

Since 1970

Amherst Island Beacon

Issue 459

BONA LIBENTER, TRISTIA MAESTITER, MALA NUMQUAM

October 2016



From the Editor's Desk

- Terry McGinn

October? Really? It barely seems possible.

I can't say that I want to go back and relive the year over again, but I am nevertheless sad to see it waning so soon. It's rather remarkable how quickly fall can seem to arrive; after the scorcher of a summer we've experienced the daytime highs have flipped the switch into autumn mode with little trouble.

This is a jam-packed Beacon. There were 30 pages to the Beacon before I started adding pictures. I'm not sure where the final total will

shake out, but there were a huge number of great photo submissions – as well as photographable events – this month.

There are several pictures of the damage wrought on the island by the great wind storm that blew in on the evening of the 10th of September. There is a gallery of pictures from Harvest Fest, photos of work being done on the Front Road and at Topsy Farms, the barn dance, as well as a picture of a shirtless Daniel Little.

Each month since I've been editing the Beacon there have been more photos submitted than it was possible to include in the issue, and that

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and its webmaster Alex Scott

Cover photo by Sandra Reid

makes for some tough choices. I always want to include as many of the great pictures as there is room for, but there is never enough room for them all.

So I've come up with a compromise.

Because the Beacon is an online publication we are not really constrained in the same way as a print publication is. For example, I post some of the notices included in the monthly edition of the Beacon on the Beacon's website throughout the month in order for them to reach you, our reading audience, in a more timely manner.

In that same vein, I've decided to use the Beacon's website to host the pictures that get submitted to the Beacon, all of them. So the pictures that don't make it into the monthly edition of the Beacon can still be enjoyed as they deserve to be. The pictures are (*will be*, I've still got some work to do) credited to their creator/submitter.

Of course anyone who doesn't want their photos included on the website is welcome to ask for them not to be included.

This month is also the first month I've received Beacon submissions in hard copy, and I'm glad to know that people are not put off by the tech barrier of submitting to the Beacon. To anyone else out there who has considered submitting the Beacon but doesn't because they don't "do email" or aren't a typist, by all means, hand-written submissions are always welcome.

I am thankful for the all of the Beacon's contributors, and the opportunity I've been given to be editor of the Beacon. Those things are front and centre of my thoughts as we enter into this the month of Thanksgiving.

Heartfelt thanks to you, dear read, for supporting this publication now and into the future.

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*Baby Snapping Turtle (note the egg tooth),
by Terry McGinn*

In Memoriam

In loving memory of
Leigh Wemp who passed away
October 12, 1996



Sad and sudden was the call
So dearly loved by all.
Leigh's memory is as sweet today
As in the hour he passed away.

Lovingly remembered by wife Doris,
son Herb and his wife Cheryl, daughter
Valerie, and grandchildren Kailey and
Adam Wemp.

Neighbourhood

- Lynn Fleming

Get well wishes to Leslie Gavlas.

Congratulations to Mike and Candace (Youell) Dibb, on the birth of their first child, a boy. Owen John was born on September 12th; second grandchild, (first grandson) for proud grandma, Laurie Youell; another great grandchild for Freda Youell.

Congratulations to Kim and Duncan Ashley, who recently celebrated their 25th wedding anniversary.

Marie and Brian Ward visited Marie's sister in PEI. Marie said she hadn't seen her sister in 3 years, so I'm sure there was a lot of catching up to do.

Dayle and Elly Gowan and Larry and Sherri Jensen, recently visited New Orleans.

School has been in for a month, and was off to the usual busy start. School pictures and Open House took place in September and school teams will take part in the regional soccer tournament and Cross Country Run during late September and early October. The whole school will take part in the annual Terry Fox School Run on October 1st.

The 13th annual Harvest Festival was held on a cool, sunny fall day in late September. Visitors enjoyed the many vendors and exhibits, livestock, homemade pies, some great music, and the popular "Brown Bag Auction". A lively crowd cheered on the nail driving and crosscut saw competitors, and the "new this year" pie eating contest was a hit as well.

The new road up past Emerald should almost be done by the time the October Beacon comes out. I think there are a few people to commend following this project. First of all, the ferry crew, who's jigsaw puzzle skills were put to the test as

they worked to fit as many dump trucks, machinery and personal vehicles on the ferry as possible, usually with minimal delays. Also, to Morven Construction, the contractors building the new road. Over several days, dump truck after dump truck passed the school, always at a safe speed, and always stopping at the 4-way stop. The drivers were respectful to the community and fellow commuters, which in turn made the large volume of truck traffic more bearable for the few days it took to complete the hauling.

Well summer started with a bang, when on June 20th, we had a severe storm come through that destroyed many trees and a lot of property at the head of the island. Then not one drop of rain for 7-8 weeks, as the island experienced a hot, summer long drought. Summer ended, like it came in with another severe storm on September 10th. This time crossing the middle of the island, with many more downed trees and some damaged property, & power outages. We were lucky both times that no one was injured. Fall has begun, temperatures are dropping a little and we hope to get a few fall colours despite this year's drought. Crisp days and cooler nights arrived in late September, but so far, predictions are for a mild fall – fingers crossed.

Council Gleanings

- Ian Murray

From 16th Meeting of Council, September 12

“Moved by Deputy Mayor Bresee and Seconded by Councillor Ashley that Loyalist Township draft a letter to the Minister advising the Minister that Loyalist Township shares many of the concerns listed in the correspondence from the Association to Protect Amherst Island (APAI) and strongly encourages the Minister to enforce the requirements of the REA which

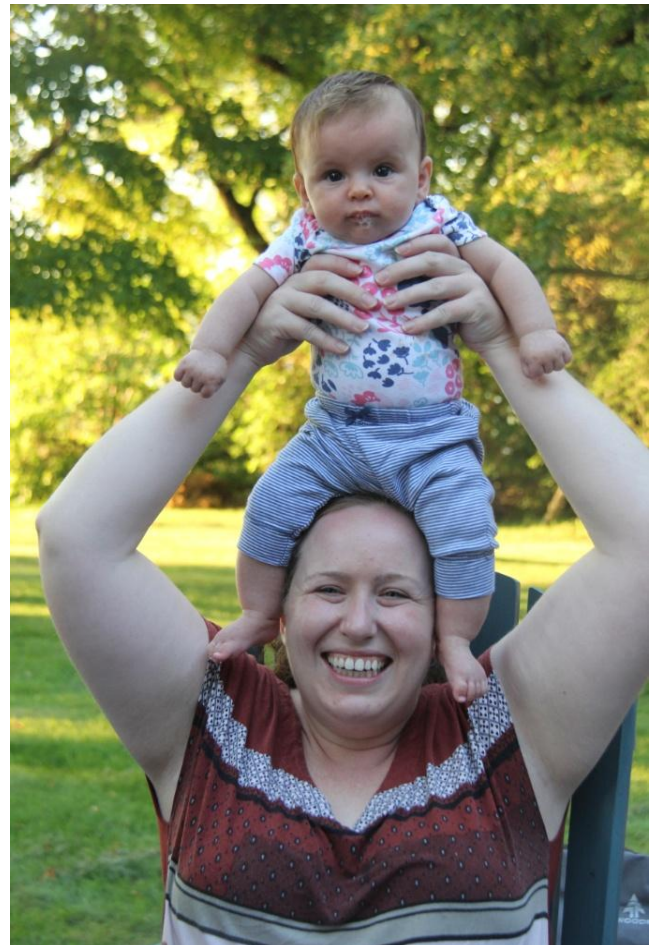
requires that this type of concern from Loyalist Township residents to be appropriately and thoroughly answered by the proponent and the Ministry.

Motion carried.”

“By-law 2016-065 - Road Naming - Drumgoole Lane

Moved by Councillor Ashley and Seconded by Councillor Hegadorn that the Planning Technician/ GIS Coordinator's report, September 6, 2016 re: Road Naming – Drumgoole Lane, be received and that By-Law 2016-065, being a by-law to authorize a former section of Front Road, Amherst Island, to Drumgoole Lane, be adopted.

Enacted and Passed this 12th day of September, 2016.”



Samantha Sudds and baby Estelle, by Brian Little

October 2016

Allen Bruce Caughey

- The Caughey Family

On Sunday, September 18, the late A. Bruce Caughey of Amherst Island was inducted into the Quinte Agricultural Wall of Fame at the Farmtown Museum in Stirling, Ontario.

The ceremony was within the museum before several hundred people. One could also tour the museum which is a real jewel of agricultural history and artifacts. It is really worth a trip to Stirling to see it all.

The Wall of Fame includes a photo and a write up of each inductee. The inscription for Bruce is as follows:

Allen Bruce Caughey (1910-2001) was a fourth generation, lifetime farmer on Amherst Island. He was one of the few islanders breeding purebred Holsteins, producing the foundation of the present Master Breeder Herd. Bruce organized and managed partnerships for threshing and milk hauling on the 3rd Concession.

Intensely interested in the welfare and betterment of the Island community, Bruce served in many ways. He was the long term Secretary-Treasurer of the Amherst Island

Telephone system. He served 32 years as Secretary-Treasurer of the island school area and was the first chairman of the Lennox and Addington County Board of Education, receiving the OSSTF Lamp of Learning Award for his efforts. For 40 years, Bruce was clerk of session at St. Paul's Presbyterian Church and managed the Municipal cemetery for 60 years. A lifelong Mason, he attained the distinction of District Deputy Grand Master for Frontenac District.

Bruce served as chairman of the Amherst Island Mutual Fire Insurance Company for 40 years. While chairman of the Ontario Mutual Insurance Association, the Mutual Insurance Guarantee Fund was established, cementing together all assets of 52 independent companies. In recognition, Bruce was inducted into the Ontario Agricultural Hall of Fame in Milton in 1999.

With a sincere interest in his fellow man and an incredible memory for facts, dates and associations, Bruce was a respected source of historical and genealogical information.

Nominated for the Induction by Lennox & Addington Mutual Insurance Company and Amherst Island Mutual Insurance Company.



Duncan Hough presents the family with a portrait of A. Bruce Caughey, photo by Lori Caughey



Jack Forester, Beth Forester, Allen Caughey, Bonnie Caughey, Bruce Caughey, Susan Caughey, by Lori Caughey



Great granddaughters of A. Bruce Caughey, Abby Jo Godden, Ryan Godden, Bronwyn Godden, by Lori Caughey

Normal Year

- Ian Murray

“Is this a normal year?” A visitor asked me this question, regarding our farm operation, a few years ago. I replied that I haven’t lived long enough yet to see a “normal year”.

There are just too many variables. Here are a few:

Precipitation: how much snow, how much rain, when and duration.

Temperature: how hot, how cold, when and duration.

Health of sheep: effects of internal and external parasites, success of our defensive/offensive tactics.

Market: price fluctuations.

Labour availability: who and when.

Farming is an interesting and challenging way to spend one’s time.



Meredith Vanstone and Sam, by Sarah Vanstone

13th Annual Harvest Fest

- Maureen McGinn, on behalf of the Harvest Fest Planning Committee

September 24th was a beautiful day for the 13th annual Harvest Fest at Reidview Farm on the Front Road. A large crowd attended to view livestock, equipment, antique equipment demonstrations and to purchase local baking, produce, and arts & crafts. A group from the County 4-H came with their show calves and gave a talk and demonstration on showing dairy cattle and what judges look for. Then people had a chance to judge the cattle themselves.

The Amherst Island Rec Association was very busy with lunch sales. Dan Simpson and many other Island musicians provided entertainment all day. The Brown Bag Auction was a big success. Thank you to all the bidders and Al Caughey for being the auctioneer. A big thanks to all the ladies who donated the brown bags full of baking, preserves, and many other surprises.

Thank you also to all the ladies who baked pies for the pie sale and the local businesses and individuals who donated prizes for the raffle which was a new event this year. Donations from the gate, the monies raised from the Brown Bag Auction, the raffle, and the pie sale will be divided between the Playground Fund for the school and the County 4-H to help with expenses to attend the Royal Winter Fair in Toronto.

A special thank you to George Gavlas for helping Keith Miller with the engine for the apple press, Garry & Susan Filson for bringing their team of horses, the L&A County Milk Committee for donating milk and Loyalist Township Emergency Services for the toys for the kids.

A new event drew the largest crowd when 5 brave folks pulled in to a table for a pie eating contest; no forks, no hands. It was much easier if the pie did not go up your nose. The winner was Brandon Reid who does not want chocolate pie again for quite some time. Larry Fleming won the nail driving contest, Gordon Miller and Jim Reid bested their fellows in the log sawing

competition by 1 second. Pam McCrimmon won the jar of jelly beans with a guess of 312. The actual count was 313. Molly Stroyman was the winner of the gift basket.

Thank you to all who attended and for all your support over the last 13 years. We look forward to seeing you all next year September 30th, 2017 for the 14th annual Harvest Fest.

FREE WINE, BEER, and SMALL SNACKS

I'm a new father! All are invited to share my joy of the 'birth' of my new book
CHURCHES: A Time To Die – Hope For New Life.

By the title, you can tell that it had a hard birth: the 'gestation period' was three years of writing and re-writing, after a life-time of living. But now it's finally here.

This is not a commercial 'Book Launch' (That will happen in a while.) but a celebration. Copies will be on hand, of course, but for free. (Donations will be kindly accepted.) I invite you all because this is a most important time for me and I would like to be open and inclusive of all who would find the topic of interest, or who are perhaps, just curious. Especially on an island, it's best to be up front with life and this is a great excuse to have a party.

Please, know that you are personally invited, no matter if you know me well or not, no matter how you feel about churches and religion. The whole purpose of my book is to encourage us all to share our spirituality, for it is only in the sharing that we learn and grow. The writing of this book has given me the courage (stupidity, some will say) to 'go public' with my thoughts and questions. I do so in the hope that others will in some way share with me, so that I also might grow in love and understanding. If you agree with me or not, the door is open. Don't worry; this will not be a time for debate, but for life.

So, just come and enjoy.

It's at The Lodge on Tuesday, October 11 at 7:30 P.M.

Thanks,

Anthony Gifford (613-305-0127)



Cider press, by Charles Plank



Good food, by Charles Plank



Great music by Dan Simpson, Jacob Murray, Anthony Gifford, Judy Bierma, Allen Caughey, and Doc Luv (Keith Miller); and more who are not pictured, photo by Terry McGinn



A young firefighter, by Charles Plank



4-H show, by Charles Plank



Equipment on display, by Terry McGinn



*An electric pump jack restored by Keith Miller,
by Terry McGinn*



Cross-cut sawing competition, by Terry McGinn



Ian and Sally watching Jacob on Stage, by Terry McGinn



Pie eating is serious business, by Terry McGinn

From the Pen of One Disciple

- Anthony Gifford

BECOMING AN 'OUTCAST'

I'm so lucky, sitting comfortably here in a lazy-boy, a 'special coffee' at my side, a large dog sleeping in the next couch, resting after a morning run on Sand Beach, on a beautiful morning, with my sweetie and me. Does it come any better?

Yet, I feel an outcast, so alone in much of what I value and dream. (More on that later.)

But do I despair? Not at all. For I am a follower of Jesus of Nazareth. I'm not a Christian who believes that Jesus was God or divine any more than you or me, but knew he was a child of God, and one who taught and showed others just what that could mean. He was also a 'collector' of outcasts. His vision of the Kingdom of God was precisely that of a community of outcasts, people who for one reason or another were set aside by society, folks who knew that the ways and values of their culture were against the universal Way of love and oneness.

Our culture is based on the assumption of 'the outcast vs. the 'perfect.' We value the rich far more than the poor. For most of us, race, colour, age, sex, education and many other things are ways we instinctually set aside (cast out) others. I know I do. On our most beautiful Amherst Island there are still people who 'cast out' others depending upon which side of 'The Ditch' a person was on. Some past friends no longer give us time because we aren't, in their opinion, on their 'side' of the wind turbine issue. Our churches are all built on the assumption of the 'unbelievers' being outcasts from heaven. Although all churches like to think of themselves as being 'open', they are only open to those who agree with the built-in foundation

of casting out the 'other.' They speak of love, but all of classical Christianity acts against it. Many of us have experience this.

In our culture we are hammered constantly with the call to be the perfect consumer, to be attractive and spend our money in certain ways, to not communicate but to remain alone and vulnerable to the news and information we're fed. Largely, it works. We build huge homes, far beyond our needs. We spend time and effort on many things we know are worthless and meaningless, choosing to grow in ways that are, frankly, a waste of time. We leave the most important, the ways of love, for tomorrow or for luck. We believe in it. We don't do. We tend to grow old, remaining very small in spirit.

In a corner of each of us, we feel an outcast from our true selves. But we're so good at hiding it. Sometimes the 'outcast' surfaces in ways we just can't hide or ignore, setting us free in a way, but sharing out discomfort and differentness to all. This is scary. Alone and vulnerable.

Society judges by our accumulated wealth: I've given most of what I have, away. Judy and I choose to live with friends and share lives: to many around us, this is weird. We take it very seriously that our culture's values and assumptions are bringing the world into crisis and danger. Our way of life is killing the world. Judy and I are trying to live in ways that will give our grandchildren a chance to live: most around us seem to completely ignore this greater reality.

I'm not saying in any way that we're better or more loving than others in our choices. I assume that all of us are doing what we think is the best. I'm just sharing the ways in which I feel an outcast. Maybe I'm completely wrong in how I see things. I hope I'm delusional and that the world is just fine and that the experts are

wrong, that we can live like this forever and it won't make any difference to the future. But for me, this issue and others makes me feel quite 'cast out' from much around me, especially from The Church, that is doing nothing in ways that count, keeping the message of Jesus so small and meaningless.

In what ways are you an 'outcast?' Or are you one of the lucky ones who just fits-in in all ways? If so, you're truly blessed, I guess.

What do we do in this awareness of being an outcast? There are two options. One is to assume the persona of a hermit. We can so easily just hide all the thoughts and knowledge that would 'outcast' us, deep inside ourselves. Or we could be 'OUT' with it, taking on a public role and tradition that is ancient and identifiable. How acceptable, easy and seductive it would be to accept this mantel. Judy and I could build a tiny-house, powered by solar and wind, placed in an out-of-the-way corner of the island and just disappear, coming out only on occasion. We could stop talking about spirituality, just leave it to the churches to slowly (or quickly) die on the own, not sharing any alternative to their limited way. This is really so very attractive and comfortable, just sitting back, watching others and the whole world flounder and die. But then, we would die also. What is not shared, dies. This we know, is true.

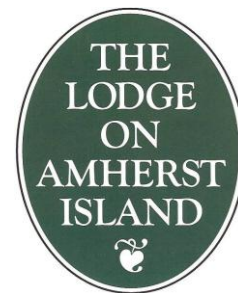
Or, as Jesus of Nazareth called, we could risk enough to go public, join with (at first) only a few other 'outcasts' to share and gather strength, knowing that in so many ways in their lives, all other people are outcasts, eager and needing to share, to grow and live.

You. In what ways do you feel an 'outcast'? In what ways do you cast out others, turning them off and away from your lives? Do you keep these

thoughts all to yourself, sharing them only with others with whom you know will agree? This is certainly the easy way, but it is not the way of growth and love. And in this time, this most precious and critical time, it is not the way of life and a future we want to achieve. Only in accepting that the world, let alone our lives or our Island, cannot tolerate the very concept of 'outcast', do we have a chance at new life.

We are really in this together and must challenge all barriers, old and new. Each of us is offered the chance each day of accepting ourselves as outcasts, of sharing the many ways that we don't accept many of the values and ways that we experience. In each of us there are corners of 'hermitage' within, hiding in fear, but longing to be shared and acknowledged. Jesus and all the other great teachers have urged us to look within and to share these corners, knowing that in the doing, we and others will be liberated to grow and love. This is what the Kingdom of God is about. It's for outcasts. Like you and me.

Thanks for letting this 'outcast' share with you.



October 8, 2016

All Island Art Show

2pm-5pm

Call the Lodge for more information

Molly Stroyman

The Lodge on Amherst Island

320 McDonalds Lane

Stella ON KoH 2So

613.634.1388

thelodgeonamherstisland@gmail.com

Changes

- Ian Murray

There have been a lot of changes to this Island since I moved here in 1970.

The number of farms has decreased dramatically. This is, I think, mostly due to economic factors which perhaps boil down to higher labour costs and relatively cheap energy.

The population number has not changed much since 1970 but there are some important changes in that population. The percentage of people who have several generations of relatives buried here has declined from probably over 90% to about 30%. There are a lot more people over 50 and a lot less under 20 than in 1970. The number of people actually making a living here is much less.

I wish someone would take the time to study the Island economy and demographics as they have changed over time.

There were a few times of fairly intense change. I remember the closure of the Stella cheese factory with each dairy farm family deciding to invest in modernizing the barn or not. And the closing of the Neilson General Store. And the closing of Glenn's and Filson's eating places. These changes are tied up in my mind with the installation of the bubble system - no more ice roads.

On the one hand there is the decline in the number of family farms and, on the other hand there has been growth of the shore-burbs - the new houses that now ring much of the Island.

Rural Southern Ontario has changed dramatically since the end of WW2 and the rate of change seems to be accelerating. Amherst Island, unfortunately, cannot avoid changing.

Sally, after reading the foregoing, reminded me that there are now a significant number of

Amherst Island Beacon

Island-raised children choosing to return to the Island to live and raise families. They've lived on the mainland and have decided that our Island is a pretty good place to live.



Daniel Little, by Brian Little

CJAI Report

- Cathy Christmas

Welcome to the Amherst Island Radio FM 92.1 report - we are the smallest Public Radio Station in all of Canada, right here on Amherst Island. Each month we plan on highlighting one of our many eclectic programs or programmers. We are 100% volunteer run, non-profit and always looking for new ideas, volunteers and programs. Stay tuned to your Amherst Island Beacon for our monthly feature all about our little station that was born in a barn.



Brian Little

PHOTOGRAPHY

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• Portraits	• Landscapes	1355—2nd Concession Stella, ON, KOH 2S0 Gallery visits by chance or by appointment.
• Weddings	• Wildlife	
• Slide Shows	• Photoshop	
• Greeting Cards	• Photo Restoration	

Amherst Island Women's Institute

- Judy Greer

A meeting of the AIWI was held Sept. 21st with 11 members present. The business meeting started with President Joyce Haines in the chair. We continue to send Good Will wishes to members of the community who have health issues. The finances were discussed and the October meeting will focus on our ongoing finances and the possibilities of community donations and community activities including the upgrade of our island sound system which is available for rent. The planning of our annual Seniors Christmas Dinner is well underway. In 2017, Canada's 150th birthday, an enhanced AI Telephone Directory is being worked on by members and promises to be spectacular. Members want to continue to gather informally for coffee so the next gathering will be at St. Paul's Presbyterian Church at around 9am on Thursday Sept. 28th and then weekly. Several members volunteered to be part of a team of 8 to do the fall Roadside Cleanup of County Rd. 4. The AIWI continues to support the Basic Income Guarantee for All Canadians and our Advocacy Coordinator Anne Henderson continues to keep us informed. She is also writing a letter on our behalf supporting the reopening of the Prison Farms. Members send thanks to Ann Adams for watering the flower beds at the ferry landing, to Jackie Sylvester for representing us at the Sand Beach opening ceremony, and to Bill Barrett for his efforts at watering plants in the village. Lily Horner was thanked for hosting the summer tea and for offering to make it an annual event in memory of Elsie Willard who hosted many times.

The meeting was followed by refreshments prepared by hostess Judy Bierma, and a Brown Bag Auction was held, Sharen English being the auctioneer.

The next meeting will be Wednesday Oct. 19th at 7pm at Sherri Jensen's house. Visitors and guests always welcome.

Humming Bird Moth

- David Rattray

Moths can easily be mistaken for hummingbirds. They buzz and zip from flower to flower collecting nectar in the same way as a hummingbird. Upon close inspection you will be able to see the tell-tale antennae on the moth's head. This moth was approximately 1 3/4 inches in length.

The larvae stage of this particular moth is a species of tomato hornworm; easily distinguished by its 8 white V markings down its sides. Mature larvae can easily reach 3 -3/12 inches.

I have found the best control for this pest is to simply pluck them off and show them the heel of your shoe. For better control in the future, rotate where you plant your tomatoes and till the soil. The tomato worm pupates in the soil and numbers would be drastically reduced by tilling.



Humming bird moth, by David Rattray



Photo by Brian Little

Poetry

- Bruce Suds

One critic said this was possibly a perfect poem.
I believe that might be an understatement.

The Harvest Bow

By Seamus Heaney

As you plaited the harvest bow
You implicated the mellowed silence in you
In wheat that does not rust
But brightens as it tightens twist by twist
Into a knowable corona,
A throwaway love-knot of straw.

Hands that aged round ashplants and cane
sticks
And lapped the spurs on a lifetime of game
cocks
Harked to their gift and worked with fine intent
Until your fingers moved somnambulant:
I tell and finger it like Braille,
Gleaning the unsaid off the palpable,

And if I spy into its golden loops
I see us walk between the railway slopes
Into an evening of long grass and midges,
Blue smoke straight up, old beds and ploughs in
hedges,
An auction notice on an outhouse wall—
You with a harvest bow in your lapel,

Me with the fishing rod, already homesick
For the big lift of these evenings, as your stick
Whacking the tips off weeds and bushes
Beats out of time, and beats, but flushes
Nothing: that original townland
Still tongue-tied in the straw tied by your hand.

The end of art is peace
Could be the motto of this frail device
That I have pinned up on our deal dresser—
Like a drawn snare
Slipped lately by the spirit of the corn
Yet burnished by its passage, and still warm.



Celebrants at the alignment (+1) of the sun on the stone wall in the village, by Terry McGinn

Beacon Word Search

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

Theme: Harvest Festival

24 words

Last Month's Solution

Emerald Music Festival

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

DANCEFLOOR

HAMBURGERS

FIDDLES

CORN

VENDORS

MUSICFESTIVAL

FRONTROAD

WRISTBAND

KITCHENPARTY

BEARTRACKS

KYLEDUNN

BEGGARSCANYON

EASYSTREET

THECONSULS

BLUEGRASS

HANDSOMEMOLLY

RUNAWAYCOWBOYS

Amherst Island Dry Stone Walling Workshop - October 22 & 23



Dry Stone Canada is offering another dry stone walling workshop on Amherst Island October 22 & 23. The Workshop offers you a great opportunity to restore a portion of an existing wall while learning important walling elements such as hearting, batter, through-stones, coping, and the basic techniques of dry laid construction.

This is an excellent introduction to the basics of walling for persons of all ages and abilities.



On Saturday night there will be a special presentation showcasing a variety of dry stone structures that will be sure to inspire. This presentation is open to the public.

Your instructors will be Kenny Davies and Andre Lemieux.

Cost: \$300.00 for non-members and \$250.00 for members (includes snacks and lunches)

Where: The Lodge on Amherst Island 320 McDonalds Lane, Stella, Ontario

Note: Accommodation and dinner options are available upon request.

Schedule:

- *Saturday, October 22* check-in at The Lodge on Amherst Island between 9 am – 9:45 am
 - Class runs from 10 am to 4 pm (snacks and lunch provided)
 - *Saturday October 22* at 7 pm presentation at The Lodge
- *Sunday, October 23* from 10 am to 4 pm (snacks and lunch provided)

For more information or to Register go to Dry Stone Canada's website at:
<http://drystonecanada.com/amherst-island-dry-stone-wall-restoration-workshop/>

Road Moving on Amherst Island

- Sally Bowen

When Jake and Kyle were preschoolers, I'd paddle them down the shoreline to explore the pillars and caves of limestone. We'd beach and stand in the caves ... under part of the road. Then Christopher or Ian or I would drive the Island school bus over that same seriously undermined road.

Thirty years later the erosion continues. The photo by Daniel Little shows just one area.

Loyalist Township made the decision to allocate funds for the safety of the Island roads some years ago. The barriers on South Shore Road couldn't be installed here near the north-east corner of the Island – not enough secure verge. It was decided to remove the dangerous corner of the road by Kyle's home, leaving a short dead-end (now called Drumgoole Lane) and truck turning space. The road will bypass behind instead. We did not initiate this decision.

The cedar that grows out of the cliff won't have to catch any more cars.

The rest of the road to the far side of Topsy's farm house will be moved inland, away from the crumbling edge, with ditching and culverts to reduce run-off erosion. Sadly, many beautiful trees have had to be sacrificed to allow this but as Hugh Jenney says "now we have a way better view of the lake".

The Wool Shed, former ice house/milk house, has to be moved or torn down. That was a serious shock at first, but we're building a larger new Wool Shed in our back yard, and hope that Noel will succeed in moving the old ice house to the concrete pad that awaits. The structure will have a new life as shipping/receiving, and the only warm public toilet on the Island in winter.

Amherst Island Beacon

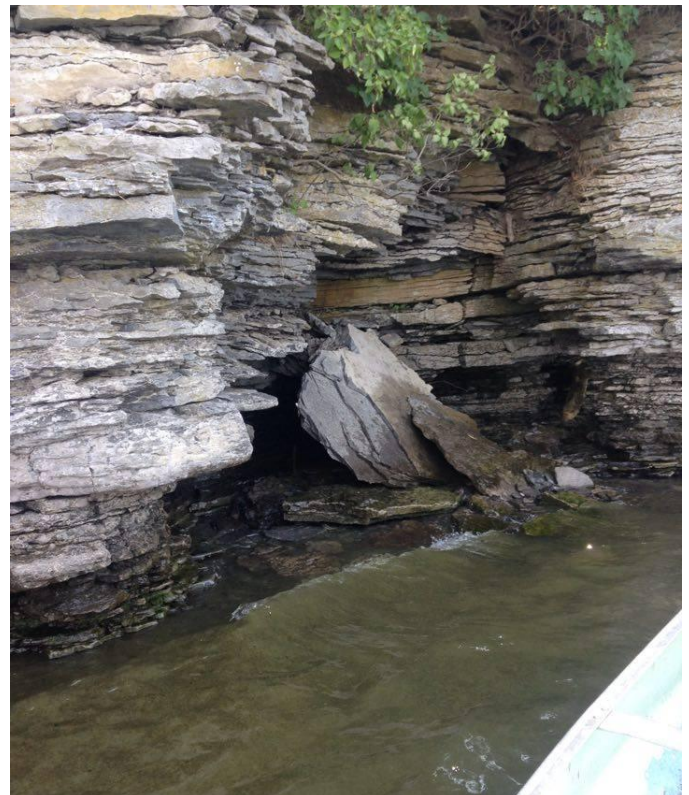
We're planning a party to celebrate – once we're moved in.

I've been told that 1400 large blocks of rock are destined to be stashed under the cliff edges, reinforcing and strengthening the area. The crew will work from above, with a catchment net, protecting the lake from detritus.

We are grateful to the young men from Ecotree Care who worked almost at a run in brutal heat, cleaning up thoroughly, and carefully cutting our big spruces, planted by John and Peachy Eves, into lumber lengths. Also to Morven Construction, with project supervisor, Jack and his workers, who try hard not to hold up the mail or people heading down the road, and to meet our various needs.

And we thank Loyalist Township.

This work has been disruptive and hard for us and for our neighbours. But it will be keeping the road safe for future generations travelling in our school bus.



Undercutting of the Front Road, by Daniel Little

October 2016



The new Wool Shed taking shape, by Sally Bowen



The new Front Road, by Sally Bowen



Stone to, uh, shore up the shore, by Sally Bowen

The Cheesemaker's Daughter

- Judy Bierma

Cranberry Picking in the Big Marsh

I can remember going Cranberry Pickin' in the sixties with my mom and James Eves. Dad had a red and white Buick. His pride and joy and I was going to say our only vehicle but that's not true. We also had an old GMC truck with the starter in the floor and big holes in the floor boards. I drove that to the dump at the age of 11. That was one my jobs. The dump was in the same place as it is now and there wasn't anyone there to help you sort. There was no sorting. One time when I took the garbage to the dump it was very muddy and I got stuck in the mud and no one was around to help me get out. I guess I walked home to the Cheesemaker's house and got Dad

to come and help get it out, the rockin' and rollin' way.

Back to Cranberry Pickin'. All four of us kids would pile into the car and mom would drive out to where Jean and Earle Tugwell lived. That's were Susan McGinn lives now on the Third Concession. She would park the car on the side of the road and tell us kids not to get out. She would have her cloth bag with her to collect. James Eves would arrive in his truck. They would walk into the marsh and there was a punt there. Mom would get in the punt and James would push it around so she could pick from the boat.

I talked to Gayle Willard and she said her and Wilbert used to pick cranberries back then too. Keith Miller remembers picking cranberries in the marsh as well. Shirley Miller used to bring

the cranberries back and cook them up for the next Turkey Dinner.

Barb Filson remembers a time when her and Chris Wemp and other friends and cousins went berry picking with her grandpa and a bunch of bees came along and he shouted run and lay flat, run and lay flat. So the kids all ran and then laid down flat but Chris Wemp got stung in the bottom and they teased her for not laying flat.

Mary Claus relayed that when they were kids they would go cranberry picking with her mother Violet Wemp and brother Bob Wemp. They would take them to the village and sell them. Nessie Drumgoole would buy most of them. They would go into the marsh where Kelly McGinn and Maureen live now. Dan, her husband, picked them too after he moved over here to live with the Henderson's.

I talked to Cora McGinn and Hazel DeHann and Cora said that it was very difficult walking in on the bogs. Terry McGinn and I want to walk in and she said I might have some trouble walking in with my short legs. Hazel said she took a pillow case to collect the berries in.

Allen Caughey said that his mom and dad went cranberry picking and they went down along the line fence where Harris Beaubien lived. He said there were lots of stories about Cranberry picking. People were always getting their feet wet. He said that George Willard would set the marsh on fire in the spring to keep the undergrowth down. George passed about 20 years ago.

It seems that no one has gone cranberry in quite a while. A lot of people I talked to felt that there weren't any more Cranberries in the marsh because the water levels aren't the same as in the 60's and 70's.

Do you have any Cranberry Picking Stories? Call me and share them with me. 613-985-1029.

Amherst Island Beacon

The Wind Bloweth

- Terry McGinn

In the early evening of September 10th, 2016 the island experienced a very destructive wind storm. I'm certain this comes as news to exactly nobody at this point, but at the time of its arrival it was a very different story.

I had my nose in a book, reading away, when the sound of what I thought was a breeze caught my attention. A breeze it was, but a steadily, and quickly intensifying one. As I sat, book still in my lap, and listened to the rain pelting the steel roof and the rolling thunder in the distance, the breeze became a wind, and then became a gale.

It was at this point that I had a sudden, shuddering thought: my greenhouse doors are wide open.

My book unceremoniously cast aside I dashed down the stairs and toward the main door of the house; by this time the rolling thunder had transitioned to more of the crashing sort. I made it to the door just as the wind and rain formed an impenetrable wall of water that obscured my view of the greenhouse.

I declared, "I'm going out there, I have to close those doors!" I may have uttered an oath.

My grandmother replied, "the heck you are!"



Fallen tree at Frontini's, by Brian Little

As it happened I quickly lost my nerve as the sky darkened so much that I couldn't even see the rain. The lightning periodically illuminated the scene and I watched as a huge chunk of maple tree came crashing down on the structure in which my tractor was parked; the structure was immediately ruined.

My imagination was filled with images of my greenhouse ripped free and tumbling end over end through the Big Marsh, or the plastic torn to shreds and flapping in the gale force winds.

As the storm subsided, and the wind died down, the greenhouse came back into view. It was in perfect shape. Not blown away, not torn to shreds, it looked as if nothing had happened.

I was at once dumbfounded and relieved.

And then the power went out.

The barn dance was that evening, but thankfully we had showered early enough that we were able to make our way out, dodging tree limbs along the way. My father and step-mother had planned to come here before the dance, but they couldn't make it out the Emerald Forty Foot and had to turn back.



Fallen tree, by Brian Little

We got to the barn dance and learned that the power outage was not island-wide. On our way we saw trees down, and power poles snapped

off. And, of course, the ghostly visage, realized through ever dimming flashes of lightning, of the Hunter tarp building on the Front Road, whose fate mirrored the fear I'd had for my greenhouse.



Hunter tarp building damage, by Brian Little

When the morning came the devastation became clearer still. No area of the island truly escaped the wind, although the Second Concession seemed to make out best.

The South Shore was a wreck, the west end of Front Road, which had already borne the brunt of a wind storm earlier in the year, was again punished by the storm.

Some individual property owners lost a dozen trees or more. Over the whole island who knows how many trees were damaged or completely lost.

The cleanup began quickly. On our own property I found that in addition to the hunk of maple that destroyed my tractor's home another tree had been lost. Lost, however, but not fallen. It instead is snapped off, slipped from its stump, but standing upright and fully intact against its neighbour like a towering Sword of Damocles waiting to fall whenever an east wind wills it. Thankfully it's nowhere near anything, so when it falls its only impact will likely be the thump.

I wonder what I'll be reading then.



The Millers on 3rd Concession, by Alex Scott



Welbanks on the South Shore, by Jacob Welbanks



Incoming! by Alex Scott



On the road to Long Point, by Helen Trotter



Welbanks, again, by Jacob Welbanks



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14, 2016**

**7:00 PM – 1:00 AM
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CENTRE**

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Pulled together by the magnetic, globe-trotting compositions of Brian Pickell (presented with the “Tradition Bearer Award” at the 2012 Goderich Celtic Roots Festival) and a love of traditional music, the group is both stunningly musical and energizing. The band combines the talents of Shane Cook (presented with the “Young Tradition Award” at the 2012 Goderich Celtic Roots Festival), multiple winner of the Canadian Open and Grand Masters Fiddle Contests and the American Grand National; revered Ottawa multi-instrumentalist James Stephens on fiddle, mandolin, bass and viola; and Pat O’Gorman, an admired mainstay of the Canadian music scene, on flute, whistles and pipes. Julie Schryer is widely considered to be one of the finest piano accompanists in Canada, and Brian is an accomplished composer, guitarist, and banjo and mandolin player. Together, they are a musical force of nature.

The material ranges from driving and raucous to warm and lyrical. Although all the players possess impressive individual skills, this effort is very much about the great joy of playing together. www.brianpickell.com

For tickets call 613-389-1005, email protectai@kos.net, or purchase on-line at www.eventbrite.ca (search for Dance Brian Pickell)

This event is presented by the Association to Protect Amherst Island and supports the APAI Legal Defense Fund

A Small Report from Amherst Island Public School

- Judy Bierma

I talked to some of the school kids to find out what was happening at Amherst Island Public School so far this year. Alan Miller mentioned that they hadn't done the Terry Fox Run but they had the forms. Nathan Murray said that school wasn't as exciting as the summer holidays. Ayrionna Wronski said that there was a Soccer Tournament happening this Thursday, Sept. 29th. The Cross Country Run is coming up and the cheese orders had started. I'll have to call ISLE or Roxanne Wolfreys to see what is happening with the cheese orders. Thanks kids.

Lynn said that the Soccer team was mostly the senior class; they are playing on the Woodbine Sports Field this Thursday, Sept. 29th.



Getting some coaching on the sidelines



Look sharp! Grandma's watching! Jane and Val



Sam, Mairi, Finn, Ayrionna, Bronwyn, Mrs. Caverly Elyssa, Liam Mikey, Drew, Alan, and Nathan

Dry Stone Canada presents a Stone Carving Workshop on Amherst Island

October 22 -23



This 2-day workshop is designed for beginners as well as for those who have taken a workshop in the past. Instructors Karin Sprague (<http://www.karinsprague.com/>) and Tracy Mahaffey (<http://www.tracymahaffey.com/>) love what they do. Stone carving brings them joy and they want to share it with others who have an interest.

Join us!

At the end of the workshop you will have your own stone carving to take home.



***This is the workshop for you if you....
always wanted to try stone carving
OR
want to build on the knowledge you have***

Preparation:

- Select a word or two or create a design to carve
 - All tools and stone will be provided

Schedule:

- Saturday, October 22 check-in at The Lodge between 9 am – 9:45 am
 - Class runs from 10 am to 4 pm (snacks and lunch provided)
- Sunday, October 23 from 10 am to 4 pm (snacks and lunch provided)

Cost: \$300.00

Where: The Lodge on Amherst Island, 320 McDonalds Lane, Stella, Ontario

For more information or to register go to Dry Stone Canada's website at: www.drystonecanada.com

AIMS Meeting September 2016

- William Barrett

Hugh Jenney welcomed 20 men and 2 women to our special meeting to learn about going off grid with Carl McCrosky. Hugh thanked them for taking time out of their busy lives to help make a better life here on Amherst Island.

After enjoying a full breakfast, Hugh thanked the Back Kitchen staff and volunteers who were encouraged by a lusty round of applause by our membership.

Gardner McBride introduced Carl and emphasized how Carl is (wise, compassionate and very courageous): "Carl has a PhD but knowledge is not wisdom, Carl has the discernment to know how to apply knowledge to decision making when tough calls need to be made; when I stayed at his home for the year he and Leah sailed to Ireland people would call the house phone from all over Canada and I learned from them that Carl had compassion for others; finally I learned that Carl has principles and the courage to act on them. It was conviction about right and wrong that first brought him to Amherst Island. This is why he left the US and traveled to Canada, not knowing if he could ever return to his family home, because his courage demanded he act on his principles."

Going off the Grid

We are in a geological era where human actions are driving the future of life on earth. We have taken control and are in the driver seat.

If we want to keep the earth, keep things going well and if we take that seriously, burning fossil carbon, coal, gas and oil are unquestionably damaging life on Earth. Global warming, climate change is a fact; the uncertainties about this have just about dropped to zero. I think the argument is over. I have the opportunity, the

time in retirement, the place where I live and the finances to do something constructive and I feel I must do that personally.

So I think there are traps for me to avoid, for society to avoid that I want to speak to. I don't want to be political or heavy handed about this. We can't argue forever about trivial uncertainties for instance whether climate change is happening and so forth in the face of a planetary crisis. We are in a crisis, we simply have to act and it is not a time to be quibbling over details of the models. I think we have to abandon the concept that we deserve whatever power we desire at any time.

I actually teach electrical engineering though most of my career was computer science and from the electrical engineering point of view designing a power grid that would respond to unlimited demand is very tough; designing one that can offer services but not unlimited-in-demand is dramatically easier and more economical. I think to make the shift from our current unsustainable grid to a future grid, which will be both green and sustainable, we as customers of this grid have to abandon this concept that we get any power we want at any time. It's going to be a price for living on Earth. I am frankly astonished that either side of any of the many sides of this argument rarely accepts this point. Even the Green people are trying to provide unlimited power; it's just a dream. So I think what we have to do is accept whatever power can be provided without damaging our planet. That has to be the throttle, continuing the life on earth, must be the controlling element not our demand for power. Power may cost more, I don't particularly care about that I think that the economy will work fine if the power costs 50% more 100% more. We would adjust to it very quickly. It would breed new

industries, new jobs, and new technologies and so forth so that's almost a non-issue for me.

We must share power with the rest of the world. Right now the use of power, the use of energy is grossly unequal. The rest of the world is not going to put up with that. It's going to force us to cut back more than we might otherwise. For the political stability of the world we again have no choice; we are in a corner on that one.

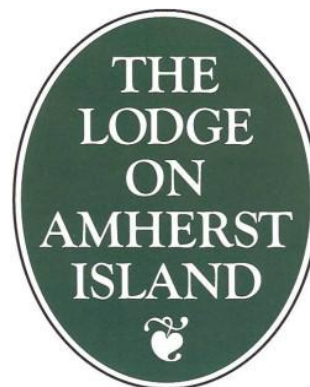
And finally we must abandon the concept of dominion over the earth and accept the idea of responsibility for the Earth.

Leah and I live mostly alone except when we have 100's of guests in a year. Our demands are fairly light. One of the first things you have to do if you want to go off-grid is get a good estimate of what power you need, what power you are using and perhaps what power you can dump and do something else instead. We went through a process of counting light bulbs, switching all the light bulbs to compact fluorescents, counting the pumps. There are an amazing number of pumps to run a modern house. It's astonishing how many there are: fridges freezers so forth. I basically built a spreadsheet to say how much power everything uses on a daily basis. We came up with a figure of 6 kWh per day. Now I don't want to get academic here but everyone knows that a watt is the rate of using power, if you use power at a certain rate over a certain period of time like an hour that's an amount of energy that you use. So kWh per day is the total amount of energy we use in a day and that incidentally is equivalent to 250 watts per hour so if we had a 250w light bulb on all day 24h that would represent our power use - that's a very low number. The Canadian average is very high 30 kWh/d. and the Canadian peak is way, way above that but that's not entirely fair because

we don't use energy or electricity at all for heating and I'll get to that in a moment.

So we have a very light power load. If our load were higher it would have meant investing more in the infrastructure to go off grid.

Our heating is almost entirely wood. We may supplement with propane. Frankly this a bit of a cheat in 2 regards 1) burning wood obviously creates a lot of carbon and 2) we have 127 acres of trees which are turning carbon into trees so in our case we have a sustainable cycle between the trees for growing and the trees for burning and in fact we are way over positive on that. Not everybody has 50 acres of woodlot so you can't do that accounting that way. Our house is leaky. If I could I would build a modern zero energy house. I'm not doing that. Hot water is mostly solar with propane supplement when necessary. Also we have bits of motors powered by gas: automobile, lawn mowers, irrigation pump for hascaps, rototiller, chain saws, power generators and so forth. A little bit of juice from gasoline but not too much.



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Solar panels, by Carl McCrosky

Now for the extras--6kWh/d is for everything in the house: fridge, freezer, lights, computers so forth but there are extras above that. Particularly my workshop has got big motors multi-horsepower motors with relatively high power demands. Hascap irrigation is not required when it is dry and sunny and the little electric pump is irrigating the field and the pool has a circulating pump... all of those things are extra above the budget and I run them on sunny days.

Loads are low and there are peak demands above that to cope with.

We have 16 solar panels for 3.2 kW. If we have full sun for 2h a day we have our daily requirement. There are inefficiencies and losses so say 3h per day gives us the power we need. We get that almost every day and it works remarkably well. That's our primary energy input. We are still short of demand: we are going to put up a wind generator (rated at 2kW actual 1 kW) with 6' sweep of the blades and then top up with gasoline generators because some days the sun doesn't shine and the wind doesn't blow and the batteries don't last long enough so you have to have 2 backup generators. They run a fair amount in Nov and Dec and rarely the rest of the time. I don't know if the total amount of time for energy

production is sufficient since I don't have enough data on that yet.

All those sources go through their own particular chargers to a bank of batteries. We have 24 lead acid batteries, which are very much like old car batteries because they remain the most economical.

We have a total of 15 kWh stored in the batteries. $15/6$ becomes 2.5 days' worth of power – but it's not, it is 1.5-1.75d something like that. The batteries are the weak point in the system.

Power comes out of the batteries through inverters, which turn the nominal 48v DC to normal house current. An option is to run your house on 24v or 48v DC current by rewiring everything.

110v for the house inverter and 220v for the shop inverter.

2kW avg. / 4kW peak (10-20s) is the inverter for the house. This is way above the 250-watt bulb house average but we need the peak #'s

The shop inverter is where I had all the problems (motors 2hp with 1.2kW running power is not a problem but it peaks at 12kW instantaneous load which is a problem). A soft starter doesn't work for a whole bunch of technical reasons and Carl has some if someone wants one. Needed a 4kW inverter for the shop peaking to 12kw.

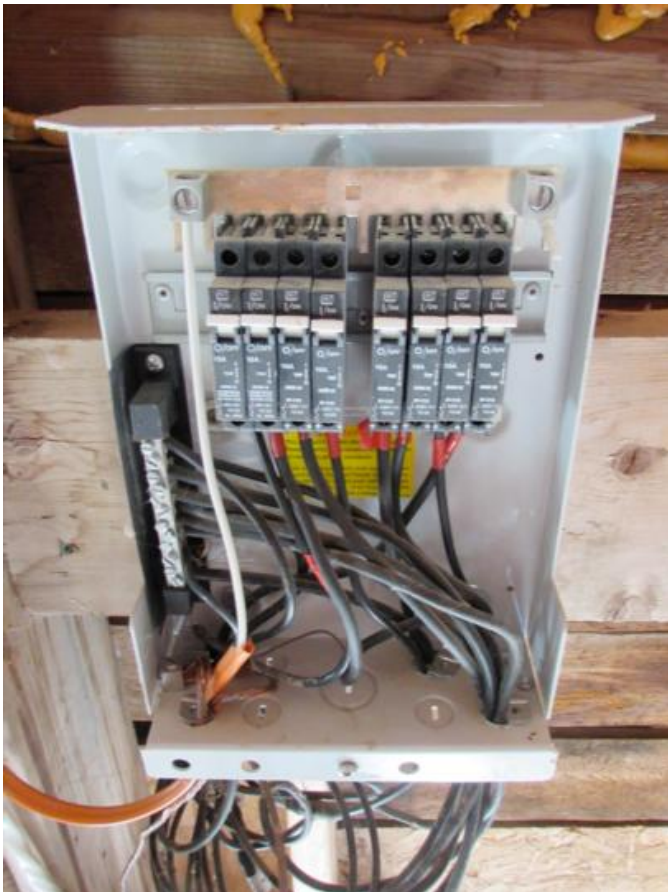


Battery bank, by Carl McCrosky

You have to be conscious of the power you use and when you use it. The system is limited and you can exceed limits easily.

The wind generator is not up. The solar panels are up and wonderful. The gas generators have used 3 gal of gas so far.

The batteries don't take much water at all needing top up every 4 months.



Wiring, by Carl McCrosky

Carl talked about the installation of the panels, the wiring (minimizing wire runs is important $E=IR$), the battery chargers. The chargers take in whatever current/voltage is delivered and convert it to 48v; must match the batteries current/voltage, the difference can be lost E .

A charge controller is a good addition sitting between the batteries and the electrical sources.

The distribution panels are used for maintenance and safety and allow the ability to

shutdown selective parts of the system. Remember 48v can kill, the voltage is OK but the current is just a hammer blow.

Hot water is heated and collected in a 4' cube home-made in the basement with a circulating pump used on demand throughout the house. Also there is an on-demand propane water heater (no storage).

A Raspberry Pi device that Carl programmed is used to monitor the system.

System Cost ~\$20,000. Savings are significant. Talk directly with Carl for details.

How long can you go away and leave the system to look after itself?

5 months is the longest test to date.

The best day Carl can remember recently is the day Hydro shut the power off to his property.

Today's talk is brought to you by CJAI's "Overtones" at 5pm Tuesday and Thursday hosted by Carl.

Carl also wants to give or be part of another talk somewhere on the island where he can learn; listen to intelligent people talk; he's interested in forming a [society | club | amalgam] where people maybe go, think about something and come and tell others what they learned; maybe a web page where ideas are proposed; read a book and get together to talk about ideas; can meet up for discussion; open to anyone. Stir up the intellectual content. Stay tuned.

His first suggestion is a talk he has prepared on "Cosmology" (too many slides for one evening). Doesn't want it to be a one-off.

Thank you Carl.

Carl did a great job educating us as to the dos and don'ts of wind turbines and solar panels. He offered to advise any Islanders who are interested in doing the same thing. Carl's

happiest day was when Hydro One came to disconnect his service.

Michael Steeves thanked Carl for his PowerPoint explanation of how to go off grid with an aerial photograph of his farm, which was taken by Brian Little.

The August 13 minutes were accepted unanimously.

Hubert Groot reported that our finances are in good order.

David Pickering (away) and Don Pepper (sick) would have reported that their transportation committee was doing its job much to the delight of our Islanders.

The membership accepted our full-page advertisement in the WI Island telephone book. Many thanks were offered to Peter Large for the AIMS' logo.

William Barrett reported that Diane Pearce wrote a letter of thanks to AIMS for their \$1,000 donation to the Sand Beach Wetland Conservation area.

Anthony Gifford reported on the AIMS table at the recent Emerald Music Festival. Everybody

had a great time even when it rained. There were tents for all who did not want to dance in the rain, which finally broke our worst drought in ages.

Hubert suggested that maybe we should switch from T-shirts to golf shirts. Don is going to find out what the difference in cost might be.

The membership agreed that we should conduct another Island flu shot program. Bruce Burnett will call the health people and let us know the date.

Anthony suggested that we should replace some of the trees that the road widening crew have cut down. Hugh reported that Jackie Sylvester said that Loyalist Township is obligated to replace two trees for every one that they cut down, if you apply. Check the by-laws. Marc Raymond suggested that we wait and see what the need is when they are finished at the end of November.

Robert McKenzie reported on the scrap metal recycling possibilities, which frankly are bleak due to the cost of steel. One recycler has described minimum requirements. Now we need to determine the needs for the island.



John & Liz Harrison barn dancing, by Brian Little

Yukon Dan?

- Daniel Little

I am moving to the Yukon.

Well, by the time anyone is actually reading this in print I will actually already be living in the Yukon. The decision to go was at once both a snap decision and the product of many hours thought. I had just completed my university degree in global politics at Carleton University in Ottawa, and roughly round the same time, my lease on my Ottawa house was ending.

With no place to work and no place to live, I did what so many University students do once they stumble across the finishing lines of their formal educations, which means I moved home for a while to try and figure out what the heck I was going to do with the rest of my life.

Now, to make a long story short I was not able to answer this question and I still have no answer. What I did figure out for sure, though, was that I was going to have to do something.

I was conscious of the fact that mooching off of my parents, had a half-life, and that come end of the summer the odd jobs I had been sustaining myself off of would start to run dry. Moreover, I was nervous about trying to get a job in the field I studied, which would be difficult to start with, and would likely necessitate the start of a 9-5 career oriented position; something I don't feel quite ready for just yet.

On the other hand I felt, and feel, the spirit of adventure within me calling me to go out and see the world which I have really seen so little of.

Then fate intervened.

One day while I was contemplating all these many things, decisions of which I would surely

base the rest of my life off of, I got a phone call. My friend Tom (Yukon Tom to me), whom I met on the Island last summer, called me out of the blue saying that if I was looking for something to do the Yukon would be willing to have me.

When I realized that Tom was being serious and was actually offering me a place to stay and help finding a job up there I decided opportunity doesn't knock twice and said yes. Tom said, "sweet dude, this is gunna be awesome!" and the decision was made.

I got my ticket that same day, stating I will be flying to Whitehorse on September 28th, and that made it real.

So that's it... I wasn't really doing much here and the chance arose to try something new so I said, "sure." I will do my best to document my trip and each month a portion of it will be shared here.

Thanks, and stay warm.



The office/bedroom, by (and of) Daniel Little

The Culture of Food

Elena Moffatt

Eating in Europe always seems to be more of a social event compared to Canada. Rather than eating perhaps purely for sustenance, groups often go to a small café or outdoor patio and enjoy a cup of coffee or a refreshing beer (hello, Heineken!). It's all very casual, and I find the drinking culture in the Netherlands to be quite different than that of Canada – with the youth anyway. I love the hot summer days where you can sit under a canopy at an outdoor patio that's filled with people in the middle of a big square. All of the bars and restaurants surrounding the patio have their individual. It's hard to choose a 'bad' section – I usually judge them by how comfy their seats and pillows look.

The first two weeks I've been back I've done nothing but immerse myself back into the (food) culture of the Netherlands. From pannekoeken to stroopwafels, I've certainly been eating well since my return. Pannekoeken, a classic Dutch pancake, are more similar to crepes than our typical Canadian pancake, although less eggy. As a hearty breakfast or brunch food, there are many toppings to add to your pannekoeken to make it to your preference – savoury or sweet. I'm personally a big fan of goat cheese, spinach, pine nuts, and bacon in mine. The spinach and bacon are cooked right into the pancake, while the goat cheese and pine nuts are sprinkled on top. I'd usually pair this with a nice cappuccino, and it just so happened that my favourite pancake house would provide a small stroopwafel on the side of the coffee! Stroopwafels are probably my favourite Dutch cookie. Light, crispy on the outside but oh so chewy from the caramel filling. The best way to eat them is to let them gently warm up on top of your coffee mug to make the caramel even more heavenly.

Even the experience of going grocery shopping is different than in Canada. The grocery stores here are much smaller; however there are typically more of them in a city. With most people traveling by bike, having lots of closer grocery stores make it easier for people to bring their goods home. At least four Dutch grocery stores could fit in a typical Loblaws store. There has been a consumer trend where hyper marts (Walmart-esque stores) are becoming more popular as a one stop shopping destination, although I think people are still thinking those kinds of stores are overwhelming and too big.

Being back in the Netherlands has reminded me of my love for food and trying new things. Have you tried cinnamon ice cream? It's delicious.



Pannekoeken

INGREDIENTS:

- 2 cups (500 ml) flour
- 2 eggs
- Half a teaspoon of salt (2.5 ml)
- 1 teaspoon (5ml) baking powder
- ½ cup (125ml) cooking oil
- 1 tablespoon (15 ml) vinegar
- 1 cup (250ml) milk
- 2 cups (500ml) water
- Oil for frying
- Sugar and cinnamon to taste

METHOD:

Put all the ingredients together in a bowl and mix well for 10 minutes with a whisk. Fry in a little oil until lightly browned on each side. Pour mixed sugar and cinnamon to taste. Ideas of what can be added during cooking: apple slices, bacon, cheese, or anything else! Sweet or savoury, the possibilities are endless.

Notices/Announcements

Our home phone number has changed.

Larry and Lynn Fleming - new home phone #-
613-900-4525

Amherst Island Radio's Annual General Meeting is 7pm Wednesday Nov 9th at the Neilson Store Museum and Cultural Centre. All are welcome to come and celebrate another great year of community-driven 100% volunteer-run radio!

The WI Medical equipment loan cupboard.
Good news and bad news:

Many of you are aware that the WI has a store of medical equipment that we hold for those Islanders who need support when injury or infirmity happens. We have walkers, wheelchairs, crutches, canes, bath handles, shower stools, raised seats and commodes as well as a variety of other things. All of these were donated and are lent, free of charge, to anyone who needs it. The service is well used.

Good news: Stores are getting low - especially on wheeled walkers and wheelchairs. This is good, because it means we are supporting the island, and our friends and families are getting the help they need without having to spend money - especially for short term requirements. (The stuff does no good to anyone, just taking up space in Sharen's and David basement.)

Bad news: Stores are getting low - especially on wheeled walkers (none left) and wheelchairs (none left.) So, if you've got one AND DON'T NEED IT ANYMORE, please consider sending it our way. All it takes is a phone call to 613 384 6535. Pickup can be arranged at your convenience. Your neighbours will thank you for it.

The Frontenac Heritage Foundation will be providing Loyalist Township and Heritage Committee with a Certificate of Commendation,

for the heritage designation of dry stone walls on Amherst Island. This year marks the 34th anniversary of the Foundation giving awards for the conservation of heritage structures in Kingston, Frontenac County, Loyalist Township, and Gananoque and Leeds and Thousand Island Township. The Awards Ceremony will take place at the Renaissance Event Centre, 285 Queen Street, Kingston, starting at 7:00 pm (doors open at 6:30 pm), on Monday, October 17, 2016.

The Frontenac Heritage Foundation is dedicated to the preservation of built and cultural heritage in southeastern Ontario, Canada. Based in the City of Kingston, the Foundation accomplishes its objectives by delivering informative heritage related tours, talks and workshops and by recognizing heritage property owners, architects and contractors for their contributions to heritage conservation.

For more information on the Foundation go to:
<http://heritagekingston.com/>

Thank you Amherst Island for Making Our Day!



Stoney Baker, 9000 2nd Concession

On August 27, 2016, Gord Harrison and I got married on Amherst Island. It was a wonderful occasion with sparkling good weather and the

beauty and serenity of Amherst Island all around. Many of you on Amherst Island were involved in one way or another of making this a spectacular day for all of our guests and family and friends. Thank you to St. Paul's for providing us with the peace and beauty of your wonderful church. Thank you to Bruce and Susie Caughey and all of their family for providing the wonderful barns for the wedding and their beautiful field for the many campers. Thanks to the Lodge and to all who rented clean and comfortable accommodations to our families, guests and ourselves. Thanks to Topsy Farms and Sally Bowen for growing such

beautiful flowers for the church. Thanks to Victoria and Paul Culyer to adding so much to the success of our day and for making everything such a delight. Thank you to all who helped locate Bean the wandering dog on Sunday August 28, and to the Little family for rescuing him.

Many of our guests and visitors will be coming back to Amherst Island again and again. I have been a fortunate visitor to Amherst Island since 1988, and both Gord and I will continue to highly value our time here on Amherst. We couldn't have had a more perfect wedding and are very grateful to everyone.



Shylo performing at the barn dance, by Brian Little



George Gavlas and Roxanne Guttin cut a rug, by Brian Little



Bruce and Carrie Sudds, and their chaperone, Estelle by Brian Little



More barn dancers, by Brian Little

Provide input into the Township's Recreation Master Plan!

We want to know what YOU want to happen in parks and recreation services over the next ten years.

RECREATION MASTER PLAN

The Township is preparing a comprehensive Recreation Master Plan that will cover:

- programs/activities
- facilities/amenities
- parks, open space and trails
- how services are delivered to the community
- timing and costs

We need your input to ensure the final plan reflects the needs and interests of your group, organization and/or household. The Township will be providing a number of opportunities from September through November for you to participate.

PUBLIC LAUNCH OPEN HOUSE

Thursday, October 20
5-8:00pm

Amherstview Community Hall
108 Amherst Drive
FREE BBQ/Entertainment

Everyone

- A post card survey will be available at all municipal recreation facilities, Township offices, libraries and local businesses
- An on-line survey link will be posted on the Township's website, Facebook page, etc.
- Social media channels

Sports & Recreation Groups

- Your group will be invited to complete an on-line survey that requests information on your programs, membership, and current and anticipated future use of Township facilities and parks.

Residents

- You may be contacted by telephone to participate in a 5 to 7 minute survey about Township parks and recreation services. We encourage you to take the time to answer the interviewer's questions.

Service Clubs & Community Organizations

- Your group will be invited to complete a short comment form about your interests in parks and recreation services.



Amherst Island Beacon

Advertisements

NOTICE: Advertisements can be placed here by sending an email to editor@amherstislandbeacon.com, unless otherwise directed advertisements will appear for a maximum of 3 months before needing to be "renewed" by contacting the Beacon. This is to prevent stale ads from lingering. Thank you...

WANTED: SMALL MOTOR BOAT

Contact Jake 613-876-5101

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

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

TOPSY FARMS

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

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

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

RAWLEIGH PRODUCTS FOR SALE

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

GODDEN WHOLE HOT SAUSAGE



MANY THANKS to our island customers for choosing Godden's Whole Hog Sausages for your BBQ needs this summer! Particular thanks to The Back Kitchen for including our product on your menu! We are freshly stocked at Poplar Dell with 5 lb. cases of both BBQ Sausages (Salt & Pepper, Honey & Garlic, Hot Italian, Sundried Tomato & Oregano, Sweet Chili & Lime) and Breakfast Sausages (Salt & Pepper, Maple). All cases \$35.

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

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

FILM EXTRAS CASTING

Looking for Amherst Island residents who have the acting bug or like to wear period costumes pieces or both! A small budget independent short film set in the late 1800's is shooting on Amherst Island. We are looking for featured extras (no dialogue) for one scene. Costumes have been professional designed for this film. Ideally looking for two parents and a child (5-10 years old) to act as a family, but we are open to anybody excited and interested in this. First time actors are more than welcome. This is not a paid position but food and fun will be provided. Please email dtahmizi@gmail.com if you are interested. Thank you.

COMPUTER REPAIR/UPGRADES

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

ISLAND GOLD 100% PURE RAW ONTARIO HONEY

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

ISLAND YOGA

Call Taggett for more information at 613-888-5156

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

HARTIN'S PUMPING SERVICE

Septic Pumping & Inspection 613-379-5672

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

THE BACK KITCHEN

Where Amherst Island Meets to Eat

<http://www.thebackkitchen.com/>

613-389-1005

FOOTFLATS FARM ACCOMMODATION

Goodman House (waterfront) - 4 bedrooms, 3 bath - available year round.

<http://www.footflats.com> 613-634-1212

HOUSE IN THE VILLAGE FOR RENT

by the week or weekend.

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

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

From the Archives

October 1986 – Issue 105

Response To Chris Glenn

– Chris Kennedy

Chris Glenn wrote to the Beacon last month to ask if there is anything that can be done about the derelict land on the Island. Some people might be interested in the reasons why so much land is going back to weeds and scrub.

It is, unfortunately, no longer a paying proposition to grow crops on this land. Over the last ten years the price of a farmer's inputs to his business, such as machinery, fuel, fertilizer, agricultural sprays and so-on have increased much faster than the price the farmer receives for his product. To illustrate, in 1975 we received \$0.65 per pound live weight for lamb, and paid about \$0.65 for a gallon of gas. In 1985 we got about \$1.00 per pound for lamb, but paid \$2.00 for a gallon of gas. In 1975 we paid \$4,400 for a new pickup truck, and in 1985 the same truck would have cost about \$14,000, but we received the same price for wool in 1985 as we received in 1975.

The main reason for low commodity prices for the farmer is over-production by other countries, stimulated by the government supporting the prices paid to farmers in these countries. For example, the world price for barley is about \$100 a tonne, but in Europe the farmer receives about \$200, the European Economic Community paying the difference

with money collected in taxes. The U.S. has long artificially raised the price paid to farmers for grain, and the New Zealand government, with a scheme called Supplementary Minimum Prices, about doubled the price that N.Z. farmers received for their lamb.

These high prices for their product meant that farmers have flooded the world markets with food.

Twenty years ago England imported 60% of its food, but now it is self sufficient. Europe has become an exporter of grain. New Zealand has increased its sheep population from 50 million to 70 million in the last 10 years. Canadian farmers do not receive these high government subsidies, and so land is going out of production, and Amherst Island is covered with Queen Anne's lace.

One of the stupider parts of this problem is that, even with the food mountains stored around the world, the poorer countries cannot afford to pay for it, or, for political reasons refuse to take it, and their people starve. In Europe the politicians want to start feeding butter back to cows to get rid of it and are thinking of burning surplus grain because they cannot afford to store it, yet people in the Sudan are starving. Aren't politicians wonderful?

Amherst Island

– Smith's Canadian Gazetteer 1846

Situated opposite the township of Ernestown, so called from the Earl

of Amherst; the name originally given it by the French, being "Isle Of Tanti." It was originally granted by the Crown to Sir John Johnston, for military services. The upper portion of it has been settled about 70 years, and the remainder about 25 years.

The principal part of the island is now owned by the Earl of Mountcashel. The land is generally of very good quality, and the tenants are in comfortable circumstances. The steamboats touch here on their passages to and from Trent and Kingston.

Amherst Island forms a township of Midland District; 13,387 acres of land are taken up in the island, 5030 of which are under cultivation. There is a Post Office on the island, and an Episcopal Church. There are also on the island, one physician and surgeon, one store, two taverns, three ship-builders, five tailors, seven shoemakers, five carpenters, twelve weavers, two blacksmiths. Population, 1104.

Ratable property, 11,185 British pounds.

October 1996 - Issue 225

A Letter Home

- Sally Bowen

October has been reasonably kind to us so far. There have been a few cool mornings when I want to yell "It's too soon!" but then the sun shines and winter is pushed back a few more days. Last night the air was very still and the fog moved in to cover everything with a dripping clammy cover. However,

this morning the sun has everything sparkling and maybe that grass will get cut today.

Perhaps it's only my imagination, but things almost seem quite on the farm. Of course there's the daily feeding and checking of the sheep, ploughing being done, a little hay to come home and a new lambing and hay structure to be built. On second thought it is probably just my imagination. We're starting to settle in for winter having stored all our nuts (hay) away for a snowy day and the rams are beginning to display signs of friskiness. They keep asking where the girls are?

Sadly enough we had to explain that lambing wasn't due to start until May and so they must be patient until December. They seemed to understand but I'm positive I saw at least one checking the fence for weak spots.

One sure sign of winter that none of us look forward to is the annual return of the Little Boat. The Amherst Islander is due home next week. After having the Big Boat here all summer it's hard to get used to the idea of leaving home earlier so we can sit in a cold car and hope for one of the eighteen parking spaces. We'll all get very good at counting up to eighteen to see whether we are one of the lucky ones or not.

This seems to be the end of my news this month. We'll be checking the mail each day for news from your little corner of the world.

Happy Thanksgiving.



The day after Harvest Fest Glenn Mack brought his team of horses to Reidview Farms to hook up to Keith Miller's restored manure spreader. Keith told me that when they opened the trailer doors the horses walked straight to the spreader and waited to be hooked up. The manure spreader hadn't been pulled by horses since being restored by Keith but he said that it worked perfectly; it didn't bang or clank as the horses pulled the spreader. Photo by Shirley Miller.