



A Unique Waterfront Community

The Bayshore Banner

The Official Newsmagazine of the Bayshore Village Association
Volume 12 Number 4 Autumn 2018



Our New Directors, p.7
Volunteers Reception, p. 8
Recipes: Fall Favourites, p. 26-7
What is an Ostomate? p. 32



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Contents

- 4 President Rick Matthews
- 4 Vice President Astrid Bruce
- 5 Corporate Secretary Kathi Kerr
- 5 Director, Common Grounds, Steve Goulter
- 6 Director Common Waters Kathi Kerr
- 6 Social Director Dawn Kelly: Newcomers
- 7 Our New Directors
- 8 Social Director: Volunteers Reception
- 10-11 Canada Day Fishing Derby
- 12 Social: Comedy Night
- 12 Sailing School
- 14 Pickleball, Tennis, Wednesday Golf
- 15 Volunteer Heroics: Tree Down at Harbour 99!
- 16 Bayshore Ryder Cup Golf Tournament
- 18 Ramara Ward 2 Councillor Marg Sharpe
- 20 Travel Adventures: Dominican Republic
- 22 Introducing Sharmila and Rohan Perera
- 24 Ladies' Luncheon Dec. 4
- 26-27 Recipes: A Cornucopia of Fall Favourites
- 28 Bruce Stanton Meet and Greet
- 30 Bridge News; Creative Art Show
- 31 Introducing Kate White
- 32 What is an Ostomate?
- 34 The Amazing Avocado
- 36 Ramara Library; Book Review
- 38 In Memoriam: Dawn Dorey

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www.bayshorevillage.ca/magazine
 and as a full-colour book to be picked up at the Hayloft.

The Banner and the BVA members are very grateful to everyone who contributed articles to this issue.

The next issue will be published in January 2019.
 Contribute anytime to noelc@cottagecountry.net

The Bayshore Banner

BVA President's Article



Rick Matthews
President, BVA

We have just completed the Town Hall and AGM which in my mind were much more productive and efficient than past years' meetings. The Board was able to share updates on the many initiatives that they are working on, which are the result of the feedback we have received through the membership research conducted over the last two years. Please read the Directors' reports online which were circulated with the AGM material in early September to understand the magnitude of

the work being completed in the various Directors' portfolios. With Cathy Sheldon's assistance at the AGM, we ratified all the Bylaws approved by membership at the May General meeting. The AGM minutes were circulated recently in record time. If you did not attend the meetings, please take the time to review the minutes on the BVA website, to understand the business conducted at the AGM.

Strategically there are three areas I believe we need to focus on over and above all the valued work the Board is involved with.

First is **infrastructure** – the management of the Spray Field redevelopment and the Communications initiatives headed by Doug Davies regarding the issues we have with our internet services.

Second, we need to develop a **proactive Long Range Plan** to ensure we have sufficient Capital Reserves moving forward and that our investment strategy is executed in concert with the Long Range Plan. Once the plan has been completed and presented to the membership for their approval next spring, I believe its review should become a requirement of the Board's activities annually to be approved by the membership. At the AGM we approved the retrofit of Harbour 33, which is the most obvious of the Capital programs. We now need to identify the less obvious and costly projects through a Long Range Plan process.

Third, we need to **manage the environment** through the Goose and the Ash borer programs. The membership approved the Goose Management program for 2019. With the proposed Ash borer program, we are reaching out to the membership to finalize our inventory of ash trees on private property. We ask that you sign a right to enter document. We will have our resident arborist evaluate your ash trees free of charge, input them in our total inventory and make available to you an affordable treatment to combat this invasive insect, which if allowed to take root in Bayshore, would result in irreparable damage to our landscape. The do-nothing case is the most costly and most damaging to Bayshore Village.

Finally, we have provided, under separate communication, the members of the new Board of Directors. There are two new members I would like to welcome. Keith Meadows will be the Common Waters Director. This is not a new position to the Board; however Kathi Kerr had undertaken two roles last year, Corporate Secretary and Director of Common Waters. We have added a new Director position, Director of Architecture, which Craig Child will manage. We have added additional people to the Board of Directors to spread the workload accordingly.

I am looking forward to working with the current Board of Directors on your behalf. We are focused as a team on the key programs and initiatives to improve Bayshore moving forward through the coming years.

*Rick Matthews
President, Bayshore Village Association*

My Tenderfoot V-P Year



Astrid Bruce

When I was elected to the Board at the Sept, 2017 AGM and pledged to do my best in whatever role I was assigned. (Little did I realize that the last position to be filled was going to be Vice President. Not only a fledgling Director; but the responsibility of an Officer, with signing authority.)

At our first Working Board Meeting, I learned I would be responsible for Architecture, Policy, Security, and Long Range Planning!! This daunting task list was thankfully ameliorated by the collec-

tive decision to place Long Range Planning into the more appropriate Director of Finance Role.

Mindful of the comments of the 2017 Survey initiative I confirmed a very dedicated group to re-form the By-Law Committee headed by Jim Fielding, who met regularly over Winter. He and Irene Heinz kept me up to date with their meticulous review of By-Laws 001:002:004:005; while I was swanning around Portugal. In my own defence, I web-exed (internet attendance) to Board Meetings; and also kept abreast of all Bayshore affairs via email. Even composing letters regarding By-Law violations, emailing them as attachments to Dee, who signed them on my behalf and mailed them. In this way all was well in the By-Law and Complaint Departments. It is amazing how technology can assist a fledgling Director!

That left Architecture. I "inherited" an astute Architecture Committee of five talented experienced members. So far so good! ...I leaned on Lorne the Chairman and his cohorts for the quiet winter months, and early Spring. Just as it was getting busier, Lorne asked me to accept his retirement plans in order to be free to enjoy the delights of Bayshore, and pay more attention to his business. At that time I couldn't persuade any of the Committee to accept the role. So I was obliged to wear "the hat" myself!! Lorne willingly mentored me, and "had my back" throughout the contentious "shed era." Following a resounding "no shed" vote at the May General Meeting, my role smoothed out and I was happy to not only Captain the Heart and Stroke Big Bike, but occupy a set of pedals again, testing my shiny new titanium hip!

In early June, things went pear-shaped with the abrupt retirement of Dee. Without a transition period, I and my fellow Board Members picked up the mysterious threads of BVA Office administration, whilst fielding a deluge of negativity. I'm happy to say the negativity has (in large part) now become positivity.

Throughout the summer "Veeping" was busy. Tree removal permissions; Long grass; unkempt lots; parking 'no-nos'; Airbnb issues; attendance at the STR adhoc Committee Meetings; Architecture matters, complaints various, Board Meetings, AGM preparations, and the supporting role of Pirate Queen to Cap'n Jim's 'Pirate training' sailing School.

Then two lights appeared at the end of my tunnel! Firstly Craig Child agreed to be Architecture Chairman, and at the AGM became a Director, and now is the "go-to" person wearing the "Architecture hat."

The other is a "guiding light," the extremely knowledgeable Cathy Sheldon who has been invaluable in assisting me with the By-Law amendment process (an ongoing project). Rome wasn't built in a day! I know this; because I sneaked off for a quick break to Italy in August!

The crowning satisfaction of the year for the Board was a pair of September meetings. The Town Hall, and the AGM. Both meetings were encouragingly fast, lacking dissension, and productive despite a packed agenda.

I am delighted to say that I am looking forward to my busy role for the second year of my tenure. And that I am proud to be a small cog in the Big Wheel of such an effective hard-working Board. I hope I will continue to receive your support.

*Respectfully submitted,
Astrid Bruce, BVA Vice President*

Corporate Secretary



Kathi Kerr
Corporate Secretary

This year, the Annual General Meeting, held on Sunday September 23rd, was without a doubt, the most efficient Annual meeting that I can remember. Special thanks to all of the Directors and to our process advisor, Cathy Sheldon. There was a jam-packed agenda that was covered along with great input from the members, and all of this in just 2 1/2 hours. Now, that's a record! Each Director presented a power-point presentation of their initiatives that they have worked on over the past year. There were many accomplishments thanks to our many volunteers. This is why Bayshore Village is such a special place to call home.

Last year our Bayshore community completed the first Membership research survey in many years. Development of this research began with the Long Range Planning Committee and the expertise of Jon Wagner. With Jon's background and professional experience, the survey questions were fine-tuned, submitted to the Board for approval and distributed to all members. As a result of your input, five recurring themes emerged. These were the Bylaws, Storage Yard, Youth and Young Families, the Pool, and Telecommunications.

Subsequently, a call went out for volunteers to create five ad hoc committees who began to address membership initiatives. Since that time, a tremendous amount of work over many volunteer hours has resulted in significant improvements. Our second Membership survey was conducted this year to collect comparison data.

Going forward, membership surveys will likely only be necessary every 2 or 3 years in order to obtain objective, non-biased data from our members.

Keep in mind that the Board of Directors work on the Members' behalf and your input is valued. Membership surveys are a valuable tool to assess the pulse of the community.

New technologies including a new computer laptop and upgraded computer program for the office, a Big Screen TV in the Great Room (donated), and a new modern projector for the Party Room are improvements that are modernizing the Hayloft and improving our lives.

The website now has the telephone directory which is updated on a regular basis. This can be accessed in the 'Members Only' section.

If you haven't taken the opportunity to check out the BVA website, please do so. Jon Wagner and John Waldon attempt to update the site regularly.

Our beloved Banner is in good financial shape under the supervision and care of Jack and Jill Pignatell. This quarterly magazine travels the world with many of our Bayshore Members. For those of you who are new to Bayshore, please consider sending Noel Cooper or John Waldon a short Bio on how you found Bayshore and introduce yourselves to our wonderful community. We all love the Bayshore Banner.

Respectfully submitted,
Kathi Kerr, Corporate Secretary



Emerald Ash Borer Update

The Emerald Ash Borer is on our doorstep. It has taken a dozen years to find its way from Windsor, ON (where it was first discovered) to Bayshore. There are currently trees on Southview that are infested. This has been proven by taking branch samples, peeling back the bark and examining the larvae.

We are very fortunate that our Village is situated on a protected peninsula, surrounded by water, prevailing Westerly winds and vast swampy areas to the East. These factors have provided some measure of protection, delaying the arrival of the EAB. We will see why this is important to us here in Bayshore later in this article.

The life cycle of the EAB is very well understood. The adults pupate and emerge from inside the infested tree, as adults, in May/June, eating their way out and creating "D" shaped exit holes in the bark. This is the only time we will see any evidence of the EAB. Sometimes, there will be swarms of the insect over the crown of a badly infested tree, but this is a



What it looks like!

rare sighting. The adult beetles eat only ash tree leaves for about two weeks before laying very tiny eggs in the creases of the bark. If there is a high wind, the adult EAB has been known to fly several kilometers, but this is also not the norm. They generally only fly to the nearest live ash tree, taste it to make sure that it is an ash tree before laying their

eggs. The eggs hatch and the larvae bore to just under the bark, and will feed intensively on the phloem or first annual ring tissues, not emerging again until the next spring as an adult.

In the mean time, the real damage to the tree is taking place under the bark as the larvae chew "S"-shaped channels everywhere, preventing the flow of nutrients to the crown. This causes the thinning of the crown, which is probably the first visible sign of distress. The larvae go through four "transformations" during the Summer, growing each time. In the Fall, it forms a pre-pupa which overwinters *in situ* in a folded state. Due to antifreeze in their bodies, they can withstand our winters very nicely. By the time there is any significant thinning of the crown, the internal damage is so severe that any attempt to then treat the tree is too late, or only slightly effective at slowing the inevitable death of the tree, and therefore not worth it.

This is why our timing is so fortunate – we can begin to treat our trees BEFORE infestation occurs. We are confident that the vast majority of the trees on the Bayshore peninsula are not yet infested because there is no evidence of adult EAB in the five green triangular traps that we have placed around the Village. Let's hope that this is true!

The other reason our timing is so fortunate is that we now have a resident arborist who has considerable credentials and expertise with the EAB. Eugene Storozinski has volunteered to assist us in putting together a comprehensive strategy to combat the spread and damage due to the EAB. This plan was presented at the recent AGM on Sept 23/18. A copy of this presentation has been recently circulated to all residents as an attachment to an email for your review.

A quick summary of the plan is outlined here:

The EAB has very sensitive taste buds. It will not eat anything other than ash tissues! This is the basis of our plan – make the ash tree taste bad to the EAB! This can be done in a variety of ways, but our plan consists of a very simple "watering" with a special "fertilizer", applied in May/June of 2019 and every year thereafter for a few years until the EAB moves on. We are not sure how long this will take, but we feel that 4 or 5 years will suffice.

The estimated cost of this "treatment" is \$50 or less per tree. Compared to removal, this is felt to be a good investment, as cost for removals are typically \$500 to \$3000 per tree, depending on location and complications with respect to access, etc.

Steve Goulter, Director of Common Lands

Director, Common Waters



Kathi Kerr
Former Director,
Common Waters

This year was a busy one on the ponds. During the Spring, excessively high water levels plagued Vicars pond and we had our fingers crossed that flooding would not result.

Mother Nature cooperated and our first challenge was averted.

Last year, the membership had voted to continue with the Goose Management program and we were again successful in procuring a permit from the Canadian Wildlife Services. In fact, they awarded us a two year permit expiring in 2020.

The Goose Management team, headed up by Michael von Kaitz, began their initial assessment in late February. Due to the cold temperatures, the Canada Geese were late pairing up this year.



Weed Growth on Beaver Pond

The city of Barrie contracted Michael's company this year and were also managing their Goose challenges. The numbers of Canada Geese continue to grow and without this program, our beaches, golf course, ponds and harbours would have created many more challenges for us.

The Membership overwhelmingly voted to continue with the Goose Management Program for next year with only three members voting against it.

For the first time in three years, the ponds required aquatic herbicidal spraying due to excessive weeds. By law this could not be conducted before July, due to the health of fish and their habitat.

Special thanks to Kathy Hutchinson and George Miller, our licensed weed specialists who bring their expertise to the ponds.

This year, we purchased a second bubbler, which was placed in Deer pond. The cost for maintenance and the bubbler effectiveness, make a strong case for bubblers versus aerators.

This marks the end of my two year term on Common Waters. I would like to sincerely thank Keith Meadows from the Common Waters Committee for agreeing to assume the Director position for Common Waters. Keith has a wealth of knowledge and experience and will represent this wonderful group very well. Special thanks also to Brian Hutchinson, who was my mentor. Also, to all of the pond Masters and their assistants. They are: Deer Pond – Glenn Lucas; Duck Pond – Jim Fielding and Guy Montemurro; Beaver Pond – Wayne Perzel and Joe Sokolowski, Vicars Pond – Randy Sinotte and Ian Mead; Mallard Pond – George Miller and Karl Kampe; Golf Pond – Keith Meadows and Brian Hutchinson. We also are fortunate to have our very own electricians, Maurice Cooke and Bill Pike, who saved us thousands of dollars due to their generous volunteer spirits.

It's been my privilege and pleasure working with these talented individuals. I couldn't have done it without their great team spirit.

*Respectfully submitted,
Kathi Kerr
Director of Common Waters*

Social Director: Newcomers' Reception



Dawn Kelly
Social Director

The Bayshore Village Association Members welcomed this year's Newcomers at our Annual reception held at the Hayloft, on Sunday September 16th from 2:00-4:00 p.m. It was a wonderful event that gave our community members an opportunity to get to know our new members and welcome them to our Bayshore Community.

Special thanks to our Ex-Officio, Doug Davies, who organized the event with help from our committee members Leslie Fielding, Kathy Hutchinson, Catherine Plue, and volunteer Marilyn Goulter who all helped to organize and prepare the food.

We had 25 new families who moved into Bayshore from Sept 2017 to Sept 2018. It was definitely a busy year.

Of these 25 families who were invited to our Newcomers party, 17 families attended. They entertained us with many interesting bios and stories.

Our expert bartenders, Jim Fielding and Bob Plue kept the wine flowing and the guests happy.

Keith Meadows was our talented MC who helped to welcome each and every Newcomer while entertaining everyone.

The Board of Directors would like to thank Kat Robinson, our Administrative Assistant, for coming in on her day off to help organize this event.

Thank you to all other volunteers who helped with preparations and cleanup.

*Dawn Kelly
Social Director*

Photos:

Patricia Dickson and
Kimberley & Peter Illy
91 Bayshore

Connie Bowman-Smith,
Randol Smith & Kennedy
171 Bayshore

Tara, Sophia and Dan Hotoyan
211 Bayshore

Photos by John Waldon



Our Newest Directors

Keith Meadows, Director, Common Waters



My work career consisted of being a Property Tax Assessor for MPAC for 30 years. During this time, I was active in representing members of OPSEU Local 301 as steward and Vice President. My role in the union included listening to all members voices, negotiating collective agreements, resolving complaints and dealing with numerous personalities.

We purchased our home in Bayshore in 2016 and since that time, I have become involved in several aspects of community service: pool maintenance, golf course greens maintenance, pond master for the golf course pond and co-harbour master for harbour 66. I participate in many Bayshore activities and events.

My personal assets include a strong drive for community service, getting things done in a timely and efficient manner, working well with others, having a sense of humour and a dedicated work ethic.

I enjoy the work I do in volunteering in Bayshore. I handle pressure well.

I look forward to working with a board that is committed to the code of conduct that each board member must adhere to and a board that puts the best interests of all members first. As sole proprietor of Yorkwide Electric for 30 years, employing up to 34 people, I worked closely with designers, engineers, and architects in the course of project coordination and advancement to achieve mutual goals.

Craig Child, Director, Architecture



I am a Master electrician who retired from a 40 + year career in electrical construction, installation and maintenance of residential, commercial, and industrial infrastructure. I am also certified in the operation of infrared temperature detection cameras as well as the installation and certification of communications systems cabling. As sole proprietor of Yorkwide

Electric for 30 years, employing up to 34 people, I worked closely with designers, engineers, and architects in the course of project coordination and advancement to achieve mutual goals.

My wife Sylvia and I have lived in Bayshore Village for more than five years. I have been serving on the BVA architectural committee for three years under Lorne McCaig and am currently committee chair since Lorne's retirement. I served on the bylaw review committee over the winter, help with electrical troubleshooting and repair at the Hayloft, and now on the golf course maintenance crew looking after the sprinklers programming, maintenance, and repair. I am active in the community men's golf league and play in the local course golf groups as well as help with setting up member events... aka... helping my wife on the social committee.

Ted Spain, Director, Hayloft



Carol and I just celebrated our first year at Bayshore Village on August 31st. We moved from Toronto and have never looked back. We both got involved with volunteer projects, Carol helping out with the gardens and I working on the golf course and pool spring cleanup and then joined the pool committee and helped Andy Rodrigues with repairs and maintenance around the Hayloft.

I spent most of my working career in the computer industry, starting out pre IBM PC in the very early 80's. For the most part I worked in distribution sales and sales management with a focus on server and storage solutions and more recently managed a data recovery company in Toronto. I've always enjoyed working with my hands and have renovated a number of houses, built a couple of cottages, and I took a sabbatical from the IT world to work with an architect for three years on a number of projects.

Carol and I have two wonderful daughters, Emily and Kate, who often visit with our five year old grandson Aidan.

Looking forward to getting into a number of small projects, at the Hayloft and pool that I think will make a big impact.



Board Positions, 2018-2019

Officers of the Board

President	Rick Matthews
Vice President	Astrid Bruce
Director of Finance & Admin	Jeff Zammit
Corporate Secretary	Kathi Kerr

Directors

Director of Hayloft	Ted Spain
Director of Social	Dawn Kelly
Director of Harbours & Storage	Andy Rodrigues
Director of Common Lands	Steve Goulter
Director of Common Waters	Keith Meadows
Director of Architecture	Craig Child
Ex- Officio	Doug Davies

Social Director: Thank You Very Much, Volunteers! September 21, 2018



BVA Annual Volunteer Recognition

This year on Friday September 21st, we marked the first Annual Volunteer Recognition Event here at Bayshore.

All volunteers were invited to this special event hosted by the Board of Directors to recognize their time, dedication and personal talents that each and every volunteer brings to Bayshore.

I was very pleased with the positive reaction to the food I purchased and thank Leslie Fielding and Donna Wilson for their assistance in preparing the room and decorating the Hayloft.

Thanks to Elaine Ney and Patrick Murphy for purchasing the wine, and to Patrick and Andy Rodrigues for bartending.

Thank you to the Board for starting this great tradition to celebrate our fabulous volunteers who go above and beyond to make Bayshore the greatest place to live, work and play.

In Bayshore Village, we have many individuals who responded in the survey that they would love to volunteer if they had the time or ability.

You don't have to join a committee to volunteer. Here are some creative options that have been offered recently. These are the volunteers that we would like to recognize this time around, and how they have contributed by:

Financial Time Talent Effort Anonymous

Anonymous: Financial: Donated New Big Screen TV for the Great Room at the Hayloft

Jeff Cuffley: Financial (equipment & supplies) liquid fertilizer for the golf course and donation of the liquid fertilizer sprayer tank

Brian & Jacquie Ivory: Financial: Donated over-the-stove microwave in the downstairs kitchen of the Hayloft

Mark McLean: Talent, Time, Effort: Cut down a large tree blocking the roadway at the Bayshore entrance

Patrick Murphy, Elaine Ney, John Waldon: Time, Effort: Cut down fallen tree blocking the pathway to the beach at Harbour 99

Starr Oswald: Time, Talent, Effort, Financial: Graphic designer, created ads for clients of the *Bayshore Banner*, and donated the revenue for her services to BVA

Dani Prinzen: Financial: Donated piano for the Great Room

Robin Searle: Time, Talent, Effort in refurbishing BVA benches in and around Bayshore

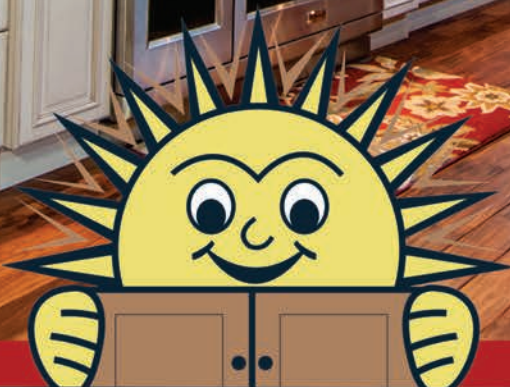
Dave, Scott and Laurie Stephen: Time, Effort: Repairing the Front Entrance Flag Pole

If you know of any Bayshore volunteer who has contributed in a Financial, Time, Talent, Effort or Anonymous way, please send this along to the Corporate Secretary, Kathi Kerr (kathikerr1@gmail.com) so that they may be recognized and thanked.

Submitted by Dawn Kelly and Kathi Kerr

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Canada Day 2018 Children's Fishing Derby



Firstly, on behalf of the residents, family, friends and children of Bayshore Village, I would like to thank Joe Sokolowski for his excellent leadership directing the Canada Day Children's Fishing Derby for the last several years. I personally want to thank him for mentoring an organized and easy passing of the reins over to myself. A tough act to follow, I hope I can achieve the success level he has over the years.

Again this year, the Bayshore Village Children's Fishing Derby was held on Canada Day and a fun morning was had by all, 19 girls and 30 boys, aged 2 through 16 years.

The total numbers reached by all who participated this year was 143 fish, which were all released "live" after measurement and recording.

Overall winners in each age group, girls and boys received a 1st place trophy; medals were also provided for largest and smallest fish, girls and boys. All participants received a great prize!

This would not be possible without the generous donations from our sponsors. Please support and thank these individuals because it is their contributions which allow this derby to take place annually with minimal cost to Bayshore Village and maximum payout to the participants.

Let me take this opportunity to thank our sponsors:

- Firstly, Mr. Stephen Bates (son of John Bates) who represents *Shimano* and *Ontario Out of Doors* magazine, who provided fishing rod and reel combinations, tackle kits and various other fishing related items. Stephen has been contributing to our derby for many

years and is someone who loves the enjoyment this brings to our children.

- *Trombly's Tackle Box*, who supported us with dozens of worms as well as tackle bags, and many assorted lures and other fishing items.
- Bill Ecklund's *Orillia Home Hardware*, who donated ten 5 gallon pails used to transfer the live fish to be measured and released.
- Home Depot, Orillia, who also donated 10-5 gallon pails for fish transfer.
- Finally, the *Davis Company* who, for a minimal cost supplies us with the trophies and medals that are awarded to the participants who catch the biggest, smallest and most fish for each age category; they have been doing this for years and are very dependable.

I would like to thank our team of volunteers that contribute their time, energy and experience to help make this derby possible. Without the generous commitment from these individuals it would not be possible to stage this event.

They are:

- Wendy Chan, who has headed up the registration and recording of the participants and their catches. Wendy is an incredibly valuable resource to the fishing derby; her experience from many years of volunteering for this event made my job that much easier. She also brought her friend Rachel to assist her with the tremendous amount of writing and recording.
- Karl Kampe, with his fish measurement expertise and experience.
- Eugene Storozinski, Randy Hutchison, Brad Dutot, Bill Pasel, Ron Joseph and Bill Pike, who all joined forces to assist in catching and releasing fish, baiting worms on hooks, repairing equipment malfunctions and any other related fishing needs. They also took a place at the awards table to present, with a handshake or "high five," the prizes to each child. I thank them all for their enthusiasm and dependability.
- I cannot finish without thanking Sharon Seaward for her photographic skills giving the pictures that recorded the priceless images of the derby.

In closing, I would just like to add that being my first time directing this event I found many moments throughout the morning that will stay in my memory for a long time: little Vida Meleca who never fished before and caught her first fish, ever! Her tiny feet it seemed



Volunteers pictured on this page: Eugene Storozinski, Karl Kampe, Brad Dutot



Vida Meleca and Brayden Hann show their winnings.

never came back to earth, or Brayden Hann, who caught the largest fish of the morning, a whopping 19.5 inch largemouth bass – that wide-eyed expression that could only be described as “whoa.” These are a few examples of so many I could describe and write about but there is only so much space.

In my view all the participants were winners, whether they received a trophy, a medal or any of the great, donated prizes, they all shared in the experience of a fantastic 2018 Bayshore Village Canada Day Children’s Fishing Derby.

Keith Meadows.

All photos on these pages by Sharon Seaward



Wendy Chan and Keith Meadows at the prize table.



YUCKY WORMS!



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Comedy Night



Laughter was in the air as Bayshore enjoyed the Comedy Night featuring Victor J on Saturday, September 15th. Thanks go out to Jill and Jack Pignatelli who hosted and orchestrated this very successful sold-out event.

If anyone can make coin selling or “numismatics” comical, it is Victor J. If anyone can draw out the humour in people to new levels, it is Victor J. We have many brave and entertaining residents

right here in Bayshore. A couple of these residents took the risk and went on stage with Victor J. We hope they had a great time because the audience sure did. These people were not plants. Some thought they were as they were so naturally funny, on and off stage. Bill Merkley, started it all off by giving his name as Bob and when asked his occupation started the whole “numismatics” fun that ran through the whole night. Deborah, Bill’s very talented wife, excelled at her cues to pretend to smoke, to sip wine (instead she chugged it), and to give her tempting “come hither” look. Her now famous “come hither” look was so well done that Victor asked Deborah to give that look from both sides of the stage so all could appreciate it. And thanks to Bruce McWilliam, another Bob alias, for his musical talent and his entertaining wit with his wife Lynn.

Thanks to our generous Bayshore residents, \$400 was raised through the sale of so many Share the Wealth tickets. The two lucky winners drawn were Kathy McLeod and Lois Cooke, Gord Smith’s friend, who each go home \$100 richer. Ticket sales together with Share the Wealth proceeds raised \$458.50 for the RVH Cancer Care Centre which Jill and Jack hold in high esteem.

After the comedy show we all enjoyed getting up and dancing to Jack’s captivating choice of dance tunes. The dance floor was pretty full the entire night and even at the close of the night those cleaning up and putting chairs and tables away were still moving to the music. Another great night in Bayshore Village.

Wendy Lucas



Victor J in action with Bruce and Lynn McWilliam.

Sailing School

Summer Extraordinaire

The Captains/Instructors:

Captain Jim Bruce - Astridos Too
Bob Bell / Gord Smith - White Pearl
Doug McPherson - Liquid Assets
Assistant - Murray Bisset
Assistants - Pat Murphy / Elaine Ney

The Crew/Students

Lia de Roeper
John Waldon
Kathi Kerr
Catherine Downey
Sharmila & Rohan Perera
Gunther Gratzner
Brian Cracknell
Asmita Raina
Lorne McCaig



Jim Bruce and his trusted assistants ran a complimentary Sailing School that started on May 24th and ended on September 27th.

We were taught all the parts of a sailboat and learned the difference between running rigging and standing rigging and so much more. We



Cap'n Jim is the maestro (top photo).

Sailors Kathi Kerr, Lia de Roeper, and Sally MacPherson.

We learned the proper terminology for the ropes – none are called a rope: they’re called sheets, halyards and lines! Captain Jimmy made a life-like sailboat model, complete with a fan creating wind to demonstrate how the wind affects tacking and jibing (turning the boat around).

We learned about latitudes and longitudes, how to plot a course and how to figure out the coordinates of a landmark. We did this all with a marine protractor, no GPS! Jimmy even took time out of a personal trip to Italy to send us homework to keep our memories sharp and hone our sailing skills.

We learned how to sail with little wind, lots of wind and used the 'iron spinnaker' (motor) for no wind. It was a very hot summer but on the water it was very tolerable.

We joined up with other BVYC boaters and kayakers for excursions to Lagoon City and Carthew Bay. The excursion to Carthew Bay even included a float plane piloted by Steve Goulter with his passenger Marilyn. How cool is that!

On behalf on the sailing school, we'd like to thank Captain Jimmy and Admiral Astrid for the many hours that they dedicated to all of us. We are very grateful for your generosity. For me personally it was a dream come true, I have loved sailboats my whole life and never had the opportunity to even be a passenger let alone actually SAILING.

Lia de Roeper, with help from John Waldon and Kathi Kerr



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Pickleball



On Thursday August 30, the annual Bayshore Village Association Pickleball Tournament was held on our tennis courts. Fourteen players participated under ideal weather conditions. Each player played in fourteen different doubles matches with their total points being tabulated by scorekeeper, Deborah May. After a blistering final game, the results were as follows:

- First Place: Rob Thomson
- Second Place: Bill Merkley
- Third Place: Artena Hutchison
- Fourth Place: Bill Pike

Afterwards, John and Mary Ellen Simerson hosted a potluck on their deck overlooking Lake Simcoe and Mary Ellen's spectacular gardens.

It was a great day for pickleball in Bayshore Village.

Linespersons Brian Murray and Linda Wyckoff did a great job making some tough calls.

I would like to thank John and Ann Locke and Home Hardware for their generous gift donations. Also thanks to Rob Thomson and Artena Hutchison for their gift card donations and Bill Pike for looking after the scorekeeper's shade canopy.

New players are always welcome. For playing times, call Randy Hutchison 705-484-1238 or Julie Murray 705-484-1635. Hope to see you on the courts.

Randy Hutchison



Top photo, Left to right: Brian Murray, Bill Merkley, Julie Murray, Glenn Lucas, Wendy Lucas, Dave Meharg, Gunther Gratzner, Anne Pike, Bill Pike, Rob Thomson, Mary Ellen Simerson, Artena Hutchison, Ria Searle, Randy Hutchison and John Simerson.

Middle photo: Brian Murray, linesman, presenting trophy to Rob Thomson. Brian was the founding player and organizer for pickleball in Bayshore.

Action photo: Wendy Lucas, Rob Thomson, Gunther Gratzner, Julie Murray (seated), Bill Merkley

Photos by John Waldon and John Simerson

Tennis



Bayshore tennis stars, Left to right: Bill Merkley, Krista Schmid, Rolf Schmid, Gary Scarborough, Norm Seaward, Carol Kampe, Karl Kampe, Tom Costigane.

Bayshore Village tennis continues into the fall season. Above is a July photo of eight of the dozen tennis players at Bayshore. All are welcome to play on Tuesday and Friday at 9:00 a.m. Drop-in play uses a rotation system for variety and abundant court time. Come on out!

Tom Costigane

Bayshore Wednesday Men's Golf

The Bayshore Wednesday Men's Golf Group held their annual year-end awards banquet at the Hayloft on Sept. 26. The BVA Men's Match Play Championship was won by Marc Bertrand. Marc is a deserving winner of the Ernest J. Smigelski memorial trophy.



Bob Plue, last year's winner, presents Marc Bertrand, the 2018 Match Play Champion, with his 'Ernie'.

A new award was presented to the winner of the BVA Men's Golf Playoffs combined with the most outstanding performance for the year. The inaugural winner of the George Woodruff memorial trophy is Brad Dutot.



Brad Dutot with the George Woodruff Memorial Trophy

Brad's **Most Outstanding Performance** season stats:

- Tied for most rounds played on the tour this year
- Most improved
- Most tour wins this year
- Tour money leader
- Most top 3's

Brad also twice had the second highest quota +/-, and donated most of his winnings to the beer fund.

Joe Sokolowski

Volunteer Heroics: Tree Down at 99



All cleaned up

One Saturday morning while walking Bella, I discovered a tree down at the beach in Harbour 99. I called the harbour master, Patrick Murphy, and left a message about the tree. Later in the day, we arranged to meet at the beach and cut up and remove the tree that was blocking access to the beach. Patrick, Elaine Ney and myself cut up the tree, removed it, and left the trunk and branches out by the sand boxes in 99 for pickup.

John Waldon

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The Bayshore Village Ryder Cup Tournament 2018



Saturday September 8th was our annual Ryder Cup Competition. The morning golfers had to brave colder temperatures than what we were accustomed to over the summer. Wendy Lucas and Debbie Rautins provided an enthusiastic environment at the party zone for

the a.m. hours. We certainly appreciated the breakfast options that were provided and helped raise some extra dollars for our golf course. By the end of the morning pairings, the two teams were tied in their points. Great thanks also goes to Doug McPherson who ran the Lunch BBQ, to ensure the golf participants could focus on their own enjoyment during the food break.

The afternoon pairings had the benefit of warmer temperatures and took full advantage of the Party Zone hosted in the p.m. by Leslie Fielding and Catherine Plue. These girls know how to keep a party going. Many strong battles on the course ensued. Attempts by the Chairman of the Golf Committee, Marc Bertrand, to slow the Red team down toward their victory was unsuccessful. The Red Team came out ahead after the afternoon ended.

The Share the Wealth draw yielded three prizes of \$25, \$40 & \$60. We raised just over \$100 towards golf course improvements. Next year we are hoping to design a "Crown and Anchor" board that can be used at the Party Zone when tickets are purchased.

Two great golf tournaments for 2018 due the enthusiasm of many volunteers. Remember you do not have to be an avid golfer to enjoy the day. We welcome any suggestion of what you might have experienced at other golf tournaments to make the day fun for all.

Irene Heinz

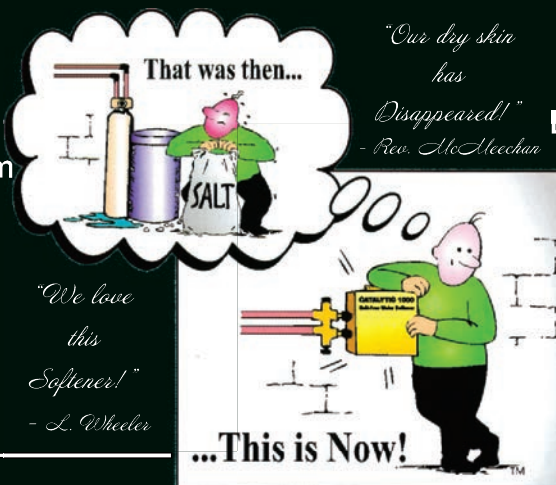
Presiding over the p.m. Party Zone were Catherine Plue (with husband Bob) and Leslie Fielding (with husband Jim).

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Ramara Councillor Marg Sharpe



Marg Sharpe
Ramara Ward 2

This will be my last Banner Article as your Ward 2 Councillor. It's hard to believe that four years have gone by already. My term is coming to an end November 30th. It has been a wonderful experience representing all of you on Ramara Council. Bayshore Village is truly a unique, warm and friendly place.

Remember I am still your Councillor until the end of November so if you have any questions or concerns please do not hesitate to phone or email me.

We are in the process of hiring a new CAO. Whitesell & Co. will be recruiting and will bring to the hiring committee five recommendations that are best for the job. As part of the hiring committee, we will review each and recommend one to Council. Our recommendation for the new CAO will go to the new Council in December to hire for a start date late January.

The electronic speed sign will be moved to the outgoing traffic pole to track the speed of vehicles leaving Bayshore. Once data has been collected from the outgoing traffic, all information collected will be analyzed and forwarded to the Policing Committee. The data collected will give the OPP days, times and speeds of vehicles that will determine the best time and day to set up radar.

GARBAGE AND RECYCLING:

For information on Garbage and Recycling Collection, contact the County of Simcoe, 705-735-6901. Please refer to your Simcoe County Calendar for your curbside pickup dates and materials. Bayshore is Green Zone 2. If you need a calendar, they are available at the Ramara Township office.

ELECTION 2018 –

VOTING BETWEEN OCT. 12 AND 28, 2018

Everyone on the Voters list should have received their personalized information letter in the mail by now. If you have not received your letter, contact Jennifer Connor at the Township office right away. 705 484 5374 or jconnor@ramara.ca

If you do not have a PIN# you will not be able to vote.

Marg Sharpe

Councillor Ward 2, Township of Ramara
Council Liaison Transportation
Simcoe County Councillor Alternate
msharpe@ramara.ca 705-484-5786



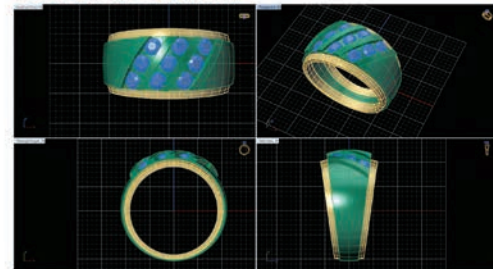
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Marg Sharpe Mayor

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- Communication - connect our communities, transparency, open, honest
- Accessible – listening to your concerns and following up in a timely manner
- Visible - **my only job** will be your Mayor, out and active in our communities, proudly representing Ramara Township at events
- Support for our local businesses, Community Center Boards, Library Board, Committees and all of the volunteers that work so hard in our communities

My Priorities as Mayor

- Roads – our #1 asset
- Finances / Taxes – Tax dollars must be spent with a proper understanding of the impact, both short and long term, on the township
- Economic Development
- Broadband/Rural high speed internet
- Contaminated Soil – Fill Bylaw - Close loopholes
- Township Effluent Waste Facility Spray Field
- Homeowners' concerns for their lifestyle living near quarries
- OLG funding
- CN Double Crossing at Concession Rd. 47
- Short Term Rentals

"It's Time for Change"

Municipal Experience

Over the past 4 years, I have worked hard to serve the residents, both in my Ward, and in the rest of our Township

- Ramara Township Councillor – 4 years
- Simcoe County Councillor – Alternate
- Elected representative on numerous Boards and Committees

Business Experience

I bring to Council my leadership skills and common sense business experience

- Sales / Management for an International Packaging Company
- Program Manager for a Nat'l Merchandising Consultant Company
- Managed high profile clients' marketing plans, budget and submitting reports on their business performance

I was raised and schooled in the area, and moved to Toronto to begin my career and family. I'm very happy to have found my way back to settle in Bayshore Village, Ramara Township.

October 22, 2018
It's time for NEW LEADERSHIP
in Ramara Township

"I would appreciate your vote!"



Infinity pool overlooking the peaceful ocean.

number of locations over the past few years. Like Goldilocks trying the three bears' porridge, we found Costa Rica too hot, Tenerife a little too cool, and the Dominican Republic (2018) just right. Almost.

We flew to Puerto Plata with Pat's sister Mary, and stayed at the nearby village of Sosúa. The weather was warm enough for swim-



The sensational "fun pool." My unstoppable two year-old grandson, "Climbin' Simon" went up those stairs 42 times in one afternoon, with his mom trying to keep up, and then accompanying him down the slide! They're waving from the top landing.

ming, and not too torrid for golf. Trouble was, the golf course was under water! We had conflicting reports from the locals: some said the rainy season continues until April every year; others said it has been rainy in February only for the past couple of years. Anyhow, for the first three weeks of February, we had half-hour rainstorms every two hours, every day. In between show-

ers, the weather was sunny and warm, and we could enjoy the pools and the grounds at our resort. The Dominican had narrowly escaped the brutal hurricane season of 2017 that ravaged Puerto Rico and St. Maarten, but towards the end of February while we were there, a significant storm arrived and literally demolished the beaches on the north shore of the island. My daughter-in-law, who joined us for a week with my son and their two boys, declared that we were on the wrong side of the island, and says the waters would be much more peaceful on the south/Caribbean side.

Our accommodation, though, was quite interesting: it was a spacious green walled village including six 3-storey condo buildings (we rented a 2-bedroom apartment at a very modest price), maybe 75-100 single-family houses, several large swimming pools, a small beach, a large gym, and a decent restau-

Like many Bay-shore residents, Pat and I go looking for warm weather at some point during the winter. For us, it's the month of February, and we have tried a

number of locations over the past few years. Like Goldilocks trying the three bears' porridge, we found Costa Rica too hot, Tenerife a little too cool, and the Dominican Republic (2018) just right. Almost.

We had conflicting reports from the locals: some said the rainy season continues until April every year; others said it has been rainy in February only for the past couple

of years. Anyhow, for the first three weeks of February, we had half-hour rainstorms every two hours, every day. In between show-



Son Andrew and grandson Benny watching the waves on a normal beach day.



Storm day

Travel Adventures: Dominican Republic

rant. Security guards staffed the gates and patrolled the village in cars day and night. There were no stores in the village; I walked several times to one that was just outside the walls; for the big grocery stores it was a taxi ride.

I had been advised not to rent a car there. ("If there's an accident, you're to blame, and you won't get off the island until you've paid for it.") So we called taxis to take us to grocery stores and restaurants



Pat and her sister Mary enjoy the pool outside our condo building.

in Sosúa – much cheaper than renting a car, but less convenient too. Society seemed fairly intimidating where we were: serious poverty was everywhere; groups of 6-8 young men on motorbikes were parked here and there. My female companions were not willing to walk down the main street of Sosúa, even with me to guard them.

An interesting aspect of our resort was that it was owned by Russians! Several families lived in the complex, and their children spoke Russian and went to a nearby private school; three prosperous Russian gentlemen were often noticed at the swimming pool with their Dominican wives and a bevy of children. The prevailing theory among us tourists was that the Russians are quietly buying up land close to USA for future military and political purposes.

Perhaps because it was inexpensive to begin with, the proprietors were worse than stingy in dealing with us. We had booked many months in advance of our arrival; when we arrived, we were told that we no longer had free admission to the more elaborate swimming pools. When I showed them the agreement I had signed, they pointed out the paragraph that said, "All terms subject to change without notice." That sealed their fate for the future.

Remarkably, in spite of all those shortcomings, we enjoyed ourselves for a swimming/ loafing/ walking (no shopping) kind of holiday, and we're actually planning to return in February 2019 – to a different, nearby hotel-resort owned by *Canadians*. It is closer to another town, Cabarete, that is alleged to be safer, quieter, and friendlier. Wish us Happy Landings!

Noel Cooper

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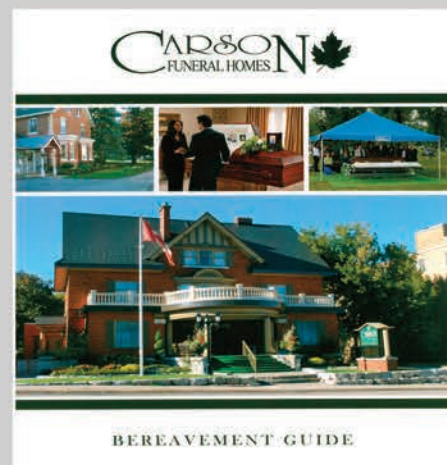


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Introducing Sharmila and Rohan Perera

I am a city girl. I love the big malls, the hustle and bustle of a busy life, shops within a five-minute radius, bars and restaurants to pick from

and the city lights at night time... or I thought I did – or maybe I did – but I don't now... or maybe I love it – but only at times. As you can see I have become thoroughly confused after living one year at Bayshore Village.

I am an immigration specialist by profession. My company, Ann Arbour Consultants, works with employers in Canada to identify positions that cannot be filled by Canadians and assists them in recruiting talent from outside Canada through our many offices located globally. We mainly work with people seeking caregivers/health workers and trades people, as well as hotel and restaurant professionals. It is a stressful job as we represent both the employer and employee at Canada Immigration and Canada Border Services. Bayshore provides me the downtime I never had.

When we sold our house in the City and were looking for a place to buy, I came across our home in Bayshore quite by accident. It was in the dead of winter. We contacted the listing agent and came to view the house, put in an offer the same day and *voilà!* before we knew it we had moved to the country. Not one of our friends actually believed that we were making a permanent move to the country.

It's been over an year since we moved and I doubt I could ever go back to living in the City. I am glad I chose a community to live in rather than just move into a lonely country house. The transition from a city life to countryside can be extremely hard especially if you are still not at a retirement stage. Living in a community such as Bayshore makes this transition much easier as there is always something to do and someone to greet; wonderful neighbours who are friendly and helpful and the fact that there is an abundance of activities to partake in (if you so wish to) makes me feel that I have the best of both worlds – peaceful country living with the option to be as busy as I wish to be.

A typical weekend day in the summer at Bayshore Village will begin bright and beautiful, awakening to the sounds of the birds and the sun shining on the water and a cool breeze to greet me as I open the French doors of my bedroom and step into the sunshine on the balcony – breathing in the cool, crisp, fresh air. My wonderful husband, Rohan, would bring me my coffee and we would sit silently sipping hot coffee and basking in the glory of peacefulness. We would have breakfast outside on the patio and take a stroll in our garden. Depending on the day, we may choose to either stay



home and do some yard work or check out the many country activities in the neighbourhood. I love farmers' markets, or a stroll through a farm.

We may go fruit picking or visit a lavender farm or a powwow in Rama. In the afternoon we would sleep on our lounge chairs under a tree in front of the water and drift off into slumber land. In the evening we may take our kayaks out on to the lake and watch the beautiful sunset. There is nothing more liberating than sitting in a kayak in the middle of a lake silently watching the sky turn orange with hints of red and yellow and then dark



blue as the sun sets beyond the water. Some days it would be happy hour at sunset with our neighbours.

If we are in the mood for a more active weekend we will invite our friends from the city for the weekend, where 8 or 10 of us will sail on Lake Simcoe in a pontoon boat, swim, have a picnic and come home to an evening barbecuing fresh meat bought at

a neighbouring farm, while sitting around a blazing fire pit. We would sit outside watching the stars until sleep takes over.

The best day at Bayshore Village in my opinion is Canada Day. We always have a bunch of friends over. We ladies would dress up as the 80's chicks, and join the Canada Day parade in my red Audi convertible. The guys drive behind us in their open jeep, cheering us on. The activities throughout the day for all ages are endless. We would thereafter cool off with a swim in the lake followed by a picnic or a game of golf. Our kids would stroll to the pool at the club house – away from the parents and have their own fun. In the night we would head out to watch the fireworks at Orillia waterfront. It is one of the most spectacular fireworks I have seen in Canada.



Winter becomes a little difficult with lots of snow and wind from the Lake, but there is so much to do in the country in winter time as well. Cross country skiing, snowmobiling and dog sledding are for the outside lovers. I am not a lover of the outside during winter, hence we go for many shows at the Casino Rama, or Orillia theatre. Many residents at Bayshore Village are snowbirds but for those that stay, the association organizes many activities such as card nights, dart nights, happy hours etc., to keep busy and warm during the winter.

Do I still like the City? Of course I do. Do I miss living in the City? That would be a definite no! I love my life at Bayshore Village. I feel my life has more meaning. In the City it would be work and back, shop, watch TV, go for parties etc. Now it would be – wake up in the morning, enjoy coffee outside to the sound of the birds, a walk beside the waters, go to work, drive peacefully along the country lanes, come back – take our kayaks out to the lake or sit outside watching the sun set. We would sometimes stop along the way to buy fresh meat and vegetables from farms, or just drive down a different lane and explore the countryside. We always eat all our meals outside in the summer and in winter cozy up together with a glass of brandy in front of a warm fire.

*By Sharmila Perera
26 Maple Gate*

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Save the Date: December 4!



The annual Ladies' Luncheon is being held on Tuesday, December 4th. Doors will open at 11:30 for lunch at 12:00. Please mark this date on your calendar. This year a hot lunch will be served (gluten free food will be available). All proceeds from this event will be donated to Salvation Army, Orillia and the Brechin Legion.

A silent auction will be held, as well as Bingo games. Please remember that cash only will be accepted.

The ticket price will be \$10.00 per person. A g-mail will be sent out advising when tickets will be available to purchase for residents and guests.

Lorna Pollard



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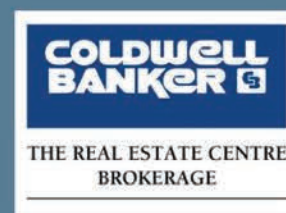


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Recipe Corner: A Cornucopia of Fall Favourites



Apple Cranberry Cake

½ c soft butter
 ¼ c granulated sugar
 2 eggs
 1 ½ c flour
 1 tsp baking powder
 ¼ tsp baking soda
 1 medium lemon, grated rind only
 ½ c. plain yogurt (1% or 2%)
 1 c. cranberries (fresh, frozen or dried)
 2 apples, peeled & thinly sliced



- Beat butter and sugar in large bowl, using electric mixer
- Beat in eggs, one at a time
- Mix dry ingredients and lemon rind
- Add to egg mixture, alternating with yogurt
- Spread half of the batter into greased and floured 10" springform pan
- Arrange cranberries over the top

Topping:

½ c. packed brown sugar
 1 ½ tsp cinnamon

- Mix the brown sugar and cinnamon.
- Sprinkle half of the topping over the cranberries
- Spread remaining batter over top
- Arrange apple slices in circles
- Sprinkle with remaining topping

Bake in 350 F oven for 50-60 minutes or until golden and toothpick comes out clean.
 Cool ~20 mins.

Submitted by Nancy Marzano

Chocolate Zucchini Loaf



Bake @ 375 F ~ 1 hour
 Grease 2 small loaf pans

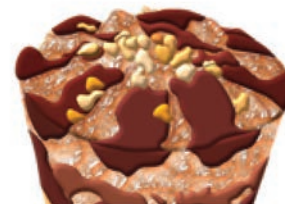
3 eggs	}	Combine
1 cup oil		
1/4 cup sugar		
2 cups grated, unpeeled zucchini	→	Stir into mixture
2 tsp vanilla		
3 cups all purpose flour	}	Blend dry ingredients Add a little at a time to egg mixture
2 tsp baking soda		
2 tsp cinnamon		
2 tsp cocoa		
¼ tsp salt		
Optional: 1 cup nuts	}	Fold in nuts and or fruit
1 cup raisins		

Bake in greased pans for about an hour.

submitted by Anne Pike

Drumstick Dessert

- 2 c crushed vanilla wafer crumbs
- 1/2 c melted butter
- 1/2 c unsalted peanuts
- 2 tbsp peanut butter
- 250 g pkg cream cheese
- 1/2 c white sugar
- 1/2 c peanut butter
- 4 eggs
- 1 tsp vanilla
- 1 lrg tub Cool Whip (or whatever is on sale)
- 8 tbsp chocolate syrup (like Brown Cow)



Mix the first 4 ingredients together; press into a 9 x13 inch pan, reserving 1/4 c of crumbs for the top of the dessert. Beat cream cheese, sugar, 1/2 c of peanut butter, eggs and vanilla together. Fold in Cool Whip. Spread mixture over crumb crust. Drizzle chocolate syrup over the top. Swirl syrup around with a knife. Sprinkle reserved crumbs over the top and freeze. Remove from freezer shortly before eating.

You can use LIGHT cream cheese and Cool Whip, if desired

Submitted by Sharon Seaward

Pumpkin Pecan Pie Cake

Serves 12
 ~ 1 hour @ 350 F

Ingredients:

1 can pumpkin (16 ounce)
 1 can evaporated milk
 3 eggs
 4 tsp pumpkin pie spice
 ½ tsp salt
 1 cup sugar
 1 yellow cake mix
 2 cups pecans, chopped
 1 ½ cups of butter, melted



Instructions:

- Mix together the pumpkin, milk, eggs, pumpkin spice, salt & sugar
- Pour mixture into a greased & floured 9x13 inch pan
- Sprinkle cake mix over the top of the pumpkin mixture – DO NOT MIX
- Sprinkle chopped pecans over the cake mix
- Pour melted butter over the top
- Bake in preheated 350 f oven for ~ 1 hour or until nicely browned on top and inserted toothpick comes out clean

Submitted by Wendy Lucas



Bayshore village

JACK PIGNATELL – ADVERTISING
705-330-9457 bayshoreads4@gmail.com

One Pot Cheesy Italian Pasta and Chicken

Ingredients:

8 oz. baby spinach leaves, divided
1 cup sun-dried tomatoes
packed in oil & Italian herbs, drained
1 large yellow onion, sliced
1 lb. boneless, skinless uncooked chicken breast
(cut into 1/2" bite sized pieces)
6 garlic cloves, sliced
1 lb dry linguine
6 large mushrooms, sliced
2 tsp. dried Italian seasoning
2 tsp kosher salt
1 tsp fresh ground pepper
1 tsp crushed red pepper flakes
4 cups reduced sodium chicken broth
1 cup chardonnay wine
4 ounces fresh parmesan cheese, shredded



Instructions:

1. In a 5 quart Dutch oven, combine half the spinach with the tomatoes, onion, chicken, garlic, linguine, mushrooms, Italian seasoning, salt, pepper, and crushed red pepper. Add chicken broth and wine on top. Cover and bring to a boil over medium-high heat.
2. Cook 7-9 minutes until pasta is al dente. Toss pasta with tongs occasionally to keep pasta from sticking to the bottom of the pot. You will still have some liquid in the pot when pasta is cooked. This is going to make the base of the cheese sauce.
3. Turn off the heat and add the cheese to the pasta. Toss pasta with tongs until the cheese melts into the pasta. Toss the remaining spinach into the pot and let stand for 5 minutes. Toss entire mixture with tongs.
4. Serve and enjoy!!

*Note: This dish is just spicy enough to make your tongue tingle.
For a milder sauce, reduce the red pepper flakes to 1/2 teaspoon.
I absolutely recommend this recipe. It is easy to make and freezes well. - Bob
[Illustration, not supplied by Bob, shows penne rather than linguine.]*

Submitted by Bob McCutcheon

Strawberry Ice Cream Pie

Crust:

1 cup brown sugar
1/2 cup butter
Cook brown sugar and butter until it bubbles.

Add to:

2 1/2 cups rice chex cereal, crumbled up
1/2 cup slivered almonds
1 cup coconut



Place half of the crust mixture on the bottom of a 10 inch pie plate.
Reserve the other half for the top.

Add 2 litres of ice cream [Strawberry or raspberry is best, but your favourite flavour would work too]

*This recipe is one of Fern Kerr's all time favourites.
It was given to her many years ago
by one of her mom and dad's neighbours in Florida.*

Sweet Potato & Peach Bake

6 sweet potatoes – sliced & cooked
1 large onion – sliced and fried
1 1/2 tsp cornstarch
1 tsp curry powder
1/2 cup brown sugar (or less)
1/2 tsp cinnamon
1 28 oz can sliced peaches in light syrup



Alternate sweet potatoes, and onions in layers in casserole dish, ending with the peaches on top
Mix sugar, cornstarch, curry, cinnamon & peach juice in saucepan & bring to a boil, stirring all the time until it thickens.
Pour mixture over & bake uncovered at 350 for 20 mins

Crushed pineapple or pineapple tidbits, or pears can be used instead of peaches and pecans can be placed on top.

Submitted by Kristina Frise

Super Squash Casserole for 10

Ingredients

4 c. butternut squash, cooked & mashed
1 large sweet onion, chopped, microwaved 2 mins
2 apples, chopped
1 c. yellow cheese, grated
1/2 can mushroom soup
1 box Stove Top dressing
Spice to taste (salt, pepper, garlic, rosemary)



1. Combine all ingredients (except Stove Top Dressing) in a bowl
2. Put 1/2 mixture in the slow cooker
3. Sprinkle with 1/2 of the dressing
4. Add rest of squash mixture and top with dressing.

Cook in Slow Cooker on Low for 4-5 hours.

Submitted by Julie Murray

**This recipe is available in the Bayshore Cookbook.
If you would like to purchase a cookbook for \$10.00,
please contact Pat Beecham-Cooper 484 0221.*



Recipe corner created by Jill Pignatelli

Roasted Apple and Prosciutto Wedges

1/2 cup brown sugar
2 large apples, peeled, cored
and cut into eighths
2 tbsp breadcrumbs
16 thin slices prosciutto
1/2 tsp freshly ground pepper



Preheat oven to 425 F

In a small bowl, combine sugar, bread crumbs and pepper.
Dip apple wedges in sugar mixture, turning and pressing to coat completely.
Wrap a piece of prosciutto around each apple wedge and secure with a toothpick.

Place on parchment lined baking sheet.
Bake for 8-10 minutes or until prosciutto is slightly crisp and sugar has caramelized.

Submitted by Bev Joseph

** known as one of Bayshore's Top Chefs
* This recipe can also be found in our Bayshore cookbook
available from Pat Beecham-Cooper 484 0221*

The Bruce Stanton Meet & Great Breakfast - September 15, 2018

The annual meet and greet Breakfast meeting with our directly elected representatives was held on Saturday Sept. 15 in the Hayloft Party Room from 9:00 to 11:00 a.m. Unfortunately, our newly elected MPP, Jill Dunlop was called back for an extraordinary sitting of the Legislature on Saturday, so Jill could not be with us.

After a delicious meal of breakfast casseroles, muffins, biscuits, juice, fruit, and tea and coffee, the information part of the morning began. Marg Sharpe, our Ramara Ward 2 Councillor, brought us up to date on several issues including the spray fields and short-term rentals. Then Bruce Stanton, our M.P., spoke on several issues facing Parliament and answered many questions covering a number of issues, even handling some Provincial issues in Jill's absence.

Over 60 people were in attendance. Many thanks to all our fabulous Bayshore cooks and helpers, including Jack Pignatelli for setting up the sound, Doug Sellery and Betty Gow for looking after the door and Doug Davies for bailing out this hapless, technology challenged MC on microphone issues.

Next year this meeting will revert to its normal time frame at the end of April/beginning of May.

Submitted by Pat Beecham-Cooper

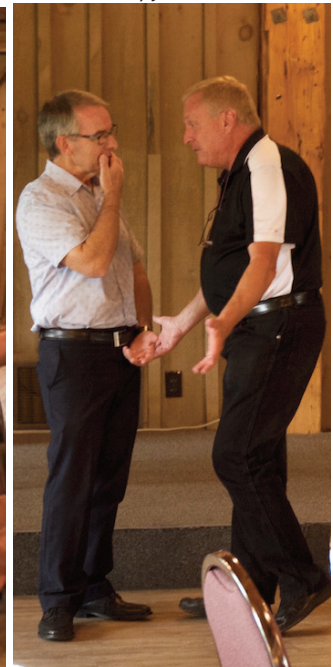


Top right: Kitchen team, L to R: Nancy Wallingford, Deb Wagner, Franchi Torchia, Diane Stoner, Pat Beecham-Cooper (organizer), Joseph Torchia, Mary Andrews, Kathy Hutchinson.

Bruce Stanton responds.

Fern Kerr inquires.

Rick Matthews and Bruce Stanton discuss.



Photos by John Waldon

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Bridge News

Bayshore has an active and enthusiastic group of Bridge Players. General Bridge meets on Monday nights in the Card Room at 7:00 pm; Ladies Bridge meets on Wednesday afternoons in the Great Room at 1:00 pm and Men's Bridge meets on Thursday mornings at 9:00 a.m. in the Great Room.

If you are interested in joining any of these groups please contact the following people:

General Bridge Pat Beecham-Cooper 705 484 0221
beecoop@cottagecountry.net
 Ladies Bridge Lorna Pollard 705 484-0330
ja-lo@cottagecountry.net
 Men's Bridge Dave McVie 705 484-5412
david.mcvie@bell.net

If you are interested in learning to play bridge, or brushing up because it's a long time since you played, Pat Beecham-Cooper offers bridge lessons on most Friday mornings from 11:00 to 1:00 in the Great Room. Please contact her at beecoop@cottagecountry.net or 705 484-0221 if you are interested.

Ladies Bridge plays 20 games each session; Men's Bridge and General Bridge each play 24 games each session. Thus, you may see higher scores when more games are played!

Here are the results for General and Ladies Bridge from June 18 to Sept. 26/18:

LADIES BRIDGE


Highest score: Maria Saringer 7250 points
 Second Highest score: Pat Beecham-Cooper 6450 points
 Third Highest score: Karen Jones 6280 points

GENERAL BRIDGE

1. Noel Cooper 6700 points
2. Lloyd Lockhart 6400 points
3. Fran McVie 6230 points

The men don't keep such careful statistics, but this season's headline was earned by John Smith, who scored 6810 points one Thursday morning, including 3750 points in one eight-hand partnership which included five games plus a small slam bid and made.

Pat Beecham-Cooper



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Creative Arts in Bayshore Sept. 28-29



Lynda Bertrand and Karen Dillabaugh present their offerings

CREATIVE ARTS AT BAYSHORE—TENTH ANNUAL SHOW AND SALE

On Friday, Sept. 28 and Saturday Sept. 29, Bayshore Artists and Crafters presented their tenth annual Creative Arts Show.

Over 12 artists presented their work at the Hayloft. We were pleased to welcome newcomers to the show: Karen Dillabaugh, Pam Koster, Franchi Torchia; and to welcome back Patricia Beecham, Lynda Bertrand, Noel Cooper, Romaine Dawkins, Lia de Roeper, Judy Fontyn Sugg, Maria Saringer and members of the Bayshore Acrylic group: Marilyn Goulter, Carol Rosa, Krista Schmid and Eva-Marie Stosch.

Ladies from the Tea and Chat group offered home-baked goodies for sale. Over the ten years of the show, over 40 artists, crafters and authors have presented their works – some for only one year, but many for five years or more. Congratulations to all.

As is the custom of the Bayshore Creative Arts show, ten percent of all sales is donated to a local charity. This year, Lighthouse Food Bank will be the recipient.

As well as the beautiful visual arts, we offered jewelry, greeting cards, handicrafts, preserves, painted glassworks, knitted, crocheted and handsewn items, coasters, golf aids and many other items.

Friday night was quite busy, and an opportunity to see many villagers and visitors. On Saturday there was a steady stream of guests, including several new neighbours and many visitors from Brechin, Orillia and beyond. The artists also made savoury appetizers to go with the yummy cookies, brownies,

tea and coffee provided by Krista Kemp and Experience Nissan.

Many thanks to all who helped set up and take down the show and helped in many other ways. Special thanks to Kathy Hutchinson and Lorna Pollard for their help with refreshments;



Franchi Torchia displays her jewellery

Mark Bertrand and Glenn Lucas for their heavy duty lifting and carrying, Starr Oswald for designing our posters and advertising, and Noel Cooper for putting up the signs and keeping an eye on repounding those felled by the many winds we had in the three weeks prior to the show.

A very special thank you to our sponsors: Krista Kemp, Experience Nissan; Len Skok, Real Estate; Bob Newton, and Radical Roots.

Photos by John Waldon

Pat Beecham-Cooper

Introducing Kate White

My name is Kate White and I am happy to announce that I am joining *Century 21 Lakeside Cove Realty*, Lagoon City as a Sales Representative.

Although I am not new to Bayshore Village, I would like to take this opportunity to introduce myself. My Family, the White Family, moved to Bayshore Village from Mississauga in the summer of 1975. My parents Bob and Joan White had four girls, the youngest being myself, Kate. My dad was hired as the project manager by the owners of that time and these two men became a part of our lives and our family. We all had a great childhood living in Bayshore. We grew up at the house in front of the Hayloft and it remained our family home until 2015. As we were the first family to live here, we were blessed to witness and experience all of Bayshore's Firsts. By that I mean, the creation of the roads, construction of new homes and the completion of the Hayloft that exists today from an actual barn. Over the years, the marinas, the in-ground pool, golf courses and tennis courts all made their appearance and became a part of the Bayshore we enjoy today.

My mother Joan was the caretaker of the Hayloft for approximately 30 years. She took great pride in making sure the Hayloft and the gardens were well taken care of. My sisters and I would go over to help her, and by help I mean we would run around and play in it, often pretending it was our home. My father Bob transitioned into being one of the original Sales Representatives for Bayshore. When I was eight years old, he asked me to be in

Bayshore's one and only TV commercial and that was so exciting for me. My parents were both very respected and liked by many of the homeowners, clients and friends. My father's philosophy was simple. Work hard and be honest with people.

After living in Louisiana and Colorado, I moved back to Ontario in 2015 with my children Bianca, Kolby and our golden retriever Chawlie. I chose to move to back to this neighbourhood because I wanted my kids to have the same sense of family and community that I grew up with in Bayshore.

With my love and personal knowledge of Bayshore Village combined with the power of Century 21, I look forward to discussing your real estate needs. My promise to you is simple. I will work for you and be honest, the same values I was raised with, living here in Bayshore.



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Each office is independently owned and operated.

*Kate White has been a member of
Bayshore Village since 1975*

KATE WHITE

Sales Representative



What is an Ostomate??

A Bayshore resident is an ostomate. He requested that The Banner publish this article, with the thought that perhaps others in the village have had similar experiences, and qualify to be ostomates as well. For more information please contact ostomy.asc@gmail.com, 1 855 678 6272.

An ostomy is a surgery to create an opening (stoma) from an area inside the body to the outside. It creates a new way for wastes to leave the body.

An ostomy treats certain diseases of the digestive and urinary system. When an organ is removed, an ostomy may be permanent. When an organ needs time to heal, it may be temporary. The organ involved could be the small intestine, colon, rectum, or bladder.



article by
Lou Bauldic

There are different types of ostomy. Some samples are:

- Ileostomy – the bottom of the small intestine (ileum) is attached to the stoma, which creates a by-pass for the colon, rectum, and anus.
- Colostomy – the colon is attached to the stoma, which creates a by-pass for the rectum and anus.
- Urostomy – the tubes that carry the urine to the bladder are attached to the stoma, which creates a by-pass for the bladder.

Cancer is a leading cause for ostomy surgery. A urostomy may be used to treat bladder cancer, a colostomy treats colon/rectal cancer, and an ileostomy treats damage to the large intestine. An ostomy may also be used to treat Crohn's disease.

It is estimated that there are 100,000 or more ostomates in Canada and more being created every day, as ostomy is a lifesaving surgery in so many cases.

My name is Lou Bauldic, and YES, I am an ostomate. I have a urostomy and a colostomy ... always the over-achiever!

My journey began in May of 2013 with surgery in Alliston for a blockage. I was referred to Newmarket hospital and then Sunnybrook, for surgery in October 2013. Finally, I was referred to Mount Sinai Hospital. Dr. Carol Swallow operated on me in December 2014 and my new life as an ostomate began.

I arrived home from Sunnybrook on December 26th. I was depressed, upset, and confused. I refused to acknowledge the devices and their required service. I was not a happy person.

A visiting nurse informed me of another Ostomate in our neighborhood and asked if I would like to contact him. "YES", was my instant response. I had questions and realized I was NOT ALONE! We met, and he told me about the Ostomy Canada Society and a new chapter in Barrie. My wife, Brenda, and I were at the very next meeting. Seventeen people were in attendance. I was impressed and spoke to many who also had questions and stories to tell. Everyone was happy to be there – we were all in the same boat. There was comfort in belonging.

On the drive home, I said to my wife, "We're in!" I was prepared to commit to joining the group and help others while getting help myself.

The Ostomy Canada Society is nation-wide with about 50 chapters. The National Executive represents all of us, and our chapters, to the government for support. Last year we had a significant increase in our financial support for the purchase of the very expensive supplies we require (they are not optional). National also confirmed and advised the chapters that each individual ostomate could apply for a Disability Tax Credit. They provided printed information to make the task easier. Here is a small list of other benefits and activities that National provides for the chapters and thus, the membership in Canada.

- Builds public awareness of persons with ostomies.
- Advocates for funding for ostomy supplies and recently, the Disability Tax Credit.
- Maintains awareness of the latest ostomy products.

- Created a National Ostomy Day (STOMA STROLL) awareness walk for raising funds.

- Publishes the Ostomy Canada magazine, plus informational brochures and pamphlets.

- Sponsors an annual Ostomy Youth Camp for kids between the ages of 9 and 18 years who are ostomates.

- Maintains modern, up-to-date communications through e-mail newsletters, websites, blogs, and links to resources.

This is a short list. There is much more!

A year ago, I was asked to be the President of our chapter, the Ostomy Association Simcoe County.

I accepted. We have always been about support for ostomates, and now we have taken it to a new level and direction. Our experience has taught us that there are many ostomates in every community and a large number of them are not aware of Ostomy Canada and the support available. I have met people who have only recently become ostomates, and I have met ostomates who have been in this club for 10 or even 20 years. I asked one lady about her situation and when she had her ostomy. Her reply was, "Two husbands and one child ago!"

Our experience has been one of awareness to find these folks and let them know of the Ostomy Chapter and all its members. To achieve this, we have embarked on radio interviews, newspaper articles, pamphlets and now, the kind assistance of the Briar Crier.

There is one more group that we are reaching out to but have found the path difficult; that is, the very recent post-surgery ostomates. We need to communicate with this group just prior to surgery or at the time of release from hospital, which is challenging. I can assure you that by the time they get home, they are ready to hear about us and what we offer to ostomates. They are anxious to know that "they are not ALONE!"

It has been difficult to communicate with the hospitals as their work is done when the patient is discharged, with few exceptions.

We are currently working on a program to develop a package to give to ostomates before their discharge from hospital. The package will contain information about the Ostomy Canada Society, the chapters, and what they offer a new ostomate. It will include information on how to care for and maintain devices, where to purchase them, the many manufacturers that supply them, and numerous tips on living with an ostomy. Information on diet, bathing/showers, changing procedures and general maintenance will be important. The package will also provide information on how to contact a local ostomy chapter. Our chapter has an 800 phone number and an e-mail address.

Some hospitals give out a package of their own but do not mention Ostomy Canada. We are the only real support group for Ostomates. I have begun speaking to groups at hospitals and to hospital staff to give them more information and seek their assistance in getting our packages to the new ostomate upon their release from hospital. It is working, but it's a long and slow process.

In less than two years we have grown our chapter from 17 to over 70 ostomates and caregivers. Our chapter was the number two fundraiser of all 50 chapters in Canada in 2017.

We are also the fastest growing chapter in Canada. While I am bragging, everything that has been accomplished is due to the dedication and extra effort of the membership. Our job is not done. It will go on forever.

It is very satisfying to see the results when we speak to a new member and they tell us that they are NOT ALONE any longer.



This article published with the permission of the Briar Crier, Alliston ON



Fisher Alert

A fisher has recently been trapped and removed from a Bayshore property, where it was burrowing under a deck. Fishers pose a danger to domestic cats, small dogs, squirrels, chipmunks, porcupines and

various other "meaty prey."

The fisher is a member of the weasel family and a close relative of the marten, but is nearly twice as large and four times as heavy as the marten. The coat on the fisher's slender body is dark brown with blackish brown fur on its rump and bushy tail. It also has a lighter, cream coloured bib on its chest. The name 'fisher' has no relation to fish, but is derived from 'fiche' an old English word for the European polecat and its pelt.

Fishers have short legs and strong, large feet with hairy soles.

It has sharp, partially retractable claws on each of its five toes.

Head and body length: 50 cm to 70 cm

Tail length: 30 cm to 42 cm

Life expectancy: approximately 10 years Weight: 1.5 kg to 8 kg

HABITAT/BEHAVIOUR: The fisher is a carnivore and an exceptional predator. It is one of the few animals that eats porcupine. When hunting other prey, such as mice, chipmunks,

squirrels, snowshoe hares, and fawns, the fisher attacks its prey from behind. One threat to the fisher is the bobcat, not because it is a prey, but they compete for the same food. This is referred to as sharing the same niche.

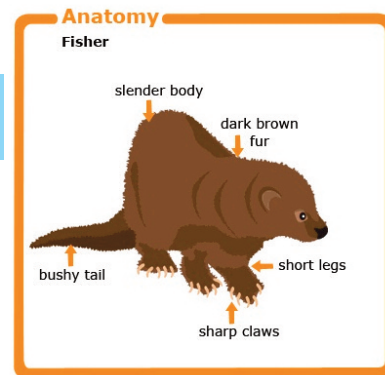
The fisher has very few predators other than humans, since few animals can take on the large weasel. The fisher finds shelter in holes in the ground, hollow trees, logs and stumps. They only maintain a permanent den when raising their young. Female fishers produce an average of three offspring per litter after enduring a pregnancy that lasts approximately 51 weeks, or 350 days.

RANGE: The fisher is found in Canada along the Pacific Northwest coast of British Columbia, in northern Alberta and from Saskatchewan to Newfoundland. It is also distributed in the United States in northern California, Idaho and western Montana. The fisher is only found in North America.

A Bayshore neighbour reported that he thinks that those were the animals he has seen on the "Point" among the rocks, which was a characteristic habitat mentioned by the Pest Control Officer.

Recent encounters include some in Shelburne and Haliburton.

Article prepared by Astrid Bruce



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The Amazing Avocado

Avocados are one of the most popular fruits. They are one of the healthiest foods you can eat and eating one every day would be a great idea.

Avocados are rich sources of monounsaturated fat that your body can easily burn for energy. Because they are so rich in healthy fats, avocados help your body absorb fat-soluble nutrients from other foods.

Avocados also provide close to 20 essential health-boosting nutrients, including potassium, vitamin E, B vitamins, and folate, and, according to research published in the Nutrition Journal, eating just one-half of a fresh avocado with lunch may satiate you if you're overweight, which will help prevent unnecessary snacking later.

Those who ate half an avocado with their standard lunch reported being significantly less hungry three hours after their meal compared to those who did not eat avocado for lunch. The study also found that avocados appear helpful for regulating blood sugar levels.

Avocado is also beneficial for maintaining optimal cholesterol levels. Healthy individuals saw a 16 percent decrease in total cholesterol level following a one-week-long diet high in monounsaturated fat from avocados.

The next time you're in the mood for a grass-fed burger, add a few thick slices of avocado. One study found that eating one-half of a medium avocado with a hamburger significantly inhibited the production of the inflammatory compound Interleukin, compared to eating a burger without fresh avocado.

According to lead author David Heber, MD, PhD, his findings offer "promising clues" about avocado's ability to benefit vascular function and heart health. In fact, there's good reason to add avocado to virtually any meal, as their healthy fats are vital for optimal brain function, and the prevention of degenerative brain disorders like Alzheimer's disease. As noted in Scientific American:

"The brain thrives on a fat-rich, low carbohydrate diet, which unfortunately is relatively uncommon in human populations today," reports David Perlmutter, author of Grain Brain. "Mayo Clinic researchers showed that individuals favoring carbohydrates in their diets had a remarkable 89 percent increased risk for developing dementia as contrasted to those whose diets contained the most fat.

Having the highest levels of fat consumption was actually found to



Steve Goulter

be associated with an incredible 44 percent reduction in risk for developing dementia." ...'Good' fats include monounsaturated fats, found abundantly in olive oil, peanut oil, hazelnuts, avocados, and pumpkin seeds, and polyunsaturated fats (omega 3 and omega 6), which are found in flaxseed oil, chia seeds, marine algae oil, and walnuts.

UCLA research has shown that the greatest concentration of beneficial nutrients is located in the dark green fruit closest to the inside of the peel. In 2010, the California Avocado Commission issued guidelines for getting the most out of your avocado by peeling it the right way. To preserve the area with

the greatest concentration of antioxidants, you're best off using this method:

1. First, cut the avocado length-wise, around the seed.
2. Holding each half, twist them in the opposite directions to separate them from the seed
3. Remove the seed
4. Cut each half, lengthwise
5. Next, use a spoon to scoop out the avocado, making sure to get the fruit close to the skin as that has many of the nutrients.

You're probably used to using avocado in salads and guacamole, but you can eat them in many other ways as well. Try using one as a fat replacement in baking. Simply replace the fat called for (such as oil, butter, or shortening) with an equal amount of avocado.

Avocados have been rated as one of the safest commercial crops in terms of pesticide application, and their thick skin protects the inner fruit from pesticides. So there's no real need to spend extra money on organic avocados. Tests on avocados from a variety of growers in different countries, sold in several major grocery stores, showed that they all tested free and clear of harmful chemicals.

This article originally appeared on the www.mercola.com website. It has been condensed by Steve Goulter for use in the Banner.

For a poster outlining information about avocados, go to <https://www.mercola.com/infographics/avocado-uses-health-benefits.htm>

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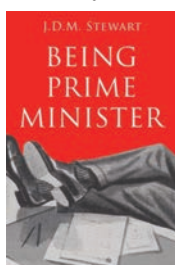
Happy fall, ya'll! We are continuing the fun and informative programming for adults at the library. Won't you join us? Sessions have been filling up so please register ASAP!

Facebook Training Wednesday, October 17th @ 11:00 a.m.

Learn how to sign up and use Facebook, including the importance of learning about security issues.

Being Prime Minister, with author J.D.M. Stewart

Saturday, October 20 @ 1:00 pm



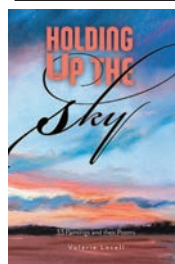
With just 23 members, it may be the country's most exclusive club. Canadian Prime Ministers, seven of whom are still alive, in addition to our current PM Justin Trudeau, have shaped the course not only of our country but, in many cases, the course of North America and even the world. These 23 members all have/had views and policies that differed as widely as the ages in which they lived. But what were they like as people? Author J.D.M. Stewart takes you behind the scenes to tell the story of Canada's leaders and the job they do as it has never been told before.

What is 211? When you don't know where to turn...

Tuesday, October 23rd @ 6:30 pm

211 is an award winning free helpline and website that connects you to community and social services in your area 24 hours a day, 365 days a year, in over 150 languages. The vision for 211 is to be the primary source of information and gateway to human services for individuals and planners. Come and hear more about this free service available to our community.

Val Lossell - Her Story Saturday, November 3rd @ 11:00 a.m.



The magic inherent in making art has played a central role in recovery for Valerie. Eight years on from a career-ending brain and spinal cord injury, Valerie now uses "was" for teacher and "is" for artist. Working in watercolour and pastel and writing poetry inspired by that art has helped her in the slow process of reframing the unhelpful and allowing space for new ways of being to emerge.

Photography in Motion, with David T. Chapman

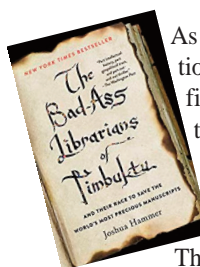
Wednesday, November 7th @ 6:30 pm

During this presentation, the audience can experience life in motion. It provides an opportunity to see how everyday things develop and finish. It includes what goes on in the daytime, but also the impressive changes that occur at night. Everything from shooting stars, Aurora Borealis, thunderstorms and cities that come to life after the sun has gone down. Many people look at fog as a stationary thing. In this feature, you get to see fog come to life and watch it dance from one end of a field to the other, creating various different optics in the

Book Review

The Bad-Ass Librarians of Timbuktu

By Joshua Hammer



As I was looking through the public library's non-fiction offerings to read on my iPad, this book was the first one I found that I could borrow immediately. The title snagged me, of course, plus the banner on the cover saying it was a New York Times best-seller. So I decided to take a chance and borrow it, and then go on looking for other books.

This review isn't going to try to persuade you to find and read this book, unless you or a loved one are in the Canadian military! I can't claim that I read every word in the book, but it was interesting enough to keep me skimming, and reading the concluding sections.

The operation that gave the book its title was the dangerous scheme of librarians in Timbuktu, a city of 54000 in the country of Mali, Africa, to save 377,000 beautiful and ancient Muslim scrolls from the destructive hands of Jihadi invaders, who would have destroyed the documents if they had ever found them. To accomplish their goal, the librarians had to buy all the steamer trunks in the city, and then in nearby cities and countries, until they had more than 2500 shipping containers. After they emptied the city's libraries under cover of darkness and curfew, and stored the steamer trunks in peoples' closets, they had to move them all to a safer part of the country. At first, they did it driving one SUV at a time, deceiving or bribing border guards. Later they hired a few dozen river boats (called pinasses) to ferry them up the Niger River to safety. In the end, the Jihadis found and incinerated only about 4000 of the treasured scrolls.



A pinasse on the Niger River

The librarians' adventures, however, take up less than half the book. The rest of the book is a narrative of the recent history of conflicts and factions in Mali, where Canadian forces have begun "the most dangerous peace-keeping mission in the world," in a country where "there is no peace to keep." If you have any interest in trying to understand what the Canadians are up against, this book provides a fairly understandable, but always complicated, summary.

Noel Cooper

process. Watch sunrises evolve into day and sunsets disappear into the night. This presentation is a real crowd-pleaser because of its constant movement involving interesting subjects. It enlightens the imagination.

Mass Marketing Fraud and Cybercrime Awareness

Wednesday, November 14th @ 6:30 pm

Join us as a member of the Canadian Anti Fraud does a presentation geared for seniors, covering Mass Marketing Fraud, Identity Theft, Romance and other scams – and how to avoid them. Nearly 80 percent of mass marketing fraud is conducted by organized crime groups and is currently the second most common criminal activity funding terrorist activities.

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Rebecca Taylor



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Milestones: In Memoriam

Elizabeth "Dawn" Dorey

1939-2018

formerly of 9 Lantern Court



Dawn Dorey was the beloved wife for 59 years of Michael S. Dorey. Loving mother of Steve and wife Linda Dorey (Reda) of Barrie and Kimberly Burke of Orillia. Dear grandmother of four and great grandmother of two. The Doreys lived in Bayshore Village for more than 30 years. Dawn was a home-maker and devoted mother, and was active in the "cookie exchange," which was a precursor to our current "tea and chat." Her husband Mike was "the Bayshore Village Security guy"

who protected the village in the early days. Mike also contributed many prizes for the Fishing Derby on Canada Day.



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