

Lund BARNACLE

\$1.00

July 1999

The Lund Barnacle

Your Community Newspaper

Summer Fun



Darren serves 'em up while Barry keeps 'em coming.



The 2nd Annual Pancake Breakfast & Rummage Sale Benefitting the Northside Volunteer Fire Department



"The Crew": Darren Bolton, Herb Keller, Barry Randle & Andrew Johnson with Ray & Margaret Ducharme and Sam



"The Guys" of the NVFD



The host samples the fare



Cool Shades!

"Our heartfelt thanks to all the volunteers, and to everyone who attended the Second Annual Pancake Breakfast!"

Ray & Margaret Ducharme



Contestant #1: Jamie Sherritt, gets in the spirit of things

The Great Chili Cook-Off



The Judges: "It's a dirty job, but someone's got to do it..." (l. to r.) Brent Tyers, Dave Herbert, Lynn Lennox, Joe Ostrowski.



Contestant #2: Bob Malone



"And the winner is..." Jeremy Duggan, shown being presented with his prizes by Lund Community Club Co-Chair Deb Bryant.



More to Come...

In this Issue... Okeover Fest, Lund Dayz and more!



Community Events Noticeboard

- July 17 2pm to 11:30pm Okeover Music Festival at the Lund Gazebo
Featuring Keith Bennet & his band and Rick Bockner with special guest Ken Hamm (Juno winner - folk/blues)
- July 22 7pm Barnacle Meeting on the terrace at the Lund Market
- July 24 10am to 3pm Aboriginal Australian Workshop at the Gazebo
see ad page 12
contact Phil 483-9160
- July 24 7pm Lund Theatre Troupe Fundraising Dance & Potluck at the Gazebo
call Jamie for info 483-8909
- July 27 7pm Lund Community Club Meeting Fire Hall, Lund
** see notice this page
- July 31 8pm to midnight Lund Dayz Dance at the Gazebo
see page 7 for more info
- Aug 1 Lund Dayz - Harbour Day
see page 7 for schedule of events
- Aug 1 7pm The Lund Theatre Troupe presents
Closed for Renovations

*if you would like
to book an event at the Gazebo
call Jamie at 483-8909*

Notice for the Next General Meeting of the Lund Community Club

July 27, 1999
Fire Hall

A Special Resolution will be considered at this meeting that will allow the L.C.C. to apply for charitable tax status. The resolution is that the following clause be added to the bylaws:

"The activities of the L.C.C. will be carried on without purpose of gain for its members, and any profits or other accretions to the organizations shall be used solely to promote the L.C.C.'s objectives."

This clause does not prohibit the L.C.C. from paying members for services rendered. Any member in good standing may vote on this ammendment.

From the Editor:



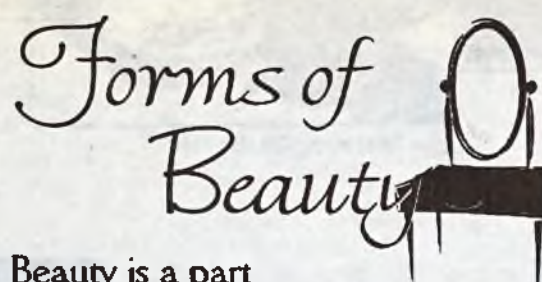
I had a lovely piece all written about the benefits of working in groups and my hero-worship for Wilma Rudolph and all that, but I decided instead just to ask for help!!!

In order to keep The Barnacle publishing monthly, I need your help. Writers, artists, photographers, organized persons, and everyone else who wants to see The Barnacle coming out regularly and have some time &/or energy to offer are invited to a meeting:

**Thursday, July 22nd, 7:30pm
on the terrace at the Lund Market**

Please come out and talk about the ways we can work together to make *The Barnacle* more of a group effort. I have had a great time doing it so far, and I thank all those who have submitted and worked on the paper to date. I couldn't have done it without you. Now, I hope that our team will grow, and that with the infusion of new energy we will really go places. See you Thursday!

Thanks, Valerie



Beauty is a part
That comes deep within the heart
Not a design nor a fashion
But a true form of passion
Like the pureness of candlefire
Beauty is what I desire
For it is not what you wear
to fit in
But beauty so true,
Comes from within.

Joshua Thibault

CLASSIFIED ADVERTISING

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

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

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.

**DEADLINE FOR
SUBMISSIONS AND ADS
FOR THE AUGUST ISSUE:
FRIDAY, AUGUST 6**

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 67, 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) test, with a printout included, though we can accept copy printed, typed or handwritten.

EDITORIAL POLICY

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

THE BARNACLE STAFF

Editor for this issue:
Valerie Durnin

Contributors:
Camille Davidson, Roy Duggan,
Ted Durnin, Neil Gustafson,
Linda Nailer, Suzan Roos,
Felicity Steele, Josh Thibault

Photography:
Len Ryan, Cor Landman, Valerie Durnin

Above-and-Beyond Computer Support:
Len Ryan

Lund Post Office May Be in Jeopardy

With local conveniences currently lacking in the downtown Lund area (ie. marine gas, propane, liquor outlet, hotel lodgings), the tourist draw is somewhat compromised. Everyone's revenue lowers, including that of the local post office. Postmaster wages are fixed, and do not fluctuate with rises or falls in monthly revenue: that revenue is based on both stamp and retail sales.

Closures of small offices whose revenues fall below acceptable standards are well known. Using Lund's Post Office during this temporary economic dip will ensure stability of revenue, and an on-going facility for local and tourist convenience alike.



Congratulations Louise & Tomas

"Louise Bryant and Thomas Golasovsky were married in Lynn Canyon Park in North Vancouver on May 15th, 1999. The wedding was lovely and touching. May their lives together be long and blessed."

Landman Family Reunites in Lund

Vancouver Island glistened across the water as we stood in Lund Harbour for the first time. At the phone booth, a large ginger tom cat wound itself around our legs purring. Rolf told his mother Rosa we would be delayed for another two days - we then drove the one kilometer up the hill, arriving five minutes later to universal astonishment.

This visit was a big event for our family. Rosa, Cornelis, and their brothers and sisters were scattered across Europe and North America after the Second World War. Rosa had lived in England since 1961, and Cornelis, and his wife Marie, left Holland with their tiny daughter, sailing for ten days to reach Canada in 1957. Rosa and Cornelis had seen each other only twice since then. Until last year they had been separated for 24 years.

Rolf and I have been working our way around the world, teaching in different universities - Penn State and Oregon so far - next stop Adelaide in Southern Australia. We had not seen Rosa since we left last June. We journeyed up from Eugene, Oregon, to meet Rosa and her fiance Helmut at Cornelis' and Marie's house in Lund.

In the two weeks of our visit, Lund has etched



itself indelibly into our memories. We have been intrigued by eagles, bears, snakes and herons. A loud chorus of bullfrogs sings us to sleep each night. We have become firm friends with the Harbour Cat.

A misty boat trip to Desolation Sound was a highlight of our times together, with dark clouds shrouding the mountains ("every cloud has a rocky centre," declared our skipper). We toured an oyster farm and enjoyed a picnic on the driftwood

shores of a rainy, but lily-dappled lake. The unusually poor June weather did not hinder our beach combing, walking, cake-eating in the Harbour, or the Lund Community Club Chilli Cook Out which we all attended. We were impressed by the energy and commitment that must have gone into creating such a sturdy and imposing community centre as the Lund Gazebo.

We have been warmly welcomed by many Lundites (Lundoners? Lundonians?) And we'll take good memories away with us - on to Australia for Rolf and Me and home to England for Rosa and Helmut, who will be looking forward to a return visit Cornelis and Marie in the not too distant future. Felicity Steele *Somewhere on the Road*

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3:00
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From Savary:

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

* Only on Fri., Sat., Sun.

Year Round Schedule Mon. - Fri.

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

Phone Reservations
Appreciated



Bricks, Bricks and More Bricks

Divers Len Ryan and Jeremy Duggan hand off bricks to members of the Environmental Youth Team in the most recent trip to salvage bricks for use on the Gazebo grounds.



Gazebo Floor Finished, Ready to Use

The floor of the Gazebo has been completed and the inaugural event, the Chili Cook-off, was held there on June 20. A busy schedule awaits the Lund meeting place, with Okeover Fest, a fund-raising dance for the Lund Theatre Troupe on July 24, and Lund Dayz on the books for the summer.

WSC Attends Vancouver Food Convention

by Valerie Durnin

At the end of June Rick Baun and Jeremy Duggan, representing the Wilderness Shellfish Cooperative, attended *A la Carte*, a Food Industry Convention sponsored by the Ontario Beef Growers and the Ministry of Agriculture. Restaurateurs and wholesalers from Vancouver were there, and local food producers were invited to come and display their wares. The wineries poured free glasses of wine, and there was a competition for the best beef recipe.

"The oysters were a last-minute thing," says Jeremy. "We found out two days before the show that we were going to go." He and Rick put together a display of manilla and mahogany clams, and live oysters. "We had a wheelbarrow, a shiny new yellow plastic wheelbarrow, and we filled it with ice and pulled up in front of the rather posh Waterfront Hotel in Vancouver with our shucking knives," as Jeremy describes it. "I figure we were the hit of the show."

The mahogany clam is a new clam for the west coast, and is not yet commercially available. They first appeared in our waters five years ago, from Asia, and most likely arrived as larva in water ballast on a freighter, which was then pumped out in Vancouver harbour. They are small, brown clams (*nuttallia obscurata* - the 'obscure nutty clam'), and were very popular, winning a

taste-test against the manilla clam. Clams and oysters were served with Lada's special Thai hot sauce, which proved as much a draw as the mahogany clam, and which led to a few hot-sauce-making demonstrations.

Rick Baun proposed the idea of attending the convention to promote the WSC, and to advertise the WSC's Chef's Challenge. "Come up with a winning recipe for clams or oysters," says the card that they handed out to chefs and food industry members, "and we will pay you royalties on its use." The challenge is open to local chefs as well (see box below).

"We made a lot of contacts," says Jeremy, and judges the experience to be a success. The WSC is not approved to process product yet, needing to complete the plant and finish some government paperwork. But their trip to Vancouver has generated a lot of interest, and "I expect we'll get quite a few phone calls". They've been contacted by the supplier that does all the ordering for GM Place, and by local media, including *The Georgia Straight* and *The Province*.

The plant is expected to be up and running in September, and the winner of the Chef's Challenge will be announced later in the fall. If you have a recipe to submit to the challenge, sent your submission to WSC, Lund, B.C., V0N 2G0 by October 15, 1999.



The Wilderness Shellfish Cooperative
announces

The 1999 Chef's Challenge

Come up with a recipe for clams or oysters which meets the criteria of our judging panel for taste, texture, presentation & repeatability, which we can use for a value-added product - appetizer or entree, & we will pay royalties on its use. Example: Minced breaded clams seasoned with herbs, sprinkled with Asiago cheese, freeze, bake ten minutes.

Send your submission to WSC, Lund, BC, V0N 2G0 by October 15, 1999

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Willow Dunlop, Shanti MacFronton & Kali Thurber

CONGRATULATIONS LUND GRADS OF '99



Tyler Smith, Sonja Van Zwaaij, Shanti MacFronton, Kali Thurber and Amber Worthen (front)



Sarah Stern and Smiler Overton



End of Season Sale

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483-4463

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Mondays: all videos 99c
includes new releases!

Okeover Fest, a Lund Favorite, Now at the Gazebo

by Camille Davidson

Even though the signs say it's the 8th Annual Okeover Fest, this summer party was started long before in the inlet as just a bunch of local oyster farmers getting together for a party at Roy Harkus and Patricia MacPherson's property.

Eventually it grew, and they started bringing in local musicians to play for the day. Food, drink, music and friends. What more could you ask for? It seems everybody was asking that Question, so the decision was made to take it one step further. In 1991 Toy and Patty decided to seek out the highest quality musicians they could find on the West Coast. At the same time they had to start charging for tickets, as most of the musicians now had to be paid. This was a matter of covering expenses, not making money. Over the years the crowds could range from 65 to 250 people. Ad you can imagine it was pretty hard on the yard, and the logistics of transporting that many people back and forth over water was a nightmare. The time had come to move it... There needed to be a more central, easier accessed venue for the festival.

In comes the Gazebo, and the L.C.C. property. Roy has offered to let the L.C.C. take care of Okeover Fest as a fundraising project. He's done the legwork, hired the musicians, and for the first time you can drive to the site. The L.C.C. will be offering a variety of food for sale. There will be a beer gardens on site, and some local vendors selling their wares.

A Little Bit of Lund History

A History of District Lot 1615

by Neil Gustafson

The original owner was John Hendrickson, a Finlander. His home was a gathering place for many Finnish newcomers to Lund. It served as their initial home until they secured property to build their own homes. The sauna was a necessity for the Finns and had other uses than bathing. Women often gave birth in the Sauna. It also functioned as a distillery for making spirits.

By deed of sale, Mr. Hendrickson sold a portion of his property, approximately 22 acres, to Oscar Goski on March 17, 1918. This property was legally surveyed in 1931 and formed Lot A and B - Plan 6365.

Mr. Hendrickson then sold Lot B along with the remainder of Lot 1615 to Matt Nystrom on November 26, 1931. Mr. Hendrickson died in December 1931 and his grave is located on the property. Mr. Nystrom sold Lot 1615 and Lot B to Violet Cummings on September 4, 1935.

Violet Cummings sold the remainder of Lot 1615 and Lot B to John and May Elsworth on September 12, 1938. The Elsworths sold Lot 1615 to Bourassa Bros. Logging and Mrs. Elsworth retained Lot B. Mrs. Elsworth sold Lot B to Joan and Courteney Cressy. Bourassa Bros. Sold Lot 1615 to David and Norma Butterfield.

Lot A, approximately 18 acres is still owned by Irja Gustafson (Daughter of Oscar Goski) and Neil Gustafson (grandson of Oscar Goski). The property name "Annala" commemorates the many Annas (neighbors, friends, family) associated with the history of the property.



Speaking in the Barnacular

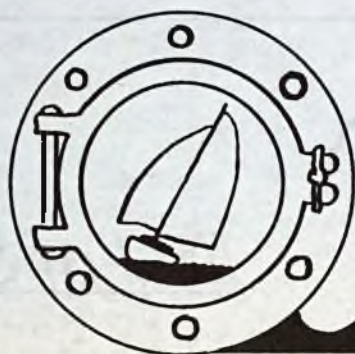
by Ted Durnin

I remember summer from when I used to live in Toronto and Montreal. It was warm and dry. Sometimes it was humid, I will admit that, so humid that it felt like I was swimming through the lazy air. But it wasn't usually raining, bar the occasional thundershower. And it was definitely warm.

I remember last summer here in Lund. I got here at the end of August, so I thought I'd see nothing but a few acres of snow. I was a little naive, then. It was warm and sunny, even at night, until eleven p.m. After that it was just warm. We used to eat outside, with wicker shades to filter the spectacular sunsets. I had nothing to do but appreciate it all, and I did.

Which brings us to now. I've been hearing a lot of complaining about when summer's going to come, did we miss it, who can we blame? I don't understand any of it. First of all, a little cool dry air without snow and hail and smog never hurt anybody. And secondly, it's obvious to me that summer comes at the end of August out here. I put this down to the lake effect of the ocean.

So let's not have any more nonsense about seasonal stuff. Soon, summer will come, and if we're nice to it, it will probably stay for Christmas. And I never did see much snow last year, even when winter was at its worst in April. So let's try to appreciate what we got. At least the air don't stink like over by the mill.



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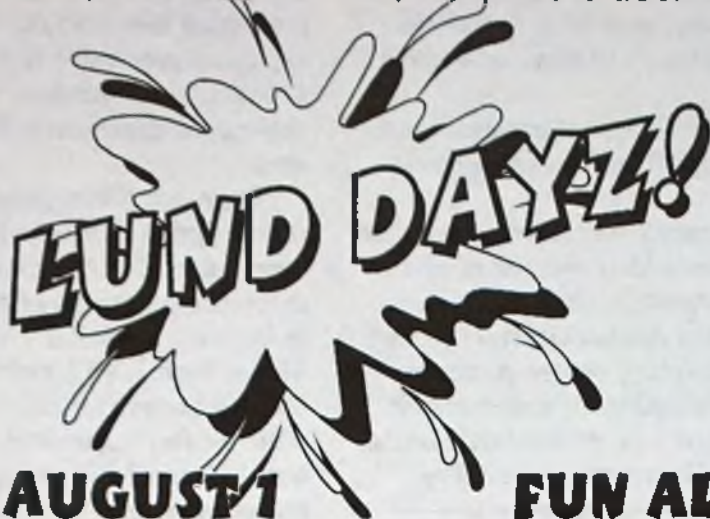
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SATURDAY, JULY 31

8pm Rees' Band
9pm House Rockers (Brent Nichol, Sam Sansalony, Vince Aubin)
Tickets \$7.50 in advance - \$10.00 at the door

DANCE!



SUNDAY, AUGUST 1

FUN ALL DAY!

8am Volunteer Firefighters Pancake Breakfast at the Gazebo
Sign up for the 6 mile Run, Walk or Bike start at the Gazebo
scenic cross- country loop around Lund Lake and Thulin Lake
8:30am Walkers Start 9am Runners Start 9:30am Bikers Start

12 noon to 4pm **Kid's Events!**
Fishing Derby, Fancy Dress Contest, Face Painting,
Bike Decorating Contest, Treasure Hunt

12 noon approx Didgeridoo playing by Aboriginal Australians Jeff Timberly
and David Little of the Bidjigal Tribe

7pm The Lund Theatre Troupe Presents:
Closed for Renovations Tickets \$7.00

Lund Show Receives Rave Reviews!

by Theatre Dronin

"A triumph! Move over Bill Shakespeare!"
(Boston Imposter)
"It's incredible! I liked it much better than Cats.
I'm going to see it again and again". (J Loveit of
SNL News)

These are things the critics might well say after
seeing *Closed for Renovations*, the Lund
Theatre Troupe presentation at Lund Days.
Come on out on the night of August 1st, 1999,
and experience what Gene Salad could call:
"A life-changing masterpiece."

Rex Feed might conceivably say:
"The bar has been raised for Theatre everywhere."
Local celebrities have been jumping on the
Bandwagon. Brin Wilson will probably be
there:

"Because that's my job!"

James Sherrit has promised to attend:

"I can't get out of it!"

This kind of raw enthusiasm can't be faked!
People are talking about *Closed for
Renovations*, and the things they are saying
contain many of the words used above.

*This has been a paid theatrical announcement.
Any resemblance to persons living or dead is
purely coincidental. Don't believe everything you
read. Although there really is going to be a show,
and I heard it's pretty good. And it's only seven
bucks. So come on down. It can't hurt you.*

Closed for Renovations

Sunday, August 1st, 7pm
at the Gazebo, Lund Tickets \$7

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Okeover Pearls

by Roy Duggan

Red Tide, Treaties, & the AMMA AGM

So much for the first day of summer! Much underway it seems in Okeover this June: Red Tide closure; Treaty meetings; AMMA AGM; Increased Lease Charges; Annual Garbage Clean-up.

As of June 20th no more commercial shellfish harvesting in Area 15-4 until further notice: Red Tide once more.

Such closures area becoming an annual event, in contrast to several years ago when the red tide appeared with less frequency and was of shorter duration. A five or six week closure, as last summer and fall, brings obvious financial hardship to some growers, particularly if it occurs prior to spawning season, when product is still in saleable condition, as this year.

Land farmers have money made available to cover crop losses due to natural conditions: maybe we should go gumboots in hand also. This seems unlikely: shellfish growers are an independent lot!

Of course not only the immediate closure is of concern, but also the outcome of Treaty negotiations between Sliammon, B.C., and Canada, which are moving along with alacrity. An Agreement in Principle, quite possibly complete within a year, will delineate land boundaries, and broadly define other resource and governance areas.

Naturally, where the lines will be drawn vis-a-vis shellfish tenures and upland Crown Grant leases are of vital interest to us, as the Sliammon Band understandably places high priority on the

area both as a reacquisition of traditional land and as a future resource base, in order to "repair the irreparable ravages of time". (Racine: quoted out of context)

It is my personal belief that as common sense will prevail, a mutually efficacious arrangement will be negotiated.

A discussion of treaty issues and their possible effect on shellfish leaseholders was one of several agenda items for the Active Malaspina Mariculture Association Annual General Meeting held June 16 at the *Laughing Oyster*. A meeting with Provincial and Federal treaty negotiators is scheduled for the end of July, which should further clarify the respective Government's positions.

Of even more immediate concern was notification of an up to 100% increase in annual lease fees announced by B.C. Assets and Lands (BCAL), a recently created self-funding (surprise, surprise) government agency. This hefty increase, BCAL informs us, "will facilitate the expansion of shellfish aquaculture by creating opportunities of access additional Crown land... and will meet the needs of government and industry." Further, the new fee structure will "eliminate barriers into the industry": ain't language wonderful!

The truth is, of course, very different. Our annual lease fees are presently far higher than elsewhere in Canada. For example the Maritime Provinces have reduced or eliminated annual fees to encourage industry growth. There's more. Proposed application fees for a new lease jump

from \$125 to \$500 (non-refundable); application processing fees to \$5,000 from \$150, and expansion processing fees from \$100 to \$5,000 to \$10,000. These numbers should certainly be a major encouragement to the industry. Enough already!

From one pile of garbage to another: the annual Spring Clean-up. For the past number of years some ANNA members have devoted a day to foreshore clean-up of the accumulated flotsam in Okeover, particularly in Desolation Sound Marine Park. It's a bit of a fun day, and does tidy up the foreshore for kayakers and other tourists. Also, we feel responsible, as some of the non-biodegradable garbage is of our making, as bits of oyster gear inevitably escape and float away.

A disappointing turn-out this year, with only four of twenty plus leaseholders taking part (There must be an axiom lurking here: Increase in self interest is in inverse proportion to concern for the commonweal.) So cheers to Jeremy Duggan, Jody and Rory McLean, Hugh MacDonald, Linda Syms and Ed Berziak for his truck.

The Pearl

Sir Thomas Beecham, the famous and crotchety conductor to a lady cellist: "Madam, you have between your legs an instrument capable of giving pleasure to thousands — and all you can do is scratch it." Roy Duggan

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~~We're not perfect
~~~In love with Jesus

When we meet:  
~Sunday, 10:00am, Lund School  
~~Fellowship time Wed. 7:00pm  
~~~Men's & Ladies' time-outs (tba)  
(Everyone welcome)

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

For Info:
call Pastor Corbel 414-0400
or coffee's on at 1530 Scotch Place

ALBATROSS

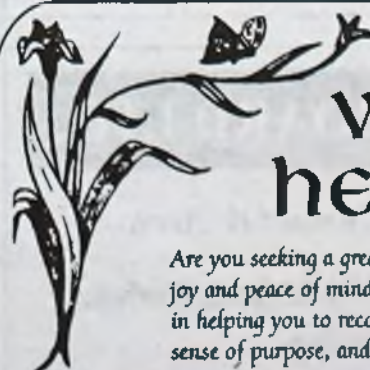
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GNOMES ON HOLIDAYS: NAILER'S NURSERY GRATEFUL TO PATRONS

by Linda Nailer

Since the garden gnomes are on summer holidays now, I would like to take this opportunity to thank each and every person who has offered their support to Nailer's Nursery. Here is hoping you plan to return again and again.



Developing a small business can be a slow upward climb, which involves skirting around unforeseen obstacles, working long hard hours, learning (sometimes through error), and gaining YOUR approval as a paying customer. There are bound to be more hurdles in the future of this nursery, but with the strong and steady support of it's patrons, success will be achievable.

With new businesses in mind, I would also like to wish the new Lund Market, Portside Grill and Starboard Cafe all the best. Determination is the key. Success is the target. Linda Nailer

GARDEN KNOW'NS

With the turnaround in the weather? you dedicated gardeners should be getting prepared for the hot season. Get the mulch ready, to save on watering. Keep a watchful eye on the hanging baskets not - they dry out faster than you can imagine in that sun. You may consider moving them to an area with not so much sun to reduce the maintenance time.

Now if none of the above options appeal to you? Give that planter to an appreciative friend, and head for the beach. See you on the sand. L. Nailer



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Plant of the Month:

by Suzan Roos

Bamboo

Bamboo. Another love it or hate it plant. Bamboo has gotten a bad reputation over the years by growing where it's not supposed to. With a bit of planning, however, there's nothing to worry about. Just plant it where there's enough room for it to wander and if necessary contain it. I'll explain how later.

Here at the farm, we are trying to establish a grove of tall growing bamboos. We actually *want* these plants to grow fast and furious, but alas, we've found that they do take time to settle in. Two years ago I planted some black bamboo by our pond and for two years I've watched the top die back and the culms (stems) become smaller. Some 'out of control' plant, I thought. But finally patience has been rewarded with some nice, fat seven foot shoots emerging over the last month. The bamboos that were planted last fall have shown some respectable growth and thankfully are not growing smaller.

Bamboos are part of the grass family and are unique due to their woody stems. There are many species (over 1000) ranging from tropical to hardy, from one-foot dwarfs to 60-foot tropical giants. In Lund the maximum size for a large species of bamboo would be about 30 feet. Once bamboos are established the stems will reach their mature height in a matter of a few weeks! The stems live 5 to 10 years and become woody after 2 or 3.

These evergreen plants vary in leaf color and size, stem color and growth habit. Most are 'running' bamboos spreading by underground rhizomes. This group includes the Phyllostachys species (a.k.a. Black Bamboo, Golden Bamboo and many others). The 'clumping' varieties (Fargesia species a.k.a. Umbrella Bamboo, Blue Fountain) are less invasive with their rhizomes only growing a short distance before sending up new shoots.

Did you know that bamboo rarely flowers? Most of them flower only at long intervals - decades or up to 120 years apart. When bamboo of a given species flower, they do so simultaneously all over the world. After flowering the plant usually dies resulting in entire stands being wiped out or weakened.

Bamboos are greedy feeders. They will suck up as much compost and/or manure as you are willing to give them and will benefit from a liquid fertilizer. Comfrey tea is good. Apparently horsetail tea is also helpful as it is rich in silica - a main building block for bamboo. Just make sure you put the horsetail plant in some kind of tea-bag e.g. an old pillow case, so that you don't inadvertently create a stand of horsetail that you can't get rid of. Once established, bamboo is fairly drought tolerant although larger sizes will be attained in moist soil with regular watering. A heavy mulch is also recommended.

Planting in sun or shade will depend on the type of bamboo. As a rule, the tall growing ones (Phyllostachys species) want a full sun whereas the lower growing ones want shade to part shade.

As for containing bamboo, the most simple method is just by cutting off the unwanted new shoots as they appear. By digging a trench one foot deep around the perimeter of the desired growing area and filling it with mulch it will be easier to cut back the shoots to below ground level to harvest for eating. Many books recommend using rhizome barriers. They are expensive (\$2.25 a lineal foot) and sound like a hassle to install. If you're really worried about it spreading you could fill a trench with concrete. Personally, I'd just pick a spot where you want your bamboo to flourish. Bamboos also look good in pots and can be planted up with flowering annuals.

Besides the ornamental value of bamboo there are many other uses. There are garden poles, basketry and woven materials, edible shoots, fencing, musical instruments and water pipes to mention a few.

Bamboo. A fun, beautiful and useful plant - as long as it's in the right place.



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Australian Trip Leads to Business in Aboriginal Artifacts for Local Man

by Valerie Durnin

Phil Russell and his partner Rochine travelled to Australia in 1997 to visit her son and his new wife. Perhaps not so unusual in itself, but what happened while they were there was to change the course of Phil's life. He had wanted to learn about aboriginal culture. What he knew was about the same as what we all know: Crocodile Dundee, Foster's Beer and 'another shrimp on the barbie'. He had also read *Mutant Message Down Under*, the story of a woman who was taken on a walkabout by an aboriginal tribe to learn their culture.

Finding aboriginal culture proved more difficult than he had thought. "It's not that easy to contact the aboriginal people," he says "It became apparent that it wasn't a case of just going into a museum. There were shops with didgeridoos, but they weren't run by aboriginal people." Phil wanted to buy a didgeridoo. "Not even to play," he says. "I was just curious, and I thought it would be a nice thing to have." He wanted to buy from an aboriginal, and could not find one in Sydney, not even in the open-air markets. "We were heading out of Sydney for a week, and we were told of a family that set up by the

side of the road every Sunday," he says. Laddie Timbery is the head of that family, and Phil and he met that day. "He was there with 2 or 3 other people - it's his territory, part of his land claims."

A didgeridoo is a a branch hollowed out by termites, fixed on one end with a beeswax mouthpiece. Phil demonstrates the way that a didge is played - fluffing the lips and blowing through the mouthpiece. The actual process is much more elaborate than can be described, and involves breathing out through the mouthpiece, breathing in through the nose, vocalizing, movement. Even the choice of playing surface affects the sound that is made. "The thing about the didgeridoo is that it's an extension of yourself. The spirit of the player is the music." Phil has taught several people to play, and says, "Everyone has a particular sound. You can't sound like anyone else, it's so individual, it's the sound of yourself. The foundation of the sound is yourself."

Before going to Australia, "The only time I ever heard a didgeridoo was Ralph Harris, in the mid-sixties on a show on CBC. He had a number one hit in England five years ago, doing a cover of *Stairway to Heaven*." Once he had purchased a didge from Laddie, Phil asked for lessons. By coincidence Phil was heading further out, near Jarvis Inlet, where the Timbery's have a shop, and they set up a time for Laddie's son Jeff to teach Phil how to play. "We sat down and started talking, so I never did get

the lesson," he says. Before he left that day, they asked Phil if he would be interested in selling their wares in Canada. For Phil, the deciding factor was this: "How many aboriginal people ask you to sell their artifacts?"

In addition to didgeridoos, Phil sells bark paintings and boomerangs. He and Laddie share a website (www.islandnet.com/~bidjigal), which is more than just a retail site, containing cultural and political information, history and stories, and poetry by Laddie. Didgeridoos can be plain (about \$289 plus tax) or decorated with artwork, with the bark on or off, some even with roots left on. Decorated didges begin at about \$550.

This year marks the second tour that Phil has organized for the Timbery's on the west coast. The first was in 1997, when Jeff came out to the North American Indigenous Games and led the Australian soccer team onto the field. During that trip, he and Phil jammed together at Diver's Rock, with Jeff on the didgeridoo and Phil playing the bodhran, a Celtic drum. By the time Jeff was

leaving, Phil laughs, "I still had not learned to play." In the end "I learned the same way the aboriginal people do - by watching. I had enough video of Jeff, and over a period of 3 months I mastered it." At the end of the first tour, Jeff presented Phil with a another didgeridoo, "one with the

story of their creation - beautiful," he says. He in turn gave Jeff a bodhran.

This year, Jeff and his cousin Dave will spend three weeks touring Vancouver, the Island, and the Sunshine Coast. They will offer free performances, including a show on Sunday, July 31 as part of Lund Dayz, and a series of workshops teaching about aboriginal culture - their history, 'dream time', bush medicine and food, and of course didgeridoo playing. The Lund workshop is on July 24, and bookings are available by calling Phil at 483-9160. The group will be kept small, with 20 to 25 participants, so early booking is recommended. Artifacts will be on display and available for sale at Small Planet Whole Foods in Powell River, beginning July 23 at 6:30pm.



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Local Artist Reflects the Beauty of the Coast

by Valerie Durnin

The living room is dominated by Doug Unger's latest work, a commissioned, three-panel acrylic painting. One panel is filled with the face of a cougar, his intense tawny eye focussed directly upon you. The second panel is a rose, the image shattered where it meets the face of the cougar and the broken mountains that fill the background. The third panel shows an eagle, flying, but in a cage that surrounds him and grows larger and larger as it approaches the rose and the mountains. The painting tells a story, one that can only be hinted at in words. "The eagle is safe in the cage but he's not going anywhere," Doug describes. "Everything is happening out of the cage."

Doug first painted in 1973, but it was seven years later, after a stay in the hospital, that he began to get serious about it. "I always drew, doodled," he says, "but I never considered it until I was in the hospital and a friend of mine brought some art supplies to keep me from getting bored." His paintings quickly became a hit with the staff, who asked to buy his work. "That was when I realized that maybe I could sell them."

Doug is from Moose Jaw, where he was first invited to display his work. "It started off when somebody took a picture of mine to get framed," he says. "It being a small town it got around who I was, and they asked me to put pictures in their framing shop. The pictures actually sold," he adds incredulously. He has been working as an artist ever since, and his works have been commissioned by galleries in Regina and throughout Saskatchewan, and more recently in Vancouver.

"I've been working towards putting together a show in Vancouver" he says. There is a lot of planning involved: the work itself must be completed, "the right work", he clarifies. Pictures must be framed to the artist's satisfaction, invitations are designed and issued, promotion and advertising must be planned. A solo show would involve approximately 20 pieces, though Doug may work toward a group show, so that other artists can share the cost and the work involved.

Doug is self-taught, though he credits his art teacher from high school with inspiring him. "I didn't last in that art class," he smiles. "I wasn't a very good student. In the class we were sketching tin cans and things like that and I didn't see the importance it. I was really interested in finding out what kind of art supplies went into oil painting cause that was what was done by a 'real artist'". He learned things that served him when he started painting, however, "like perspective and the fundamentals of drawing, designing and composition." He and the teacher reconciled after Doug graduated, and have been in touch ever since.

Doug also learned to study and practise from that teacher, and reads art magazines and books from the library. "One artist that over the last few years I've been really intrigued with is M.C. Escher," he says. He studies Escher's use of perspective, "which in a realism picture is crucial. Perspective is something that just amazes me and when I think I've got a grasp then there's something new to learn." Doug considers himself first an artist. "It's pretty much my life," he says. "I can't help but look at things from that point of view." The landscapes that make up the largest part of his work are mostly commissioned, but he must have a feeling for his subject in order to paint. He has worked in oils, though most of his current paintings are in acrylics or water colours.

"I don't have a favourite subject," Doug says about what he likes to paint. "I'm attracted to things with a lot of contrast. When I design a picture I try to include that - whether it be lights against dark or smooth edges against hard edges. I believe that contrasts are what makes a composition dynamic and so I strive for that. It makes no difference if you are painting a flower or a mountain," he says. "My favorite paintings are the ones I haven't done, actually," he adds. "When I finish painting I seem to forget about it. The ones that inspire me are the ones that I want to paint, and quite often they've been in my mind for many years. The painting of the eagle and the cougar has been with him for years. "This is the first time that somebody commissioned me to paint a picture of what I wanted to do," he says with satisfaction.



"I won't paint a picture unless I've been there - the ones that I do best are the ones that I have a feeling for. I can't have a feeling for something unless I've experienced it. This is on Savary Island - I would actually like to go to that exact spot again. It was in the winter when I was there and nobody else was around. I started walking and it was pitch black out and I had to make my way through the woods. I got to the beach just as the sun was starting to come up. I walked quite a ways and I could hear all the crabs - sounds are really important to me - it was unreal, I was all by myself, alone on that beach." ~ Doug Unger



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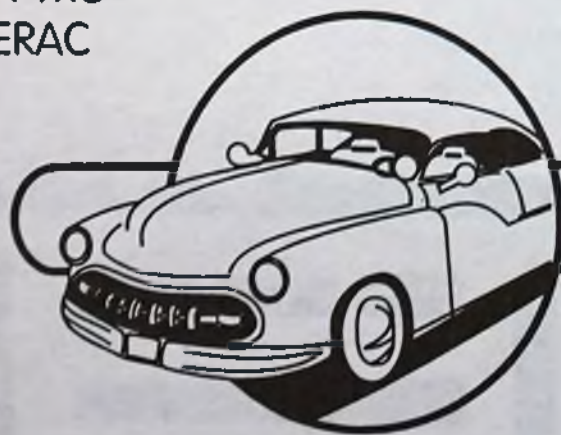
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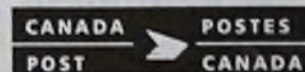


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Performances

Lund Dayz, Lund: Sunday, August 1st

Small Planet, Powell River: Friday, July 23rd

Secheit Long House: July 21st

The Filberg Festival, Comox: July 30th

The Gorge, Cortes Island: August 3rd



Sharing the Spirit, Comox: July 28th

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