

April 2000

The Lund Barnacle

Your Community Newspaper

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## Lund Youth in Action: Committee Formed

by Brenda Ahola

The Lund Youth Committee held their first meeting on April 1st, Saturday, at the Gazebo. The meeting lasted for nearly two hours. Twelve local youths and six adults attended. At the start, an introduction game was played. The youths were asked to think of an adjective, that described themselves, beginning with the first letter of their first name (i.e. Bodacious Brenda). This was sort of a brain teaser, but was good for a few laughs. The committee also participated in a group juggle, which kept up the same routine with up to ten balls.

Many ideas came together, ideas for youth activities, projects and fundraising. These excellent ideas are the foundation for our committee. During the meeting we discussed

sports teams, day camps, art camps, a youth theatre group, summer trips to Savary Island, making a movie, holding a youth art auction, face painting at the Easter egg hunt, a hot-dog sale (which will be held at 101 Auto on Sunday April 16th, at 11:30am). These are just a small fraction of the ideas expressed at our first meeting.

The Lund Youth Committee had its second meeting at the Gazebo on Sunday April 9th. The group planned the Easter Egg Hunt and the Youth Committee's first fundraiser, a Hot Dog Sale which will be held at the 101 Auto Flea Market on April 16th. There will be another meeting directly after the hot dog sale. We hope that even more youths will attend. We need all the support we can get. Please feel free to join us.

## LCC Creates Summer Student "Jobs"

Through *Youth Community Action*, a program of the B.C. Ministry of Advanced Education, Training and Technology, the Lund Community Club will offer five positions to local youth planning to go to a B.C. college, university or trades institution in the next five years. (The college must be one for which student loans are granted.) Rather than being paid for their work, youths will earn "tuition credit" worth \$8/ hour towards their post-secondary education.

There will be two *Coordinating Assistant/Activities Leader* positions, beginning in May and to be completed by August 19th, which will involve coordinating of events and youth programs, supervision or younger participants in

the program, grounds work (trail building, etc.), community support and assistance with the community newspaper and fundraising. Three *Community and Youth Activities Assistants* will help the leaders with these initiatives, and take place between June 25th and August 19th.

Job descriptions and applications have been placed at The Lund Market, 101 Auto, Nancy's Bakery and at Career Link and Human Resources Development in Powell River. Please do not call these locations for information.

This is a great program for young people wanting to help out in their community, and wanting to put aside money towards their education. We look forward to working with you!

## Shanti MacFronton to Spend Her Summer as Youth Challenge International Volunteer

Instead of vacationing this summer, or working for herself, Shanti MacFronton has decided to volunteer 10 weeks of her life to helping others.

Shanti will be joining Youth Challenge International, a group that since 1989 has been bringing together youth from Canada, Australia, Costa Rica and Guyana to work on community projects in the host countries. Most projects are in Costa Rica or Guyana, though there are occasionally projects also in the Solomon Islands.

According to their brochure "Youth Challenge International combines community development, health work and environmental research in adventurous projects carried out by teams of volunteers aged 18-25 years." This could mean that Shanti would be working on rainforest studies, in which she might catalogue new species or build a trail to bring economic growth to an area in the hopes that it will halt cutting of the rainforest. She might work on building a community centre, aqueduct or well, helping in schools or health clinics, or providing coordination for health education or eye surgery in the host country.

"I first read about it in the campus newspaper," Shanti says. "There was an ad that read, 'So you want a challenge?'" She checked out their website ([www.yci.org](http://www.yci.org)), printed off an application and sent it in. The next step was what the organization calls a selection day. Shanti joined several other young people who were put together to perform group work that challenged their skills in unexpected areas. "There were different boundaries and barriers that you were tested at," she says, and adds that she was asked



Shanti with her father, Jeff MacFronton.

not to reveal the nature of the tests so that any new applicants will not have an advantage. At the end of the day there were individual interviews, and the applicants were told that they would be called with the results. Shanti was pleased to find a message when she got home that she had been accepted to the program.

Shanti is scheduled to leave mid-June, and will go to Guyana for her challenge, though she won't know which village she will be working in until she arrives. Some of the villages are difficult to reach, and the participants have to take long hikes just to get to the site. She also won't know what type of project she will be working on until after a conference in Guyana. The first week is a preparation week, where the participants from all the countries get together and the projects are discussed. Then they break off into smaller groups and are assigned a project. The next nine weeks are spent accomplishing their task,

and as a final commitment, participants are asked to donate 100 hours of volunteer work in their own community upon their return.

"I joined the organization because I want to make a difference in some way," she says. "I'm tired of just complaining about how the world is. I also think that I am going to gain a lot from it. There is just as much in it for me as there will be for the country. It will be hard work but I think it will be good," she says. Some of the participants have been so inspired by their experiences with Youth Challenge International that they have returned to start their own charities.

"One of the things that I think is really neat about the program is that the projects that the communities have approached the organization and asked for the project, and they provide half of what is needed," she says. The other half of the funding comes from the participants themselves, and Shanti will spend the next two months raising the \$4,200 required of all YCI volunteers. The money pays for travel and living expenses, but Shanti points out that 60% of the funds raised go toward the actual project. To help her on her way, the Lund Community Club has decided to donate the proceeds of the May Long Weekend Dance (May 20<sup>th</sup> at the Gazebo). Shanti will be back in Lund at the end of this month and happy to talk to anyone about the project. If you would like to send a donation directly to Shanti, mail it to Shanti MacFronton, RR#2 Craig Road, Powell River, B.C., V9A 4Z3. Checks should be made out to Youth Challenge International, and an income tax receipt can be provided for donations of \$25 or more. If you have any questions about YCI you may call their office at (416) 504-3376.



**From the Editor:** Not much space today, but that's all right - I'll keep it brief.

In last year's April issue of the Barnacle I wrote about change. Funny how that topic is the one on my mind at this time this year as well.

Certainly as the hotel speeds its way toward the opening date I wonder what will be the effects on our little community. I can't help but think that there will be positive results from the increased commerce in our area, coupled with the renewal of services that we have all missed. Yet with the opening of the store, the restaurant, and the bar, the lives and livelihoods of members of our community will change, some for the better and

some for the worse. Change is a constant and one of the issues that people in business deal with. I can only hope that in the end we all benefit from the new Lund.

The Lund School, rather than closing, seems to be metamorphosing. Unwilling to let the School Board be the sole determinant of the fate of our children, a group of concerned parents and community members have been working on an alternative education facility, one that will offer a non-coercive education and a variety of extracurricular programs. This change will only happen with the commitment of the community, and many people have voiced their support of the

idea. We'll have to wait and see if this change comes about.

Lastly, the area may be forever changed by the application of pesticides near the Okeover Inlet. Considering that this is an area that generates employment for many of our neighbours, and considering that we can't really know what poisoning a few kinds of plants does to all the species that live where the poison is applied, I can only hope that the action group that is working to stop the spraying will be successful in protecting our environment from an uncertain and likely perilous change.

*Valerie*

## PUNDATICS

NOW APPEARING IN THE BARNACLE



...NEXT EDITION: INTRODUCING "MINDY",  
...MEETS VIAGRA MAN...

**DEADLINE FOR  
SUBMISSIONS AND ADS  
FOR THE MAY ISSUE:  
WEDNESDAY,  
APRIL 26, 2000**

**NEW!**

The Barnacle's  
new phone number is:  
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### ADVERTISING RATES:

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 7-7/8"	\$25.00
1/3 page	4-7/8" x 10-1/8"	\$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.

### 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 101 Auto Service, on the corner of Hwy 101 and Malaspina Rd., 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 tdurnin@aisl.bc.ca

### 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

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## Community Notes:

### Renew your LCC Membership

It's time to renew! If you have not yet renewed your Lund Community Club Membership for the year 2000 you may do so by filling out the coupon on page 5 and sending it, along with \$5 for an individual membership or \$10 for a family membership to the following address: Lund Community Club, Box 72, Lund, B.C. V0N 2G0. You will receive a your LCC member card in the mail.

### Improv Cook-off

All the teams are in place for the Lund Improv Cook-off to be held April 22 at the Gazebo. Teams will be asked to bring five spices or other ingredients to be added to the several that will be provided, and then each team will be asked to concoct an appetizer, a main course and a dessert within one hour. The teams arrive at 6pm sharp. To sample the fare, bring a donation of \$2 to \$5 and show up 'round 7. There will be improv comedy on the stage directly following the cook-off, and a jam session afterwards. So bring your appetite, your sense of humour, and your drums or instruments and party!

### Easter Egg Hunt & Tea

Come out for the Lund Easter Egg Hunt on April 23! Activities for the kids will include the hunt and egg decorating, and there will be tea and coffee available for the grown-ups. Cakes and cookies will be pot luck.

### Proceeds from Long Weekend Dance to be Donated to Local Youth's Cause

All proceeds from the May 20<sup>th</sup> dance will be donated to Shanti MacFronton as part of her quest to raise \$4,200 toward a community volunteer project through Youth Challenge International. Come out, dance, and support a Lund youth who is doing her part to make the world a better place.

## Call to Fight Rising Gas Prices

by Cor Landman

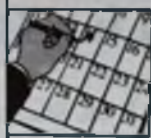
*Editor's Note: This paper will not be published in time for the reader to participate in the boycott mentioned. My apologies to Cor. This campaign was carried out via the Internet, another of the uses of this new medium. We'll have to wait and see how it worked out ...*

Anytime we can stick it to them it's a good day. Last year on April 30, 1999, a gas out was staged across Canada and the U.S. to bring the price of gas down, and it worked. It's time to do something about it again. This time, lets make it for three days instead of just one. The oil cartel decided to slow production to drive up gasoline prices. Lets see how many Canadian/American people we can get to ban together for a three day period in April, NOT TO BUY ANY GASOLINE, during those three days. LETS HAVE A GAS OUT. Do not buy any gasoline from APRIL 7, 2000, THROUGH APRIL 9, 2000. Buy what you need before the dates listed above, or after, but try not to buy any during the GAS OUT. If you want to help, just send this to everyone you know and ask them to do the same. We brought the prices down once before, and we can do it again! Come on North America lets stand together. WE CAN MAKE A DIFFERENCE!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!



### Did You Know ...

That in the Siargao Islands in Spain fishermen brave the treacherous surf to harvest goose barnacles, which they sell to restaurants for as much as \$66 U.S. per pound. They can make as much money in one day harvesting barnacles as in a month ashore.



## Community Events Noticeboard: Lund Events 2000

Apr 12 7pm	Community School Meeting at the Fire Hall	Apr 25 7pm	Lund Community Club Meeting at the Fire Hall
Apr 17 7pm	Final School Board Meeting about Lund School at School Board Office	May 20 8pm	Long Weekend Dance at the Gazebo
Apr 22 12:30pm	Earth Day Clean-Up Meet at Gazebo	June 18 4pm	Prawn Fest at the Gazebo
Apr 22 7pm	Cook-off, Improv & Dance	June 24	Lund Hotel Grand Opening
Apr 23 12 noon	Kid's Easter Egg Hunt & Tea	July 1	Canada Day Run / Art Music / Improv

For information on the above events, or if you would like to book an event at the Gazebo call Jamie at 483-8909

If you would like to post an event on the Community Events Noticeboard please call Valerie at 483-3082

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@

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## Harassment in our Schools a Problem for Today's Youth

by Brenda L. Ahola

The harassment issue in our schools is a growing problem. School shootings are becoming too frequent. The teen suicide rate is increasing. We read about it in the newspaper. We see it on the news, but how often do we stop and look at what is going on in our own local schools?

Students have been harassed since the schools first opened. Schoolyard fights have happened since before any of us can remember, and they will probably continue to happen because the fact of the matter is, kids can be so cruel. Kids do things without realizing the effect it is having on their fellow students.

Many members of the teaching staff are aware of harassment situations but, do nothing about it. The rule is, if a student is being harassed they should notify a teacher or counselor. Too many students are afraid to come forward because of what may happen if they "rat out".

If a member of the staff is aware of a harassment situation, disciplinary action should be taken without the notification of a school authority by the harassed student. Too many adults, too many teachers turn a blind eye to these situations. How long do the harassed students have to wait for the "disciplinary action" to intervene? How long does a harassment situation have to go on before something is done about it?

One evening, I was watching the news on T.V. It was about a student who made death threats to other students. The students that were threatened were interviewed. Many of them, while smiling and giggling, admitted that they "bugged him a lot." This boy was harassed so badly that he became very angry and threatened to kill several students.

This particular boy was charged with uttering death threats. What he did was wrong, as well as against the law. What about his "harassers"? What they did was wrong and also against the law. So why have they not been charged or at least

reprimanded? All the students involved in that situation could be charged. However, kids are still afraid to "rat out" their peers. These students that were involved in that situation are a part of the growing problem with harassment.

Some members of the teaching staff were aware of the situation, they ignored it until a serious threat was made. The problem we really seem to have is that members of the teaching staff ignore the harassment issue! The taxpayers pay teachers not only to teach, but to keep our schools safe as well. So why aren't they doing their job?

This problem has gone on far too long. It needs to be addressed, promptly! Obviously, teachers can't be everywhere to see everything all the time. What about the things they do see?

Teachers have lost a lot of power in the disciplinary area. However there are still methods of discipline that can be used: writing lines, cleaning blackboards, picking litter up off the grounds, detention, Saturday school, suspension or even expulsion! And whatever happened to phone calls or letters to parents? Anything to keep our school safe! That is what they are paid to do, isn't it?

What has to happen before something is done? Do we have to have a school riot? Do we need to have a school shooting of our own? Do we need to have one of our children harassed so badly that they refuse to go to school? Or maybe they'll become so depressed that they'll need therapy? Do we need to see one of our children seriously injured or possibly killed? How long do we have to wait?

I have relatives in the school system. Therefore, I am deeply concerned about this issue. I do not wish to see them in that type of situation. I, myself, haven't been in the public school system for almost three years. When I see, hear or read about these situations, I think to myself, "Thank God I'm enrolled in correspondence!"

## Youth Music Festival Coming to Craig Park

Craig Park will be the scene of a good deal of music come August, if Tara Thurber has her way. Together with Fiona Tyler and



Jesse Copeland, all of whom grew up in Lund, she has been planning a Youth Music Festival to take place on August 12<sup>th</sup> and 13<sup>th</sup>.

"There have been a bunch of people talking about it for a lot of years," says Tara. She also states her belief in the talent of the young people from Lund and Powell River, and has planned this event to showcase that talent.

The Festival will begin on Friday with a DJ dance in town, and continue at Craig Park where the stage will be set up to run both days from 11am to 11pm. In addition to music, the event will allow young people with artistic or craft talent to set up booths and provide them the opportunity to sell their work.

As for 'youth', Tara's description is wider ranging than one might think. "Under 30," she says. "It's basically for teens, but there's so many of us older teenagers out there." She also invites people of all ages to volunteer to help with the event, but asks that the performers and artists fall within the 'under 30' criteria.

"There are lots of things in Powell River for people who like music, like the Sunshine Coast Folk Festival," Tara says. Until now, there has been nothing on that scale for the younger kids. And she hopes to make Youth Music Festival into a long-running gig, like the Folk Festival. "We are hoping that it will be more than one year, that it will evolve," she says.

The event will be advertised down the peninsula and on the Island, but the Festival will not look for vendors from outside Powell River/Lund. As for the musician, preference will be given to youth from Powell River and Lund, though the organizers are open to having young people come from outside the area to play. There will be an admission charge, and a charge to rent tables in the craft fair.

If you are interested in volunteering or if you would like to rent a table at the craft fair, you may contact Heather Shannon at 485-9730. Musicians or anyone wanting more information can call Tara Thurber at (250) 721-2934.

## What is Our Future?

by Brenda Ahola

It may seem as though today's youth have nothing on their mind except sports, music, talking on the phone, and hanging out. This is simply not true. Today's youth have plenty of things on their mind, such as, what to do after finishing High School. Some of us will go to college or university. Some of us will get jobs. Many of us are torn between the two or simply haven't any idea what to do yet. There are other issues that are very important to us, for instance, the environmental issues that have been left for us to deal with by previous generations. What can we do? What can we teach our children? To ensure no more huge environmental issues arise. We also worry about security in a society where violence and violent crimes are an everyday occurrence. Will we be safe? Will our families be safe? Our

homes? We worry about the job situation in B.C. Will we have the qualifications? Will we be able to get jobs? Will they have any benefits? Will we be able to take care of and support ourselves? Will we be able to take care of and support our families? What about health care in B.C.? When we have our own families, will health care be available to them? Will our hospitals have enough nurses? Enough beds? Proper technology? Of course we are concerned with the world around us. We are also concerned with our schoolwork, our grades, our part-time jobs, our social status, and that only to mention a few issues. In a world where it is difficult for youth to have a voice in political matters, we do worry and we are very concerned.

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## Community and School Board Meet to Discuss Lund School

by Valerie Durnin

The Lund community will have one last chance to talk to the School Board on Monday, April 17<sup>th</sup>, at the final meeting to determine the fate of the Lund school. There have been two School Board meetings in Lund, and the second of which was held on March 20<sup>th</sup>.

At this second meeting, Lund parents and community members expressed their desire for a more alternative school. The idea has been discussed in three community meetings, and a proposal to be brought to the School Board for the April meeting is in the works.

Many members of the community would like to see the Lund school become an alternative education facility, a parent-run school that is open to grades kindergarten through 12. Basic curriculum would be enriched through the participation of parents and community volunteers. The school would act as a learning resource center, with at least one teacher on staff to answer questions and guide students. It has been suggested that parents could provide instruction in everything from gardening to art to fishing to the construction and maintenance of a Lund radio station.

At the March 20<sup>th</sup> School Board meeting, the Board was presented with a petition describing the kind of school that Lund would like, with signatures from many Lund parents. Though the Board took the petition with them, they would not comment on the possibilities of enriching the curriculum while keeping the school operating as part of School District 47.

The issue of enrollment has been the central issue throughout the proceedings. Currently six students attend the Lund School, which the Board counts as 4-1/2 because kindergarten students attend half days and therefore are counted as half a student. Between the meetings the Board researched how many Lund children currently in the school system attended other schools, and found that the enrollment would climb only to twelve. Most of these students currently attend James Thompson Elementary School in Wildwood, and none of their parents were interested in returning their children to the Lund School, citing enhanced extracurricular activities and better socialization for their children. The Board does not have any information regarding students in other school systems (Ecole Cote du Soleil, Assumption School, home schooling) and asked that the Lund community provide information on students who may be interested in returning to the Lund school from these other educational systems.

The group working on the alternative school will be looking for this information, and at the same time is canvassing the community to determine the interest and commitment to building an alternative school. A proposal that was put before the Board by the Gabriola Island community is being used as a model for the alternative Lund school, and the community is working on the funding necessary to run such a school. Concerned parents and community members are invited to attend the next community meeting on Wednesday April 12, 7pm at the Fire Hall in Lund. The final School Board meeting will take place at the School Board offices on April 17<sup>th</sup>, at 7pm.

## Let's Make a School for Our Children

by Cor Landman

After the disheartening school board meeting on the first day of spring I must air my concerns. There were six persons at the table facing the present and concerned people of Lund. These six men and women came from the city to hear of suggestions of why THEY shouldn't close the LUND school. These people are the trustees, forming the board from whence decisions are made influencing the education of our children. As it turned out, to hear that they did not know much about Lund and the least of the amount of pupils who domicile here other than the few they have on their registration. Presentations were made from the floor to that table with humble respect and hesitation, not to upset any opinion against a possible positive judgment.

We have chosen to live here, because of many positive reasons. We live here with the love of life and the appreciation of where we are. Our philosophies differ only little and we associate with each other on our terms. We carry our free thought over into our family life and neighbourhood. We feel safe and above all, that this is THE place to raise children through a happy childhood into a content and self assured adult. Schooling, the brain memory development, is merely a tool in that greater process. Schooling is an extension and enhancement of that what we believe in.

Therefore as we look at that scenario in the school meeting that Monday, the roles are

reversed by sheer exercising of power given to a small group who assume to be the thinkers of our society.

Our children, no matter what age, are a result of our commitment to our acceptance of true life. There with we are the school board, we are the tax payers who afford their education, we are responsible to them that they grow into persons of value. In this day and age teaching of the three R's are done by computer and each child can learn as fast or not as anyone else no matter what grade it is in.

A room full of these connections is suffice to do that trick, with a person who guides them through the manipulation of mouse and keyboard. The LCC has a very active fund raising committee to overcome that cost hurdle.

Music, art and craft etc. instructions can be given by local talent of which there are many of, the same goes with sports. To learn an other language, for the young ones posses no problem. Again the same goes with religion. We either let the selected students have a period in which they practice their belief or if we wish to be more advanced we let a minister or any person of the cloth come and explain the fundamentals of their religion.

The community club provides plenty of social activities. A generation, which completely understands its neighbour and respects their style of life. Is that an ideal thought? NO. It can be reality. It merely takes a little of each of us.

Yes!

Please renew my Lund Community Club membership.  
(enclose \$5 for individual, \$10 for family membership)

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Address: \_\_\_\_\_

Phone: \_\_\_\_\_



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& Tea

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## Lund Hotel Plans Grand Opening Celebration

The Lund Hotel has been undergoing some major changes, and the progress has been remarkable in just a few short months. The store will be ready to open in late April, and the hotel at the beginning of May. At that time, the bar and restaurant will open, and negotiations are underway to bring the liquor store back to the hotel as well.

The hotel is becoming a renewed beauty. The work team excavated a fire place that had been hidden, and has built a 30-seat conference room around it. All of the rooms in the back, or 'motel' part of the building have been completely renovated, with new hardwood floors, new furnishings, and a phone in every room. Doors have been added between rooms, allowing a family to rent a multi-room suite. A satellite system will be next, and there is talk of installing a hot tub. Next year, the owners plan to renovate the rooms upstairs in the front, 'hotel' section, which will have rooms more like bridal suites.

In order to celebrate the opening of the hotel, the management group is planning a one-day extravaganza. The Grand Opening will take place on June 24, and will involve events planned by the hotel, by the Lund Community Club and by local businesses.

The hotel group is working on a program that includes number of cultural activities, including a grand entry led by Sliammon's elders, a presentation by the children's dance troupe, a ceremonial flag raising of the Sliammon logo, and the dedication of an official logo developed by a Sliammon artist. Entertainment events will include a fishing derby with prizes donated by the hotel for children and adults, children's relay races, and artifact hunt with Native artwork as a prize. Nancy's Bakery, Flo's Starboard Cafe, the Portside Grill, Tug Ghum Gallery and Good Diving have all committed to participating in the opening, with everything from a Northside Volunteer Fire Department pancake breakfast hosted by the Portside Grill to carving demonstrations at Tug Ghum. The Lund Community Club will work with the hotel to keep a stage filled with entertainment all day long, and will run a marketplace, with proceeds going to the Lund Community Club.

All Lund and surrounding residents are invited to come out on June 24 and have a great time celebrating the opening of the new Lund Hotel. Look for more information in next month's *Barnacle* and in local media.

## Earth Day Clean-up Planned for Lund

Are you tired of driving or walking past discarded trash on our roads? This is your chance to make a difference!

On Saturday, April 22, which is also Earth Day, you are invited to participate in a clean-up of Lund's roads and fields.



If you are interested in joining the Clean-up, meet at the Gazebo at 12:30pm on April 22nd. You will be provided a bag and an area to work. Participants will return to the Gazebo by 2:30pm. Bags will be sent to the dump by Lund Community Club Volunteers

### HAVE YOU BEEN DOWN TO THE GAZEBO LATELY?

Work crews have been levelling the grounds and planting grass seed. It's already springing up on the top level! Work parties go out most Sundays to keep the project going - if you would like to help with the landscaping, call Suzan at 483-9532 for more info on work parties.



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# Lund Residents Fight Against Planned Pesticide Use in Okeover and Stillwater

by Valerie Durnin

A group of concerned locals has been working on stopping the planned spraying of the pesticides Vision (glyphosate) and Release (triclopyr) in a 34.6.0.ha area of Okeover Inlet. An application was made by Coast Mountain Hardwoods, Inc. to begin spraying in July, 2000.

The pesticides are approved for use in controlling brush, although, according to a publication from the Northwest Coalition for Alternatives to Pesticides, glyphosate, which is the active ingredient in the pesticide Roundup, is "acutely toxic to animals, including humans. Symptoms include eye and skin irritation, headache, nausea, numbness, elevated blood pressure and heart palpitations."

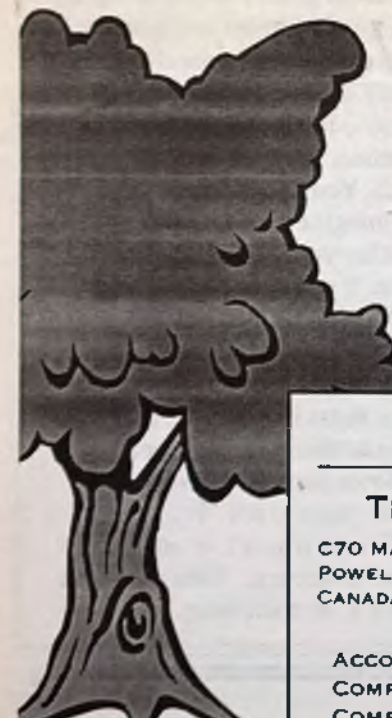
A copy of the application by Coast Mountain Hardwoods was hung in Lund by Zoe Roberts, on a sign entreating locals to write to the addresses on the notice and protest the spraying. Local protesters made up petitions and placed them in businesses throughout Lund, and hundreds of signatures were gathered. Together with another group that is working to stop spraying in the Stillwater area, Lund residents will meet this week with MLA Gordon Wilson. They will also take the petitions to the Forest Service in a symbolic act of protest. "We want them to know that the community is opposed to the spraying," says Patty Tawiyaka, who has been active in organizing the protest against the spraying.

The group is also actively working on getting media coverage for their cause. Channel 10 will attend the protest at the Forest Service, and letters will be sent to Vancouver and Victoria newspapers in an effort to widen the protest. The CBC and the Advisory Council for Weyerhaeuser will also be contacted. The Regional Board has also been contacted, and Len Emmonds is bringing the issue to a Board meeting this week.

The deadline for protesting the spraying in Okeover was March 8<sup>th</sup>. If approved, spraying may take place in the area between July 1, 2000 and December 31, 2000. According to Rianne Matz, the company intends to request that another 64,000 hectares be added to the area in which they are allowed to spray. Patty says, "we are trying to get a group together to appeal the decision, and instate a permanent moratorium on spraying of the two pesticides," and she adds that the used of Roundup is illegal in Quebec.

In 1991 a Sechelt nurses' union got together and stopped the spraying of these pesticides up and down the Sunshine Coast. Patty hopes that in Okeover and Stillwater we may be able to do the same. "We don't feel protected," she says.

If you would like to write a letter protesting the spraying, you may send it to Coast Mountain Hardwoods, Inc., 7515 Hopcott Road, Delta, B.C., V4G 1B7, with a copy to the Pesticide Control Program at B.C. Environment, Pollution Prevention Program, 10470 152 Street, Surrey, B.C., V3R 0Y3.



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# Poisoning Paradise by Rianne Matz

Powell River on the west coast of British Columbia at first strikes visitors with its pristine beauty and endless sea vistas. We who live here are also aware of the majesty of this part of the coastline and would like to see it remain so. Unfortunately paradise is in peril from sources other than pulp mill production. We are accumulating a large list of ills against this wonderful coast we live along.

North to Desolation Sound at Theodosia Inlet and Okeover Inlet applications have been made to spray pesticides. Application has also been made for Powell Daniel's camp at the head of Powell Lake. South of town in the small community of Stillwater applications have also

been made. The pesticides applications applied for are for Vision and Release.

Vision is a glyphosate and suspected carcinogen (RCC carcinogenicity rating) it is also a suspect mutagen and the transformation product (formaldehyde) is also a carcinogen and a suspect mutagen, which can cause liver damage and eye damage from transformation to formic acid. The herbicide Release is an organochlorine which has been detected in groundwater and is listed on the EPA's Toxic Release Inventory. Its long term effects on mammals are as a suspect carcinogen and suspect mutagen. It has a medium toxicity to birds and low to high toxicity for fish. One company has spoken to the newspaper saying that manual clearing would be up to four times more expensive. Is that all? In light of the possible damage these pesticides pose would it not make sense to provide the extra jobs? Monsanto, the maker of these chemicals, tells us the active ingredients in these pesticides are safe. The active ingredients comprise 41% while the other 59% inert ingredients include 1,4Dioxane a known animal carcinogen. Another inert ingredient is POEA which shows an amazing lack of information on its toxicity. The only data available concern fish toxicity which show that formulas with POEA are 400 times more toxic to fish than other chemicals without a surfactant. We do not know at this time what surfactant is being used.

I was under the impression that some of the areas to be sprayed were designated for salmon enhancement. Even with a buffer zone along creek beds common sense tells me that with formulas this toxic there is going to be wind drift, there will be leaching into the soil and watersheds and the impact on the ecosystems affected will be far reaching and long term. The savings that companies see now will be picked up later by tax payers as they pay for shooting bears who wander farther into urban areas for food, shellfish harvesting will suffer as these toxic chemicals cause algae blooms, fisherman will be unemployed as salmon fry cease to thrive in toxic streams. What is the benefit? I want people to know about this and I would like everyone who feels as outraged as I do to find a petition in the community and sign it today. We need more signatures to stop this needless spraying. In 1990 the Sechelt community said NO to pesticides. In 1993 Powell River said NO. Texada has said NO to these pesticides as have Quebec and Oregon. I suggest that Powell River say NO once again.

Rianne Matz  
Lund, BC

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## No, they haven't 'lost it' ...



was already teaching Improv classes to Lund youth, decided to try a night of Improv. The rest, as they say, is history.

"Improv is a process used to create theatre in a collective manner, including input from all the participants *and* the audience," says Ted, who has done Improv professionally at murder mysteries in London, Ontario, and who has taken Second City Improv workshops in Toronto. "It's kind of like jazz music, it allows room to be a writer and performer at the same time."

So far, the Troupe has performed professionally twice, once at a theatre sports exchange with a Courtney troupe, and once at the Laughing Oyster here in Lund. They performed at the Spring Dance and you will see them again at the Improv Cook-off, which benefits the Lund Theatre Troupe.

"Improv gives you the freedom to make a total fool of yourself, but if you do it doesn't matter. It's all the better. I like that," says Kaia Sherritt, who played on one of the teams at the Laughing Oyster. Courtney team player Barry Randle says, "It's stream of consciousness - that's the cool thing about it. You get an idea and you run with it and it goes the way it goes." He adds that it's nerve-wracking. "You don't know what you're going to say and then suddenly boom, you've got an idea and you've got to go with it." That freedom and spontaneity seem to serve the players well, as does the challenge of speaking in front of a crowd. Judging by the laughter that accompanies Improv nights, and the general hilarity of the group, it is a good time for all. And, says Ted, "I've been noticing that a lot of people talk about Improv as being good therapy. I don't know why. They just feel better after they do it, and they learn a lot about themselves."



You may have seen some pretty strange things happening at entertainment spots around Lund in, say, the last six months or so. That because several of our intrepid friends and neighbours have decided that the best way to spend a Friday night is barking like a dog, or speaking in rhyme, or trying to figure out how to commit murder with only a carrot.

These are the challenges of Improv. It all really began with the play, when the Lund Theatre Troupe was re-formed. Rather than write another play, Jamie Sherritt, leader of the Lund Theatre Troupe, and Ted Durnin, who directed the play and

## It's Improv!



### Spring Dancin'



Len Ryan cuts a rug at Lund's Spring Dance as Darcie MacFronton looks on.

## Speaking in the Barnacular

by Ted Durnin

People talk about how the weather is different if you are high. Well, higher. That is, the weather is different if you live up high than if you live down low. There must be a word for that, only I don't know what it is, but anyway, if you could take an elevator from up high to down low, it would probably be different weather when the door opened. Nobody ever notices this because elevators are always air-conditioned.

I myself have noticed that there is snow on the mountains and no snow in the valleys. So this means that it is always cooler up high, and hotter down low, so that basically once you get into space, it's really cold, and at the center of the Earth it's really hot. And hell is hot, and heaven I guess is cool. Except if you have a cold room, it's always under the house, and the sun is hot, so maybe this is all just hogwash. Anyway, the spring comes earlier down low. You walk around the harbour, and everything is in bloom, and up at the summit the buds are still unbud. Life stirs in the depths, and then it soars to the heights.

The point is, that I slept on bunkbeds when I was younger. I want to make it clear at this point that I do not sleep on a bunkbed now. It was just a phase I was going through. Anyway, I was older than my brother, so I had to take the top bunk. I fell off one time, but that's a second story.

My brother, who slept on the bottom, always got to do things first. For one thing, he could always get out of bed first and beat me to the bathroom. But more importantly, spring came for him before it came for me. Even that minute difference in elevation caused his sap to run before mine, his buds to open first, his shoots to sprout. You know what I'm saying? Can you imagine how embarrassing that was for me? Can you? But I'm over it now. I'm all better. I'm past all that. I can hold my head up high and say that. I outgrew the bunkbed to sleep on, and I also outgrew the brother to sleep with.

So anyway, for those of you who are high right now as you read this, rest easy, because spring has come down here, and it will soon come to you too. It came to me. It comes to all men in time. Except if you live on a really tall mountain or in Antarctica. Then you have to just watch it on TV or something.

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## Taking the View with Adrian Redford

I grew up on Sevilla. I lived that blue house over there. My dad was an entrepreneur but he drank a bit too much. He was a boat builder, and he had boatways that emptied into the channel. Now the boatways empty into the little bay on the other side of Sevilla. He also had a sawmill and the Canadian Fishing Co had a fish camp there. Standard Oil had a dock so that there was an actual wharf there in addition to just floats. He built a store too, though the store has fallen down - it used to be just on the left hand side of the house.

### The View

They built on the morning side of the mountain. Nobody cared about a view or sunshine or anything. My grandfather wanted a little bit of flat land so that my grandmother could put in a garden, have a cow and that sort of thing but a view? Forget it. People didn't think about that at all. Coming into Finn Bay they thought about how it was a good harbour. Lund is not a good harbour, and wasn't until they built the breakwater, and that was the big disadvantage of Lund. Finn Bay is much better, except when the southeast comes in here, but still in that little corner where the Government float is is just fine, and we never have to move our boats here. Now I have travelled and seen some very beautiful places, but I don't know that I've seen one that is more beautiful than this.

You see Longacre's house, the little white one? And in front of it a line going across the water there? That's the breakwater at Lund. The first little point beyond is what they call One Tree Island, off of Carl Larson's. The next one is Hurtado Point, and we call it the Iron Mines. There are tunnels in there, and they were going to mine iron there at one time, but I guess quality wasn't good enough. We used to think it was haunted. It's quite a popular dive site, now.

### Harvesting Apples

We were "the Finns" in Finn Bay. There were a lot of Finnish people there. Fred Thulin was married twice, and his first wife was a Finnish lady and she had three sisters - Mrs. Backman, Mrs. Franzen and Mrs. Thulin were all sisters. They used to visit back and forth, but they were the ladies and none of the ladies drank, just the men drank, though my grandmother used to make raspberry wine. She had an orchard, and she had a cow and chickens like people did around here. And she used to make raspberry wine for Christmas. Now, my grandfather was not a very domestic man. He provided for the family, and he would bring fish home, but that was the extent of his domesticity. But one fall, when Grandmother was harvesting apples and things, here Grandpa was helping, and she thought, "Here, what is this?" He was packing stuff into the basement and coming up, and pretty soon he's singing! He had discovered her

raspberry wine in the basement - wasn't going to tell her until his singing gave it away.

### Rowing to School

I went to the old school. It was right by the old barn. The Lund school was always up to grade eight, and then they tried having the Junior High in the hotel - they had 7 and 8 there, and they didn't like that, so from then on the school was one to six, and they bussed in from 7 on. Before they started the bus system, kids used to board in town if they wanted to go beyond grade 8.

My two cousins, Irene and Ron Miettinen and I used to row to school. When Ronnie was going he would take us in his putter boat, but mostly we used to row. And when it was blowing hard, some of the men used to say "Well, we better go over to Lund to get the girls," especially when it was just Irene and I - Ronnie was gone already. "We'd better go and get the girls and give them a ride home because it's blowing too hard," they'd say. That was when the bar closed at 6, so Irene and I would sit on the bench outside of the hotel until 6 o'clock and then we would get our ride home. We could have rowed home quite fine on our own, but you know it's sort of like my grandfather helping to harvest apples.

The other thing that used to happen when we were rowing to school was in winter time, almost every winter, the bay would freeze up. Our winters generally are much milder now. I see a little bit of ice on the water, but nothing like it used to be. So we would hve to get in our rowboat and smash a little trail through the ice, or else sometimes one of the men would break a trail so that we could row through. I remember that, mostly when we were in high school, sometimes you'd play it a little. You'd just take so long that "Oh, oh. There goes the bus up the hill. Too late now."

### Sidney Dippey

He was a famous artist, certainly famous here. I don't know exactly who has the originals, but you know we had tugboats here all the time because they were towing flat booms down the coast and Sidney Dippey - we just called him Dippey - he was a wonderful artist. He drew mostly pen and ink sketches of all of these tug boats, every one that plied these waters. They had them hanging in the hotel.



"The ladies of Lund" circa 1920.

I think Edmondson's took the originals when they sold out, but there were copies made, and they were in the hotel. They're somewhere, and they're absolutely wonderful. The other thing that he used to do - every fall we had a big bazaar in the Community Hall. It was kind of the social event of the year. Everybody went, you know, men, women. It was at night, and Dippey used to paint on fungus. Weell, you know, almost everyone had one, and you just took them for granted. I don't know if anyone, except maybe June Huber might have kept them, because Dippey lived next door to Franzen's for a long time and they were good friends. I think Dippey might have been instrumental in teaching June [art], although she was an artist in her own right and she used to draw little mushrooms and elves and things at school. She would draw a picture for us if we would give her a red pencil. It was some bartering system - "I'll give you my red pen if you'll draw me a picture ..." Dippey was a waiter, or maybe he just worked there in 1920 when Helen worked there, and she said Dippey would come into the restaurant for a bowl of porridge every morning, and he would jump up on the tables and do a little dance up there and jump down and he would say, "I'm Dippey by name and I'm dippy by nature!" So he was one of the characters.



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# Thoughts on Food: Home Again! by Donna Huber

Ten months in the Maritimes and now I am back, coming home a little early to check up on the house and the family ... both are in good order, to my relief. I am going to fly back to Halifax in a few weeks to watch Bill graduate from ITI, help pack up the old van again and drive back across the country. We will have our new dog, Flash, with us; he is a very active Border Collie, and will make the trip ... interesting. What a year it has been.

When Bill and I came to the Maritimes last June, I was determined to try and discover the true cuisine of the place. I knew this would be a bit difficult because Nova Scotia is so tourism-oriented that many of its restaurants are geared to preconceived notions of visitor taste.

So, while there are many charmingly converted Salt-Box houses to dine in, you find yourself eating pallid versions of 'California Style' dishes the likes of cheddary nachos drenched in bottled salsa, lame Caesar salads with paprika-coated chicken strips or slabs of perfectly nice fish set out with gelatinous quarter moons of tinned peach. Therefore, it took a little digging to find something fabulous to eat, but the first rule was to stay out of restaurants.

Summer is lobster-boil season and there isn't anything more delicious than a freshly cooked red lobster steaming lankily across a white plate in front of you. There is a hidden treat inside the lobster's head, a green paste called 'tomali' which is the liver, and you smear this richness onto a piece of buttered bread and eat it as a sort of dessert after all the claws have been sucked empty.

An authentic Nova Scotia lobster-boil is a simple meal consisting of lobster, melted butter, white bread and beer or wine, or rum and coke. When Bill's brother invited us to one I tried in my salad-potlucky way to offer something to the meal, only to be informed that they ate "Lobster with their lobster". No vegetables allowed, or wanted. (The saddest part about lobsters is the high price they now command: nine to eleven dollars per pound, and the days of the endless summer boil are fading, as lobster becomes a special occasion food only.)

Mussels, on the other hand, are cheap and yummy; again they are very simply prepared, lightly steamed in a splash of salted water or white wine and served in heaps with plenty of melted butter and white bread. (I used one hinged empty shell as a meat pincher, a trick I'd seen on a TB cooking show, but everyone looked at me like I was crackers for doing it. Maritimers don't like anything that looks 'faddy' when they are in the middle of one of their old rituals, and I often found myself being looked at with a mixture of tolerance and disapproval).

Bill and I had four or five meals at home that began with bowls of steamed mussels and progressed to small salmon steaks simmered in cream and tarragon sprigs from his aunty Betty's garden. Atlantic salmon is very high in fat, and quite a bit more wonderful than ours, although we mostly had to eat farmed fish. The wild Atlantic salmon is almost extinct. They say it is the cold water that makes the difference, and I believe that, as the closest thing to it I have eaten here is the white 'winter spring' that Dad used to bring home for us when he was fishing during the winter months.

It doesn't sound like it so far, but we also ate lots of vegetables and fruit when we were there. In the markets you find varieties of potato and apple you have never heard of, and in the late summer everyone gorges on corn and tomatoes, making them the whole supper for days on end. One simple Maritime meal is tiny new potatoes boiled and buttered and served with peas and cottage cheese. The best food in Nova Scotia is simple fare, just what my peasantry soul craves.

In and around Halifax there is a large German population, so I bought waxed cartons of fresh sauerkraut and heated it up in a pan with four alarmingly white bratwursts on top. (Our poor basement room reeked sometimes when I cooked in there, what with fish and fermented cabbage smells billowing about in its small, airless space!) The German sausages, locally made, are excellent.

Halifax is famous for its pubs, and rightly so, as there is good beer to be had, and the quality of the live music even in the humblest places is astonishing. We avoided restaurants, but we did eat in pubs, where you can find lovely fish and chips. Fish and Chips is a perfect meal to my mind: you get all the textures you crave, all the nice fat and salt, and if it is a proper plate, there is a pile of crisp and vinegary coleslaw to refresh the palate. Of course, beer too, and not a wimpy raspberry or hemp one, either. I like deep dark beers with a nutty under-flavour and Nova Scotia's mini brewery business' are coming on the market with more and more of these all the time. If you are every there try the Granite Brewery's 'Old Peculiar', and New Scotland's 'Caber Ale'.

Bill was born and raised in Nova Scotia, so I was lucky to be invited into people's homes where the real cuisine can still be found. Our sister-in-law Rena is a supreme cook, though she is astonished that I think so. She was born and raised in the Picou area and knows exactly when and where to find the best strawberries (growing beside the sea in Caribou) and lobsters (straight off the boat, and take the females, only). Maritimers bottle quantities of jams and pickles, taking the utmost care with the old recipes they

have saved from generation to generation. Rena and I spent one whole afternoon sipping homemade beer and looking through a sheaf of handwritten recipes that came to her from the beloved grandmother who raised her.

A typical family meal is rather English in construction: a roasted chicken or piece of beef, two hot vegetables, potatoes and salad, but there is always a selection of chutney and pickle to spruce it up, and dessert will be some sort of in-season fruit baked into a pie, or crumble or 'grunt'.

The key to it all is the freshness of the ingredients, and the skill of the cook. This is true of all cuisines, and it is really so sad that we are losing both skill and freshness in our everyday cooking. Bill and I noted with dismay the endless monotonous chains of fast food outlets as we drove across Canada. Gone are all the Mom and Pop operations where a weary traveller might discover a gorgeous lemon pie on the menu, or hand-formed perogies, or hamburgers with thick rounds of sweet onion ...

Perhaps we are ashamed of our humble roots, and it is too bad if we are because I would rather eat buttered new potatoes every day for the rest of my life than see another taco salad, ever.

## Blueberry Grunt

5 cups blueberries, fresh or frozen  
1 cup white sugar  
half cup water  
1 tsp lemon juice

### TOPPING:

2 cups all purpose flour  
quarter cup white sugar  
2 tsp baking powder  
half tsp salt  
2 tbsp butter  
1 cup milk

Combine blueberries, sugar, water and lemon juice in large saucepan. Heat until boiling. Simmer gently while preparing topping.

TOPPING: Measure flour, sugar, baking powder and salt into a bowl. Stir to mix. Cut in butter. Add milk. mix until moistened. Drop by spoonfuls onto simmering berries. simmer, cover for 15 minutes without peeking. Serve warm with cream or ice cream.

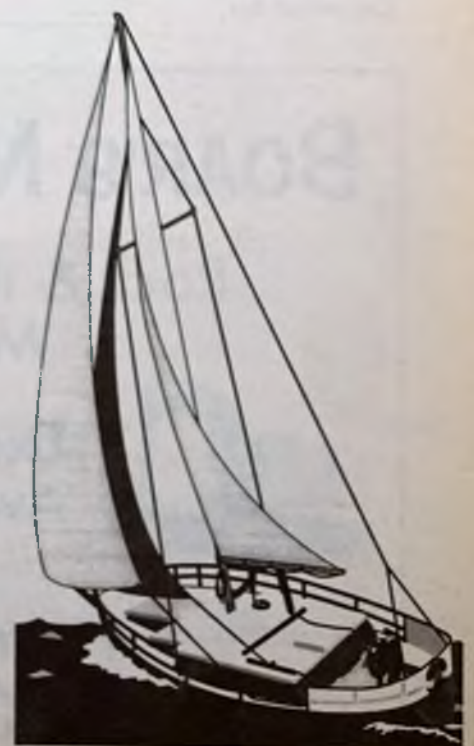
This works very well with blackberries, too. And notice it says butter and not 'marg'. God is in the details. Until next time, good eating!

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# Plants of the Month:

by  
Suzan Roos

## The Harbingers of Spring

For me the beginning of spring is signalled by the flowering of these two plants. Once I see their blooms I know that the hummingbirds and bees will soon follow, not to mention their delicious berries. We are lucky on the west coast. Even if we haven't planted a garden (or have been somewhat neglectful of the one we have) nature has done the job for us. we needn't look far for these two fine shrubs.

### Salmonberry (*Rubus spectabilis*)



The most showy of the two is the salmonberry. You don't have to be an expert in Latin to realize that the *spectabilis* in *Rubus spectabilis* means spectacular. With its bright pink flowers this plant is hard to miss. It loves to grow in ditches and by streambanks where its thorny canes can easily reach eight feet. Come June, the juicy, seedy berries are appreciated by birds and humans alike. The berries

come in two colours, one being day-glo orange and the other a dark ruby red. Both are equally delicious.

As for the name "salmonberry", I'm not sure if it comes from the berry looking like salmon roe or it's because the First Nations people ate these berries as an accompaniment to salmon. Maybe one of our readers knows and could drop a line to the Barnacle.

### Red Huckleberry (*Vaccinium parvifolium*)

Another sign of spring is the red huckleberry. Its favourite habitat appears to be on tree stumps, which is why the clearcuts are a good place to find this plant. It'll grow in sun or shade but the berries are bigger and sweeter when grown in the sun.

To find the flowers you'll have to look really close. They are small, pinkish and urn-shaped and resemble the berries which will follow. The bees and hummingbirds, however, have no trouble finding them and it definitely appears to be one of their favourite shrubs this time of the year.

The berries ripen in June and I always want to call them currants because to me that's what they taste like. They are somewhat tart and take a long time to pick because of their small size, but it's a worthwhile task because of their tastiness and no doubt high vitamin content.

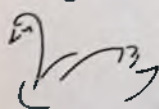
The plants themselves are about 7 to 10 feet tall and have tiny leaves which gives the whole plant a rather delicate, lacy look.

I will briefly mention the other types of huckleberries found in B.C. If you are from the interior you will no doubt have an entirely different idea of a huckleberry. These ones (*Vaccinium membranaceum*) are blue but otherwise quite similar looking.

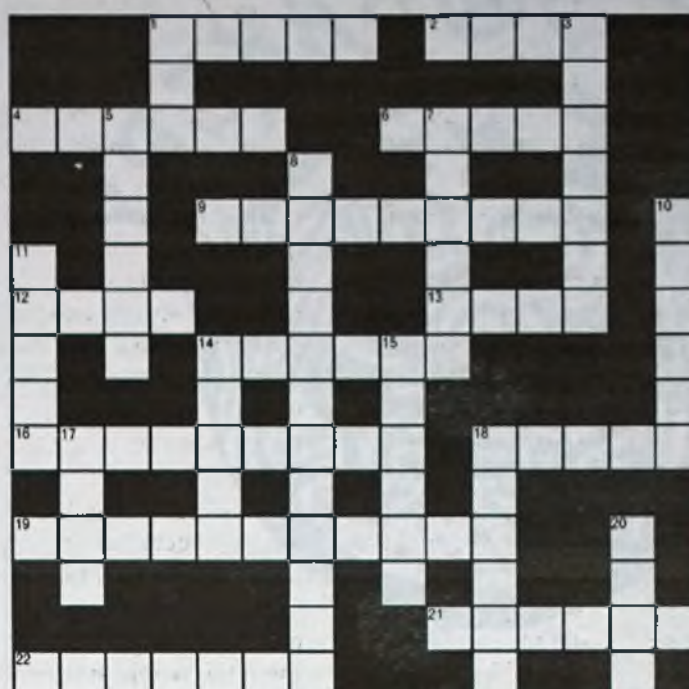
The evergreen huckleberry (*Vaccinium ovatum*) grows in the forest close to the ocean. It is a handsome plant 3 to 6 feet tall with shiny dark green leaves and bears a dark blue berry ripening mid to late summer. I have not seen these berries in great profusion around here. Apparently they are more prolific on

Vancouver Island.

It certainly has been a mild spring (compared to last year). Hope you are all basking in the returning warmth and enjoying the big floral show that has just begun.



## Camille's Crossword



Across

1. searches
2. wee ewe
4. what 8 down needs to rise
6. unfolds
9. it's better than sex
12. come again another day
13. you color these
14. how does your \_\_\_\_\_ grow?

Down

1. Easter dinner
3. egg containers
5. it hops
7. \_\_\_\_\_ & Co.
8. "see how they rise"
10. Beltane
11. the Ram
14. Red \_\_\_\_\_
15. first Sunday after the first full moon after the equinox
17. beer ingredient
18. it's open now
20. Merlot



16. April \_\_\_\_ brings May ...
18. it hops
19. a week off of school
21. their season is soon
22. see 16 across

Solution to last month's puzzle



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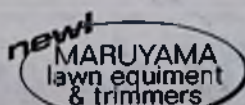
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