



## The Bayshore Banner

The Official Newsmagazine of the Bayshore Village Association  
Volume 17 Number 2 Spring 2023

## Waiting for Spring



Beautiful shot of the Hayloft in March.  
**Photo by Janet Sauve**

## Beware: Bear Sighting in Bayshore Village



This polar bear was spotted at 142 Bayshore.  
Be careful out there folks! ☺  
**Photo by Mary Andrews**

*Announcing !!!*



*The Bayshore Village  
Classic  
Saturday June 24, 2023*



**The Bayshore Village  
Ryder Cup  
Saturday September 9, 2023**

### Correction:

In the Winter Edition, we had an excellent article entitled "Antarctica: An Incredible Journey." However, the author's name was misspelled. The author's name should have read **James Schulz**. Our apologies to James!

## Selling your HOME?



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# The Bayshore Banner

The Bayshore Banner is published for the membership of  
the Bayshore Village Association

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The Bayshore Banner is available on our website  
[www.bayshorevillage.ca/magazine](http://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 and photos to this issue.



Look at this fabulous cake **Starr Oswald**  
made for the St. Patrick's Day Potluck  
Dinner and Dance! Just wow!  
For more photos of the event, see pages 24  
and 25.

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Pictured is Randi Smith at our St. Patrick's Day Potluck and Dance. In the background are two guests, Raj Mohar and Adrian Jennings. Sláinte! Cover photo by **Janice Latorre**

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*The views and opinions expressed in each article are those of the authors and do not necessarily reflect  
the official policy or position of the Bayshore Village Association and/or its Board of Directors.*



## President's Report



### Short-Term Rentals: Here To Stay?

It is reasonable to assume that short-term rentals ("STRs") will continue to find their way into Bayshore Village. Currently there are two licensed properties located at 16 Thicketwood Place and 82 Bayshore Drive.

The Township of Ramara has approved a by-law to license, regulate and govern STR accommodation uses. To help ensure these regulations are adhered to, the Township has established a demerit point system whereby the accumulation of points will result in fines and/or suspension or cancellation of the owner's license to operate. Demerit points remain on record for two years.

Renters must also enter into a "Renters Code of Conduct" agreement specifically detailing the rules and regulations so that the premise is operated and used in a fashion that will not cause a disturbance.

Owners must ensure there is a responsible person available to attend to the STR within one hour if there are any concerns brought to their attention. If the concern is not addressed within the one hour time frame, fines and demerit points will be issued.

The Board is actively developing a strategy to work with STR owners and surrounding neighbours to minimize disturbances within our community.

More details regarding the by-law and the demerit point system can be found at [www.ramara.ca](http://www.ramara.ca).

### Under the Radar

Until the results of our upcoming survey are received and analyzed, there won't be any significant projects to watch for. However, that doesn't mean the Board members are idly sitting on their butts collecting dust. Many things continue to be accomplished with little or no fanfare.

One very important project which has been a work in progress for many, many years, is the "Battle of the Spray Fields." Simply put, our sewage treatment facility is nearing capacity and the Township of Ramara needs to recognize and address the situation. My hat goes off to our previous President, now ex-officio, Rick Mathews, for his years of tenacity and patience in dealing with the Township. I would have given up by now. Even though it's often five steps forward, three steps back, Rick has been able to make some ground and is beginning to see the light at the end of the tunnel.

Also worthy of mention is Jeff Nolan's work in harmonizing our by-laws with the Township of Ramara. It's a long and tedious task, but an important and necessary one in order to streamline things.




Of course there are numerous other tasks that go unnoticed but are necessary to prepare for the upcoming season. Each Board member is busy putting the pieces together and I thank them for their dedication.

Please take some time to read the Director Reports both in the Banner and on our website. And as always, please volunteer whatever time you have to keep this great community thriving.

Cheers,

**Gunther Gratzner**  
*President*

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## Director of Common Waters Report



The enzymes and dyes for the ponds have been ordered and should be delivered towards the end of April. The good news is that we have leftover inventory from previous years, so we didn't have to order as much this year. Some of the aerators have been sent in for maintenance. Many of the cords have been spliced together over the years due to animals chewing through them so we are having them assessed to see which ones need repair. We have sent in half this year and will do the other half next year.

At some time in May, the pond masters and assistants will put the aerators in place and hook them up to the hydro so they are ready to go. The aerators and bubblers can then be turned on for the long weekend in May as has been past practice.

One of the people who did the spraying of the herbicide in the ponds and harbours has moved out of the community so, unfortunately, we are down to one person. We can continue to spray but we need to look at finding another person who is willing to do the training so that we have two licensed individuals.

The permits for Goose Management have been signed and sent, and I met with the Wildlife Management team who will start their service sometime in early April when the geese begin choosing nesting sites.

For those with properties on the lake or a pond, it is time to think about geese barriers to keep them from coming ashore via your property. This is particularly effective during the molting months of April, May and June (at least the first two weeks of June). Although barriers and keeping lawns at a minimum of four (4) inches tall may help all summer, it is during the months of April, May and June when these measures will be most effective. Please remember that the Board has hired the Wildlife Management Team to help with the geese situation on common lands, NOT on private property.

We are continuing to monitor the high water level of Vicars Pond. The Board is talking about this with the Township as well as exploring other options.

Also, once the ponds start to melt, beaver activity may increase. Please check your trees to ensure they are wrapped with wire at least three (3) feet up the trunk. This is one of the easiest deterrents to ensure beavers do not settle on our ponds.

**Steve Miller**

**Director of Common Waters**



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## Social Director's Report



### Report on Events

The Social Committee sponsored an in-house **Prime And Dine** event in February. This was a first time partnership with Caterer Robert "Bobby" Wilson and his son Chef Jody, Brian Finnegan, our resident butcher, and the Social Committee. Brian bought and prepared the

tenderloin into perfect 8 ounce portions. The chefs prepared the meat and the Committee bought and prepared the rest of the food.

Because the committee did the shopping, preparation, cooking, serving and clean-up, this event netted a surplus which is much needed for our Canada Day celebration and other events. When a dinner is done solely by a caterer, the caterers fee is at least \$45 to \$50 a plate, where we would have no surplus. Add a DJ or band, our per plate for future reference is \$60 to \$65 with around \$5 a plate surplus. Remember, this includes the food, cooking, servers and clean-up. It is worth the extra cost in my opinion so that the committee can relax and enjoy the event. I have priced out caterers. By far, Robert Wilson Catering gives us the best rate. Others are \$75 and higher. We all know prices out there. We went to Huntsville and had a burger, potato wedges and a pop. The bill was \$58 with tax and tip!

One thing that was nice about Prime and Dine was that the room was not crowded. In future, events like Spring Fling, pub nights and New Year's Eve, will be held to a maximum of eight people per table or 72 to 80 participants. Outdoor events are open to much greater numbers (near 300 for Canada Day). The other nice thing about this event was that people could talk to each other throughout the meal because of the dinner music playing in the background.

Attendees arrived around 5:30, dinner was served at 6:20. Almost everyone stayed till nearly 9 pm. A nice leisurely dinner! (For pictures of the event, please see page 12.)

All in all, it was a successful and delicious meal! Thanks to everyone who did a lot of work for this!

Our next event was a **St Patrick's Day Potluck and Dance**. Pot luck dishes included corned beef and cabbage, Irish stews, pasta, chicken drumsticks, shepherd's pie, many side dishes and desserts. As always, the cooks of Bayshore made fabulous food for all to enjoy! We danced to our favourite DJ, Steve, who played some great Irish songs and brought along a big screen to watch the songs on video!

One table won \$5 each for knowing the most Irish trivia! We thank them for donating the money back. Randi Smith won the 50/50 of \$104. We also had a good ole Irish toast with some fine drinks! Many thanks to Mary Andrews and her family for their many contributions, and especially their true Irish spirit! Thanks to Janet Sauve for donating the

centrepieces! Thanks to everyone who helped in any way! (For pictures of the event, please see pages 24 and 25.)

### Upcoming Events

Well, will there be 2nd and 3rd round of playoffs for the **Toronto Maple Leafs**? Hopefully for the tried and true fans there will be. Last year was a lot of fun! We will hold Leaf games at the Hayloft come May!

June 10th will be our ever-popular **Spring Fling**! It will be a bit later than usual due to Hayloft bookings. The theme is Springtime in Paris. The meal will be a sit down plated dinner with food choices. See the opposite page for the full announcement and menu. Our band, Classic Shock, will be playing! We haven't had them since the summer and we all know how great they are!

Next up will be **Canada Day**! We will need volunteers as we always try to make everything bigger and better than the year before! I am really hoping for a children's event this year besides the fishing derby, but need volunteers for this. Please watch for the callout for a Canada Day Committee!

### Hayloft Bookings

Hayloft bookings are at an all time high. I proposed a change in rates at the March board meeting in order to create revenue for Bayshore at times of the year when it is not used. The changes have been approved and here are the details:

#### 2023 Hayloft Rates and Fees:

##### Damage Deposit:

Party Room until 6 pm	\$500
Party Room until midnight	\$1,000
Card Room or Great Room	\$250

##### Rental Rates:

- Party Room - weddings, all day and evening:
  - May to September \$850
  - October to April \$700
- Mandatory cleaning fee for wedding events \$125. Includes cleaning before and after event. If excessive cleaning is required, there will be an additional charge added and deducted from the security deposit.
- Party Room - other events (birthdays, anniversaries etc.) \$250 plus an additional \$60 per hour after four hours.
- Card Room - \$75 plus \$25 per hour after four hours.
- Great Room - \$75 plus \$25 per hour after four hours

##### Other Fees:

- Dry cleaning of Bayshore linens for any event: \$6 per tablecloth
- BVA clubs or BVA meeting: no charge

Karen Jay-Moore is now assisting with the many bookings.  
... continued next page

## Social Director's Report (cont'd)

### *Final Thoughts*

I would like to give a personal assessment of the state of social events in Bayshore and of my position as Director. All events in the hayloft need to have a minimum of 55 attendees to meet costs. We are reaching that number so far. Numbers are down but are not of concern to me. Actually, having dinners and dances with seven to nine tables is ideal. Why are numbers down? A variety of reasons but I received very good advice from someone who told me "Run the events whether you get 5 or 55 or 100." So I assure you that that is what I will do while I am Director. When I look around and see the attendees laughing and having a good time, it's all good.

I also am assessing our demographics and trying to meet everyone's preferences for events. The great news is, different people attend different functions. So, we are definitely expanding participation in that way.

Costs ARE up. I try my best to make ends meet and to make the events wonderful through decor, great entertainment and food. I thank everyone for their generosity with 50/50's. They help tremendously! Our big events, New Year's Eve and Spring Fling, twice yearly, will cost \$60 per person this year.

Finally, I am asked if I enjoy this position. Those of you that know me, know I work hard and devote many, many hours to something I believe is worth every minute of my time.

The committee members contribute with their own special talents and interests. I am thankful for all they can give. I am grateful for everyone who supports me personally with words of appreciation and thanks. You definitely keep me going!

Smiles, laughter, camaraderie, and community continue to be the focus. Participation is so important! Meeting others is so important. Contributing is so important. We cannot lose this aspect of Bayshore. Well, we can...but it will be a very different place.

Let's continue with all of our activities! Summer IS coming with lots of opportunities: bocce ball, volleyball, boating, bbq's and so much more. Can't wait!

**Debbie Rautins**  
**Social Director**

*See next page for more information on  
Canada Day and other social news!*

## *Coming Up* **Springtime in Paris!**

*Brought to you by Your Social Committee*



# Springtime in Paris

JOIN US ON  
**SATURDAY, JUNE 10<sup>TH</sup>**  
6pm - midnight

**Come dine & dance to the music of  
'Classic Shock'**

**Plated dinner service with a choice of  
Chicken Supreme or  
Maple Glazed Salmon**

**Ticket Cost \$60 per person**

**Tickets on sale May 15<sup>th</sup>**  
**11am-12:30pm**  
**& 6pm-7pm**

After this date, please contact Debbie Rautins  
at [debbierautins@gmail.com](mailto:debbierautins@gmail.com)

**BYOB**



# MENU

*Passed Hors D'oeuvres*

A selection of hot & cold appetizers will be circulated upon arrival

*First Course*

**Fresh Garden Salad**  
Crisp romaine, sweet & bitter greens, carrot, radish, cucumber, and sweet grape tomato, tossed in sweet & tangy Italian dressing with balsamic glaze

*Main Course*

**Roasted Chicken Supreme**  
Fresh sage & rosemary, morel mushroom with a brandy reduction  
OR  
**Maple Glazed Baked Salmon**  
Filet of wild caught salmon garnished with roasted red pepper relish  
*Mains are served with herb-roasted potatoes; caramelized root vegetables, french green beans and fresh dinner rolls with butter*

*Dessert*

**Baked Apple Blossom**  
Served warm, with fresh strawberry garnish and whipped cream, drizzled with caramel sauce



# Coming Up Canada Day

Brought to you by Your Social Committee



**HAPPY  
CANADA DAY**

## AGENDA

9:00am	Opening Ceremonies
9:30am - 10:30pm	Canada Day Parade
10:30am - 12:30pm	Fishing Derby
12:00pm - 2:00pm	Barbeque
2:00pm - 3:30pm	Children's Games & Pet Contest
4:00pm	Sailpast

**CHILDREN MUST BE REGISTERED FOR ALL EVENTS!**



## BBQ Lunch

**11:30pm - 1:30pm**

Hamburger/Cheeseburger OR Hotdog/Sausage on a bun  
 Potato Salad  
 Macaroni Salad  
 Coleslaw  
 Veggie Trays  
 Fruit Trays  
 Condiments: Tomato, Onion, Sauerkraut  
 Drinks: Water, Pop, Juices  
 Ice Cream Bar  
 Cake

**Children  
under 10  
FREE!**

**\$10  
pp**

### TICKETS ON SALE

Wednesday, June 7<sup>th</sup> from 11:00 am - 12:30 pm & 6:00 pm - 7:00 pm  
 Saturday, June 10<sup>th</sup> from 9:00 am - 11:00 am

After this date, please contact Debbie Rautins at [debbierautins@gmail.com](mailto:debbierautins@gmail.com)  
 (Exact change would be appreciated)

## Garage Sale Announcement

In years past, a resident volunteered to hold a Bayshore wide GARAGE SALE. This was successful as people from surrounding areas came from far and wide. That resident passed the event on to...well, no one volunteered.

As a resident, I volunteered last year to hold one and did so with a few volunteers because there were a lot of people asking about a garage sale.

To do this is relatively easy: assess sellers interest, set a date (usually in May), publicize on social media, put out signs, and away you go. If anyone is interested in running the sale this this year, participating as a seller, or in helping out, please contact Debbie at [debbierautins@gmail.com](mailto:debbierautins@gmail.com). I will pass on all information to the 2023 Bayshore Garage sale organizer, tbd. If there is limited response, there will be no garage sale this year.

Of course, anyone can take this on independently as well!

**Debbie Rautins**

## Ping-Pong in the Dart Room

A while ago, Bayshore received a ping-pong table as a donation. A Ping-Pong group gathered upstairs in the hayloft for a period of time. The table has been moved to the Dart room for anyone who'd like to play. The equipment is in a bin underneath the table. Please respect the paddles and balls. Usage is on an honour system. The table may be folded up and stored in the room if it is in the way for other activities.

This will be a pilot activity for the time being. Users are encouraged to bring their own ping-pong balls. An initial allotment of balls will be provided.

**Debbie Rautins**

## Christmas Decorations Donated

Thank you to Harold and Shirley Oswald for their generous and thoughtful donation of beautiful Christmas ornaments, garland, and many other items to Bayshore! We have had to purge some very old worn-out BVA decorations and this donation will make our Hayloft even more special in future years!



**Debbie Rautins**



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## Hayloft Amenities Director's Report



Hello Bayshore! We have had a really mild winter with much of the regular activities on the lake curtailed by a late start and a very short season. It was especially nice to have the Hayloft fully open for business (pleasure and fun) once again.

Darts and various card games have been very successful, especially after the past few

pandemic years. Exercise groups, potluck and catered dinners have been very well attended. Who knows how big the party will be if the Leafs make it to the second round of the playoffs!

Special celebrations are planned for almost every summer weekend, with weddings and birthdays taking priority.

There are plans to have the pool open on or about the May 24th weekend. The deck levelling job was postponed last fall for a number of reasons, not the least of which was the contractor's timing. We will have a new local pool lifeguard this season, and final contracts are being arranged at this

time. Don't forget how important pool volunteers are to the overall success and enjoyment of the pool. If you can lend a hand for brief periods of time for pool opening or closing, please let the office know or call Rod directly.

A new security system has been installed at the entry doors to the Hayloft which will use small tags instead of the card system that is in place at the present time. Stay tuned for further announcements regarding the changeover.

Repairing and reinforcing the eavestroughs is planned for this coming year and is one of things that needs to be approved at the Annual Meeting. This step will windproof and ice proof the eaves and has a lifetime warranty.

May 24th at 9:00 am, the building will be sprayed to reduce the spider colonies.

Repairs to other areas of the building continue with estimates being gathered for the outside upper railing replacement, window and light repairs in the front room, and other small items.

Hopefully, an early Spring will see us enjoy a wonderful summer. Take care Bayshore, and be safe.

**Rod Turnbull**

**Director of Hayloft Amenities**

\* \* \* \* \*

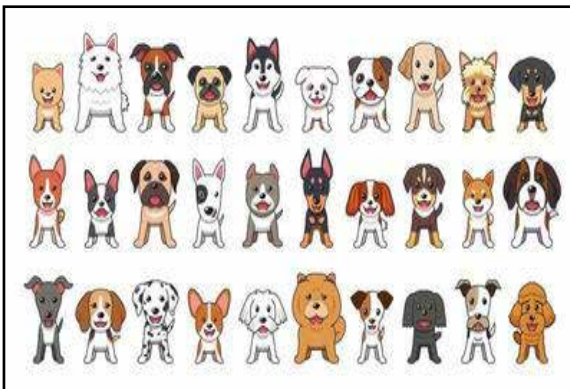
## Dog Tales

### Are you the proud owner of a "Fur Baby?"

Bayshore is home to many beautiful and friendly dogs. On any given day you can see numerous residents walking with their family pet. We would like to introduce our furry residents to the rest of our community.

If you would like your precious one to be featured in the Banner, please send in a picture of you and your loved one, along with a brief introduction, to [susan@hazlett.ca](mailto:susan@hazlett.ca).

**Gunther Gratzner**



## Retriever Regulars



We meet Monday to Friday at Bayshore and Bayshore with the walking group. There are usually many other walkers and dogs, but this early March morning was very cold so we were the only ones to venture out.

From left to right is Joe Latorre with Enzo, a Golden retriever, Sally McPherson with Mali, a Labrador retriever, and Paul Burley with Toby, a Chesapeake Bay retriever.

**Velma Burley**





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## Prime and Dine

Organized by Debbie Rautins and The Social Committee



Many thanks to all those that helped out for this event. Everyone did their part which made for a successful dinner! We overheard many wonderful comments about the meal. "You've outdone yourselves ... the tenderloin was delicious ... from the fresh flowers to the personalized place cards, you combined efficiency with creativity."

Extra people who helped were the spouses that stayed to help, Connie and Randi Smith who came Saturday afternoon with some last minute items, Mary Andrews who took pictures, and Kate Switzer who noted chairs needed some wiping down.

The post kitchen clean up "staff" were amazing. Julie noted it took 50 minutes. At the beginning, it looked like it would take hours! It is the post crew I have so much appreciation for. It was hard work! Janet, Julie, Anne, Steve, Marilyn, and Iris – thank you!

Also, thank you to Brian Finnegan for buying and prepping the tenderloin, Caterer Robert "Bobby" Wilson and Chef Jody, and the Social Committee.

**Debbie Rautins**  
**Photos by Mary Andrews**





*Susan Hazlett*  
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## Darts

The Darts Group is alive and running again! After two years of absence due to the pandemic, and a false start or two because of lack of participants before the New Year, darts is once again being held every Tuesday from 7:00 until about 8:00 pm. Drop in, come as you are, and every skill level is welcome.

Normally, we play in teams of three or four people and the participants get switched to different teams every game. This ensures a level playing field for all teams. Different games include Around the Clock, Baseball, Golf, The 01 Games (301, 501 or 801) and I can't remember the other

ones! If you're a novice like myself, don't worry, the games are pretty easy to pick up and there's always someone willing and able to help you!

Thank you to Donna Wilson and Wayne Perzel, Leslie and Jim Fielding, Wendy and Glenn Lucas, and Linda and Jim Bridges, who all take turns organizing the games, and all those who keep this activity going.

The darts nights will continue for as long as there is active participation. It's a really fun evening, so come out and join in!

**Susan Hazlett**



## What is a Volunteer?

A volunteer is someone who contributes their time, skill and experience to an organization or group and gives their time for free.

In return a volunteer may develop new interests and will become more involved in their community. Volunteering provides the chance to meet new people which can lead to new friendships.

Bayshore is a community that prides itself on a huge base of volunteers. Whether it is helping in the spring or fall with cleanup of the harbours or common areas in the village, helping at our Canada Day event, or signing up for a longer-term commitment on the board or as a member of one of the committees in Bayshore, every volunteer is a valuable asset. Helping out even with the smallest of tasks can make a real difference!! We all have something to contribute no matter how big or small our contribution is.

Volunteering is one of the most satisfying things to do and it can also help with our physical and mental well-being. When the opportunity presents itself, we should all jump in and get involved.

We are all cheerleaders of this beautiful community called "Bayshore Village" and as many people state, "We live in a piece of paradise," so let's pitch in when the opportunity presents itself.

\* \* \* \* \*

*Diane Stoner*

We ♥ our  
Volunteers



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## Wild Turkeys

On the odd occasion in past years, Bayshore has been visited by small flocks of wild turkeys at bird feeders on our peninsula. It's hard to believe, but wild turkeys were unknown in all of southern Ontario until their reintroduction in 1984. Wild turkeys had been native to the province but were extirpated (driven to extinction) in the 19th century.

The program to reintroduce turkeys was initiated by the provincial ministry, the Federation of Anglers and Hunters and the Ontario Naturalists, with assistance from the National Wild Turkey Federation of the United States.

Turkeys were released in areas with suitable habitat such as Caledon, South Eastern Ontario and regions west of Toronto where the climate was considered moderate enough for them to survive our winters. The program has proven to be a huge success as they have re-populated areas to the south and migrated northward for the past 30 years. They estimate that the species numbers more than 100,000 birds.

It is interesting to note that they are being seen in the Muskoka area as well. It appears that our more moderate winters are allowing them to survive in more northern regions than the original populations of the 19th century.

Much like other wild animals, they are drawn to good food sources. They will often gather near towns and along woodland edges in the winter where food is ample. People often see them in the fields feeding on corn and any seed crops left after harvesting. Turkeys will eat a wide variety of food but their preference is acorns, beech nuts, hickory nuts, fruit, insects, snails and the odd amphibian.

The turkey population is expected to remain relatively stable with fluctuations dependent on spring weather and nesting success.

Native to Ontario they have been thriving and are an important prey source for predators such as coyotes, bobcats, etc.

We humans enjoy seeing them feeding in the fields when we drive by. I, myself, have enjoyed watching them from my back window at the bird feeder on cold winter days. So, keep a watchful eye, as you too might see a few turkeys in and around the backyards of Bayshore this winter..

**Marilyn Goulter**

**Reference: Lakeside Magazine**



*The male, or "tom" wild turkey*  
Photo credit [www.thespruce.com](http://www.thespruce.com)



*The female, or "hen" wild turkey*  
Photo credit [www.thespruce.com](http://www.thespruce.com)

\* \* \* \* \*



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<sup>1</sup>The Best Kept Secret in the water industry is the high level of sodium that salt-softeners add to tap water.

## Art Class

Jacque Ivory and Victor Relvas, Organizers

We have been tremendously lucky to be able to bring back **Doug Cooper** as our art teacher at the Hayloft! Doug is a patient teacher and talented artist, who makes the classes a lot of fun!

Classes run on Wednesday mornings in March and April, and right now we are limited to 12 registered participants. It has not yet been decided if another session will be held after this one is finished, but if you are interested, please get in touch with Jacque or Victor for more information.

**Susan Hazlett**



*Victor Relvas, Doug Cooper, Bob Bell*



*Romaine Dawkins, Jacque Ivory, Doug Cooper*



*Cindy Hotoyan, Ann Turnbull, Johanne Lusch, Michelle Martinez*



*Paul Burley*

\* \* \* \* \*



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## Recipes

### BAKED HADDOCK WITH SHALLOT-PANKO CRUMBS – Gayle Summerland

1 Tbsp unsalted butter  
4 shallots, finely chopped  
1 clove garlic, finely chopped  
4 haddock fillets or other white fish  
1/4 cup dry white wine  
2/3 cup panko bread crumbs  
2 Tbsp lemon juice  
2 Tbsp chopped flat leaf parsley  
Salt and pepper

1. Preheat oven to 425°F.
2. In skillet, melt butter over medium heat. Add shallots and garlic, cook and stir occasionally until shallots are softened.
3. Add white wine and bring to a boil. Simmer until wine has completely evaporated.
4. Transfer to bowl.
5. Combine shallot mixture with panko, lemon juice, parsley, salt and pepper.
6. Spread haddock fillets in a greased 13 x 9 inch baking dish. Evenly cover fish with panko mixture, pressing to adhere.
7. Bake until topping is golden brown and fish flakes easily with a fork. Approximately 10 to 12 minutes.

\* \* \* \* \*



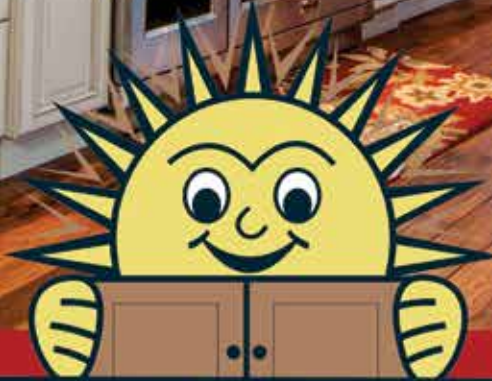
### FRENCH ONION CHICKEN – Gayle Summerland

3 Tbsp extra virgin olive oil, divided  
2 pounds boneless skinless chicken breasts (about 4) or 8 chicken thighs  
1 large yellow onion, thinly sliced  
2 tsp chopped fresh thyme  
kosher salt and fresh ground pepper  
2 cloves garlic, finely chopped  
2 Tbsp flour  
1/2 tsp dried oregano  
1-1/2 cups beef broth  
1 cup shredded Gruyere

1. In a large skillet over medium heat, add 2 Tbsp oil. Add onion, thyme, salt and pepper.
2. Reduce heat to medium-low and cook stirring occasionally until onions are caramelized and jammy, for approximately 25 minutes.
3. Add garlic and stir until fragrant, about 1 minute. Transfer to a medium bowl. Wipe skillet clean.
4. In a large bowl, season chicken with salt and pepper, add flour and oregano and toss.
5. In the same skillet over medium-low heat, add remaining oil. Add chicken.
6. Cook chicken stirring occasionally about 8 minutes.
7. Add broth and onion mixture to skillet and bring to a boil. Reduce heat to medium-low until chicken is cooked and broth is slightly reduced, about 10 minutes.
8. Add cheese, cover, and cook for 2 minutes or until cheese is melted. Remove from heat and top with parsley.



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## Recipes

### ORZO WITH SHRIMP SALAD - Janice Latorre

One of our favourite salads. It is DELICIOUS and can be adjusted to include your favourite ingredients! Orzo is a small, rice shaped pasta that makes this a lighter than normal pasta salad. Arrange on a platter lined with lettuce and decorated with lemon wedges, ripe olives and fresh herbs. Add a plate of sliced tomatoes and good crusty bread and you've got a great summer meal on its own.

- 1/2 lb orzo
- 1/4 cup olive oil
- Salt and freshly ground pepper to taste
- 1 lb large shrimp (raw in the shell or already cooked)
- 1 clove of garlic, minced
- 2 Tbsp fresh lemon juice
- 1 Tbsp Dijon mustard
- 1/2 cup flat leaf parsley, chopped
- 1/4 cup fresh dill, chopped (optional)
- Half of a red pepper, chopped
- Half of a green, yellow or orange pepper, chopped
- 2 green onions, chopped
- 1/2 cup mayonnaise
- 1/4 cup sour cream or yoghurt
- \*\* steamed mussels, poached scallops or monkfish can also be added



1. Cook orzo in large quantity of boiling, salted water until just tender, about 8 minutes. Drain well and toss while still warm with a good drizzle of olive oil and freshly ground black pepper.
2. If using fresh shrimp, drop into boiling, salted water. When water returns to the boil, simmer 2-5 minutes, depending on size. Test after 2 minutes – the shrimp should be light orange in colour, and tender. Cool and peel.
3. Make the dressing by combining the remaining olive oil with the garlic, lemon juice, mustard, salt and pepper to taste, and half the parsley and dill. Coat the shrimp (and any other seafood you are using) with a spoonful or two of the dressing. Toss orzo with peppers, green onions, the rest of the herbs and enough dressing to coat and flavour the pasta. Fold in the shrimp, mayonnaise and sour cream (or yoghurt). The salad can be served immediately but is even better if refrigerated for an hour or so to allow the flavours to blend.

\* \* \* \* \*

### Couldn't Be Easier – CHOCOLATE BANANA CAKE - Janice Latorre

- 2 cups sugar
- 1-3/4 cups all purpose flour
- 3/4 cup cocoa
- 1-1/2 tsp baking powder
- 1-1/2 tsp baking soda
- 1 tsp salt
- 2 eggs
- 1 cup ripe bananas (2 large bananas mashed)
- 1 cup warm water
- 1/2 cup milk
- 1/2 cup oil
- 1 tsp vanilla

1. Preheat oven to 350°F. Grease or spray 9 x 13 pan.
  2. Combine dry ingredients and mix well.
  3. In a large bowl, whisk together the wet ingredients until blended. Add dry ingredients to bowl, whisking until smooth and thoroughly blended. Batter will be thin.
  4. Bake for 35 to 40 minutes or until toothpick inserted in centre comes out clean. Cool cake in pan on wire rack.
- Double the recipe for a two-layer cake.



#### Chocolate Ganache Frosting:

Bring 1 cup of 35% cream to a boil. Pour it on top of 8 oz of chopped semisweet chocolate. Stir while chocolate melts, then beat until smooth. Cover and refrigerate until frosting is cool and slightly set, about 45 minutes. (If frosting becomes too firm, soften at room temperature to spreading consistency.) This makes enough for a 9 x 13" pan.



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## St. Patrick's Potluck Dinner and Dance

Organized by Debbie Rautins and the Social Committee

Céad Míle Fáilte, means One Hundred Thousand Welcomes! We had another very successful event celebrating St. Patrick's Day on March 18th. Potluck dishes of stew, corned beef and cabbage, bubble and squeak, sourdough bread, salads, sides and desserts were generously brought in by all attendees. The great music was provided by DJ Steve. Thank you to all members of the Social Committee, Starr Oswald for the beautiful cake, Janet Sauve for the centrepieces, Mary Andrews and her family for the toasts and other contributions, and the many volunteers who made this yet another fantastic night.

**Susan Hazlett**

**Photos by Mary Andrews, Janet Sauve, Janice Latorre**





## St. Patrick's Potluck Dinner and Dance (cont'd)





## Romayne and Keastner Dawkins' 30th Anniversary Party



The Tea & Chat group, Lakeshore Ladies, and the ladies of Sandlewood Trail, joined together to help Romayne (of Sandlewood Trail) celebrate her 30th wedding anniversary! It was an enjoyable event, as the ladies eagerly emerged from their Covid 19 isolation, to share love and laughter at a tea-party at the Hayloft! Needless to say, a great time was had by all!

Congratulations Romayne and Keastner!

*Photos by Janice Latorre*



*Happy Anniversary!*





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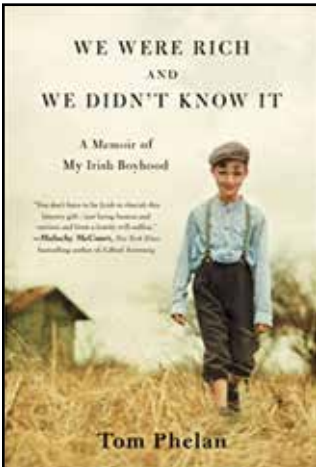


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***We Were Rich and We Didn't Know It, A Memoir of My Irish Boyhood* by Tom Phelan**

Being of Irish heritage, I am particularly drawn to this type of book, although you don't have to have any Irish blood to appreciate the beautiful imagery that Tom Phelan conjures up by his masterful story-telling of growing up on a farm in the 1940's.

Set in County Laois in the Irish midlands, this book reads like

a series of short stories, making it a very easy and pleasant read. He tells tales about himself as a young boy growing up and learning from his brothers and sisters, neighbours, school chums, the church community, his granny, and his parents. His father is demanding and rules the family with a strong sense of right and wrong. His "Mam" provides softer love and guidance, and encourages his priesthood aspirations.

It is a tough life living on a farm, and we live this hard life through Tom Phelan's words about the "tyranny of the Irish weather." He writes, "There was no escape from the soil, from a land prone to holding water. The soil became sloppy after even a passing shower, so its cultivation required immediate and Herculean efforts once the sun and wind had done their part ... The bad weather in the autumn of 1947 brought the farmers of Ireland to their knees as they strove to save their crops. Men and women and children spent long, slogging days carrying scythed cereal out of flooded fields, one sheaf at a time. Acres of potatoes rotted in the liquid clay. Mud and muck oozed into boots and crept up clothing to crotches and armpits. Despair hung in the low-slung clouds. The workers' fatigue doomed many fields of crops to abandonment."

But it is not all despair, as he writes of another day, "I pedaled with delight along sun-brightened, dusty Laragh Lane that in fine summer weather was as different from the mucky lane of winter as sweetened tea is from castor oil. On mornings when tiny dewdrops glittered in the slanting sun, so many cobwebs on bushes and grass and weeds lit up that it seemed the whole world was tied down under a million strings of diamonds. In the joy and innocence of my youth I imagined the jewels had been strewn on the world by a happy and well-pleased God."

Many anecdotes about colourful characters and humorous situations that young Tom gets himself into are artfully woven into this book. One such story I enjoyed was about him and his brother, Eddie, going to the forge to have their horse shod. Tom was only 11 and Eddie even younger. His father had always told his sons, "If a big person ever asks you questions about the farm or about the cattle or the pigs or our family, just say 'I don't know.' It's not telling lies. It's a way of telling him to mind his own business."

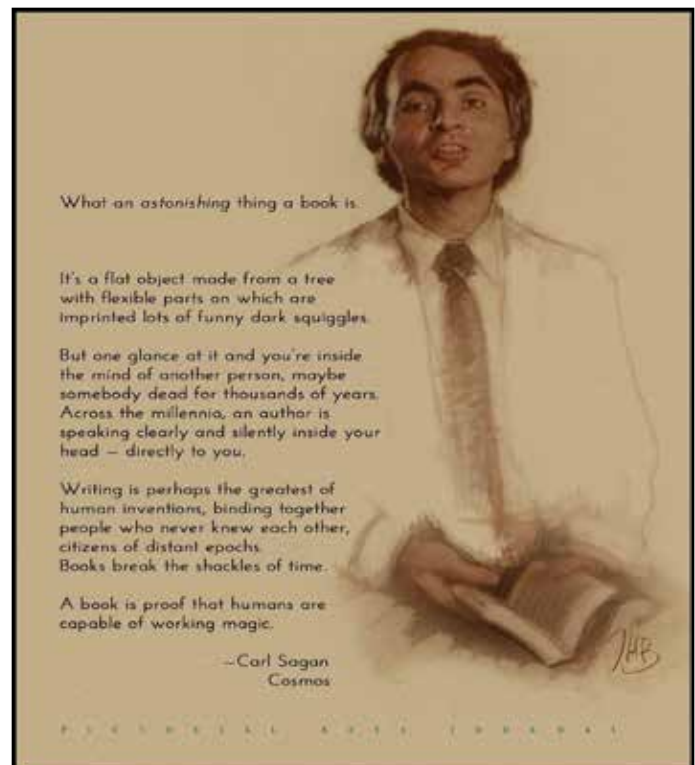
Off the brothers go to the forge, a place they love to be, because there at the blacksmith's was to be among grown men. Right away, a man asks them, "How many horses does your father have?" "I don't know," the boys reply. Another man asks, "Does yer fadder still raise them little pigs?" "I don't know," the boys reply. Another, "Did your father sow sugar beet this year?" "I don't know," yet again was the boys' reply. And on it went so that the men started making fun of the boys for not knowing anything, including the name of their own mother, until the blacksmith finally asks the boys to sum up the cost of the horseshoes and nails. The boys answer quickly and correctly and the blacksmith, knowing they've been told to stay quiet, says "These lads are not as thick as you'd think."

Another tale is about the time his father, in an attempt to save a vet bill, tried putting a nose ring on their bull. Needless to say, it didn't turn out as planned and everyone had to run for their lives. The vet eventually had to be called.

When reading through all these short vignettes, you get the sense of how much every little detail, every escapade, and every other person, shapes one's life and attitude. The main character here at times seems to be actually Tom's father, and this book a tribute to him.

Tom Phelan started his writing career a bit later in life. He spent 11 years in the priesthood but left in 1976 at age 35. His first novel, *In the Seasons of Daisies*, was published to acclaim when he was 50. Since then, Phelan has written the novels *Iscariot*, *Derrycloney*, *The Canal Bridge*, *Nailer*, and *Lies the Mushroom Pickers Told*. I look forward to reading more from him.

**Susan Hazlett**







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## It's Always Sunny in Bayshore

Q: What do you call a detective who solves cases accidentally?

A: Sheer Luck Holmes.

\*\*\*\*\*

I said to the woman at the deli, "I'd like to buy a pastrami on rye with pickles." She said, "Sorry, we only take cash or card."

\*\*\*\*\*

I've spent the last hour trying to explain "sunk cost fallacy" to my son. He's no closer to understanding the concept than when we first started out, but if I stop now, I will have wasted all this time for nothing.

\*\*\*\*\*

I know a guy who is addicted to drinking brake fluid. He says he can stop whenever he wants.

\*\*\*\*\*

An elderly man had serious hearing problems for a number of years. After getting new hearing aids, his doctor said, "Your family must be so pleased that you can hear again." The man said, "Oh, I haven't told them yet. I just sit around listening to their conversations. So far I've changed my will three times."

\*\*\*\*\*

A mermaid swims up to a beach-side bar and orders a pina colada. The bartender, impressed with her sparkling tail, asks how she keeps it so clean. She smiles and says, "Tide."

\*\*\*\*\*

My girlfriend broke up with me for being too un-American. It's okay. I saw it coming from a kilometre away.

\*\*\*\*\*

My grandfather said to me, "When I was a boy, I could go to the grocery store with \$2 in my pocket and come out with milk, eggs and butter. Not anymore... Too many cameras."

\*\*\*\*\*

Some people ask the secret to our long marriage. We take time to go to a restaurant once a week. A little candlelight, soft music, some dancing. He goes Tuesdays, I go Fridays.

\*\*\*\*\*

In Jamaica, you can buy a steak and kidney pie for \$2.59, a chicken and mushroom pie for \$1.75 and an apple pie for \$1.99.

In St. Kitts, the same 3 pies will cost you \$3.15, \$2.25 and \$2.10.

If you go to Trinidad, they'll sell you the steak and kidney pie for \$3 each or 2 for \$5 and the chicken pie (with or without mushrooms) for \$1.95. They have meat and potato pies for \$2.75 and their apple or cherry pies are \$1.75 each or 2 for \$3.

Those are the pie rates of the Caribbean.

\*\*\*\*\*

A man walks into a bar and tells the bartender he's thinking of becoming a dog breeder. The bartender says, "I can give you a few pointers."

\*\*\*\*\*

Byelilingual: when you speak two languages but start losing vocabulary in both of them.

\*\*\*\*\*

I tried donating blood today. Never again!!!

Too many questions like, "Whose blood is it? Where did you get it? Why is it in a bucket???"

\*\*\*\*\*

Have you ever tried blind-folded archery? You don't know what you're missing!

\*\*\*\*\*

I've often wondered, "Are people with photographic memories born that way? Or does it take time to develop?"

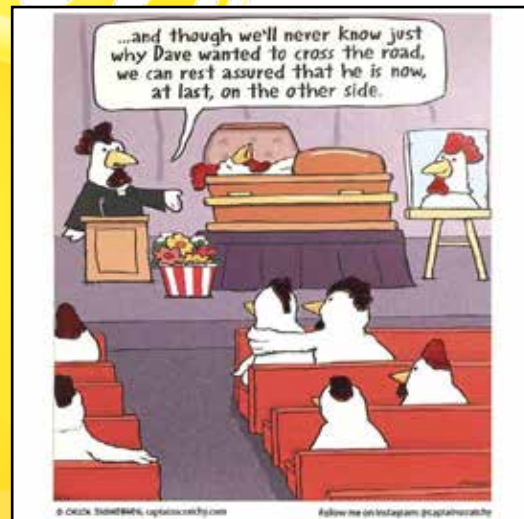
\*\*\*\*\*

To the guy who keeps stealing my coffee...how do you sleep at night?

\*\*\*\*\*

My grandad always used to say, "When one door closes, another opens." Lovely man, terrible cabinet maker.

\*\*\*\*\*



**Well Bayshore, after 18 editions of *It's Always Sunny in Bayshore*, I am abandoning my post as resident joke-finder and am pursuing a new career as a professional Pickleball player (If you've seen me play, you'll know that's a joke). If you have cartoons, clean jokes or funny stories that you can share with the community, please keep the page alive as a regular feature or a one-time submission. Feel free to give it a new name, a new look and make it your own. Looking forward to laughing with you.**

**As always, stay sunny Bayshore!**

**Lauren Torchia**

Lauren – On behalf of all your friends here at BV, massive thanks go out to you for making us smile, giving us more than a few chuckles, and sharing your stories. Your contribution over the past 18 editions (!!) has been **hugely** appreciated. We wish you the best of luck on the "Pro" Pickleball circuit! LOL! But, no joke, THANK YOU THANK YOU! Sincerely, Everyone



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## Tea & Chat Kristina Frise, Organizer

"Tea & Chat" is an informal group of ladies who meet in the Great Room at the Hayloft all year round on Tuesdays between 2:00 and 4:00 pm.

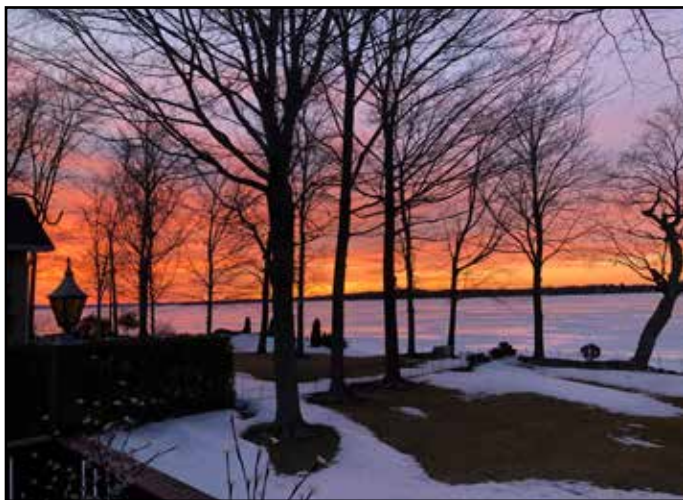
The last Tuesday of every month is a fun outing to different restaurants around Orillia for lunch.

Feel free to contact Kristina for more information or just drop in to the Great Room at the Hayloft on a Tuesday! It's a great way especially for those new to Bayshore to get to know some people in a friendly, welcoming atmosphere. Pictured below are just some of the ladies at a recent lunch outing to Montana's.

**Susan Hazlett**



\*\*\*\*\*



Stunning sunset on Barnstable Bay in March.

**Photo by Mary Andrews**

## Bridge News Pat Beecham-Cooper and Noel Cooper, Organizers

There are three opportunities to be involved in Bridge at Bayshore:

1. On Mondays at 10:00 am there is general bridge for everyone. If you would like to play, contact Noel Cooper at nhpcoop@yahoo.com or 705-484-0221.
2. On Wednesdays at 1:00 pm, Ladies Bridge takes place (often with male guests). Contact Pat Beecham at beecoop79@gmail.com or 705-484-0221.
3. On Fridays at 11:00 am (after VON exercise class) Pat Beecham offers bridge lessons for anyone who used to play years ago and would like to update and get involved again, or if you always wanted to learn, now's your chance. Contact Pat Beecham.

All bridge takes place in the Great Room/Card Room. We are a very congenial group and welcome new players.

Many thanks to Janet Sauve and Judy Kielly for looking after bridge for February and March.

Here are the results for Ladies Bridge from January 4 to March 22:

Highest score: Fran McVie with 5590

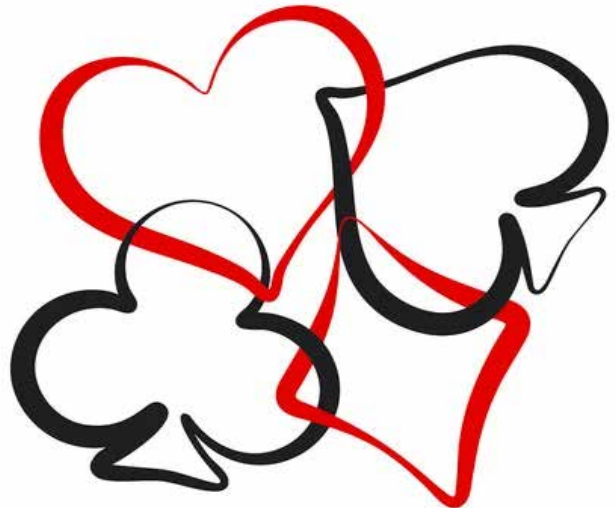
Second: Pat Beecham with 5420

Third: Patti Norris Rigby with 5000

Open Bridge has replaced Men's Bridge in the past couple of months, and moved to Monday mornings at 10 am. Open Bridge has managed to keep afloat in spite of the absence of many snowbirds, who will hopefully join the group as the weather improves in Ontario. Everyone is happy to see that Lloyd Lockhart has returned to the bridge group, after several months of devotedly caring for his wife Sophie ... and of course he promptly took home the first prize on March 6.

Major accomplishments since the winter issue of the Banner: Patti Norris Rigby was first with 5830 points on January 9, and again with 6550 points on Jan. 16. Doug Sellery racked up 5680 points to take first prize on January 23, and Lloyd Lockhart scored 5610 on March 6.

**Pat Beecham-Cooper**





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## Art Class Field Trip

On March 23, a small delegation from the art class went on a reconnaissance mission to Bracebridge to check out an art supply store that our teacher, Doug Cooper, recommended.

Martin's is located at 10 Taylor Road. It's very easy to find and has ample parking behind the store.

We met Tracy Kilgour, who runs the shop with her husband Jeff. They have a good selection of Museum, Golden, and Amsterdam acrylic paints, Winsor & Newton watercolour paints, Gamblin oil paint, and Winsor & Newton water soluble oils. They also have a multitude of accessories as well, like brushes, canvases, varnishes, palettes, pencils, etc. or they will special order in something if you don't see it in stock. They specialize in framing and appear to have a wide selection of those as well. We inquired about pricing for framing (which can be a huge expense) and we all agreed the prices were very reasonable.

Of note to us in Bayshore, a 10% discount can be applied to your purchases by showing your BVA access card. Naturally, after all our shopping, we were in need of refreshment! On the recommendation of Tracy, we went to The Old Station restaurant, a three minute walk away from the store. It was excellent! Our mission was a success!

**Susan Hazlett**

\*\*\*\*\*

## Easter Egg Hunt

Franchi Torchia and Shania Raina - Community Service Crew, Organizers




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## Ramara Public Library News

We've heard birds in the morning ... spring is on its way! Spring is often a signal for fresh starts, and we certainly have some new things happening at the library. Please be sure to stay in contact with us, read our weekly eNewsletter or view our social media channels for the latest.

At time of writing, the Brechin library branch is still closed as we are waiting for test results. Be sure to check in, as it shouldn't be too long now before re-opening!

We are also using a new program registration system. Find us on EventBrite via our website, or you can always contact us if having trouble.

As of April, we will also be using a new eBook/ eAudiobook app. We will be saying goodbye to Libby and welcoming CloudLibrary. We encourage patrons to email their reading history to themselves and writing down their holds, as it will not transfer over. We apologize for the inconvenience and are here to help during the transition.

### APRIL PROGRAMS

**Ian Wheelband (In Person) – Tues. April 4th at 7 pm:** Join Ian from the Royal Astronomical Society of Canada for an informative evening about how astronomers decipher clues within our own Universe and so much more.

**Simcoe Author Talk (Virtual): Julia Kelly – Tues. April 11th at 2 pm:** We welcome author Julia Kelly to discuss "The Lost English Girl" – telling the harrowing story of England's many evacuated children.

**Simcoe Author Talk (Virtual): Mike Madill – Thurs. April 27th at 7 pm:** We welcome author Mike Madill to discuss "The Better Part of Some Time" – a debut collection of poetry.

**PD Day (SCDSB & SMCDSEB Elementary and High School Students) Friday, April 28th:**

**10:30 am – Fabulous Fantasy Story Time** – Dress up as your favourite book, movie or television character and join us in an hour long morning program of make believe.

**1-3 pm – Skills, Resume Writing and Job Searching Strategies with Agilec** – Looking for work this summer? Come attend a session with Agilec Employment Outreach staff to improve your job search, resume writing, and interviewing skills! Ages 15-20

**2 pm – Garden Greetings** – After a long winter, we are looking forward to spring and getting our green thumbs dirty! Let's get crafty with nature.

Did you know that we have a unique lending collection? Borrow puzzles, tablets, a projector, Ontario Park day passes, educational manipulatives, therapy lights and more at either branch location! Contact us for more info.

Need assistance with technology, printing, faxing, photocopying, laminating and other inquiries? We are here for you! Stop by during our open hours to speak with a friendly staff member.

**Your Ramara Public Library Staff**

**Janet, Jo-Hellen, Lori, Rebecca, Vanessa and Christy**



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## Bayshore Anglers' Photo Album



**Brian Finnegan showing off his angling supremacy**



**Newbie Mike Mihailoff with a fine days catch**



**Magic Mike Mihailoff catching some rays and putting to rest the rumour that we are freezing our butts out there**



**Eugene Storozinski with a nice jumbo perch**



**Band of Brothers: Rick Indewey, Bob Plue, and Keith Meadows helping Corrado Roccasalva dig out his UTV**



**Newbie Ian Maikawa with his first Lake Simcoe catch!**



## Bayshore Anglers' Report

"A-slushing we will go!" Wow, what a weird year for ice fishing! Due to the up and down temperatures this winter, the ice conditions on the lake were "not the usual" winter-like surfaces we have become accustomed to. The mix of snow followed by rain followed by cold followed by warm, made it extremely difficult to get out on the ice for some.

The choice of whether to use the snowmobile (sled) or the ATV (bike) to haul the pop-up ice huts out onto the lake was a challenge. Those with snowmobiles usually had no problem getting out as they rode on top of the snow. The ATV/UTV's had a lot of problems this year as they dug into that snow/slush combination, usually getting bogged down and stuck.

However, putting the "getting out part" behind, the fishing on Barnstable Bay was its usual – lots of fish (perch) for the taking.

Along with the perch, whitefish, pike, burbot, lake trout and herring were also caught by the anglers of Bayshore. Many of us once again enjoyed the excellent table fare these species supply.

We welcomed some new faces to our group this year: Mike Mihailoff, Ian Maikawa and Corrado Roccasalva, who experienced the camaraderie we share along with the thrill of reeling in some decent fish catches.

Back to the conditions, it was very difficult this year to find a good spot to set up. Due to the weird slushy conditions, most of the Bay had an underlying layer of slush beneath the ice which would come up through the drilled holes and there was no end to it. It took multiple moves to find an area clear of the

slush. Frustrating, as most of our "hot spots" had this slush problem, but on the bright side we discovered new "hot spots" giving us a larger area in the future to fish, so all good.

Moving on to spring, as most fish seasons come to a close for spawning, the perch season remains open. However, ice conditions become unstable and for those who still venture out onto the lake, where there is still plenty of ice, the shoreline becomes tricky as it is first to thaw, so be very careful.

At this time, ice picks and a spud bar are essential to have with you to check ice thickness, along with a float suit and ice picks in case you go through. I don't wish that on anyone. Soon us anglers will pack away the ice fishing equipment and turn our attention to the warmth of spring and open water fishing. I can't wait.

But in the meantime, remember the harbours. Once the ice is out, the harbours fill up with spawning shiners (minnows), which usually attracts large schools of perch that come in to feed.

So, for those hard-core anglers that just can't wait to put a line in the water, there is still an opportunity to satisfy the urge and the harbours are open for fishing until May 15th when the boats come in. Each harbour has a sign posted showing this. As always, send those pictures and stories of your adventures to meadowskeith1@gmail.com or susan@hazlett.ca.

Enjoy the summer angling season that's ahead.

Look forward to seeing you out on the water! Happy fishing!

**Keith Meadows**



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**Looking for activities to do with the kids and grandkids? Here are a few ideas to keep them busy. Please contribute your ideas for our next issue!**

\*\*\*\*\*

### NESTING MATERIAL DISPENSER

Early spring to the end of summer is nesting season for birds. There are lots of things you can do to help birds during this time. One of which is making a ball nesting dispenser. It's made from vines woven into a ball shape and hung up, ready for birds to pluck out their nesting materials.

You will need pliable branches or vines (old honeysuckle or clematis vines will work), natural twine, scissors, and nesting material like twigs, small sticks, dried grasses, moss, leaves, pine needles, plant fluff, or strips of bark. Do not use dryer fluff or pet hair as these types of things are normally treated with chemicals. Do not use human hair, string or yarn which can tangle around birds' legs or wings. The goal is to keep everything natural and non-toxic.



Take a length of vine and bend it into a circle, hold it at the join and keep twisting it into a double circle. You may need a triple circle or more if your vines are thin. Tie this together with your natural twine and cut the excess vine.

Next make two more of those circles and fit the three loops together to form the framework for the ball, tying some twine around the points where the circles meet for stability. Tie a loose loop of twine at the top of the ball to hang it.



Now to fill it. First, push a long straight stick through the middle. This will provide a perch for the birds. Stuff the ball rather loosely with the rest of the nesting materials, with some of it poking out and easily accessible.

Now you can hang up your nesting material dispenser in a tree or plant hanger in your garden and wait for the birds to visit!

Excerpted from [www.mudandbloom.com](http://www.mudandbloom.com)

\*\*\*\*\*

### NOT JUST FOR KIDS!



If you or your young ones have any interest in identifying birds and bird sounds, I came across an interesting app that you can download on a smart phone. It's called Merlin and is free. It was developed by the Cornell Lab

of Ornithology. Pictured here is what you will look for in your Play Store. Once it's loaded, you can open the app, take a photo of a bird or record its song for identification. Interesting! Give it a try!

### MOTHER'S DAY IS MAY 14TH

How about a homemade bath bomb for Mom? This recipe is very kid-friendly to make.

You will need baking soda, Epsom salts, lemon juice, and water. Essential oils for scent, or food colouring is optional. You will also need a mold of some type. Try using a cookie cutter, egg holder, muffin tin, silicone mold ice cube tray, or whatever you find.

Mix one cup of baking soda with about a third of a cup of Epsom salts. Set that aside. In another bowl, mix two tablespoons of lemon juice with 1/3 cup of water. Add essential oils to the wet ingredient bowl if desired.

Add the wet ingredients to the dry ingredients a *little* bit at a time. Mix after each addition, until you get a texture like wet sand. You may not end up using all the wet ingredients.



If you want to get creative, add some food colouring into the mixture. Or if you want to make a pattern, divide the mixture into different bowls and add a different colour to each bowl. You may also want to add some flower petals for decoration as pictured.

Next, put it into your mold. Press very firmly. Once it's packed as tightly as possible, put it in the fridge for two hours. Take it out, tap on the mold with the back of a spoon to release the bath bomb from the mold, and it's ready to surprise Mom!

Adapted from [www.diyecraft.blog](http://www.diyecraft.blog)

\*\*\*\*\*

### FATHER'S DAY IS JUNE 18TH

Here's an idea that Dad might like that's easy for kids to make. The process is called reverse transfer imaging, and can be done on wood to make signs or plaques, or can be done on glass or ceramics. I've done it on glass and it really does work and is just so simple.

You'll need a piece of pre-painted wood or board or whatever you want to work on, Mod Podge® (or I mix white glue with water which is about the same thing), an image **printed backwards** from a laser jet printer, water, paint brush and a sponge.



Cover the top of the wood or your item with Mod Podge. Lay the printed image face down on top of the Mod Podge, smooth it out and let dry. Lightly brush over the back of the paper with water using your sponge until it is thoroughly wet, but not dripping wet. Let it soak in for a couple of minutes. Then use your fingers and gently rub away at the wet paper. The paper will start to disintegrate. It's ok – that's what you want, because the paper will rub off and the image will remain.

You could do a sign "Dad's Bar" or Garage or Tools, or something funny – whatever suits him. Have fun with it!

**Susan Hazlett**





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## Paintings by Victor Relvas

You've all seen and enjoyed Victor Relvas' art here in the Banner or hanging on the art wall at the Hayloft. Here are just a few of his latest works. All are acrylic paint on canvas. Aren't they fantastic! Thank you for sharing, Victor!



*1940's Chevy Pick Up*



*Cardinals in Winter*



*The Bridge*



*Waiting for the Train*



*Sunrise Winter Scene*





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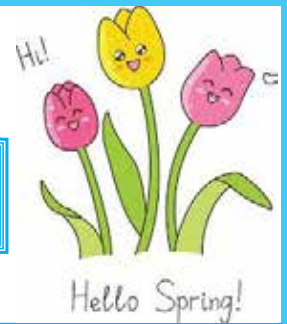
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# ANNOUNCEMENTS



**Volunteers are always welcome!** Find out how you can get involved – ask a neighbour, a board member, or leader of any club or group. Join in!

- **Leslie Sansome Walkfit Workout** Mon, Tues & Thurs at 9:30 am Hayloft upstairs. Contact Rhonda Wallace.
- **Yoga** Wednesdays 10:00 am in the Hayloft. Contact Lynda Bertrand.
- **Italian Rummy** Mondays at 2:00 pm Contact Barb Thurgood.
- **Ladies' Tea & Chat** Tuesdays 2:00-4:00 pm. Contact Kristina Frise.
- **VON Smart Exercise** Fridays at 10:00 am. Call 705-326-7021.
- **Daily Walking Group** is open to all. Join our early morning outdoor walks around Bayshore.
- **Mahjongg** Thursdays at 1:30 pm in the Card Room. Contact Irene Heinz.
- **Bridge Lessons** Fridays at 11:00 am. Contact Pat Beecham.
- **Ladies' Bridge** Wednesdays at 1:00 pm. Contact Pat Beecham.
- **Open Bridge** (formerly Men's Bridge) Mondays at 10:00 am. Contact Noel Cooper.
- **Darts** Tuesdays at 7:00 pm in the Hayloft. Drop in.
- Come watch **Maple Leaf Playoff Games** at the Hayloft! Dates to be announced in May!  
THIS IS THE YEAR!  
\*\*\*\*\*
- **May 5** - Happy Appy Hour - our traditional Welcome Back Snowbirds event
- **May 6 and 7** - Orillia Quilters Guild Fundraiser
- **June 10** - Spring Fling (see page 7)
- **June 24** - Bayshore Village Golf Classic
- **July 1** - CANADA DAY (see page 8)
- **September 9** - Bayshore Village Golf Ryder Cup

## Orillia Quilters Guild Fundraiser May 6 and 7

Probably all of Bayshore knows or has seen our fellow resident, friend and neighbour, Brian Murray, drive around on his scooter in Bayshore. Always friendly and beloved by those who know him, Brian now lives at Trillium Manor in Orillia in order to receive the care he requires. Brian and Julie have lived in Bayshore for 15 years and have contributed many volunteer hours to the golf course, social events and wherever else they could help out. Brian also initiated Pickleball in Bayshore!



**Brian Murray at Canada Day**

The Orillia Quilters Guild is hosting a fundraiser on May 6th and 7th from 10:00 am to 4:00 pm both days, for the Trillium Manor Activation Program. The show features quilt exhibits, a Sunshine Market, vendors, tea room and quilt raffle with all proceeds going to Trillium. Admission is \$7.00 per day.

Do something in honour of Brian and Julie and attend this fundraiser!

Ladies, get your groups together and have a tea!

## Reminder to Bayshore Boaters

The assigning of harbour slips will start shortly, so please get your applications into the office to make sure you secure your boat slip for this coming season. With the addition of more dock space in Harbour 66 this year, we should be able to accommodate everyone's slip request.

Don't forget to include your ownership and insurance information, so that the processing of your application isn't delayed.

Forms are available in the office and by printing the form from the Bayshore Village website. Go to the 'Members Only' page, click on 'Downloadable Forms' and select 'Harbour Lease Agreement 2023.'

**Bill Pike**  
**Director of Harbours and Storage**

*\* All meetings and events are subject to change. Continue to watch your emails for updates.*





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