

Since 1970

# Amherst Island Beacon

Issue 457

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August 2016



## From the Editor's Desk

- Terry McGinn

Well, hello there! This is new, isn't it?

The August issue of the Beacon is my first as editor, and I'm truly excited and honoured to have been trusted to take on the task. I hope to be able to produce as fine a product into the future as you have become accustomed to in the past.

There will be some changes coming. I hope to include some new things in the Beacon: new

voices, and new perspectives; while maintaining the focus on the Island and Island life.

These changes will be incremental. This month, for instance, the masthead has changed at the top of the first page of the Beacon; as well the imprint will appear in a fixed position at the bottom of the front page.

There is a lot going on this time of year on the Island. The Back Kitchen is going full tilt, but time is growing short to get in and enjoy a good meal or help out as a volunteer. You can even get pie, freshly baked Tuesday morning and served that day starting at 5pm, if you're quick

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Cover photo by Terry McGinn

enough. Wednesday is seniors' day which features soup and sandwich as well as free coffee or tea for seniors, and Taco Thursdays have become a major hit! Deeper in the issue you'll find a Back Kitchen inspired word search.

The Emerald Music Festival takes place this month as well from August 12th, through the 14th. There are a number of great acts lined up to be part of the festival. You'll find the flyer in the following the pages.

The Woolly Bully race is also on that weekend, which is a big weekend on the Island, starting at the west end of the South Shore Road at 8am on the 14th. More information within.

And while not an Island event, strictly speaking, there is a memorial baseball game in Amherstview in honour of my aunt, Yvonne McGinn, that is being put on by Helen Henderson Care Centre on the 12th.

This should be an easy month to stay busy, from the look of things. Here's hoping that we all find a little time to sit down, reflect on the summer, and maybe write something for the Beacon while we're at it.

Cheers.



Roxanne, by Brian Little

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Neighbourhood

- Lynn Fleming

Get Well wishes this month to Debbie Scott, Linda Welbanks, Janet Scott, Bob Filson, and Laird Leeder.

Not a lot of specific comings and goings to write about, although this time of year, we have a lot of summer vacationers here, and lots of islanders travelling off island.

St. Paul's Garden Party was held the second last Saturday of July. I think this is the first one in a few years that it hasn't rained on - even though I think we all would have been happy to see some rain!

Many Islanders participated in or visited the Napanee Fair on the August long weekend.

The 3-day Emerald Music Festival is fast approaching, August 12, 13 & 14. For more information or tickets, contact Dan and Joan Simpson.

Well, we are parched here on the island. The last significant rain we have had was June 20<sup>th</sup>. We have had the odd 5 minute, scattered shower, but for the most part no rain at all. We watch storm clouds build and hear distant thunder, but then it splits around the island and goes north or south. The island is brown, the grass is dead and many yards are turning to dust as the brittle grass disintegrates under our feet. I don't ever remember it being this dry for this long. Farmers are already feeding livestock their winter hay, and with most only getting a single cutting of hay this year, they may be scrambling to keep their cattle and sheep fed this winter. There is no real promise of rain yet, well into mid August.

## **From the Pen of One Disciple**

*- Anthony Gifford*

Living In The Moment. It's all we have.

The concept of TIME is such a hard thing to understand. The most we can do (unless we're a quantum physicist) is to try to just live it, and to not waste it. We each have the same twenty-four hours of it each day, and the same number of days per year. Yet, looking back, there seem to be years and even decades, where we can hardly remember anything at all. Truly a waste of time, of life.

We tend to take time for granted and the fact of LIFE along with it. As we age and people around us are dying, often only then do we start to smarten up, sometimes.

I find that in order to get the most out of each day, it is good for me to take just a few moments before I rise, to deeply register a few

thoughts. The first is simply this: At this moment, I am alive. I recall my aches and pains, my reasons for joy and laughter, the fears and challenges that I may face, those who perhaps wish me ill and those whose love supports me. Mainly, I just acknowledge the fact of my life, of the new day that is before me.

Secondly, I recognize that THIS LIFE IS UNUSUAL, A TRUE GIFT. I visualize the universe, the billions of worlds, most of which are lifeless. Not only is life unusual, self awareness is most unusual. As far as we know (I hope we're wrong in this) we're the only species in this state. It is hard to not see this as a 'gift'. Which infers a 'giver' (God, Creation, The Cosmos).

To take the time, even a few minutes to realize our complete uniqueness and 'giftedness', even before we arise, can make a huge difference for the rest of our day. In the awareness of ourselves as a 'gift' comes freedom, for gifts, by definition, are free. We have no obligation. Yet, on the other hand, with the whole idea of 'gift', come the reality of love, for gifts are only given out of love.

The third and final thought that I briefly contemplate is this: Now that I am an 'alive' gift of love, how can I grow in love today?

If we see ourselves as somehow a 'gift', it is nearly impossible to not respond in kind, on one level or another. If we are a 'gift', how can we not be a 'gift' to others? How can we not treat ourselves with respect and love if we have been treated so by God or by Creation? How can we not treat the earth (creation) with love and respect if we see ourselves blessed by it? If we are 'alive' now, how much more 'alive' can we become if we are growing in love? How better can we spend a moment or day?



The core of Jewish (and Christian) understanding is the double commandment of : You shall love the Creating God with all your heart, mind and self, And you shall love your neighbour as yourself. When we understand ourselves and each moment as a GIFT, given in love, we cannot help but give it back to God, however 'God' is understood. We are impelled to give love to each other, for they also are gifts. We can now even love ourselves, doing for ourselves what is truly needed. For we are a loving and loved gift. Hence, each moment is precious. Each intersection of place and time can and does have more meaning than we can imagine. Each second can be savoured and remembered, whether it spent in total relaxation or in celebration, in pain or joy, whether alone or in a thunderous crowd.

Begin each day in this way and see if for you the world is not better, the people around you more loving, or your solitude more peaceful. Know that you truly are a gift. There is none other like you. You alone can give what you have to give. Give it. You alone need just what you need in order to really live and grow in love. Because you are unique, you have permission (and the imperative) to ask others for it.

Each of us, in understanding this reality, will become gifts to each other and creation, making each moment count, whether we're nine or ninety-nine. Why not? You got something better to do?

Thanks for letting me share.



*Garden Party in Full Swing, by Brian Little*

## Garden Party

- Amy Caughey & Carol Glenn

St Paul's Presbyterian Church held the 68th Annual Garden Party on Saturday July 23 at the church. Islanders and visitors enjoyed pie & ice cream, BBQ and a lemonade stand, as well as the usual tables – white elephant, treasures, used clothing, jewellery table, book room silent and live auction, and post office. Many people visited the sanctuary to view the vintage clothing display, featuring 100 years of clothing. Some highlights included Janet Scott's

grandmother's wedding dress from 1908, several baptismal gowns dating to 1910, and a collection of handbags, hats and jewellery.

Special thanks to Steven and Monica Jackson of Kingston for their musical contributions to the afternoon! And, thank you to all the volunteers who helped to make the day possible, and to our community for your support! We look forward to next year's Garden Party – to be held the 4th Saturday of July – Saturday July 22, 2017.

PS. Don't miss the Labour Day long-weekend Fish Fry at St. Paul's on Sunday September 3. Call 389-5582 for tickets.



*Garden Party Post Office, by Charles Plank*



*Steven & Monica, by Charles Plank*



*Auction Underway, by Charles Plank*



# CALLING ISLAND ARTISTS:

Have a piece of your art shown at

## The Back Kitchen

-- Amherst Island --

**AUGUST 1 - 31, 2016**

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**The Back Kitchen will proudly display  
Island artists' work and contact information  
to point people toward your gallery**



*Amherst Island Artists'*

*ART SHOW*

The BACK KITCHEN is not going into the arts business but is making arts promotion part of its goal. If you are interested or need more information, please contact Michèle Le Lay at [mlelay@kos.net](mailto:mlelay@kos.net)



*AIMS Farmer's Market, by Brian Little*

## **Council Gleanings**

*- Ian Murray*

From the Agenda for 13th Meeting of Council, July 25.

The habitat improvement that Ducks Unlimited completed in the Big Marsh in 1997 has deteriorated to the point where remedial work is required. Funding has been received and staff has recommended that Council support this work.

Details are available on the Loyalist Township web site.

## **The Cheesmaker's Daughter**

*- Judy Bierma*

Dan Simpson, Boat Restorer, Boat Rebuilder, *in his own words:*

I have a love for wooden boats. The look, the ride, the smell. My first was an 18 ft. Cliff Craft runabout built in Gananoque. An open boat in good condition only had to refinish the interior, deck and the transom and left the sides and bottom. I did all the sanding and my teenage daughter Terry worked the brush. I then installed a 100 hp Mercury and it was ready to go.

My next boat Joan found it on Kijiji in Keswick on Lake Simcoe. This boat a 36 ft. Pacemaker had been some ones dream and they had gutted

the interior than gave up. So in turn we bought it at a good price. Having it transported home in early fall we worked rebuilding it all winter and into the spring. It came time to launch at the marina, lowered it in the water expecting it to take in a little water, but it sank like a rock. We gather up more pumps and in 8 hours it was sealed up and was resting in the slip.

When we moved to Amherst Island we sold the boat not needing to use it for a cottage.

I have restored many cars over the years in my business, but this seems like work to me and I wanted a hobby so I decided to invest in another wooden boat.

We had lined up a 1937 Port Carling boat, then learned of another boat near Gananoque, a bit larger than what I wanted but when I went to see it, I had to have it.



*Dan Simpson with his boat, by Judy Bierma*



It had been kept inside since 1992. A solid boat to start with. A 1962 Lyman sleeper 25 ft. but part of the deal I had to take a 17 ft St. Lawrence Skiff. This would be a project I could work on this past winter. The hull of the skiff was fibreglass but the gunnel, decks and seats were all wood which were very rotten. I went on Google to find out about stemming wood. Pick up new wood for the boat with a crew of Keith Miller and Anthony Gifford. We made a steamer out of a milking pail, eve trough down spout and duck tape. Surprisingly, with patience and luck this project came together. Finishing the wood with eight coats of varnish, it was ready for the water.

Now with the skiff in the water I can put my efforts into restoring the 25 ft Lyman sleeper. If you look out on the North Channel the summer of 2017 you may see Joan and I cruising by in our beautiful wooden boat.

My love for boats probably came from my grandfather Odber Flewelling. My grandfather was a riverboat captain on the St. John River in New Brunswick. At that time a captain was something so in respect the village that he lived in was called Flewelling Landing.



*Dan's final product, by Judy Bierma*



*Fishing Success, courtesy Maureen Sharpe*

## Here & There

- Ian Murray

I believe that this is the driest spring/summer since 1988.

Our pastures are pretty much deserts. This means that hay that we planned for winter feeding will have to be fed a lot earlier and supplemented with grain.

I heard today that cattle are being taken off Quinte Pasture and being returned to their owners.

Farming is always interesting.



*My watering setup, by Terry McGinn*



## Book Review

- Anthony Gifford

### 1421 – The Year China Discovered America by Gavin Menzies

Harper Perennial, 2003, 650 pgs.

I've got to admit, right off the bat, that I love a good sailing yarn. And I'm a history buff, believing totally that the more we know about the past, good or bad, the better chance we have when it comes to making the best choices for our future. Also, without a doubt, I know that the 'victors' write (construct) what we know as history.

We all know that

In nineteen hundred and forty-two  
Columbus sailed the ocean blue.

And was the first to discover 'America'.

And that Captain James Cook discovered  
Australia, New Zealand and lots of other places.

It turns out, without a doubt, that both  
Columbus and Cook had maps in their hands  
that pointed out just where to go, maps that  
were, in Cook's case, three hundred years old.  
How this came to be is the bases for this book.

Even in our Euro-centric education, most of us  
vaguely know that in what we call the Dark or  
Middle Ages, China had a culture that was  
vastly superior to any other in the world. In  
most aspects, the power, technology and  
education of China peaked in the early 1400s  
under the rule of the third Ming Emperor, Zhu  
Di. He was driven to make China the centre of  
culture, trade and knowledge of the whole  
world, not content with his mere third of the  
'known' world. After reigning ten years he had  
built the new capitol city of Beijing, extended  
the Grand Canal to bring it supplies, rebuilt the  
Great Wall, and sent out huge fleets of ships in

trade as far as the east coast of Africa. But that  
was not enough.

He pushed the empire to near bankruptcy in  
logging teak for his great fleets and the slaves  
needed for his projects. In 1420 he assembled  
four fleets, with thousands of soldiers, settlers,  
ships with food stuffs and animals, all equipped  
to last for years. They had a simple directive: sail  
to the ends of the earth; learn all that they  
could; bring all nations to know of China and to  
bring them under the influence of the Emperor.

At that time, the Chinese warships had cannons  
and fire-arms. The largest ships were about 500  
feet long and capacities of several of Europe's  
greatest vessels. They were triple-hulled and  
had water-tight compartments so to be nearly  
unsinkable at sea. If all the other ships in the  
world had sailed against them, they wouldn't  
have had a chance, what with the impervious  
hulls and long-reaching cannons of the Chinese.

On board were trained linguists of every known  
language and scholars of all kinds. This was a  
fact-finding effort, above all. New animals and  
plants were to be brought back, as well as  
leaving Asian fauna and flora in new places.



*Michele & Ali at Ali's Birthday, by Brian Little*

But the quirks of nature and foibles of human nature changed things nearly overnight. Firstly, a freak lightning storm burned much of the new palace, killing Zhu Di's favoured concubine and hundreds of others. He saw this as a sign of disfavour from the gods and descended into a mental funk. Many in the empire, suffering under his rule for decades, chose this time to revolt. They succeeded. His replacement chose a totally opposite 'foreign policy', even to the point where it was made illegal to trade with other countries. After all, all that was needed was within the Empire. From being the most outward and questioning nation and culture on Earth, within a couple of years, it became the most inward and isolated. And stayed that way until it was 'pried open' by British gunships some three hundred years later, a small nation that had in the previous centuries, finally surpassed China in the technology of warfare.

But back to the early 1400s.

Meanwhile, the fleet sailed on, doing a remarkable job in fulfilling their orders, a few dozen boats limping back three years later. Because of the total change in China, they received not the expected heroes' welcome, but were ignored and proclaimed near traitors of the Empire. Most mentions of their efforts were erased from the official records and the only maps and mentions of their voyages that survived were those that had been left on foreign shores.

The book is long. I didn't read all of it, skimming over pages about ocean currents, supporting studies and such, keeping to the main story line. It is most interesting, if you're into history and sailing. I wouldn't buy the book, but it's certainly worth the loan from the library. Even if the full theory of the author is not true, even if those Chinese fleets didn't make it to all of the corners of the world, the

fact remains that the quirks of history can be more strange than any fiction. Just imagine if China had not turned inward. What a change of history that would have meant! There is no doubt that North America would have been, at least in part, now, of Chinese heritage. Who knows how much more advanced humanity would be if humanity had grown from that perspective and knowledge? How easy it is for a civilization to turn inward or outward, negating advances that it took generations and even centuries to achieve.

There's a lot in this book to contemplate. I'm glad I found it.



*Lynn & Ben Whitton*

## **Cardboard Wars**

*- Terry McGinn*

To the sound of a vuvuzela they came; a horde of warriors cutting a path through the village. The steady beat of cardboard weapons on cardboard breastplates metered their march. There were men and women both young and old. Their fierce battle cries rang out; some seeking glory, some seeking carnage, and at least one in honour of The King in the North.



Among them was the Queen; beautiful and beloved by her loyal guards. With the warriors she and her guards marched through the village, and out onto the field; but there treachery would come.

The warriors turned on the Queen. Her loyal guards tried valiantly to save her from the onslaught, but there were just too many. The Queen was struck and dealt a fatal blow.

In her last moments she cast a spell; a powerful spell that tore the warrior horde asunder and turned them on each other. In two great masses they gathered, facing each other, and then they charged. Time after time they charged each other; the field of battle lay strewn with the cardboard carnage of their fray.

One by one they fell until only one faction remained and the spell was broken. They had been victorious in their treasonous battle against the Queen, but in the end she had won the war.



*Kiki, The Fierce, by Brian Little*



*Charge! by Brian Little*

July 16th saw the 4th annual Cardboard Wars take place in the village of Stella. The event is coordinated and hosted by the Little family and was a fun afternoon for all involved.

The warriors marched from The Back Kitchen to the Amherst Island Public School soccer field. After posing for a group photo, the younger warriors were split from the older group and each assembled at opposite ends of the soccer field. The game: for the older warriors to capture the Queen, played by Eva Little, while she was protected by her young guards.

For three rounds the young ones tried to defeat the horde and protect the Queen, which was accomplished by tapping them with their cardboard weapons (which resulted in instant death for the warrior). There were some great match ups between the younger participants and the older ones, but none stands out in my mind like Kiki Sudds' epic dispatch of her father, Bruce, in the second round.

After the third round of Protect the Queen it was time for the main event. And what an event it was!

This was my first time experiencing Cardboard Wars, and I wasn't prepared for the intensity that I was about to witness: for all the fun and

games of the day's events these warriors take their battles seriously!

When Brian Little, who presided over the event and served as its official photographer, called "Go!" the two sides ran at one another with an impressive fierceness! Some of them were imposingly large, some of them were astoundingly fast (especially given the cumbersome nature of cardboard armour), and some of them wielded huge cardboard weapon that they pounded on the ground as they charged.

All were enjoying themselves immensely.



*Best Chest Bump Ever, by Brian Little*

A big part of the day, at least for me as an observer, was the great care and thought that went in to the design and execution of the cardboard armour – which is the heart and soul of the event; when you lose your breastplate you are eliminated.

In addition to their breastplates there were shields, helmets, and weapons that showed a great deal of thought and care in their construction. Many had adorned their armour, or their weapons, with decorations made of colourful tape, stickers, paint, and markers.

There was even a designer cardboard handbag.

The event was well attended, interesting and exciting, and a great testament to the creativity and community that Amherst Island fosters in its resident and their visitors.

Among the participants were Islanders and off-Islanders alike. There was even a gathering of spectators that included stone wallers who, I've heard, have expressed an interest in joining in next year.

When I asked Angus Little, the credited originator of Amherst Island Cardboard Wars, about the event he told me that his father, Brian, liked the idea because, if just for a couple of hours on a Saturday afternoon, it was a good way to keep people off their phones.

The fun, creativity, community and exercise, on top of getting people off their phone, makes Cardboard Wars a resounding success!

Although, for the sake of full disclosure: I did use my phone to take pictures. Don't tell Brian.



*Katie Little & Lorna Willis square off, by Brian Little*





## COME RUN THE WOOLLY

**SUNDAY AUGUST 14, 2016 ON HISTORIC AMHERST ISLAND**

Runners of all ages and abilities are invited to participate in the “Woolly Bully Races,” set for Sunday morning, August 14, 2016 on Amherst Island. Start time is 9:30 a.m. The event location is at the home of Dave Willard, 600 South Shore Road.

**RACES:** 5/10K events held on a very scenic out and back route along the South Shore of Amherst Island, which is located just west of Kingston in Lake Ontario. There will be at least 2 aid stations, staffed by enthusiastic volunteers. Each kilometer will be marked. Happy residents will be cheering you on.”

**1K Fun Run:** A timed event for children 5-12 years of age on an out and back course.

10K race is event # 10 in the 2016 Kingston Road Race Series

10K race is #3 in the “Tri-Island Race Series” (Howe Island/Wolfe Island/Amherst Island)

Go to [www.krra.org](http://www.krra.org) for further details on both series.

The race is supported by the Amherst Island Recreation Association and Island School Liaison Enthusiasts with the help of local volunteers. Net proceeds will be diverted to Amherst Island Public School for their extracurricular activities.

**POST RACE BAR-B-QUE:** There will be a free, post race bar-b-que serving hamburgers, hot dogs (vegetarian options will also be available) along with soft drinks and other snack items. For those who do not want to eat from the bar-b-que, there will be fruit and granola bars available also.

**PRIZES:** There are prizes for the top three men and women in the 5 and 10K races as well as in several age categories. There is also a 1K run for youth 12 years and under.

**CONTACT:** Joe Du Vall, [joe@runottawa.ca](mailto:joe@runottawa.ca) or 613-292-7102



*Clowning Around, courtesy Judy Greer*

## AIWI Report

*- Judy Greer*

Although there was no formal meeting in July, members kept in touch by meeting for coffee Thursday mornings at the Back Kitchen.

Our members are all busy in community events such as the APAI, the Canadian Stone Wall Association, Book Clubs, school graduation, Waterside Music Series, church events, museum and the Weasel and Easel Store. As a group we walked in the Canada Day Parade, held a bake sale, and sold coffee and muffins at the Saturday morning market.

We had beautiful weather for our Kids Day at the Saturday market. For making it a success thanks are owed to: Marilyn and Anne for working the face painting tent, Joyce Haines on Reception, David, Judy and Mitchell for clowning, Anthony for leading a sing-a-long, Deb, Andrea and Denise for working the coffee cart, Diane Pierce for the popcorn, and all the other members who helped. The kids and families seemed to enjoy the event.

The AIWI will gather August 17th at Lily Horner's house for a picnic. New members and guests are always welcome.

## Perth Legacy Bridge

*- Andrea Cross*

Part of Amherst Island is now in the Town of Perth near the River Tay!

An Amherst Island stone has been incorporated into a new dry stone bridge being built to commemorate the Town of Perth's 200th Anniversary by Dry Stone Canada near Stewart Park in Perth.

On the weekend of July 23-24 a number of Amherst Islanders attended Dry Stone Canada's Perth Legacy Project Festival including Andrea Cross, Bruce Burnett, Jake Murray and his two sons Michael and Nathan, Peggy Edwards, Molly Stroyman, Anders Bennick, Deb & Bill Barrett, Michèle LeLay, Robin Fairfull-Smith and his wife Patricia, Diane Pearce, and Ali MacKeen.

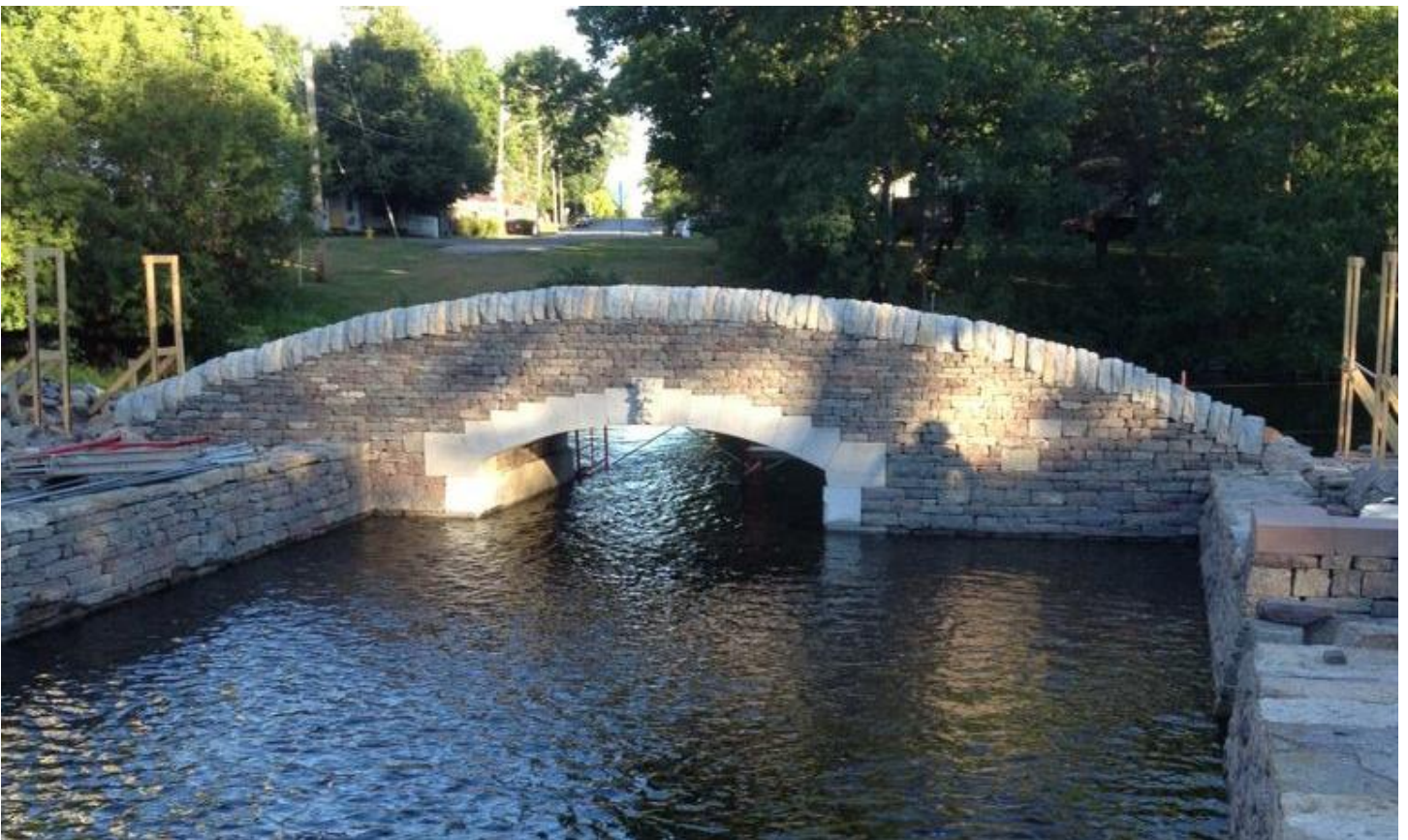
Jake started a new tradition this year for Dry Stone Canada. Each Festival project will now incorporate a stone from the previous Festival location. He also was able to assist wallers on the Dry Stone Legacy Project bridge and reconnected with Paul Cunningham from Ireland, whom he had met when he attended the Tirconnell Stone Festival in Ireland. Wallers from Scotland, Ireland, Montana, Colorado, Kentucky, Connecticut, New Hampshire, Vermont, New York and Canada worked together as they created a permanent legacy in the form of a dry stone bridge, and "Feidin and Scottish wall".

Interesting to note is that the bridge's keystone features were carved by Danny Barber of Smith & Barber. The faces on each keystone are different. Danny also carved the "Remember them..." stone for the Amherst Island "Feidin wall". Smith & Barber have a contract to restore many of the carved stones on Parliament Hill.





*Jacob Murray pointing at the Amherst Island stone in the Perth Legacy Bridge, photo by Michele LeLay*



*The completed Perth Legacy Bridge photo, courtesy Dry Stone Canada*

## Poetry

- Bruce Sudds

This, to me, is the feeling of choosing to live on our fair island... a pull from "the deep heart's core".

### *The Lake Isle of Innisfree*

**W. B. Yeats, 1865 - 1939**

*I will arise and go now, and go to Innisfree,  
And a small cabin build there, of clay and wattles  
made:*

*Nine bean-rows will I have there, a hive for the  
honey-bee;*

*And live alone in the bee-loud glade.*

*And I shall have some peace there, for peace  
comes dropping slow,  
Dropping from the veils of the morning to where  
the cricket sings;*

*There midnight's all a glimmer, and noon a  
purple glow,*

*And evening full of the linnet's wings.*

*I will arise and go now, for always night and day  
I hear lake water lapping with low sounds by the  
shore;*

*While I stand on the roadway, or on the  
pavements grey,*

*I hear it in the deep heart's core.*



*Garden Party wares to wear, by Brian Little*

## Cook With Janeen!

- Janeen Wagemans

You can be assured that you are over the hill, round the bend and galloping headlong toward the promised land when you are shocked to notice a full-grown adult guest at table assiduously picking through their dinner with concentrated determination to remove any particle of mushroom or olive or whatever else they may have taken a dislike to when they were three.

We all know that food allergies, aversions and fetishes are replicating themselves at an astonishing rate, particularly with the young, so a responsible host or hostess will conscientiously express concern, only to be reassured that their finicky guest simply dislikes whatever it is. There is no embarrassment on their part. In fact, they seem rather proud of their uniqueness.

We tend to blame parents who have obviously quit the etiquette battlefield prematurely, but, if we're honest, we all probably harbor a niggling fear of being confronted with something unfamiliar and/or unappealing when constrained to be a polite guest.

Mother told the story of being invited to dinner at her first employer's home when she was but a pup and on her brand new employed adult best behavior. Her employer loved to entertain her young employees. On that first visit, Mother was served a dish of quite rare chopped chicken livers with prunes. Mother, who had an aversion to organ meats at the best of times, managed, with Herculean effort, to dispatch this repulsive dish. (Her mother obviously won the etiquette wars). Mother was so relieved to have succeeded in her efforts, that, when asked by her employer whether she had enjoyed it, was



effusive in her praise. The next time she and a few colleagues were invited to dine, that good woman prepared the same dish, "...because Mabel had enjoyed it so much the last time". And every time thereafter. By then it was far too late to set her hostess straight.

So, through the years, when Mother was threatening us six ways to Sunday to politely accept anything we were served, she also advised not get too carried away with our praise unless there was at least a modicum of sincerity involved. Wise words indeed.

Through subsequent years of matrimonial bliss, I came to understand, "Very nice, though not one of my favorites" was my husband's polite way of saying that he would not be heartbroken never to see that again. His mother obviously provided him with a handy means of staying within the lines of etiquette while averting future unwanted repetitions.

Any savvy host or hostess understands these subtle codes without having to watch guests extricate unwanted bits of their dinner with surgical precision. She tries to accommodate preferences for beef well done (serve chicken) or a lack of fondness for fish (serve chicken) because it is her goal to please her guests, not run them through a version of culinary hell.



*Kids Day sing-a-long with Anthony and Judy photo, courtesy Judy Greer*



*Prepping for tug-o-war at Kids Day, courtesy Judy Greer*

A safe bet:

If you've never tried Rock Cornish Game Hens, I strongly advise you to do so.

Game hens look elegant and are wonderfully forgiving and grand to do ahead and keep warm, allowing time to get yourself gussied up before guests arrive. Serve with a nice veg, mashed potatoes and lovely gravy. (A dry, white wine added to the sauce is nice, but not essential). Or serve with a nice wild rice dish. Throw in some mushrooms. What the heck. Let 'em pick them out if they've a mind to!

Preheat oven to 450 degrees F. Rub hens with a nice olive oil. Lightly season with salt and pepper. Place 1 lemon wedge and 1 sprig rosemary if you have such things handy, into the cavity of each hen. Arrange in a large, heavy roasting pan, or whatever pan you use for such things, and add garlic cloves around hens if you like garlic. Roast in preheated oven for 25 minutes.

Reduce oven temperature to 350 degrees F. In a mixing bowl, whisk together some white wine and/or chicken broth, and 2 tablespoons of that nice olive oil; pour over hens. Continue roasting about 25 minutes longer, or until hens are

golden brown and juices run clear. Baste with pan juices every 10 minutes.

Transfer hens to a warm platter, pouring any cavity juices into the roasting pan and discarding the lemons & Rosemary if used. Tent hens with aluminum foil to keep warm. Transfer pan juices and garlic cloves, if used, to a medium saucepan and boil until liquids reduce to a sauce consistency, about 6 minutes. Adjust seasonings to taste. Cut hens in half lengthwise and arrange on plates. (You can do this before the tenting step if it suits your schedule and mood). Spoon sauce and garlic around hens. Garnish with fresh rosemary sprigs, and lemon slices if you have all that, serve. If your crowd is older, or if your hens are large, half a hen is a comfortable serving. Your call.

*Janeen Wagemans is a food blogger who can be found at <http://www.cookwithjaneen.com/>. She is also Saskia's step-mother.*

## **Sand Beach Meanderings**

- Diane Pearce

Please note that this is an unapproved message from me as a private citizen, not a member of the Sand Beach Advisory Committee.

Anyone who has recently been near the old boat launch area where the Third Concession Road

snakes along Amherst Bay has likely noticed several changes in the landscape. The last time I was there, it was easy to see that work is underway to prepare the Sand Beach property for public use sometime in the near future. Most notably, the contractor hired by the Township has removed the old cottage and other structures and is working on the parking area near the entrance.

Sand Beach will not be open to the public until new fencing, gates, signage and other structures are built or installed to enhance the use and to protect the sensitive environment. The official opening is planned for August 26<sup>th</sup> at 3:00pm at the site. I hope as many Islanders as possible will be able to attend this long-awaited event. Your patience will be rewarded by the knowledge that the Sand Beach will be open for family enjoyment for years and years and years! Keep watching for details.

## **Thank You Notes**

We would like to thank everyone for the warm welcome our baby, Estelle Catherine, has had since arriving in July. The gifts, food, warm wishes and baby snuggles are all very appreciated. We feel so fortunate to have such a supportive community for our family.

Bruce, Carrie, Ellie, Kiki and Estelle



*Sand Beach observation deck under construction, by Terry McGinn*





## **Cemeteries Information - Drop In Sessions**

**June 23, 2016 5:30 – 7:30pm**

**Loyalist Township Municipal Office  
263 Main Street, Odessa**

**August 11, 2016 4:45 – 6:45pm**

**Amherst Island Public School  
5955 Front Road, Stella**

Loyalist Township is the licensed operator of several cemeteries including Glenwood, Pentland, Lutheran Union, and Switzerville Cemeteries.

As a licensed cemetery operator, the Township is required to record all burial details, sales/transfer information, and permissions on behalf of the families, and to ensure there is a living Interment Rights Holder to permit any future burials or memorializations in a family plot.

If you have not already done so, we would appreciate your assistance in providing us with any information you may have with respect to your rights in these cemeteries. We also welcome the opportunity to confirm your ownership and burial information, and to provide you with information regarding burial requirements and legal ownership/transfers. (Free transfers ending soon.)

Please drop in and see us on either of the dates noted above (or make an appointment to visit us in Odessa), bringing with you any cemeteries related documents or papers.

For more information, please contact Administrative Staff at Tel: 613-386-7351 ext. 121 or 175.

If you are an individual with a disability and need Loyalist Township information in another format, please contact 613-386-7351, ext. 100 between 8:15am and 4:30pm Monday-Thursday, 8:15am-12:15pm Friday, or email [info@loyalist.ca](mailto:info@loyalist.ca).

## Advertisements

### WANTED: SMALL MOTOR BOAT

Contact Jake 613-876-5101

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### WANTED:

Excellent quality queen mattress; good quality double bed mattress; small dog or large cat carrying cage (sufficient for 2 smallish lambs). Call Sally 613-389-3444

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### WANTED: HONEY BEES

Honey Bees are swarming. If you see a 'football' shaped mass of bees on a tree branch, please let me know as these swarms will likely not survive on their own.

Dave Meikle: 613-328-8892

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### WANTED: SEEDLING TRAYS

If you have any unwanted but reusable seedling trays I would be glad to have them, please. I can pick them up or I am at the AIMS Farmers' Market on Saturdays. Thank you. Terry McGinn - 613-888-3702, or [terry@maplemarsh.ca](mailto:terry@maplemarsh.ca)

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### WANTED: HELP STILL NEEDED

for the Lennox and Addington S.P.C.A.

Used towels and linens, paper towels and cleaning supplies, pet food and toys, kitty litter, are always in demand; Canadian Tire coupons. We are glad to accept pop cans, beer and LCBO containers too. Thank you for helping to support our animal shelter. Further information needed?

Call Freda Youell – 613-384-4135



*Triumphant warrior Angus Little by Terry McGinn*

### LOST: PLASTIC BARREL

Big blue plastic barrel for garbage or recyclables lately from behind Back Kitchen. It belongs to St. Paul's. Also lost a blue bin at the Stone Wall Festival in September belonging to Stella's Cafe'. Does anyone know anything about these two blue, plastic barrels? Call Judy Bierma

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### TOPSY FARMS

Topsy Farms has fall lamb frozen lamb cuts; great raw honey by bees (with help from Dave Meikle and Kyle Murray).

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### BETTY'S HOME COOKING

My Market Goodies are available! Plus if you want a full meal to go... a few days notice and your cooking for company is over. Call Betty 613-389-7907

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### TOPSY FARMS WOOL SHED

Wool and sheepskin products including yarn, blankets, crafts, and individual photos, books and booklets by Don Tubb. Open weekends and most weekday mornings. 613-389-3444

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### GODDEN'S WHOLE HOG SAUSAGE

We would like to thank our faithful sausage customers on Amherst Island for their continued support of our product. Flavours now include: Salt & Pepper; Honey & Garlic; Sundried Tomato & Oregano; Hot Italian; Sweet Chili & Lime; Maple Breakfast; and Salt & Pepper Breakfast. Now selling packages of 4 sausages!! See more at <http://thewholehogblog.blogspot.com>; Facebook, "Godden's Whole Hog Sausage"; or, follow us on "Twitter @Godden Farms". Please call ahead for large orders, 705-653-5984. With Sincere Thanks, Lori Caughey & Family.



## **RAWLEIGH PRODUCTS FOR SALE**

Catalogues available. To place an order call Marie Ward at 613-389-5767 or email: bandmward@xplornet.ca

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## **ISLAND BOOKKEEPING**

For simple bookkeeping, payroll, and tax preparation needs at very competitive prices. Call Renée for more information and free quotes at 613-929-4545

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## **FREE FIREWOOD**

Willow blocks and misc wood

Contact Doug Green

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## **MEDICAL EQUIPMENT LOAN**

Amherst Island Women's Institute Medical Equipment Loan Cupboard (wheelchairs, walkers, canes, crutches, bath seats, grab rails, commodes, raised toilet seats). Donations of used equipment in good condition also welcome. Call Sharen English 613-384-6535

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## **COMPUTER REPAIR/UPGRADES**

New installs, virus/Malware removal. Island References. Bruce MacCrimmon – 613-453-0505 or bruce.maccrimmon@hotmail.com

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## **ISLAND GOLD 100% PURE RAW ONTARIO HONEY**

Please call Perry at 613-371-8118 or email islandgold@rogers.com

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## **ISLAND YOGA**

Call Taggett for more information at 613-888-5156

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## **AMHERST ISLAND CHIROPRACTIC**

10650 Front Rd. Tuesday, Thursday and Saturday.

For appointments call 613-328-8892

## **PAINTINGS, PRINTS & ART CLASSES**

Shirley Miller 613-389-2588

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## **HARTIN'S PUMPING SERVICE**

Septic Pumping & Inspection 613-379-5672

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## **NEILSON STORE MUSEUM & CULTURAL CENTRE & WEASEL AND EASEL ARTS AND CRAFTS GALLERY**

Reopening Victoria Day weekend Spring and Fall hours:

Saturday (10 am to 4 pm), Sunday (1 to 4 pm)  
Holiday Mondays (1 to 4 pm)  
Summer hours (1 July to 1 September)  
Saturday (10 am to 4 pm),  
Sunday through Friday, 1 to 4 pm

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## **THE BACK KITCHEN**

Where Amherst Island Meets to Eat

Open seven days a week from Canada Day to Labour Day from 8am to 8pm.  
<http://www.thebackkitchen.com/>  
613-389-1005

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## **FOOTFLATS FARM ACCOMMODATION**

Goodman House (waterfront) - 4 bedrooms, 3 bath - available year round.  
<http://www.footflats.com> 613-634-1212

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## **HOUSE IN THE VILLAGE FOR RENT**

by the week or weekend.

Contact Jan Sydorko at 519-451-1197 or email michael.sydorko@sympatico.ca

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## **POPLAR DELL FARM BED & BREAKFAST**

3190 Front Road, Amherst Island

Welcoming guests for over 30 years. Also, Cottage Rentals and Godden Sausage sales. Call Susie @ 613-389-2012

## August Beacon Word Search

E	E	G	G	S	N	E	K	C	I	H	C	F	V	H
S	A	L	A	D	G	O	D	T	O	H	R	A	J	E
U	B	C	N	U	B	L	E	Z	T	E	R	P	G	E
O	M	J	C	L	M	S	Y	T	N	U	T	A	Q	E
H	A	W	S	G	E	K	O	C	J	R	S	H	B	F
B	E	Z	S	E	C	M	H	L	E	U	C	R	P	F
U	R	S	H	I	A	F	M	T	A	I	E	O	H	O
L	C	C	T	T	R	O	T	S	W	A	R	N	A	C
C	E	S	O	I	O	A	N	D	K	T	S	E	M	G
F	C	E	E	R	L	E	N	F	O	K	M	D	B	N
K	I	S	H	P	D	A	A	B	I	S	A	R	U	I
N	T	S	W	D	S	S	E	L	E	V	R	A	R	D
D	U	V	O	V	T	L	L	O	B	E	K	G	G	D
M	Z	G	F	S	L	E	Q	F	E	L	E	E	E	U
P	Q	A	B	O	T	L	Y	G	W	A	T	G	R	P

### *Theme: The Back Kitchen Menu*

**24 words**

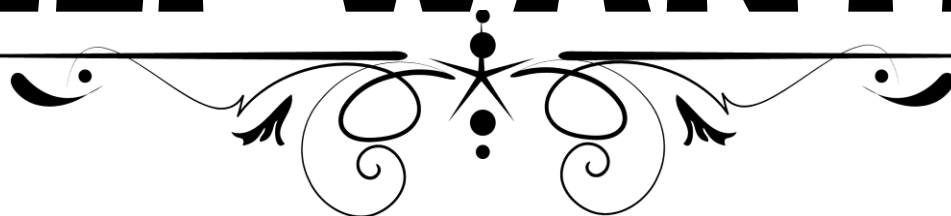
The Beacon Word Search is one of the new features that will be appearing in each issue. There will be an island theme with each month's word search. The word list and solution will appear in the following month's Beacon.





# HELP WANTED

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## The Back Kitchen

is looking for volunteers like you!

You've heard the laughter coming from the kitchen  
now's your chance to be part of it.

Sign up at <http://www.thebackkitchen.com/> or by calling Deb Barrett

*Don't wait; the season is drawing to a close, volunteer now!*

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## Amherst Island Beacon

Submit Now for September

The deadline for the September issue of the Beacon is August 25<sup>th</sup>  
if you have contributions, ads, ideas, or suggestions  
please send them to [editor@amherstislandbeacon.com](mailto:editor@amherstislandbeacon.com)

*The Beacon can be found online at <http://www.amherstislandbeacon.com>*

*or on the Amherst Island home page at*

*<http://amherstisland.on.ca/>*

## From the Archives

*August 1986 - Issue 103*

### **Tickets Vs. Passes**

- Dianne Marshall

On July 28th a Ferry Committee Meeting was held to discuss the possibility of changing over from passes to some sort of ticket system. The primary reason for this move appeared to be the necessity of maintaining control of those using the boat and the number of tickets passed out.

Reeve Allison used the example of \$1.50 per ticket per round trip with a discount being given for buying a book of 50 or 100 tickets. If under this proposed system, my family which uses the ferry at least 9 trips per week, 468 trips per year, would pay \$702.00 per year. Even if the ticket was \$1.00 per trip the cost would be \$468.00 per year. A substantial increase from the present \$315.50.

I understand some people have the feeling 'user pays', however, living here, I also contribute by way of taxes to everyone else's use of the road and school systems and all else that our taxes pay for.

I believe raising the ferry fare would discourage any new commuting homebuilders and buyers to the Island and would make things more costly for present commuters.

Now, is the time to let the Ferry Committee (Reeve Allison, Beth

Forester, Ian, Murray) and Council know your feelings.

A Ferry Committee meeting is scheduled for the near future.

### **Amherst Island Playgroup**

- Laurene Kilpatrick

We are a group of moms with preschool children, who get together once a week through the summer.

Each mom takes a turn, hosting the group once. Everyone brings their own lunch, and whoever is hosting the group serves beverages. It starts around 10:30 am until 1:00 or 1:30 pm.

I'm sure I speak for all the mothers when I say it's a wonderful social activity to participate in, for both moms and children. First of all it's free, it's an outing, it's great to meet other moms who have children, the same or close to the same age as your own. The children love to play together, and wouldn't it be nice for them to start school already knowing everyone in their class. Us moms get to brag about our children, and give or get advice. Mostly we just visit and talk about everything and anything. This playgroup has been ongoing for its second year now, and although I've only started going this year I look forward to every one of the get-togethers. Special thanks go to Sally Bowen for setting the playgroup up, and for getting in touch with everyone each summer to keep it going. This Island needs more people like



Sally, who can see a need for something and act upon it.

I must admit we are getting better at setting up activities, sticking with them, and benefitting from them. Our Island exercise class is a good example.

It started small and after a few months our instructor left the Island. Now that would have been, the end of that if it hadn't been for Tena Tugwell. She took it upon herself to phone everyone and get us all to promise to come to class. Also I think Tena was the one to get Kitsy McMullen, as our instructor. She couldn't have picked a nicer person to teach us our aerobics. She's both knowledgeable and fun to be with. It's not surprising our class has doubled. So thanks also to Tena for taking that extra step for all of us, and to Kitsy for keeping us coming. I guess that's what it all boils down to. People willing to take things one step further to benefit the community. It's happening more and more.

People are coming out to meetings, getting involved; our Island isn't dying as I've heard some say. Why? Because its people are decent, hardworking, friendly, and most of all, we all seem to be trying to take that extra step to make everything work.

P.S. I'm glad my children are growing up on Amherst Island.

***August 1996 - Issue 223***

#### **Letters to The Beacon**

- A. Bruce Caughey

It was a most gratifying and heart warming to see and be part of the response to the Cemetery Memorial Service on Sunday last. It was likewise disappointing to realize that perhaps 75% of those present were not Island residents, but residents of distant places who came to honour their forbearers whose earthly remains are interred in these cemeteries. It was likewise disappointing to observe that only two members of our municipal government were in attendance, Councillors Wood and Lyn Fleming. The response to the appeal for financial contributions exceeded \$2,000. This money will be expended on the cemeteries to improve and beautify them.

It was nice to hear comments from those present on the condition of the cemeteries. Perhaps it was not known the numbers of people present who had travelled long distances to be present at the service, to name a few: a Spiers descendant who had come from Salt Lake City, Utah; another Spiers descendant who came from Scarborough. Members of the Neilson family from Mississauga, Ottawa, Kanata, Campbellford, Kingston and area.

A delicious luncheon that was served in St. Paul's Church hall was an opportunity for conversation and visitation with those people that we do not see frequently. It was an occasion that we oldsters will long remember and we thank Ralph Woods, who was instrumental in suggesting this service, as well as carrying

out the details of arrangements for it!

### **A Letter Home**

- Sally Bowen

Once again, I am writing my letter home while travelling on the Ferry to Town. There's times when I wish I could stay on the Island and never have to see the mainland again. However, the 15 minute ferry ride does give me a chance to read, write, sleep or visit.

True to my word, I have been swimming twice since my last letter. The water felt quite chilly at first, but soon warmed up as the body cooled down.

The hay is almost all done and some bales have even made their way home, soon to be tarped in our makeshift pantries. Yesterday, we made several hundred square bales. I've never seen so much willing help. It's a job where everyone can contribute. Even the youngest are able to help by rolling the bales over to the wagon. I must add that we all slept very soundly last night and had great

difficulty getting out of bed this morning.

Last week we brought nineteen hundred sheep five miles back to the home farm. It was quite a sight to see. Thousands of ears and tails moving down the road in an endless ribbon of motion. The herders were on bicycles, ATV, truck and foot. The border collies worked their hearts out. It's what they live for. Just before a sheep drive, every muscle in their bodies quivers in anticipation of the work to be done. Do you feel that way about your work? It's a real pleasure to watch the Shepherd and dogs working together to bring the sheep home.

The lambs will soon start to trickle off to market, the kids will go back to school, the leaves will start to turn colour, and I can't bear to go on.

In my next letter, I will most likely be including the sights, sounds and smells of Fall.

Until next month.



*Ben Whitton taking flight, by Brian Little*





## STATUTORY NOTICE ONTARIO HERITAGE ACT

### WITHDRAWAL OF INTENTION TO DESIGNATE PROPERTIES OF CULTURAL HERITAGE VALUE OR INTEREST

TAKE NOTICE that the Council of the Corporation of Loyalist Township on July 11, 2016 authorized the withdrawal of the Notice of Intention to Designate the stone walls on properties located at 360 McDonald's Lane, Amherst Island and 5675 Front Road, Amherst Island as properties of cultural heritage value or interest under Section 29 of the Ontario Heritage Act, R.S.O. 1990, c. O. 18

For further information, please contact:

Andrea Furniss  
Supervisor, Planning Services  
Loyalist Township  
(613) 386-7351 ext. 144  
afurniss@loyalist.ca

DATED at Odessa this 21st day of July, 2016.

Paul Snider  
Director of Administrative Services/Clerk  
The Corporation of Loyalist Township  
P.O. Box 70, 263 Main Street  
Odessa, Ontario K0H 2H0

If you are a person with a disability and need Loyalist Township information in another format, please contact (613) 386-7351, ext. 100, Mon-Thurs, 8:15 am – 4:30 pm, Fri, 8:15 am – 12:15 pm or e-mail [info@loyalist.ca](mailto:info@loyalist.ca)



*Jacob Murray playing a song he wrote at the Perth Festival, courtesy Andrea Cross*

# EMERALD MUSIC FESTIVAL

12675 FRONT ROAD  
AMHERST ISLAND  
ONTARIO, CANADA



Little Caesar and the Consuls  
Since 1956



AMHERST ISLAND  
Home of the 2015 Irish Stone Wall Festival



BEARTRACKS

August 12, 13, 14, 2016

Friday \$10 / Saturday \$25 / Sunday \$10 /

Weekend Pass \$35 includes rough camping (wristbands must be worn)

Children under 12 FREE (must be accompanied by adult)

MC- Gord Miller Sound by King Sound



Lynn Pilon  
&  
Beggars Canyon



Don Cochrane & Neville Wells



Kyle Dunn



Easy Street

## Friday August 12

Ron Jackson  
& Jackson Country  
Kyle Dunn  
Run Away Cowboys  
OPEN MIC

## Saturday August 13

Nick Lloyd-Kuzik  
Don Cochrane  
& Neville Wells  
Handsome Molly  
Easy Street  
Lynn Pilon  
& Beggars Canyon  
Little Caesar & the Consuls  
Beartracks

(Groups may change without notice)

For more information  
call 613-389-8297

Email: [emeraldfestival@gmail.com](mailto:emeraldfestival@gmail.com)

Website: [www.emeraldmusicfestival.com](http://www.emeraldmusicfestival.com)

## Sunday August 14

Anthony Gifford  
CR5 Bluegrass  
Beartracks  
Emerald Kitchen Party

\*\*\*\*\*  
Food Venues  
And other Vendors  
\*\*\*\*\*  
Washroom Facilities  
On Site  
\*\*\*\*\*

\*\*\*\*\*  
Bring your lawn chairs and  
cooler and enjoy a wide  
variety of great music  
\*\*\*\*\*