

# Lund BARNACLE

Spring 2002

\$2.00

All proceeds go to the Lund Community Society



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# Letter from the editors

As you may have noticed, the Barnacle has a whole new look. Why you may ask? Well, we've decided to try to make the production and distribution of the paper as easy and painless as possible. With the new format we can use the photocopier at the school and print off as many as we need when we need them.

The cost has gone up to reflect the Lund Community Society's commitment to education recreation and community as well as making sure we cover the costs of production!

We have committed to a minimum of a year's volunteer work with issues coming out spring, summer, fall and winter. We'll see how we feel after that.

We're delighted to have the help of Caitlyn Bryant, Darcy Treadwell and Saundra Olsen to help with the paper. We'd also like to thank everyone who has contributed articles, graphics and miscellaneous enthusiasm.

Sincerely, Suzan Roos and Rianne Matz



Spring?

## The Lund Barnacle

The Lund Barnacle is published seasonally by the Lund Community Society. 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 in the Lund School building or contact Rianne Matz at 604 483-9605. Deadlines for submissions will be posted locally.

## 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.

## Advertising Rates

Due to the new smaller format we are only offering three sizes of ads.

Business card size: \$7.50

Double business card size: \$15.00

Full page: \$80.00

All proceeds go to the Lund Community Society.

## Word of the Month

Shadabuto: A swift spiritual kick to the head that alters reality forever.

## Barnacle Staff

*Editors for this issue:* Suzan Roos, Rianne Matz

*Publishing support:* Caitlin Bryant, Darcy Treadwell, Saundra Olsen

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# WHAT'S HAPPENING IN LUND



## In the Lund School Building

- Sundays**      *Lund Community Church*  
10:00 am      *Fernie Corbel 604 414-0400*
- Mondays**      *Barnacle Production*  
(seasonally)  
7:00 pm      *Rianne Matz 604-483-9605*
- 4th Tuesday..** *Lund Community Society*  
**of Month**      *For meeting location phone*  
7:00 pm      *Christopher Bate 604 483-3026*  
                 *Everyone welcome*
- Tuesdays**      *Stained Glass Drop-in*  
5:00 pm      *Anne Maleska 604 483-9489*
- Tuesdays**      *Stretch with Maggie*  
6:00 pm      *Maggie Lindsay 604 483-9007*
- Wednesdays** *Tai Chi*  
6:00 pm      *Bill McKee 604 483-4929*
- Thursdays**      *Education Committee Meetings*  
3:00 pm      *Christopher Bate 604 483-3026*
- Thursdays**      *Tai Chi*  
7:00 pm      *Bill McKee 604 483-4929*
- Thursdays**      *Drawing with Deb*  
7:15 pm      *Debbie Bryant 604 483-4238*
- Last Sat.**      *International Dinners*  
**Each month** *Limited Seating;*  
7:00 pm      *Tickets in Advance*  
                 *Camille Davidson 604 483-9099*

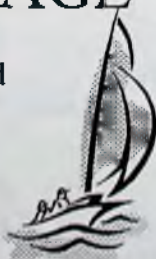
## At the Gazebo and Around Lund

- April 6**      *Freinds of Dinner Rock*  
3:00      *Meeting*  
                 *Lund Hotel*
- April 7**      *Work party at the School*  
Noon - 5:00      *Potluck to follow*
- April 20**      *Lund Community Society*  
                 *Auction*
- 7:00 pm**      *At the Lund School*  
                 *Camille Davidson 604 483-9099*
- May 18**      *Lund Community Society Dance*  
                 *At the Gazebo*  
                 *Camille Davidson 604 483-9099*
- June 22**      *Pied Pumpkin*  
                 *At the Gazebo*  
                 *Jamie Sherrit 604 483-8909*
- July 20**      *Moritz Behm - Fiddler*  
                 *At the Gazebo*  
                 *Jamie Sherrit 604 483-8909*
- August 3-4** *Lund Days*  
                 *Events to be Announced*
- August 24** *"The Ghost Band"*  
                 *At the Gazebo*  
                 *Jamie Sherrit 604 483-8909*
- All Bookings for Gazebo or School call*  
*Christopher Bate at 604 483-3026.*  
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# Society News



## Why a name change?

The full legal name of the Lund Community Society is "Lund Community Society Serving the Malaspina Peninsula."

Over time it has been noted that people supporting the Society and participating in its events are not all from Lund. As well, due to the leasing arrangement with the Regional District falling into place, it became evident that a more representative name was integral. No one wanted the original focus of the name to change though, so a name was selected that represented the full range of the area accessing service from or supporting the Lund Community Society by simply adding a "tag" line to the name. The change from "club" to "society" was made because society is a more widely understood term for potential funders.

## The Future of the Lund School Building

The survey conducted in November by the Lund Community Society yielded very positive results. The Powell River Regional District has not yet made a final decision about whether to extend the term of the lease beyond the trial year, however the support of the community shown in the survey is very encouraging!

If the lease is granted beyond this year, the Lund School building will be leased to the Lund Community Society for \$1.00 per year for use as a community facility. The District will support the operations (hydro, heat, repairs etc.) of the building. The Society will remain responsible for all program and staffing costs. Community users will pay their own program costs and a rental fee, available on a sliding scale.

The success of this arrangement is already evident as shown by the use of the building. For the month of March, the building was used every single day. Out of 62 possible time slots available for rental, it was used for 48! Interest is growing and requests have been coming in for long-term bookings and bookings have been made as far in advance as September.

Once a final decision has been made, survey results will be released and available for community members who wish to review them.

## The Gazebo

The arrangement with the Lund Waterworks Improvement District is that the Lund Community Society will be responsible for the subdivision of the property on which the Gazebo is located. Exhaustive work done by Jack Anderson and Don Worthen has shown that the cost of subdivision will be substantial if we are to install a sewage system of any type. Alternative methods of achieving the subdivision are being explored.

## Ongoing Programs and Events available at the Lund School Building

- Play School on Tuesday and Thursday mornings. Space is available. Contact Renee Huval at 604-483-4929.
- Primary School available Tuesday to Friday. Contact Chris Bate at 604-483-3026.
- Senior School available Monday to Friday. Contact Chris Bate at 604-483-3026.
- Lund Community Church on Sunday mornings at 10:00 a.m. Contact Fernie Corbel at 604-414-0400.
- International Dinner on the last Saturday each month at 7:00 p.m.. Contact Camille Davidson at 604-483-9099.



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# Letter from the Lund Community Society

We've made it through another "wet-coast" winter and spring has sprung. We can all look forward to five or six months of "the good life"

when weather is fine; there is work for everyone; we are presented with a wide variety of cultural events; family and friends come up to visit. Truly, for six months of the year we live in paradise

This winter I was fortunate enough to travel to Ecuador for six weeks, where I did some volunteer work in some small Quichua communities. As in any volunteer opportunity, one begins with an intention of making the world, or your community, a little bit better, or prosperous, or egalitarian. However my experiences in the volunteer world have consistently shown me that, in the end, I am the biggest beneficiary of my good deeds. The sense of satisfaction from giving without personal gain is, ironically, the greatest personal gain possible.

What is this leading up to you ask? Well I want to assure you that right here in your community is the opportunity to volunteer! The Lund Community Society which not only operates the Lund Gazebo, but also the revitalized Lund School Building (now our community center) is eager to involve you in any number of projects we have on the go. It doesn't matter if you can provide an hour or day or an hour a year. Every contribution of time, materials, skills or money goes towards the strengthening and enriching of your community. If this appeals to you please drop by the school and talk to Chris Bate our program administrator.

Back to Ecuador...

One observation I made again and again in

Ecuador was that the poor people seemed so much happier than the rich. Of course there were many more poor people than in Canada so perhaps there wasn't the same stigma on poverty that exists in Canada. But I couldn't get over how unhappy the rich looked, enslaved by fashion and lifestyle, and pursuing the almighty dollar. Just goes to show, you can't equate money with happiness, and as long as your basic needs are met you just might be happier with less clutter and consumerism in your life.

Have a great spring!

Mike Robinson

## Solar Cafe



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# Haute Cuisine in Lund

By Debbie Bryant

Step into the Lund School building around 7 in the evening of the last Saturday of any month, and your senses will be treated to an unlikely pleasure. You'll be welcomed by mouth watering aromas wafting out of the kitchen. Tables are set, spread with wonderful fabrics from around the world. Lighting is low. Perhaps a minstrel is playing tunefully in the corner of the room. Folks are gathering, their faces alive with the anticipation of the wonderful meal about to be served and the pleasure of the evening ahead.

The Education Committee of the LCS (ever creative in their fund-raising ideas) hosts monthly theme dinners at the Lund School, and I've been attending as regularly as I can. Menus are planned and food created by a talented group of dedicated cooks. Meals have included a Harvest feast, and Greek, Indian, Italian, and Mexican menus. Each dinner offers a choice of a vegetarian or non-vegetarian entree. All revenues go directly toward education programming, so I can tuck into my meal with a feeling of pride, of being a good citizen, which adds to my enjoyment of the excellent food.

My personal favourite was the Italian meal. It came course by course, perhaps 8 in all. Each new offering was a delight. The leisurely pace of the meal allowed for much conversation to be engaged in and red wine to be consumed. The service, provided by staff and volunteers of the LCS, including students in the senior program, was friendly and polite. On the whole, I believe that this may have been among the finest meals I've eaten.

March 30th's theme is Ukranian. I have my reservation in already, and I'm looking forward to the delectable little cabbage rolls that are on the menu. Dinner costs \$20 a plate. There is a no-host bar. Advance reservations are required to guarantee a seat, although you can check for "rush" tickets on the night of the meal. Reservations can be made at the Solar Cafe on the Lund Highway just north of Larson Road (drop in or phone 604.483.9099) or at the LCS and Education Program (phone: 604.483.9000).

See you there!



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From the Mexican Dinner...

## Mexican Lemon Pie

This recipe comes from Lynne Deschenes and Victor Page. Apparently it is very popular in Mexico and is without a doubt the easiest pie recipe I have ever seen and believe me I've tried many.

- 0 One package of "Social Tea" biscuits
- 0 (Square ones will work easier in a square pan)
- 0 One can sweetened condensed milk
- 0 About 6 lemons (may use one or two limes)

Mix can of condensed milk with the juice of the lemons. Place one layer of biscuits in a square cake pan. Spread a thin layer of the milk and lemon juice mixture over the biscuits. Repeat until all are used up, ending with milk mixture on the top. Refrigerate overnight. May top with kiwis or berries.

## Pollo en Pipian (Chicken in Pipian Sauce)

- 1 (3 pound) chicken, cut into parts
- 3 cups water
- 2 stalks celery
- 1 bay leaf, crumbled
- 1 tbsp chicken broth powder
- 1 onion, quartered
- 2 cloves garlic
- 2 teaspoons salt
- 2 teaspoons black pepper

Sauce:

- 1/2 cup blanched almonds
- 2/3 cup sesame seeds
- 1 tbsp extra virgin olive oil
- 2 tsp chicken bouillon
- 3 guero chile peppers, chopped
- 2 tsp capers
- 2 jalapeno peppers, chopped

Directions:

1. Cut chicken into pieces, rub with garlic and season with salt and pepper, roast in oven at 350 for 25 minutes. Remove set aside for later. Meanwhile create a broth with the water, onions, bay leaf and chicken bouillon.
2. Toast the sesame seeds lightly in a skillet, stirring constantly, until they are fragrant. In a food processor or blender, puree the sesame seeds and almonds with 1 cup of the reserved chicken broth.
3. Heat oil in a skillet over medium low heat. Add the blended sesame seed and almond mixture, and cook for 5 to 8 minutes, or until thickened. Stir in 1 to 2 cups reserved chicken broth and chicken bouillon. Simmer for 5 minutes. Stir in the chopped peppers, capers, and chicken pieces. Bake in 350 oven for 25 minutes, and serve hot.

Thanks to Jamie Sherritt



# Community Updates

## Pesticide Appeal

By Rianne Matz

On January 21, 2002 I met with the Environmental Appeal Board and Weyerhaeuser as a third party to hear why the 28 sites slated for pesticide applications should not be sprayed. Pollution Prevention who approves these permits did not attend. Some of the points I made were:

- ☐ alternative methods are available and should be the first course of action.
- ☐ that there is an adverse effect on other than the target species
- ☐ that by their very nature, pesticides are poisons
- ☐ lack of watershed conservation strategies, specifically potable drinking water sources in regards to drinking water supplies.
- ☐ notification of appeal process is flawed if spraying has already occurred
- ☐ community values are not being listened to since the community advisory group has taken a stand against their use
- ☐ that there is a cumulative effect on the environment over an extended period of time and that 28 sites this year and how ever many in this current year or previous years can in fact affect us.

These were some of the points I brought up during the day long hearing. It had been slated for a full week but we all agreed that one day would suffice. I agonized over my points and the paperwork but at the end of the day felt gratified that I had been given the opportunity to go on record publicly as opposed to these continued applications of pesticides to the environment. I was supported by Lori Kemp with alternative goat brushing trials as well as John Keays for technical data and Janet Blair who spoke from personal experience. My only regret was that more people did not attend.

It was interesting to note that absolutely no monitoring of pesticides is done other than by the party taking out the permit. A decision has still not come down but when it does I will let everyone know the outcome.

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*Fernie Corbel and Gwyneth Taphouse inspecting some of the firefighting equipment.*

## Volunteer Firefighter News

By Astrid Gordon

2002 is shaping up to be a vibrant and exciting year for the N.V.F.D. In January 13 fresh faces showed up eager to train and learn firefighting techniques. This brings our total contingent of volunteers to 37, of which 7 are certified first responders. We are still in need of new recruits, so if you are 19 years of age or older and have a couple of hours to spare on Monday nights, come on out and join us! We look forward to seeing you.

Fund raising has been an on-going effort. The latest major equipment purchase for the department last year was the Jaws of Life. Tina and Angus Ferreira's Herculean feat of raising \$20,000 through an ongoing bottle drive made this possible.

On June 22<sup>nd</sup> we are planning a silent auction fundraiser at the Craig Road firehall. We are hoping this will be a fun event everyone can participate in. If you have any items you would like to donate to the auction they can be dropped off at Lund Auto & Outboard (we need lots of good stuff). If you simply can't bear to part with any of your treasured belongings, perhaps you have a service to offer (such as yard work, dogsitting, window washing, computer consulting, mechanical services etc. - let your imagination fly!). Stay tuned for more details.

Thank you to everyone who in some way has made it possible for our community to continue to receive fire protection and first responder services. Whether it's volunteering time as a firefighter or providing organizational support, every bit helps and is greatly appreciated.

*Trivia: Did you know the cost of providing turn out gear for one firefighter (hardhat, jacket, pants, boots, gloves, pager, and flashlight) is approximately \$2000?*



# Opinions

## Good Faith, What it Means to Whitey By Whitey Keays

The native land claim recently rejected by Sliammon involved 5000 hectares of land about 2% of the original claim. Each hectare, to judge by the 8000 cubic meters clear-cut recently from 10 ha. Near Sliammon Lake, with 800 cubic meters/ha, is worth \$76,000 with trees 60-90 years old and if we wait 76 years for the next cut, each hectare is worth \$1000/year. This works out to a sustainable production of about 8 cubic meters per hectare per year, and the range I've heard is 3-12 so 8 maybe slightly high. With 200 families and \$50,000/family/year (a guess at the population now of Sliammon and an average amount 'consumed' by an average family of second nations (whitey)) the amount required is 10 million dollars per year. The amount that could be generated with 5000 hectares is half this much?

The Sliammon band was told it could not get more than 2% of what it asked for originally, and that it could not get title to any foreshore. There may be other sources of income for the natives, and if so I'd like to know what they are, because on the basis of these numbers they have no hope at all of the economic autonomy we have and they, quite reasonably, want and furthermore that we are legally bound to try and accommodate. In my 50 years, we have destroyed much of the life in the ocean there are few birds or salmon or bull-kelp beds left. Given the obvious fact that the natives relied on the oysters and clams for food, denying them right to the foreshore does not seem to me to be bargaining in good faith.

In Powell River we've put something like 15 tonnes of sulfur dioxide into the air every day for over 70 years. Sulfur has, I think, stimulated root rot in the Powell River area. At least 100 trees 60-90 years old blew down on just a few hectares of the Telus land recently in an admittedly unusual Northwest wind; there are hardly any roots. I'm amazed they managed to stand as long as they did, and it may be that we have condemned the

whole forest to an early death. We should know if the natives are interested in keeping some trees which live 500-1000 years, and the idea is more likely to be a part of their culture than mine, and if the root rot is as bad as I suspect it is, the forest on these 5000 hectares may not be an appropriate place to hope for this. (The provincial government recently suggested that the name of root rot presently used, *Phellinus weinsii*, might better be *Nonotus sulphuretum*.) With closure of the Kraft mill this input of sulfur will decrease, and it seems likely that root rot will be slowed, but the widespread historical contamination may mean that in addition to an inadequate area of land, which forces the natives to play the only game in town to get through the short term like the next 20 years (clearcutting with transnationals), we are offering them a dying forest as well as a dead ocean.

There will be other sources of income, like rentals from houses, and these should be entered into the equation, but I think it would be appropriate to double the amount of land, so the numbers work if there is no other source of income. Also, I think a large area of foreshore should be included with a view to reestablishing the algae and the clams and oysters and the cockles which my generation has largely destroyed. I don't see a simple solution, but if my numbers are right this settlement (5000 ha.) will leave us back where we are in 20 years or so, something no one wants.

Perhaps if enough people with private land in this area agreed to put some type of covenant on their own land in order to protect some of the trees so some would at least have a chance to live to old age - something more sustainable and more respectful of trees than clear-cutting, with the age of the trees cut dropping so they are only worth pulp. (I'm well aware that some feel (strongly) that they have a right to all the trees when they want and no one has a right to even suggest anything else as do some natives, probably - but not all and I can't think of an alternative.)

At this point, I don't think the government has bargained in good faith on either the land or the water; the natives don't stand a chance of independence; you and I have equal chance of putting into practice the idea that we have borrowed the land from our children. Finally a question is 10 million dollars years about what the natives expect to require and if so, how do they intend to get it? I'd like a reply from a native to answer this in the next barnacle.

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# More Opinions

## Food for Thought

By Donna Huber

On the news the other day I learned that Walmart will expand its line of goods to include groceries. I have seen a kind of groceries in Walmart already, mostly the sort I can live without, like icing-filled pink wafer cookies or puffy loaves of 'bread'. Now, apparently, Walmart is beginning to stock up on serious grocery items; it won't surprise me in the least to see bright displays of fresh vegetables and fruits sitting alongside the gleaming rows of twenty dollar tea kettles and mini blenders the next time I go in to buy discounted toilet paper.

Walmart, I learned from the news bite, feels that the profits grocery stores make on products unrelated to food are sweet enough for them to make a play for; food being only the lure to bring customers into the same store, week after week. In other words, food is a loss-leader now, like pub suppers and airplane trips to timeshare condo seminars.

I thought for a moment about my last 'visit' to the grocery store, and indeed I remembered admiring a fat blue glass water jug and noticed the large selection of Easter toys set out on plastic grass.

I thought about the 49 cent a pound bananas I had loaded into my cart. Who makes money on them at that price? Certainly not the farmers who grow them, and now it seems, not even the great big supermarket at the end of the line. Now they are only yellow enticements to get you in to look at glass jugs and holiday junk.

Suddenly, the acute form of thrift I've been practicing of late seemed a tad sinister. Shoppers won't part easily with their money these recession shrouded days, and retailers are tearing their hair out trying to force us to spend. The less we spend, the lower prices fall until there is no more room to slash. Businesses go bust. Walmart takes over.

Is this the way the free market is supposed to work? For me the interesting question is why a

business the size of Walmart would want to keep on expanding ceaselessly. It is already one of the largest corporations in the world.

Boston PBS interviewer Charlie Rose recently asked a Vivendi executive a similar question. Vivendi started as a water company in France, it is huge and growing like time-lapse kudzu. The executive, a handsome man in his forties, was describing which markets, which countries, he will move into next, and then next, and next after that, Canada included. This odd fellow, who professed to love the United States for their loose regulations, had no answer to give Charlie. He looked bemused by the question. The people who want to expand ceaselessly must be suffering from a kind of chronic depression that keeps them thrashing around on a hamster wheel of achievement and completely blind to the future this sort of jockeying for monopolies might well bring. Is there anything more chilling than the idea of a town with only one store? One store, owned by people from who knows where, charging exactly what they want and offering the least they can get away with. It is interesting how fast everything is changing, now. Suddenly, the chilly snowball of recent world events has reached some sort of maximum load and toppled over, carrying everyone with it. I can picture us tumbling about, dressed in well-fitting jeans and hiking shoes, ass over teakettle, down the slippery hill.

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# Choosing Midwifery

By Roisin Sheehy-Culhane

*"Within every woman there is ancient knowledge of birth in every cell - it is gaining access to this knowledge that is a problem. In our culture, we have lost the links that connect us to our primitive wisdom. These links can be re-accessed."* Gloria Lemay

Huge numbers of women alive today are the survivors of assaultive childbirth. These are the worst of times in human history for giving birth: many women have lost all trust in the natural process, and doctors are regarded as the benevolent saviours of women and babies.

However, here in our wonderfully vibrant community of Lund, we are bucking the trend. Many babies are born in the warmth and security of their own homes. I was inspired to pursue studies in assisting women at births by two courageous, strong Lund women. I became a Doula through Douglas College in 1997 and am presently enrolled in Gloria Lemay's Midwifery Study Group. With Gloria as my mentor I continue to attend women birthing in their homes. If the woman's choice is to birth in the hospital, I am happy to attend and offer my Doula skills in this setting. The issue for me is one of informed, educated decision-making, and choice.

I believe women give birth best without medical tools. Women give birth best when they are regarded as beautiful, sacred vessels of life instead of crises waiting to happen. They give birth best when their natural rhythms are respected, not manipulated, when they are trusted to know their own body wisdom.

Today's women believe they can do anything and go anywhere. Even in countries where repression has been the norm for eons, women are making unprecedented strides in gaining freedom. But no woman is powerful, no woman has "come a long way, baby" when she's made into medical mincemeat when giving birth. Toxic labour inductions, dangerous caesareans (28.5% in Powell River in 2000), confinement to hospital beds by tubes, drugs, cuffs, hospital protocols and monitor straps are all too common.

Women alive today are not here because our ancestors had disproportionate pelvises or labours that wouldn't work without drugged manipulation - we are here because our foremothers gave birth beautifully. Beautiful birth is within all of us. Every woman alive today is the pinnacle of human evolution; the cream of the birthing crop, and the ability to give birth is etched in our blood and bones.

And, we are in danger of losing this wisdom because women like Gloria Lemay are being persecuted. Many others are giving up trying to hold this space open for women and their babies. Are we giving up our freedom?

**I invite you to come to hear Gloria Lemay speak in Powell River on Sunday, March 24th at the Unitarian Hall, 11:30 - 3:00 p.m. She will be**

speaking on the current status of her court case, having been found guilty of criminal contempt of court for failing to obey a court order not to practice midwifery. Her sentencing hearing will be in April and she could face imprisonment for nothing worse than offering her service to women who choose her. For more information on homebirth in our area, or Gloria's case, call me at 604-483-9160

To paraphrase French surgeon and pioneer of water births, Dr. Michel Odent "If we wish to save our planet we need a generation of human beings who respect Mother Nature enough to turn the devastation around. To do this we must begin by honouring birth as Mother Nature intended." Look forward to seeing you on the 24th.

## **"My Home Birth" by Zoe**

My reasons for choosing a home birth are related to my reasons for not choosing to have a big wedding.

It has always struck me as odd for women to designate their wedding day as "MY DAY", and to set about creating a huge event with themselves as centrepiece. If ever a day belonged to family and friends, this would be it. Yet offers of help are usually seen as intrusive. And how does the groom feel about it being "HER" day? Birth, by comparison, really is a woman's big day. She can have it any way she wants it but many women hand over the decision making to strangers, believing that they are more qualified.

I fully admit that I am incompetent when it comes to planning weddings. I cheerfully handed mine over to the 'moms.' I just showed up, kissed the groom and ate cake. Blissful! BUT... my daughter's birth was another matter! I knew exactly what I wanted - a drug-free, homeopathically supported, spiritual experience - and what I didn't want. Actually, the list of what I didn't want was so long - ultrasound, amniocentesis, induced labour, episiotomy, caesarean section, pain medication, etc. etc.) that I started worrying about the energy needed to enforce those wishes during a hospital birth. I once had a pediatrician client who told me that the running joke in maternity wards was that any birth plan more than a page long was to be folded in half and used to test the scalpel for the c-section. Home birth was the obvious choice for me.

Enter Maggi and Roisin, my birth team. I couldn't be more impressed or more grateful. My birth was a three day event of sweat, song and laughter. At no time did I or my husband feel excluded from the process. At no time did I wish I had chosen differently. And, at no time did I wish for medical intervention.

When Miranda finally chose to enter this world, she did so quietly. No crying, no look of shock on her face. Just happy rooting noises and obvious contentment. She continues to be a happy, peaceful baby. We will do our best to raise her to be sensitive and easy-going should she choose to plan a wedding; and, utterly ferocious should she decide to give birth. I will tell her it's simple, "Repeat after me, Miranda: MY BIRTH, MY DAY, MY WAY!"



# Lund School Programs

Under the excellent direction of Renee Huval, the Luna Play School is an exciting place to be for young children. Luna is a licensed pre-school, able to accommodate a maximum of nine students. Please feel free to contact Renee to find out more about activities available for young children living on the Malaspina Peninsula.

Currently, a survey is underway to determine if there is a need for a Saturday program for children ages 6 to 12 in Lund. The licensed program would operate out of the Lund School building, under the direction of Renee Huval. If you have an interest in participating in the program or would like to find out more about the possibility of the program opening in Lund, please contact Renee.

The primary program has evolved a great deal this year. Though the program is still very small, reviews have been positive and teacher David Watts has laid the groundwork to apply for Interim Independent School status for the 2002-2003 school year. This interim year would mean significant work, but would lead to the primary program being funded on a per student basis in the 2003-2004 school year. Interest in the program is growing and we have several families indicating interest in the primary program for their children next school year.

The senior program has a total of twelve full time secondary students and two adult students. The program curriculum is coordinated by facilitator Barry Randle and provided by North Island Distance



*Always a party at the pre-school.*

Education (NIDES). NIDES tells us that the Lund students have a very high rate of completion compared to other students participating in their program. As well, several of the Lund students consistently make Honour Roll. Students are working on a variety of courses at several grade levels. Students are telling us that they plan to return to Lund School next year and are actively participating in fundraising activities to continue their education locally.

Submitted by Chris Bate



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I've a bit of advice for Gordon Campbell. Now, normally I don't go giving advice. It's dangerous. People can turn it back on you, if you don't take it yourself. Like when you say, "Save for a rainy day," and then you find yourself out in the rain with no money. Or maybe in the snow. Not that this happened to me, of course: it was just an example.

Wise men say they don't want to give advice. Look at Elrond the Elf King. He's wise. I guess he's not a man, come to think of it, he's an elf, but he's thousands of years' worth wise. And I suppose I should say, "Wise people," instead of, "Wise men," since there are plenty of wise women out there, too, many of whom offer me advice all the time, right alongside the men.

Everybody is people, if not quite everybody is wise. Are. Anyway, in the book, somebody asks Elrond for advice, and instead of giving it to them, he makes fun of them for a bit. Go back and read it if you don't believe me. You'll have to, because that bit didn't make it into the movie. Which I highly recommend, and why aren't there more movie reviews in the local papers?

Now, we are talking about Gordon Campbell here, and he's a politician. This column is not usually political. So I want to say that my advice for Mister Campbell, when it comes, is really of a more personal nature. It's the sort of thing I might say to anyone, to their face, and I really wish I could say it to his face. Too bad he's surrounded by security guards, all the time, or I would.

By the by, if I was political at all, which I'm not, I would call into question Mister Campbell's notion of fiduciary responsibility. That's a big mouthful to say count yer money before you spend it. Or in this case, count it before you decide you don't need it. If BC were a lemonade stand, what Mister Campbell has done, economically speaking, is to price and sell his lemonade before checking out how much the lemons

cost. So now he's trying to convince us that we have to take a half empty cup instead of a full one, and it's our own damn fault, because it certainly isn't his. Or maybe it's the previous lemon's fault. Something like that. You see why they don't let me write the editorials?

Anyway, just before we get on the advice, I want to say that the nature of the advice is revealing of my character, what I was like when I was younger. I suppose I'm still like that, sometimes. But now that I've been given this advice, I have a chance to be better. It's a simple, all encompassing philosophy, elegant in its artlessness. Words to live by. I give them as a gift, something passed on to me by another guy, not an Elrond, but still a good guy, who maybe heard this from someone else one time, when he needed to hear it, and then he told me when the time was right. What he said to me is this: "Don't be an asshole, Ted." See? You stick to that all the time, you'll be all right. Good luck, Gordo, 'cause I think yer gonna need it.

Around Town: (Overheard in the bar)  
When asked why she keeps coming back to Lund, a notorious woman-of-the-sea responds: "...I'm not sure... Maybe it's because Lund kind of reminds me of the engine on my boat... Always a few loose nuts hanging around."



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# Profiles

By Caitlin Bryant and Darcy Treadwell

## Debra Bevaart at the Tug-Guhm gallery

Debra Bevaart owns and operates the Tug-Guhm, a working gallery in the Lund harbour under the pub. The Tug-Guhm gallery has a wide variety of amazing local West Coast fine art.

Debra has been sculpting and painting since she was a child. She also carves in stone, sketches with indian ink and paints beautiful wild life scenes on driftwood.

Debra has taught several soapstone carving classes in her gallery and is currently booking new classes through the Lund Hotel available to everyone. The Tug-Guhm's winter hours are Thursday through Sunday 11:00 am 3:00 pm. Also the gallery is currently displaying several different artists work. If you have fine art of a west coast theme you can reach her in the evenings at (604) 483-9695.



## *Daydreaming of Stained Glass*

By Caitlin Bryant and Darcy Treadwell

Anne Maleska has been teaching small classes from her home for the past five years. Recently she decided to check into giving larger classes at the Lund School building.

It has worked out very well, there is a lot of interest and she is planning on several more. Classes are available for beginners at \$55.00 and intermediates at \$115.00. The classes hold a maximum of eight students and are filling up fast for more info call (604) 483-9489.

Anne is a self-taught artist for over fifteen years. She was first "struck" by stained glass in the Roman Catholic Church she attended as a child.

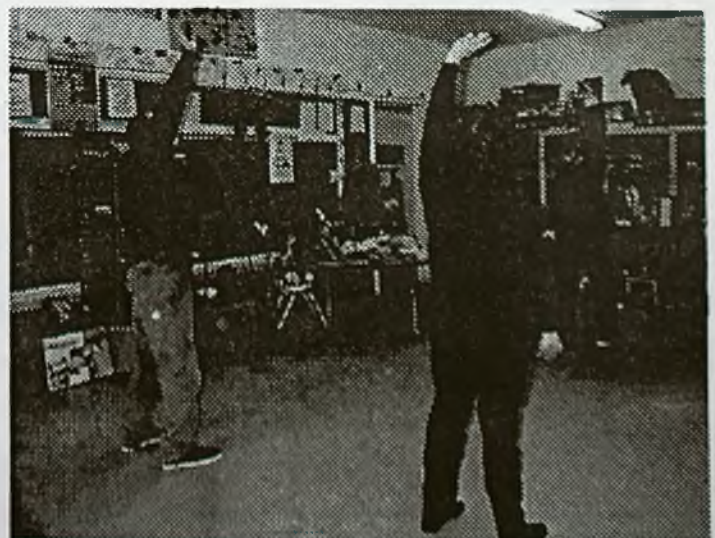
Lund is really starving for more neat things to do like these classes and Anne thinks that Lund is a "delectable" place for her to teach her craft. Teaching this class has also been a great way for her to meet more people in the community. Anne also says she loves "addicting people to stained glass".

## Feeling grounded with tai chi

Bill McKee is a local tai chi practitioner. He has been practicing for the past ten years and teaching for three. Bill is now teaching a few classes for beginner and intermediate students at the Lund school building. He is also looking forward to starting a new beginners class upon your interest!

Bill was taught the art of tai chi by international champion Master Wong. As Bill studied more and took part in several workshops and a summer camp at Mt. Washington he became even more interested. Soon he became familiar enough to start teaching.

Bill has found something that helps him feel grounded. He would love to share this craft with others such as yourselves





# FROM THE BOTTOM OF THE BURLAP BAG

Who am I? By Sandra Olson

i'm not a person  
not a place  
i claim the prize  
before the race  
denial is  
the coat i don  
that many souls  
depend upon.

a profit's not a profit  
it's a surplus in my case  
compared to coins your labours buy  
where latter takes the formers place  
i do not pay the bargained price  
for some are wont to lie or cheat

which gets me off the promised hook  
donations then  
are mine to keep

a hand is lost  
it's five-percent  
it's five-percent  
per foot  
criteria is body mass  
the head notes what's removed  
Kaput  
but body loss reverses this  
perspective and the claim is bent  
around to state  
not body loss  
but head  
at only ten-percent.

## monsanto & heathkliffe in "out to lunch"





# LOGGING IS PLANNED FOR DINNER ROCK FOREST

*A public service announcement by Friends of Dinner Rock Forest*

CanFor submitted a proposal to log the area surrounding the Dinner Rock BC Forest Service Recreation Site. **If logging is allowed in this area we believe it will be an irreversible and monumental mistake.** Some of the reasons for this belief are stated below and more will be forthcoming. Public comment will be accepted by CanFor until April 12, 2002.

During our review of the CanFor proposal it came to our attention that Northwest Hardwoods (Weyerhaeuser) also submitted a harvesting plan for the same area which was already approved in December 2001. Many area residents including our group were unaware of the Northwest Hardwoods' plan until now due to Northwest Hardwoods use of what we believe is an insufficient geographical description that was used in the original public notice which appeared in late June and early July of 2001. By law these legal notices are required to state a geographical description so potentially affected parties are made aware and allowed timely input. The geographical name used in the Northwest Hardwoods legal notice was "...located in the Sunshine Coast Timber Supply Area." We can't imagine the law intended for such a vague geographical description and we think most people would agree that this is indeed both vague and insufficient.

The Crown owned forest surrounding Dinner Rock BC Forest Service Recreation Site is the largest remaining fully intact "mature" second growth coastal forest with the longest undeveloped ocean frontage within the Powell River to Lund corridor. It is also the most accessible and visible coastal forest with car access right on Highway 101 leading over 1.5 kilometers down to the ocean. At over 1.5 kilometers it is the area's widest uncut second growth parcel between Highway 101 and the ocean. Within this forest there is a long established public campground, picnic area and the well developed Browne Creek Trail. There is also a monument plaque at the shoreline dedicated to the wreck of a 147' ferry, the MV Gulf Stream, which crashed into Dinner Rock Island during the night of October 11, 1947, resulting in the drowning deaths of three small children and two women.

Unfortunately, like all "Forest Service Recreation Sites", Dinner Rock BC Forest Service Recreation Site and the magnificent forest surrounding it are not designated as a "Park" which is significant in terms of protection and preservation and accordingly the area is not afforded any protection from logging. This is an important ecological, biological and recreational asset. Its beauty, vast coastal frontage, strategic location, accessibility, large size and biological and ecological diversity all contribute to its uniqueness. Many have stated that eco-tourism and recreation provide Powell River's hope for the future. If the present state of this forest is destroyed by logging a big part of

Powell River's hope for the future will be destroyed along with it....forever.... or for at least the next 100 to 120 years.

Thus far CanFor and Northwest Hardwoods have been both amicable and cooperative in answering our initial inquiries. We hope that this same spirit of amicability and cooperation will continue as we attempt to continue our dialogue on this critically sensitive and important matter. This is part of a series of public service announcements by Friends of Dinner Rock Forest to inform all residents of the greater Powell River-Lund area, CanFor, Northwest Hardwoods, Sliammon Band and The Ministry of Forests that a formal request will be made respectfully asking for a moratorium on any logging or any approval for logging or logging related development plans as well as a revocation of the Northwest Hardwoods plan until the community can have reasonable time to complete the following:

- Allow residents the ability to formulate their own assessment of the short and long term impacts that would result from logging this area
- Provide and encourage broader community response and consensus on the issue to The Ministry of Forests, CanFor and Northwest Hardwoods. All three entities regularly chant their desire for community input.
- Assemble and prepare a timeline that would reasonably allow for the completion of a well researched response, a proposed alternative which may include the possibility of a park or other protected status for the area and to insure the ability to discuss and negotiate a majority based consensus settlement of the issue.

A phone line has been established to register residents who are in favor of our proposed request and garner their input and support. Please call 604.414.2704. Additionally, we strongly encourage you to write or call your locally elected officials, the Ministry of Forests, CanFor, and Northwest Hardwoods to voice your concerns. A website and mailing address are forthcoming.



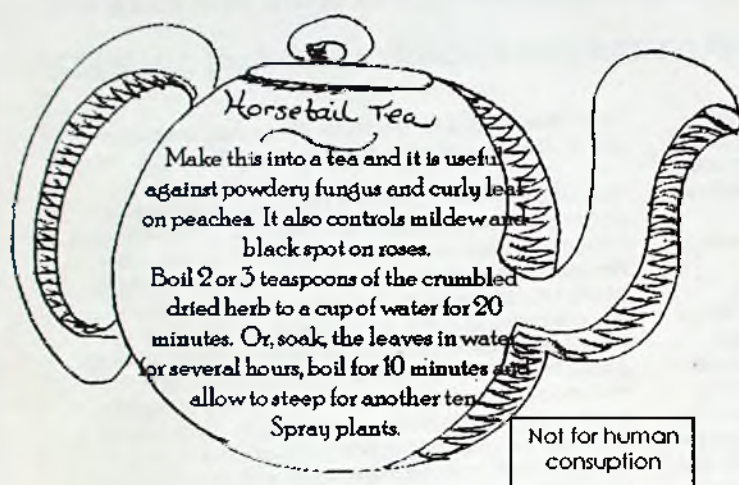


## Barnacle Birthdays



Joe Bate	April 1
Morgan Schull	April 18
Elaine Emmonds	May 10
Darren Bradley	May 14
Luke Matz	May 15
Ted Durnin	May 18
Barb Cameron	May 28
Zam Vella	May 29
Nancy Treadwell	

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