Issue 487 May 2021

\$5 for printed copies at McGinn's General Store.

THE BEACON

"bonum apporto nuntium, tristem nuntium, sed non malus nuntium"

THE



BEACON

AN ISLAND TREASURE ENGULFED IN FLAMES



The house pictured before the fire, above.

Thank you to the members of the Loyalist Township Emergency Services for responding quickly and professionally to this terrible event. The residents of Amherst Island appreciate the work you all do to keep us safe.





Members of the Loyalist Township Emergency Services working to subdue the blaze that destroyed Peggy Coulter's house.



Members of the Loyalist Township Emergency Services work to put out the fire that devastated Peggy Coulter's house on the South Shore of the island on April 8th, 2021. Photographs used with permission from Loyalist Township Emergency Services.

Remembering Peggy Coulter's Home

PEGGY COULTER KAYLEIGH GRAHAM

Oftentimes, as I write *The Beacon*, I lament the lack of local news on our peaceful, isolated island. Yet, this month I regret that there is local news, as it is truly lamentable. On April 8th, 2021, Peggy Coulter's house on the South Shore of Amherst Island was engulfed in flames. Thankfully, no people were harmed, and two of the four cats were rescued. Tragically, the beautiful island home was destroyed.

Speaking on behalf of the close-knit community on Amherst Island, we were all devastated to hear of the fire. We are concerned for the wellbeing of Peggy Coulter in the aftermath of this tragedy, and we are all here for her in support. We are so sorry for what happened to the stunning home.

Several onlookers reported they observed the billowing smoke all the way from the shores of the mainland. In a phone call with Peggy Coulter recently, she explained that Ian Phillips bravely rushed into her home when he noticed the fire, to try to rescue her, but luckily, she was not inside. Peggy assumed that the two surviving cats escaped the fire when Ian opened the door. Peggy remains

absolutely puzzled as to what could have started the fire; it remains a mystery and terrible accident (as determined by Loyalist Township Emergency Services). After living there for 25 years, she holds many dear memories of sharing the home with her late husband Stanley Burke. While reflecting on losing it all, Peggy stated "we will build again". I am in awe of Peggy's resilience throughout this difficult time; as we spoke, she continued looking ahead to the future with admirable optimism.

At 5:14pm on April 8th the Amherst Island Station responded to the call regarding the fire. Members of the Loyalist Township Emergency Services arrived on scene and fought to subdue the flames. Laird Leeder elaborated on the details a bit during a recent phone conversation, explaining that people and equipment from all four stations; Amherst Island, Bath, Odessa, and Amherstview, arrived on scene to help. We are reminded we are not alone out here on the island when tragedy strikes; ample support from the mainland arrived speedily. The structure fire spread throughout the house quickly, as many aspects of the building were made of wood. The firefighters were able to keep the flames from spreading and controlled the fire with skill. A night crew remained at the scene overnight until 6:00am, and another crew stayed on scene until around 12:00pm the following day, when they cleared the scene.

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MAY DAYS

May Day

MAY 1ST

May 1st is May Day. May day has been a traditional day of celebration for hundreds of years. In the English tradition, it was often celebrated by crowning a May queen and dancing around a May pole. Finland, France, and Italy also celebrate the first of May in a variety of methods. Finnish people host a carnival like celebration involving a unique lemonade made with brown sugar and yeast. People in France gift flowers of a particular type to their neighbours. In Italy, there is a seasonal feast on this day.

May Day has roots dating back to Celtic traditions. May 1st signalled the coming of warmer days, which in turn triggered celebrations and rituals to ensure fertile crops and livestock.

Perhaps to observe this May day, you can collect flowers and make a crown or bouquet. At the very least, you can be thankful that May 1st means warmer weather is on its way.



Lily of the Valley flowers are gifted as a celebration of May Day in France.



OBSERVE

Mother's Day Second Sunday in May

This year Mother's Day is May 9th. Mother's Day has been celebrated around the world for longer than there are records of it as a holiday. In the United States of America, a national celebration was declared as a result of the turmoil caused by the Civil War, at the plea of mothers and it was originally named "Mother's Day for Peace". Regardless of when Mother's Day became officially recognized as a holiday in different areas of the world, the overwhelming appreciation for mothers is global and consistent throughout history.

On May 9th, and on other days as well, remember to appreciate and show love for all the mothers out there. Send flowers, write a card, make dinner, have a Zoom call, remember to show your gratitude and care. Happy Mother's Day!

REMEMBER

National Star Wars Day

MAY 4TH

May the fourth be with you on National Star Wars day! Time to binge watch all of the movies. Before the movie marathon can begin, remember to argue over what is the 'correct' order in which to watch them. May the force be with you always.









THE BEACON

SPOTLIGHT SPECIES

Muskrat

KAYLEIGH GRAHAM

The muskrat, or *ondatra zibethicus*, dwells in a habitat consisting of wetlands and waterways in North America. They live in freshwater marshes and slow-moving streams that are 1-2m deep; deep enough that the bottom does not freeze over winter, and shallow enough that aquatic vegetation can thrive. Muskrats dig burrows in the banks of their waterfront homes, and sometimes craft mud huts out of decaying vegetation on the shore. Muskrats are able to tunnel and build intricate burrows and dens including underwater entrances and a heat chamber that helps them to survive the harsh North American winters.

Muskrats exist as semi-aquatic creatures and are capable swimmers by three weeks of age. While swimming, they use their tails as a rudder that can also help propel them.

Muskrats can remain underwater for up to 15 minutes if they remain relaxed. Due to their constant lodge-building endeavours and their abilities to function in the water, many people compare muskrats to beavers. The muskrat is more closely related to a field mouse than a beaver.

The muskrat has a larger spread of habitat area in North America than almost any other mammal. In the early 1900s, muskrats were

introduced to Europe and have become permanent residents there as well.

Cattails are the favourite food of muskrats, but they also eat bullrushes and pondweeds.

A litter of 5-10 young muskrats are born less than a month after mating occurred, so female muskrats can have up to 3 litters in a season. Juvenile muskrats are born blind hairless, and helpless, but they can swim and are independent by six weeks of age.



- The muskrat contributes more to the total combined income of trappers in North America, as they are still marketed for their fur.
- Muskrats are named for their special musk glands, which are anal glands, that produce a yellow musky smelling substance used for communicating.
- Muskrats have incisor teeth that protrude somewhat like tusks, so they can chew underwater with their mouths closed.



A Muskrat after a swim in a pond on the North shore of Amherst Island, ON. Photographed by Kayleigh Graham, editor@thebeaconpaper.com



 $A \ Muskrat \ eating \ vegetation \ in \ a \ pond \ on \ the \ North \ Shore \ of \ Amherst \ Island, ON. \ Photographed \ by \ Kayleigh \ Graham, editor@the beacon paper.com$

BEACON

ISLAND INFORMATION

Amherst Island Ferry Service

Ferry Schedule

The ferry leaves Stella (Amherst Island side) early March 2021. on the hour each day, 6:00am to 1:00am.

The ferry leaves Millhaven (mainland side) on the half hour each day, 6:30am to 1:30am.



Fares (cash or cheque only) *Fare collection is set to resume sometime in

- small school bus \$10.00
- RV or car with trailer, large vehicles requiring up to two vehicle spaces, or large school bus - \$20.00
- Large vehicles and trailers or equipment requiring more than two vehicle spaces -\$10.00 per space used
- Motorcycle \$2.00
- Bicycle \$1.50
- Book of 25 round-trip tickets \$100.00

Note: An administration charge of \$20.00 will be added to the fare for any motorist with insufficient funds to pay fare. The administration charge is required to cover costs incurred to prepare an invoice.

Ferry Dock Construction Project

The new docks have been backfilled, and the • Car, truck (under 1 ton), van, farm tractor or installation of vehicle ramps has begun on both docks. The new docks are expected to be completed in mid-2021, although it may be longer until it is operational.

> Factors that hinder the switch over date include; requirements for testing the new electric ferry, training staff at the new docks, approvals from Transport Canada, and ensuring reliable and uninterrupted ferry service to and from the island. Passenger waiting areas and washrooms are still scheduled to open in 2021.

The Amherst Islander II, the new electric ferry, is expected to arrive in Canada in the spring of 2021. The COVID-19 pandemic has affected its arrival.

Information and updates can be found at http://www.amherstislandferrydocks.ca/ or https://twitter.com/a i ferrydocks

Instructions

- Please separate glass, plastics, paper/cardboard, and metal from garbage.
- Place a garbage tag (\$2.50 each, or \$25 for 10) on each garbage bag.
- The township offers two free large item drop offs (FILDO) per year.

COVID-19 Precautions: tags are normally sold at the landfill site, but are not currently due to COVID-19.

LOYALIST LANDFILLS

Dump Hours and Protocol

Amherst Island Waste Disposal Site, 145 Dump Road, Amherst Island. Garbage tags can be purchased at McGinn's General Store and Fast Freddy's in Bath, Foodland, and many other township retailers, payment at Amherst Island landfill is cash only.

Open Hours	
Wednesdays	11:00am – 2:00pm
Saturdays	10:00am – 12:00pm
Sundays	2:00pm – 4:00pm

Information and updates can be found at https://www.loyalisttownship.ca/index.cfm/residents/garbage-and-recycling/

STORE SERVICES

McGinn's General Store

POST OFFICE

Open Hours

Mondays	9-11:30am, 2:30-5pm
Tuesdays	9-11:30am, 2:30-5pm
Wednesdays	9-11:30am, 2:30-5pm
Thursdays	9-11:00am, 3:30-6pm
Fridays	9-11:30am, 2:30-5pm
Saturdays	Closed
Sundays	Closed

Phone Number: 613-519-2331

COVID-19 Precautions: face mask required, 1 person inside at a time inside (please call before arriving or knock).

GENERAL STORE

COVID-19 Precautions: curbside service only, masks at the curb would be appreciated.

Owned and operated by a 5th generation island family, Linda and Dave McGinn.

Open Hours

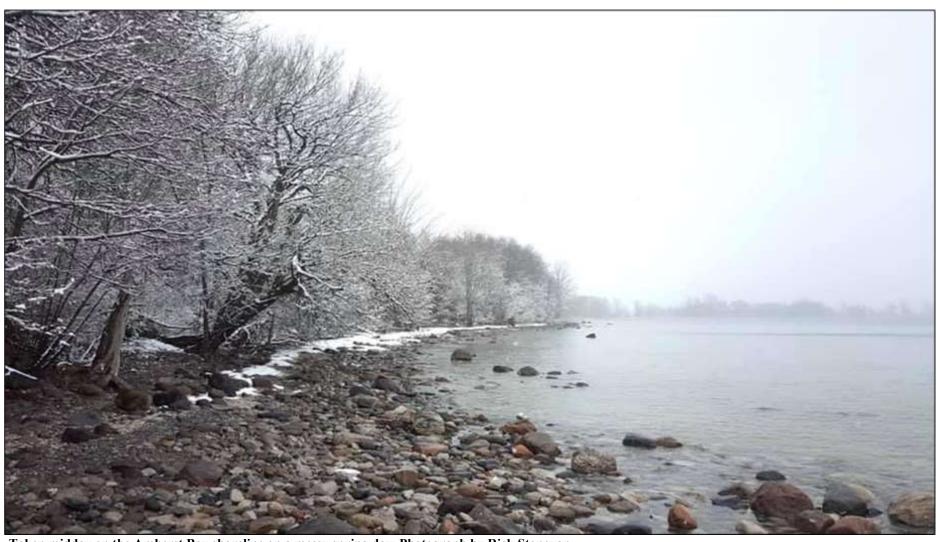
Mondays	9am – 5pm
Tuesdays	9am – 5pm
Wednesdays	9am -5pm
Thursdays	9am – 6pm
Fridays	9am – 5pm
Saturdays	10am – 4pm
Sundays	Closed

Phone Number: 613-519-2331





Island Views



Taken midday on the Amherst Bay shoreline on a messy spring day. Photograph by Rick Stonevan.

Spring Snow



 $Taken\ after\ the\ snow\ fell\ on\ the\ spring\ flowers.\ Photograph\ by\ Vicki\ Keith.$





ARTS AND CULTURE

Ship in a Stormy Sea by Ivan Aivazovsky

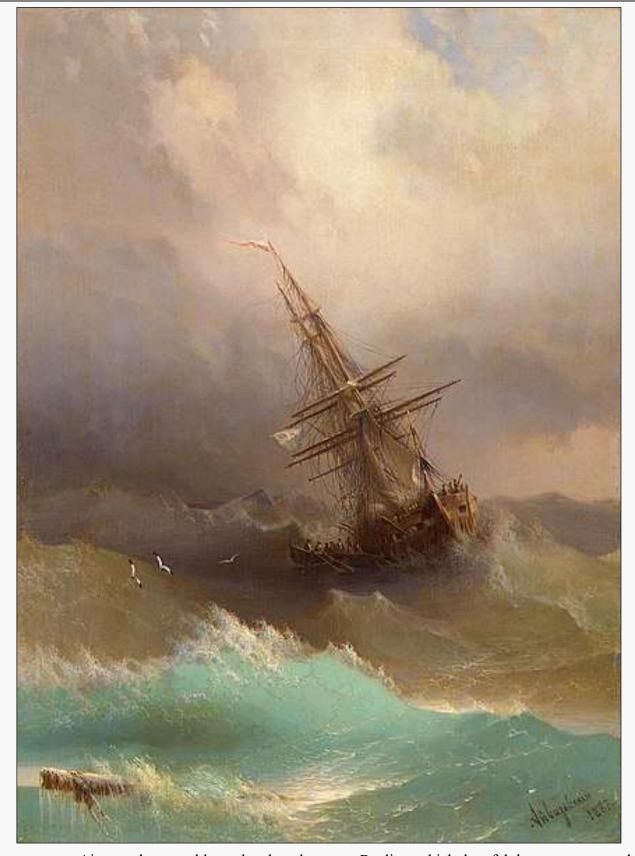
DEREK OXLEY

Anyone who lives with the reality of a ferry service being a primary lifeline for food, medicine, materials, and culture, understands the importance of supporting a reliable and safe ferry system. Although it has been almost a half century since the *Amherst I* ferry ran aground in Milhaven in stormy weather, the memory of that severance of contact from the mainland remains prevalent to some islanders. Earlier this year the new ferry Amherst Islander II was successfully delivered to the Kingston region, slated to be used as the primary vessel for the Amherst ferry crossing. This ship, commissioned by the Ontario provincial government in 2016, was constructed at the quay of Damen shipyard in Romania and is set to replace the aging, uninsulated, diesel powered Frontenac II, currently in use on the route. I have always loved building model ships and reading about the (at times deadly) trials and tribulations that faced navies and explorers in centuries gone by, and so for this month I have selected an image that I find both thrilling and terrifying. It is a representation of the sinking of a sailing ship in the chaotic waters of a storm on the Black Sea - the same waters on which the Amherst II completed its trials.

For as long as I can remember I have had a reoccurring dream about being on a beach at night, clinging to giant piles of silvery rock and coral while obsidian, tsunami-sized swells crash around me in (pardon the pun) 'waves'. In this dream I am always a child, surrounded by other children clinging onto other rocks. We are all of us terrified and elated by the risk of this game of survival against these fierce dark waves that would tear us out into the black sea for sport. We mock the waves with our false sense of security, as though every story of drowning was nothing but a Romantic fairytale.

Romantic elements in the visual art culture of Europe reach as far back as the mid-18th century. Romantic imagery embraced scenes within nature and pre-modern subjects, but with a dark and dramatic tension - a foreboding sense meant to unsettle the viewer; what has come to be called 'the Sublime'. A number of social, ideological, economic, and technological factors led to its increasing popularity, but I think the most important element of this style is its ability to reflect the mortal fear shared by rich and poor alike as their worlds became increasingly bent and broken by new ideas, revolutions, wars, and the tide of industrialism with the approach of the 19th century. Romanticism is one of my favourite genres, and when I first saw the paintings of Ivan Ivazovsky (1817-1900), with the awesome power looming in his waves, I was immediately reminded of that dream.

Aivazovsky was one of the most prolific Russian painters of the 19th century. Born shortly after the end of the Napoleonic wars, his world was an era of European socio-political revolution, imperial expansion, and technological explosion. His specialty was maritime imagery and from a



young age Aivazovsky was able to sketch and paint scenes entirely from memory, making it possible that he had an eidetic memory. He studied naval ships training on the Baltic and Crimean Seas, witnessed a few real battles, and made enough powerful naval connections that by 1845 he had been appointed the official Painter to the Staff of the Imperial Navy, cementing his career. Russia was late to embrace the art and architecture styles of western Europe – much of their aristocracy clung to Russia's more medieval Orthodox and Byzantine roots until the latter 1700s. Because of this, Russian experimentation and progression through modern art styles was relatively swift until the social unrest that erupted throughout Europe after 1848. Realism, with social politics that reflected the rapidly growing middle class, supplanted the more aristocratic Romanticism in western tastes. Russia's younger and more politically active artists started creating their own home-

gown Realism which they felt better represented the Russian national character. Aivazovsky however, perhaps because of his age and because his work was a mouthpiece for th Russian government, remained mostly entrenched in the Romantic style for his entire career. He lived and worked mainly along the coast of Crimea, so this scene is likely imagined to unfold on the cantankerous Black Sea. Diving into Aivazovsky's oeuvre quickly shows that he was highly skilled at building up transparent paint layers, which gives his looming, monstrous waves their unsettlingly realistic quality. He mastered the ability to play with light to the point that he could reflect the shimmering moonlight in the chaos of the waters. I think he must have had fun playing with these effects of reflected light in his pieces. I can vouch for many of his non-maritime images playing with light and silhouettes in similarly picturesque ways.



THE BEACON

JANET'S JOTTINGS

Neither French Nor an Emperor, the Bonaparte's Gull

JANET SCOTT

So how did the Bonaparte's Gull earn its name? In 1824 a nephew of Napoleon Bonaparte moved to the United States. He was an ornithologist and had discovered a new species of warbler in Italy which he called the moustached warbler and later called Wilson's warbler. He and his wife, Zenaide, the daughter of Joseph Bonaparte, moved to Philadelphia to live with her father. On the voyage over he collected specimens of a new storm petrel. While living in the United States he spoke about finding the new species of warbler and met and worked with John James Audubon. Bonaparte tried to get Audubon accepted into the Academy of Natural Science, but he was not accepted. They worked together on drawings and names of the Birds of North America. In 1826 Bonaparte returned to Italy, and on the death of his father, inherited the title Prince of Canino and Musigano. He served in the government of Italy and studied in museums all over Europe.

Lucien Charles Bonaparte died in Paris in 1857. He is responsible for discovering over 100 species listed in the American Book of Ornithology, 4 volumes which he published in 1833.

In his honour Larus Philadelphia was named Bonaparte's gull. So now you understand how a species where 95% of the world's population of Bonaparte's gulls live in North America yet carry the name of the French nephew of the Emperor Napoleon Bonaparte. Thank you, Susan Filson, for discovering this information for me when we worked together doing the bird show on CJAI.

Both Bev Harris and Susan Filson messaged me this past Friday to let me know about the large number of Bonaparte's gulls flying around the foot of the island. I had seen them a week ago, April 17th, on a drive around the island with Alex and family; our bubble. They had taken off in a cloud of birds flying in an erratic manner just off the foot. Gary Filson reported that he had never before seen so many, and he has lived there his whole life.

This small guy, only 28-30cm, weighing about 8 ounces, is white with a black head and white arcs around the eyes. It's wings and back are grey with white on the leading edge of the wing and some black on the trailing edge. The tail and body are snowy white.

Some of the birds in this huge flock are still in winter plumage with a neat, grey smudge near the ear and pink legs, not red. They are migrating now from the warm waters of Florida, Cuba, Georgia, and the Gulf shores, and making their way to the boreal forests from Quebec to Alaska. Unlike other gulls, the Bonaparte's build stick nests in the spruce of fir trees. They will lay 2 to 4 olive or buff-coloured eggs in a well-made cup of grasses and sticks.

They have stopped here to fatten up on small fish and those flying midges along our island shores. When the time is right these little birds that remind you of white little butterflies, will



A flock of Bonaparte's gulls. Photographed by Don Woodiwiss Photography, woodiwissphotography.com.

continue their arduous trip north to Canada's boreal forests. They catch fish or steal fish from other gulls, catch flying insects in midair, and perform acrobatic flying manoeuvres at incredible speeds. One interesting behaviour I watched on another visit they swam in circled down by Welbanks farm sucking up floating midges that they caught in the eddy that they created.

In the spring of 1996, the flock was estimated to be 10,000 in the KFN property, but they were there one day and gone the next. A few non-breeding birds might stay for the summer and in late August they will return again and feed in flocks of 1,000, staying with us until late November and early

December. By then they will all be wearing their ear patch and have lost their black helmets. Fly well little birds.

Don Woodiwiss was willing to help out and went down to the foot to watch and photograph these amazing little acrobats. He has also included a single bird flying in its breeding outfit.

Keep up the great birding reports you send me. You are all part of CJAI and the "Just For the Birds" segment. Thank you to Kayleigh who has to read and edit my ramblings.

Good Birding All, Janet



Bonaparte's gull. Photographed by Don Woodiwiss Photography, woodiwissphotography.com.





DARLENE'S DICTÉES

The Home Grown Plant Sale

DARLENE MARTIN-STUART

Here we are, the month of May. Everything has awoken from the yawning chasm of winter, the breezes are warm, the birds are singing, the pollinators are buzzing, and everything is budding out green and glorious. Ahhh! Spring! Finally!

Tending gardens has never been more popular. There has been an explosion of interest in getting outside in nature to nourish the soul and do something positive for our personal wellbeing, our properties, and our environment.

As host of *Cultivate*, I've had the opportunity to speak with many local growers, greenhouses and nurseries and they have all told me the same thing - there is a significant shortage of plants and garden related supplies this year due to increased demand and supply chain issues. This is why it is especially exciting that we are having our very own plant sale right here on Amherst Island. It will be held on the Saturday of the May long weekend, which is the best time to begin planting out in your gardens, as all danger of frost should be behind us.

May 22nd 10am-2pm, The Lodge



We have had the April showers, now it is time for the May flowers!

All the plants that will be on offer have been lovingly nurtured and donated by your neighbours right here on Amherst Island. This is a very good thing, because knowing that these plants are well suited to our unique climate and thrive here takes at least some of the guesswork out of making your garden design decisions this year. Here is a 'menu' of several things you should be able to choose from so you can start your planning now:



The first of its kind, this plant sale is 'rooted' in island residents donating plants so that all of us can safely and conveniently shop for beautiful flowers, herbs and vegetable seedlings right here on Amherst Island.

Seeds

calendula, zinnia, marigold, squash, arugula, spinach, lettuce

Herbs

basil, parsley (curly), thyme (orangello), winter savoury, Russian tarragon, hyssop

Bulbs/Tubers

dalias, canna lillies

Flower seedlings

english daisy, cosmos, sunflowers, marigolds, gaillardia, gaura, heliotrope, gopherena, agastache, aster, veronicastrum, verbena

Vegetable seedlings

peppers (sweet, habanero, jalapeño, scotch bonnet, paprika) eggplant, cabbage (red), tomatoes (cherry, red slicers, heirloom black, purple beefsteak)

Perennial divisions

irises, daylily, hosta, echinacea, stonecrop sedum

Ornamental grasses

ponytail, fishbone, hare's tail

Trees

white cedar



DARLENE'S DICTÉES

Have Something Wonderful to Donate? Darlene's Dictées... Let me know!

The success of this plant sale really depends on all of us. If you have anything you would like to donate, please get in touch with me. More plant material is needed for sure, but also needed are containers to get things moved from gardens, to The Lodge, and into your greenthumbed hands. If getting plant donations to me is not possible but you still want to offer your support, cash donations will be graciously accepted via e-transfer to aicommunityalliance@gmail.com. The funds raised by the plant sale makes it possible for The Amherst Island Community Alliance to carry out initiatives that are intended to be of great benefit to us all.

Coming up in the June edition of

Now that you've planted your gardens, it's time to nominate yourself to become a Recognition Garden for Amherst Island Blooms - an island wide, multi-year program that celebrates our collective gardening efforts to enhance the inherent beauty of this Gem of Lake Ontario. Nominations open June 1st! Please tune into The Udder Morning Show on Amherst Island Radio on Mondays to hear all about this feel-good initiative, brought to you by The Amherst Island Community Alliance. Together, we can all make a difference for our collective wellbeing, our biodiversity, and our wildlife.



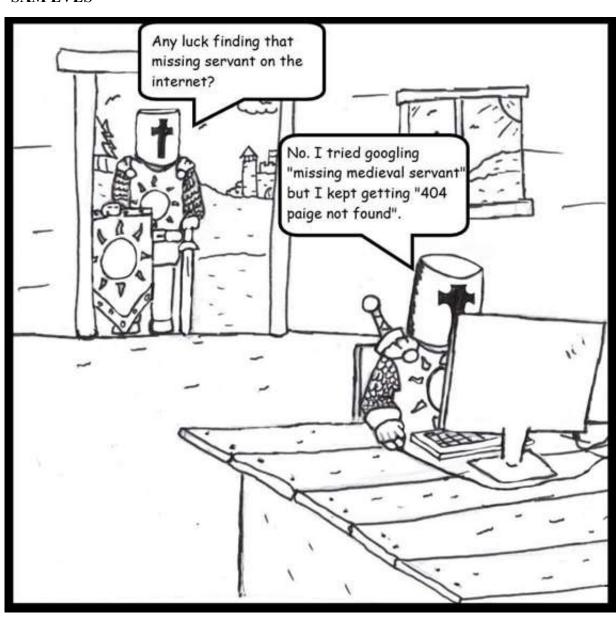
At this year's home-grown plant sale there will be a nice variety of plant material to choose from - seeds, herbs, bulbs, tubers, flower and vegetable seedlings, perennial divisions, ornamental grasses...even trees!

COMMUNITY CARTOONS

Comics for Islanders

Medieval Puns

SAM EVES





THE BEACON

GARDENING

Must Love Mulch

VANESSA VAN

The last snow of this past winter has come and gone! Despite the occasional cold snap, April was a busy month in our soon-to-be gardens. This past month was spent digging new garden beds, topping up topsoil, removing old deck lattice, and laying down fresh mulch. With loads of much-appreciated help, I have also been working to clean out an old woodshed to make room for a new potting-shed space. More to come in the months ahead about this DIY project.

My gardening equipment is updated, and the 'groundwork' to kick off the season is out of the way; my sights are now set on buying more plants. Thanks to the crew at The Udder Morning Show for the reminder that The Amherst Island Plant Sale is coming up on May 22, 2021, at The Lodge. I am eager to get shopping and planting.

Having already purchased some rhubarb plants, I decided to devote my May column to this soon-to-be pie filling. Rhubarb is a perennial in the buckwheat family. This plant has been used in China as a medicinal herb for over 5,000 years. I am delighted by the established rhubarb patches in neighbors' yards (looking at you Mayo's side-garden), and I hope to cultivate some healthy 'pieplants' of my own.



May Gardening Suggestions:

Transplanting Rhubarb

- Propagate new plants by dividing established plants.
- Divide established plants about five weeks before the last frost date or in the early fall.
- Cut the crown into pieces with a bud on each piece. Leave part of the plant (with about four buds) undisturbed in the original spot.
- Fertilize before planting and space the crowns at least 3 feet apart.
- Dig the buds in about 2 inches under the soil. Cover the new plants with about 5 inches of straw.

Caring for Rhubarb

- This plant does well in a sunny spot with good drainage (to help prevent crown rot).
- Fertilize rhubarb in the spring after growth starts and again after the summer harvest.
- Remove flower stalks right away to keep the plant growing strong.
- In the fall, remove weeds and add compost or manure. Remove the remaining leaves just before the first frost and add mulch after the ground freezes.
- Divide established plants about every four years to help prevent crown rot.

Vanessa Van, monthly gardening columnist for *The Beacon* newspaper.



- Rhubarb stalks are most tender in spring and early summer.
- Harvest only firm stalks that are at least 7 inches long by twisting at the soil line.
- Space your larger harvests by about nine weeks and stop harvesting by minsummer.
- It is best not to harvest more than ½ of the leaves/stalks each year (lets the plant focus on growing healthy roots).
- For first-year pants, don't pull any leaves/stalks (enables the plant to focus on establishing healthy roots).
- For second and third-year plants, harvest only once in the spring.





Views of the Island



Even the swallows are short tempered during this latest lockdown. Photographed by Don Woodiwiss Photography, woodiwissphotography.com.



Cormorant in the rain. Photographed by Don Woodiwiss Photography, woodiwissphotography.com.





 ${\bf `David's\ rock',\ exposed\ in\ all\ its\ glory.\ Photographed\ by\ Don\ Woodiwiss\ Photography,\ woodiwiss photography.com.}$

LOOKING FOR ACCOMODATIONS

Internationally Renowned Female Artist/Writer Requiring Furnished Home & Artist Studio Space May 25th or Sooner Anywhere in Ontario, Proximate to Water and Nature

Hi Everyone,

Help! I need a Furnished Home & Artist Studio Space May 25th or Sooner Anywhere in Ontario, Proximate to Water and Nature. This could be a rental, share or housesit situation, as I am well credentialed, with excellent references in all 3.

A bit about me:

I am neat, clean, quiet & tidy; don't smoke, drink nor do drugs. I live a healthy lifestyle. I am single and have no pets

I am a career artist and have worked in arts or entertainment my entire adult life. I also work in non-profit sector: Planetary Peace, Human Rights, Arts Foundation for Children & Youth

I have excellent references (personal, professional, tenancy & house-sitting)

If you (or someone you know) has space available, please call me at: 1.416.464.7172

I am inundated with email, so please, the fastest and most efficient way to reach me is to call my cell.

Thank you everybody. Happy Spring! Blessings! Christina 1.416.464.7127





AN UPDATE

The SURVEY is coming!!

Almost 57% of respondents to a survey circulated by the AI Community Alliance 2 years ago, expressed either a need or a desire to have a medical centre, or health services, including services for seniors, available on Amherst Island.

Last month *The Beacon* brought news of the possibility of a **Community Medical Clinic** coming to Amherst Island, and a peek into some of the services it might provide.

We need to know what islanders want, and what they need. What health and wellness services/programs provided by a Community Medical Clinic would be used by island residents? With this question in mind, we are circulating a **SURVEY** to gather this information.

Your participation is **KEY** to ensuring that a Community Medical Clinic would offer programs and services to support you, your family and the whole Amherst Island community.

One SURVEY per household will be mailed out to residents of Amherst Island, during the first week of May. We need your input! All responses will remain **CONFIDENTIAL**.

When your SURVEY has been completed, place it in the sealed **SURVEY** box at McGinn's General Store **before May 31, 2021**. If you have any questions or are unable to drop your completed survey off at the General Store, please email us at aicmc2021@gmail.com or call 613-384-1702.

This is for all of us. Thank you for your support.



Taken after the snow fell on the spring flowers. Photograph by Vicki Keith.

A Haiku sent in written by Alison Kendall,

"Oh wee mighty isle, In the middle of a Great: Breath-taking beauty".





RANDI'S RECIPES

Eat your Weeds! Garlic Mustard

RANDI KENNEDY

Garlic Mustard is an invasive edible herb which has spread throughout Canada. It is an aggressive forest invader that threatens biodiversity by dispensing chemicals into the soil that inhibit the growth of other plants and grasses. It kills and chokes out other plants. Garlic Mustard does, however, taste great! It is recommended by the *Invasive Species Centre* (ISC) that garlic mustard be pulled to slow their (apparently inevitable) take-over. Once pulled, the ISC advises they be bagged in black plastic and "solarized" by leaving them in full sun for 1 to 3 weeks. Do not add to compost bin! These plants are determined and have serious survival skills - the seeds remain viable for at least 7 years.

But wait; it is abundant, it's free, and it is considered a super-food nutritionally. Among all the leafy green veg, garlic mustard ranks highest for fibre, Vit A, B-carotene, Vit-E and C, Calcium, iron, zinc and manganese. Leah reckons if there is an Apocalypse, garlic mustard and stinging nettle will be what we will be eating, and we will be fine!

Leaves can be chopped into salads in the spring. This year, I am dehydrating leaves for winter soups and stews. Really chuffed when you can eat your weed enemies.

Last spring I made GARLIC MUSTARD PESTO. We loved it!

Disclaimer - those who know me, know my cooking style is "little o' this and some o' that", so don't feel the need to follow the recipe exactly.

Garlic Mustard Pesto:

10 cups packed garlic mustard leaves, tender tips and flowers 1/2 cup pine nuts, divided (can substitute sunflower seeds) 1/3 cup or more grated Parmesan cheese 1 cup olive oil 1/2 tsp salt, 1/2 tsp sugar couple shots of lemon juice (fresh or bottled)

In a food processor or blender, grind the pine nuts and Parmesan, then add the greens.

While grinding add streams of olive oil. Add salt, sugar and lemon juice until mixed. Taste and adjust to suit you. Should be almost a puree. Freezes well - pack into ice cube trays and add more olive oil to cover it.

Serve mixed with pasta, or other vegetables, add to soups and stews.

Garlic Mustard Chimichurri- from the cookbook *The Preservation Kitchen*:

2 cups garlic mustard greens - leaves, flowers

juice and grated zest of 1 small lemon (I found this rather a lot - maybe start with half and go from there)

2 tablespoons red wine vinegar

1 tsp smoked paprika (yes smoked is the best!)

pinch cayenne pepper (optional)

1/2 tsp salt

3/4 cup olive oil

Add all ingredients except olive oil into food processor and pulse until mixed and rough chopped. With processor running, slowly add in olive oil. Pulse until just combined. Store in an airtight jar in refrigerator or freeze in ice cube trays, covering with thin film of olive oil.

Much of this info came from *Invasive Species Centre* office, based in Sault Ste. Marie, Ontario. An interesting website and worth a peruse!









AN UPDATE

News from St. Paul's

Everyone knows St. Paul's Presbyterian Church as the stately stone building on the hill where, in normal times, people gather for Sunday services and where many more people attend the annual Garden Party in July. The church has been much quieter during these abnormal times of Covid so the folks on Session are reaching out to the whole Amherst Island community through the good graces of The Beacon.

What's happening at St. Paul's

Thanks to a federal Covid-19 grant through the Community Foundation for Lennox and Addington, St. Paul's Outreach Committee was able to give Islanders a lift during the winter by providing cookies to everyone on the Island and hot lunches and meals to others who were in need of comfort during these times of isolation. Using funds from the same grant, a creative effort largely lead by younger members of the St. Paul's congregation reached out over Zoom to provide activities and fellowship during the winter by offering online quilting, knitting and other similar courses that attracted young and old participants from near and far. As a fitting and final gesture of comfort, the beautiful quilt created by the sewing group was given to Peggie Coulter who lost her home and belongings in a tragic fire on April 8th. Peggie has been a supporter of St. Paul's for many, many years and our church community extends affection and prayers of strength to her during this time of loss.

Worship and Pastoral Care during Covid -19

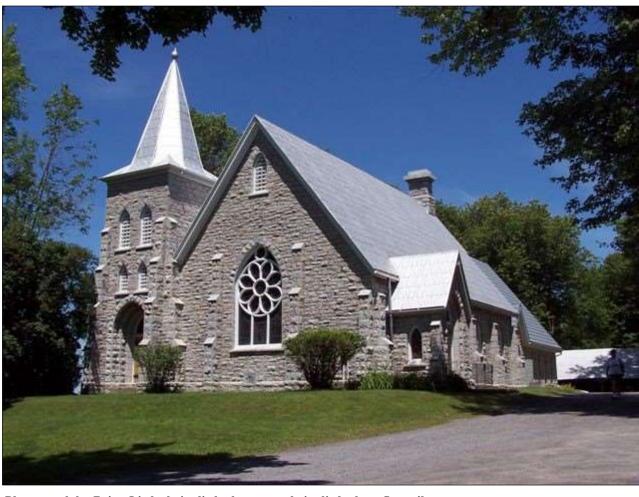
The pandemic has shut the doors of St. Paul's for many months but our Lay Minister, Nathan Townend, continues to provide comforting and sometimes challenging messages of inspiration over Amherst Island's own public radio station, CJAI 92.1 FM. You are invited to tune in to « Pyjama Church » at 9:00 a.m. on the first three Sundays of each month. A huge thanks to CJAI for supporting St. Paul's in this manner.

Nathan is readily available for any pastoral care and counseling needs. He can be reached by phone (613) 217-7371, or email gmail.com.

Outreach

St. Paul's has been a known institution on Amherst Island for decades and decades but it wants to be a living and breathing force of positivity in our community. Nathan and his team of Session members and our Interim Moderator, Rev. Lynne Donovan, have a vision that sees St. Paul's making a greater effort to become relevant in the everyday lives of Amherst Islanders, a community that has steadfastly supported St. Paul's over the years. St. Paul's is looking for ways to give back to the community. Obviously, as a small country church with very limited resources, outreach needs to be creative and meaningful. If you have any suggestions on how St. Paul's could help you, please contact Nathan. He's ready to listen.

Until next month, stay safe, enjoy the beauties of an awakening spring! Your friends at St. Paul's



 $Photograph\ by\ Brian\ Little,\ brian little photo.com,\ brian little photo@gmail.com$





NEWS AND EVENTS

WATERSIDE SUMMER SERIES MUSIC FESTIVAL

The Chair and the Board of Directors

invite you to attend the combined 2019 and 2020

WATERSIDE ANNUAL GENERAL MEETING

Monday, June 7th, 2021at 2 p.m. via Zoom (to receive meeting link, email musicwaterside@gmail.com by May 31, 2021)

Report from the Chair
Approve Minutes of 3rd AGM, June 2019
Treasurer's 2019 and 2020 Financial Reports
Report from the Artistic Director
Election of the Board of Directors
Adjournment

Waterside Summer Series Music Festival is a Canadian registered charity established to advance the public's appreciation of the arts by providing the public with high quality performances by renowned musicians of primarily classical music, with occasional performances of contemporary and musical theatre music.







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"Rosie Peeking Out", photography by Don Tubb.

The Lodge Coffee House



Visit The Lodge at 376 Main Street, Bath. Serving coffee, teas, artisan sandwiches, from-scratch baked goods, and more!

Currently open Tuesdays-Fridays 9am-3pm. Check us out at www.lodgecoffeehouse.com

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Open daily 9am-7pm, check our Facebook page for holiday hours.

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Your Ad Here!

If you are interested in advertising and showing support in *The Beacon*, e-mail editor@thebeaconpaper.com for more information.



Services

Thank-you!

Many thanks to the Loyalist Township Emergency Services who contniue to serve the community and help keep us all safe and healthy.

Medical Supplies

The Amherst Island Women's Institute has a medical equipment lending cupboard. We have crutches, rollators, walkers, raised toilet seats, and wheelchairs. We also have an upholstered electric lifting chair. We ask that you kindly return the equipment when you are done with it. If you would like to donate to the W.I. that is appreciated.

Contact Sharen English or David Pickering at (613)-384-6535.

Other Reading Material

The *Village of Bath Voice* (VOBV) newsletter is a good local resource for community news as well!

Send an email to Gus at kcp1967@gmail.com to be added to the list of digital subscribers.

The Beacon

Available to Read at:

- Issue 487 of *The Beacon* will be available in print, for \$5 at McGinn's General Store, Stella, ON.
- The Beacon's new website will host the current issue for reading without the need to download a PDF at https://www.thebeaconpaper.com/.
- This edition of *The Beacon*, as well as archived editions will be available as a downloadable PDF files midway through the month on http://amherstisland.on.ca/Beacon/.

Submissions:

The Beacon eagerly welcomes community participation! If you have **photographs**, **stories**, **events**, **articles**, **comics**, **drawings**, or anything else you would like to share in the newspaper, please send files to <u>editor@thebeaconpaper.com</u>
The submission deadline is the 25th of the month.

If you are interested in advertisement space, contact editor@thebeaconpaper.com for more information.

Thank you!



An afternoon photograph of the Amherst Island Beacon, the namesake of *The Beacon* newspaper. Photograph captured by Kayleigh Graham.