

BARNACLE

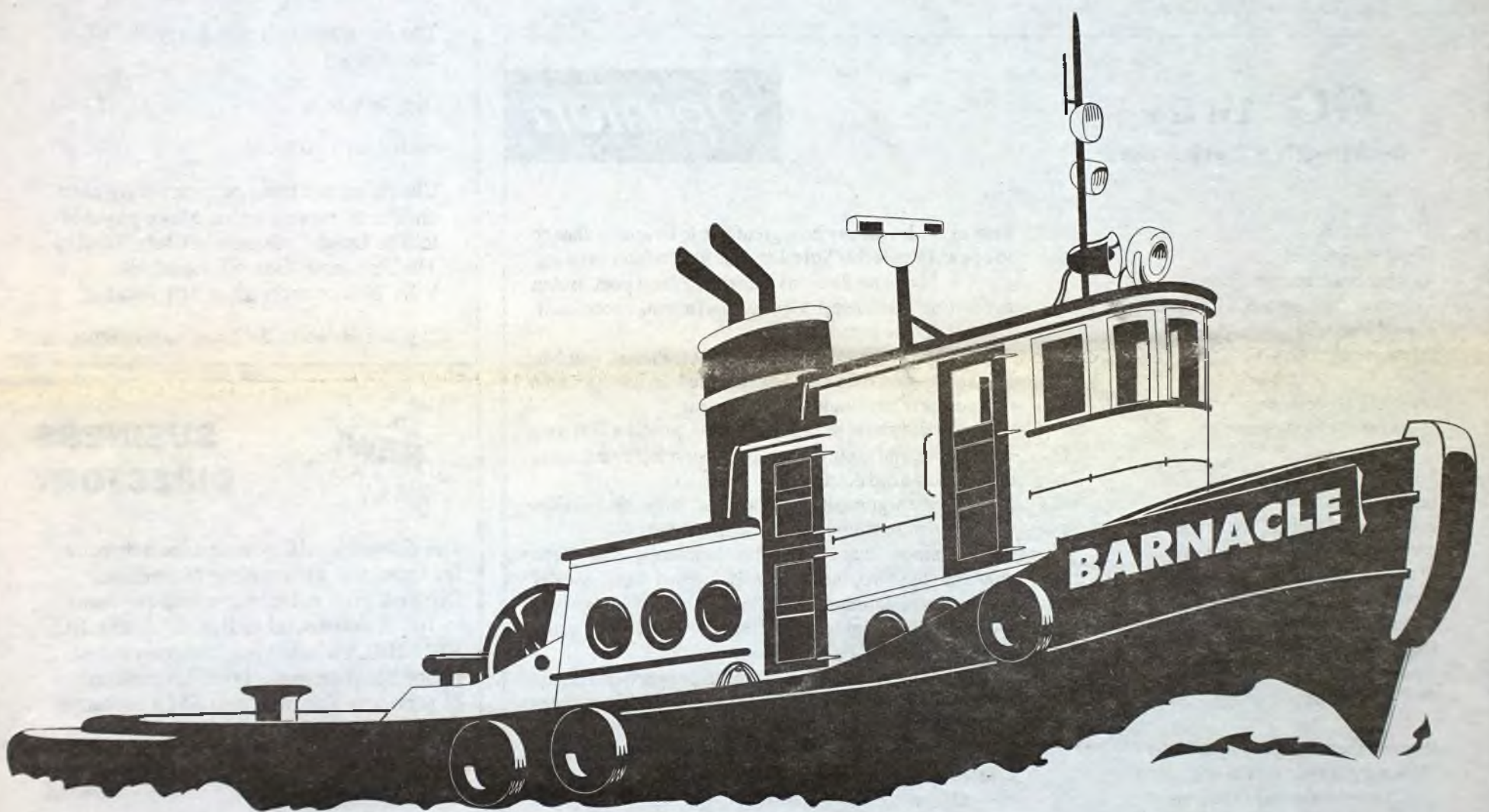
\$1.00

April 1999

The Lund Barnacle

Your Community Newspaper

Spring is Back...



and So is the Barnacle!

In this issue...

New Oyster Co-op Formed

Community Hall Update

Gnomes in the Garden

Spring Dance

Thoughts on Food

Two New Restaurants

and more

From the Editor... I have found myself thinking about change over the last few weeks. Maybe it is spring in the air, and all the things beginning to grow, the browns giving way to greens, with a few bright pinks here and there to let us know summer is coming. And maybe it is my work on *The Barnacle*, which has been entrusted to me by the Lund Community Club and Barnacle Bill, whom I thank for his help. It has changed my day to day life, for certain, as I have met more people in the last three weeks than in the last three months! It is only *one* of the good things about living in Lund, that life here is what you make of it.

As you read the first issue of '99, you will see that it does not quite look the same as it did in past years. This, I believe, is unavoidable, as each person brings his or her own personality to the work they do. I hope that you like the new look, and I invite you to write and let me know whether you do, and what changes you may want to see.

We have also added an ad size, because of the change of the format of the paper. The 1/8 page size is no longer the size of a business card, so we have seaprated these sizes. We will also be adding classified advertising and a business directory.

One thing that I am determined not to change is the way that *The Barnacle* is the voice of the Lund

community. Those of you who have told me of your experiences with the paper have given me valuable insight into what has worked and what has not. I invite you to keep telling me, and let me know as we go how we are doing. And I thank you all for your enthusiasm for the project.

Now comes your part. In order to truly make this paper the voice of the Lund community, I must hear from you. So if you see something around town that inspires you to write about it, great. Send it along and we'll publish it. But don't stop there. Letters, stories, photos, artwork, book and film reviews ... I look forward to hearing what you all have to say!

Finally, I need help to make this monthly paper a going concern. The following volunteer jobs desperately need to be filled in order to publish *The Barnacle* once a month.

Writer/Reporter Ad Sales
Classified Sales Page Layout

These jobs will require a commitment of a few hours a week, and more on the weeks we publish. If you would like to know more, or would like to volunteer, please give me a call at 483-4150.

See you round town!
Valerie

GO Away

(by barnacle bill, at low tide)

They watched
In quiet, disbelief
Talking head, spinning feet,
Let me explain please, while you sit
How things will look
When we own it.

Mr. NOT Developer
Has a lot of bloody nerve

I don't want to own a thing
take a look around,
say the word, come this spring
we'll tear the whole place down

Don't worry, you will, like the view
A gate with holes you can see thru,
Cheap Hernando folks like me
Come sailing in
One, two, three

We own the island, thought it best
Now we want to own the rest.
Hard times make sad situations
Lund, will be our pumping station

Thanks, and please, come back and see
How pretty we can make B.C.

Mr. NOT Developer
Has got,
A lot,
Of Bloody Nerve

First of all, let me say how great it is to have this chance to opine. I wrote this little ditty one dark winter evening. I have no illusions, I am not a great poet. But in my own self-defense, I tell you, this (poem) wrote itself. I had no choice in the matter.

Praise be to the God of Small Places, that Mr. Not Developer, has (at least) appeared, to have found a nice rock to climb under and disappear.

I did show this, not so subtle, poetic effort, to a few people, and quite often a discussion followed, some did and some did not agree.

My argument; that any one, large, and single-minded vision, would ruin the whole thing.

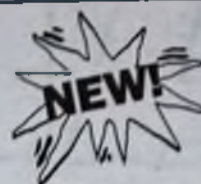
Since that time, the landscape has been changed by two, new, locally owned, and locally operated, restaurants / gathering spots / gossip, business, and laughter encouraged / where Locals and Tourists alike will be welcomed.

I love it, and I offer a short prayer here, (again to the God of Small Places), that they are both terrifically successful. That they enjoy doing it, and that they point the way for others, with ideas of their own to create a space we will all be proud of.

Of course, this is just my opinion.

Bill Smith

Opinion



ADVERTISING RATES

Because of the new size and format of *The Barnacle*, we have added a new ad size. All sizes are approximate.

Business card	3 1/2" x 2"	\$10.00
1/8 page	3 7/8" x 5"	\$15.00
1/4 page	5" x 7 1/4"	\$25.00
1/3 page	4 7/8" x 10 1/4"	\$35.00
1/2 page	7 1/2" x 10"	\$50.00
Full page	10" x 15 1/2"	\$100.00

All proceeds go to the Lund Community Club.

CLASSIFIED ADVERTISING



The Barnacle will now carry classified advertising!

First 30 words	\$3.00
Each addt'l 30 words	\$2.00

Classified ads must be prepaid by cash, cheque or money order. Make payable to The Lund Community Club. Send to *The Barnacle*, Box 67, Lund, BC, V0N 2G0 or drop off at 101 Auto.

All proceeds go to the Lund Community Club.



BUSINESS DIRECTORY

The Barnacle will now feature a directory for Lund and surrounding businesses. Drop off your submission with payment to 101 Auto or send to Box 67, Lund, BC, V0N 2G0. Include your company name, phone number, and a brief description of services. You may also add a contact name.

6 months	\$25.00
1 year	\$40.00

All proceeds go to the Lund Community Club.

DEADLINE FOR SUBMISSIONS AND ADS FOR THE MAY ISSUE:

FRIDAY, APRIL 30

THE LUND BARNACLE

The Lund Barnacle is published monthly by the Lund Community Club. Submissions are welcome in the form of articles, new 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 101 Automotive, on the corner of Hwy 101 and Malaspina Rd, or send to *The Barnacle* c/o Box 67, Lund, BC V0N 2G0. We prefer submission on a 3.5" floppy in a version of WordPerfect (Windows 95 or older) on in ASCII (DOS) text, with a printout included, though we can accept copy printed, typed or handwritten.

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:

Jack Anderson, Camille Davidson,
Margaret Ducharme, Valerie Durnin,
Neil Gustafson, Donna Huber,
Cor Landman, Linda Nailer,
Jamie Sherritt, Bill Smith, Anne Stern

Thanks to:

Gwyneth Taphouse,
for computer support

Action Needed
to Establish
Transit System

as submitted to the Powell River Peak,
printed March 25, 1999

My wife and I are full time residents of the Lund area, and we are concerned with the February 20, 1999 editorial in the Powell River Peak headed *Non-Drivers Stranded*. This editorial was written to sound as though we were only concerned with our own misfortunes in transportation, but we don't only speak for ourselves, but also all the other residents of the north side that feel deprived of essential transportation. With no public bus route on the north side, it makes it impossible for people who are so-called "stranded" to make an appointment, of any matter, in town and keep it. There must be a public utility to serve not only the disabled, but also the general public, as there is in the other three areas of the Powell River Regional District.

The question still remains. Why is Lund so different from Saltery Bay or Texada Island? What is stopping our fellow advisors and Municipality from speaking out for the residents of the north side?

Signed,
John Hilton
Margaret Hilton

What do you think?

If you have a comment or concern regarding the lack of public transportation to Lund, please write to *The Barnacle*, Box 67, Lund, BC V0N 2G0.

Community Events Noticeboard

Thursday, April 15
Lund Waterworks District
Fire Hall, Lund
See page 4 for a meeting agenda

Tuesday, April 27
Lund Community Club Meeting
Fire Hall, Lund

And coming up...

Arts & Music Festival
Saturday & Sunday
May 22nd and 23rd

Father's Day
Barbecue
Sunday, June 30

Canada Day
Celebration
July 1

Saturday July 31
& Sunday Aug 1
Lund Dayz

Next Barnacle: May 10

Items of Interest
by Margaret Ducharme



There have been a few new arrivals to the community recently! Congratulations and best wishes to:

Kim Zlatner & Darren Bolton, a daughter
Marissa Marie, born Feb. 13; 7 lbs, 1 oz.

Don & Kathie Lindenthaler, a son, Mark
William, born February 14; 7 lbs, 12 oz;
a brother for Ty

Theo Woodman & Jim Ferriera, a son,
Wesley James, born March 11; 7 lbs, 15 oz;
a brother for Tyne

Lisa & Mark Johnson, a son, "Jack", born
March 30; 9 lbs, 8 oz; a brother for
Alex & Kyra

Congratulations also to:

Simona & Aaron Mazurek,
married on March 20, 1999



Janice Behan & Pierre Mathieu,
married on March 28, 1999

LUND WATER TAXI

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Total Coastal Service



Scheduled runs starting July 1st thru & including Labour Day

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9:00
11:00
1:00
3:00
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9:30
11:30
1:30
3:30
6:30*

*Only on Fri., Sat., Sun.

Year Round Schedule
Mon. - Fri.

from Lund	from Savary
7:45 AM	8:00 AM
4:00PM	4:30PM

Phone Reservations
Appreciated

New Oyster Co-operative Formed For DFO Area C

By Anne Stern

The Wilderness Shellfish Co-operative (WSC) was formed to unite the wild clam harvesters and the tenured shellfish producers from within the boundaries of Department of Fisheries and Oceans Area C. This area extends from Cortes Island to the North, down the Sunshine Coast to Jervis Inlet, on the mainland side. The bulk of our wild clam production is harvested from the beaches of Savary Island, while the bulk of our oyster production comes from Okeover Inlet.

Our membership is divided equally between the wild clam harvesters and the tenured oyster/clam producers/harvesters. These members share a vision of the potential for success within our communities if we are able to process our products locally. To expedite this initiative, the Wilderness Shellfish Co-operative was formed to develop, own, and operate a processing plant, a value-added facility, and finally a shellfish hatchery. Our registration number was issued July 25, 1998.

Historically, the wild clam fishery was open to all Canadian citizens, provided they purchase a "commercial harvesters license". This system was reviewed by DFO and was transformed into a

"community pilot project". This transformation was implemented after consultation with our local clam management board and Native harvesters. This change was required to foster a more sustainable industry. Today there is a crew of over one hundred local residents, from the three surrounding communities of Lund, Cortes Island and Powell River, that are licensed to harvest in this area. Sixty percent of licenses are held by Native residents with the remaining forty percent held by non-Native residents. The two species of clams traditionally harvested here are the Manila and Native littleneck. The WSC has been successful in its ongoing negotiations with DFO to first facilitate programs to seed wild beaches, and secondly to harvest a newly recognised potentially commercial species, the Varnish or Mahogany clam.

The potential for the growth of our local oyster industry, (also geographically inclusive of the three communities of Lund, Powell River and Cortes Island), is well recognised. A small portion of area oyster producers are WSC members. It was felt prudent to close the membership has been closed at forty-four members, and will be reviewed on an annual basis.

Our members have a minimum of five years experience in the industry; most have more than ten. The potential for producers to diversify into other

species is well recognised (i.e. mussels, scallops, urchins, seaweeds, etc)

Community Futures Development Centre (CFDC), Powell River, and Human Resources Development Centre (HRDC), Powell River, contracted Ference and Weicker Consultants to report on the feasibility of our proposals. The WSC submitted a three-tiered proposal of our initiatives to ensure the viability and sustainability of the local shellfish industry. First in our proposal is a shellfish processing plant, which is a reality as of March 30, 1999. Second is a water quality laboratory and finally a hatchery. The consultants concluded that we were headed in the right direction. This conclusion is shared by the many food brokers and exporters we've approached. Western Economic Diversification Canada commissioned Coopers and Lybrand Consulting to undertake a study of the economic potential of the British Columbia marine aquaculture industry. This study concluded that "the total value of shellfish production could increase nearly tenfold to \$100 million with a doubling of aquatic land tenures." Our area's production could easily increase tenfold - before we entertain diversifying into other species!

If you would like more information, please contact Anne Stern (for the Wilderness Shellfish Co-op), Box 23, Lund, B.C. V0N 2G0. Ph (604) 414-0304 or (250) 935-6677.

Update from the Lund Waterworks District

by Neil Gustafson

It's late March and no significant sign of spring, but please note the Annual General Meeting of the Lund Waterworks District at the Lund Fire Hall April 15, 1999 at 7:30 p.m.

Regular business of this meeting includes the Annual Report, Annual Budget, Financial Reports, Appointment of the Auditor for 1999, and election of 2 trustees.

Items to remember if voting or running for office follow:

1. Only persons named as registered property owners are permitted to vote.
2. A spouse of a property owner who is not a registered part-owner of the property is permitted to run for office of trustee but is not permitted to vote.
3. Persons not registered but who do comply to the above voting requirement may sign an affidavit to state their eligibility to vote, and will be given a ballot.
4. Company/Corporations what are registered owners of property in the District must designate in writing who will vote for the company/corporation or be eligible to accept a nomination for trustee. This person will be given a ballot. If this person is also a registered property owner in the district he/she will be given another ballot.

UMA Engineering have completed a working plan to upgrade present deficiencies and future requirements of the District Water Distribution System.

Finn Bay overland water main and water tank design work is 65% complete. Preliminary development work to prepare tank site and water line installation has been carried out to present budget limit. Some identified rock work remains to be done. Timber Harvest paid for a good part of this work. The are logged is presently being

cleaned up and will be replanted in the fall.

Maintenance work on Thulin Lake and Lund Lake dams has been completed with 1998 budget funds. Concrete work was done by Karl Gunther. Armour rock addition to Lund Lake dam carried out by Goat Lade Logging. Logging income paid for this maintenance work which puts these dams in very good condition.

1998 had a very dry spring and summer. It again tested the water capacity of our lakes. Thulin Lake high level was 26.73m. Low level was 26.43m (drop of 12"). Lund Lake high level was 29.45m. Low level was 28.87m (drop of 22").

New gas powered pumping is now operation in Number 1 pumphouse. This will maintain tank levels during power outages and possible year 2000 problems.

The temporary patchwork don on the Finn Bay tank is holding well.

Thank you to Jack Elsworth for making Finn Bay Road shoulder material available and thank you to goat Lake Forest Products for a lot of caring work.

Wanted!

Volunteer and help The Barnacle!

If you are interested in helping in these areas:

Writer/Reporter
Ad Sales

Classified Sales
Page Layout

Call Valerie at
483-4150

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Fire Hall on Hold; New Trucks Planned

by Valerie Durnin

Lund has had two visits from BC fire officials, one of which will affect the way that funds are spent for the North Side Fire Department, comprised of No. 1 Fire Hall, on Klahanie Road; No. 2 Fire Hall, on Craig Road; and No. 3 Fire Hall, on Larson Road in Lund.

In July of 1998, the community fire facilities were inspected by Bob Nelson of the Underwriter's Insurance Association of BC. He recommended the purchase of two new, 800-gallon capacity trucks to bring the equipment of the North Side Fire Department up to date. The current trucks are in good working order, but fire trucks have a life of approximately 20 years and two of our trucks are approaching this anniversary. Though the Regional District currently has funds allocated for new trucks, there is not enough available for the two required. When the 5-year budget plans are reviewed, the purchase of these trucks will be included.

This requirement will affect the plans for a new fire hall. Funds that may have been available for the hall will now be allocated to buy the new trucks, as

the monies for equipment and facilities are on the same budget. Nevertheless, the Fire Department is preparing engineering drawings of an ideal building that will better accommodate the new, larger trucks. The plans will include a 2-bay fire hall with office, work and storage space, and may also include an enlarged meeting room. The hall will be built when funding becomes available.

An alternative to a new fire hall has been proposed and is under discussion by Lund residents and Fire Chief Mark Sorensen. Included on the recent neighbourhood survey regarding the new community hall was a question asking whether the new fire hall should be housed in the community hall, with 57.8% of respondents in favour of the plan. This plan would allow funds to be pooled for the two buildings, resulting in cost efficiencies. And the location is better for the Lund Fire Hall than the current site on the corner of Hwy 101 and Larson Road. Located at the quiet corner of Finn Bay Road and Baggi Road, it is away from the Lund School and has a downhill access to the highway to ensure visibility.

Negotiations have not yet begun with the Regional District, which manages the budget for the

North Side Fire Department, for the acquisition or rental of the land. The issue of ongoing costs at the new site will also have to be considered, as the Regional District owns the parcel of land that houses the current fire hall.

Fire Chief Mark Sorensen and Regional Manager Frances Ladret will continue to search for grants that will make the building of a new fire hall possible. Grants currently being investigated for the community hall, including Community Improvement Grants and the Provincial Millennium Fund, may also include plans for the new fire hall. There is no plan to raise fire taxes for Lund residents at this time. Suggestions and correspondence in support of the new fire hall may be sent to Florence Ladret at the Regional District Office, 5776 Marine Ave, Powell River.

The second visit, on March 17, 1999, was by BC Fire Commissioner Allen Trouton from Victoria. This visit was arranged by Fire Chief Mark Sorensen in his capacity as Assistant to the Fire Commissioner. Local businesses, including the Lund Hotel, were reviewed for their compliance to fire regulations.

Sludge Disposal Plan Squashed for DL 2615

by Valerie Durnin

As reported in the *Powell River Town Crier* of March 28, B.M. Contracting will not be applying to B.C. Environment to use the site off Krompocker Road for the disposal of sludge from Powell River.

Lund residents opposed to the plan circulated a petition, gathering 200 signatures in three days, which was given in person to the Ministry of the Environment along with a copy of the application. Specifically cited on the petition were the effects of the sludge disposal on water tables and wells, as well as danger to recreational facilities such as trails and the nearby Boy Scout camp. Property owners with land bordering the

lot were also urged to write to the Ministry, and to give specific concerns about how their land and water facilities would be affected.

Of special concern was the lack of notice given the residents of Lund. The application for sludge disposal was filled out and posted on the property February 28, 1999, and, in accordance with the law, served as 30-day notice of the proposal to the community. The application was not discovered until March 22nd, only a week before the deadline for community input. Georgia Combes found the notice nailed to a tree, approximately ½ km from Krompocker Road, and in a site not visible from the road.

Chako District Girl Guides & Brownies

are inviting any adults interested in helping with the Guide Program next year to call District Commissioner Jerry Durnin at 483-4150.

Experienced Guiders especially needed.

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Gourmet Pizzas, Dinner Breads, Daily Breads, Snack Breads, Salads, Fruit/Veggie Juices, Coffee, Cinnamon Buns, Cookies, Tarts, etc.

Survey Complete on New Community Hall; Symposium in April

by Jack Anderson

The results are in about what Lund residents want in their new Community Centre. In an extensive phone and written survey to all residents of Lund, members of the Community Centre Planning Committee gathered answers to seven questions regarding the design and function of the hall. There were 69 respondents all together: 51 people called to discuss their views, and 18 people filled out the questionnaire. The information gathered is as follows:

Question #1 Should we use the design, function and size of the old hall as a starting point for the new one?

Yes: 20 No: 25 Don't know: 7

Question #2: Relative to the size of the old hall, would you like the facility to be...

Bigger: 25 About the same size: 32 Smaller: 1 (note on the response to question #2 - According to Sherry Worthen's report on her phone interviews, there were no phone votes for a smaller hall. There were twenty respondents who said bigger or the same, so the Committee split those twenty votes: ten for bigger and ten for the same.)

Questions #3 to 5 and #7: These questions dealt with the function and design of the new hall. The number of respondents for each suggestion is listed to the right

Design of the building and the space outside:

Meeting rooms large enough to partition 29

A building that looks good and is made of wood and other natural materials 21

A gym size floor 21

Excellent acoustics for music and theatre 21

A large safe food kitchen 12

A covered area joined to the hall (eg. deck) 9

Wheelchair accessibility 6

Good lighting (natural, skylights) 6

Outdoor Activities (eg. volleyball, picnics, etc) 5

Expandability (eg modular building) 4

Storage space for regular users 4

Community Garden 4

Adequate, accessible washrooms 3

Shower facility 3

An interesting shape 3

Rental or lease space as income generators 3

Library or mobile library 3

Design for heating efficiency 2

Office for the Community Club 2

Laundry facility 1

First Nation's longhouse style building 1

A hall like the ones on Denman & Hornby Islands 1

Parking and accessibility 1

A coffee shop 1

Suggestions uses for the new hall:

Meetings of all kinds 30

Indoor recreational activity (sports, dance, yoga, fitness, pool table, cards, etc.) 30

Preschool 17

Youth activities (specifically mentioned) 11

Theater facility 6

An area for children where they can be safe and supervised while parents are occupied 6

Workshop, studio, craft space 5

Family gatherings (weddings, reunions, etc) 4

Library / reading room 3

Free store (second hand store) 3

Retreats, focus groups, workshops 3

Church facilities 2

Radio station 2

Recycling depot 1

Emergency preparedness meeting area 1

Dances, concerts, music events (related to responses regarding structure, eg. acoustics) 21

Question #6 Are you in favour of housing the Lund Fire Hall in the new Community Hall?

Yes: 37 No: 18 Don't know: 9

In addition to the results of the survey, Lund residents will give input to the Committee during a community symposium scheduled for April 10. Once all the information is gathered, the next step will be to create an initial set of concept designs that will be reviewed by the Planning Committee and the Board of Director of the Lund Committee Club. Building plans and construction will be scheduled based on the availability of funds. The Lund Community has applied for a Federal Grant to cover the cost of the new building.

Gazebo Under Construction, Volunteers Needed, Come Out & Help!

The new Lund Community Gazebo, featured in the Powell River Entertainer of March 21, is proceeding on schedule and will be complete in time for the Arts & Music Festival scheduled for May 22nd and 23rd. The Gazebo will comfortably seat 100, and will be open air so that it may be used for concerts and theatre productions.

The structure is built, and work is being completed on the floor and the grounds. Concrete has been poured for the floor, and lumber for the decking is on its way. Work is also being completed on the access road.

Volunteer support is the driving force behind this project, headed by the Community Hall Planning Committee. Work teams are being organized for

weekends in April and May, and the Planning Committee is asking Lund residents to come out and volunteer a weekend day to help finish the project.

Thanks to Lynn Lennox for the loan of a dump truck, Gwyneth Taphouse for the donation of 3 trees from her property, and Debbie Bryant for donating topsoil for the lawn. You can help by volunteering to join a work detail by calling Don Worthen at 483-9897 or Jack Anderson at 483-2419.



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(follow signs from Finn Bay Road)



Concrete is poured for the new floor of the Community Hall



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Garden Gnomes - Alive and in your Neighbourhood

by Linda Nailer

"Okay, I'll see you later...Thank you," I said as I stood dumbfounded with the watering can in one hand, empty pots, gardening tools and debris in the other. It was one of those experiences. You don't know why it happens, you just enjoy it.

They arrived at the nursery, spent money, and then the wisened one said, "Linda, I have been thinning my gardens and have some spare poppy plants. Could you use them?"

My first thought is yes, but the panic button flickers at the thought of the planting project that will lie ahead of me. I am not showing this panic on the exterior, or so I think, but the wisened one reads me loud and clear and says, "Would you like us to plant them for you, Linda?"

I feel my lower jaw slacken, as I struggle to shift the weight of the guilt from one foot to the other because my head is screaming, "Yes!" I collect myself and say "Oh, no, I can plant them later."

The wisened one reads me again and says, "Where would you like them planted Linda?"

I can resist no longer, but still try to avoid being over zealous about my desired location, "Here, here, there and here."

"We'll need some gardening tools Linda," says the wisened one.

"Okay, I know where they are. Let me get those for you."

Off go the three gnomes... armed with poppies and tools. After I stare in disbelief at the three women planting and carefully pulling weeds and collecting them in a pot, I decide that my job will be to fetch the watering can (this is a nice job...tidy and no kneeling). After four trips to the rain barrel the watering is done and so is the planting. The three women collectively hand me the empty pots, the gardening tools, and the tidy little collection of weeds and debris, board their chariot and drive away.

I walk down to the greenhouse, stand at the end of the building and watch them approach the intersection. Then, unaware that I am still carrying the watering can and all the pots and gardening tools, I walk back up to the garden just to double check. Yep, no question about it. There now are many little poppies in my garden. I express myself aloud and give my head a quarter-turn, "Huh." I gaze up at the clear blue sky and think to myself that this is going to be a great day.

Gardening Tips

A reminder to the anxious gardener: Don't be in too much of a hurry to plant tender seedlings or set out tender plants this spring. It looks like a late season and frost could wipe out those babies of yours when you least expect it. If you cannot wait - keep your eye to the sky and your hands on the row cover. Have a good season. Linda Nailer.

Lund Community Church

About us ~ Small group
~~ We're not perfect
~~~ In love with Jesus

### When we meet:

~ Sunday am, 10:00 Lund School  
~~ Fellowship time Wed. 7:00pm  
~~~ Men's & Ladie's time-outs (t.b.a.)  
(Everyone welcome)

What we do:

~ Help where we can
~~ Pray for each other
~~~ Pray for others  
~~~~ Learn about the Bible

For Info: ~Call Pastor Corbel
414-0400
or coffee's on at
1530 Scotch Pl.



(could spring truly be here? Huh? Do ya think?)

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Spring Dance Raises Money for Community Hall, & a Good Time Had By All *by Camille Davidson*

The LCC's Spring Dance at the Italian Hall on March 20th was a fabulous end, to what was a glorious first day of spring. There must have been something in the air...because the band was rockin' and the dance floor was full. Talking about the band, "The Equinox Sextet" was so much larger than the original plan, they had to extend the stage at the half. A huge thanks to the sextet, who donated their time, Sam Hurrie, Phil, Moe and Ron on the didges, and all the other musicians who got up to entertain that evening, it was great! Judging

from the beverage sales everybody must have been working up quite a thirst on the dance floor.

The food was a nice touch, especially for all of us driving back to Lund. I'm sure everybody celebrating birthdays that weekend appreciated the huge cakes in their honour. There were a few door prizes given out during the course of the evening, and it saw the start of another spring raffle; tickets and the prize can be found at 101 Auto (Ray and Margaret's). Many thanks to all the Volunteers who helped make it happen, and a special Thank You to Jamie Sherritt for organizing the event.



The Equinox Sextet kept the energy high into the wee hours.

Notes 'n' Things



by Jamie Sherritt

Spring Dance - March 20 - Italian Community Hall

"Build it and they will come." A stage had to be built to hold the band "Equinox Sextet." The Italian Hall was just big enough to hold the large crowd who attended. It was great to see many members of our community out dancing and having a good time. Thanks to all the band members, Sam Hurrie, and Phil, Moe and Ron - for their unique and awesome music. Also, thanks to all the volunteers who worked behind the scenes. Some memberships were collected, but we still need everyone to renew for 1999. **Did you Know?**

About 20 people got together on Saturday, March 27th to discuss ways of buying the hotel. One strong possibility discussed was forming a co-op, or reviving the harbour as a commercial centre for the community. Are you interested?

The Lund Theatre Troup

For those of you new to Lund, take note that a revival of the 1985 Michael Freedman play about Lund is taking place. Interested writers, actors, singers and backstage and set persons who have not already heard from Jamie should call him at 483-8909.



Artists Wanted! to design the new logo for The Lund Community Club.

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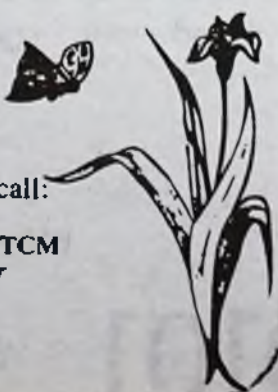
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Thoughts on Food: "ON the Road" by Donna Huber

After twenty years living in Lund, Bill and I are moving, for one year, to Halifax, Nova Scotia. Bill will be taking Information Technology training there, and reconnecting to family and friends. I look forward to being in the Maritimes, a beautiful and interesting part of Canada.

We will travel across the country in our 1984 Volkswagen campervan, taking some time to stop and enjoy along the way.

Because of the diminutive size, it takes time to adjust to sharing living quarters in a Westfalia. For example, two people cannot share cooking duties inside. Bills and my agreement are that he is responsible for hot drinks and breakfast in the morning, and I for the other assorted meals throughout the day.

This suits me, for I like to lay 'upstairs' under the down quilt and woolies until there is a cup of milky, honey sweetened Earl Grey tea to get up to.

The kitchen area inside 'Bluebelle' (How our children hate to hear us calling her that!) is miniature, and so cleanly designed you can feel the Germanic hand that guided its' concept. There is a stainless steel sink-stove unit, featuring two gas burners and a bowl and tap, which has a lid to hide it away and turn it into counter when you aren't cooking.

Then there is a tackle box sized fridge underneath and several layers of cupboards, cleverly tucked into anywhere at all.

These arrangements remind me of the impossibly small street kitchens of Japan, China, Mexico, etc., where amazing meals are whisked up in seconds from a little hot flame and some wooden tools.

In this theme we often choose to eat meals consisting of pre-cooked rice, noodles or flaps of flat breads filled or topped with swiftly prepared meats and veggies.

Cold Noodle Salads fit into our camping menu brilliantly.

In Vietnam this dish is called 'bun' and consists of chopped greens, sprouts and herbs lining the individual bowls (I remind you of the merits of a pretty bowl) topped with cold cooked rice vermicelli, then spicy stir-fried meats are added with a few roasted peanuts to top. A thin, citrusy sauce is drizzled over and the whole may then be tossed together for a complete meal.

I like to imagine Bill and I are gypsy-like in our travels, much as Mr. Toad imagined himself to be, in his gorgeous horse-drawn caravan.

It is in this frame of mind that I stock Bluebelle for trips. The oriental

market on our own Marine Ave. has all the bottles of sauces and wraps of dried noodles to make my dreams come true. I become a wizard in my petite kitchen, bringing tiny vials of flavorings out from behind my stores of dried mushroom and bundles of lemon grass.

I will also make a stop at the health food stores in town to purchase good quality nuts and dried fruits, and biodegradable soaps, etc.

We keep fruit, nuts, whole meal crackers and plenty of vegetable and fruit drinks on hand as we drive along. I have a square, flat Tupperware carton that I keep a variety of cheeses in, as we often eat toast and cheese for breakfast, and crackers and cheese for a snack or lunch.

In our old van, with our hordes of small packets, it is clear we are quite thrifty in our gypsy life, but we do not go treatless. Stashed about in corners, you would find if you searched, cello bags of Wuthers' hard toffees, peppermint chewing gum, kitkat bars, small jars of herring fillets in wine sauce, bags of salty, shell-on peanuts and one or two boxes of good quality 'bought' cookies.

In even deeper hiding you might locate a bottle of old single malt, and a bottle of some sort of flavored brandy. (I can't decide if I like Grand Marnier, B and B, or the cinnamon stuff with the gold flakes in it.) All carefully wrapped in fleece jackets.

If you think of us en route, imagine the blue van, with its top up camped under the stars somewhere free. We will be sitting in our deck chairs outside, with our cleaned-out pasta bowls beside us, brandy snifters in our hands, watching the suns' last rays playing over a smoothly gliding river.

'Til next time.

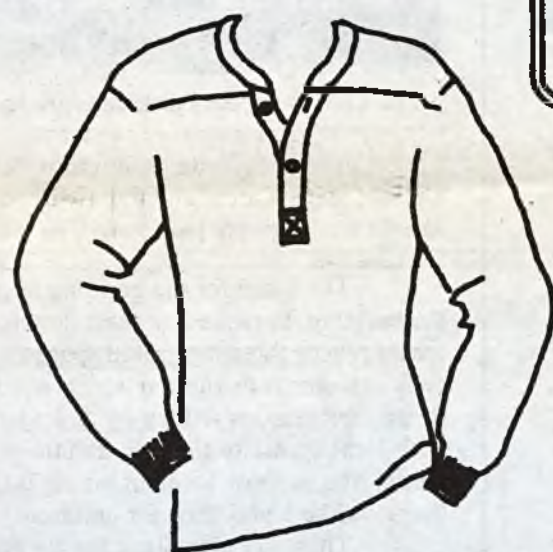
VIETNAMESE NOODLE SUPPER... 'BUN'

I am sure most readers know how to stir fry pork, or chicken, or beef. What I do is chop some garlic and fresh gingerroot and then sauté them with strips of meat. As it sizzles, I toss in some brown sugar to caramelize, add some hot chili paste and some soy sauce, and then a little splash of water mixed with cornstarch to finish.

DIPPING SAUCE.

1 clove of garlic, crushed
2 to 3 Tai chili-peppers or one small jalapeno, minced
½ tsp. ground chili paste
2/3 cup of hot water
1/4 cup fish sauce
2 tbsps. lime juice.
Let sauce marinate for fifteen minutes, or more.

Assemble the 'Bun', adding the marinade to taste. Toss.



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Portside Grill Opening in May on Franzene Rd.

by Valerie Durnin

It is the oldest standing building in Lund, and it boasts a breathtaking view of the Lund harbor, the strait and mountain-fringed Vancouver Island. The soon-to-be Portside Grill was once the Franzene family home, and it is a sturdy, airy building perched against the rock. Right now it is a hive of industry, as Sue Watson, her partner Karen Trace, her family and a few assorted contractors work to transform it into Lund's newest restaurant.

Like many ventures, this one started with an opportunity and a need. Sue Watson and her husband own the site, upon which they are planning a

marina. Sue wanted to take advantage of the fact that there was a building already standing at the marina, and decided to put in a coffee house. And then, as she says, "We found out that Karen was not renewing her lease at Lund Lubber's and we decided to go together in a full fledged restaurant." Karen has run Lund Lubber's for the last five years, operating one of the few places to eat out in Lund.

Both women are clearly excited about the project, and have many plans. The restaurant will be open year round for breakfast, lunch and dinner, and will offer "casual dining, everyone welcome" says Karen. On the large menu will be burgers, steaks, ribs, & chicken and, adds Karen, "we've got a great Mexican menu". There will be specials, "something that was a really big thing at Lund Lubbers was \$1.99 cheeseburger day, and we're going to carry that on every Monday". There will be a licensed bar, with draft beer on tap. Fruit slushees, a

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Turn on Franzene Road, just above old Community Hall



The view from the Portside Grill, looking over Lund harbour.

Lund Lubber's favorite, will return. "Our coffee is coming from River City Coffee," says Karen, and there will be a cappuccino bar with River City beans for sale as well. Private parties will be welcome, and all of the menu will be available for take out.

The plans for the building as just as extensive. "We are going to enlarge the building, to make it at least double the size it is now," says Sue. This will create two or three new retail spaces which will be offered to local businesses. A deck is under construction which will be "huge, with three different levels". Restaurant patrons will enjoy "the nicest view in all of Lund". Planters will bloom with local specialty flowers, and there will be an herb garden. Sue adds, "we would like to show local art on the wall," which will be available for sale. And there will be a play area for children.

There are also plans for the grounds. "I don't know that the landscaping part will be completed this year," says Sue, "but down the road it will be." Showers and a laundromat will be added behind the main building. All of the facilities will be wheelchair accessible. As Sue tells it, "It offers everything - there will be ample parking," and when the marina is completed, "you can pull right up in your boat."

The Portside Grill will see a lot of the staff from Lund Lubber's coming back, and they hope, a lot of the customers. For Karen, this is a return to the business that she loves. Lund Lubber's, she says, was "easy going, everybody

welcome ... it became like my living room". Sue is excited about creating a new restaurant, especially because it will include a space for new business in Lund. "I'd like to see a Farmer's Market, in the summer on the weekends," she says, "I'd like to see a hairdresser; I'd like to see a doctor's office open there for the summer months, to service the area." They hope that people will come from Lund, from Powell River, from Savary and Hernando Islands, and also hope to see many tourists who are boating or driving through. With all the energy and excitement they are putting into this new venture, they are sure to succeed.



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BARNACLE

Starboard Café Opens on the Boardwalk

by Valerie Durnin

Open the door to the Starboard Cafe, the new restaurant on the Boardwalk in Lund, and you are greeted by the tantalizing smell of spicy beef barley soup. Made from scratch, it is the soup of the day. Also on the lunch menu are sandwiches, salsa & chips, Caesar salad, and a tempting penne pasta in a sauce with broccoli and smoked salmon.

Flo Turgeon, the new owner of the restaurant, is preparing for lunch. There have been changes since she took over the building. The wainscoting is freshly painted in a warm terracotta shade, contrasting with fresh white walls and forest green trim. The floors and woodwork have been scrubbed to a high shine. Bouquets of silverware in terracotta pots sit on the tables beside fresh cut flowers in wine glasses. Flo's own prints by local artist Courtney Cressy hang on the walls, and artwork framed by Sylvi Butler and from west coast artist Steve Nielson are available for sale. The room is filled with light and warmth, and at the center of it all is Flo herself, smiling companionably as she readies the cafe for her lunch customers.

"I've been trying to get this building for about seven years," she says. The opportunity came up this spring, when the lease became available. Instead of leasing, Flo decided to buy the property and get back into the restaurant business. The last few years had been spent sailing with her partner, and wintering in Mexico, just north of Puerto Vallarta. But "I like cooking, more than anything," she says, which brought her back to Lund and inspired her to open the restaurant. And, she adds, "I was bored! Kids are all grown up, I don't have any responsibilities." The restaurant fills the bill, capitalizing on Flo's long experience with cooking and catering.

"I've been here for 20 years," Flo says, when asked about her history in Lund. "I'm quite well-known." She has worked in several restaurants in the Lund and Powell River areas, and started the Galley Restaurant in Powell River 12 years ago. Before that, she managed the Okeover restaurant, "years ago, back in the old days." She also served as the Banquet Sous Chef for the Beach Gardens for many years. Though she lived in Powell River for four years during this time, she returned to Lund because, she says, "This is my home."

During April, the restaurant is open for lunch and dinner, and features a menu which varies depending on the availability of ingredients. Though there will probably be a set menu during the high season, right now the flexible menu is working for both Flo and her customers. "I can get stuff on sale, create something really neat with it," says Flo, "I'm having fun with it, anyway, that's for sure."

The food is made with fresh ingredients, from scratch, with a 'home cooking' feel. Lunch is served from 11 a.m., and the traditional menu features home made soup, sandwiches, salads and pasta for about \$5 to \$6. Dinner is served until 7:00 p.m. during the week and 10:00 p.m. on Friday, Saturday and Sunday, with 3 or 4 appetizers and at least two entrees offered for \$9 to \$11, including salad. The Starboard Cafe is licensed for beer, wine, cider and liqueurs.

Come May, the staff will grow and the business will settle in for the summer. The large outdoor seating area will be open. There will be a set menu, featuring fresh fish along with other home-cooked meals. Renovations will continue into next year, and Flo's plans include the addition of long wooden tables to the outdoor seating area, covered by large umbrellas or an awning. All of it adds up to a great place for Lund residents to go, for a meal or just for a coffee and a chat. "The Lund area, that's what I'm after," says Flo, when she discusses the customer she is seeking. "I believe you should gear up for the locals," she adds. In the end, she is creating, she says, "A community place".



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