

Lund **BARNACLE**

October 2005

All proceeds to the Lund Community Society.

\$ 2.00

Landscapers Extraordinaire



A group of community volunteers recently cleaned up and landscaped the grounds at the Lund Community Centre. The weather was great for a garden party and fun was had by all who showed up to help. The old "Lund School" sign was removed and the embankment was landscaped with low maintenance plants. It looks great!

Pictured are Rianne Matz and Sherry Worthen in front of the Lund Community Centre.

(more photos inside)

The Voice of Lund and
the Region

www.lundcs.org

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Advertising Rates

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All proceeds support the Lund Community Society

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The Lund Barnacle

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The Lund Community Society

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The Lund Barnacle is published seasonally. All proceeds go to the Lund Community Society, a non-profit organization providing community services to Lund and Region. 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 Community building or contact Ann Snow at 604-483-9220 or barnacle@lundcs.org.

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.

Editor

Ann Snow

What a great summer, eh? Busy, busy, busy. And it was a summer of changes - a new location for the bakery, Terracentric and Pollen Sweaters, a new ice cream store, restored boardwalk and water-wheel, a new visitor info booth, and the recent landscaping at the Community Centre. Hard to keep up, isn't it?

Lund is certainly changing. Properties have changed hands, buildings have gone up and new businesses are testing the waters.

For those of you who are not aware, the Sliammon people are negotiating to annex the Lund Hotel and its adjoining lands to their treaty negotiations (no privately-owned residential properties are involved). They held a poorly-attended information meeting one weekday afternoon to answer questions that Lund residents might have. A few weeks later, dozens of Lund residents met with representatives of the Regional District to hear their opinion. Many questions were raised so it was decided that a third meeting should be held with representatives from both Sliammon and the Regional District in attendance. As of the date of publishing, no meeting has been scheduled.

As I said, Lund is changing and change is not necessarily a bad thing. By keeping ourselves informed, we can develop knowledgeable opinions. By expressing our opinions, we have a say.

Ann

Every Tuesday evening at 7pm euchre is played in the Lund pub. Anybody can play.

One of the original founders, aka Russel, and his partner Jim recently lost a game 10 - ZERO. !!

A fun night for all - win or lose.

Euchre ...

every Tuesday at 7:00pm at the Lund Pub.

It really does not matter how good a player you are, it is always a fun night out. Come join in the fun if you want to learn how to play euchre.

Landscaping Project at the Lund Community Centre

It was a warm, sunny Sunday when several volunteers gathered at the Community Centre to do some outdoor "sprucing up". Well supplied with gardening tools, they undauntedly undertook the monumental task of pulling weeds and unwanted from the Community grounds, mowing, digging, planting, and generally having a great time. Their reward? The satisfaction of a Community Centre that looks proudly maintained.



Bill McKee, with shovel in hand, is watchfully supervised by Joanne Suche (left) and Sherry Worthen (right).

The Leaf Rakers Union #1 discussing their next coffee break. Rianne Matz (left) and Bill McKee (right)



What!!!?? Speak up! I can't hear you! (Dillon Worthen)



"We're here to cheer you on. That's help enough, isn't it?"

Jack Anderson and MaryAnne ham it up.



Lawrence Nazar, aka Wascally Weed Wacker.



And Don Worthen digging into things.

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Lund Community Info Booth

by Tanya Norman

The Community Information Kiosk had a very successful summer and it was a pleasure to work there. We had over two thousand visitors with a lot of good questions to answer. Those of you who signed up for our Distribution Service Agreement were given priority over other businesses and I hope we helped you have a busier year. I recommended that the Info Booth have a phone next year so that staff can help the visitors by making reservations for them or by phoning around to get information.

For me working down at the Information Booth was a good experience. I met people who came from all over the world and spoke different languages. Everyone seemed to really enjoy the beauty and laid-back atmosphere of Lund. Most would return and stay longer if they could. Perhaps I will have the pleasure of working at the Info booth again next year and, if so, I'll see you then!

The Facts of Life

1. The two most common elements in the universe are hydrogen and stupidity.
2. If at first you don't succeed, skydiving is not for you.
3. Money can't buy happiness but it sure makes misery easier to deal with.
4. Psychiatrists say that 1 of 4 people are mentally ill. Check three friends. If they're ok, you're it.
5. Nothing in the known universe travels faster than a bed cheque.
6. It has recently been discovered that research causes cancer in rats.
7. Always remember to pillage BEFORE you burn.
8. The trouble with doing something right the first time is that nobody appreciates how difficult it was.
9. It may be that your sole purpose in life is simply to serve as a warning to others.
10. The average woman would rather have beauty than brains because the average man can see better than he can think.
11. Clothes make the man. Naked people have little or no influence on society.

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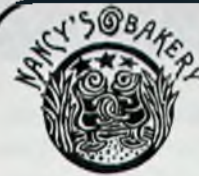


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Lund Waterworks District Report

by Neil Gustafson

Another summer high use season has passed. Lots of water remained in the system with 10 inches of Thulin Lake Level being dumped for Winter Flood Control.

Terrible water color problem in August and September. This resulted in a big increase in disinfectant (chlorine) use. Trihalomethane test was back in line with a 100% reduction in chloriform. Water color came back to normal with a big step change after the 3rd week in September.

We continue to explore the correct procedure to flow to remove color. A Slow Sand Filtration Unit is being put below Thulin Lake Dam to do testing of its effectiveness at removing color and bacteria.

Reservoir No.2 Finn Bay continues to be a serious problem with extensive leaking during the summer. Caulking and wedging keeps a bit of control.

We now have continuous On-line Chlorine Monitoring and it works well. It was a requirement condition of our operating license.

Conversion to Regional District Specified Area Study continues. Hopefully this report will be available before end of October.

Marjorie Ryan has taken on to be a Water System Operator. She has been very diligent in looking after the water and needs a big "Thank You!" She is taking Small Water System Certification Course and Exams September 28 and 29 with follow up examinations.

We continue to explore for a well water source that would supply the district. Several affordable sites have been found.

Dan Glover, Drinking Water Officer, and Louise Egan, Health Authority Engineer, toured our water system September 28/05. Pump Station, Lakes and Dams, No.2 Reservoir, potential deep well water sites and new water tank storage site.

Fall has arrived and Halloween is just around the corner. I had a friend do some research for me for a project I was working on. From the bundle of paperwork on Tales, Gothic Poetry, Hallowe'en Trivia, and Rituals, I gathered together some information and facts that I found interesting.

Beliefs & Customs

Many of the customs of Hallowe'en have come down to us from the early ages, and the present Hallowe'en is a combination of various ceremonial days of long ago. The early Romans held a yearly feast in honour of Pomona, the goddess of fruits, and from this the popularity of nuts and apples for Hallowe'en revels.

The Druids believed that on the last night of the old year, which came when the cattle were brought in from the pastures for the winter, the thirty-first of October, the lord of death gathered together the souls of all those who had died during the year.

Centuries later, when the Christians were no longer persecuted, a day was set apart as All Saint's Day in memory of all departed saints.



The superstitious people of Ireland, England and Scotland yearly observed this day in memory of the dead which they believed went abroad, accompanied by witches, goblins and ghosts, who went about playing ill pranks. Ancient customs of early days are enjoyed by the boys and girls of the present.

One custom that we're familiar with today is bobbing for apples. The story goes that when the Celts were absorbed by the Roman Empire, one of the many rituals they inherited was the worship of Pomona, the goddess of the harvest, and apples were the sacred fruit of the goddess.

Which brings us to another crop - pumpkins. In ancient times, Irish children used to carve out potatoes or turnips and light them for their Hallowe'en gatherings. According to an Irish legend, Jack O'Lanterns were named for a man called Jack who could not enter heaven because he was a miser, and could not enter hell either because he had played jokes on the devil. As a result, Jack had to walk the earth with his lantern until Judgement Day. The Irish commemorated Jack of the Lantern (hence Jack O'Lantern), a villain so wicked that neither heaven nor the Devil wanted him. He wandered the world endlessly looking for a place to rest, his only warmth a glittering candle in a rotten potato.



Scottish children hollow out and carve large turnips and put candles in them whereas Irish children use turnips or potatoes. In parts of England they use large beets. When the Scottish and Irish came to North America, they found pumpkins which, of course, make a perfect Jack O'Lantern.

Today the Gaelic people celebrate a New Year festival they call Samhain on October 31st, thirty-nine days after the equinox.

Some suggest that cats are a symbol of Hallowe'en because they were worshiped in Egypt. Bats have a similarly obvious connection. Scientists tell us that the vilified bat is not only completely harmless, but consumes 1400 mosquitoes-sized insects every night. The bat is a welcome entry into the evening's festivities.

The pumpkin, which many of us associate so strongly with Hallowe'en, is native only to North America, and grows nowhere else in the world. They simply did not have pumpkins to use as symbols until about 300 years ago!

Hallowe'en didn't become a holiday until the immigration of the working classes from the British Isles in the late nineteenth century. The mischievous aspects of the holiday attracted many North American young people who borrowed or adapted many customs without reference to their pagan origins. Today Hallowe'en is almost exclusively a North American secular holiday.

Hallowe'en Omens

The custom of making tests to learn the future comes from the old system augury from sacrifice. Who sees in the nuts thrown into the fire, turning in the heat, blazing and growing black, the writhing victim of an old-time sacrifice to an idol?

Many superstitions and charms were believed to be active at any time, but all those and numerous special one worked best on November Eve. All the tests of all the Celtic festivals have been allotted to Hallowe'en. Cakes from the May Eve fire, hemp-seed and prophetic dreams from Midsummer, games and sports from Lughnasad have survived in varied forms.

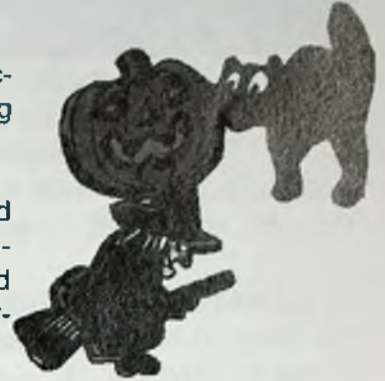
In 1874, at Balmoral, a royal celebration of Hallowe'en was recorded. Royalty, tenants, and servants for torches through the grounds and round the estates. In front of the castle was a heap of stuff saved for the occasion. The torches were thrown on. When the fire was burning its liveliest, a hobgoblin appears, in the figure of a witch, surrounded fairies carrying lances. The people formed a circle about the fire, and the witch was tossed in. Then there were dances to the music of bagpipes.

Cabbage-broth was a regular dish at the Hallowe'en feast. Mashed potatoes, as in Ireland, or a dish of meal and milk holds symbolic objects - a ring, a thimble, a coin.

Cakes were baked containing a ring or a key. The ring signifies to the possessor marriage, or the key a journey. Bread or cake has, until recently, been as much a part of Hallowe'en preparation as plum pudding at Christmas. Probably this originated from an autumn baking of bread from the new grain. In Yorkshire, each person gets a triangular seed-cake, and the evening is called "cake night".

The poor in Staffordshire and Shropshire went about singing for soul-cakes or money, promising to pray and to spend the alms in masses for the dead. The cakes were called Soul-mass or "somas" cakes.

Such are the omens, tales and some customs of Hallowe'en. Are they true? Who knows! Happy Hallowe'en.



You're Invited

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Where's the Wolf?

by Donna Huber

My friend 'L' was warning me the other day about the sky rocketing price of groceries, so on Tuesday last, during the drive to town for my weekly shopping, I wondered what I would find. To soothe myself as I motored along, I tinkered mentally with soup recipes, and indulged in a tiny surge of smugness over the rather good vegetable garden we'd sown in the spring. An adjustment in the budget, here and there, now and then, I thought, and all will be well in the Huber-Smith hut this winter.

At the gas station in Wildwood, I added ten bucks more than usual to the tank and thought about my sister-in-law's comments last week, about how the government can't allow these steep gas prices to continue; "Nobody can afford it. And there's tons of oil out under the ocean, and up in Alaska. They just need to get at it." No reason to fret, then. Everyone can take a fuel price increase if it's temporary. While they get those new drills sharpened.



At the supermarket I did find subtle price hikes, but with a sprinkling of caution I managed to circumvent them. Soup, soup, beautiful soup, I sang to myself. There were even a few bargains to be had; for example I bought a great big steak, though admittedly a marinated one of dubious lineage.

At my next stop, the library, which is still blessedly almost free, I spotted a re-issued copy of MFK Fishers fine book 'How to Cook a Wolf' sitting in the new title's rack. "The very thing!" I thought. The introduction page begins: 'How to Cook a Wolf was first published in 1942, when wartime shortages were at their worst.' MFK Fisher was born in 1908, and died in 1992, and is the author of numerous books of essays and reminiscences, many to do with cooking and eating. 'How to Cook a Wolf' is a light-hearted meditation on dining during the second world war. The writing is elegant, and there are some practical ideas, still remarkably relevant to this day, on food economizing. Fisher also skillfully communicates the black and white differences between pre-war, roaring twenties opulence and optimism, and the grimly anorexic times that came swiftly after. The daunting part of the book, which becomes clearer and clearer as you read on, is how dreadfully short people went during those harsh years. The issue was often not how good something might taste, but if it would transfer enough protein and vitamins into your body to keep your hair and teeth in place.

Is this what we are in for now? Is the wolf really snuffling, as MFK so aptly describes, at the keyhole? It doesn't quite feel like it, yet, and yet..... The new media is certainly chock full of dire things to think upon. It is a bit hard to take the warnings seriously, however, while eating a steak, admittedly marinated, but a large one, and with mushrooms, and baked veg with lots of butter, and then a scoop of nutty ice-cream on a light block of peach impregnated cake. (Warm) But one wonders; how stupid are B and I, getting ourselves a speed boat this summer? Driving a truck that isn't the best fuel conserver in the world? Everything has looked so prosperous around here for so long, up until and including, last summer, has it not? When you see the milling holiday crowds, who arrive in late-model SUV's, who buy booze by the case, who order their gourmet groceries by telephone. When you see all this (and talk about it to your slightly tubby friends out on the deck while holding your own glass of good red wine), it is hard to spot the wolf. On CBC radio recently, the news announcer was warning people that this winter might be 'tough'. Heating oil prices. Food prices. And the gas pumps of course.



Will it be tough? How tough? What does it really mean, 'tough'. Not car pooling, please! Not too much soup, for Christssake. The truth is, most folks in Canada right now (excepting certain recent immigrants who could tell us a thing or two) were born after the war and have no idea what it is like to actually do without. Canceled gym memberships do not count. Nor does going down a few notches on the price of the weekly, or daily, bottle of plonk. Going without means being cold in your house in January, and craving fruit while eating starch. During the great war, because of fuel and rubber shortages (tires!) eggs were expensive. Hard to imagine, isn't it? An egg supper today is considered cheap and skimpy, but at that time eggs were a luxury. A fresh egg is still a luxury! We just don't see it that way. Yet.

It was a great year for the Lund Historical Society and we would like to thank the numerous volunteers who so generously donated their time, expertise, advice and loose change. It couldn't have been done without you!

The waterwheel and boardwalk are now completely restored. This was accomplished in large part by a Community Futures grant and from the funds received for sales of engraved planks. The planks sold out very quickly. We wish that the boardwalk was longer so that we could accommodate all the disappointed people who didn't get to purchase a plank.

Lund's visitor info booth operated from the wheelhouse five days a week this summer. It opened at the end of June and closed right after Labour Day and over two thousand visitors dropped in for help. Information was given out about Lund and area and a few souvenirs were sold to generate revenue to pay for the student who staffed the booth. Next year we hope to open seven days a week and have a telephone in the booth so that staff can make bookings for visitors on the spot.

It's too bad that the booth was broken into. Some t-shirts and souvenir items were stolen which means we'll have less revenue for next year's salaries. If anyone has any information about the break-in, please call me at 483-9220.

We have some solar equipment to install this winter so there'll be electricity in the booth next summer. We are still discussing the possibility of having the waterwheel generate power too. The boardwalk will be lit later this year thanks to the Sunset Restaurant's generous donation of a power supply.

Our membership drive will begin again in November and our Annual General Meeting will likely be in February sometime. Please consider helping us out by volunteering a few hours next summer at the info booth or helping with any of the little tasks that pop up.



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Lund Community Society News

by Rianne Matz

Fall is in the air, the days grow shorter and here we are finishing the clean up touches to the Community Centre grounds. A bit of a bonfire in the making is coming up soon so keep alert for posted signs.

We have had several successful fundraisers this summer but as usual need more volunteers. Our next venture is the Christmas Craft Fair at the Italian Hall in November so you might want to get in touch with Camille to book a spot. 604-483-9029.

As far as getting information about Sliammon treaty negotiations and possible impacts on the community, we have been able to get a commitment for another meeting with both the Regional District and Sliammon in the near future. The first meeting was very poorly attended and the community would like to have another opportunity to speak with Sliammon.

The Children's Playgroup is back on Fridays so pop in if you have wee ones and join the fun.

Thanks to everyone who continually shows up to help make this little piece of paradise a little better.

Top Ten Things Men Understand About Women

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.



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A drunk was proudly showing off his new apartment to a couple of his friends late one night, and he led the way to his bedroom where there was a big brass gong and a mallet.

"What's that big brass gong?" one of the guests asked.

"It's not a gong. It's a talking clock" the drunk replied.


"A talking clock!? Seriously?" asked his astonished friend. "how does it work?"

"Watch," the drunk replied. He picked up the mallet, gave the gong an ear-shattering pound, and stepped back.

Three stood looking at one another for a moment. Suddenly someone on the other side of the wall screamed "You stupid idiot . . . it's three-fifteen in the morning!!"

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11:30 am

1:30 pm

3:30 pm

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Northside Volunteer Fire Department

by Ann Snow

The Northside Volunteer Fire Department recently sent out a call for more volunteer firefighters. The number of firefighters in the Northside area had dwindled to the point that the area's fire insurance rating was in danger of being downgraded. This would have adversely affected all residential and commercial insurance policies in the area. Insurance would become expensive and more difficult to obtain.

Fortunately several people have stepped forward and are enjoying the camaraderie and training offered by the Department. I believe the Lund Hall now has a full complement of firefighters but the Craig Road and Klahanie Halls still need help.

You must be at least nineteen years old and have a valid driver's license. We meet every Monday night at 7pm and usually gather at the Craig Road Hall for a combined practice or training session. Uniforms and training are provided. Volunteer firefighters are just ordinary people who enjoy learning and helping. Consider coming out!


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Fall

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Birds
Bonfire
Brisk
Browns
Bushes
Campfire
Cider
College
Colors
Cool
Corn

Crisp
Crops
Elections
Fall
Foliage
Football
Grains
Halloween
Harvest
Hay Fever
Hay Rides
Hunt
Leaves
Pumpkins

Rain
Reunions
School
Sports
Squirrel
Thanksgiving

July's Crossword Answer Key

Across

4. Mackerel
6. Shark
7. Bluegill
8. Roach
10. Pickerel
12. Tarpon
13. Minnow
14. Pike
15. Herring

Down

1. Smelt
2. Bullhead
3. Sardines
5. Hake
9. Haddock
11. Crappie