

The **Bayshore Banner**

The Official Newsmagazine of the Bayshore Village Association
Volume 16 Number 2 Spring 2022

Welcome Baby Maya



Maya Taylor Nyx Rautins was born December 22nd, 6 lbs, 14 oz. Proud Grandparents are Debbie Rautins and Keith Meadows. Congratulations!

Welcome New Neighbours

A warm welcome to our newest neighbours in Bayshore Village:

Ted and Wendy, 95 Bayshore Drive
Bob and Dawn, 192 Bayshore Drive
Dave and Cheryl, 141 Bayshore Drive
Kathy and John, 142 Bayshore Drive

We look forward to getting to know you better!

Welcome

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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
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.



Good friends Mali McPherson
and Enzo Latorre

Photo by Janice Latorre

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Making the Most of the Last Winter Snow. Lily Henderson at front and Henry Hebert's legs coming out the back of their snow tunnel. Cover photo by **Ria Searle**.

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VILLAGE SERVICE DIRECTORY

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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



The protocols for COVID have been relaxed to the point where there are no limits on the number of people we can have in the Hayloft except for the normal capacity limits. Face masks are no longer mandatory; however, we would ask that members respect those that still choose to wear masks. With these protocol changes, many of the programs

and activities are starting up at the Hayloft. That is nice to see. We appear to be slowly returning to a more normal lifestyle. Hopefully by spring we will be in the endemic stage of COVID. Clearly the last two years have been very difficult. COVID has added a degree of difficulty on managing the affairs of Bayshore Village. Thankfully we are nearing the end of the pandemic in its most severe stages.

The Directors continue to build this year's budget and capital expenditure programs, and we are starting to focus on the content for the May General Meeting. The new Board began the annual planning and budget process back in October. We are developing a zero-based, ground up budget. Safety items have priority followed by standard operations and maintenance of our facilities. There are significant challenges regarding the operating budget which is under severe pressure from inflation of 5.7%. This is the highest inflation rate since 1991. Assorted COVID related supply chain issues are also impacting the budget, not to mention the world problems driving fuel prices to all time high levels. The capital budget reserves are fine, and our Long Range Plan has served us well in managing forward year expenditures. Acceleration of some of the capital expenditures during COVID should help us in balancing the reserve appropriation to avoid any deficits in the operating budget. The Directors are working hard on the budget that will be presented to the members at the May General Meeting.

I would like to thank the BVA members for their support regarding their emails to the Township complaining about our ridiculous water bills. Over 140 members submitted emails to the Township voicing their displeasure with our current water and sewage rates versus others in the province. Your support resulted in Council suspending the proposed increases in our rates while we investigate the issue.

The most important outcome of Bayshore residents support was the formation of a committee comprised of the BVA Executive, Deputy Mayor Gough, our local Councillor Fisher and the Ramara CAO, Jessica Gunby, to oversee the analysis of the water rates, the progress on addressing our aging Spray Fields, the inflow and infiltration ("I&I") issues within the sewage system, and the

long-standing water leak around Lavender Court. A term of reference has been approved to articulate the rules, responsibilities and objectives of the committee and its members. The committee had our first meeting March 21, 2022. Ramara Council approved a budget of \$271,000 to research and design plans to combat the I&I issue in the sewage system within Bayshore. Sixty-five percent of what is being sprayed on to the field is water not related to the normal operation of the sewer system, but water leaking into the system. This puts pressure on an already old spray field. I&I is the most important issue to combat. We must reduce I&I to maintain the operating licence for the Spray Field. While developing the plan, Ramara will prioritize I&I repairs to the sewage system for 2022 and execute against that plan.

We will communicate our progress to the BVA membership in managing all these issues. This is an election year and I suspect the Council chambers will soon be open to the public. We may call for your additional support in the future. The journey ahead may be a challenging one, but with your support, it is one we are prepared to take on. I&I and water rates are the short-term focus of the committee. I am proud of the Board's efforts and accomplishments over the last few years during these difficult times. COVID has impacted almost everything the Board touches. Your Directors have stepped up to each and every challenge along the way. I am confident in their abilities to do so as we enter the end of COVID and the challenges that arise. I am looking forward to spring and the reopening of all our great facilities. I am particularly looking forward to the ability to interact with the membership in a more normal fashion especially at the Town Hall and General Meeting in May.

***Rick Matthews, President
Bayshore Village Association***





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Director of Common Waters Report



The spring thaw has begun and, with that, pond levels will begin to rise. Now is the time to make sure your property is protected from possible flooding. The first thing is to make sure that your sump pump drainage pipe is far enough from the water edge of the pond. If it is too close you could experience a backwash effect which could flood your basement.

This happens when the drainage pipe is covered by rising pond water. The sump pump pumps water to the pond, and because the pipe is below water, it creates a straw-like effect whereby the water that is pumped out, hits the water in the pond and pulls back toward the sump pump.

I have walked the edge of all ponds, looking to see where sump pump drainage pipes are. Most are far enough back as to not be a problem. Most should be at least eight feet from the water's edge.

Each year, I send out the same reminder – Save your money!!! Do not buy fertilizers if you are watering your lawn with pond water. The best fertilizer you can use on your lawn is pond water because it contains more nutrients than any store-bought fertilizer. Using store-bought fertilizer just washes into the ponds and causes unwanted weed growth and algae, which causes us to use more chemicals to treat the ponds.

The treatment of the ponds with enzymes will start around mid April. Now that we are using an enzyme created for northern, colder waters, we can begin the treatments sooner enabling us to attack the decaying vegetation before it sinks to the bottom.

Finally, we have had many discussions with Ramara and they have agreed to focus on the ditching problem at Vicar's Pond to resolve the water level problem.

Yours in service,

Keith Meadows
Director of Common Waters



Social Director's Report



The following report is based on the Social Committee meeting of March 28.

We have some exciting events planned! We hope everyone will be able to participate.

Our line-up includes:

1. **Spring Fling** – May 28 at the Hayloft. Tickets will be for sale May 3 between 6-7 pm. The cost is \$55 per person and will include a dinner of ribs, chicken, warm potato salad, baked beans, mixed grilled vegetables and dessert. We will be having a DJ. Only 100 tickets will be sold so be sure to get yours on May 3rd.
2. **Potluck Appy Happy Hour** – Friday, April 8, 4-7 pm in the Hayloft upstairs party room.
3. **Bayshore Garage Sale** – Saturday, May 14, 9-12 am. Raindate Sunday May 15. More to be announced in May. Start your planning early!
4. **Spring Perennial Plant Swap** – Sunday June 5, 10 am in the Hayloft parking lot.

An invitation to Bayshore residents to become part of the Welcoming and Social Committees is being announced. See pages 6 and 18 for more details. We encourage you to consider applying to be part of one of these fun committees!

Debbie Rautins
Social Director

RECRUITING FOR WELCOMING COMMITTEE MEMBERS






The Welcoming Committee of Bayshore Village is looking for new members. This committee meets with new residents of Bayshore to provide an introduction and information that new residents find useful. It also organizes and hosts a yearly event that invites new residents to a luncheon attended by current residents. This a great opportunity to introduce new people to each other. Many lasting friendships start here!

The Committee holds meetings on a quarterly basis and time commitment is approximately four hours per month. Members of the committee enjoy their role of meeting and greeting new Bayshore residents! If interested, please contact Debbie Rautins at debbierautins@gmail.com or 705-484-0471.



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With over 90% of falls taking place in the home, the first step is to ensure that your home is safe. Our team of age in place specialists can visit your home to advise you on safety measures. This can be as simple as putting in some extra safety bars or a more complicated renovation of building in an accessible bathroom or ramp. Whatever it may be, we will find solutions together including accessing any grants or other financial products available to seniors to fund these renovations




CARE

Compassionate care is what we are all about – and this is not just for the person that needs care but also for the primary caregiver who most people tend to overlook. We offer PSW care that consists of patient care or relief and respite care, companion care that will assist you in your daily chores including taking you to grocery store or a doctors' appointment, assisting you with meal preparation or housekeeping care that ensures your home is clean and that you are not risking injury from trying to do heavy cleaning.

Sharmila Perera

Owner – Stay Home Forever Inc.
Resident of Bayshore Village



"You will stay home Forever" – That was my promise to my mother who was diagnosed with Parkinson disease and deteriorated over a 4 year period from being a healthy unstoppable woman to a person that could no longer walk, talk, eat or drink. All she wanted was to be surrounded by her children and grandchildren and await the birth of her first great grandchild before she closed her eyes and took her last breath. As a family we take solace in knowing we gave her what she wanted and she was at peace in her own home. I sponsored a full time live-in caregiver for my mom who looked after her with the most amount of kindness and compassion. Hence I was able to spend my time enjoying her and creating more memories that my family and I can share for many years to come.

Inspired by my mom's courage, kindness, bravery and beautiful smile, amidst all of her suffering, Stay Home Forever Inc., was created. We want seniors just like herself to have their dream of living at home comfortably and safely as long as they wish to. We are not just another care company. We take care of every aspect of you living at home and this includes, doing renovations or additions that maybe needed to your home, assessing care requirements, advising on available grants, accessing financial products to fund renovations or care and much more. We are here for you and your family every step of the way.

 stayhomeforever.ca

 info@stayhomeforever.ca

 64 Mississauga St W, Unit #2, Orillia, ON L3V 3A8

Common Lands Director's Report



This report will outline some aspects of our Arbour Plans in detail for this spring and summer:

Arbour Plan Overview: A plan has been created in response to the last survey that was done where residents rated our "Green Infrastructure" a very important topic. This "10,000 foot" plan spans at least 10 years. Detailed plans for this next year are

available which is the basis of the budget. This report presents only the top two activities – "EAB" and "Tree Planting".

EAB (Emerald Ash Borer) Activities: Treating our ash trees (1,000 total) again this year will be the prime activity. Each year we treat about half of our trees (500). Each tree is treated every second year. This year (year four) we will be completing the second application. For the third application (year five, 2023, and year six, 2024), we are contemplating making this free, as a major part of the activity is getting written agreement from each resident that they will pay the invoice. This will make the process more efficient – we will simply treat all the trees with virtually no paperwork.

So far (year three), we have raised monies (about \$36,000 – i.e. donations from residents for treatment of their trees) that will be spent on planting more trees. This money is NOT part of our operating or reserve budget – i.e. it is not part of our annual fees, but it is held by the Association (in the reserve fund) for future plantings. Note that many of the trees in Bayshore are reaching maturity and we must start to replace these with younger ones in order to sustain our tree canopy.

Tree Planting: This year (for the first time), we will be planting trees on Common Lands. We have made a plan and a list of trees, and these will be priced and ordered for delivery in May or early June of 2022 from a wholesale outlet. This order will consist of approximately 46 items in total - some bushes, some pyramidal cedars and the majority will be small trees (evergreens and deciduous). Most will be "balled" and we will plant them using volunteers to dig the holes by hand. We need to place an order soon in order to see what is available and to get a feel for prices (which have increased considerably in the last two years). We have notified residents that we will be placing this bulk order and have invited them to participate by adding their needs. This will allow residents to get bulk pricing and a savings on delivery charges.

Our resident arbourist, Eugene Storozinski, has provided a list of potential trees that could be ordered that would be suitable for planting in Bayshore. He knows where to buy wholesale, so prices should be very good. Please contact Eugene for further assistance in selecting tree/shrub type

and size that would address your needs. Think about the size and how you would plant. A 300-pound, 15-foot balled tree can be a challenge to move to where you want to plant it!

The following list is provided as a starting point:

- Maples: Native Red, Red Clump, Silver Clump, Sugar
 - Alder: Speckled – for wet areas, pond edges, etc.
 - Service Berry: Downey – attracts birds, small trees or available as multi stemmed bushes
 - Birch: AVOID!
 - Pea Shrub: Weeping – small tree
 - Hickory: Bitternut – fast growing, big tree (28M x 15M wide)
 - Ginkgo: Maidenhair or Maygar – medium sized trees
 - Honeylocust: Street Keeper, Shademaster, (avoid Sunburst) – small/medium sized trees
 - Kentucky Coffee Tree: medium sized trees
 - Butternut: endangered
 - Black Walnut: huge, messy
 - Ironwood: small, slow growing tree
 - Oaks: White, Burr
 - Locust: Black, Purple Robe – medium sized trees
 - Mountain Ash (not an Ash tree!): European, Pyramidal – small, red berries – attract birds
 - Lilac: small
 - Linden: Glenleven, Basswood – small/medium sized trees
 - Elm: Princeton – Dutch Elm Disease resistant – big trees
 - Nannyberry: small trees – moist or dry soils, very hardy
- Let us know your needs ASAP.

Steve Goulter
Director of Common Lands



Hayloft Amenities Director's Report



Well, Old Man Winter is still knocking at my door as I write this, but the sap is finally flowing and spring is starting with more optimism than we have had in the last two years.

Some indoor programs have begun with darts and cards being ever popular.

Once the snow clears, work will begin again on the tennis and pickleball courts. The final top

coat may not be ready until early summer as everything there is weather dependant. I look forward to the grand re-opening with the new pad layout that accommodates both tennis and pickleball. The tall fencing has been repaired and straightened and things are looking good for a very active summer.

The swimming pool will be open soon and much work is being done to secure lifeguards for the summer. There will be a call out for volunteers for opening/closing and chemical monitoring to help maximize the usage and availability of this valuable asset. The pool deck will have to be re-leveled in the near future. Concrete leveling is

becoming much more available and cost effective. The solar heating system saved a noticeable amount of cost last year and for years going forward.

The indoors of the Hayloft will be more active this summer. Demand is already quite high for rentals for weddings and other celebrations that have been delayed. There are plans to improve lighting in the Arts and Darts Room which will serve all groups.

The Hayloft irrigation system will be repaired and made functional again, which will be a big help to our wonderful volunteer gardeners.

As always, I am open to any suggestions that will improve the Hayloft amenities function and fun.

Keep Smiling Bayshore!

Rod Turnbull
Director of Hayloft Amenities



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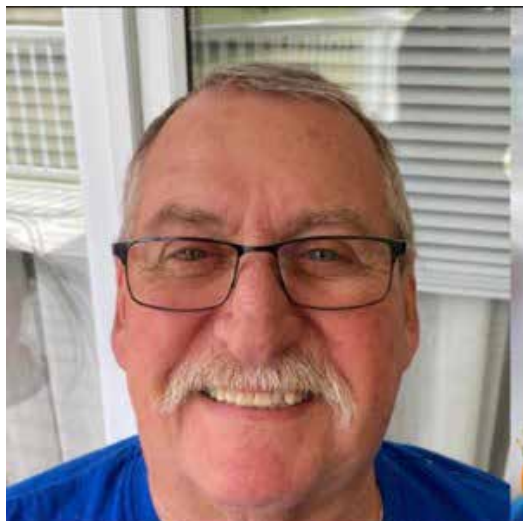
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In Memoriam

We are saddened to announce the passing of the following member of the village:



Alan James, 1956-2022

It is with deep regret that I inform of the passing of our neighbour, Alan James, on March 13th. A recent resident of Bayshore Village and wonderful neighbour to all on Sandlewood Trail. Alan is survived by his wife Marilyn, as well as many grandchildren, nephews, nieces, and family.

He spent over 40 years as a railroad engineer with CNR. Many wonderful evenings with friends and neighbours were spent on Alan and Marilyn's back deck abutting tee box #2.

He will be truly missed by those who were lucky enough to get to know him. Just a really nice man.



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(Bird) Homes by Victor

Victor Relvas has been at it again! We've seen some great bird houses by him in previous issues of the Banner, and now he has made two more. Stunning work Victor!

Photos by Marika Relvas



**Log cabin bird
retreat for six birds**



**Replica 1970s Expo
condo in Montreal**



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St. Patrick's Day Happy Hour and Bonfire



The luck of the Irish was not with us for our Saturday Happy Hour, but we rescheduled and our luck finally came through on Sunday. The sun was shining and the weather turned warm.

Four firepits were set up in the parking lot to keep everyone warm and the afternoon was enjoyed by approximately 60 people. Everyone appeared to be so happy to be able to safely socialize again.

Thank you to Kathy Hutchinson, Wendy Lucas and Janice Latorre for the homemade cookies.

Thank you also to the members who kindly let us borrow their firepits and supplied us with wood.

Special thanks to Jim Bridges and Jim Fielding for all their help getting everything ready for the event and for keeping the flames glowing!

Leslie Fielding

Photos by Jim Fielding and Rod Turnbull





Bayshore Community Service Crew

The Bayshore Community Service Crew will be hosting our next fundraising drive on Saturday, April 23rd from 1:00 - 3:00 p.m. at the Hayloft. We will be collecting pill bottles again as well as milk bags and pull tabs from pop cans.

The pill bottles and milk bags will provide containers for medication and mattresses respectively for those in developing nations, and the recycled pop can tabs will raise funds for wheelchair services in our country.

If this date is not convenient for drop-off, please feel free to leave your items at 23 Park Lane anytime before to one week after the event.



I thank you Bayshore for your continued support!

***Madelyn Healy, Shania Raina,
Muskaan Raina, Franchi Torchia
and Sharon Seaward***

Pickleball

The Bayshore Pickleballers are inviting you to join in on the fun!

If you would like to join the group mailing list, please email Amanda Knapp at amanda.knapp@live.ca. All are welcome!

We will be offering beginner lessons. We will also host Spring Happy Hours after our games on Fridays, and Summer Happy Hours after our games on Sundays.

Debbie Rautins



European Gypsy Moth Prevention

As we know from the summer of 2021, the Gypsy Moth defoliated hundreds of trees in the Muskoka area to the north. Bayshore was very fortunate to have missed this invasion and our trees were green and beautiful. However, that is not to say that this invasive species will not come to our vicinity in the future.



These moths were introduced to the U.S. in the 1860's and finally reached Canada in the late 1960's. Unfortunately outbreaks occur about every 10 years and last one to three years. The latest outbreak began in 2019. However, these insects need specific weather conditions as they cannot survive -20c temperatures for long periods and are susceptible to some

fungal diseases due to wet weather. The problem is that our climate has been changing with warmer winters and springs that are drier which promotes their growth.

So we need to prepare that they may come to Bayshore! Unfortunately, unlike the Emerald Ash Borer which only attacks ash trees, this moth has a great appetite for many tree species such as maple, oak, birch, ash, poplar, willow to name a few!

Their appearance is misleading. The female moths are larger than the males, white and flightless while the males are a drab brown and fly. The caterpillars are up to six centimetres long, hairy, with five pairs of blue dots and six pairs of red dots on their backs. Their light brown egg masses are found in tree crevices, on tree trunks and on branches.

Here are some suggestions that you, the homeowner, can do to lessen their impact on your trees:

In the autumn, check your trees and vertical surfaces for the brown egg masses. Scrape them off with a knife and put them into soapy water to kill them. In the spring, placing a folded burlap band around the tree trunks can prevent them from crawling into the foliage. They also like the shade of the fold to hide in. Removing these caterpillars and putting them in a pail of soapy water or kerosene will kill them. Because they are an invasive species some North American birds and wildlife will eat some of the caterpillars but our eco system is not in balance when there is no dominant insect or animal to keep them in control. So they are here to stay like many other invasive species on our continent today.

In conclusion, I remember many years ago reading an article by a scientist who stated the greatest danger to our planet was the transfer of species across the continents. The moray eel and the zebra mussel are two examples of this. Unfortunately this moth is only one of the many new arrivals to Canada and closer to home – to Bayshore.

***Based on an article by Melanie Rekola and
summarized for The Banner by Marilyn Goulter***

Editor's Note – In March 2022, Entomological Societies of Canada and America adopted the name "spongy moth" to replace "gypsy moth" as the new common name for this moth.

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Turks & Caicos Vacation

It's been a long time that we've been cooped up in our homes hasn't it? And for that matter, it's been a long time since I've taken a real vacation, so I finally decided to escape. I booked a week in Turks & Caicos with my daughter and her family! Yahoo!

I've been to T&C before and stayed on Providenciales ("Provo"), in Grace Bay area. If you are ever looking for a great getaway, I highly recommend it here. The beaches are spectacular with clean white sand and turquoise water. It's very clean and safe.

T&C is a British Overseas Territory, recognizing the Queen as its monarch, and the official language is English. You drive on the left here, and currency is US Dollars.

We stayed in a private residential condo which has an excellent pool and is away from the tourist-y shopping/hotel area. Although really, the island is so small, it's only a 10 minute drive to go into "town".



We were also just a short walk to a few beaches. My favourite two beaches were Sunset Beach and Long Bay Beach, both of which we usually had to ourselves (that's my g'kids in the photo above – nobody else is around!).

We got into a routine of going to the pool in the morning, having lunch on our terrace, and spending the afternoon at the beach until the sun went down. Tough life, right?



A special evening for me was having dinner at Bay Bistro. We booked a table right on the beach at sunset. They set the table with lanterns and linens, and lit tikki torches all around us. The food was delicious! Then, all fat and happy we went back to the condo to have a swim under the stars! We enjoyed other great meals at Opus, Coco Bistro to name a couple. There's no shortage of great restaurants here!

And, of course, we *had* to go to TurkBerry for frozen yogurt at least once. Thumbs up from Benny! TurkBerry is located in the main shopping (i.e. tourist) part of town.

Speaking of shopping, you can get your usual souvenirs, crafts, conch shells, t-shirts and such, in multiple places in the downtown area. There are also a few high end places here to get deals on good jewelry, designer brand purses and sunglasses, and that kind of thing, but we didn't do much shopping this time.

Instead, we had heard about a local artisan who sounded interesting, so we headed over to Nikki's Trinkets. Nikki and her family have a cute little place in Leeward where she makes her crafts and sells them. Well, we didn't know exactly which door to go into and embarrassingly enough, we all walked right into her home! Thankfully she was full of island good humour and seemed happy enough to show us her workstations and how she makes her crafts out of shells and things she gathers herself. Both she and her husband were real characters and we enjoyed our time there (we bought some stuff too of course!).



It was a short and sweet holiday, but it was so nice to get away. If you've never been to these islands, you might want to consider it. It's only a four hour plane ride to gorgeous weather, beautiful beaches and wonderful hospitality. A great place for a holiday.

Susan Hazlett

Care to share your travel memories? Send them to me at susan@hazlett.ca for the next issue.

Farmer's Market Coming to Bayshore!



The Bayshore Village Board of Directors is pleased to announce that "by-the-rock Farm" will be coming to Bayshore Village in June!

By-the-rock is a small family-run farm and bakery located in Washago. They approached Bayshore Village with the idea to hold a market here. The Board approved this as a pilot project, with the idea of both supporting a local farmer while providing a convenience for our residents.

The market will be weekly on Wednesdays, beginning on June 8th, from 11-2. It will be in the Hayloft parking lot.

Here is a preview of what the market will offer:

- A variety of seasonal vegetables
- Maple syrup, variety of jams, jellies, relishes and pickles
- Baked goods – bread, tarts, pies, cookies, loaves, muffins
- Frozen foods and weekly meal specials – these can be pre-ordered online and picked up on market day! Meals are for two and range from \$15-\$20
- Lasagna, mac & cheese, meat pies, quiche, chicken alfredo, chicken pesto, cabbage rolls, stuffed peppers
- Made to order charcuterie boxes filled with meats, cheeses, fruits and veg with homemade crisps



Orillia Live Concert

Sun. **MAY 22** 7:30pm



Back by Popular Demand...

Don't miss out...

The May long-weekend is fast approaching.

Join us that Sunday for an exciting live concert at the Orillia Opera House — celebrating the *upbeat* Beatles Songbook.

Bring your family and friends... let the vibrations liberate your soul.



Orillia Opera House.ca

Box office: 705-326-8011

Book Online or by Phone

If you love The Beatles... You'll LOVE this show !

"A theatrical and cultural phenomenon."

Bruce Deachman, Columnist, Ottawa Citizen

Tickets
\$49.

Social Committee is Recruiting

The Social Committee has openings!

As Director, I have identified certain needs of this committee to achieve the goals of providing expanded social activities to Bayshore members. We are opening this opportunity to be a member of the Social Committee to all Bayshore members at a time when the demand is high to "Reactivate".

The Committee is looking for six new members. The following positions are being offered:



1. **Secretary** – The time commitment would be four hours per month plus attendance at monthly meetings and assisting at events when available. Will collaborate closely with the director.

2. **Technical Advisor** – The time commitment would be four hours per month. Attendance at monthly meeting not required. Duties would be to assist with technical needs at Hayloft functions .

3. **Internal Event Coordinator** – The time commitment would be about eight hours per month plus attendance at monthly meetings and assisting at events when available. This person will collaborate with the director and committee in providing events that take place in Bayshore, i.e. dances, potlucks, pub nights, happy hours, etc.

4. **External Event Coordinator** – The time commitment would be eight hours per month plus attendance at monthly meetings and assisting at

events when available. This person, with the assistance of the director, will form a sub-committee to assist with activities outside of Bayshore, i.e. dinners at restaurants, theatres, Women's weekends away, etc!! Lots to look forward to!

5. **Two Members-At-Large** – The time commitment would consist of attendance at monthly meetings and assisting at events when available.

6. **Hayloft Rental** – Sub-committee members needed for this committee as our Hayloft has become more and more popular for wedding and milestone events.

Please contact Debbie at debbierautins@gmail.com or 705-484-0471 if you would like to become involved in promoting community gatherings in Bayshore. Our events are where each of us get to know each other and become community minded!

Debbie Rautins
Social Director



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Signs of Spring



Some swans paying a visit to Bayshore lawns.

Photos by Mary Nolan

"Trumpeter Swan survival is based on a foundation of strong family bonds and crucial learned patterns of habitat use acquired by associating with older more experienced birds. Trumpeters may live 20-30 years in the wild. They usually maintain very predictable annual movement and habitat use patterns. In turn, they teach these patterns to their cygnets.


Pairs usually mate for life and return each year to the same nesting wetland, often using the same nest mound. Eggs are laid in late April through late May. Cygnets hatch in May through June. After gaining flight in September, cygnets follow their parents to their wintering area and learn its resources and hazards while they remain with their parents through their first winter.

Most Trumpeters lose substantial weight during the winter. The weeks prior to nest initiation are a crucial period for rebuilding internal energy reserves. During this period in early spring, when wetlands are often still frozen, the females must find rich pre-breeding food sources." (excerpted from www.trumpeterswansociety.org)

You can also report a sighting of a tagged swan to their website. This assists them in documenting and monitoring migration patterns and habits.

Susan Hazlett



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Recipes

LEMON NESTS – Janice Latorre

A wonderful Easter dessert but delicious anytime! Using phyllo pastry for the tart shells they can be made in advance and look beautiful. Makes eight large tarts.

Phyllo Nests

- 227 g (half of a 454 g box) of phyllo pastry
 - 1/4 cup melted unsalted butter
 - 1 Tbsp granulated sugar
1. Preheat oven to 350F.
 2. Grease eight sections of an extra large muffin tin. Unroll phyllo pastry from the package and remove half the sheets. Save remaining sheets for another use. Re-roll remaining half of pastry and using a serrated knife, cut roll into 1/2 inch slices. Gently toss phyllo with fingers to separate like pasta. Divide the strands into eight piles in the greased tin, gently hollowing out the centre to make a “nest” shape. Brush with butter and sprinkle with sugar.
 3. Bake the nests in the centre of the oven for six to eight minutes, or until pale golden. Leave in pan and allow to cool. (This can be done a day ahead and kept covered at room temperature.)



Lemon Filling (Sabayon)

- 2 eggs, cold
 - Plus 2 egg yolks, cold
 - 3/4 cup granulated sugar
 - 1 Tbsp lemon zest
 - 1/2 cup fresh lemon juice
 - 6 Tbsp cold unsalted butter, cubed
1. In large metal bowl, whisk eggs, yolks, sugar and lemon zest for about one minute, or until mixture is smooth. Set bowl over a saucepan of simmering water. Whisk the egg mixture constantly for about two minutes or until eggs are foamy and slightly thickened; add 1/3 of the lemon juice. Whisk until the mixture thickens again and add remaining lemon juice. Continue whisking vigorously until mixture is thickened and light in colour, about six minutes.
 2. Turn off the heat and leave bowl over the water. Whisk in one piece of cubed butter at a time; mixture will thicken as it cools. Let cool *slightly*.
 3. Pour warm lemon filling evenly into prepared nests on baking sheet. Place under broiler, leaving the door ajar, just to brown tops, about one minute. Let sit one hour before serving.

Garnish with whipped cream, berries and zest if desired. Enjoy!

* * * * *

EASY OVEN BAKED BEEF RIBS – Gayle Summerland

These ribs are so easy to make and since they are made in the oven you can enjoy them any time of the year. No BBQ grill needed for perfect ribs every time.

These spices are “suggested” but you can certainly use any spices you wish.

- 1/2 tsp ground cumin, dried oregano, garlic powder, onion powder
- 1 tsp garlic pepper, seasoned salt and smoked paprika
- 2 Racks of beef back ribs (You can buy a single serving and adjust the seasonings)



1. Prepare oven to 300F.
2. Combine cumin, oregano, garlic powder, garlic pepper, seasoned salt, smoked paprika and onion powder in a small bowl.
3. Rub spices all over ribs.
4. Wrap spiced ribs tightly in foil, place on a baking sheet in oven and roast for about 2.5 hours.
5. Unwrap foil and put under broiler for about 5-7 minutes on low to crisp a bit.
6. Use your favourite BBQ sauce.

Recipes

ROAST CHICKEN WITH SAUSAGE AND PEPPERS – *Gayle Summerland*

- 3/4 lb. hot Italian sausages, halved crosswise
 - 3 Italian peppers or cubanelles, halved and seeded
 - 2 large red bell peppers, seeded and cut into large strips
 - 2 large red onions, cut into one inch wedges
 - 2 Tbsp extra virgin olive oil plus more for brushing
 - 2 Tbsp dried oregano, salt and pepper
 - 1 whole chicken (3-4 lb)
 - 2 tsp finely grated lemon zest
1. Cover the center pillar of a Bundt pan with foil so chicken juices don't escape.
 2. Pre heat oven to 425F.
 3. Toss sausages and vegetables with olive oil in a bowl, season with salt, pepper, and one Tbsp of oregano, add to the Bundt pan.
 4. Brush the chicken with olive oil, season with salt, pepper and remaining oregano and lemon zest. Perch the chicken on the pan by inserting the center pillar into the cavity.
 5. Roast the chicken for about one hour or until thermometer inserted in inner thigh reads 155 degrees. Transfer to a cutting board and rest for at least 15 minutes.
 6. Transfer the sausages, peppers, onions and pan juices to a platter. Carve the chicken and arrange on the platter and serve right away.



Serve with crusty bread.

* * * * *

AMBROSIA MACAROONS - Gluten free! – *Janice Latorre*

What's a macaroon without coconut – but add a hint of orange and chocolate makes these a favourite!

- 1/2 cup unsalted butter
 - 3/4 cup sugar
 - 1/8 tsp salt
 - 2 tsps finely grated orange peel
 - 3 large eggs
 - 6 cups of sweetened flaked coconut, firmly packed
 - 6 ounces bittersweet chocolate, melted
1. Position rack in centre of oven. Preheat to 325F. Line three large, rimmed baking sheets with parchment paper. Using electric mixer, beat butter in large bowl until smooth. Add sugar and salt; beat until blended. Beat in orange peel, then eggs, one at a time. Mix in coconut. Drop batter onto sheets by tablespoonful, spacing 1-1/2" apart.
 2. Bake macaroons one sheet at a time until golden on bottom and browned in spots, 25 to 30 minutes. Cool completely on sheets.
 3. Using fork, drizzle chocolate over macaroons. Chill on sheets until chocolate is firm, about 30 minutes.
 4. Makes about 45 macaroons. Store in airtight container.



NOTE: I have also baked half of the mixture and refrigerated the rest in airtight container to bake up to four or five days later.

Recipes

TOMATO SOUP CAKE - *Deborah Antenore and Peggy Boccia*

Tomato Soup Cake?

Yes, you read correctly. There is tomato soup in this recipe, and it is a most delicious cake because of it. Its origins lie in the murky pages of history, but the two most prevalent culinary legends are firstly, that it originated in the 1920's with Irish immigrants to the United States and Canada; and secondly, with frugal, creative homemakers during the World Wars and the Depression. They improvised when fresh ingredients like milk, butter and eggs were unavailable or very scarce. The cake is moist, the spices are warming, and the cream cheese icing adds a touch of richness. Campbell's included it in their 1940's cookbook.

My Irish Grandmother made this cake all the time. Its smell permeated the entire house, and it was so welcoming when you walked through the front door on a cold, blustery, winter's day, it was like being enveloped in a big, warm hug. I don't ever remember it having the cream cheese icing though. We ate it with a dusting of icing sugar or with butter.

I had not had this cake in close to 50 years and only remembered it when members of my Rotary Club were discussing a cookbook as a fundraiser, and someone suggested having a nostalgic section with favourite foods from when we were kids. Tomato soup cake just popped into my head. Their reaction when I mentioned it might have been exactly what yours was when you read the title, but the sample cake I brought to the next meeting was devoured. There was nary a crumb left.

I do not have my Grandmother's recipe, but there are many online, including one from Campbell's. This one was the closest to hers and comes from a cookbook, Food52 Baking, via a blog called "Taste & Tell."

There is a wee bit of butter, and the raisins and chopped walnuts are optional.

Give it a try. You'll be deliciously pleased.

Cake

- 2 cups all-purpose flour
- 1-1/3 cups sugar
- 4 tsp baking powder
- 1 tsp baking soda
- 1-1/2 tsp allspice
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- One 284 ml can condensed tomato soup: do not dilute
- 1/2 cup butter, melted
- 2 large eggs
- 1/4 cup water
- 1 cup raisins and/or chopped walnuts

Cream Cheese Frosting

- 8 oz cream cheese, softened
- 1/2 cup butter, room temperature
- 2 to 3 cups sifted confectioners' sugar
- 1/4 tsp ground cinnamon (optional)

1. Preheat oven to 350F. Grease and flour a 9x13 baking dish, shaking out all excess flour.
2. In a large bowl, whisk together the flour, sugar, and spices. Add the soup, butter, eggs and water and, using an electric mixture, beat until smooth. Fold in the raisins and/or walnuts if adding, and pour into prepared pan.
3. Bake for 30-35 minutes, or until a tester, inserted into the center of the cake, comes out clean. Let cool completely.

To make the frosting: Beat the cream cheese until smooth and light. Beat in the butter. Add 2 cups of the confectioners' sugar and beat until combined. Continue to beat in the sugar until you have the desired consistency. Beat in the cinnamon, if using. Spread frosting on cake, slice, serve and enjoy!



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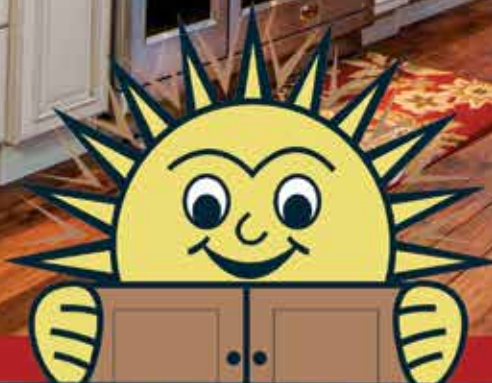
Youth Social Committee - Movie Night

Thank you to all the kids, parents and grandparents who came to Bayshore's first kids movie night! Even though there were some technical difficulties at the end of the movie, the kids had a blast! For anyone who missed this fun event, be sure to mark down April 16th for an Easter egg hunt at the Hayloft! (See page 42 for more details!)

Franchi Torchia and Shania Raina
Children's Event Coordinators



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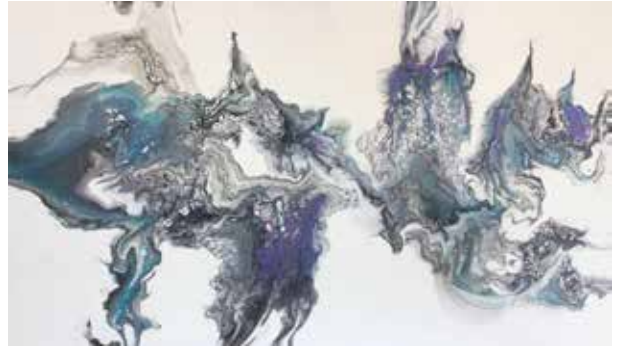
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Art Gallery

Some of the artists in Bayshore have generously shared their work here. One day we hope to re-open the Gallery Wall in the Hayloft, but in the meantime, enjoy! Feel free to contribute your art too! We'd all love to see your work!



Pat Beecham - watercolour
"Pastoral Parade"



Catherine Hermans - acrylic pour
"Phantom Dragon"



Pat Beecham - watercolour
"Waiting for Spring 1"



Lynda Bertrand - acrylic and ink
"Cold Moon Howl"



Lynda Bertrand - Ink
"Icicles"



Donna Sverdrup - acrylic



Pat Beecham - watercolour
"The Sunflower"

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Bayshore Anglers

Like many, one of the reasons we decided to move to Bayshore Village was the attraction of lakeside living. In saying that, the expanse of Lake Simcoe gives way to so many amazing adventures. This page will be dedicated to those who enjoy one part of those adventures in particular – the fishing part.

Lake Simcoe is an incredible fishery with its diverse structure for both deep water and shallow water fish species.

The deep water basins hold some of the finest Lake Trout and Whitefish angling in the province, as well as Lake Herring, Cisco and Burbot.

Its shoals, reefs and drop-offs allow perfect structure for Smallmouth Bass, Walleye and Perch. The Smallmouth Bass fishing in Lake Simcoe is now considered "World Class." This may be because of the introduction of the Round Goby which most native fishes are finding to be a staple food source. The predator fish eating the Goby, especially the Smallmouth Bass, have gotten much larger than in past years.

The shallow, weedy bays provide excellent cover for the shallow water species, Northern Pike, Muskellunge, Black Crappie, Largemouth Bass, Sunfish (Pumpkinseed and Bluegill), Yellow Perch, Bowfin, Channel Catfish, Brown Bullhead Catfish and Carp.

By now you get the idea. We live in an angler's paradise and as a member of the Bayshore Anglers it would be great to hear about your fishing adventures. We benefit from both open water fishing and hard water (ice fishing) seasons.

If you want to write an article or story of interest about fishing, fish species, tips or even "hot spots," just write and forward your story to me at meadowskeith1@gmail.com or directly to Susan Hazlett, susan@hazlett.ca. Title it Anglers Page and don't forget to add those pictures.

Looking forward to seeing you on the water, good fishing!!

Keith Meadows



Bob Plue – Jumbo Yellow Perch



Eugene Storozinski – Northern Pike



Dave Renaud – Lake Trout



"Let me just untangle this and I'll have you back to your hut in a minute."



Keith Meadows – nice haul, Yellow Perch



Feral Pigs

Many people are aware of the problems being encountered by many of the states in the U.S. due to the proliferation of feral hogs in the wild. These hogs are really European wild boar that were imported years ago for game farms and for private hunting establishments. Over the years, hogs have escaped and bred in the wild and have established themselves as a threat to other wildlife, farmers and even people, for they are very dangerous when aroused. There is evidence to show that these hogs are encroaching on suburban properties in the southern states.

However, did you know that Ontario has a problem with feral pigs as well? To be frank, I had no idea and decided to summarize an article to inform others like myself.

In November, a group of wild pigs were discovered just north of Pickering. These pigs aren't native to Canada. The sows are very fertile and can produce two litters a year. They have few enemies, and are a danger to crops, livestock and other native animals. If they are not eradicated they can have a significant impact on the environment by rooting up ground cover, and damaging the natural habitats of many birds and wildlife. They are also a danger to farming crops as the pigs root in the fields, displacing and tearing up plants seeded by farmers. Once established as a viable population they are difficult to get rid of. Researcher, Ryan Brook, from the University of Saskatchewan has called them an "ecological train wreck."

Another important reason for their eradication is that they can spread the African Swine Fever which is a fatal, highly communicable disease and caused a massive cull of millions of Chinese pigs in 2018 when found in their herds. It caused serious damage to the economy in China at that time.

It appears that the Ontario government has developed a strategy to deal with the problem.

1. Prevent pigs from escaping into the natural environment by helping farmers financially to make their outdoor pens escape proof. Wild pig hunting is illegal in Ontario as it has been found that wild pigs become wilier and are extremely difficult to hunt so that populations actually increase in areas where they've been hunted.

2. As of January 1st, it is illegal to import, own, transport or sell European wild boar and their hybrids under the Invasive Species Act. The Ontario government is assisting farmers who grow these animals as an alternative meat, to transition to heritage pig breeds, other animals and crop growing.

3. Since 2018, the government has set up a program to have the public report sightings of wild pigs. The Ministry of Northern Development, Mines and Natural Resources states that an average of nine sightings a month have been reported and have found that most pigs had escaped captivity with little evidence to show a sustaining population as yet.

4. Ontario is ensuring that knowledge and expertise is being widely shared among educators, ministries, industry, other provincial governments and academia about this problem. This is a synopsis of an article written by Tom Tavani, General Manager for the Christian Farmers Federation of Ontario.

I hope that you enjoyed reading this article and have learned some facts about this topic.

Marilyn Goulter

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It's Always Sunny in Bayshore

Q: Did you hear about the man who fell into the machinery at the upholstery factory?

A: He's recovered. (Sofa, so good)

I wish I could enjoy a glass of wine. A few times a year, I walk the aisles of the LCBO, thinking that I will find delight in one of the thousands of bottles in stock. I read the descriptions but I'm not sure if I prefer the taste of pencil shavings over barnyard, or tobacco over forest floor so I end up choosing a bottle that has a little plastic bull hanging from it. Yes, I admit, I picked this bottle the same way I chose cereal as a kid – based on the prize included. It occurs to me that this may not be the best way to buy wine.

The black bull has disappeared from the bottle and has found its way into Joseph's room. I'm not surprised. It would have made a jaunty charm for my purse but, alas, as a mother, I am used to this kind of deep sacrifice.

I've tried wines from different parts of the world, in many different varieties but I still don't understand the appeal. Apart from the unpleasant taste, every glass gives me heartburn and makes me want to fall asleep. So why do I keep trying?

Both of my grandfathers made their own wine and enjoyed a glass with every meal. There was a jug on the table of every family function I can remember. Wine means family, good food and boisterous get-togethers. Like espresso and pasta (neither of which I like, come to think of it), wine is a large part of my Italian heritage. So, like a good soldier, I will keep fighting (and swabbing my DNA to make sure I am indeed Italian). I will drink it morning, noon and night if I have to. I will become a wine-lover... or maybe just a wino.

My optimism will not be dampened and I pour a glass, thinking, "This is it." I am going to take one sip and finally understand what I've been missing all my life. I'll suddenly turn into a person who says, "It's 5 o'clock somewhere!" I'll open a Facebook account just to post pictures of my fabulous red-wine-drinking-self, alongside funny jokes like:

Last night, sitting on the couch with Joey, I said, "I love you." He asked, "Is that you or the wine talking?" I said "It's me.....talking to the wine."

Or: I've trained my dog to bring me a glass of wine. He's a Bordeaux collie.

Here's one more: I opened up a bottle of wine to let it breathe. It didn't look like it was breathing so I gave it mouth-to-mouth.

So many funny possibilities....

Instead, I take a sip and immediately cringe and shudder like a baby who has just tried peas for the first time. Like Charlie Brown attempting to kick a football held by Lucy, I never learn. After some TUMS and a long nap, I'm going to make myself a salad. I have bottles and bottles of the most delicious vinegar.

I arrived early at the restaurant. "Do you mind waiting for a bit?" The manager asked? "Not at all." I replied.

"Good," he said. "take these drinks to table nine."

Here's a letter that got mailed to me accidentally. I thought I would share it:

Dear son,

I'm writing this slow 'cause I know you can't read fast. We don't live where we did when you left 'cause dad read in the paper that most accidents happen within twenty miles of home so we moved. I won't be able to send you the address because the last family that lived here took the house numbers with them so they wouldn't have to change their address. I wish I thought of that.

Our new place has a small washing machine. The first day I put four shirts in, pulled the chain and haven't seen them since.

The weather is okay here. It rained twice this week. Three days the first time and four days the second time.

The coat you wanted me to send to you was a little heavy to send in the mail with them big heavy buttons so we cut them off and put them in the pockets.

About your father - he has a lovely new job. He has over 500 people under him; he is cutting grass at the cemetery.

Your sister had a baby this morning. I haven't found out if it was a boy or a girl, so I don't know if you are an aunt or an uncle.

Sad to tell you: three of your friends went off the bridge in a pickup truck. One was driving, two was in the back bed. The driver got out - he rolled down the window and swam to safety. The other two drowned; they couldn't get the tailgate down.

Your brother locked his keys in the car yesterday. We were really worried because it took him two hours to get me and your father out.

Lots of love,

Mom

P.S. I was going to send some money but already had this sealed. Xoxo

Karl Marx is a historically significant figure, but nobody ever mentions his sister... Onya Marx, who invented the starting pistol.



I can't take my dog to the park anymore. He keeps getting attacked by ducks.

That's the last time I buy a pure bread dog.

After a day of fishing in the ocean, a fisherman is walking from the pier carrying two lobsters in a bucket. He is approached by the ranger who asks him for his fishing license. The fisherman says to the warden, "I did not catch these lobsters. They are my pets. Every day I come down to the water and whistle and these lobsters jump out and I take them for a walk only to return them at the end of the day."

The warden, not believing him, reminds him that it is illegal to fish without a license. The fisherman turns to the warden and says, "If you don't believe me then watch," as he throws the lobsters back into the water.

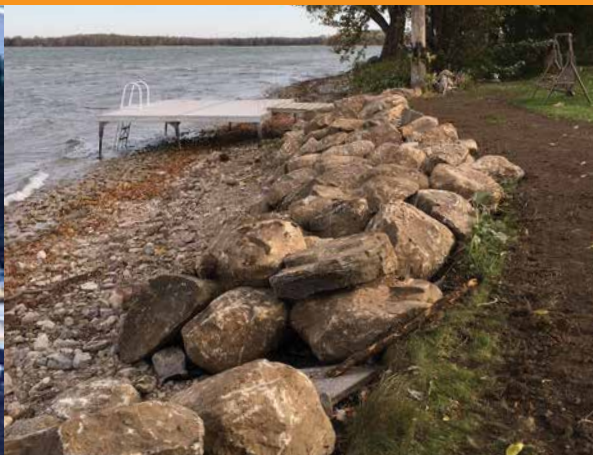
The warden, wise-eyed and intrigued, says, "Now whistle to your lobsters and show me that they will come out of the water."

The fisherman turns to the warden and says, "What lobsters?"

Stay Sunny Bayshore!

Lauren Torchia

Jokes from: reddit (dadjokes/cleanjokes/jokes), cartoon from: Rene Baur
www.oziserv.com/cleft

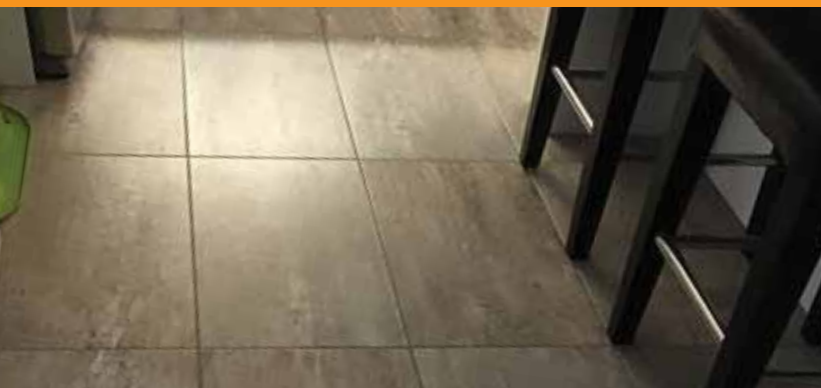


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Skating on Vicar's Pond

It's a special treat for us to be able to skate on Vicar's Pond in the winter. Huge thanks go out to all the volunteers who shovelled the ice, watered it, and prepared it for skating. It was enjoyed immensely by all!

Photos by Janice Latorre and Karen Jay-Moore



Preparing the ice – Rick Moore and Peter Illey



Diane and Paul Stoner and family



Jayme Moore



Chris Moore and Jaimee Gillis



Lynda Bertrand and g'daughter Abby



Diane and Paul Stoner and family



Chris Moore



Cora and Jaimee Gillis

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Ramara Public Library News

Can you feel it? Spring is on the way! We at the library are thrilled to have our doors open again to the public. Please stop by to say hi, sign up for a new library card, update an existing card and see what all is going on. Curbside pickup is still available for those who are interested.

We have many programs still happening for everyone of all ages, be sure to register!

Make and Take Kit: Spring sign up deadline is April 4th. This is a perfect take away kit to entertain the younger children of the family or grandkids who may be visiting! Pick up available at either branch.

Little Adventurers: Friday, April 1st – May 27th @ 10:30 AM

Justine and Rebecca are thrilled to host our friends between the ages of 0-5 for a 45 minute playgroup full of songs, stories and socializing at the Ramara Centre branch. Sign up today!

Ramara Quilting Club and Fibre Friends:

Are you a crafter or looking to improve your skills? Join the Ramara Quilting Club and Fibre Friends craft circle on Wednesday mornings at 10 AM – noon at the Ramara Centre branch!

Please contact us for more information or to be added to the email list.

Prefer to stay virtual? Check out our online cookbook club, trivia night, writing circle and French lessons happening all month long! Register via our website to receive the Zoom link.

Simcoe County Author Talk Series – Farzana Doctor

Join nine Simcoe County libraries virtually on Thursday, April 28th at 7 PM as we welcome author Farzana Doctor as she talks about “You Still Look the Same”, a moving collection of poetry about navigating mid-life, full of humour and wit.

We are so excited to announce that our puzzle collection is back open for borrowing at both locations! Come in and borrow a puzzle to pass the time with friends and family. There is something available for children, youth and adults.

Be sure to join our weekly eNewsletter club to learn about local information, stay informed about COVID updates, hear about our excited plans for Pride Month and what we have in store for summer. We can't wait to see you all again!

Your Ramara Public Library Staff

Janet, Jo-Hellen, Lori, Rebecca and Vanessa



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Bridge News

Bridge continues to provide an enjoyable pastime at Bayshore. There are three opportunities to play. Ladies' bridge takes place on Wednesday afternoons at 1:00 p.m. At this time of year, it becomes general bridge due to the absence of some of our snowbirds. Men's bridge meets on Thursdays at 9:30 a.m. Bridge lessons are available for those interested in learning or returning to bridge after a long absence on Friday mornings at 11:00 a.m. For further information, contact Pat Beecham-Cooper at (705)484-0221 or at beecoop79@gmail.com, or Noel Cooper at nhpcoop@yahoo.ca for men's bridge.

All events take place in the Great Room at the Hayloft. Congratulations to the following players who scored the highest scores from February 3rd to March 16th in Ladies' bridge:

Noel Cooper (guest)	5200
Diane Sofarelli	3880
Doug Sellery (guest)	3650

The highest score in Men's Bridge was Jack Fraser on March 3rd with 5080 points.
Congratulations to all.

Pat Beecham-Cooper



Bayshore Village Car Club Showcase



Over the next few editions of The Banner we will be showcasing club members' cars.

The car pictured above is a 1973 British-built Triumph Stag MK 2 [Fed] and made for the US market, so is an LHD model. It was first introduced in 1970 for the UK market as an MK1. It came with an aluminum 145BHP V8, automatic gearbox, power steering and brakes, electric windows, air conditioning, a fully adjustable steering column, rear seats, and a detachable hardtop. The rear window in the hardtop was electrically heated, a roll bar was standard as required on all sports cars imported into the USA.

Our car was found stored in Virginia, the US, in 2007 and brought up to Ontario later that year. The body was in excellent condition with no rust, and electrics required a lot of work, so I installed a new harness in 2012 as well as replaced the plywood dash for a burl-oak and replaced the vinyl covering with leather. The engine was rebuilt entirely in 2014, and all engine coolant was replaced with Evans Waterless coolant, excellent in aluminum engines, never freezes, boils at 300F and never requires changing. As a member of the Toronto Triumph Club for many years, Ria and I have organized five 5-day drives all around each of the great lakes, including a 12-day drive circumnavigating Lake Ontario.

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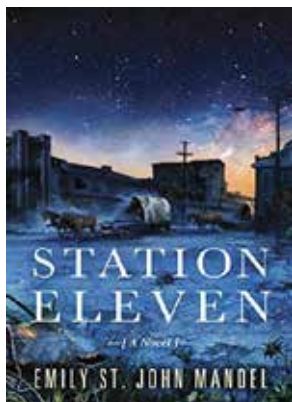
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Bayshore Reads: Station Eleven



Station Eleven by Emily St. John Mandel

No doubt you don't want to read another word about pandemics, but *Station Eleven* is so close to our recent experience and so intriguing, that I'm going to invite you to consider reading it.

Imagine if scientists and Big Pharma had not combined to discover and produce a COVID vaccine before Delta and Omicron burst upon the scene.

(Or indeed, if nuclear war broke out.) One has to wonder what would become of us, our society and our economy if hospitals were completely overwhelmed and people were dying by the thousands every week.

Canadian novelist Emily Mandel wrote this novel in 2014, and set it in Toronto and the lands to the West, bordering the Great Lakes. The pandemic she describes killed 99% of humans within a couple of months. The events in the dystopian novel take place in 2040, the Year 20 after the Apocalypse; a band of survivors travel from settlement to settlement performing music and Shakespearean plays that they have salvaged from their past lives.



Of course, there is no industry anywhere in the world: no fuel, no electricity, no phones, no internet. Small groups of people continue to live in ruined towns, camping in abandoned Walmart stores and other commercial buildings. The ragtag group of wandering survivors uses three pickup trucks to carry their possessions; they have removed all the engines and mechanical components from the trucks, to make them lighter so horses can pull them on the roads, which are overgrown with vegetation. (See illustration above.) Wherever they go, the survivors walk alongside the caravan. They eat what they can beg, hunt or steal. Their clothes are in shreds, unless they find a house that hasn't already been vandalized.

Frequently the novel switches back in time, and tells of the lives of some characters in the months and days before the old world ended.

The most captivating parts of the novel for me came when events in the early days of the pandemic were narrated. People holed up in their apartments, watching as plane traffic and auto traffic dwindled and then stopped. In a matter of a days, television news reports became more local and less frequent, until the final TV station showed only an empty newsroom. Gradually, the internet, phones, electric power and running water stop working. "We'll just stay here till the lights come back on," says one person. "What makes you think the lights will come back on?" asks his brother.

One community of survivors sets up camp in an abandoned airport to which their last flights had been rerouted. One of them begins to create a museum of artifacts that will never be used again – phones, tablets, credit cards, pages of old newspapers, a motorcycle, seats from aircraft. Another reflective character remembers the last time he saw a moving bus, the last time he danced at a party, the last time he ate an ice-cream cone in a park in the sunlight. After reading such passages, coming back to the real world gave me a strange hollow feeling of unreality.

Eventually, the stories of the survivors are resolved one way or another, sometimes with violence, and the book ends with the slightest glimmer of hope, imagining that maybe somewhere, sailors are setting out on voyages of discovery, perhaps driven by memory and curiosity. It's a pleasant thought – sailing ships moving over the water, towards another world just out of sight.



Emily St. John Mandel

The book has been made into a miniseries which ran for ten episodes on HBO Max in December and January of 2021-22.

Noel Cooper



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Kidz Korner

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

I was looking for things the g'kids and I could do together that might be educational and interesting in honour of Earth Day (April 22nd). I came across something about rooting vegetables from kitchen scraps. That sounded pretty environmentally friendly to me, but not being much of a gardener myself, I relied on Google and YouTube. Here's what we discovered:



1. Celery, bok choy, romaine lettuce, leeks: Cut and save about two inches of the root ends. Place cut side up in a shallow bowl of water, changing it every few days. We experimented with celery. We saw tiny roots emerge from the bottom and some leaves at the top. These do not root too much, but nice new greenery grew at the top. Once the new roots grow an inch long, you can plant it in a pot and eventually outside, depending on the weather. Ours are now in pots and so far we do have baby celery stalks!

2. Green onions: Again, cut and save the bottom two inches or so and place it cut side up in a glass. These grew fast and in about a week we had new green stems and lots of roots. We cut and ate the new green onions,



put the white parts in water again and they started growing once more. The kids thought that was pretty cool.

3. Basil, rosemary, thyme, cilantro and other herbs: These worked well too but instead of cutting them, take a few stems from the bunch, remove the lower leaves and root them in water in taller jars. They'll soon be ready to use and/or plant.

4. Carrots and beets: Apparently you cannot grow these vegetables from a cutting, but you can re-grow the greens. Cut the top off and this time, put the cut side down in a shallow dish. We've been watching them for three weeks now and nothing is happening. Perhaps fresher or organic veggies would have worked better? Oh well, we tried!

5. Iceberg lettuce, cabbage: As before, cut the stem off, leaving about two inches. Give it a fresh cut on the actual stem and root in water. Ours are still in infancy – we're not sure what they'll do.

By far, the green onions did the best and were the quickest to re-grow. The celery also worked well too but it took much longer.

We had an interesting discussion about how long it takes to grow our food, that it just doesn't instantly appear, and that it requires care and patience.

The g'kids have decided they want to plant vegetables and a butterfly/bee-friendly garden outside when the weather cooperates. Maybe we'll have gardeners in the family yet!

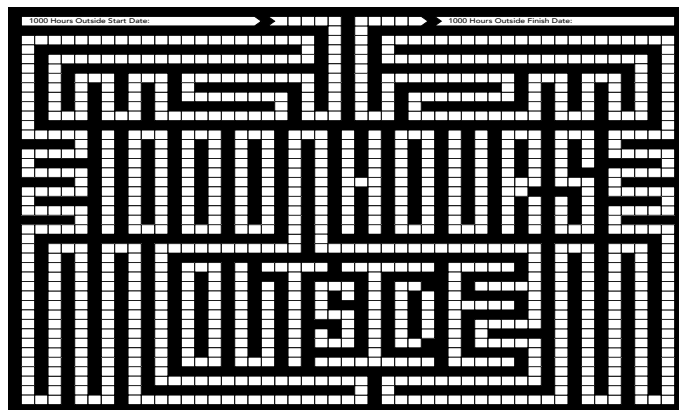
1,000 Hours Outside. This is a really great "movement" that I had heard about a couple of years ago, and it's still going strong.

It seems that kids spend around 1,200 hours a year on media screens. TWELVE HUNDRED. So the idea is to shift some, or a lot, of those hours to spending time in nature. The website is 1000hoursoutside.com if you would like to find out more, but it's a very simple concept: Go outside and experience nature.

Richard Louv, author of *The Last Child In the Woods*, wrote "Unlike television, nature does not steal time; it amplifies it." Charlotte Mason (1842-1923), a British educator, wrote "In the first place, do not send them (outside); if it is anyway possible, take them."

If you are interested in this challenge, you can go on the website and download free sheets for tracking the hours spent outside. Below is one example. It's a maze on simple graph paper with each box representing one hour. (See the hidden image? Very clever.)

There are lots of samples on the site, or just make your own. It doesn't have to be fancy.



Involve the kids in tracking. Let them design their sheets, have them mark off their own "outside hours", put stickers on the sheets, put them on the fridge so they can be proud of their progress – do whatever they enjoy. Encourage time spent away from media.

And don't forget to track *your* progress too!

For some ideas on what to do outside, check out www.getthekidsoutside.com.

Go outside. Have fun!

Susan Hazlett

Let's take them out to the rivers and forests,
the mountains and the oceans.

Let's let them daydream for hours at a time.

Let's let them experience boredom and, in so doing,
give them a fertile seedbed for imagination, play, and wonder.

Let's let them swim in the creeks, run in the fields, get dirty,
stay up late to see the stars, and
catch bullfrogs with their bare hands.

Ainsley Arment, Author of The Call of the Wild and Free



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ANNOUNCEMENTS

The Hayloft is now OPEN.
 Proof of vaccination or face coverings are no longer required (at time of writing).
 Continue to watch your email for updates.

Town Hall Meeting
 May 20

Farmer's Market Starting June 8
 Hayloft Parking Lot, Wednesdays 11-2 (see page 17)

Spring Fling
 May 28

Collection of pill bottles, pull tabs, and milk bags for the Crew's fundraising is April 23 between 1-3 at the Hayloft (see page 14 for more information).

General Meeting
 May 29

VON Smart Exercise Fridays at 10:00 am.
 Call 705-326-7021 to be wait listed.

Yoga Wednesdays 10 am in the Hayloft. Spots are normally limited. Contact Lynda, Irene, Wendy or Jane.

Daily Walk-Fit is open to all.
 Join our outdoor walks around Bayshore.

Italian Rummy Mondays at 2 pm.
 Contact Barb Thurgood.

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Darts Tuesdays at 6:30 & 7:45 pm (2 sessions).
 Contact Leslie or Jim Fielding.

Kids' Easter Egg Hunt and Cupcake Decorating at the Hayloft!

Saturday, April 16th at 1pm

Mahjong Thursdays at 1 pm.

Ladies' Tea&Chat Tuesdays 2-4 pm.
 Contact Barb Thurgood.

Bid Euchre Thursdays 7 pm.
 Contact Adele Proulx.

Ladies' Bridge Wednesdays at 1:00 pm.
Men's Bridge Thursdays at 9:30 am.
 Contact Pat Beecham-Cooper/Noel Cooper.

Bridge Lessons Fridays at 11 am.
 Contact Pat Beecham-Cooper.

Pickleball email Amanda Knapp at amanda.knapp@live.ca

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



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