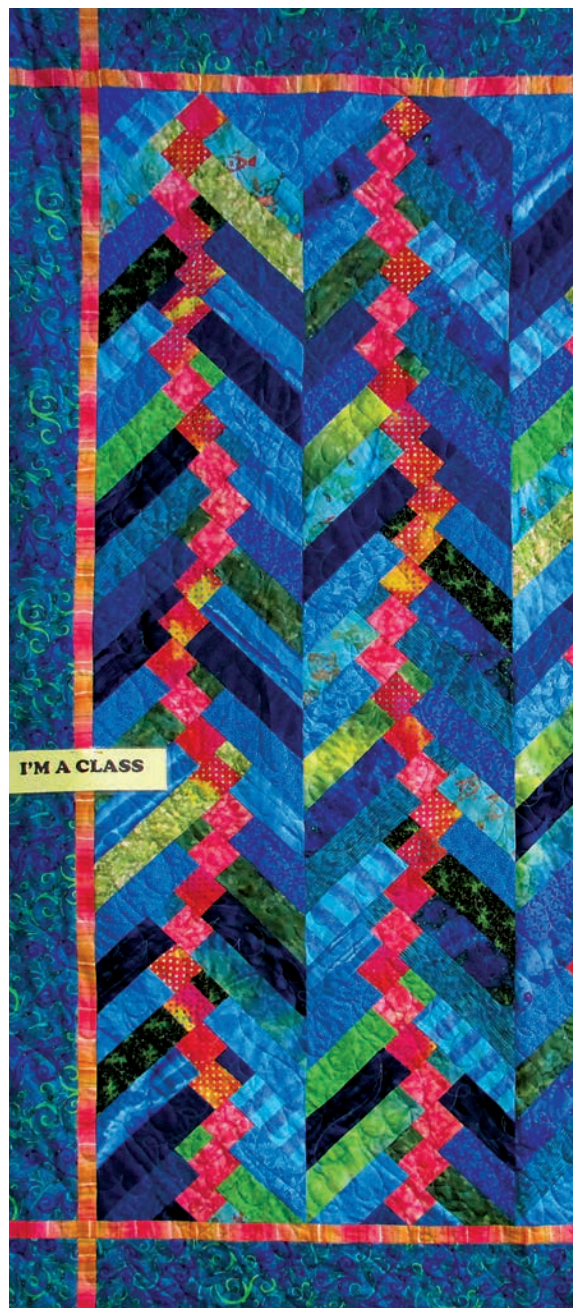


the Civic who lack the comforts of home. Victoria's Quilts have local chapters all over Canada and make blankets for sufferers and survivors of cancer, in memory of cancer victim Victor Ann Morrison. The Blue Trunk program make quilts to keep on hand in case of an emergency in the community. The Thousand Island Quilter's Guild also works with Habitat for Humanity, so every new homeowner has a blanket to cover their bed when they move into their home. Baby quilts are also donated to Tummy Time in Brockville, a program that focuses on helping young mothers at risk to acquire parenting skills. The blanket the baby plays on during the classes is then given to the mother after completion of the course as an incentive to finish. The nice thing about this type of charity work is that it allows quilters to donate their time and effort as much as the materials for a quilt. With all the amazing contributions quilters are making to the community, its no wonder quilting is making a comeback.

To get involved or donate your time, visit www.victoriasquiltscanada.com, www.thousandislandquiltersguild.com/membership.htm.

Quilt - A blanket usually made as a bed covering, comprised of three layers, (quilt top, batting and backing), and sewn together with multiple decorative stitching.

Pictured here is a "Cot to Coffin Quilt." The origins of these unique quilts date back to 1812, when soldiers were made quilts (30in X 70in) to fit a standard soldier's cot or coffin as needed. Small and light enough to be carried by foot soldiers this quilt no doubt brought warmth to those needing it most. LH



PETS

To Adopt or Not to Adopt

an Important Question

By Lorraine Payette



Spring is on its way and with it a proliferation of new life and temptations. Posters and advertising are filled with cute fluffy bunnies and baby chicks and ducklings. Kittens and puppies peek out at us from the pages of books and magazines. The urge to just bring one home may be overpowering but are we truly ready to adopt?

“Adopting an animal is a lifetime commitment,” says Les Wonch, president of the Gananogue and District Humane Society (GDHS). “You have to be willing to be there, to provide love, companionship, food, water, shelter and medical care throughout the animal’s life. If you can’t make that commitment and stick by it, you should let someone else take that animal home.”

You need to learn about the animals before making a decision.

“The animal you choose depends on your lifestyle and needs,” says Linda Johnston of the GDHS. “Cats and dogs suit most, and you really should avoid exotics (e.g., a chameleon is very high maintenance). They are most vulnerable, need very specific environments; you must know in detail what you are doing.”

Exotic pets – ranging from parrots to reptiles to jaguarondis – are often impulse purchases, not well considered additions to the family. The more exotic the pet, the more care it requires, and many vets are not equipped or trained to provide proper medical care for them.

The age of the pet must be considered – while puppies and kittens are cute, they become dogs and cats. A mature animal can be as much fun as a baby, with far less headaches. Adult pets usually are already

house broken and may have certain skills such as leash training, knowing certain commands, etc.

The owner’s home is also a necessary consideration. Smaller animals are better suited to smaller living spaces such as apartments, while larger animals do better in larger spaces. Big dogs tend to be very energetic and require lots of exercise, so a Bull Mastiff may not be a great choice for a bachelor apartment unless you are willing to get up and go out with it numerous times every day and night. It would be happier in a home with a larger acreage and space to play.

Age of the new owner is also very important. Animals require a constant commitment and cannot be simply brushed aside and forgotten. If giving an animal to a child, consider the age of the child and the level of responsibility he/she is able to maintain. A starter pet of something small that lives in a cage or a pocket pet would be good to start with. They require less care, and usually have shorter life spans (2-3 years in some cases), giving the child the time to learn to look after the animal properly, but not tying him/her down for 15 or more years. If giving to a senior citizen, again look at the level of responsibility and lifespan. If the animal outlives the owner, will you be willing to bring it into your home to fulfill the remaining time commitment? Remember the time and exercise required, the size of the animal and the abilities of the new owner.

Choosing between adoptions from a shelter/rescue facility, an accredited breeder or taking an animal from a neighbour is pretty much up to individual taste.

“Some organizations have done everything (spay or neuter, vaccinate, micro-chip) and prices, compared to if you had to do all this yourself, are quite reasonable,” says Johnston. “You also need to consider buying the best food for that pet, housing needs, vet care, day-to-day and emergency costs.”

If you do not adopt from a shelter, remember that good pet ownership involves things like spaying/neutering when young to prevent unwanted pregnancies, regular vaccinations and check-ups to make sure they remain in top physical health. Animals that have been surgically altered tend to be healthier and live longer than those who have not been done.

Being involved in the pet's life, giving it the same quality care you would give to your own child, is extremely important and this is why it is often referred to as "pet parenting".

Some of the things new pet parents may not consider are grooming and finding a reliable sitter to look after a pet when they have to go out of town. Everyone needs to get away sometimes, and it's good to know that there are care services out there to help look after things during that time. Some of these services may also be able to help find good dog walkers to help during long days at the office, or proper groomers to keep your pet at its most comfortable best. A good groomer will know right away if your animal needs a treatment for fleas, whether it has any sores or lumps, ingrown claws or other conditions you may not have noticed, and will help you get them taken care of right away. A proper sitter will not only feed and water your pet, but make sure that it gets attention, is properly cleaned up after and made to feel as comfortable as possible in your absence.

One way to get to know animals better is to volunteer some time at a shelter or rescue facility. Many cannot afford to pay staff, and are always looking for help not just with care, but with expenses as well.

"Of the money we receive, 98% goes to the animals (food, meds, vet care, spay & neuter) and shelter maintenance," says Johnston. "We're always ready for donations, whether they are selected clean, useable, interesting or decorative household items and antiques in order to be ready for our yard sale in May; gently used good quality adult sized clothing for our two clothing bazaars (including accessories and jewellery); food and toys for the animals; and especially help with all the chores."

So go out prepared and bring that new addition into someone's life. Do your research, learn the skills, take the responsibility and delight in knowing you gave a deserving pet a forever home. **LH**



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with **Kevin Beattie**

QUESTIONS

By Jonathan Vickers

Kevin Beattie (50) is the Vice-President of Beattie Dodge in Brockville since 2011. Kevin is married to his wife Eva and they live in Brockville with their 4 children: Michal, Rebekah, Harrison and Dawson. Kevin's personal heroes are Winston Churchill and President Abraham Lincoln. Kevin loves golf and basketball and spending as much time as he can with his family on his off time.



LH: Is Brockville your hometown?

K: I was born in Brockville, but we moved away when I was 3 as my father was in corporate financing. We had the privilege of living in many places across our great country. When I was in grade 9 we moved back when my dad and my uncle bought the Chrysler dealership in town.

LH: What can you tell us about growing up in Brockville?

K: I am going to claim old age as some of the stories need to stay in the past! (Ha-ha) However, I think I can put it this way, that as a teen in Brockville it was everyone's desire to get out of this place, and then it was everyone's desire to move back ASAP when they realized what a great place it is.

LH: Where did you go to High School and any particular accomplishments or memories?

K: I went to TISS. I was always involved in sports as it was one of my passions. I was always good enough to make all the varsity teams, but that is about where it ended. I was more of a hustle type of player- where I lacked talent (a lot of talent) I made up in hustle. I was also involved in Student council and spent my grade 13 year (no we had grade 13 back then...) as the head of council. Back then we had Head Boy and Girl. I was a very average student back then. I never applied myself so my marks were pretty average.

LH: What high school jobs did you have?

K: I had two great jobs in high school. First I worked at Dave Jones Sports- that was the cool place to work growing up! The only problem was, I spent all my money there, having all the best sports gear! We had a lot of fun there! Next I ended up working at Reliable Furniture for the Hoogendam. That was a great job as I made 3.50 an hour plus 2% commission. I remember selling some of the first VCR units in Brockville for \$1995!!! What are they now, \$49?

LH: Any lessons from that first job you can relate to now (successes or failures)?

K: I realized how much I enjoyed sales. There is a great thrill that comes from helping the person find the product they need by serving them. I realized early that asking questions is better than talking!

LH: Before you got into the "family business" at Beattie Dodge what was your first career choice?

K: I spent 20 years in the ministry. I started working in a church after university, but realized that I was a square peg trying to fit into a round hole! I enjoyed being out with every day people. I spent some time with the Toronto Argonauts doing chaplaincy work. Because I loved sports so much this was a lot of fun for me. I was on the sidelines at games, and spent a lot of time with the athletes. We used to do school assemblies with Athletes in Action. It was here I realized how much I enjoyed working with teens. So when I finished my Masters, I joined an organization called Youth for Christ/

Youth Unlimited. I moved back to Brockville and spent 10 years developing the chapter. Those were great years. We opened a youth centre downtown and at one point were up to 10 staff in the Eastern Ontario area.

From there I went to work for the National office helping to develop the future direction the National office. It is exciting to me to see one of our previous staff Johanna Freer rebooting the ministry in the area again! She will do a great job!

LH: That must have been a challenging profession working with athletes for a professional sports organization. What were some rewarding results as well as some difficulties?

K: Pro athletes are a different breed. In the CFL, for the most part, these athletes see their time here as a stepping stone to the NFL. I heard a lot of stories about final cuts, and trying to get back to the big leagues. Because of that there were a lot of discussions with them about their spiritual journey and all their goals in life. Not to sound negative, but a lot of them were very self absorbed. Then you get the rare opportunity to meet a guy like Pinball Clemens. Mike was all about other people. He inspired me in many ways!

LH: Why did you leave the ministry?

K: Funny story. I was on the road 3-5 days a week when I was working for the YFC National office. I was working out of Vancouver. My wife Eva and I have four kids. I am sure this was a trying time for her being away all this time. It began to wear on us all. I think the final straw was when I called my daughter Rebekah to wish her a happy birthday. She was turning 9. Her first response was you going to be home today dad for my birthday? I said, you know we celebrate birthdays on the weekends. Then there was silence and in a teary voice my little girl said- you going to miss the day of my birthday again? Eva was great, she said don't worry about it. Something cut deep inside of me that day I remember praying as I was eating, again, in my room by myself. "God you blessed me with a wonderful family and I am not there to be their Dad. What should I do?" Within 3 months I resigned and came back to Brockville.



LH: Now that you are at Beattie Dodge- car dealership and a successful business, what do you attribute to the continued success of your organization?

K: How do you measure success? I am not sure how we add up to other dealerships and how successful we are. However, I can tell you two keys to our business. First we have a great staff. For the most part this was my father who put our team in place. He has shown me how important our team is. We have very little turnover which is common in our industry. I think Beattie Dodge is a pretty good place to work. We all enjoy working together. Common respect is the key. The second part is our customers. We have a tremendous repeat business because we truly do care for our customers. We are honoured that they have entrusted us with their driving needs. Again we take the time to find them the right car. If we do not have it on our lot, we will do all we can to find it for them.

LH: We understand you are involved with Leadercast and other community events. Why? And why should people be aware of this?

K: First an old saying, "It takes a community to raise a child" This truth is important to me. It is my goal to do all I can to make Brockville a better place in some small way. One of the ways I am involved is hosting an event called Leadercast. In May we will be hosting our 4th one. It is a satellite event that boasts world class speakers

from around the globe. I have paid 1000's of dollars to attend events like this over the years. I know how much it has affected my view of leadership. So Aaron Perry, a local minister friend and I decided to start this event in Brockville. Last year was the best one yet. We had over 400 people attending and the energy was amazing. Not a bad day for \$65! Our goal was to change the story of leadership in our community from being the big shot, being served type of leader, to the servant leader who leads by example and serves his team! Aaron is the brains behind this event, and he lives it out. We have an incredible team who work hard to serve the community by bringing this world class event to our little city!

LH: Now for the more personal stuff: How did you meet your wife?

K: We were both in Toronto at school. I was doing my Masters Degree. My roommate had a crush on her best friend and asked me to double date with him. When I saw who I was going to go out with I jumped at the chance. By the end of the night I knew her outward beauty was overshadowed by her inward beauty and strong morals! I had to get to know this lady! Now 24 yrs later, she is still putting up with me!

LH: Where did you go on your first date?

K: We went to an authentic Chinese restaurant in Chinatown downtown Toronto. Then we went for a long walk and just talked. Great night!

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LH: What is family life for the Beattie's on off time/weekends etc?

K: We are all pretty busy in the community. Three of our kids are gone now. Eva is involved with the Roadrunners club and the Y. Harrison, my youngest son, is into the arts and is involved with plays in Brockville and at his high school. I am involved with a few organizations around town including co chairing a men's group on Monday mornings. This is probably one of the highlights of my week. We have also taken up skiing again.

LH: If stranded on a desert island name 3 things you would want with you?

K: 1) My family (is that ok to say?)
2) My golf clubs (hey, we can dig with those!!!)
3) One of my favorite local restaurants! (I have three!)

LH: Favourite Guilty Pleasure?

K: chocolate cake and a large glass of milk!

LH: Favourite TV Shows?

K: Criminal Minds

LH: Favourite Sports Team or Sport?

K: The Sen's or Syracuse Orange basketball team! March Madness is probably my favorite sporting event of the year

LH: What is a characteristic in people you dislike?

K: selfish or self-serving people-but I am careful not to show too much disdain for that before I look at myself in the mirror!

LH: If I could change one thing about myself, it would be?

K: I would have been taller and bigger which would have given me more size to play sports when I was younger (the second thing I would have wanted was skill. (ha-ha)

Bonus question:

Best part about "LIVING HERE!"

K: I love living in Brockville so much! Where else can it take you a ½ hour to walk down to Tait's for lunch because you have to stop and talk to 10 people! Also the river! What a gem! We love being out in our boat every moment we can!!

Catch the Magic with Gypsy Moon

By Lorraine Payette



Hard, soft, slow, fast, up, down – name your mood and Gypsy Moon will slide right in and give you what you want to hear. At the heart of it all are two solid musicians and lifelong friends.

“Gypsy Moon plays everything including jazz, blues and classic rock,” says Jeff McMillan, Lead Vocals and Keyboard. “We’re good at reading our audience, giving them an opportunity to have a wonderful experience. We believe it is important to be fully aware of who we’re playing for. Everyone of any age deserves to feel Gypsy Moon has played the music just for them.”

Working together since the age of 12, Jeff McMillan and Gary Girden (Bass Guitar and Vocals) have had great experiences over the years.

Their first gig was a school dance, and this dynamic duo took the stage and let her rip. However, about three songs in, someone turned on the hi-fi and the band quietly put their instruments away. Not quite the beginning they were hoping for, but certainly not the end.

“Actually, they probably did us a favour,” says Girden. “We were 12-years-old, we really didn’t know more than about three songs at the time and the world wasn’t ready for us. Or maybe we weren’t ready for them.”

Stumbling blocks seemed to be everywhere. McMillan’s parents put him through classical piano training against the advice of teachers, who stressed that he had no talent. Equipment was expensive, so they improvised, making what they needed from other people’s cast offs.

Many bands would have quit right there, but not these boys. Music was their passion, and they would make it happen. Every step was a challenge, a learning opportunity, something not to be wasted.

“In our teens we played with an amazing band called White Pepper, and over time we have come together on many projects,” says McMillan. “We played country rock for a few years with Jim Wicks and Westburg Union before forming Gypsy Moon. It’s been a real privilege to be able to do this for as long as we’ve done it, and to always have fun with it.”

There were setbacks, disappointments, but nothing ever stopped them. Moving up from scrounged equipment to professional instruments, increasing their repertoire from those three early songs to several hundred, they have grown and enriched the local music scene, not only for themselves, but for their faithful fans as well.

They have performed with Katie Baker at the Joshua Bates Centre in Athens, worked as an opening act for artists including Jann Arden

and Trooper at Riverfest, and headlined at Kingston’s RMC Christmas Gala.

“Gypsy Moon has been together for over 20 years,” says McMillan. “Original members included Brent Martin, Jamie Savory, and Les Horvath as well as Gary and me. Others included Todd Jollimore, Morley Kimmet and Brian Collins, a great drummer, who was with us for close to ten years. Our current drummer is Frank DenOuden.”

While music is a wonderful job, it can wreak havoc on family life. However, for Gypsy Moon, this hasn’t been the case. Members’ families have always been highly supportive and understanding. Friends have been there every step of the way, and the band is truly grateful.

“We do our best to keep our families involved in what the band is doing,” says McMillan. “Frank and Gary’s wives always show up when possible to offer support for the band. It would be very difficult not having their support. Playing and rehearsing takes a lot of time away from the family.”

Formed in the 1990s, their children were born into the musical mix, and consider it to just be part of growing up. They thought it was cool that their dads were out playing in a band, doing something they truly loved. McMillan was a grade eight teacher, and being in a band certainly upped his status with his students.

Even at twelve-years-old, McMillan and Girden knew they had something special, something local audiences would listen to and come back to hear again. Although their first gig was for the Westminster school dance, they just kept going. When they became Gypsy Moon, they had their first performance at The Mill in Brockville, where they continue to play on a regular basis. They also play regularly at Sam’s Brass Rack on Perth Street in Brockville, and are great friends with the owners Sam Major & Art Labelle. In fact, they can’t say enough about them.

“When the Brass Rack first started, we’d come in and play for free just to help them get going,” says Girden. “And that’s what we’re about – helping out, having fun, doing what we can.”

“It’s always been a hobby for us,” says Girden. “No real expectations, not trying to go anywhere. It’s all for the love of music. Jeff has an all original blues CD out called ‘Jeff’s Got the Blues’ that people can purchase at Sam’s Brass Rack, or through the website at <http://gypsymoon.org/>. We’re doing what we love, for people we care about. It can’t get much better than that.” **LH**

FILLING MARCH BREAK WITH FUN FOR ALL

By Lorraine Payette



"Oh, boy, it's March Break! Now what are we going to do?"

Depending on your age, that could be a cry of joy or one of sheer panic. A full week of no school, kids turning to their parents for entertainment, care and perhaps educational opportunities, as they get past the worst of winter and look forward eagerly, to spring and warm weather. The one week of the school year parents worry about how to fulfill all of these things while still keeping up with their own busy lives. What can we do from Monday, March 10- Friday, March 15?

But it doesn't need to be a problem for anyone. Leeds-Grenville is filled with wonderful opportunities for everyone to get out and do a little, explore a little, and really just enjoy this week together.

Time away from school can be filled with high drama, so why not take advantage of that and enrol students in one of the great camps being offered by local theatre schools? Both Rideau Islands and Lakes Theatre School (RILTS) in Delta and Dreams in Motion in Gananoque

are offering fun packed weeks of fun, games and classes in all kinds of performance oriented activities.

At RILTS, Sierra and Claire from the RILTS Film Camp will be presenting a day of fun, crafts, air bands, camp games, theatre games and contests from 9:00 a.m. – 4:00 p.m. on Wednesday, March 12, at the Delta Recreation Centre for students age 7-15 at a cost of \$15 per camper. Similar days will be held in Elgin and Brockville, with more information on their website at www.rilts.ca, or register at 613-349-5151 or email rachel@theatreunmasked.ca.

Dreams In Motion will be holding their annual March Break Camp at their Gananoque location in the Ourtown Theatre, 365 William Street South. Programs are for children ages 4 and up with sessions running from 9:00 a.m. – 4:00 p.m. for \$35 and include lunch, but kids are asked to bring snacks, veggies, extra water, etc. to get them through the day. Before and after care is available from 8:00 – 9:00 a.m. for \$5, or 4:00 – 5:00 p.m. (also \$5). The total cost for students requiring both before and after care is \$10/day (separate from the camp tuition).

"The camp will run as long as we meet the minimum requirement of students," says Kerri Paquette of Dreams. "Our theme is 'March Madness!', and we will be doing science based art, drama, music and dance for boys and girls." Contact them at 613-382-6700, www.dreamsinmotion.ca or info@dreamsinmotion.ca.

Perhaps theatre isn't your plan, and you'd prefer something a bit different. North Grenville is offering its annual March Break Day Camp with a week of activities for children ages 6 – 12. It will be held at the North Grenville Municipal Centre - Lions Club Suite, 285 Leeds and Grenville 44, Kemptville, the days run from 9:00 a.m. – 4:00 p.m. (drop off no earlier than 8:45am and pick up no later than 4:15pm), and are to be packed with entertainment, arts and crafts, sports, games and fun. Residents pay \$130 for the entire program or \$35 a day per child. Non-residents pay \$140 for the week or \$45 per day per child. They list the following requirements:

- A nutritious lunch and two healthy snacks (no nut products - we are nut free!)
- A refillable water bottle
- Running shoes for indoors
- Dress for mess! We do lots of messy crafts and games!
- Appropriate warm clothing and footwear for outdoors
- Bring ice skates when needed (check the schedule)
- If your child requires medication during the camp day, please pack appropriately and ask for a medication form.

Three special movies are planned – each running at 3:00 p.m. They are "Frozen" (March 12), "Phineas and Ferb Mission Marvel" (March 13), and "Percy Jackson - Sea Of Monsters" (March 14). To learn more, contact the Recreation Coordinator at thurlbert@northgrenville.on.ca or 613-258-9569 ext.123.

The YMCA can always be counted on to have something going on for students no matter the time of year. Called "March Break Fun Days" and running at 345 Park Street in Brockville, they offer great activities such as tobogganing, working in clay, Superhero Day, and Secret Agent/Detective Day for children aged 3 1/2 – 12 years.

"Our program will operate from 6:45 am - 5:45 pm at a cost of \$34.25/day for Y Members/ Child Care participants, and \$38.50/day for non-members," says the Y. Pre-registration is advised. Forms to be dropped off at the Association Services Desk. A 48-hour advance notice of cancellation is required, and participating students will need to bring an appropriate lunch and indoor shoes. Some



suggested lunch items include fruit, granola, cold meat, whole wheat bread, milk, eggs, cheese, vegetables, 100% fruit juice, yogurt, cream cheese, muffins, English muffins, crackers, nut free bars, and bread sticks. All foods must be to be peanut free. Contact them at 613-342-7961 or www.brockville.com.

The Boys and Girls Club in Gananoque is always ready to step up to the plate and help out. Located at 66 King Street East in Gananoque, they have a week full of fun activities planned, all aimed at students aged 4 – 12. For \$125 per child, kids can look forward to recreation activities, arts and crafts, a special trip and much, much more as they attend this five full day program from 8:00 a.m. to 4:00 p.m. In addition, youth aged 13 – 16 have volunteer opportunities if they choose to participate in the program. This will help them collect those important hours for graduation. This March Break Program is sponsored by the United Way, Town of Gananoque, Rotary International and High Five, the program is an annual success. To learn more or to register for the camp, go to www.bgckingston.ca or contact them at 613-382-6792 or ganyouth@bgckingston.ca.

Here are some other quick suggestions for you to consider and investigate:

Local community centers and ice rinks usually have programs going on for children and teens. Check schedules in your community for public skating in Brockville/Prescott and Gananoque.

Check with your local library in your community. Many Libraries have various programs going on during the week of March Break for children and teens to become involved. There are all sorts of fun activities, games, movies, reading, writing, arts, and a lot of free fun things to do to keep your children occupied.

Lastly, check within your community at local churches. Many churches offer week long day camps. (all faiths are welcome) There are a lot of fun activities for children and teens at an affordable cost for families.

March Break should be fun for children and teens, and with proper planning it will be!! **LH**

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ELKE BZDURRECK

Artist without Borders

By Phillip Melchers



Looking out from the office window of my home it is its own scene: a red-brick house sitting quaintly just over the hedge. It is the home, studio, and gallery of Elke Bzdurreck, she is my next door neighbour and aside from being from Germany and an artist, there is little else I know about her. During my time here in Lyn many people had lived in that home, and one time long ago I had even known one of them. That was not since I was a child however, and so as I made my way up her driveway with the intention to interview her I had casted upon me this daunting effect.

For a second, I was a bit lost when Elke first invited me inside. I knew for certain that I had been in her home before and yet as I entered and looked around nothing seemed familiar to me. It was brighter now, more colourful, there were pieces of art strewn about every corner, across every wall, most of it Elke's, some of it not. Outside it was devastatingly chilly but inside did I find it to be oh so warm.

First guided into her living room, I was shown a wall of various paintings. Across each

canvas I saw a collection of geometrically basic circles painted so vibrantly that they truly seemed to explode into my eyes. I studied them keenly as I overheard Elke use the word "bubbles" to describe them. They are rather bubbly, I thought to myself in agreement as Elke flowed from one conversation about suns, stars and planets, into another about the individual cells within the human body. To her, the connection is easily made. To her it's all a part of nature. To her it can all be painted in the shape of a circle. For me however, it's the perfect analogy to describe exactly as Elke is. In a moment, she could be as far out as the planets themselves floating in her own space, and in another moment she herself transforms, becoming just another cell in human society. Elke takes the mantle of a grand philosopher, a brilliant artist, but then also of a loving mother and wife.

In continuing her tour, I am brought into another room where I am shown intricately detailed portraits of various people of the Pontiac before moving into another wide room as we continue to find art in every

corner. While touring, I had begun to wonder just how only Elke and her husband, a doctor named Martin, could together come to occupy such an expansive space. Elke then went on, describing another of her paintings. It was a painting of an open door where beyond that door was a lawn, and on the other side of that lawn another door. Standing within that door was a little boy. "It's my son," she confesses to me with eyes farsighted, and suddenly, I get it. There was a form of love in every painting; a memory kept safe. It seemed that in every painting she had placed a bit of her soul, replicating, or even creating enough of herself that she could fill the halls of any home. In each room I could feel it now, the phantom steps of other Elke's in other times, and suddenly the space around me grew to feel more surreal.

The tour ended when we arrived in her kitchen. It is here that Elke and I chatted, and I got to learn more about her. She told me how for 4 years before coming to Canada she had studied art in the city of Cologne. In recounting this history also she told me her views on war. She doesn't like it.

These negative views of war sometimes leak themselves into Elke's work. She seems to have an affinity for fire, explosions, for colours and shapes that burst. Often these depictions are radiant, and then other times they seem grimmer. It is almost as though within fire she had found a great duality, both a product to bring on creation, invention, and yet when miss-used, tremendous destruction as well.

Or perhaps her love of fire is just another asset of her love of nature overall. During the tour of her house amongst her collections of planets, suns, and cells, illustrations, and hidden memories, there were also numerous paintings devoted to the beauty of nature. Elke had said that she found nature rather beautiful. Originally she had planned on living on a farm. When that plan didn't work out, she then came to Lyn. In speaking about the area as a whole she told me that, "this area is just so attractive," with particular fondness towards the older settlements, and Thousand Islands.

It is here that I ask Elke where she thinks she belongs. Does she still think of herself as German, or is she now Canadian? What about her art? She immediately corrects me, reminding me that borders were something manmade. Neither she nor her art belongs to any specific nation. In fact, she informs me, she does not paint to find, or claim any specific identity, but rather paints to find, "our centre somewhere that links us together."



With our conversation ending, Elke confesses to me that she still wants more. With concern I look around her house and think to myself how could she possibly want more? She then explains to me that despite her success, she is not material, not really. From my office window, I had looked out and saw quite a splendid red-brick mansion, but to her, it was only a home. When she said she wanted more, what she really meant was she wanted more beauty, more life, and more art. As the afternoon concluded she told me that it's getting harder for her to work, she's getting slower at painting, and yet, she informed me, even if she were with Parkinson's she would find a way to paint. She would find a way to paint her planets, suns, and cells, to paint her memories, and the beauty of nature as she sees it all around her, to paint and paint again, to find that hidden centre which somehow linked us all together, which to her, is nothing but a collection of simple circles exploding radiantly; just another collection of bubbles on her wall.

Blurb: For more information on her work and gallery space you can visit Elke's website at elkebdz.com LH



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A Priceless Treasure Lost to Time

THE MALLORYTOWN GLASSWORKS

By Lorraine Payette

When you drive west out Highway No. 2 from Mallorytown, heading toward Quabbin Road, you'll find a modest marker by the north side of the road. Nothing remarkable to look at, the boulder carries a plaque notifying all passers by that "Near this site the first glass works was known to have been established in Canada."



Brian Phillips of Rockport, historian, has done extensive work into determining the history of the Mallorytown Glassworks. He is well known throughout the area for the highly detailed commemorative signs he has designed and which have been installed in several communities, including one at the Community Centre in Mallorytown. Far more detailed than the plaque, it gives a good idea of the history of this amazing venture.

Amasa Whitney Mallory (grandson of UEL Nathaniel Mallory, formerly of Vermont), decided to start Canada's first glass factory in 1839. There were other companies in the general area, but due to more primitive means of transportation, distances seemed far greater in the 1800s than they are now. Redford, New York, was 167 Kilometers away (103 miles), a very long distance to travel or ship such fragile items. They and another factory at Redwood were both manufacturers of sheet or window glass.

Mallory, however, decided to not manufacture window glass, preferring instead to make household and decorative items. All were hand blown from glass made from locally available materials. Simpler pieces such as "torpedo bottles" were also made for everyday use. Basic containers, that were used to store soda water were kept on their sides in racks. The belief was that if the corks were kept moist, they wouldn't shrink and cause the bottle to lose pressure.

Unfortunately, Mallorytown in 1839 was not an ideal location for a glass factory. While local sand and limestone were of good quality, poor transportation made the project more difficult, and the factory was established in a structure which today would be considered virtually impossible to work in.

"It was a tough time to start a glass factory in this area," said Phillips "Out in the wilderness with poor transportation, no railways to bring in coal, no railways to move your product to market, no railways to bring in the soda or lime or even the Potsdam sandstone that they used. Trying to set up something like that was a very tough job."

Twenty-year-old Amasa Mallory was not going to be stopped. He had log buildings assembled; three main furnaces installed, and thus started his glass factory.

*Reproductions of Mallorytown Glass
by Jamie Sherman*

*Glass fork manufactured at Mallorytown
Glassworks (submitted by Brian Phillips)*

(top right) Unveiling of the Mallorytown Glassworks commemorative sign on June 10, 2012

(bottom right) The plaque at the side of Highway 2

“They were actually wood firing their glass furnaces, which are stupendously difficult, plus they were working out of log cabins,” said Phillips. “You can imagine trying to run a glass factory with 2,000° temperatures of glass and do this in a log structure. The temperatures inside for the working conditions were just horrendous, of course, so it was extremely difficult.”

To make the items, Mallory needed to bring in an expert gaffer or glassblower.

“Matt Johnson was a fascinating individual and highly talented,” said Phillips. “He came originally from Ireland and landed in Boston in 1831, then worked his way through the States northward until he got to Redwood, just across the border here and only seven miles from Alexandria Bay. His unreliability closed the factory in the end.

“He was the gaffer at Redwood, and probably unreliable there, too. He went looking for a job over here and Mallory was trying to start his glass factory, which was perfect. So he worked in Mallorytown for probably 11 months – we don’t know exactly how long the glass factory actually existed, but it was about one year and certainly no more than two.

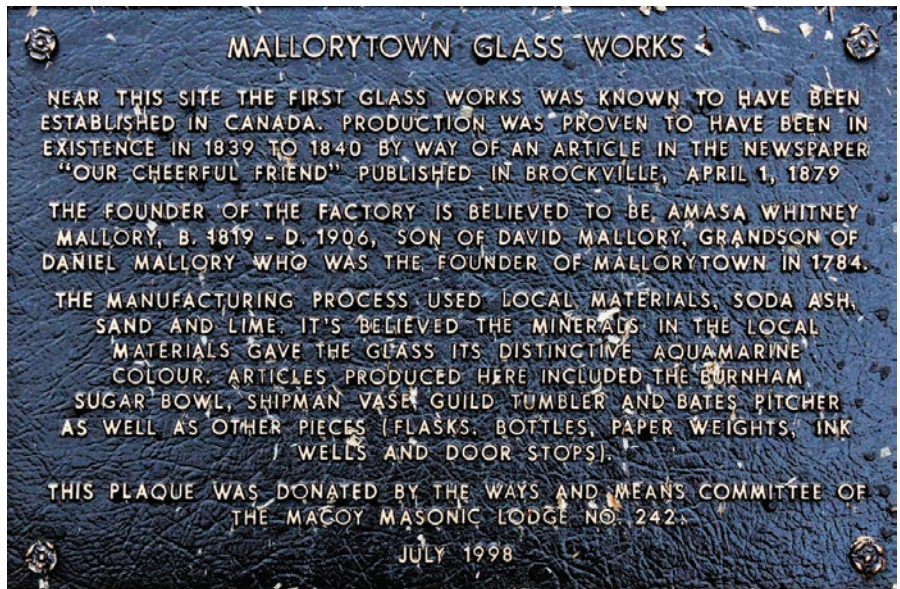
“It closed because Matt kept showing up for work in an inebriated state or just didn’t show up at all, and finally Amasa Mallory decided he had enough and said ‘we’re done.’”

Sadly, there were no other experts in either glass making or glass blowing available. Two completely different fields, the factory could not continue without either of them.

However, over that short period of time, some marvellous pieces of art were created.

“They did a few bottles, but lots of jugs and vases. They made bowls and dishes, and even some plates, of course. They also made the whimsy,” said Phillips. “That’s where the fun comes in. And the sign shows some of that, a little bit of that whimsy in the form of that amazing 26” long fork. It’s made entirely of glass, but beautifully detailed and extremely fragile. It has managed to survive all the way to the present with only one broken tine.”

There are some surviving pieces of Mallorytown glass, most hidden away in various museums. The ROM boasts six intact



pieces, five of which are probably from Mallorytown. The Arthur Child Museum in Gananoque has a pitcher, and some small pieces may be found elsewhere. Establishing authenticity is always a challenge, and each piece is very valuable historically.

About twenty years ago, the ROM hired artist Jamie Sherman to create accurate reproductions of some of the Mallorytown glassware including the Bates Pitcher, a sugar bowl, and a fruit bowl.

Working carefully, he studied formulae and closely matched the subtle aquamarine color of the originals. Working alone, he was able to create reproductions which would have originally required two or three artisans working as a team.

Although the site of the factory and at least one of its furnaces appear to have been found, it is located on private land. A marker is set up nearby, so as not to disturb the current landowners. **LH**

To learn more about the Mallorytown Glassworks, please visit <http://ebradt.blogspot.ca/2009/04/mallorytown-glassworks-1825-183940.html> or drop by Phillips’ commemorative sign placed at the Mallorytown Community Centre.

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Speaking of wine

By Russ Disotell

Despite the fact that, as you read this, there is snow piled up to your windowsills, spring is on the way. With longer days, crocuses, tulips and yard work that doesn't involve white stuff. Hand in hand with the change in weather comes a change in choices for the dinner table and the wines we drink. This column we'll get a jump on the season with some quality wine selections for spring.

For many, spring marks a return to the backyard barbecue. Chile's Montes Twins Malbec 2011 (CSPC# 352054, \$12.95, Parkdale LCBO) is a tasty addition to your grilling line up with great complexity and structure for a very reasonable price. The fact that it's eminently drinkable doesn't hurt either. Despite the name this is a 50/50 blend of Cabernet Sauvignon and Malbec, hence the Twins moniker. The two grapes complement each other perfectly, with the Cabernet supplying richness and structure and the Malbec contributing the smooth texture.

The first characteristic you'll notice is the dark, inky colour, courtesy of the Malbec. What comes next is the open, inviting nose of red fruit with just a hint of spice and light oak. The palate is full and almost jammy, dominated by red cherry, currant and plum fruit, liquorice flavours and just a dash of spice. A backbone of crisp acidity prevents the fruit from becoming cloying. The finish has great length and echoes the flavours on the palate with the addition of soft tannins, toasty oak and spice.

Twins makes a superb partner for barbecue fare, matching nicely the full, rich flavours of ribs with your favourite sauce or rub, burgers with the works and most especially, that special steak. If you're out of propane, or it takes a while to warm up Twins will perform

just as well paired with pizza loaded with toppings.

Australia's Tic Tok "Pocketwatch" Chardonnay 2012 (CSPC# 187104, \$14.95) is a relatively complex, fruit forward Chardonnay that straddles the line between buttery richness and crisp, focused food wine. Pear, green apple and tropical fruit aromas are prominent on the robust nose. The palate features up front mango, melon, pear, Granny Smith apple and citrus flavours with an underlying layer of toasty, nutty oak and spice. The texture is rounding, creamy and buttery.

Balancing out all of this fruit and creaminess is a crisp, citrus acidity that quickly brings all of the components into sharp focus. This acidity carries through to the finish, which has deep flavours, complexity and length. Serve Pocketwatch on its own or with pork, poultry or pasta with cream sauce. Enjoy!

Russ Disotell enjoyed a twelve year career with the LCBO. He spent the last four years as Product Advisor in Vintages purchasing where he was a member of the buying panel and endured the arduous task of tasting products every week! Since leaving the Board he has written columns and articles on wine, helped develop wine lists and conducted wine tastings. **LH**





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Final Thoughts

By Jon Marshall

Welcome to our March/April edition of "Living Here" magazine and the second one of 2014, our 3rd issue. Now that we have a few issues under our belt, the response has been overwhelming from readers and businesses in each of our communities in our local marketplace. We thank our advertisers again who believed in our publication.

We publish on a bi-monthly basis and our next issue will be out the week of May 5th. This will be our May/June issue.

Now that the Olympics have come and gone and there were so many great success stories from our Athletes, we can now turn our attention to what we all hope is an early spring after a long, cold, snowy winter. March and April hold a lot of different surprises, events, and fun for a lot of people. We have St. Patrick's Day in March to look forward to when everyone wants to be Irish for a day! Then Easter in April when warmer weather comes in and people look forward to being outside doing early gardening, yard clean up and just walking around enjoying the nice weather.

This brings us to our current issue where we talk about Maple Syrup in our area. The sweetest treat of all!!

We find out about a local Brockville band (duo) "Gypsy Moon". How they love to play for their audiences and for themselves, for the pure joy of music. We learn about Quilting and its art form, still a time honoured tradition for the people who love to be creative. We play 20 Questions, with a local business man and community leader, Kevin Beattie, and learn more about the man and what drives him to succeed. One of our writers talks about his brother and how he got a second chance at sight in a remarkable human interest story. We also have a story on March Break activities, so parents can keep their children busy during the hectic March Break week and so much more in this issue.

Our cartoonist, Murdock has reminded us that even as Canadians we sometimes make the world spotlight in News Events for all the wrong reasons. Believe me when I say "Enough said!" the cartoon speaks for itself.

Lastly, I encourage all readers to "Shop Local", especially now that the weather is nicer. Help support our local business community. Living Here will NOT feature USA ads. We'll only advertise local businesses and Canadian companies.

Until our next issue, THANK YOU for reading and please do not hesitate to contact us with ideas or photos for future issues. LH

Cartoon

" DUMB AND DUMBER ! "



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A Family Restaurant Specializing in
Canadian, Italian & Greek Food!
Great Food & Atmosphere
Friendly Courteous Service.
Serving Breakfast, Lunch & Dinner

BREAKFAST SPECIAL
2 Eggs, Bacon/Ham or sausage
Homemade Fries & Toast **\$4.99**

**OUR PIZZA IS
SECOND TO NONE!**

Thursday's & Friday's
12-8pm 11am - 3pm
STEAK & FRIES
\$5.99



* with purchase of beverage
Dine-in Only!

Monday & Tuesday's
4pm - 8pm
1/2 PRICE WINGS



* with purchase of beverage
Dine-in Only!

Wednesday's
**1/2 PRICE
PIZZA + \$3**



* with purchase of beverage
Dine-in Only!

Sunday's
12 pm - 8 pm
**ALL YOU CAN EAT
SPAGHETTI**
(with meat sauce)
\$8.99



* with purchase of beverage
Dine-in Only!

613-382-3083 ~ 155 King St. E., Gananoque, ON ~ 613-382-3083
(Located in the ♥ of Gananoque's Downtown)





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