

SOME OF THE STUFF INSIDE

Bailey Fort & Bewilderbeests	4	Jamaican Workers Celebrate	5	Ryerse-Ryerson Reunion	11
Bryden's Den Wildlife Refuge	6	Jim Simmons - 4-time Champion	15	Scotlynn Promotes Norfolk	23
Calendar of Events	32	Lingwood Farms	18	Silver Lake Premium Vodka	20
Canada's Biggest Pumpkin Patch	24	Memories of Chico	3	Simcoe's Panorama River of Lights	25
Claire Laevens - V&DF Scholarship	9	Mike Fletcher - Edmund Fitzgerald	25	The Barn Raising Project at WHAM	17
Compliment Campaign	13	Mountain Biking Turkey Point Trail	7	The Garlic Shed	19
Dinner at the Cabin	22	Mya Van Dyk - International Winner	16	Tia & Tommy - 'Crazy Beautiful'	21
Eco-Adventures Nominated	18	Nanticoke Generating Station Done	15	Turkey Point Summerfest	14
Editorial Rant, etc.	31	Norfolk Ag Hall of Fame	8	Uncle Tom's Cider Keg Turns 25	12
Frank Sams retires	30	Normandale Iron Works	29	Vittoria 220	2
Harold Stewart - 45 Year Firefighter	28	Port Ryerse Wind Farm Approved	27	Werdens for Wildlife	5



NO. 38 – WINTER 2015-16 • PUBLISHED AT VITTORIA, ONTARIO (519) 426-0234

The Vittoria Booster

The Vittoria Booster Newsletter is published twice a year by The Vittoria & District Foundation for its Members and Contributors.

Booster e-mail: godfather@kwic.com

website: <http://www.vittoria.on.ca>

Foundation e-mail: tvdf@kwic.com

A ▼ in front of a person's name indicates that he or she is a member of The Vittoria & District Foundation

In Memoriam

Norma Ellen (Kelly) Taylor, æ 88, on June 27
 Minnie (Sheppard) Cullimore, æ 97 on July 7
 Audrey Mellisa (Carr) MacGregor, æ 94 on July 13
 Mary Jean (Beickler) Chambers, æ 98 on July 14
 Grace Marie (Cook) Howick, æ 77 on July 14
 Ginette Marie (Bisson) Macaulay, æ 60 on July 19
 John Walsh, æ 68 on July 25
 Helen Irene (Fonger) Young, æ 80 on August 9
 Ruby Opersko, æ 87 on August 10
 Earl Lloyd Fleming, æ 73 on August 30
 Alma Amy Lloyd, æ 87 on August 30
 Duncan George Buckle, æ 66 on September 17
 Dollena "Dolly" Joyce Friedrich, æ 74 on September 23
 Josephine (Briedl) Drescher, æ 74 on September 28
 Bessie "Bea" Marjorie (Smith) Bezzo, æ 78 on October 1
 Norbina Oliveira Medeiros, æ 85 on October 3
 Jennifer Lynn (Whibley) May, æ 48 on October 4
 Ronald Wayne Newstead, æ 75 on October 9
 John "Jack" Edmund Seller, æ 98 on October 10
 Wesley Melvin Howden, æ 86 on October 12
 William "Bert" Dougherty, æ 85 on October 13
 Eelkje "Els" (de Jager) Van Til, æ 81 on October 18
 Marjorie (Smith) Seymour, æ 86 on October 26
 ▼ Brenda Holliday, on November 3
 Peter LeSage, æ 78 on November 15
 Henry Heimbuch, æ 88 on November 28
 June Phyllis (Losey) Lindekamp, æ 74 on December 1
 Edward James Judd, æ 65 in December 1
 Doris Betty Irene (Smith) Tiffin, æ 82 on December 3
 Nick Rajtrowski, æ 89 on December 3
 Anne Evelyn (Benyk) Bertrand, on December 18
 Ruth Rajtrowski, æ 83 on December 22
 Arthur Ross Mercer, æ 85 on December 23
 Alice Maenhaut, æ 82 on December 24

Milestone Anniversaries Celebrated

Carol and Doug Smith, 55th on July 23
 ▼ Betty and ▼ Howard Goode, 60th on August 1

Irene and Bill Nicoll, 75th on September 17
 Sharon and George Dick, 50th on September 20
 ▼ Deb and ▼ Randy Pressey, 40th on September 20
 ▼ Irene and ▼ Jim Simmons 50th on October 9
 Mary and Larry Cable, 45th on October 9
 ▼ Lenore and ▼ Ross Broughton, 65th on October 10
 ▼ Mary and ▼ Neil Rutherford, 45th on October 17
 ▼ Charlotte and ▼ John Donaldson, 60th on October 22
 Lorraine and Peter Shebib, 45th on October 30
 ▼ Marianne and Tim Lindsay, 40th on November 19

Others in the 60+ Club

▼ Frances and Stan Voigt, 66th on July 16
 ▼ Twila and ▼ Roger Cruickshank, 61st on July 17
 ▼ Rose and Bill Pettit, 62nd on August 1
 ▼ Joanne and ▼ Ken Smith, 63rd on August 9
 Faye and Harold Jarvis, 66th on September 10
 ▼ Cecelia and ▼ Lawrence DePoorter, 61st on Oct. 23
 Shirley and ▼ John Luke, 64th on November 10
 ▼ Myrtle and ▼ Doug Smith, 69th on December 27

Milestone Birthdays Celebrated

▼ Bertha VanGroningen, 85th on July 23
 ▼ Norah Moore, 95th on August 2
 Irwin Wippel, 80th on August 9
 ▼ Marion Macaulay, 90th on August 28
 ▼ Donna Cowan, 75th on September 13
 ▼ Helen Columbus, 90th on September 27
 ▼ Ruth Clayton, 80th on October 4
 ▼ Mary Smith, 85th on October 22
 ▼ Frances Kunkel, 75th on October 25
 Jane Turnecliff, 75th on November 12
 ▼ Donald Ames, 85th on November 21
 Bill Tarvit, 85th on November 24
 ▼ Madaline Wilson, 75th on December 17

Others in the 90+ Club

Irene Hayward, 93rd on August 27
 ▼ Gladys Howe, 94th on September 9
 Bill Nicoll, 97th on October 18
 ▼ Violet Monroe, 93rd on November 17
 Tillie Wright, 93rd on December 6
 Frances Woolley, 96th on December 16

Vittoria 220

come home to Vittoria

celebrating 220 years of our community

reception:

Saturday, July 9 2016

2pm – 5pm

\$15.00 per person

Vittoria & District Community Centre
(serving hors d'oeuvre with cash bar)

brunch:

Sunday, July 10 2016

10am – 2pm

\$10.00 per person

Vittoria Town Hall
(serving eggs, pancakes, and much more)

tickets available:

**March 19 2016 (at Spaghetti Supper and Auction)
or from any V & DF Director after March 19 2016**

please bring your memorabilia and
pictures from our bicentennial celebration
for all to share at July 9 and July 10 events

watch www.vittoria.on.ca for updates
for more info, contact greetingsfromvittoria@gmail.com

**save the date, mark your calendar
let's get together!**

events sponsored by Vittoria and District Foundation Inc.

Bailey and the Bewundering World of Bewilderbeests

- Won the Memorial Cup with the St. Catharines Teepees Junior A club in 1960
- Ontario Hockey Association leading scorer 1960
- American Hockey League rookie-of-the-year 1961
- Inducted into the Norfolk County Sports Hall of Recognition in 2001

Former V&DF Scholarship winner publishes first book

- adapted from an article by Daniel R. Pearce in the Simcoe Reformer

A former Vittoria woman is looking to her hometown for help in “crowdsourcing” the money to publish her first book, a whimsical unique children’s piece.

Bailey Fort of Toronto has already produced an online version of *The Bewundering World of Bewilderbeests*.

Bailey, 30, has done all the work: the writing, the illustrations, and even stitched together a hardcover to create a prototype of the book.

But breaking into the publishing world is tough at the best of times. After facing down a steady stream of rejections from publishers, the former Simcoe Composite School student decided to take matters into her own hands and self-publish.

She needs \$5,000 (and will add some of her own money) to get an initial press run of 2,000. Fort has set her project up on the website Kickstarter (www.kickstarter.com/projects/1192075774/the-bewundering-world-of-bewilderbeests).

She hopes people who know or remember her from her days in Norfolk County will jump in and push her campaign over the top.

It’s hard not to like *Bewilderbeests* even though there is no real story, no moral for kids, no characters to follow. Instead, each page introduces the reader to an invented creature: an amalgamation of actual animals that uses a play on words to give it a new shape and name.

Welcome to the buffalope, the two-headed mugwump, and the meadowsnark, a bird that insists it’s not really all that grumpy in the morning.

What *Bewilderbeests* lacks in storyline it makes up for in charm.

The book actually started as an assignment while Bailey was studying graphic design at George Brown College in Toronto. It went onto her book shelf and after graduation she revisited it and started making revisions.

“I added more content in the past year or so,” Bailey said in a telephone interview.

She said she was inspired to write the book because “I have always loved animals and silly words.”

Kids books, she said, “should be fun for kids. They’re building a vocabulary and reading more. They’re having fun with words and learning to read.”

Ideally, said Bailey, she would like to become a children’s author fulltime. Right now, she is



freelancing as a graphic artist and working on her next children’s book – something called *Alphabeests*.

Bailey may get her wish yet. *Bewilderbeests* is getting positive reviews. It was critiqued in the prestigious *Publishers Weekly* while blogger Valerie Harmon wrote a long piece on the book and Bailey.

“It’s very unusual to have a successful illustrator who can also write a great book (and vice-versa) and Bailey Fort manages it very well,” Valerie wrote.

To see the book, check out www.bewunderingworld.com.

Follow-up: Bailey was successful in her Kickstarter crowdsourcing campaign. At the end of July, she sent this message to her supporters: “And it’s a wrap! The Kickstarter campaign for *The Bewundering World of Bewilderbeests* ended this morning at 8:20, reaching a grand total of \$6235.00! THANK YOU, wonderfully generous backers for your support – through both pledges and spreading the word – this truly couldn’t have happened without you! The outpouring of generosity, positive energy, and well wishes has meant the world to me—thank you, thank you, thank you. Now, stay tuned for updates and expect packages to be delivered in the fall!”

Bailey’s book is now available for \$18.00 at a number of outlets in Norfolk, or by calling ▼Don Fort at 519-426-0242. Don cheerfully offers free local delivery.

The Werdens: Landscaping for Wildlife

In 1997, Don and Marg Werden purchased a 28-acre property just west of Port Ryerse in Norfolk County. The property, consisting of gently rolling hills on clay loam soils was owned by naturalist and artist William Pope in the 1800s. Pope spent his days hunting, sketching and painting the local flora and fauna.

When Don and Marg purchased the property it had been used as farmland to grow corn and soybeans, and there were remnants of an orchard still existing in

Werdens for Wildlife; Jamaican Workers Celebrate



The Norfolk Field Naturalists President Bernie Solymar (right) welcomed local landowners Don and Marg Werden along with Kathryn Boothby to the Simcoe Senior's Centre for a talk on the topic of 'Caring for Nature in Norfolk'.

the fencerows on the property. In the spring of the year they purchased the property, they started planting Red Oak, White Oak, Sugar Maple, and Silver Maple on the west end of the property.

The fencerows contain old cherry and apple trees, which the Werdens left to provide nectar for pollinators in the spring and fruit for wildlife in the summer, fall and winter. Other berry producing shrubs and bushes began to regenerate themselves or have been planted by the couple. The fencerows also contain a number of dead trees and snags which they left standing for wildlife to use. Brush piles have been pushed up against the fencerows to provide additional shelter for a variety of wildlife.

Thanks to Long Point Region Conservation Authority and funding from Ontario Power Generation a large pond was dug and two other shallower wetland areas were installed in 2008. In 2009 reforestation of the east end of the property continued with planting of over 11,000 deciduous and coniferous trees. Eventually this section will create a wildlife corridor between the LPRCA's Norfolk Conservation Area to the south and the reforested areas to the west. Additionally, a wetland area has been planted with Marsh Marigolds and Blue Flag.

As the land has "returned to nature" large patches of milkweed appeared resulting in large congregations of Monarch Butterflies visiting the plants to sip nectar and lay their eggs on the thick leaves. The Werdens have observed a greater variety of species of wildlife including several mammal species, more than 70 species of birds, as well as a wide variety of insects, reptiles, and molluscs. And, although many trees have been planted and others have regenerated naturally, the area is still quite open and attracts many raptors including Northern Harriers, Red-tailed Hawks, Sharp-shinned Hawks, Kestrels, and Rough-legged Hawks. A highlight has been a sighting of a rare

Eastern Foxsnake, a species at risk.

The pond has brought a number of new wildlife species to the property including Canada Goose, Mallard, American Wigeon, Wood Duck, Blue- and Green-winged Teal, Spotted Sandpiper and Vittoria Millpond Swans. As well, a large assortment of dragonflies and damselflies, a Belted Kingfisher and Purple Martins hunt over the pond. Deer, coyote, fox, rabbit and other mammals frequent the pond.

To enhance their enjoyment of the property and the wildlife that abounds there the Werdens have established flower gardens to attract pollinators, installed nesting boxes, bird feeders and watering dishes. They have also developed a network of trails on their property that they use for hiking and cross-country skiing. Marg, an avid photographer, has taken 100s of photos of the flora and fauna that abound on the property.

Jamaican workers take control of wages

- adapted from an article by Monte Sonnenberg in the Simcoe Reformer

Jamaican farm workers in Norfolk and beyond are celebrating now that their government has abandoned the "draconian practice" of withholding 25 percent of their earnings.

Jamaica recently dropped the long-standing policy in response to labour code changes in Ontario forbidding the practice.

The change is also good news for the local economy. With Jamaica giving its men more control of their wages, more of these dollars will be spent in area stores.

"Some workers will be happy with this," says ▼Gary Cooper, an employer of 128 Jamaicans at Strawberry Tyme Farms near Walsh. "They will have more money to spend here on items that they can't easily get back home. The downside is those who don't handle their money well will have even less to spend when they get home. There are pluses and minuses to it."

Joel Wright of Trelawny, Jamaica – a long-time employee at Strawberry Tyme – says his co-workers welcome the change.

There have been complaints that Jamaican officials are slow when it comes to releasing their money. It is not unusual, Joel said, for labourers to return to Canada for another year of work with money still owing from the previous year. Joel added that all workers eventually receive their cash, albeit without interest.

"Everybody says it is a good thing," he said. "You get your money and you don't have to worry about getting it from the government. To me it's better. I can save my own money. Maybe some guys can't, I don't know."

Forced savings coupled with the slow release of funds sometimes prevents Jamaican workers from

Bryden's Den Wildlife Refuge



Joel Wright of Jamaica says most offshore labourers will welcome his country's decision to terminate a forced savings program that saw 25 percent of his and his colleagues' wages withheld until they returned home.

pursuing their dreams. Joel noted that the forced savings program has got in the way of some labourers amassing a down payment for a home even though they are good for the money.

Justicia for Migrant Workers, a Toronto-based advocacy group for offshore labourers, applauded the change in a news release this week.

Describing the forced savings program as a "draconian practice," spokesperson Chris Ramsaroop urged Trinidad and Tobago, Barbados and the Organization of Eastern Caribbean States to follow Jamaica's example.

"By ending these mandatory deductions, this is a first step in addressing the structural flaws of the Seasonal Agricultural Workers Program," Chris said. "These flaws include migrant workers being tied to an employer, no labour or social mobility while working in Canada, being unilaterally repatriated home when they are sick and injured, and being banned from the program when they exert their rights in the workplace.

"The changes are a result of the hard work, perseverance and dedication of migrant workers who have marched, protested, addressed the media and

pressured politicians to undertake reforms."

Justicia is also pushing for an end to the 6 percent fee deducted from Jamaican workers to cover the costs of the liaison office that monitors and facilitates their employment in Ontario.

However, Gary Cooper – a past chair of the offshore labour program – says this would be a mistake.

Gary says the liaison office does good work in terms of criminal background checks and ensuring that employers don't exploit or abuse Jamaican workers. The 6% percent surcharge, he said, is a justifiable "user fee" for workers who benefit from liaison oversight.

"As an employer, I want to see the liaison program continue," Gary said.

Bryden's Den a refuge for abandoned wildlife

- adapted from an article by Carol Steedman in the Brantford Expositor

Every spring, in the woods and backyards, there are infant animals. Sometimes, for a multitude of reasons, they are orphaned.

Denise Boniface is a licensed rehabilitator authorized by the Ontario Ministry of Natural Resources to foster orphaned baby animals and birds in order to release them back into the wild.

Police and the public find animals in various situations, and bring them to Denise at her location in Port Ryerse.

Bryden's Den Wildlife Centre is a separate building behind the Boniface home, where animals, such as raccoons, squirrels and rabbits, can be rehabilitated. Over the years, Denise estimates that she has fostered about 100 kittens for the humane society.

She began in 2005 by working for another licensed facility in Norfolk County.

By 2006, she received her OMNR licence and started bringing in animals to her own facility.

Late last year, Denise also was licensed to handle



Turkey Point Trail System a Hotbed for Mountain Biking

birds at her refuge.

It may surprise some but it is illegal to keep wild animals and birds in a cage or on your property unless you are licensed to do so.

Squirrels and raccoons can be fed, and are a delight to watch, but should not be captured to try to tame as pets.

When I visited Denise and her husband, Bryan, we had an interesting discussion about the animals she has had through the years.

For now, she has only two tiny rabbits ready for release soon, but she expects more and more animals to start being referred to her.

Denise has tips for people dealing with raccoons in their sweet corn.

She suggested that the three outer rows in a field be simply left, perhaps even planted with corn that could be sacrificed, to allow the raccoons to attack and pillage at will.

She suggested that when people find animals or birds suspected of being orphaned, it's a good idea to wait, even until the next morning, to see if the mother does come to the babies. If not, then contact Denise.

It's wise to give Mother Nature a chance first.

However, if there's a concern, Denise said she'd rather have you call.

She is willing to give suggestions over the phone.

Denise appreciates donations for care of these orphaned animals and birds, since it's on a volunteer basis that she takes them in. Old blankets can be used, and a phone call can help inform about funding, food and anything else needed for the centre.

If you discover an orphaned animal, you are welcome to contact her at 519-429-3585.

She is a compassionate, knowledgeable resource for our community and county.

Meiklejohn sharing the stoke of mountain biking

- adapted from an article by Darryl G. Smart in the Norfolk News

For years, Paul Meiklejohn was one of the only people riding through the beautiful Carolinian Forest on his mountain bike. Nowadays, thanks in large part to he and several other like-minded individuals, the Turkey Point area has become the hot bed for mountain biking.

"I really can't believe how things have grown," Paul said. "It's (Turkey Point Mountain Bike Club) come a long way since the days when a few of us would meet at the Turkey Point Hotel and ride on the sand trails."

At first it was something the former professional downhill rider was leery about sharing. But now, he wouldn't want it any other way. This summer, Paul is sharing his knowledge of not only the trail system, but the sport, through Elevation Mountain Bike Camps & Coaching mountain at Long Point Eco-Adventures.

"For me, I just love being out here," Paul said. "I'm 90% retired from racing but I still love the feeling you



get coming out and riding. To be honest, all I want is to get people stoked on riding the way I am."

For Paul, that stoke, came growing up loving BMX.

"I got on that bike and it all changed for me," Paul said. "That's what I wanted to do. My dad asked if I wanted to play hockey or ride BMX, I chose to ride. That's where it all began."

And it took him on a journey that led him to being inducted into the Norfolk County Sports Hall of Recognition. Among his other accolades are provincial titles in BMX riding, cross-country and downhill mountain bike racing, 16 Ontario Cups, two Canada Cup Nationals, a five-time Provincial champion and won a silver at the Canadian Nationals.

While accolades were great to earn, that wasn't the reason Paul rode his bike.

"I just loved the feeling you'd get on the bike," Paul said. "It's the same feeling I get when I'm on it today. I'm hoping I'm able to help some of these kids, and adults get that feeling because it's something you don't want to let go."

Paul offers mountain bike skills clinics and coaching for kids and adults of all abilities through Elevation Mountain Bike Camps and Coaching at Long Point Eco-Adventure.

"Look at it out here," Paul said. "This really is one of the most beautiful places on earth. It's the ultimate playground. I'm really glad people are taking advantage of it now. I know I didn't want to share it back in the day, but now that the trails are here and the club is growing, you couldn't ask for anything more."

"I think this camp is a great idea and I'm glad to be part of it," he said. "The more people we can get out here riding these beautiful trails, the better. It's a great place to learn, or just go for a ride."

For more information about Elevation Mountain Bike Camps and Coaching, for a one-on-one or groups, call 519-427-3311.

Ag Hall of Fame; Claire Laevens wins V&DF Scholarship

Nominations open for Ag Hall of Fame

- adapted from an article by Ben Forrest in the Norfolk News

Organizers of the Norfolk County Agricultural Hall of Fame hoped for a positive response in their inaugural year, and they got it.

The community seemed to rally behind the project, housed at the Waterford Heritage and Agricultural Museum.

Nearly 100 people attended the first induction ceremony in April and the hall has become a draw for people from Norfolk and neighbouring counties.

"It's certainly what we had hoped for," said James Christison, assistant curator of WHAM and a member of the hall of fame selection committee.

"But being the first year out of the gates, we weren't sure what to expect."

The hall was created to celebrate Norfolk's outstanding contributions to agriculture and to promote the importance of those achievements.

Its first inductees were the late Arthur Loughton, a crop researcher who helped tobacco farmers transition to other crops; and Richard Walker, a radio broadcaster who kept farmers up to speed on industry trends and innovations.

"I think for most of us we were thinking more along the lines of historical aspects – things that had happened in the past," James said.

"But both of the inductees were very much involved with present-day operations."

The hall of fame has increased traffic at WHAM and people come to the museum to see the hall specifically.

"Everybody that's come has had some kind of agricultural background," James said.

"We've had collectors of farming-related materials. (They) just wanted to see what it was all about and see it firsthand."

But any personal story within the museum is always an attraction, James said, as it helps bring history to life.

"People walk away – I didn't realize that and that's cool, important. Didn't realize that was happening in our own backyard."

"So that's what the museum is always aspiring to get across."

Nominations are open now for the 2016 induction class, and organizers are hoping for another great response.

Anyone can make a nomination, and eligible candidates include anyone – past or present – who has made a significant contribution to agriculture in Norfolk. This includes individuals, groups, families or corporations.

The number of inductees will depend on what the committee deems appropriate, James said.

"Certainly, we would aim for one individual or group per category, but if the committee feels that there's more than one that's worthy of induction then they



Melissa Collver, Manager of Heritage and Culture for Norfolk County, and Waterford Heritage and Agricultural Museum Curator ▼James Christison encourage members of the public to submit nominations for the 2016 class of the Norfolk County Agricultural Hall of Fame.

certainly incorporate those as well.

"We don't necessarily want it to be limiting. If they feel as if they're worthy enough to be put into the hall of fame, then we certainly will."

The application deadline is Aug. 31 and inductees will be announced by the end of the year. An induction ceremony is planned for April 2016.

Guidelines and nomination forms are available at the museum or its website, waterfordmuseum.ca.

Claire Laevens Winner of 2015 Scholarship from The Vittoria & District Foundation Inc.

- submitted by the V&DF Scholarship Committee

Claire Laevens, a resident of the Vittoria District and a graduate of Holy Trinity Catholic High School is this year's recipient of the Vittoria & District Foundation's annual scholarship for \$2500.

This scholarship was initiated in 1997 by the Heritage Committee of the Vittoria & District Foundation Inc. to recognize scholastic and extra-curricular achievement and to provide financial assistance to students of Vittoria and district in their pursuit of post-secondary education. The selection committee, consisting of

▼Dr. Raymond Danley, ▼Don Fort and ▼Linda Vancso, evaluated the applications submitted.

Chairman of the scholarship committee, Don Fort noted of the several submissions received for the award this year, based on the students' written application, essay, transcripts, references and interview, all applicants in the competition were individually outstanding. These students are to be commended for having accomplished remarkable goals and are a credit to their families, schools and community.

Claire Laevens

Claire is enrolled in the Concurrent BA/BEEd Child and Youth Studies Pr/Jr Programs at Brock University this September.

Claire's Principal, Kathleen Evans of Holy Trinity Catholic High School notes that Claire is an honour student, achieving an Academic Award in Grade 12 and an Ontario Scholar Award at graduation. Ms. Evans stated, "Claire has accumulated over 200 hours of numerous volunteer activities both in our school and in the community." Claire has volunteered with the Port Dover Perch Derby for four years, PD 13, The Good Shepherd Food Kitchen, We Scare Hunger campaigns, Tumaini Children's Foundation fund-raising activities, Relay for Life and the G.I.R.L.S Power Camp to name a few. In addition to volunteering, school and dance, Claire has also maintained a part time job with Kernal Peanuts for the past three years.

In her essay, Claire attributes much of her focus and drive to help others, to her involvement and accomplishments in dance. Beginning dance at age three, she notes that dancing has taught her determination, dedication, perseverance, discipline and teamwork. She has passed seven Royal Academy of Dancing examinations and is very proud to be working towards her second major exam called Advance Foundation. Claire remarks that her first teacher of ballet, Suzanne Burt "taught me incredible life lessons that have stayed with me for many years. Respect, kindness and love was her class motto. She taught me how to respect everyone, to always help, and to love yourself. The environment she created in the studio was uplifting and welcoming. Everyone was kind and respectful to each other; bullying was not tolerated and if there was any negativity she would deal with it immediately.

She sternly demanded the best from all her students, while creating an emotional safe place at the same time."

Claire goes on to note that "All of my teachers have created a huge impact on my life, and dance helped me to realize that all I want is to teach those lessons to young people and leave an impact on their lives too. The dance studio, much like a school classroom is like a second home for students. Every student wants to feel welcomed, respected, and to be able to talk someone through difficult times. I hope that with my education, I can create a warm and welcoming environment where I can teach and inspire young people the lessons I have been fortunate enough to learn through dance."

The Vittoria and District Foundation Inc. is proud to be able to recognize Claire's achievements and contributions to her school and community thus far. We wish her every success in her future endeavours.

Congratulations Claire!



Linda Vancso, left, and Don Fort, right present Claire Laevens with a certificate of achievement as well as \$2500 for being the 2015 winner of the Vittoria & District Foundation Inc. scholarship.

Claire Laevens Essay

I have been a dancer as long as I can remember. It began at the age of three, learning to point my toes, skip, gallop and plie. As with most things, ballet became more complex and the life lessons more profound as I grew older. Dancing has taught me determination, dedication, perseverance, discipline and teamwork. I have passed seven Royal Academy of Dancing examinations and am very proud to be working towards my second major exam called Advance Foundation. This level would qualify me to teach my knowledge of and passion for dance to young students.

Some may consider dance just a hobby, but I can say it has played a significant part in making me the person I am today. Dance has taught me many valuable skills. I can already see how these skills are beneficial to many different aspects of my life. For example it has forced me to learn to prioritize tasks and manage my time effectively. I have learned to complete my assignments as soon as possible, and not procrastinate. Without all the hours put into dance I may have less developed time management skills and

Admit your faults. I would if I had any.

Ryerse-Ryerson Reunion

perseverance.

Over the years I have had five different teachers. They were all so different, yet they all taught me valuable life lessons. My very first teacher of ballet was a force to be reckoned with. She taught me incredible life lessons that have stayed with me for many years. Respect, kindness and love was her class motto. She taught me how to respect everyone, to always help, and to love yourself. The environment she created in the studio was uplifting and welcoming. Everyone was kind and respectful to each other; bullying was not tolerated and if there was any negativity she would deal with it immediately. She sternly demanded the best from all her students, while creating an emotional safe place at the same time. Without a doubt she is one of my very favourite teachers and has had a huge impact on my life.

After she retired I moved studios to continue my passion for dance. It was just like moving to a different grade school; I felt like I did not fit in at all and was an outsider. I was in grade six when I moved studios, which is the time when people begin to change and try to figure out who they are. The end of grade school and high school are both exciting and difficult times. Since I know what it is like to be on the outside I can identify with kids who are struggling with not fitting in and not feeling accepted. During this time I began taking jazz classes and that teacher taught me that it does not matter if you fit in everywhere, as long as you are doing something that you are excited and passionate about. I also learned to be myself for two reasons; people will love you for you and it is a lot easier and more fun to be yourself. A lot of people including myself have struggled with fitting in; it's not as easy as we want it to be. Throughout high school I have helped a few friends through tough times using lessons I have learned in dance, and have helped to teach many of my younger cousins respect and to always have a positive self-image.

Dancing has taught me to do things that challenge me, things I am not immediately comfortable with. I began doing competitions in grade ten for group ballet. Along with all the recitals and the eight competitions I have participated in, I have developed my teamwork and collaboration skills. Competition is found in every part of life and it is important to learn to meet the pressure with more determination and hard work. No matter what place my group came in we were a team and pleased with the results. Working with young people in the future will allow me to teach others to go for what they want, and to work hard for it.

My current ballet instructor has taught me that the amount of effort put into something is what you will get out of it. If you work hard for something, good results will come out of it; however if you do not put much effort towards it, you may be disappointed.

This is the most valuable lesson I have learned and I know it will serve me well in my future. In my twelfth year at school, my ballet teacher allowed me to help

teach two ballet classes (grade one and five). I helped the classes prepare for their exams and recitals.

Teaching in the younger classes reinforced my decision to go into Concurrent Education and Child and Youth Studies. My long-term goal is to teach children the lessons I have learned throughout my dance career and life, such as; a positive self-image, dedication, discipline, respect, and perseverance.

All of my teachers have created a huge impact on my life, and dance helped me to realize that all I want is to teach those lessons to young people and leave an impact on their lives too. The dance studio much like a school classroom is like a second home for students. Every student wants to feel welcomed, respected, and to be able to talk to someone through difficult times. I hope that with my education I can create a warm and welcoming environment where I can teach and inspire young people the lessons I have been fortunate enough to learn through dance.

62nd Ryerse-Ryerson family reunion picnic

The 62nd annual Ryerse-Ryerson Family Reunion and Picnic was held at the Vittoria & District Community Centre on Sunday, July 12th. Family members from all over the province and beyond gathered together for food, laughs and an awesome sports program.

While intermittent clouds periodically blocked the heat from the sun from time to time, the hall inside was very comfortable.

This was the 16th reunion at this location, and everyone enjoyed the local facility and the great variety of food and desserts available. Thanks again to Liz Talbot Taylor for the great Ryerse-Ryerson Carrot Cake, this time featuring a large tree with the words 'Our branches have grown' below. It's another awesome effort from a very talented cousin and we appreciate it each and every year!

Grace was said by Bob C. Ryerse, who afterwards took a moment's silence in respect and memory of our family members who have departed us over the past year.

After the first round of desserts were served, Courtney Ryerson with the assistance of her sister Jeanette, presented the children's program which included guessing games, riddles and lots of fun on the stage. Audrey and Ava Bryant took winning honours with hair measuring at 41 inches and 18 inches respectively.

All the participants of the best clean joke contest were winners, great effort to Sam Brown, Jack Coles, Avery Lewis, Finn Trembley and Audrey Miedema-Hunt.

A fantastic job to all the Riddle and Guessing Game Winners; Ava Bryant, Easson Macmillan, Liam Stratford, Finn Trembley, Sam Brown, Evan Trembley, and Rissa Edwards, as well as Brady Lewis who also

Letters Home: The Beginning 1914-1915

won the jar of candy with a guess of 155!

The newest baby prize went to Joseph Russell Jayden McIntyre, son of Jeanette Ryerson and Jason McIntyre, who was born on April 1st, 2015.

The most recently married couple was Jay and Katherine Adams who were married on July 4th, 2015 in Kingsville.

Alasdair Cruickshank traveled the farthest to attend the reunion, coming all the way from Denmark specifically to be here.

The attendance this year was lower than usual, but was on par with last year, with approximately 112 folks coming out to join us on a warm summer's day.

There were still some familiar faces, and older faces we hadn't seen for years, as well as first timers, which included Sara Towner, a descendant of the Rev. George Ryerson and his wife Mary Waggoner. The Ryerson family was in good representation this year with descendants from the aforementioned Rev. George Ryerson as well as his two brothers Rev. Edwy Ryerson and Rev. William Ryerson. We're always glad that folks take the time to come to Vittoria, from both far and near!

This year saw the number of young people stay strong, with several babies present, and we know this is a positive sign for the continued growth and success of the Family Reunion.

A total of \$486.00 was raised from the passing of the baskets to keep things running. The collection pays for the hall, programme prizes, table committee (coffee, tea, and juice), sports prizes & supplies, photocopies, envelopes and the mailings.

The next Ryerse-Ryerson Family Picnic & Reunion will be held on Sunday July 10th 2016, beginning at noon, at the Vittoria & District Community Centre.

Letters home from the front tell Norfolk's wartime stories

- adapted from an article by J.P. Antonacci in the Norfolk News

Letters Home: The Beginning 1914-1915 is a new publication from the Norfolk Remembers committee. The collection gives readers a glimpse into the lives of local soldiers, speaking in their own voices during the First World War.

"Dear Grandparents: I am writing this by candlelight, with my teeth chattering to beat the band."

So begins a letter home to Port Dover from Private V. Harding, writing from Busford Camp in the south of England in November 1914.

Pvt. Harding describes the miserable lot of the newly enlisted soldiers, who as part of their preparation to fight the German Kaiser sleep out of doors in the freezing rain and eat a repetitive menu of "frozen potatoes" and "a greasy fluid called soup."

"The men here do not mind soldiering in this weather if we were at the front where there were no means of getting any better," Pvt. Harding writes, "but

here where the Government could treat us halfway decent, it is a shame."

In closing, the Port Dover native tells his grandparents, "When I come off this campaign I will be able to eat shingle nails and sleep on a clothesline."

Little did Pvt. Harding and his fellow soldiers know that those chilly evenings and subpar meals would represent the height of comfort after they were shipped to continental Europe to fight in what became known as the First World War.

Pvt. Harding's frozen lament is one of many letters contained in a new publication compiled by historian Grant Smith and the Norfolk Remembers committee.

Letters Home: The Beginning 1914-1915 is the first of an expected six booklets that reproduce letters from soldiers to their families in Norfolk County, along with notes that put the writings and residents' military service in historical context.

The first volume, which debuted during open houses inside the Carillon Tower over the weekend, finds soldiers full of optimism as they set out on what they imagine will be a grand European adventure.

"The letters are still very cheerful," said James Christison from the Norfolk Remembers committee. "Very early on, you get that impression."

Over time, James said, that optimistic tone darkens, and soldiers are less eager to share the horrors of the front with their loved ones back home.

"You definitely see a change in the letters," he said. "It's more about what they're doing back home, rather than what's going on over there."

James said the letters – culled from personal archives and old newspapers – help readers understand what that period in history was like.

"The letters haven't necessarily been available before," he said. "It's a great resource that's been compiled together, and it gives a great snapshot of the overall feeling in the community during that period."

Letters Home: The Beginning 1914-1915 is available for purchase for \$5 at local museums and all library branches.



James Christison, of the Norfolk Remembers committee scans a copy of their new publication, Letters Home.

Uncle Tom's Cider Keg celebrates 25 Years

It was a busy weekend at the Carillon Tower, as passersby took in an exhibit of military artifacts and toured the august bell tower, which turns 90 this year.

"In 1925, the community funded this (Carillon Tower) and Norfolk General Hospital – huge endeavors for a small community to undertake," James said.

Also on site was Robin Cooke from the Norfolk County War Memorial Advisory Committee to talk about the book of remembrance the committee is putting together to honour all Norfolk residents who died while serving Canada.

Norfolk's book – which Robin Cooke expects will be similar in appearance to the books of remembrance that sit in the Peace Tower in Ottawa – will be on display inside town hall in Simcoe.

"The book will be part of the Norfolk war memorial, but we're going to keep it at the town hall so people can see it and pages can be turned," Robin explained. "It's a fitting and respectful tribute. And it's cost-effective, too."

The idea for a book of remembrance came about after the war memorial committee discovered that some names of fallen soldiers were not engraved on the Carillon Tower. The book will correct this oversight while allowing future names to be added as necessary.

Residents interested in donating toward the cost of the book are invited to contact Robin Cooke at 519-805-4495.

Robin, a veteran of the war in Afghanistan, said the project will honour soldiers and their families.

"When families lose a member of their family in service of their country, it's never forgotten," he said.

"And I think it's incumbent on our nation and our community to keep the memories of those who sacrificed so much alive."

Cider Keg celebrates 25 years

This summer, the Haskett family of Vittoria celebrated 25 years operating The Cider Keg Farm Market.

On the outskirts of Vittoria in Norfolk County, ▼Tom and ▼Joan Haskett live in a comfortable farmhouse which dates from the 1830s. Tom's grandfather arrived in the 1890s through a British child-migration scheme. Placed on a Norfolk farm, he learned quickly, and was eventually employed by The T. Eaton Company, growing horticultural stock and fruit trees. He earned enough to buy the current Haskett farm, and to build a foundation upon which generations could prosper.

After his grandfather's death, Tom moved to the farm and married Joan. Together they raised three children: ▼Cheryl, ▼Tracy and ▼Mike, all of whom contribute their skills to the family enterprise. Cheryl directs operations for the farm's value-added products and manages the farm market. Tracy, a graphic designer, creates the business's product labels and marketing materials. Mike is a certified welder and



metal fabricator, building and maintaining equipment.

While Joan handles payroll, Tom oversees farming 100 acres of land, growing primarily apples and strawberries. Produce is marketed across Canada, the U.S. and Britain through the Norfolk Fruit Growers' Association, where Tom sits on the Board of Directors.

The concept of developing value-added products was born during a family trip. So began the line of Cider Keg sparkling apple ciders, now available in ten flavours, processed on the farm and sold across Canada. The Hasketts supply cider to two major grocery chains. Also popular in Ontario wineries, the sparkling ciders are appreciated because they provide a delicious, non-alcoholic alternative for designated drivers and children. Other Cider Keg products include jams, jellies, salsa, cider vinegar and much more. The farm market was established on Highway 24 in 1990 for retail sales. The entire farm operation requires 12 full-time staff, 40 off-shore workers, 120 part-timers for strawberry harvest, and a dozen farm market staff in summer.

For Joan and Tom, their success is their family. It's the true apple of their eyes. Joan and Tom revel in the fact that they can count nine grandchildren around the table on family occasions. Tom is justly proud of a business that "started with nothing but good family support." However, when Tom retires, there is no up-and-coming farmer in view. Whatever the future, hopefully the home farm will stay in the family.

"I love to do what I'm doing," Tom says. "I enjoy the multi-faceted nature of my work." He adds that he values "the security of owning land, a home and community the family can always return to." Tom was taught by his mother and grandmother that "you can't just be a taker, you have to leave things better than you found them," and he lives by their teaching, acting

Say Something Nice - The Compliment Campaign

as a community leader of the successful and revered Vittoria Community Foundation.

Tom is a man deeply rooted in tradition and continuity, and he is eager to share the lessons he has learned: have a vision, invest in land, diversity is essential, and have a long-term plan. And, he emphasizes, “never spend more than you earn” – words everyone can live by.

The Compliment Campaign – for a better world

- adapted from an article by Ben Forrest in the Norfolk News

The neon-green poster was ripped in spots, but that was to be expected.

That was what its creators wanted, what they had planned and hoped for.

It meant the letter-sized page, tacked to a billboard inside The Catherwood & The Kiln, a pizza parlour in Vittoria, was having the desired effect.

The rips were near the bottom, where the creators had placed affirming phrases like “your smile is radiant,” “your style is stunning,” “I’m utterly undone by your beauty.”

The compliments were free for the taking – bits of positive energy sent into the world with the hope they would stick. And some of them had.

The poster’s creators are from The Compliment Campaign, a Seattle-based organization trying to spread positivity through social media and in print.

It landed in Norfolk thanks to Lauren Fulton, 18, a recent Simcoe Composite School grad from Port Ryerse.

Lauren found the campaign online last winter, ordered posters and spread them around the school and elsewhere in the community.

“It was a huge hit,” she said of the school campaign. “People took the compliments constantly and I had to make photocopies of them because I ran out.”

Lauren put posters in bathrooms at the school, beside mirrors and randomly in the hall, in the cafeteria and on friends’ lockers.

“At first I wasn’t sure if it was going to be a well-taken campaign,” she said.

“I was hoping that it wouldn’t be people just randomly taking them because they thought it was funny that people were posting these posters, because that can happen in a high school.

“But everybody took that completely seriously and took a compliment and then really liked it, I think. So that’s really cool.”

The Compliment Campaign is the brainchild of Seth Miller, 25, a Seattle-based athletic trainer who thought of it while earning a master’s degree at Oregon State University.

He had a professor who was extra-hard on students, and Seth started giving them compliments to lift their spirits.

Walking to class one day, he decided this should be



Simcoe Composite School grad Lauren Fulton brought the Compliment Campaign to Norfolk.

a larger campaign, where people around the world make it a point to brighten the days of other people.

“I think anything that really starts close to home has to start from something that kind of resonates with you,” Seth said.

“And to me, it wasn’t just about making other people feel good. It was about having a good peace of mind in myself that I’m putting more into the world than I’m taking out of it.”

Seth started posting messages on social media because that was the easiest way to reach the most people, he said. He launched pages on Facebook and Instagram, plus a Twitter account.

He and friends who help run the campaign also send posters via email and conventional mail, similar to the ones that landed in Norfolk.

The campaign has spread to India, the United Kingdom and other parts of Europe.

“It’s actually gotten pretty crazy,” Seth said. “We’ve had people from all over the world kind of volunteer to help us out.”

Seth admitted he worries that compliments torn from posters are impersonal.

“It could be taken that way and I hope that it doesn’t,” he said. “Because from my outlook on it, those flyers aren’t just about me giving you a compliment or anybody giving you a compliment. It’s about getting you to recognize the things in yourself that are great and the things in yourself that are important and kind of identifying with those things.”

As for Lauren Fulton, she hopes to stay with the campaign as she begins a developmental service worker program this fall at Fanshawe College in London.

“I’m just waiting for another order of the posters,” she said.

“So we’ll hopefully get more up in Norfolk and then spread it to London too.”

These are small gestures made with simple phrases, but Lauren believes in their importance.

Turkey Point Summerfest

“Although it doesn’t seem like a big deal, to some people this kind of campaign and this kind of thing is just, like, the biggest deal,” she said.

Summerfest draws thousands to Turkey Point

- adapted from an article by Ben Forrest in the Norfolk News

Karen Baldock first set eyes on Dawsen, a white and black shih tzu-Pomeranian mix, at a dog breeder’s facility near Peterborough about 14 years ago.

Karen grew up near Delhi but was studying broadcasting in Toronto at the time and wanted to buy a dog as a graduation present for herself.

“Dawsen was the one that when you picked her up, she cuddled right into your neck,” said Karen, 38.

“And right away I knew she was my dog, because she was so cuddly. She’s the true example of a lapdog. She likes to be on people’s laps, she likes to be near people.”

The breeder said she wouldn’t put a hold on any animals, Karen said. If she wanted Dawsen, she had to take her that instant.

So she did, then headed to a pet store to pick up everything else she would need – dog food, dishes, a crate and a leash.

“It happened very quickly,” Karen said. “But I’m so glad we did it.”

Dawsen lived with Karen about three years but made frequent trips to Delhi to stay with Karen’s parents, Rita and Joe Bahula.

“I started working a job that required me to travel a lot,” Karen said.

“So my parents would dog-sit, and they would watch her for a week at a time and then sometimes two weeks at a time.”

It seemed like her parents were watching Dawsen for longer and longer periods, Karen said. She started to realize how much Rita and Joe enjoyed having the dog.

“It just evolved that she just stayed with my parents. When I was home for the weekends or at the cottage here in Turkey Point, then I would pick up Dawsen and she would be my weekend dog.”

Dawsen settled into life in Norfolk County and proved a worthy companion.

“She’s a very good dog,” Rita said. “The only thing is, she usually does not like anything else on four legs. Squirrels, dogs – she’ll pick a fight. It doesn’t matter how big the dog is, she will pick a fight him.”

Dawsen went her entire life without being a show dog, until Saturday at the 21st Turkey Point Summerfest.

The family entered her in the pet show there, and she took first place in the small dog category. She impressed judges with help from Rita and two grandchildren: Reid Baldock, 5, and his sister Teagen, 4.

“It makes it exciting with the grandkids,” Rita said.

“And then surprise when Dawsen won, because she’s an older dog and she’s not spunky anymore like some of the others were.”

Dawsen’s victory was part of a largely successful Summerfest that drew thousands over its first four days.

“Every event’s going off pretty well with a full complement,” said Summerfest president Al Reid in an interview Saturday.

“I can’t say that crowds are smaller. I want to say that we don’t get the rush. The peaks aren’t there or the valleys don’t seem to be there. It just seems to be a nice, even flow of – maybe we’re getting better at what we do.”

Saturday featured a busy schedule, with the pet show, a beach volleyball tournament, bed races and bocce ball.

Children’s activities, a family movie night and a pork and beef barbecue were scheduled for earlier in the week.

Another busy day is planned for Sunday, with sand castle sculpting, breakfast in the community park, water safety awareness on the beach, karaoke and a show and shine car show.

Organizers are raising money toward outdoor, adult exercise equipment in the community park.

“We’re getting a lot of positive support,” Reid said.

As for the pet show, next year’s will likely have at least one returning competitor.

“I was shocked that she had won, but very proud of my kids and my dog,” Karen said. “We entered it for fun but were inspired to do this again next year.”

Rita confirmed it.

“We’ll be back next year,” she said. “If Dawsen’s still around, we’ll be back next year.”



“Borrow money from pessimists - they don't expect it back.”
“Half the people you know are below average.”

“A conscience is what hurts when all your other parts feel so good.”

“A clear conscience is usually the sign of a bad memory.”

“If you want the rainbow, you got to put up with the rain.”

“The early bird may get the worm, but the second mouse gets the cheese.”

“How do you tell when you're out of invisible ink?”

“Hard work pays off in the future, laziness pays off now.”

“I intend to live forever... So far, so good.”

Nanticoke Generating Station Dead; Jim Wins 4th Title

OPG decides Nanticoke G.S. has no future use

Ontario Power Generation has announced that it will completely close the plant at Nanticoke.

In a release, Jeff Hansen, Vice President Strategic Operations, said “the company will no longer preserve and staff the Nanticoke Generating Station.”

“Over the next few months, we will work on the details to ensure we decommission the Nanticoke station and site safely, securely and in an environmentally responsible manner. We will follow the collective agreements and work with the unions to redeploy the 30 employees currently working at Nanticoke,” Mr. Hansen said.

The announcement comes full circle from the exciting days of the 1970s when announcements and construction began on this mega-project on the shore of Lake Erie.

At its peak, the Nanticoke plant employed over 600 people and generated a level of economic prosperity in the area that has not been duplicated — even by the large steel mill and refinery that followed the power plant to Nanticoke.

There was a flicker of hope that the plant would be converted to burn natural gas. That will not happen. It is reported that the land will be kept, at least for the time being, for some unknown use in the future.

At the same time, OPG did announce it will continue to preserve Lambton Generating Station for possible future conversion to another fuel. “The Lambton site offers a potential option for gas generation that we will continue to promote as cost effective capacity provider,” the OPG release said.

Haldimand County Mayor Ken Hewitt stated “it’s a sad day for Haldimand. We have always believed that Nanticoke could play a vital role in Ontario’s long term energy plan. It is a shame that the provincial Liberals do not share the same view. We will continue to exercise our rights and lobby those that can make appropriate decisions to recognize the true asset that Nanticoke is to both Haldimand and Ontario.”



Haldimand says it will be assessing the impact of the OPG closure on its tax base. The loss of an industry this size is never replaced. The loss of good jobs and the spinoff jobs those created will affect the next generation of life in Haldimand and Norfolk counties. We’re left to wonder if the government of Kathleen Wynne has any plans to help develop and replace those lost jobs in this area.

Fourth provincial title for Jim Simmons

- adapted from an article by Eddie Chau in the Simcoe Reformer

While they formally have a coach/player relationship, ▼Jim Simmons and John Lotus prefer to be called great golf partners.

Rather than having a teacher/student role, the two work together to make sure the perfect game of golf is played. While Jim Simmons is the main man swinging the clubs, John Lotus is there to help guide him on the conditions of the golf course.

Every little nuance is detailed. No stone is left unturned.

It’s this partnership that has helped Jim capture his 4th Ontario Visually Impaired Golf Provincial Championship. The 2015 edition of the event took place at the Chippewa Creek Golf Course in Mount Hope Aug. 29-30.

The secret to Jim’s success on the green is simple.

“I use my trusty No. 3 wood,” Jim chuckled. “He hits it straight back and straight through,” John added. “If I line it up right, he’ll get it. If I line him up wrong, which is once in a while, he won’t get it.”

In visually impaired golf, Lotus acts as Jim’s guide on the greens. John joked he’s more than just a guide.

“I also find the ball too, but Jim usually finds the ball before I do,” John joked. “For some strange reason Jim can pick the ball out of the grass when I can’t see the darn thing.”

Jim ranked first in the Men’s Visually Impaired Senior division. He had a gross of 103, 29 Handicap and a 74 Low Net. Jim defeated six other men to claim the title in the division.

A member of the Simcoe Curling Club, some of Jim’s teammates also competed at the event.

Gary Saxon placed 2nd in the Men’s Totally Blind division (Gross 130, Handicap 51, Net 79) while Donna Hawkins placed 1st in the Women’s Visually Impaired division (Gross 110, Handicap 29, 81 Low Net).

Jim often participates in several golf events throughout the summer. The Simcoe resident will freely admit that he’s not an avid golfer and only gave the sport a try because his fellow curling teammates loved it.

Despite not being a regular golfer, Jim has previously won the provincial championship in 2011, 2012 and 2013. With the provincial championship

St. Michael's Student Wins International Contest



John Lotus and Jim Simmons hold up the glasses they received after Simmons won his fourth Ontario Visually Impaired Golf Provincial Championship. Jim placed first overall in the Men's Visually Impaired Senior division.

being held at the same course every year, there's a certain advantage with familiarity John said.

"It's like any game, if you play in the same spot all the time, you'd get used to it and know exactly what to do," he said.

"There's a couple of holes there that instead of driving with my three wood, I'd take my five (iron) and take it on top of the hill," Jim said.

While golf is a great summer sport for Jim, his first love will always be curling.

Simmons said he can't wait until the sheets at the Simcoe Curling Club go in.

He will be ready for another season, where he hopes to sweep up more provincial and Canadian championships as part of Simcoe's visually impaired curling team.

Pinegrove girl wins international poster contest

- adapted from an article by Monte Sonnenberg in the Simcoe Reformer

A Pinegrove girl has won a top prize in a prestigious international poster competition.

Mya Van Dyk, a Grade 7 student at St. Michael's School in Walsh, is one of four international winners of this year's Knights of Columbus Substance Abuse Awareness Poster Contest.

Mya learned she was the Knights' Ontario champion in her age group this spring. She learned she was the international winner in Canada, United States, Mexico and wherever else the Knights have a presence in July.

"The first time I was really excited," Mya said Thursday. "I was amazed. Then I was really excited and amazed twice as much. I couldn't breathe."

Mya is the daughter of Peter and Jane Van Dyk. She enjoys producing art in her spare time. She has

an art wall at her home in Pinegrove and frequently enters pieces at the Norfolk County Fair.

The Knights' Supreme Council in New Haven, Connecticut, selects four international winners each year. Two winners in the age groups 8-to-11 and 12-to-14 are named in the drug abuse category while two winners are chosen in the same age groups for alcohol abuse.

Mya's poster features a person trapped in a large glass that is rapidly filling with alcohol. The Knights of Columbus were especially impressed with Mya's concise message, which says "Don't drink your problems away; Don't drink your life away."

"Your poster was chosen from almost 20,000 entries received throughout the world," Carl Anderson, Supreme Knight of the Knights' Supreme Council, said in a letter to Mya. "I would like to thank you for your participation and support in promoting awareness of the dangers that alcohol and drug abuse have on society."

Mya was recognized for her achievement during an assembly at St. Michael's Thursday afternoon. In the



Mya Van Dyk of Pinegrove, a Grade 7 student at St. Michael's School in Walsh, was thrilled to learn recently that she is a winner of an international poster competition sponsored by the Knights of Columbus. A panel of the Knights' Supreme Council in Connecticut tapped Mya as the champion in her age group in July.

Rural Scenes Hooked Rug Exhibit at WHAM

crowd were Knights of Columbus officials from Norfolk and across Ontario.

“People have heard me say this is a little school with a big heart,” principal Joe Ernst said. “Now it’s the talented little school with a big heart.”

Dennis Blake of Port Dover, a member of the local Knights of Columbus, echoed similar sentiments.

“It’s a small school – a small school that could,” Dennis said. “This proves you don’t have to be from a big school to achieve great things.”

Mya’s poster will be featured in an upcoming issue of *The Columbian*, which is the Knights of Columbus’s in-house publication. The Knights will also reproduce the poster and display it where they feel it will make a difference.

Travelling hooked rug exhibit showcases rural scenes at WHAM

- adapted from an article by Ben Forrest in the Norfolk News

One captures a cross section of a barn piled high with hay or straw, a red ladder resting on a beam near the ceiling, a rake lying near the wall.

Another emphasizes a structure’s broad side, its many coloured patches hinting it’s made of stone, set in a light green meadow, against a blue and purple sky.

These intricate rural scenes are depicted in hooked rugs, two of 40 that make up *The Barn Raising Project*, a travelling exhibit set up at Waterford Heritage and Agricultural Museum.

“It has to solely do with the construction and demise of barns across Canada,” said WHAM curator James Christison.

The exhibit from the Huronia Branch of the Ontario Hooking Craft Guild and the Simcoe County Museum



Waterford Heritage and Agriculture Museum curator James Christison stands with pieces from *The Barn Raising Project*, a travelling hooked rug exhibit.

features hooked rugs by artists across the province. They’re meant to showcase the built history of barns themselves and the importance they’ve played in their communities.

“And how the changing landscape has meant that many of these barns have been torn down or have been left to come down on their own,” James said.

None of the artists or scenes are from Norfolk – the nearest is a scene from Cayuga – but locals will likely find them familiar.

“Every farm had a barn in some form, and it’s a huge part of the farming operation, whether it be for storage of equipment or for livestock,” James said.

It’s perhaps fitting these rural scenes are captured with rug hooking, a North American tradition believed to be at least 150 years old.

“I would suggest in terms of historical rugs, antique pieces, that it would be considered more of a rural pastime,” James said.

“I think it all has to do with that reusing ... and that mentality of not throwing anything out – trying to repurpose, something which certainly isn’t seen in today’s society, our throwaway society.”

Hooked rugs are made by looping pieces of wool or nylon – sometimes taken from old clothing – though a woven foundation like burlap.

“They were make-do projects,” James said. “So, using up scraps, pieces of wool, different material no longer suited to its original purposes, cut down and used for mats and rugs in the farmhouse.”

The exact origin is unknown, but rug hooking is thought to have emerged in the mid-19th century, soon after burlap became commercially available in North America.

By the end of the century, hooked rugs began appearing in Great Britain.

Sixteen-year-old Susanna Smith designed the oldest known hooked rug in Canada in New Brunswick in 1860. Her younger sister Abigail, then age 13, is believed to have crafted the rug itself.

Rug hooking is still an active pastime, with a magazine and a handful of websites devoted to it.

“I think that rug hooking is more of an individual activity,” James said.

“But today, with the different guilds and whatnot, it’s very much a social gathering.”

Each of the rugs in the exhibit has a caption that highlights what the artist wanted to achieve by creating it, along with a bit of history of the structure.

James hopes people who view the exhibit note the craftsmanship that goes into each piece and the variations of barn structures.

“There are octagonal barns represented, the traditional four-sided barns, and various sizes and how they’re placed within the farm yard too,” he said.

This art form is also a way of telling the stories of how each building impacted its community and the individual artists who created them, he added.

“There are some examples of how the artist

Eco-Adventures aims for Tourism Award; Lingwood Farms

remembered those structures from their childhood. So it was a sparking of memories and definitely a sense of nostalgia towards rural life on the farm.”

Long Point Eco-Adventures up for national award

- adapted from an article by Jacob Robinson in the Simcoe Reformer

In just a few short years, Long Point Eco-Adventures has zipped its way towards national attention.

The Turkey Point-based business that includes zip-lining, an observatory, and hiking trails has been named a finalist for a Tourism Industry Association of Canada’s (TIAC) 2015 Tourism Awards. The facility is up for the Sustainable Tourism Award along with the Ontario Culinary Tourism Alliance of Toronto, and Victoria’s Outer Shores Expeditions. Locales from across Canada are nominated in a number of categories. The winners will be announced at the TIAC Tourism Congress in Ottawa in December.

“We were pretty excited to be a top three finalist for this amazing, national award,” said Karen Matthews, director of operations for the facility, as well as the Burning Kiln Winery.

“I think it really goes to show that Norfolk is an amazing place and it’s starting to take its place on the national stage and we’re just one piece of that. There’s so many interesting things that are happening in Norfolk County now, we’re just proud to be one of those that’s been highlighted.”

Karen credited a number of different factors with Long Point Eco-Adventures’ success – it’s location, community partners and faithful fans among them.

“This nomination really is to the credit of the thousands of visitors that have come to see us here at Long Point Eco-Adventures,” she added, noting that experiences are often shared on various social media sites.



Zip liners travel high above the forest floor at Long Point Eco-Adventures.

“All of that really helps build the momentum and gets the message out of what a great place Norfolk County is.”

It wasn’t long ago that the facility was merely an ambitious project funded by local parties, but it hasn’t taken long for the business to become a premier destination for tourists.

“Especially in the very first year in the winter of 2009, at trade shows I would try and explain to people where we are. I would tell them it’s this little gem in southern Ontario,” said Adam Van Paassen, the business’s course manager.

“Now when we go to shows, people come over and say, ‘it’s Long Point Eco-Adventures, they’re in Norfolk County’ and they talk about all the things they do in Norfolk County. It’s amazing to see how it changed in a very short period of time really.”

Diversified agricultural crops

- adapted from an article by Donna McMillan in the Port Dover Maple Leaf

Port Dover resident ▼Ken Porteous, 79, works with his son, Murray, grandson Joel and son-in-law Ray Vogel to manage 835 acres on eleven farms in the Port Dover, Simcoe, Waterford and Tyrrell areas, specializing in pears, cherries, asparagus and numerous varieties of apples.

It is a labour-intensive crop operation that can support up to 65 employees depending on the harvest year, produces tons of produce that is sold through the Norfolk Fruit Growers’ Association or the Norfolk Cherry Company and generates plenty of relevant paperwork.

In 1890, the original mixed family farm at Tyrrell was 100 acres. It passed through several family hands before Ken took over the farmstead in 1956.

He ran a Holstein dairy operation with mixed farming to support the herd, as well as growing apples, Ken told the Maple Leaf.

In 1974, with the farm lands now comprising 275 acres, Ken sold the dairy herd, became a partner in the Norfolk Cherry Company in Simcoe, which now processes most of the sour cherries in Ontario and started planting more apples. Lingwood Farms was named after his mother who taught at Tyrrell School and became the first Norfolk County female principal at Bloomsburg School.

Today, Murray told the Maple Leaf, the operation includes 110 acres of asparagus cultivated on the Port Dover farm outside of town on Highway 6, along with 240 acres of cherries, 15 acres of pears, 365 acres of apples and they are currently converting 32 acres of peaches to apples.

Lingwood Farms is busy harvesting apples and pears right now; having started with Paula Reds August 21st and expecting to finish with Red Delicious mid to late October.

They grow 21 varieties of apples, with the most popular being Macs, Honeycrisp, Gala, Empire, Red

The Garlic Shed

Delicious, Ambrosia and Spy.

Murray, who has been farming for 26 years, has an Agricultural Business Degree from the University of Guelph and has taken numerous Fruit Production courses from Michigan State University.

He told the Maple Leaf last week he is also experimenting with Eden, a variety of apple that has quite a bite to it, but has great health benefits. "It might not be the best for eating by hand," he said. but "it would make great apple cider."

"Everything is picked by hand and sorted for quality," Murray explained. Pickers are looking at the percentage of fruit with colour, depth of colour, intensity of red for red varieties, the shape from top to bottom, insect stings, any disease, scabs or mildew, size, hail marks, sunburn and more.

They are picking Canada Fancy, the top grade, while seconds are sent for processing to become apple juice or sauce.

Murray's wife, Jennifer DeEll, a research scientist with a PhD in Post Harvest Physiology, works at the Simcoe Research Station and understands storage and handling of fruit.

The infamous May 23rd frost did a lot of damage to the 2015 crop. Lingwood Farms has some stationary and mobile wind towers.

"They are expensive to run," Murray said, so they are reluctant to run them unless necessary. But, they ran all night May 23rd and were somewhat effective, he said.

The air circulation increased the temperature at ground level 3 to 4 degrees, saving crops at certain elevations where they were positioned. Other large sections of orchard have no fruit this year.

Normally, Lingwood Farms would have 65 workers picking full-time. This year, they have 20 farm workers picking part-time and pruning the rest of the time.



Leon Creary, Michael Smith, Kevin Laird, Dennis Francis, Kevin Thomas and Robert Scott, all of Jamaica with a bin of apples at Lingwood Farms, the Tyrrell farm.

While Lingwood Farms advertises for employees 10 months of the year, they mostly hire migrant farm workers. Some have been coming to Canada for employment from 10 to 35 years, he said. All who were interested in returning this year were welcomed and Lingwood Farms found them employment.

Dennis Francis from Jamaica has been coming to Canada for 20 years and is a supervisor in their operation.

The Lingwood Farms' annual cycle is a busy one. Asparagus is cut from May 1 to June and this year's crop was good.

Sour cherries ripen for picking around July 15 and go to the beginning of August.

Apples start in August and will run until October 21st. Pruning is done eight months of the year, with the bulk of pruning happening March-April and the month of August.

Maintenance work is carried out in November and December.

Besides managing the books of the operation, the family maintains Food Safety Records, Health & Safety records, Biosecurity, Environmental Protection, employment data, and much more information that needs to be collected and transferred to the government.

Murray estimates the collection and transfer of data costs about \$50,000 a year.

Murray also explained that the old style of apple tree took 10 years to produce fruit and would live 50 years. The new style can bear fruit in three years, but has a shorter lifespan.

Joel Porteous, Murray's son, is a graduate of Niagara College and is currently taking Michigan State University courses as well. He has been working on the farm for the past three years.

Ken's son-in-law Ray Vogel originally trained as a Radio Technician. He enjoys mechanical work and manages equipment on the farm. The three generations keep a busy farm operation, an integral part of Norfolk County's agricultural economy, running like clockwork. They are involved in the Vineland Growers' Co-op, Norfolk Fruit Growers' Association and of course, a partner in the Norfolk Cherry Company. Their many varieties of apples can be purchased at The Apple Place in Simcoe.

Lingwood Farms Ltd. has been a family run business since 1890.

The Garlic Shed

- adapted from an article by Heather Walters in the Port Dover Maple Leaf

Erin Casey hangs a strand of garlic from the rafters of her garage, along with hundreds of others. She and her husband Trevor grow several different types of garlic, but the most popular is a type called 'Music' named after Waterford's Al Music who, years ago, brought some bulbs back from Italy and propagated them locally.

Silver Lake Premium Vodka located at Green's Corners

A new produce stand has taken shape recently along Hwy. 24 and although they call themselves the Garlic Shed, owners Erin Casey and Trevor Wilkinson grow a whole lot more than just garlic.

Located at 1908 Hwy. 24 South, just before the left hand turnoff to Port Ryerse, the Garlic Shed has been taking shape for a couple of years.

The couple has worked together developing the produce gardens around their home and have now expanded into the field behind it.

Erin stated that at first, she simply did begin with a few baskets of tomatoes and some garlic on a small roadside table.

A lot of hard work later, they now have a large covered display stand as well as a new building that will house even more produce as it is harvested.

All of the produce for sale at the Garlic Shed was grown by this entrepreneurial couple right outside their door. When Trevor has to replenish baskets as they sell, he simply walks around the corner, and pulls some off the vines or out of the ground.

Erin Casey is a science teacher at Assumption Secondary School in Brantford, and also works part-time from March to June at Eising's Greenhouses.

She loves to teach, she stated, but has an equal passion for growing things.

Trevor, originally from Trinidad, has worked in ginseng in the Waterford area for 23 years, and now works for WJ Movers, in Simcoe. He also admits a passion for growing things, and said even as a kid growing up on the island, he sold vegetables out of the family garden for extra income.

On all things garlic, they truly are experts.

They have four different varieties for sale at present, Uzbekastan, Metechi, Siberian and Music.

Erin said that the variety "Music" is the most popular and was originally developed by a local fellow in Waterford named Al Music who brought back some bulbs from Italy.

Garlic is planted in the fall and loves a cold winter.



Erin Casey and Trevor Wilkinson display some of their abundant produce grown in their own garden.

In spring, as it sprouts it forms a long smaller bulb like 'flower' that is known as a 'scape'.

Erin and Trevor snap off the scapes, which allow the garlic bulbs to grow larger. Scapes are highly sought after by fine dining restaurants, often used as a garnish on a plate or for its more mellow flavour.

Gariic is harvested in July, and hung to dry. Erin stated that her biggest seller is still the garlic, and she is all but sold out for this season.

Her tomatoes run a close second and with more varieties coming on every day, they should be here for a few weeks yet.

In fall, the Garlic Shed features pumpkins, gourds and other later fall root vegetables.

For more information go to their facebook page where they list all the produce available and post some recipes as well.

Premium Silver Lake Vodka has wide appeal

- adapted from an article by Stan Morris in the Port Dover Maple Leaf

In 2004 Rob Hunter established Dover Enterprises Distilleries to craft quality bottled spirits.

He began producing sake using authentic Japanese methods and ingredients. Ray Hunter of Port Dover became president in 2011 and his wife Helena secretary-treasurer. Although successful, increased costs and lack of market demand in southern Ontario led the Hunters to develop a quadruple distilled premium vodka now marketed under their brand name of Silver Lake Premium vodka.

In an interview and tour of the Green's Corners distillery last week, The Maple Leaf witnessed the process using corn base that is gluten free for the 190 proof vodka.

Mr. Hunter explained that water from the cold, clear aquifer on the company property "is a major reason for the quality taste vodka drinkers appreciate." Plus Ontario corn and the secret Hunter's ingredients as well as using reverse osmosis result in a growing demand for the two libations with the Silver Lake labels ... vodka and, their newest product, Moonshine (brandy).

Dover Enterprises Distilleries is a 'hands on' operation with every phase of the process, from beginning to delivery controlled by Brewmaster Ray Hunter along with Manager Rick Mahoney.

The spacious processing plant houses the stainless steel holding tanks, filter equipment, blending tank, distiller and bottling equipment.

Ray explained that the operation could process 1500 gallons of premium vodka from beginning to bottling in two hours. The current production record for this handcrafted spirit is 3,300 740 ml bottles in an 8-hour day with four employees.

Dover Enterprises Distilleries has an order for 20,000 bottles monthly of Silver Lake Vodka destined

Tia and Tommy Release 'Crazy Beautiful' Album



Helena Hunter in the company's main office at the Silver Lake Vodka display, while holding a bottle of their Moonshine (brandy).

for the Philippines as soon as the required bottle labels arrive from there.

About a month ago the Hunters signed a contract with a Russian company for 100,000-plus bottles over a year. Smaller shipments are made to New York State, to Missouri and Quebec.

Last December, in an open competition held in New York City with 50 brands of vodka tested, a Gold Medal was presented to Silver Lake Vodka ... a prestigious award for the Hunters in their quest for excellence.

Across Ontario there are 680 LCBO stores and, at present, 120 stock their shelves with Silver Lake vodka.

Here in Port Dover the restaurants carrying the locally-produced vodka are: The Crepe House, Erie Beach Hotel, Beach House, Fisherman's Catch & Bar, Schofield's Bistro. In Simcoe the beverage is available at The Barrel restaurant and The Blue Elephant. In Jarvis it is available at Just John's restaurant. There are 12 Brantford eateries carrying Silver Lake vodka on their beverage lists.

The Hunters and staff have hosted many eat-and-drink functions in surrounding areas and entertain taste tests at their facility with tours available.

Crazy Beautiful reflects a heartfelt honesty

- adapted from an article by Glen Silverthorn in the Brantford Expositor

A while ago I met with Port Dover singers and songwriters Tia McGruff and her husband Tommy Parham in Port Dover.

They were excited about their 13-track album, *Crazy Beautiful*, released in April, and thankful for the contributions of their co-writers and fellow musicians.

They worked with a veteran studio band which has, over the years, backed up artists such as Linda Ronstadt, Jackson Browne and The Eagles. This is the first time that McGruff had used Grammy-winning musicians on any of her albums. This was due to the wise advice of award-winning recording engineer, Nick

Blagona. He recommended that the pair find backup musicians who showed funk and soul in their playing for the folk Americana style that they wanted on the album.

Blagona appeared with his partner, Mary Jane Russell, at our interview site where we were soon involved in an interesting conversation about Blagona's early years in recording. He recalled hearing the Count Basie Band in Montreal, his home city, which influenced him toward a career in recording. His first record was Tom Jones's theme song to *Thunderball* in 1965.

He has engineered a host of great big bands, including Ted Heath, Count Basie, Duke Ellington, Dizzy Gillespie, the Dorsey Brothers, the Glenn Miller Orchestra, the Moody Blues. He is now located at Psychotropic Studio at his home in Caledonia.

The final mixing of *Crazy Beautiful* was easy, according to Blagona. All the tunes were already well done thanks to production suggestions by Parham and because of the high-calibre musicians, such as Cindy Cashdollar and others. Stating that the songs spoke for themselves, Blagona said that it was a joyful experience recording McGruff's voice and engineering the pre-recorded instrumental bed tracks. Backing vocals were done by Russell, Parham and McGruff.



Singer-songwriter Tia McGruff

Dinner at the Cabin - A Win-Win Deal

From the album's outset, we hear a great driving rock song, *What a Heart Must Do*, followed by a beautiful ballad, *The Fire*, about how we all become a part of a fire as we witness a tragic event.

Beautiful vocal harmony emerges on *The One I've Waited For*. An earthy arrangement on *My Baby's Got a Banjo* gives this song drive and excitement. The song, *Forever*, about living a long life cleverly interweaves lovely vocal harmony with whistling by Russell. Notable is the title song, *Crazy Beautiful*.

The album has had airplay in southwestern Ontario, as well as stations in the U.S. McGruff's songs are presented with simple heartfelt honesty. *Cashbox Canada*, an online music industry magazine, has said of McGruff: "She's like a female Gordon Lightfoot with the stage presence and voice of an angel."

Vittoria Auction winners enjoy five-course dinner

- adapted from an article by Mary Etta McGraw in the Port Dover Maple Leaf

Good food. Good times. Good cause.

Good people too and the prettiest view of the rolling countryside thrown in for good measure. There are many hidden gems in Norfolk and I lucked into one recently.

On this particular evening a fabulous five-course dinner was served to 21 lucky people in a pretty little cabin tucked away behind an apple orchard. The cabin was built by ▼Tom Haskett and ▼Gary Cooper and is used for family gatherings and occasional fundraising functions.

The 21 people had bid for the dinner at the Vittoria Spaghetti Dinner & Auction and as you can well imagine finding a night when all could make it was a big challenge but it all came together mid-September and the night was fabulous.

Check www.vittoria.on.ca to learn about The Vittoria & District Foundation Inc. and their community projects.

It was chilly that evening with a bit of rain which made the cabin all the more welcoming with its warm woods glowing in the light of a wood burning stove. As the guests arrived, volunteers offered mixed drinks, Blue Elephant craft beer and local wines.

Outside, large sheltered areas had been constructed for four barbecues and long deep tables to hold all the utensils and cookware needed. Inside the cabin, in an alcove off the main room two hot plates had been set up.

Norfolk County's official food ambassadors, The Two Fairly Fat Guys, Dan Barker and Brian Reichheld, were getting started on the appetizers when I arrived. Brian put the 'Planked Salmon' topped with thick lemon slices on an outdoor barbecue while inside Dan started on their famous mini grilled cheese.

In fact, the guys had eight appetizers to prepare as well as the two vegetable side dishes. Given how laid



Inside crew included Clio Hansen, ▼Tracy Haskett, ▼Ken Porteous, ▼Brenda Cooper and Drew Grummett.

back they were as they assembled these dishes you knew a lot of planning and pre-prep had gone into their creation.

Appetizers included Tapenades, Fairly Grilled Cheese, Brie and Berries, Shrimp and Chorizo Skewers with Grade-Eh! Jack Frost BBQ Sauce, Balsamic & Peppery Strawberries, Asian Peach and Feta Bruschetta, Heirloom Tomato Salad, Insalata Caprese and Beer Braised Brisket.

First up were two tapenades, sundried tomato and black olive served with grilled pita wedges. I learned from Brian to pour about a tablespoon of olive oil on one side of a large pita, spread it around and grill it oil side down until crisp. Remove from the grill and cut into points.

I asked him why he didn't turn the bread and Barb Worth, chief bottle washer at all these events, was standing nearby and she responded with "No way - you want to be sure you have one good side to present!" Ha! Smart!

While that dish and the salmon made the rounds, Dan created the most fabulous grilled cheese appetizers ever. They have taken this appetizer to several provincial events and always with resounding success.

By the way, there was so much food for each choice offered that we frequently got samples to taste. That is, with the exception of the above... every one of those little gems disappeared before I got to them.

The cabin's tables had a country autumn flair, set with pristine white dinnerware, brown napkins and tiny orange pumpkin-like gourds. The guests who had bid and won the Vittoria Auction "Dinner in the Cabin 2015" were mellow with a glass of local wine or Blue Elephant craft beer and a series of appetizers created and served by Norfolk County's official food ambassadors, The Two Fairly Fat Guys (TFFG), Dan Barker and Brian Reichheld.

Chef Heather Pond of The Blue Elephant brought ingredients for a Insalata Caprese, literally Salad of Capri. Because the salad is so beautifully simple only the very best ingredients will do. Following the Insalata Chef Heather offered pumpkin soup with a hint of coconut and a garnish of Maple Roasted Pumpkin seeds.

The entree included dishes from Barb and John Rideout, Chef Heather and The Two Fairly Fat Guys. John and Barb prepared Beer Braised Smoked

Scotlynn Trailers promote Norfolk County



Awesome menu items were prepared by Heather Pond, Barb Rideout, Dan Barker, Brian Reichheld and Mary Etta McGraw.

Brisket and BBQ chicken. Both were rubbed with a mix of spices before being cooked. The side dishes included glazed roasted vegetables, Fett Farm Fingerling potatoes roasted to perfection, and a colourful variety of half tomatoes topped with melting grated cheese.

Chef Heather brought her famous Blue Sweet Potato Bread Pudding served with caramel sauce, whipped cream and few perky raspberries.

This dessert is so incredibly good but Heather only makes it for special occasions. This recipe will be in the 2015 County Cookbook which will be available this fall at the fair.

The Vittoria Spaghetti Dinner & Auction will come around again next spring. You can gather a group of friends to attend and bid on the next Dinner in the Cabin – a win-win deal.

Scotlynn reveals trailer promoting Norfolk County

- posted by Clark Hoskin of Norfolk Tourism

Scotlynn Group of Vittoria has revealed its new transport trailer decorated with images promoting Norfolk County. Images on the trailer highlight Norfolk County's sandy beaches and sandy soils for agriculture, which help make the municipality Canada's pumpkin capital, sweet corn capital, asparagus capital and strawberry capital.

Scotlynn SweetPac Growers and Scotlynn Group are one of Norfolk County's leading farming and transportation operations. Their transport business



Julie and Scott Biddle of Scotlynn join Norfolk County Councillor Jim Oliver beside the new trailer.

ships produce across North America on state of the art equipment. In addition to the headquarters in Vittoria they also have offices in Oakville, Ontario; Indianapolis, Indiana; and Fort Myers, Belle Glade and Tampa, Florida.

Canada's biggest pumpkin patch shines in autumn

- adapted from an article by Victoria Gray in the Norfolk News

This time of year, Norfolk pumpkins end up on front porches and in pumpkin-infused products across North America

Pumpkins are the longstanding symbol of fall, and nowhere is that more true than Norfolk County.

▼Clark Hoskin said Norfolk is widely known as Canada's biggest pumpkin patch because the county has some of the best conditions for growing the famed fall vegetable.

"We are the No. 1 grower in Ontario and Canada. There's a considerable amount of pumpkins grown here," the county's manager of economic development said.

According to the 2011 agricultural census, more than 50 farms and 1,800 acres of Norfolk's sandy soil are dedicated to growing pumpkin, squash and zucchini, which are grouped together for statistical purposes.

Many of those farmers, like George DeLeebeck, sell pumpkins from the farm, at markets and to the Toronto Food Terminal, where they are then shipped to stores and nurseries.

George has about 40 acres in Vittoria dedicated to pumpkins, but he says he never knows how many the

Canada's Biggest Pumpkin Patch

fields will yield in a given year because it changes based on the weather.

"This year, there are less and they are smaller," he said. "We had a cool spring and then a hot, dry summer. That takes a toll."

George has a trade secret, though. He and his sons, Andrew and Adam, started growing a special variety of pumpkins more than a decade ago that grow to be over 200 pounds.

"A lot of people come here to buy the big ones," he said. "That's something we do to add value."

Growing pumpkins is not as easy as it may seem. George said crops are planted in the spring and the fields have to be taken care of and maintained like any other crop if a farmer wants good quality pumpkins.

"They don't make much money," he said. "They are kind of a loss leader. I call them busy work."

He says large growers and chains can sell larger volumes for less money, making it difficult for smaller operations to turn a profit, but he enjoys spending the time working the land with his sons.

George also grows peppers, zucchini and other vegetables. He used to grow tobacco, but got out of it because the industry was dying.

Scotlynn Group of Companies in Vittoria is the largest pumpkin grower in Norfolk, producing more than three million pumpkins a year. CEO Scott Biddle said his company sells pumpkins all over North America, including to the U.S. and across Canada.

"The acreage changes every year based on the demand," he said.

Scotlynn grows pie pumpkins and jack-o-lantern pumpkins, and in recent years has started growing white pumpkins because they have increased in popularity.

Their pumpkins are found in large grocery store chains and small markets. They also sell to companies that puree the pumpkins for use in other products.

Scott said they plant in June and start harvesting the first week of August.

"We can compete in the U.S. We have a lot of trade secrets," he said. "But the climate here is optimal. It's difficult to grow in a warmer place."

▼ Cheryl Peck, director of operations at The Cider Keg, says pumpkins round out their farm's growing season nicely.

"It's a follow-through to complete the season and it makes the market look great with all the beautiful colours," she said.

The Vittoria farm has about five acres dedicated to pumpkins and other gourds. The farm provides the Erie Beach Hotel with many bushels of pumpkins for its handmade specialty, pickled pumpkins.

Cheryl said a lot of the pumpkins are sold at their market on Vittoria Road, but they also sell to a few wholesalers and to a Canadian company that buys their pumpkin puree.

"It's kind of a family tradition for some people to come to the market and pick out a pumpkin," she



said.

One of the farm's pumpkin patches is beside the market, and families are welcome to pick one from the patch or buy a pre-picked pumpkin inside the store.

"It's important for people to know their food doesn't just come from a grocery store shelf," Cheryl said.

Staring down the Witch of November

- adapted from an article by J.P. Antonacci in the Norfolk News

Sharp-eared Gordon Lightfoot fans that have seen the Canadian folk troubadour perform in recent years might have noticed something different about one of his most iconic songs.

Lightfoot has changed the lyrics to *The Wreck of the Edmund Fitzgerald*, his 1976 hit about the sinking of the giant freighter on Lake Superior that had shocked the maritime world the previous winter.

The wording change was prompted by Port Dover diver Mike Fletcher and his son Warren, who in 2010 conducted what Mike called a "forensic, scientific investigation into the evidence" in an attempt to shed new light on why the ship with 29 crewmembers hauling 26,000 tonnes of iron ore sank to a watery grave.

They analyzed the wreck's structure and pored over high-resolution images shot by underwater robots, presenting their findings on their History Television show "Dive Detectives."

"There was a controversy about why it sank, and there always had been," Mike said. "I think it haunted Gordon."

Mike heard from many sailors unsatisfied with the reason for the sinking *Lightfoot* proffered, saying that the song's lyrics alluded to something "that a lot of the public, and especially the surviving family members, couldn't accept."

"There would be lines in that song that are like pushing on a nerve, because seasoned sailors would hear certain words and then cringe and be angry."

Lightfoot saw the final cut of the film, and was so impressed by the duo's conclusions that he allowed his ballad detailing the Fitzgerald's last moments to be

'Dive Detective' Mike Fletcher & the Edmund Fitzgerald



Forty years after the wreck of the Edmund Fitzgerald, 'dive detective' Mike Fletcher uncovers new clues about why it sank.

used as part of the soundtrack.

It was "a huge honour" to include the venerable song, Mike said during a recent interview at the Port Dover Harbour Museum. "If you Google 'why did Gordon Lightfoot change the lyrics to the Edmund Fitzgerald?' he starts talking about two guys from Port Dover."

To commemorate the 40th anniversary of the sinking and share the results of the Fletchers' investigation in an interactive forum, the museum will present an evening of conversation, clips from the show and live music from folk singer Ian Bell next Thursday, Nov. 5, at the Lighthouse Festival Theatre.

Mike will go through the science, but a large part of the story is bound up in Lightfoot's song, which introduced the wider world to "the Witch of November," a nautical term that describes the fierce winds that sweep across the Great Lakes that time of year.

"It was an extremely bad, dangerous storm. It was not your average Witch of November," Mike said of the gale that sank the Fitzgerald.

"It was a megastorm – especially at the epicentre of it, which was Lake Superior."

Compounding the mystery was that the Anderson, a freighter following the Fitzgerald, survived the storm, while "the biggest manmade object ever launched in water on the Great Lakes" did not.

Lightfoot's song captures the drama and the heartache, proof of the power of folk music to tell stories, said Harbour Museum curator Angela Wallace.

"I think everyone can relate to music. You can hear the song and it sticks in your head – the lyrics and the melody," she said. "Having Ian involved is just fantastic. He's an amazing musician and he gets the crowd involved."

Ian Bell, Angela's predecessor at the museum, is a veteran folk musician familiar to local audiences and CBC radio listeners. His 2013 album of traditional

Great Lakes folk songs earned him a Canadian Folk Music Award nomination.

Angela looks forward to an exciting evening learning more about one of the most famous shipwrecks of all.

"There's a whole life and a whole history under the lake that we can't access unless we have people like Mike who can bring it to us," she said.

"Or Ian through his music," Mike added. "Mariners songs like Gordon Lightfoot's paint such a vivid picture, not just of the romantic aspects, but the tragedy and the workaday part of it."

The globe-trotting diver said this project was special to him because he considers the Great Lakes to be his backyard.

"And it was iconic because of the song. So many of my friends, really seasoned mariners ... I knew that it was important to them."

Panorama seeks volunteers

- adapted from an article by Victoria Gray in the Norfolk News

Halloween hasn't happened yet, but ▼Roger Cruickshank is already thinking about Christmas.

In particular, the president of Simcoe Christmas Panorama River of Lights is thinking about how to convince more people to help continue the tradition his and many other families hold so dear.

"We need volunteers," Roger said. "We need Tradespeople to assemble and take down Christmas displays in Wellington Park."

He said last year a group of seven people worked tirelessly - about 720 hours - to get the beloved display up and down inside Simcoe's Wellington Park.

Seven just wasn't enough.

"You know, we have some very dedicated people, people who are always there," he said. "The more people you have, the more you can spread around the work, and we wouldn't have so few people working so long."

He is looking for about a dozen new volunteers this year. "Handy" types and those with knowledge of electrical systems are especially welcome.

He also hopes to get volunteers to help with blocking and making the displays, which fit into one of three categories - religion, fantasy or traditional.

There is also a need for new board members with technical skills and fundraising know-how.

"We would like to see people who just have an enjoyment of helping the community," Roger said.

Panorama celebrates its 57th year from Nov. 28 to Jan. 3. There will be over 60 displays and thousands of lights that illuminate the park every night for five weeks to get everyone into the Christmas spirit.

"It's part of the family tradition." Roger said. "I was brought into the Panorama with my brothers, and I brought my kids. And now I bring my grandkids."

He said he finds it very rewarding to help bring joy to residents and remind them that Christmas is about giving and the Christian story.

Simcoe's Christmas Panorama



▼ Roger Cruickshank has volunteered for the Simcoe Panorama since his retirement in 2013. (Photo by Daniel Pearce of the Simcoe Reformer)

"It's a nice feeling when you hear the comments (about) what work has been accomplished by volunteers and county workers," he said, noting that visitors come from all over the county - plus motor coaches from around the province and the northern United States - to see the display of lights.

Roger said those who donate their time to Panorama are a close-knit group, and he wants to bring more young people into the fold to help take the festival to new heights - and make it as financially independent as possible.

"Part of the enjoyment is trying to improve the relationship with the young people, and the camaraderie you get working with new people," he said.

For more information about volunteering, contact the Panorama office at 519-426-1022.

Grant lights up Panorama display

- adapted from an article by Victoria Gray in the Norfolk News

The lights that symbolize the start of the Christmas season will soon be here, and this year they have



TD Canada Trust branch manager Patsy Hoto, left, met with Roger Cruickshank, president of the Christmas Panorama River of Lights, to announce the bank's sponsorship of the light display in Grant Anderson Park.

received a boost from TD Canada Trust.

The Simcoe Christmas Panorama River of Lights kicks off its 57th season Nov. 28 at 6 p.m. in Wellington Park with traditional carols, a visit from Santa and of course, the switching on of the lights.

One lucky young person will get to switch on the lights, and a dozen children will be selected to ride on the Bickle fire truck with Santa Claus.

The lights will be on every night between 5:30 p.m. and 11 p.m. until Jan. 5, 2016.

TD Canada Trust sponsored Grant Anderson Park's displays this year with a \$2,000 donation.

Panorama director John Davies said the board was very thankful for the sponsorship.

"Without sponsorships to help maintain the lights and displays, we wouldn't be able to put on Panorama," he said.

Patsy Hoto, branch manager at TD Canada Trust on The Queensway in Simcoe, said the bank was happy to help because they like to be involved in their community.

"We are very supportive and always like to give back to the community," she said.

"We like to be involved and we appreciate the business in all the communities we have banks in, so we like to give back."

Patsy, who lives in Delhi, started bringing her two daughters to Panorama when they were young.

Now, she brings her grandchildren. "They come from Burlington and London to enjoy the lights," Hoto said.

John Davies said Panorama draws more than 30,000 people from London to the GTA and everywhere in between, to see more than 300,000 lights strung on about eight kilometers of wire.

Horse-drawn carriage rides will be available in December for \$2.

Panorama president ▼ Roger Cruickshank said this year the festival is re-expanding to the parks on the east side of Norfolk Street North up to Highway 3, with more displays.

Provincial government overrules Wind Farm protesters

"It's something we used to do, but couldn't (lately), and this year with the help of grants and sponsorships, we have been able to," he said.

Getting ready for the festival is always a challenge, but Roger and John are optimistic.

"We are happy with how things are going," John said.

"We have some new volunteers to help out this year, so that's good," Roger added.

The festival is always looking for more sponsors and volunteers. For more information, visit simcoepanorama.ca.

Port Ryerse Wind farm coming

- adapted from an article by David Judd in the Port Dover Maple Leaf

A provincial tribunal has cleared the way to build the Port Ryerse Wind Farm in 2016.

The Environmental Review Tribunal last week dismissed businessman Scott Biddle's appeal against the Boralex company's plan to erect four industrial wind turbines in fields east of Port Ryerse.

The tribunal ruled that Mr. Biddle at a hearing held last month in Simcoe had failed to prove the wind farm would cause irreversible harm to eagles and rare barn owls.

It was not immediately known if opponents would seek further legal action.

As things stand now, Boralex plans to start construction in late spring or early summer and to have the wind turbines up and running by early to mid-fall.

The Port Ryerse Wind Farm project was announced in early 2011 after the Ministry of Energy awarded a contract to a local company to generate up to 10 megawatts of renewable electricity

In August 2014 the Ministry of Environment and Climate Change approved new owner Boralex's plans for the wind farm.

The project then was delayed while the Environmental Review Tribunal considered appeals by Bill Irvin of Port Ryerse and Mr. Biddle of Port Dover.

The tribunal dismissed Mr. Irvin's appeal based on health concerns following a hearing in Simcoe in June.

On Dec. 15, the tribunal dismissed Mr. Biddle's appeal.

His appeal said the wind farm might cause serious harm to bald eagles that nest in a tree near the proposed location for one of the wind turbines.

Mr. Biddle also expressed concern that the project might harm barn owl habitat.

Barn owls, which are a protected species in Ontario, were sighted in a Port Ryerse barn in summer 2014.

The owls were not seen this year.

An expert speaking on behalf of Boralex told November's hearing that barn owls, if they return, would fly too low to be struck by wind turbine blades.

A second Boralex expert said barn owls wouldn't be



To no one's surprise, Boralex experts persuaded the Environmental Review Tribunal that concerns of Port Ryerse residents about barn owls and bald eagles are unfounded.

affected by losing less than one acre of foraging land for the project.

Both experts said the Port Ryerse wind turbines wouldn't seriously affect bald eagles, which are growing in number and range in southern Ontario.

"We're all very disappointed," said Suzanne Andrews of Port Ryerse, who has often spoken for residents opposed to the wind project.

The tribunal's decision against Mr. Biddle's appeal was not a surprise, Mrs. Andrews said.

The Ministry of Natural Resources and Forestry did no studies on local eagles and barn owls, she said. The ministry relied on studies paid for by Boralex.

"Whether we like it or not, it's just business deals between energy companies and the provincial government and between the companies and the farmers who lease their land for turbine sites, she said.

Port Ryerse residents were saying the tribunal's decision was a shame and that they had put up a good fight, Mrs. Andrews said.

Mrs. Andrews didn't know if anything could be done to reverse the tribunal's decision.

"It's a government-mandated project. It's a foregone conclusion," she said.

"Unless you can drop a train in front of them, they're going to go ahead."

Mrs. Andrews predicted the four Port Ryerse turbines would be the last ones built in Norfolk County because new provincial rules have made new projects less attractive.

The Port Ryerse turbines will become part of the landscape, she said.

She added: "They will be rather benign, except for the birds they will kill."

Farmer Wally Faulkner, who is leasing land for one turbine, said it's been a lot of waiting for the project to

45 Years a Volunteer Firefighter - Harold Stewart Retires

go ahead.

"I'll believe it's underway when I see the machinery moving in," Mr. Faulkner said.

"I have always supported the project," he said.

"It's nice to see things go in your favour."

Boralex is firming up its construction schedule for Port Ryerse, project manager Adam Rosso said in an interview.

Work will start in late spring or early fall and finish by early to mid-autumn, he said.

Roads to the tower sites will be done first.

Next foundations for the turbines will be excavated and filled with concrete.

Finally, cranes will erect the turbines.

Boralex will work with the community to minimize disruption, Mr. Rosso said.

Work will take place during regular weekday hours.

A flag person will direct traffic on Avalon Lane, a private road at the centre of construction that gives access to about 20 cottages on Lake Erie.

Boralex wants to be accommodating so as not to inconvenience cottagers, Mr. Rosso said.

Interruptions on the lane will be minimal after June or early July, he said.

Boralex has 45 wind turbines in the Chatham area and it's building 77 turbines in the Niagara area.

The company also owns wind farms in Quebec and France.

Mr. Rosso said people are nervous about change.

But it will be a low-impact project, he said.

"This will be good for the community good for the environment and good for the people of Ontario," he said.

"It's big business as usual," was Port Dover Coun. John Wells' reaction to the tribunal's decision.

Ontario is promoting big industry at the expense of taxpayers and hydro users, he told The Maple Leaf.

The province is producing more electricity than it needs and often sells it cheap to the United States.

Hydro costs have risen 80 per cent in 10 years, he said.

"If we want to protect the environment, we can buy green energy from Quebec cheaper than we can produce it in Ontario," Coun. Wells said.

No matter what people say, Ontario continues to promote expensive wind and solar power, he said.

"Our only choice is to pay more for energy we don't need."

45-year career in firefighting draws to a close

- adapted from an article by Monte Sonnenberg, Simcoe Reformer

The firehall in Vittoria was a busy place this weekend as the local firefighting community came out to bid farewell to Harold Stewart.

Harold, 66, has been involved with firefighting in Norfolk for 45 years. He served as the fire co-ordinator for Haldimand-Norfolk Region from 1980 to 2001.



An open house was held Sunday in Vittoria for District 3 fire chief Harold Stewart. Stewart will retire after 45 years of firefighting in Norfolk at the end of November.

Harold will retire as chief of Norfolk Station 11 in Vittoria Nov. 30.

Letting go of firefighting is part of Harold's retirement plan. He recognizes there are unintended consequences for any organization when the leadership at the top doesn't make way for new blood.

Harold says it is time for other long-serving colleagues to write their own chapter in the long history of firefighting in Vittoria. They can't do that, he said, so long as he occupies the corner office at Station 11.

Harold is prepared to go. He and wife Susan recently bought a home in an adult lifestyle community in Port Rowan. This is where the pair intend to focus their energies.

"There's enough to do in the community of Port Rowan," Harold said at his retirement open house Saturday. "They have a community centre there with daily activities, so you can make yourself as busy as you want."

Harold has seen a lot of emergencies in 45 years and has worked with many firefighters who became good friends and respected colleagues.

For any firefighter of long-standing in Norfolk, the Hagersville Tire Fire of 1990 and the fire at the McLaughlin warehouse facility in Delhi are forever etched in memory. Both were stubborn, multi-day events that pushed local departments to the brink of exhaustion.

Firefighters who served with Harold say he leaves behind a worthy example for others.

"You're not going to find anyone more dedicated than Harold," said Rick Schier, a firefighter in Vittoria for 36 years. "He took everything seriously and made sure we had everything we needed to fight fires safely and effectively.

"Anytime you came into the hall he was here. He

Normandale Iron Works



Hidden among the pines on the shore of Lake Erie is a monument commemorating the Normandale Iron Works, one of Norfolk's most important early industrial sites. (photo by Eric Pond)

was always hungry for the knowledge necessary to make everything work better.”

Harold was promoted from deputy district chief in Vittoria when ▼Jim Melville retired in 2003. Jim came to the firehall Saturday to say goodbye to his old friend.

“He’s a down-to-earth guy and he brought quality service to the community,” Jim said.

Harold hails from a firefighting family. Fifteen relatives are involved with firefighting in Norfolk and elsewhere.

Harold is also a fourth-generation firefighter in Norfolk. His son Harold Jr., 39, of Vittoria, intends to make it five generations. The younger Stewart has applied to join District 11.

“I’m proud of my dad,” Harold Jr. said. “He’s my hero, and I’m proud to follow in his footsteps. They’re going to be big steps to fill.”

Hidden History of Norfolk - Discovering the Normandale Iron Works

- adapted from an article by Victoria Gray in the Norfolk News

As you drive along the shore of Lake Erie on a Sunday outing, at the base of the cliffs lies the sleepy hamlet of Normandale.

It wasn’t always this quiet, though. Down a small, dead-end side road holds the reason why.

Hidden amongst some pines near a stream, you’ll find a historical plaque. But watch where you walk when coming across it, or you’ll take a tumble on some large stones.

These are the remnants of Norfolk County’s earliest industrial enterprise, the Normandale Iron Works. The blast furnace turned the hamlet into a place of great importance, supplying settlers with cooking stoves and other ironware, all powered by the stream flowing into a bed of iron ore.

The first time the iron ore was tapped was by the Normandale Iron Works, owned and operated by Joseph Van Norman, George Tillson, Hiram Capron and John White. The men purchased the partially constructed furnace in 1821 from the widow of John Mason, who died suddenly on Christmas Day in 1819. Later, the partnership fell apart, leaving Van Norman as the sole owner.

Construction was picked up from where Mason left off. In 1827, the furnace roared to life, melting ore for the first time. But that night tragedy struck, as escaping gas left the founder (the operator of the foundry) dead, halting operations until the following year.

From then on the furnace operated day and night - except during the winter months - producing massive amounts of iron under the direction of an experienced ironworker named Elijah Leonard.

Almost immediately the company prospered due to the Normandale Iron Works being the only furnace in Upper Canada. It became famous for producing the Franklin Cooking Stove, later known as the Van Norman Cooking Stove, along with other iron articles.

The furnace used what is known as bog ore, accessed all over Norfolk. The ore was found in wet, springy bogs, formed at the head of streams in thick layers. It was of superior quality, containing silver and lead, which made it malleable and strong when melted. The ironworks gained recognition throughout Upper Canada for its superior quality iron.

Normandale and Norfolk County thrived from the Iron Works, which employed many residents doing a variety of jobs, and living in homes owned by the Van Normans.

Normandale became a “company town,” with a population at times exceeding 300. Residents acquired all the luxuries of a large town, like a post office, tavern, tailor, and two shoemakers, becoming the hub of iron trade and manufacturing in Upper Canada.

The Van Normans even built the first lighthouse at the tip of Long Point in 1830 in order to cement the company’s future by improving shipping on Lake Erie.

Just as the Van Normans reached the peak of their prosperity, their descent into hardship began.

In the early 1840s, Elijah Leonard left the company to start his own business. Charcoal required to melt the ore became expensive, and two failed ventures led the family into financial ruin.

The Normandale business suffered a decline and never recovered, causing the Van Normans to sell all of their lots.

By the time the Van Normans left Normandale in 1852, the furnace was no more. The bog ore in Norfolk was by no means exhausted, however, with quantities still found in Houghton.

Years later the town was christened Port Normandale, and is now known as Normandale in honour of its founding family and its former role as the central hub of trade in the Long Point settlement.

Thanks, Frank

In 2003, the site was designated a National Historic Site by the federal government, in recognition of the Normandale Iron Works being one of Upper Canada's most important industrial enterprises, playing a significant role in the early economic development of Canada.

Frank Sams retires

- adapted from an article by Jacob Robinson in the Simcoe Reformer

The township was flush with cash, had a progressive vision for the future, and was ready to invest heavily in recreational infrastructure.

"Everything that was done in the Township of Delhi was done since I arrived," Frank Sams said last week. "When I arrived they were getting to work on the new Delhi Community Centre. They started building that in 1987."

Frank was one of the few local managers to make the successful transition from the former Haldimand-Norfolk Region to the new Norfolk County.

He was appointed manager of recreational services in 2001 and later was given responsibility for parks and facilities. But it all came to an end for Frank in Norfolk County as he logged his last day on the job on November 13.

Frank, 60, has decided to take his retirement. He has lived in Delhi since he arrived in Norfolk 30 years ago but plans to relocate to Prince Edward Island with his wife Rebecca. Frank, a native of Gaspe, Quebec, held two positions in PEI before coming west for bigger opportunities.

Frank is retiring, in part, because it's been a tough year. The loss of his mother, two aunts and two uncles in the past 10 months has put some perspective on what is important in life. He says the time has come to slow down and take a load off.

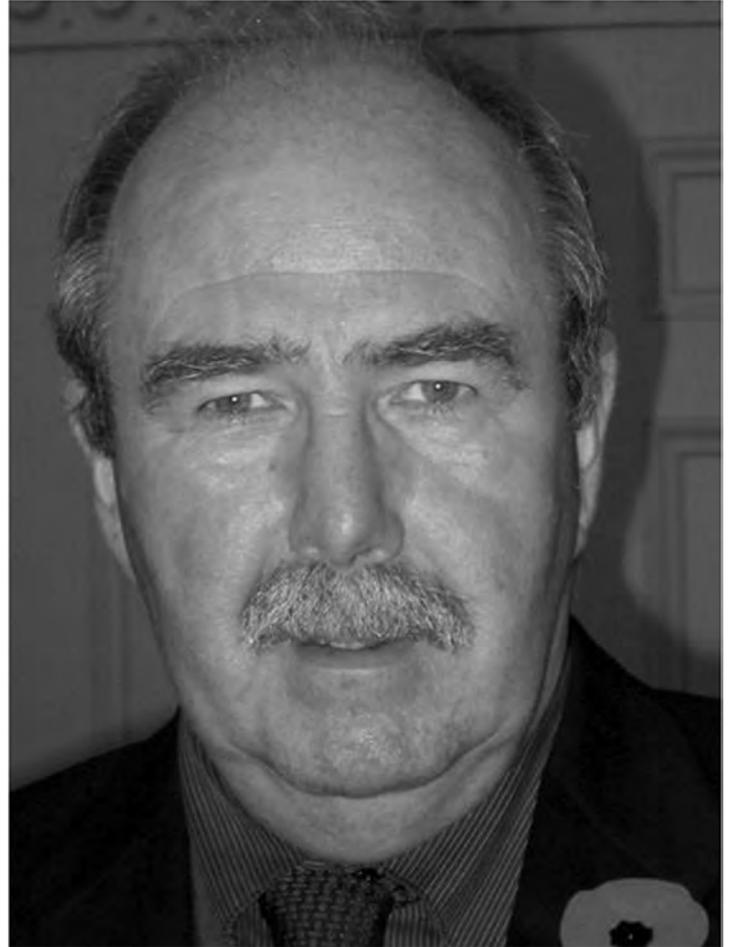
"I've been at it a long time," he said.

During his years in Norfolk, Frank's greatest satisfaction came from working with the numerous volunteer groups at the heart of all small-town recreational and sporting groups. Without them, Frank said he would have achieved very little.

Frank feels his work in Norfolk has come full circle. Just as the Township of Delhi was ready to start with a clean slate upon his arrival, Norfolk moving forward has a lot of tired recreational infrastructure in need of renewal. He is happy to pass the baton to a new generation that will hopefully bring new energy and new perspectives to bear on the situation.

Volunteers and local initiative were important to Frank Sams

Many urban dwellers take their municipal facilities and services for granted, while the residents of rural areas and hamlets know that they can only begin to match those services and facilities in larger centres if



Frank Sams says it was his "dream job" when the former Township of Delhi took him on as director of recreation in 1986.

they take the initiative and supply enough willing and dedicated volunteers to get things done.

Frank Sams acknowledged and appreciated this fact of life, and as a result, hamlets in the Township of Delhi, such as St. Williams, Windham Centre and Vittoria were able to achieve a measure of success under Frank's leadership and with his guidance and co-operation.

Frank earned the trust and respect of an army of volunteers, because he trusted and respected them.

It was obvious from the Vittoria MAFIA's first meeting with Frank that he was something special. Our community was in the midst of planning the new (or expanded and refurbished) Vittoria & District Community Centre when Frank was selected as Recreation Director for the Township of Delhi. Frank appeared to really appreciate the amount and quality of research and planning that the committee had done. Our experience with previous Rec Directors had not always been rewarding or productive, but we sensed that Frank would be a valuable ally in this and future projects, because he seemed to value 'his' volunteers.

Our belief was certainly not misplaced. For 30 years, Frank has continued to honour and appreciate

Editorial Rant etc.

those who step forward, who offer to help out in any way they can, not only here in Vittoria, but throughout his realm of responsibility.

Locally, the many volunteers of the “Magnificent Seven” have all benefitted from knowing and working with Frank on several successful community projects important to life, satisfaction and happiness in a small village like Vittoria.

We wax nostalgic for the pre-bureaucratic empire-building “good old days” when volunteering was both welcome and appreciated, and volunteers were appreciated, trusted, respected and honoured.

It would not surprise us if Frank turns to a life of volunteering in his new hometown. Congratulations on your retirement Frank, and we wish nothing but many years of good health, happiness, prosperity, and satisfaction for you and Rebecca in lovely P.E.I.

If BS were music ...

- an editorial rant about the horrible postal service offered by many Canada Post locations and employees (**NOT VITTORIA!**)

Either you're in the customer service business, or you aren't.

My question: Why do you suddenly find it impossible to deliver first-class mail (paid for at exorbitant prices), to residents who have lived in and received mail at the same house for many years?

I know, I know, you say the letter did not have a 911 address on it; or, the letter did not have a condo or apartment unit on it; or, the letter did not have a P.O. Box number on it; etc., etc., etc., ...

Canada Post management says, “The quality of our mail delivery is very important to us. We monitor our mail delivery regularly, and we are always working to improve our services and mail security ... We provide a positive customer experience.”

Canada Post's employees say, “We are proud to serve Canadians with pride and passion. We are committed to earn and keep our customers' business. It is our responsibility to

- a) anticipate, respond effectively to and exceed customer needs and expectations;
- b) consistently provide prompt, professional service;
- c) display appropriate personal initiative and proactive co-operation with colleagues when we address customer needs and concerns;
- d) conduct ourselves as proud, professional and customer-oriented ambassadors of Canada Post.”

WHAT A CROCK! Did it ever occur to you that the sender actually may not know the missing information, and cannot get it because their letters do not get delivered? A dear, old friend of mine used to say, “If BS was music, he'd be a whole brass band!”

That sentiment comes to mind whenever I hear the Post Office or it's employees attempt to justify refusing to deliver mail because of insufficient addresses, when they have been delivering to the same people at the

same address for years.

Either you're in the customer service business, or you aren't.

EVERYONE WHO RECEIVES A BOOSTER SHOULD CHECK THE ADDRESS WE ARE USING TO MAKE SURE IT IS COMPLETE AND CORRECT. IF IT IS NOT, PLEASE ADVISE BRENDA AT 519-428-8700 OR brendacooper@bcappraisalsinc.com

LEARN WHEN TO LEAVE WELL ENOUGH ALONE!

A dozen years ago or so, my lovely wife and I celebrated our 50th wedding anniversary. During the celebrations I told the reception guests a number of stories which I thought were cute. Turns out my wife thought one or two of them were insulting and offensive. Trying to calm her, I suggested she make a list of all the things I do which irritate her. In the ensuing twelve years, I have heard no more about the list.

Yesterday, as we sat rocking and reminiscing, I reminded her of that list of the ways I aggravate her, and asked her where the list was. She replied, “I'm only up to the M's!”

WE'RE PUTTING TOGETHER A FOURSOME!

One Saturday afternoon, ▼Norris Smith was golfing at Pine Valley Golf Course when an errant shot clanked him on the noggin, rendering him unconscious. When he awoke, he had amnesia, and disappeared for ten years. A sudden shock brought back his memory, and he returned home, exactly ten years to the day from his injury. After a tearful greeting, his wife ▼Betty went to the phone and started to call their friends. “What are you doing?” asked Norris. “I'm calling everybody,” replied Betty. “I'm inviting them to come right over for a Barbecue and Welcome Home party.” “Oh, no! Not on my golfing day!” said Norris.

WHAT WOULD YOU DO WITH A MILLION BUCKS?

▼Gary Cooper, ▼Tom Haskett and ▼Jim Melville were having a conversation at Tim Hortons one day, discussing the topic of what each of them would do with the money if he ever won \$1 million or more in the lottery.

Jim said, “I'd like to travel with ▼Barb all over North America in an elegant, plush custom-built RV designed to look like a completely refurbished antique Bickle fire truck.”

Gary said, “I'd go into Blue Star Ford and buy the most advanced and luxurious top of the line F-150 Limited Ford pickup truck as a gift for each of my children and grandchildren.”

“Aw, Shucks,” said Tom. “I love being a farmer. I think I'd just keep on farming until the money was all gone!”

Wrapping it up, and Coming Events

Wrapping it up!

We have been known to occasionally make mistakes. As time goes by, we seem to do that more and more often. We apologize for all errors and omissions.

Items in this newsletter are often excerpted or adapted from the local newspapers (Simcoe Reformer, Norfolk Hub, Port Dover Maple Leaf, Times-Reformer) and other publications, and we thank them and their writers.

Thank you to all contributors of photos, articles and other materials, as well as proofreading services – **J.P. Antonacci**, **Mary Caughill**, **Eddie Chau**, **Twila Cruickshank**, **John Donaldson**, **Ben Forrest**, **Don Fort**, **Victoria Gray**, **Tracy Haskett**, **Clark Hoskin**, **Diane Juhasz**, **David Judd**, **Claire Laevens**, **Mary Etta McGraw**, **Donna McMillan**, **Stan Morris**, **Joan Norman**, **Melynda Norman-Lee**, **Daniel R. Pearce**, **Jacob Robinson**, **Dave Scott**, **Glen Silverthorn**, **Darryl G. Smart**, **Monte Sonnenberg**, **Katie Starr**, **Carol Steedman**, **Linda Vancso**, **Heather Walters**, **Frances Winter**; The Brantford Expositor, Carolinian Canada, The Delhi News-Record, The Norfolk Hub Magazine, The Norfolk News, The Port Dover Maple Leaf, The Simcoe Reformer, Snap Haldimand-Norfolk, The Toronto Star, the Wikipedia website, and the worldwide web.

Thank you to **Joan Norman** and her crew for stuffing and labelling the envelopes containing the newsletters, and for distributing a number of them. Thanks also to **Sheelagh McFarlane** for stamping and mailing the Vittoria Booster envelopes.

Anyone who wishes to contribute an article for the next Vittoria Booster, please contact Roger. All contributed items welcome, including Letters to the Editor!

The Vittoria & District Foundation
P.O. Box 45 Vittoria, Ontario N0E 1W0
519-426-0234
godfather@kwic.com

Important Message From The V&DF Executive

The Executive and Directors of The Vittoria & District Foundation Inc. are all unpaid volunteers. Executive members are:

President – **Gary Cooper**
Vice-President – **Tine Chadwick**
Treasurer – **Brenda Cooper**
Secretary – **Brenda Cooper**
Assistant Secretary – **Tracy Haskett**
Chair of the Boosters Committee – **Tom Haskett**
Chair of the Heritage Committee – **Don Fort**
Chair of the Membership Committee – **Brenda Cooper**
Website Co-ordinator – **Don Fort**
Booster Editor – **Roger Cruickshank**

Conveners and helpers at the Spaghetti Dinner & Auction are also unpaid volunteers, as are those who assist at the Ontario Volunteer Service Awards ceremonies.

Workloads vary, but some volunteer hundreds of hours each year to keep the Foundation moving forward so successfully.

We have three simple requests that all members and contributors can help with, to simplify the workload for these volunteers.

1. One way is to fill out and return your own membership application forms, including whether or not an Income Tax receipt is needed. This has to be done for the 'paper trail' required. Thankfully, almost all members already do this. Receipts for membership will be provided only if requested.
2. The Auditors have also suggested that we ask all members to renew by cheque, or by credit or debit card, rather than cash, if possible. This too, will provide that easy-to-follow 'paper trail' the Auditors need.
3. When contributing one or more items to our Auction, please complete the Auction Contribution form giving a realistic estimated value for each item and tell us whether or not you need a receipt, and whose name and address goes on it. Nearly all contributors did that this year and it was really very helpful.

COMING EVENTS

~ TENTATIVE SCHEDULE ~

~ ALL EVENTS ARE SUBJECT TO CHANGE ~

UNLESS OTHERWISE NOTED, ALL EVENTS ARE AT THE VDCC (VITTORIA & DISTRICT COMMUNITY CENTRE) 35 OAKES BLVD.

- Thurs. Feb. 4 VITTORIA & DISTRICT FOUNDATION ANNUAL GENERAL MEETING ~ 7:00 pm. Contact Brenda at 519-428-8700.
- Sat. Mar. 19 VITTORIA & DISTRICT FOUNDATION ANNUAL Spaghetti Dinner & Auction. \$25 per person. Advance Tickets only. Contact Ginger at 519-426-0849.
- Sat. Apr. 16 VITTORIA LIONS CLUB WING DING (Chicken Wing Dinner & Dance) ~ Contact Jim at 519-428-0783.
- Sat. Apr. 23 VITTORIA FIREFIGHTERS STEAK BBQ ~ Contact Josh at 519-426-9104.
- Sun. June 5 CHRIST CHURCH ANGLICAN SPRING SERVICE ~ 3:00 PM. Lampport Street, Vittoria, Ontario. Refreshments to follow at the Town Hall. Contact James at 519-429-9511.
- Sun. June 12 VITTORIA BAPTIST CHURCH CEMETERY DECORATION DAY ~ 3:00 PM. Old Brock St., Vittoria. Contact Marian at 519-426-0505.
- Wed. June 15 VITTORIA LIONS CHICKEN BBQ ~ Doors Open At 5:00 pm. Dinner 6:00 pm - 7:30 pm. Contact Jim at 519-428-0783.
- Sat. June 18 GREAT VITTORIA-WIDE YARD SALE ~ All Around The Village, Starts at 8:00 am. Bake Sales, Book & Plant Sales, Refreshments available, etc.
- Sat. July 9 VITTORIA'S 220TH BIRTHDAY ~ Join us as we mingle and reminisce with old friends and new, on the 20th Anniversary of our Bicentennial Blowout! Contact Joan at 226-931-6518.
- Sun. July 10 VITTORIA'S 220TH BIRTHDAY SUNDAY BRUNCH ~ Join us for Brunch at the Vittoria Town Hall/Lampport Park. Contact Joan at 226-931-6518.

REGULAR MONTHLY ACTIVITIES

(Some organizations cancel summer and December meetings. Please check with the Organization)

LIONESS CLUB
2ND WEDNESDAY – 7 pm (in VDCC)

LIONS CLUB
1ST and 3RD WEDNESDAYS – 7 pm (in VDCC)
UNITED CHURCH WOMEN
1ST TUESDAY – 7:30 pm (in Sunday School room)

WOMEN'S INSTITUTE
2ND WEDNESDAY – 1 pm (in Town Hall)

The Vittoria & District Foundation Inc. (V&DF) is a registered charity created to provide facilities and programs to improve the quality of life for residents in and around Vittoria. All Directors of the V&DF are unpaid volunteers. Since its inception in 1997, the V&DF and its partners in the "Magnificent Seven" have raised and contributed more than Six Hundred Thousand Dollars to a variety of worthwhile community projects in and around the village.

To become a member of The V&DF, please contact Brenda at 519-428-8700 or 519-426-3564 or Tracy at (519) 583-9827