

THE

BARNACLE

Lund, B.C.

This is the fifth Issue of the Lund Barnacle, published in the last sweet days of Fall, 1989.

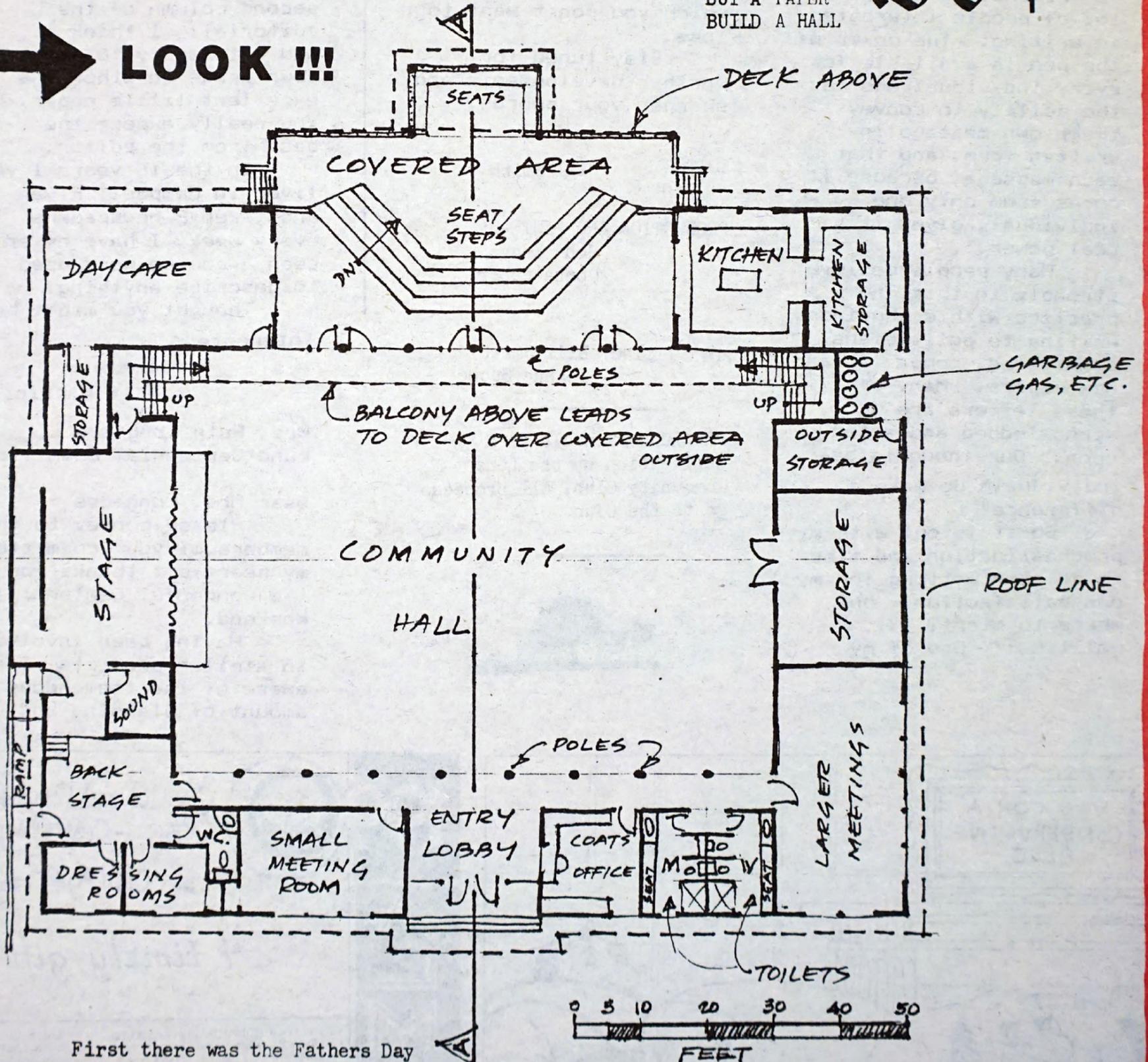


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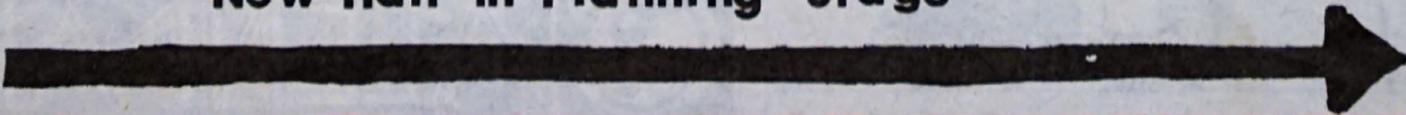


LOOK !!!



First there was the Fathers Day Prawn Feast, then there was the Lund Centennial
NOW COMES THE BIGGEST YET AS LUND PREPARES TO BUILD

New Hall in Planning Stage



6 & 7

editor

Now just who was that masked man who said "the pen is mightier than the sword"? In our last issue, I tried in some manner to create more reaction from the many and varied readers of the Barnacle. Obviously, to some, my approach was not in the best of manners, and to anyone offended by my pens short slide into the gutter, I apologize.

Recently I've met a lot of people interested in writing. The power of the pen is available for every individual who has the ability to convey their own message in written form, and that each message, because it comes from only one individual, gives it a real power.

Many people believe strongly in this and practice with enthusiasm, writing to politicians, committees, companies and newspapers. Many of these letters are acknowledged and acted upon. Our thoughts as individuals do make a difference!

So it is out with my procrastination and time to do some writing for my own satisfaction - but where to start? ... Politics!! One of my

most immediate fears, not counting free trade, environmental issues or the general lack of political intelligence, is the knowledge that we are losing CBC funding and if we lose the only decent radio broadcasting then it really is all over, and the world as I know it is doomed.

If you feel so inclined, use your pen to make the point to the politicians that the service provided by the CBC is an important one which you don't want to lose.

Stay tuned for further developments and sharpen your swords.

EDITOR Bill Smith

PRODUCTION AND PASTE-UP
John Keays
Donna Huber

ADVERTISING Bill Smith
Joanne Suche

The Lund Barnacle is a publication by the Lund Community Club, All proceeds go to the Club.



letters

Dear Sir,

I have just returned to Campbell River from the Lund Centennial, which I thought was an excellent effort in all ways. We really enjoyed seeing again all the people of Lund.

As I was leaving I decided to buy my first Lund Newspaper. I was disappointed to find a certain wording used on the first line of the second column of the editorial. I think it had a tendency to down-grade an otherwise excellent little paper. You really expect the best from the editor.

In the 16 years I've lived in Campbell River and taken 2 newspapers every week, I have never seen a course word used to describe anything.

Thought you might be interested.

Sincerely,
Iris Martin.

Mrs. Ruth Longacre
Lund Centennial Committee

Dear Mrs. Longacre,

Please convey to the members of your committee my heartfelt thanks for the wonderful Centennial Weekend.

Having been involved in similar projects, I am aware of the tremendous amount of planning and



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199

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CALENDAR

work required to attain such a success. Your committee can certainly feel proud of the job they did. Everything seemed to be anticipated and taken care of beautifully.

Thank you very much for your hospitality.

Sincerely,
Ingrid Cowie

Dear Lund Centennial Committee,

How else to address it?? So many people put so much work in so great a program to make it so much a success.

We enjoyed the weekend very much and were glad the weather held up for at least Friday and Saturday. Unfortunate that it turned sour on Sunday.

It was great to see so many people and renew old acquaintances as well as meet new friends. Please accept our appreciation for all your work to make this Centennial celebration so successful. We enjoyed ourselves!!

Please accept this donation to assist you in your efforts toward a new hall.

Thanks again!

Sincerely

Alice and Harley Norberg

waterworks...

Lund Waterworks District

On July 15, 1989 the LWD took possession of Block 1, D.L. 1613 and Lot 4, D.L. 1612, these being watershed lands that partially surround Lund Lake and feed into Thulin Lake, and the property that the Lund Community Hall occupies. The purchase of this property follows almost a year and a half of public meetings and negotiations with the Receivers. Because of the concern of 29 local families and businesses, the District was able to purchase the majority of the Watershed lands to ensure a reliable water supply for the Lund residents. To these unheralded few, and to Trustee Don Ford who

devoted countless hours to this project, a salute from the community.

The Trustees will be looking at ways to sell off parts of the property that don't affect the Watershed in order to repay the funding of the land purchase, and will be working with the Lund Community Club to subdivide a portion of the property for a new Hall. Over the summer, the Trustees and helper Burt Rushant have been kept busy maintaining the water system. Anyone with questions should contact Secretary Joanne Suche, 483-4943.

★★★★★

Espresso Yourself

For great coffees and wonderful baking by Susan Foote.

For the Winter Season

Soups and home-made breads

regional board...

A fairly slow summer with not much to report. Sewage Lagoon.

Negotiations are currently underway for the acquisition of property to facilitate the proposed sewage lagoon. A committee was formed earlier this summer consisting of 6 local residents (Lee Edmondson, Don Ford, Fran Sleeth, Bob Swaile, Jim Mutas and chaired by Bob Paquin). I sit on the committee as a resource person with no voting power.

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Forestry Building
The old Forestry Building lease has once again come up. The department of Land, Parks and Housing no longer wants to administer the building and one possibility is that it is taken over by the Regional Board - several people have approached the Regional Board asking for this.

Anyone interested in a viable, self-supporting project which would benefit the community is urged to contact Don Turner, the new Regional Board Planner by phoning 483-3231.

Waste Management
The Waste Management proposal is in a semi-hold stage with the municipal engineer currently studying new technology and preparing a new waste-management plan.

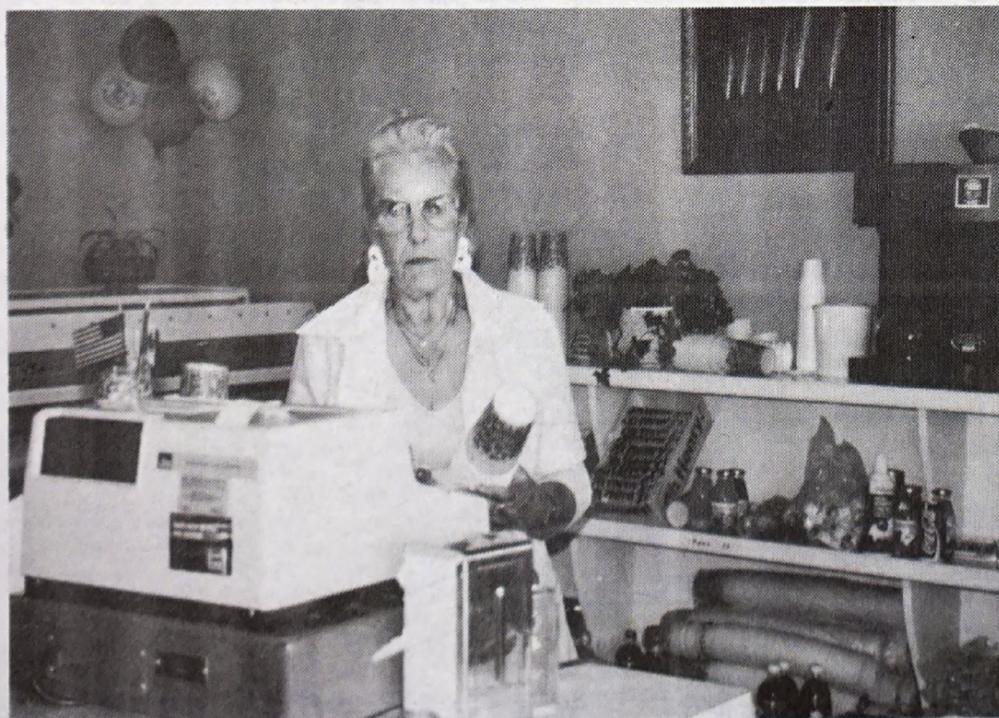
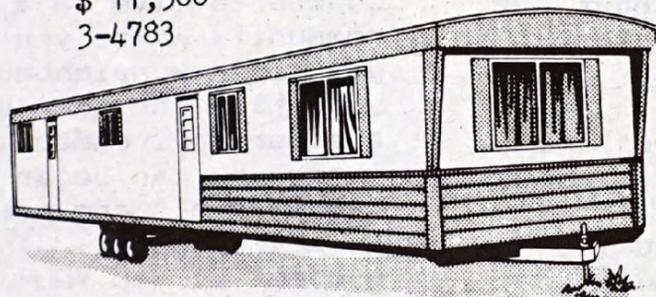
by Court Cressey

- POETRY BY BIDDIE -

The clam-digger blues.

I've got them, Clamdigging blues,
 There's too much sand in my shoes,
 And I knelt on an oyster or two.
 Well the manillas are few and I've got them
 digging blues.
 Sht, the motor won't start, and it's getting
 Quite dark, and I've got them
 Digging blues.
 Wait, there's a spark, the motor starts, now
 It's back to the diggers blues.
 Now it's up to the buyers, and hey there's steve
 And he's singing the clam buying blues.
 Sorry guys the scales broke and the freezer
 just smokes and I'm singing the clam buying blues
 because of you god damned clam digging crews.
 As we pull into Lund to launch for the night,
 As we land we watch two dogs in a fight,
 Well it's up to Redonda who noone is fond of
 And we're singing the Clamdiggers blues.
 We sold all our clams at a buck a pound
 Then went to the bar and got drunk.
 Now we're all singing the Clam diggers Blues.
 Hick?

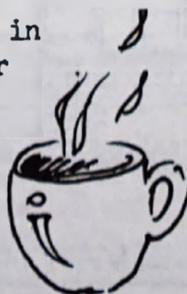
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A Welcome addition to the summer scene in
 down-town Lund was the ice-cream parlor
 run by (a usually smiling) Joan Cressy.

Watch for the re-opening, May 1990

....and we hope nobody missed the
 cakes and coffees at the fabulous
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NEW HALL

Having recovered from the work, worry and fun that went into hosting the Lund Centennial, and deservedly patting ourselves on the back for doing such a fine job, the people of Lund are taking a big breath and preparing for yet another Community Project. This one promises to be at least as challenging and fun, and will undoubtedly have the distinction of taking a very long time to complete. Not a community to be put down by huge odds, the members of the LCC are excited about the opportunity to build a NEW COMMUNITY HALL on property that will be donated through the Lund Waterworks District.

In a move that saved the Community Club from having to purchase from the Receivers the property that the Hall occupies, the Waterworks District included it in its purchase of the Watershed lands. The District is now anxious to "trade" property with the Community Club, giving the Club a piece of land off of Finn Bay Road. The details are still to be worked out, but this land could contain enough area to build a new hall, space for a new school and Community Church, a picnic area, a playing

field, parking lots and a caretaker's cabin. Volunteers have already looked at the area, and are very excited by the possibilities.

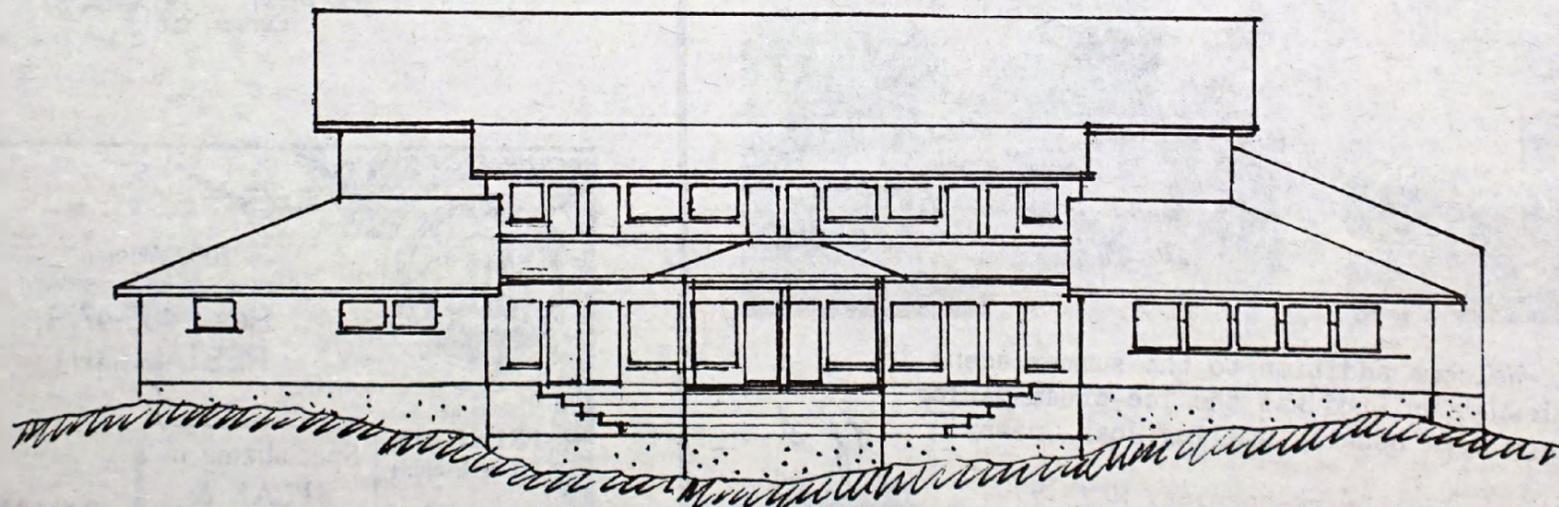
In fact, a tentative siting for the Hall has already been arrived at, and the first plan of the building drawn up. This building plan is our "Dream Hall", that is, we made a list of everything we would like to have ... a large kitchen, a bar area, a stage with dressing rooms, a large gym/dance floor area, meeting rooms of different sizes, a cloak room/storage room, a covered outdoor area ... the mind boggles. At this point, we are free to use our imaginations. (What would YOU like?)

It goes without saying of course that this is a huge community project, and will only succeed with the input and dedication of those living within the Community. It is impossible to expect the small group who keep the Club going to tackle such a big job. We need YOUR help. We need YOUR energy and time. We need people to volunteer to sit on planning and fund-raising committees, to contact builders and suppliers, to come out for work-bees, to donate time, energy and/or funds to our new Hall. We need people with a positive attitude to work with us, who are anxious to have a

Hall that they and their kids can use.

Sure it's a big job, but a group just like us built the original Hall, and with the experience of the Centennial behind us, we know that the different people in the area can work together and respect each other. How about all of you folks with kids in Lund School? Don't you want a place where your kids can play sports, have access to a small library and meeting rooms, a place where they can become involved in the community they are growing up in? How about the different groups that use the present Hall for their meetings? Wouldn't you like to contribute to a clean warm space to meet in, a place where you could provide coffee to your members? How about any of us, those who choose to live in a community where you can get to know neighbours, your kids can grow up in a safer environment, where you can be an "individual" and people LIKE you for it. This project is for YOU!!! For US!!! And without your input, we will end up with a nice piece of property, but no Community Hall. We need everyone's help.

Come out to the next Community Club meeting, Wednesday, October 11, 7:30 PM. If you can't make it, meetings are held every second



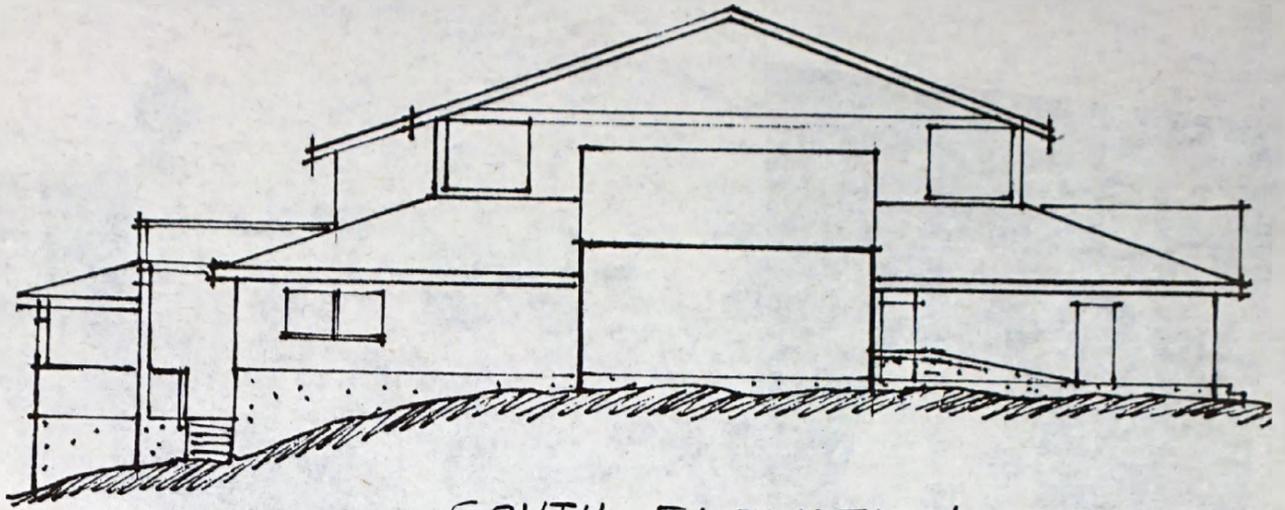
WEST ELEVATION



Wednesday of the month. If you hate meetings, pass on that you would like to be involved in some way to a member of the Club. We will be delighted to have your help in whatever capacity you can give it.

Let's make a new Hall for Lund a reality, not a dream. Let's get together and work for our community!

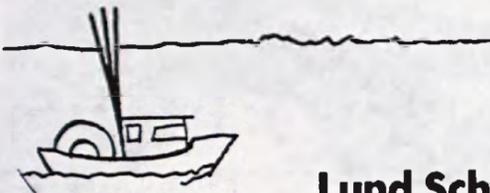
by Joanne Suche



SOUTH ELEVATION

How Do You Like It... So Far ?

Ideas Welcome !



Lund School

Excitement and a New Primary Program

Greetings.

As we begin this year with a new school act and significant changes to the primary program, there is room for excitement in the prospects for education in the near future. Both of these developments open doors to parent and community involvement in schools that have been closed for too long. The school act provides for Parent Advisory Councils at each school that seem to have more clout than the old FTA's that many of us grew up with. In addition, the new primary program recognizes the need for a partnership between the school and the home in the education of our children. Rather than just providing background information and coming into the school to cut papers, the new program provides for opportunities for parents to be aware of and assist in the student's learning activities both in the school and at home.

In the new programs, students spend their first 4 years in "ungraded" (not to be

confused with "unevaluated") classes. In keeping with the precept of individual growth, kindergarten children may enter in either September or January, depending on their age and readiness. Students are grouped in "multi-age" classes (nothing new to Lund School!) and proceed through the curriculum at their own pace as they master the skills. In theory, the idea is not a new one however in practice, B.C. is relatively unique in attempting such a program on a large scale. Lund is one of several schools in Powell River School District piloting the program.

We are excited about these changes. It's a good feeling to begin the year with the kind of enthusiasm that's happening at Lund School this year. Drop in, have a look around, and ask some questions. See if you can feel the excitement!

by Bill Bailey

- THANKS -

A Special thanks to all for helping make the Centennial just great.

....The Centennial Committee.

7

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Drug Ring Around Our Rosey?!

An Officer of the R.C.M.P. stops for a pose outside the office of Wharfinger Rosemary Ollsen. The big plant she holds is of the 'MaryJane' species and was found planted nearby.

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The Herbalist

by Donna Huber, Sally Keays

Betony, Pennyroyal, Common Red Clover, Tansy, Lemon Thyme, Purplecone Flower, Evening Primrose, Fennel ... all of the listed are some of herbs grown in the rambling herb garden at Keays Bay. Walking through it with Sally is a lesson and a sensual treat all at once. She crushes a few lemon thyme leaves under my nose and the scent is strongly lemon, "makes a beautiful addition to tea" Sally says.

We come to a plant that she refers to as Lady's Mantle. "This is an herb for women", she says, "in a bath, or taken as a tea. Then she points out another plant which is used as an abortive. The herbs in this garden are grown for the commercial market, so the abundance is more than one would want for home use, however an herb garden is so pleasant and useful any gardener would enjoy planting one.

Sally shows me how to harvest sage leaves - a simple process of selecting only perfect ones, tearing them from the stem and dropping them into a paperbag. The hard part is that it takes 6-8 pounds of fresh leaves to give 1 pound of dried, and dried is what the market demands. The leaves are dried by laying them on screens and leaving them in the upper part of a warm house to dry. They can then be stored in paper sacks to prevent deterioration from light.

It is important that leaves are harvested before the damp and rain of fall, so most of the leaves are harvested during the summer. The roots are harvested in the fall, after the plant top has died back. The market demand for herbs increases every year, and

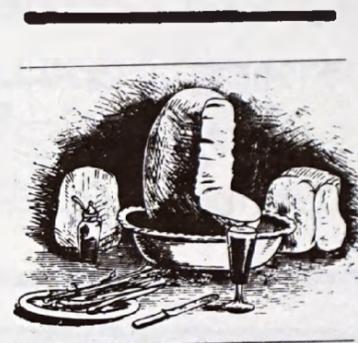
the garden at Keays Bay is 100% organic which should eventually lead to increased prices for them, as the market for organically grown expands.

The Keays garden is situated on a south-facing slope which bottoms out onto a small swampy area rich in that damp, black soil all gardeners dream about. Most of the herbs grow well in sandy soil well fertilized with seaweeds and manures. The beds are rambling, as I mentioned, but an herb garden can also be constructed in a very formal manner. Many gardening books show examples of formal herb hardens. Some are sown in complicated patterns separated by brick or stone. The Keays garden has everything growing next to the other, with a few wild things besides. Some things are grown for their roots, some for the flowers, some for the seeds and some for the leaves.

Before I left the garden Sally picked a bunch of lush-looking foliage called Lovage, which the Germans call 'the bathing herb'. "It has a wonderful scent and will make you sweat", she says. It did have a wonderful scent, slightly sweet, slightly medicinal with a greengrass pungency. The bunch she gave me was about the size of a newborn baby and I tossed the entire batch into the hot water of my bath that night. The leaves floated around my body in the tub, creating a rather swampy effect, and I felt a little like a smaller species of dinosaur enjoying a prehistoric wallow. Later Sally informed me that you should put the leaves in a large jar, cover with very hot but not boiling water, let sit for 6 hours and add to the tub when you are ready to bathe.

The water turned pale green, but I felt nothing other than my usual delight in bathing, until I got out. I put on my old terrycloth robe and went to the couch to stretch out and read. As I lay there a tingling, mildly sweating, mildly euphoric sensation enveloped my clean and pleasantly scented body. I felt relaxed to the max, as they say.

The kids exclaimed over the pile of wet leaves in the bathroom trash basket, but even they had to admit that the entire bathroom smelled rather heavenly. Lovage. Come the spring I'm going to dig a little bed just for it. If you are interested, Sally has potted herbs for sale every spring.



Thoughts on Food

I wonder how many people who live the rural life by choice, as I do, feel a bit trapped by being too dependent on the supermarket for all their food. I'm not out to criticize the supermarkets, at least not in this column, but I am interested in obtaining other less processed, less pesticided, less herbicided food. I also question the ethics of some of the animal raising practices I read about. Therefore I am writing about naturally grown food, preferably local. For a number of years I have been buying canning tomatoes from Grant Keays' organic greenhouses. I like to can 75 to 100 pounds in pint jars. Not being particularly mathematical, I usually run out about May and vow to can more next year! Of course most of us are familiar with the great veggies grown by the

Emmonds of Emmonds Beach. These are available in Lund Store if you're too lazy, as I am, to actually go down there. This summer they even had fresh basil, a much neglected herb that makes great pesto, and a wonderful addition to any kind of pasta.

This year has been a great fruit year so that even those who have no trees or berries of their own seem to be busy canning applesauce, pears etc., and making jam. We all take advantage of the wild berries such as blackberries and huckleberries. It is a good feeling to know some things in life are still free. On to the meat course now we have the fruits and vegetables taken care of. Fortunately there are a number of local people still raising meat for sale. First of all, Pat Laycraft raises meat birds and turkeys and I can attest from first hand experience they are of the finest quality. Even the humungous turkey Donna cooked for Christmas last year was tender, juicy and flavourful. Needless to say, orders for these birds must be well in advance of the time you need them. She also will sell you chicks in the spring if you wish to raise your own. Speaking

of chickens reminds me that most of the year large brown local eggs are available in the Lund Store. Personally I always feel better about eating eggs from chickens who enjoy a free-range life style.

Every fall we get a lamb from Fred White, nicely butchered and frozen by the Chopping Block. There is such a demand for these animals that Fred has a list of his customers and if you can't get on the list, forget it! Also this year Donna and I purchased a half side of veal from Brookside Farms in Wildwood. This also was expertly butchered, wrapped and frozen. If one is interested in decreasing their use of plastics another plus buying this meat is that it is wrapped in old-fashioned butchers' brown paper and sealed with brown tape. Your order is cut to your specifications and you get it all, even the bones which make excellent meat stock for soups. Incidentally if a huge pot of meat stock has you wondering where to store it because of lack of freezer space, it can be simmered down to a concentrated essence, poured in ice-cube trays, frozen then packed in zip-plock bags (re-usable of course). Then you just have to pop a few

into whatever you are cooking to increase the flavour or even to dissolve in hot water for a great winter time drink.

Slightly off the topic of food, we also have in Lund an agent for Shaklee products if you are looking for an excellent laundry detergent that is biodegradable. My experience with the usual so called biodegradable detergents is that they leave a slimy residue, quite unpleasant to the point of making you rush for Tide to fix the mess. Well, I bought a trial bottle of Shaklees Basic H and was totally satisfied with it. It costs slightly more than Tide etc., but seems to last longer. I've dated a bottle to see exactly how long it lasts in comparison and while I am still not to the end of the bottle it seems I am already ahead price-wise as well as not adding to the proliferation of phosphates in the water or septic system.

Oh yes, the agent is Gloria Law, at 483-3750, and she delivers, too.

by June Huber

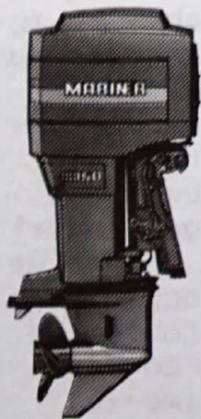
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* 1989 CALENDER *

Oct. 7 & 8 (Sat & Sun) Features Live Music

Oct. 8 (Sun) Thanksgiving Buffet
 Full Salad Bar 
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Oct. 17 (Tue) Pool Tournament (Prizes)

Oct. 19 (Thurs) Dart Tournament (Prizes)

Oct. 29 (Sun) Halloween Party - Prizes for best Costume
 Judging at 10:00 P.M.

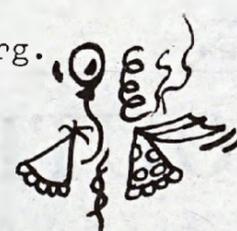
Nov..7 (Tue) Basket Ball Tournament (Prizes)

Nov. 10 & 11 (Fri & Sat) Features Live Music

Nov. 23 (Thurs) Battle of the Bands.

Nov. 24 & 25 (Fri & Sat) Features -
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Summer over on Craig

Ah, the woodshed is full to the brim, the jars are filling with the bountiful garden products. Summer is officially over, but don't let on you know this, Savary is still a-rumbling with bare feet, one more Sunday - what do you say? Let's go.

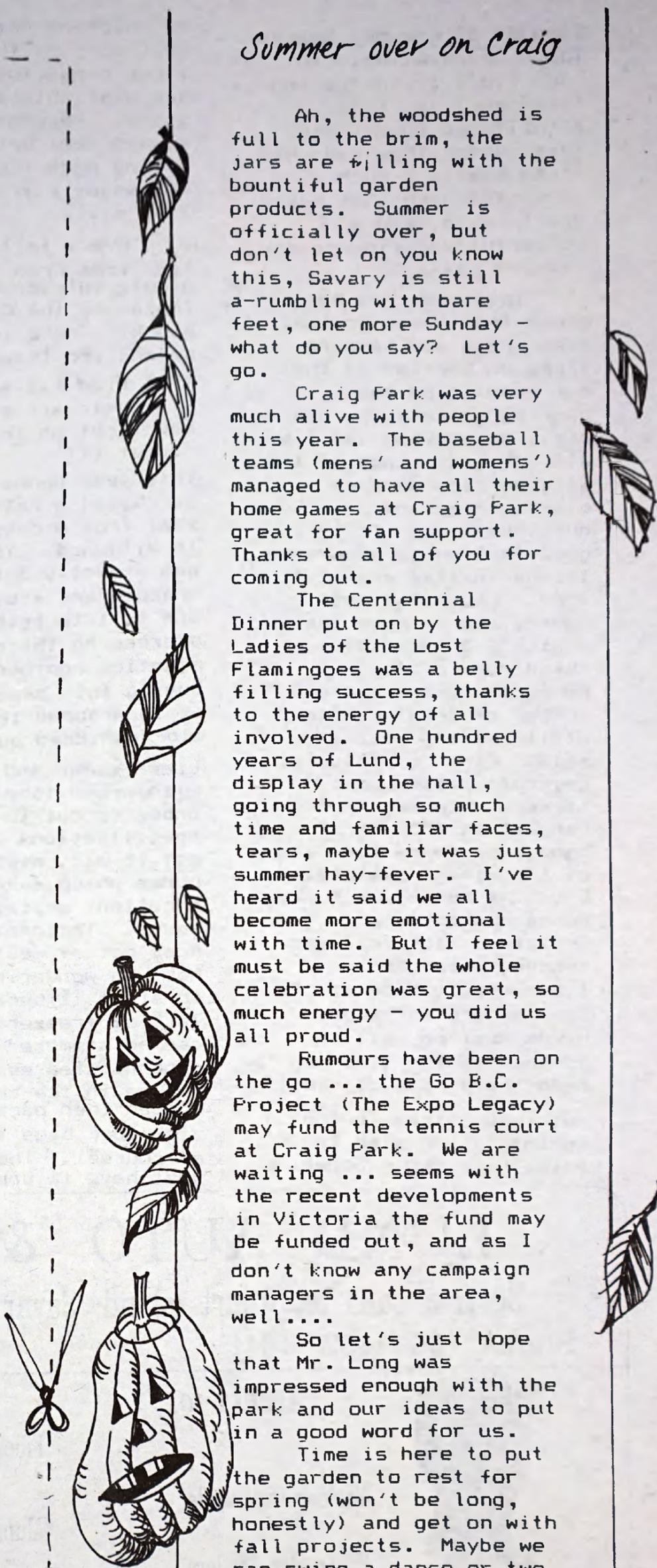
Craig Park was very much alive with people this year. The baseball teams (mens' and womens') managed to have all their home games at Craig Park, great for fan support. Thanks to all of you for coming out.

The Centennial Dinner put on by the Ladies of the Lost Flamingoes was a belly filling success, thanks to the energy of all involved. One hundred years of Lund, the display in the hall, going through so much time and familiar faces, tears, maybe it was just summer hay-fever. I've heard it said we all become more emotional with time. But I feel it must be said the whole celebration was great, so much energy - you did us all proud.

Rumours have been on the go ... the Go B.C. Project (The Expo Legacy) may fund the tennis court at Craig Park. We are waiting ... seems with the recent developments in Victoria the fund may be funded out, and as I don't know any campaign managers in the area, well....

So let's just hope that Mr. Long was impressed enough with the park and our ideas to put in a good word for us.

Time is here to put the garden to rest for spring (won't be long, honestly) and get on with fall projects. Maybe we can swing a dance or two to help get through the winter blues. Sounds good to me! Time for visiting, back to school, and reading - lots to catch up on. So I'm off to my moose-roast dinner, see you next issue.



by Dymph

DeWynter