

The Grinch Who ...



Narrator Jessica Van Belle reads as Whos Mai-Savannah Deschenes, Shannon Bomford, Gerry Stern, Zam Vella, and David Vella prepare to sing the Who song.

Stole Christmas



Lund preschool students, with teacher Renee Huval, dazzles with their scarf dance.



Hannah Randle, who played little Cindy-Lou Who, enjoys the gingerbread house at the Who Feast that followed the play.

Christmas Play Wows the Lund Community

The Final Barnacle from this Editor ... I regret to inform the community that this will be the last *Barnacle* that I will be producing. It has been two wonderful years, during which I have come to know and love this community. I am so pleased to have met so many wonderful people, and I look forward to continuing to see you around town.

Unfortunately, I find that *The Barnacle* is too much of a burden in the face of other aspects of my

life. I am planning to return to school, and to look for more full-time employment, both of which will keep me plenty busy. This means that I also need to simplify things a little.

A newspaper is very valuable to any community. It allows us to be informed, to celebrate our spirit, it brings us together. I hope that *The Barnacle* will continue. If anyone out there is interested in keeping *The Barnacle* going, I would be happy to advise and help with its production. In the meantime, I wish you all the best for the new year and the years to come.

My Apologies

To Evelyn Pollen, whose article was changed in the course of word processing. The word 'yes?' was inserted throughout the article by a misplaced keystroke, and missed during the editing process. I hope that you were able to read the article for its excellent content and disregard the error.

PUNDATICS

NOW APPEARING IN THE BARNACLE

Monsanto + Heathcliffe in "Seasons End"

Panel 1: Mouse: HECK THE BALLS WITH DOWS OF BOLLY... Dog: I THINK SO JACK. JOULARITY AND UNRESTRAINED CONSUMPTION ABOUND. Mouse: IS IT CHRISTMAS, OR WHAT, SIMPLETON?

Panel 2: Mouse: LUF ALUF ALUF ALUF UP UP... Dog: GREAT! DID YOU PUT THE, AHM ... YOU KNOW - IN MONSANTO'S SHOE? Mouse: SHEESH! SAY SOCK! EVERY YEAR I HAVE TO TELL YOU, I ONLY FILL THE SOCK!

Panel 3: Mouse: YOU PROMISED, DWEEB! AND EVERY YEAR, YOU FORGET. SOCK ONLY! NEVER, EVER SAY SHOE! Dog: GEE, I MEANT TO SAY... Mouse: SEE THE BLAZING FOOL BEFORE US...

Panel 4: Mouse: NEVER... WILL THAT SHOE WORD CROSS... EVER... THESE LEATH-ER, TIPS - I MEAN GUMS... Dog: SAY WHAT? MERRY CHRISTMAS EVERYONE! Mouse: LUF ALUF ALUF ALUF EEE NUF.

Ep. 8



Goodbye Old Friend

Teeka had to be euthanised Tuesday 17 October, due to cancer and kidney failure. She had lots of people friends around Lund that she used to visit whenever she could. I miss her, she was my sweet, gentle and faithful companion for 16 years.

Gwyneth

THE LUND BARNACLE

The *Lund Barnacle* is published monthly by the Lund Community Club. Submissions are welcome in the form of articles, news items, letters to the editor, fillers, graphics and photographs. We reserve the right to edit for clarity and length. Submit to *The Barnacle* by delivery to the *Barnacle* office in the Lund Market on Hwy 101 @ the top of the hill, or send to *The Barnacle* c/o Box 72, Lund, BC V0N 2G0. We prefer submission on a 3.5" floppy in a version of WordPerfect (Windows 95 or older) or in ASCII (DOS) text, with a printout included, though we can accept copy printed, typed or handwritten, or you may email to barnacleval@hotmail.com.

EDITORIAL POLICY

The *Barnacle* is a forum for ideas in the Lund community. Editorial policy is to print what people submit in their own voices as much as possible, respecting the paper's purpose of providing a forum for the community on things that matter to its members. If you have a problem with something that appears in the paper or if you like something in or about the paper, we hope you'll say so - to *The Barnacle*, not just your neighbour. We'll print it.

THE BARNACLE STAFF

Editor for this issue:
Valerie Durnin

Contributors:
Camille Davidson, Ted Durnin, Donna Huber, Sandra Olson, Suzan Roos, Bill Smith

Photography:
Camille Davidson, Valerie Durnin, Gwynneth Taphouse

Additional Support:
Len Ryan, Jeannie Momberg

Community Notes:

Northshore Volunteer Fire Department Urgently Needs Volunteers

The NVFD is in dire need of able bodied men and women over the age of eighteen to become volunteer firefighters. All three stations north of town: Klahanie, Craig Road and Lund are so low on volunteers that they are in danger of closing. To meet insurance regulations, the department (all three stations) must have a total of 35 members; currently there are 18. If you can help, please contact Mark Sorensen at 483-4221.

Carol Sing

The second annual carol sing will take place at the Lund School on Saturday, December 23rd. Come on out and sing! Coffe and tea will be provided, bring snacks if you like!

Lund Community Club AGM

The LCC AGM will be held on January 23rd, 7pm at the Lund School. We are looking for people who are interested in joining the executive of the Community Club. We need people who can help in the areas of Fundraising, Entertainment, Planning and Executive. Come on out and join a great team of people!

LES

Meetings resume Wednesday, January 10th at the school, 7pm, and will be held every Wednesday following. All are welcome.

Plant of the Month:

by
Suzan Roos

Jerusalem Artichoke

One of my favourite plants at the moment is the Jerusalem artichoke. This is a rather odd name considering it neither originates from Jerusalem nor is it an artichoke. It is thought that this name comes from the Italian name for the plant - girasole - which refers to the plant's habit of turning to the sun. Somehow girasole turned into Jerusalem, and as for the artichoke part, apparently some people consider the taste to be similar. Not I, but more on that later.

The reasons I'm right now are a) delicious, b) because it part and c) it's a native

The J.A. is one of after a couple of frosts. need them. They are much like a water to eat them is simply they are excellent in cooked like a potato.



loving this plant so much because its tubers taste grows with no effort on my perennial. those plants that sweeten up You dig them up as you sweet, crunchy and watery, chestnut. My favourite way peeled and raw. Apparently stir-fries and can also be

As for growing this plant, I can't take any credit for its flourishing in my garden. I inherited it and have given it no special treatment whatsoever. It's growing in very moist soil and last summer reached an amazing height of about 10 feet. I'm told that the stalks can be used for staking other plants of a not so robust nature the following year.

The J.A. is actually related to the sunflower. You can tell by its similar leaves and on the rare occasion that it produces a flower, which looks like a mini sunflower. Considering the size of the plant the flower is ridiculously small - only about 3" across. I guess the plant is directing its energy into making those delicious tubers.

If you are considering planting up some Jerusalem artichokes, keep in mind that these are big plants that need their own space. They are considered somewhat invasive and chances are you'll always have them because they only need a bit of tuber to grow. But this is a good thing and you'll appreciate their tenaciousness when you're digging up those tasty treats in the dead of winter when garden fresh produce is hard to come by.



Carol Sing

7:30 pm
Saturday, December 23

Happy Holidays from

TINA'S MOBILE HAIR CARE
For Women and Men
Serving residents from
Saltery Bay to Lund
483-9634

Your Natural Food Store

Certified Organically Grown Foods
Bulk Organic
Open Mon-Sat. 9:30-5:30

Vegetarian Deli
Small Planet Whole Foods
4449 Marine Ave.
485-9134
Across from Ferry Terminal

Thank you, from Brent James
to everyone who contributed when my belongings were lost in a fire in October.

Your help was greatly appreciated.

To those businesses who have sold the Barnacle throughout the year,

Lund Market & Cafe	Klahanie Variety Store
Small Planet	Flo's Starboard Cafe
The Lund Store	Nancy's Bakery

Thank you

You are the Barnacle ...

Amanda Zaikow	Cor Landman	Renee Huval	Shanti MacFronton
Brenda Ahola	Darcie MacFronton	Rianne Matz	Suzan Roos
Caila Holbrook	David Little	Roisin Sheehy-Culhane	Ted Durnin
Camille Davidson	Donna Huber	Rosolyn Caiden	Valerie Durnin
	Grant Keays	Sandra Olson	

Thank you for working so hard to make the Barnacle happen.

What's in a Name? **Barnacle Bill**

What's in a name? I remember when Donna first met friends of mine from the east coast she was amazed at the nicknames we used in our younger days. Spaceman, Dog, Worm, Duh, Turd, Turk, Selby, the list goes on and I'm sure you get the picture. These are guy names, deep bonding stuff and they are real names, not behind the back stuff but Front StreetIn SchoolTelephone! Don't Know Him by any Other, type names.

I knew two Spaceman's (one and two) considerable age difference but strikingly similar in other ways (go figure). A lot of these guys were Catholic so it's a pretty good guess they had Christian names but who knew?

There were also a few guys who didn't have a nickname, including me, and I have pondered about the significance of that for a minute here and there. Maybe "Bill Smith" was too much to try and top? Or maybe I had one of those terrible behind the back names and never even knew about it? My mother thought I was the High School drug dealer, so I must have been popular enough, but somehow the heavy acceptance of the nickname evaded me. Until I hit the West Coast!

When I was much younger, still a longhaired, bearded, single guy I threw a party. I still like to throw the odd get together, but on this particular evening, I made two batches of clam chowder, one Manhattan and the other New England. Hence and from that day forward, a not too select crowd called me, "Clam Chowder Bill".

Travel forward in time a few years and you would find me heading off to the logging camps, I always brought my Banjo, & as a result I became "Banjo Bill".

Most recently, I trained as a computer programmer and on my last business card I was called a "Programmer Analyst". I lasted almost three months living in the city (Mistake!) and so now you can call me "Unemployed" (but happy!)

Having decided that I will now call Lund home and stop my helter skelter, searching for greener pastures, midlife foolishness, I was delighted when I ran into Val and she suggested a column with my very own byline, "Barnacle Bill".

So friends and neighbours of mine, call me what you like. Call me over for dinner or down to the pub for a beer. Call me out to paddle around Okeover or to hike the trails of this heavenly garden we call home.

For sure you can call me lucky, I live in Lund, and I love it!

I recently applied for some government aid. I didn't get any. Now, many of you might think, "I knew that Ted wasn't getting any." In many ways, that's true. But you see, I want some.

Have you ever applied for government aid? Have you filled out the paperwork? Have you gone to their machine to experience being reduced to a number? By a machine? Have you combed your records for niggling details until your hair bleeds? I have.

Speaking
in the
Barnacular

by Ted Durnin

What if you are exceptional? This is not an egotistical claim I'm making here. Everyone is exceptional in one way or another. Why, I once knew a man who could play the William Tell Overture on his underarm. And I knew a woman who would listen to it. We all have special qualities. It's just that there's no room for them on a form. The

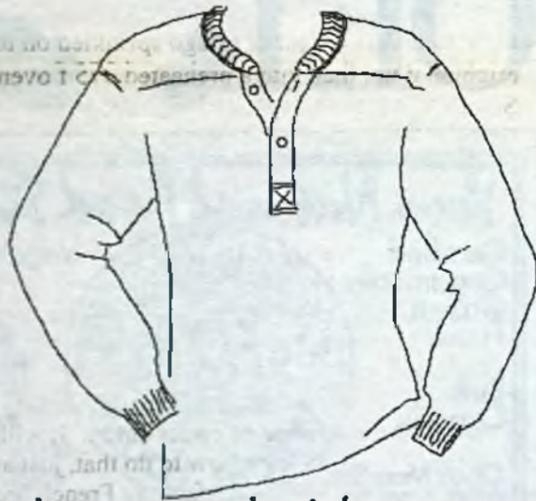
computer doesn't want them. The form is flagged and it rejects.

My form was flagged and rejected. What does it do to a man's self-esteem to be rejected by a computer? I suppose it might be good for the computer's self esteem. But it might reduce a man to a pitiable state, a state lower than most of you can imagine. For instance, you might end up playing second underarm in the William Tell Orchestra.

This is not the first time I have applied for government aid. I knew I would be rejected. I always am. My experience with government aid is that it never arrives until after you don't need it anymore. The trouble is that this time, I can't arrange not to need it. I do need it. Every once in awhile, someone who actually needs help approaches the government. I wonder when it will get here?

In the meantime, I'm practicing my underarm A flat, and hoping that the second player has a misfortune. If you hear of any openings, let me know. And if you've ever successfully applied for government aid, please publish how you did it.

Thank you to the community for your continued support
& best wishes for a happy holiday season



the sweater
for those
who work
outdoors

Machine washable
wool sweaters

ph or fax: 483-4402
1-800-667-6603

Email: pollen@prcn.org

Available at The Lund General Store or
visit our website at www.pollensweaters.com!

LADDIE TIMBERYS Phil Russell (604) 483-9160



Shields,
spears,
boomerangs,
bark paintings,
art & craft
Didgeridoos

Web Site:
www.islandnet.com/~bidjigal



Lund
Water Taxi

Total Coastal
Service

483-9749

Season's Greetings & a
Happy and Healthy New Year

Year Round Schedule:
Monday through Friday

from Lund 7:45 am
4:00 pm

from Savary 8:00 am
4:30 pm

Christmas Nostalgia by Donna Huber

When Val asked me to write a Christmas article, I was agreeable. I love Christmas. Not everyone does. People dear to me shrug Christmas off as a sort of glitzy nuisance, or as a nightmarish assault on their wallet. Others cringe at the idea of their families clustered together around a table loaded down with ugly foods like brussel sprouts and steamed pud. Merry F__ Christmas, eh!

The reason I love Christmas is not because my wallet is so fat it can stand the assault, nor are my senses immune to the crash and grab of the market. My relatives are no sweeter than anyone else's, at this dark time of the year. I love Christmas because I have a nostalgic soul. I love gazing backward, the further back the better, and I enjoy gilding the past (Gild: to cover entirely or partially with a thin layer of gold, either laid on in the form of gold leaf or applied by other processed. O.E.D.)

Nostalgic people respond to corny, sentimental symbols; it's not a sophisticated world view. For

example, I can dredge up a tear, easily, by looking at a painted dinner plate. One comes to mind now; a horse-drawn sleigh pulling up to a house, at dusk, just as a light snow begins to fall. Every window in the house is aglow with bright golden light, there is a wreath on the door and blue smoke coming up out of the chimney. (I have always dreamed of sleigh-rides through the woods, at night, with stars, and a fur rug over my knees.)

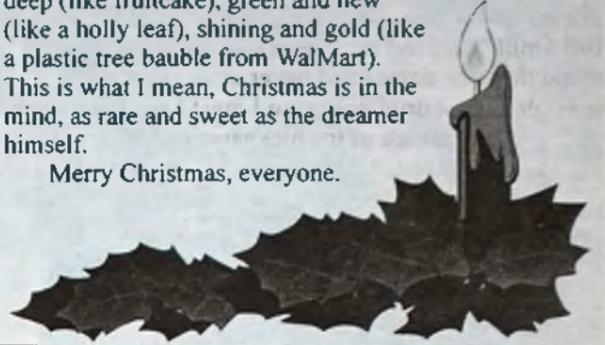
At Christmas I cast farther back than that, though. A painted scene would only be a jumping-off spot for my imagination, and in a camera-flash I am with the Little Match Girl as she huddles in her wretched shawl, conjuring her match-light dreams of roast goose and glowing hearth coals. Then, as she rises to heaven in her grandmother's arms, I am loping along the frozen streets of London with Ebenezer Scrooge as his heart gladdens, at last, with the joy of giving.

Further back still my mind likes to go to the

moonlight and frost. Though there is a little of the Christian in me, I can clearly see the new baby Jesus in his hay-bed, different from all babies ever yet born, with a radius of merrigold around his head; and that's not the end of it, either. Older than we can remember, Christmas is.

So my simple mind casts and casts, and my ears listen, dog-like, to the ancient words in Christmas carols. I seek clues to who we are, we two-eyed, one-hearted creatures of this mystifying earth. I like to believe that Christmas defines us. In this brash, unsubtle, new old world perhaps we can, for a few days in December, catch a glimpse of something rich and deep (like fruitcake), green and new (like a holly leaf), shining and gold (like a plastic tree bauble from WalMart). This is what I mean, Christmas is in the mind, as rare and sweet as the dreamer himself.

Merry Christmas, everyone.



Thoughts on Food: **PizzaPie** by Donna Huber

Donna sent me this article back in October when I thought there was going to be a fall Barnacle. Our loss is our gain, as we get two of her articles in this issue!



Well, goodbye summer, hello oven. The sharpness in the breeze tells me that it is time to start baking again, to start cooking properly: that is, slowly and carefully. Summer fools you with its quickly scorched steaks and cobs of boiled (fivemin.) corn, but there is no real cooking being done. I write that smugly, having just lifted a big pizza out of my kitchen range and set it on a trivet to cool.

There was a time, not so long ago, that whenever someone mentioned homemade pizza, I winced inwardly. (As I still do when someone hands me a glass of homemade wine.) I wasn't that keen on restaurant pizzas, either.

Homemade ones are often piled high with fatty 'pizza' salami discs, as though to prove that the baker isn't meatthrift. Homemade crusts are often hard and brittle, or so big and doughy you don't want to eat more than about a half of a (salty) slice. Restaurant pizza is good, if it is two o'clock in the morning and you are three sheets to the wind, and you've missed dinner. Then all that melted cheese really does the job. I was no better at making pizza than anyone else, and mostly avoided serving it, except when the boys were young and would eat any kind of crust as long as it had lots of tasteless cheese and supermarket 'delistyle' ham melted together on top. I can't recall, now, exactly what got me going to try my hand at creating good pizza.

Perhaps it was a natural out growth of my

fascination with bread making. To become a good pizzamaker, it is useful to look at what makes a bad pizza, and it starts with the crust. A hard crust is created by stretching out the dough too much, and by over baking. A heavy crust results when too much flour is mixed in to the dough. I like to make enough soft dough so that it can be easily pushed from the centre of the pan out to the edges. Dough making takes experimentation, and there are really no shortcuts, but it helps to find a good recipe to follow. I like to use Julia Childs' cookbooks when I need help of the basic kind. People find Julia Child amusing, with her odd voice and mannerisms, but she is a food expert.

Some cooks like to bake the crust empty for a bit before loading on the toppings. I sometimes do this, and it works very well. You end up with a 'Boboli' style crust this way, and if you sprinkle it with cheese and diced onion and swab it with olive oil before it is baked, all the better. (Top quality olive oil can be swabbed onto a bare crust, baked or unbaked.)

The pizza I just removed from the oven was made with a milk crust; instead of using the traditional warm water, sugar, yeast, salt, oil and white flour mix, I used warm milk, sugar, salt, yeast, olive oil and white flour. The crust will be tender and slightly sweet. Julia Child recommends it, so now and then I try it.

The next important component is the base sauce that goes onto the crust. Stay away from commercial pizza sauces, unless you have found one I don't know about. Homemade pesto makes a beautiful bottom sauce, but I ran out of it last week, so today's pizza has on it a layer of organic roasted garlic and tomato sauce, which I purchased in a jar from the health food shelf in Overwaita. It tasted great, cold, off the end of my finger. I like to put

lots of tender vegetables on my pizza. Raw spinach leaves are wonderful, as are slices of zucchini, slivers of sweet onion and pepper, lightly sauteed rounds of eggplant, dried tomatoes, Roma tomatoes and, of course, different kinds of mushrooms. If I want to add meat, I cook some spicy fresh sausage (source: Village Meats) and crumble it over the veggies. I stay strictly away from preserved meats, which kill any subtle vegetable flavours. Canned pineapple wedges are yellow sin. On top of the vegetables and meat, I use slices of ordinary mozzarella cheese, with a few handfuls of feta or asiago sprinkled on to brighten it up, then into a preheated 375 f oven. Sometimes I monkey around with the temperature, trying to find exactly the right number, but it depends on the pan and the oven.

Every pizza I make is a step forward, towards perfection. I would like to get so good at them, that I could make really simple ingredients into a miracle. The simplest perfect pizza would be: a fabulously light and crisp, but tender crust, a richly complex bottom sauce, then a topping that is some kind of rare and delicate fresh cheese with perhaps a few fillets of saltpacked anchovies (I hear they are lovely) and a scattering of sweet onion. It will take a long time for me to learn how to do that, just as it is taking me a long time to perfect my French bread, despite the wonderful brick, woodfired oven I have. (French bakers say it takes five hundred loaves before even the cutting of the slashes in the crust can be done properly, regularly.)

P.S. The organic dark beer they have on tap at the Lund Market is so good it has at least one customer totally dissatisfied with the pale beer 'of quality' he was guzzling, happily, all summer. Don't be the only one in Lund who hasn't tried it!

ALBATROSS

Design & Construction

Box 19, LUND, B.C. V0N 2G0



NEW HOMES • ADDITIONS
RENOVATIONS

MICHAEL MAZUREK
Residence: 483-4381



Lund Auto & Outboard Ltd.

Service Calls to Desolation Sound & Area
Repairs to All Makes

Car Parking & Boat Storage • 500 ft. from Harbour

MARINER OUTBOARDS • MERCUISER STERN DRIVES
MALIBU BOATS • SALES & SERVICE • ONAN GENERATORS

Lee Edmondson
Mark Sorensen

483-4612
fax: 483-9356

Hallowe'en Masquerade

Yes, it seems a little out of season, but this is the first Barnacle since the Hallowe'en Masquerade Dance, so here are the photos. We had a great time in the spookily decorated Gazebo.



The winners: First prize to the Dog and the Mule, who remain unknown (whoooo!!) Second prize to Joy as Carmen Miranda, and third to Gwynneth as the Hermit from the Tarot.



Jessica and Margaret share a laugh.



This costume should have won a prize.



The usual suspects ...



The birds and the bees??



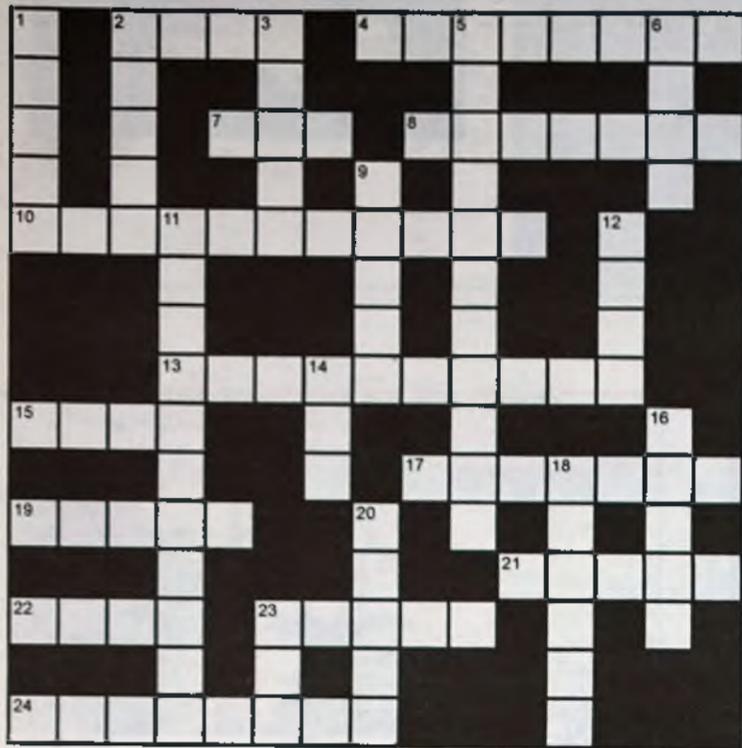
The bunny hop lives!



Rock on!



Camille's Christmas Crossword

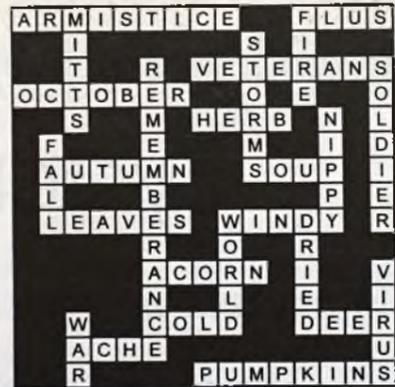


- Across**
- 2 the white stuff
 - 4 'tis the season for school _____
 - 7 variety of christmas tree
 - 8 often made from the white stuff
 - 10 cant have turkey without these
 - 13 christmas cookie
 - 15 pagan christmas
 - 17 lots of these in the mail
 - 19 variety of christmas tree
 - 21 christmas color
 - 22 variety of christmas tree
 - 23 the druids were first with this plant
 - 24 this type is often in the toe

- Down**
- 1 night at the market, thursday
 - 2 jolly o'ld elf
 - 3 _____ christmas
 - 5 house material
 - 6 cant see it for the forest
 - 9 ice on the ground
 - 11 herald in new years with these
 - 12 santa comes by.....
 - 14 christmas color
 - 16 santas' helpers
 - 18 christmas music
 - 20 hanging on the tree
 - 23 main course at dinner



Solution to Last Issue's Puzzle



Cookin' Up Christmas

recipe from Camille Davidson

Butter Kringle

- 1 cup milk
 - 2 1/2 tbsp lard
 - 2 tbsp sugar
 - 1/2 cup lukewarm water
 - 2 packages yeast
 - 3 cups flour
 - 1 cup soft butter
- Filling:**
- 3/4 cup water
 - 1/2 cup raisins
 - 1 cup brown sugar
 - 1/4 cup finely chopped pecans
 - 1/2 tsp ground cardamom
- Topping:**
- 1 egg lightly beaten
 - 1/4 cup sugar
 - 1/4 cup blanched sliced almonds

Scald milk and pour into large bowl. Stir in lard and 2 tbsp sugar until dissolved. Meanwhile in a small container, dissolve 1 tsp sugar in lukewarm water. Sprinkle yeast and let stand for 10 minutes. When ready stir with fork and add milk mixture. Beat in 1 1/2 cups flour until dough is very smooth. Beat in enough flour to make a dough that leages the side of the bowl. Transfer dough to floured surface and shape into a ball. Place in ungreased bowl, cover with waxed paper and refrigerate for an hour. Turn out dough, roll to from a rectangle, and spread 1/4 of the butter over half the dough. Fold dough in half, covering buttered side. Roll to original size. Place in ungreased jelly pan and refrigerate for an hour. Repeat the buttering and rolling process every hour until the butter is gone. Prepare filling, boil water, add raisins and bring to a boil. Pour off water and drain dry. Return to pan and stir in brown sugar, pecans and cardamom. After dough has been chilled, cut into 3 long strips. Place filling along center of dough. Fold long edges over to meet and seal them with water or egg wash. Braid the three strands of dough together. After shaping,, cover loosely, and refrigerate overnight. Before baking brush with beaten egg, spinkle with sugar and almonds. Bake in 425of for 20 to 25 minutes until brown.

A tip on shortbread cookies: substitute one third of the total flour measure with rice flour for melt-in-your-mouth texture.

Thank you, Barnacle Advertisers

The Barnacle would not be possible without the support of the businesses in this community. Thank you to all of you who have contributed in the past year.

- | | | |
|---------------------------------|--------------------------|----------------------------------|
| 101 Auto | Kiss Hot Dogs | Powell River Sea Kayak |
| Aboriginal Arts & Crafts | Klahanie Variety Store | Pristine Charters |
| Albatross Design & Construction | Laughing Oyster | Ragged Island Charters |
| Ayjoomixw. Tours | Lightning Electric | Rare Earth Pottery |
| Baggi Bottoms | Lund Auto & Outboard | Savary Island Realty |
| Boar's Nest Quarry | Lund Market & Cafe | Sidhe Comhairle |
| Buffalo Builders | Lund Water Taxi | Sliammon Development Corporation |
| CompuTed Accounting | Lund Waterworks District | Small Planet |
| End of the Road Entertainment | Lynn Paris Accounting | T'ai Li Lodge |
| Flo's Starboard Cafe | Nailer Contracting | Tina's Mobile Hair Service |
| Good Diving & Kayaking | Nailer's Nursery | Tug Ghum Gallery |
| Just Us Storage | Nancy's Bakery | Wellsprings |
| K2 Services | Patricia MacPherson | Westview Realty |
| | Pollen & Co. | |

A Happy New Year to All

Photos by Len Ryan

Each one of us has something to say, whether in words or pictures, sound or movement, or any of the wondrous variety of expressions we humans create. Here we celebrate the photos of Len Ryan, whose love of Lund and its surroundings shines in each one.



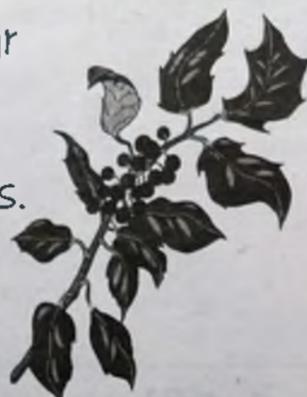
Pizza to Go

new for the new year!

pizza to take out

watch for our flyer for more information
in the meantime, come on in and
check out our full menu!

season's greetings
and a
very happy new year
to all our
friends & neighbours.
best wishes
for 2001



oyster jam

thursdays at the lund market & cafe

oyster bar opens 6pm
fresh, local oysters

music night follows

*bring your instrument
and jam with us
or just come and listen*

hwy 101
at the top of the hill
by the shellfish co-op

the lund market

mostly organic

483-9099

open

monday through friday

7:30am to 6:00pm

saturday & sunday

9:00am to 6:00pm

closed christmas, boxing day & new year's day

free email access, internet access also available
(first hour free to lund residents)