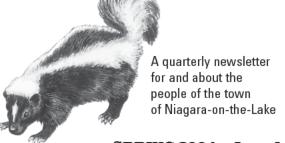
the LOCAL *



SPRING 2004 • Issue 1

Driving tips for tourists in **NOTL**



- 1. No NEED TO actually park, get out of the car, and walk: simply bring your car to a halt in the middle of the road and enjoy the view from the comfort of your own car, oblivious to the cars behind you.
- 2. The direction you wish to turn in an intersection need not be predetermined. Take all the time you need to carefully consider your options before fully committing to actually making your turn. We'll wait.
- 3. With this in mind, we understand the use of turn-indicators would just be silly.
- 4. A long queue of cars behind you doesn't mean that 15 kph. is too slow, it means you're leading the parade. Weeeeeeeee...!
- 5. Just because an intersection doesn't have a stop sign doesn't mean you can't bring your car to a complete halt, look both ways, and tentatively proceed. We know what you're doing.
- 6. Even though you have the right-of-way in an intersection, feel free to befuddle others by insisting they go first. In the event of an accident, you win!
- 7. NOTL is, of course, a theme park, so go ahead, drive slowly past residents' houses like you're at Pioneer Village: see how these strange people live.
- 8. At the intersection of King and Queen Streets, you're on your own.
- 9. Spending the day at wine tastings does not preclude you from driving. Not at all. You're one of us now.

In the next issue: Walking tips for tourists in NOTL (including how to walk and eat fudge at the same time)!



Ken & Kea Reid, NOTL's Canine Control Officers

The Biscuit Police

"We've always been able to deal with things as a team." Ken and Kea Reid took the job of Canine Control Officers five years ago on the condition that they work together. The town accepted, and a new era was born. NOTL's 'dogcatcher' used to be a guy with a full-time job, a pair of coveralls and a truck. Now we have a pair of uniformed officers, whose black Jeep (their own) wears the same emblem as their shirts, and whose flashing lights are impressively official.

Their job description is to "pick up a dog, pick up a dead animal, deal with dog bites, handle dog-related disputes or complaints." In their own eyes, their job is to solve any issue concerning an animal. If they can't help you themselves, they won't stop until they find someone or something that can. "If we don't know the answer, we'll rise to the challenge," says Kea (pronounced **Kay**-a). "We'll call the Ministry, the Humane Society, consult experts, and find a way to help you."

With leashes on their belts and a constantly ringing cellphone, this couple (married almost thirty years) is the perfect candidate for Canada's next superhero comic book. Their stories—and there are millions—about animals are heart-warming and heartbreaking. As Ken says, "You can't do this job unless you care. But sometimes it really hurts."

For example, Niagara-on-the-Lake is a favourite place for the 'doggy drop-off.' Instead of behaving like responsible pet owners and caring for their animals, people decide to abandon their domestic dogs on concession roads. Ken, with great frustration, calls this 'coyote baiting.' Many of the Canine Control calls involve rescuing these unfortunate

continued on page 2



The Local, loosely defined

This goal of this newsletter is solely to connect the residents of the town of Niagara-on-the-Lake to one another. Our aim is to bring us all closer together, help us to better understand one another, and generate interest and enthusiasm for our community, our neighbours, our shared life as residents of NOTL.

The Local will be distributed through various local businesses on or around the first day of each season.

Readers are welcome to submit questions, suggestions (polite ones), even articles. The Local does not pay a cent. To anyone. Really. We are, however, generous with our opinions.

We are non-partisan, non-profit, non-denominational and prone to nonsense. Unlike the community we serve.

Submissions will be edited for length, so don't be too disappointed if your 2000-word opus turns up as a 20-word blurb.

The Stink on Skunks

We asked Ken & Kea Reid to give us a few pointers about the Local mascot, the skunk. Here's what they told us.

Skunks are not necessarily nocturnal. They do feed during the day as well.

Skunks eat grubs, as well as garbage. They are particularly fond of dining at composters.

If possible, put your garbage out in the morning, rather than leaving it out all night. This will minimise their all-youcan-eat buffet.

Both male and female skunks spray when they are threatened (or feel threatened).

As a first warning before spraying, a skunk will hit the ground hard with its front feet. If you ignore this, it will turn around and stick its tail straight up in

the air. Run!

The Reids are able to do some live trapping of skunks for a fee. By law (which they follow), they must take the trapped skunks no further than 1 km away from where they were caught, and release them into an appropriate, isolated habitat.

One particularly productive week last summer the Reids trapped 30 skunks in the business area of Queen St. There were fifteen more in the same place two days later.

Incidentally, neither Ken nor Kea has ever been sprayed by a skunk.



The Big Stink in NOTL

by Dory Karr

Something to think about. There are several burning issues facing the people of Niagara-onthe-Lake. Garbage. Overdevelopment of the Old Town. The community centre. The excessive number of B&Bs and why most of them are on my street. Are we being overrun by flowers on Queen Street, yes or no? (yes!)

But the number one hot button an urgent problem facing scores,

nay, hundreds of Old Town residents. Skunks.

Now as an animal lover, I can appreciate the beauty of these creatures. With luxurious thick and, may I add, fashionable, black and white fur, they are quite cute. When they're not stinkin' to high heaven.

But as a dog owner, I could wring their little necks. Well, actually not me, but someone could and, quite frankly, should.

Each night when it's time for my two dogs' last foray out to their completely fenced-in backyard,

> I anxiously hold my breath (occasionally, as it sometimes happens, out of necessity), until they are safely back in the

> > house smelling like, well, dogs. Unfortunately, in our 9 years here, our various dogs have been sprayed too many times 📷to count. And I'm mad as hell.

I always believed skunks were furtive nocturnal critters. Evidently,I was wrong. Now I see them ambling across Victoria Street in the morning sun; chatting with their friends on Delatre Street,aka Skunk's Hollow; strolling through Simcoe Park; or enjoying a picnic in Queen's Royal Park.

Take a walk around town about 7 a.m. The garbage littering Queen Street and the residential streets on pickup days isn't because of

SOMETHING TO the tourists. (Well, not all of it.) It's issue is, very simply, skunks. This is **THINK ABOUT** the skunks. And it's out of control.

> One recent sunny Sunday there were three of them enjoying a brunch of some fine garbage on Queen Street. Fortunately, I saw them in time to take evasive action, not wishing to disturb their fun...no thanks to the bike rider who passed the party, then passed me with a big grin on his face but not a word of warning.

Which is why it is time for every councillor to take a stand. Tell us what you are going to do about this nasty, smelly, dirty Old Town problem. There has to be a solution. You must find an answer. It is, after all, YOUR JOB.

Politicians. Skunks. Hmmm... Something to think about.

Dory Karr is an Old Town resident who has found toothpaste to be the best way to get rid of the smell of skunk on a dog, and who doesn't really think politicians are skunks.



Top Dog Cops

(continued from page 1) dogs, often starved and terrified. The Reids then do everything they can to locate the dog's owner. As a last resort, they will take the dog to the Lincoln County Humane Society, where the dog will hopefully be placed in a happier home.

"It doesn't pay beans, but there are rewards with this job that you can't put a price on," says Kea. She and Ken work on a contract, per-call basis, with no security or benefits, and yet they still ascribe to the adage, "When you love what you do, there is no 'work'." Kea takes it a step further and says, "It's like living in the Discovery Channel some days." Like the day they delivered eight Great Dane pups. Or the day they dug a burrow for a mama skunk and her seven babies.

The bottom line, according to Kea, is, "compassion, care and concern for the animals." That compassion seems to encompass so much more: the

Reids' fantasies about winning the lottery involve running a full care dog facility, while still performing their Canine Control Officer duties.

Now that's commitment.



L: And what should we call you about? K&K. Anything concerning an animal.

L: What should we not call you about? K&K. "Basically, with my tráining, I can catch your dog, fix your car, and if there's any criminal activity around you I can probably spot it," says Ken. But please just call him about problems with animals.

L: What are your hours? K&K. 24/7 for emergencies. For anything else, just be reasonable, please.

Ken and Kea Reid can be reached at 289.213.3148

Local Noise



The Local asked Fringe Local Steve Goldberger to introduce us to some local musicians by building a dream band. Steve used his vivid imagination to load up the (ahem) stage at the Olde Angel Inn, and here he is to tell us all about it.

HEY BUCKAROOS! It's great to be back at the Angel again. Allow me to introduce the members of this amazing "dream" band.

On percussion we have the one, the only, Penner MacKay: NOTL's own Animal. He's a regular in loads of local bands, including the Fringe Locals, the Accordion Crimes, and Matinee Slim and the Ultralight Orchestra (with his own two sons, Jesse and Andy), just to name a few. Hit that cowbell, Billy!

And on drums, please say howdy to Dave Norris. I have to take some credit: I kept dragging Dave from Toronto to play drums with me in NOTL, and he finally gave up and stayed. (Might have had something to do with a girl....) A great studio and live drummer, and a regular with the Fringe Locals, he's already working with several other local acts. You're going to get sick of his pretty face soon!

Also on keyboards, welcome our *Canadian Idol* contingent, Mark Lalama. When not touring the world with major Canadian acts like Amy Sky and George Fox, or putting together the music for Canadian Idol, he appears all over the Niagara region with his own pop band, and is developing quite a following with his other act, the Accordion Crimes. Be very afraid.

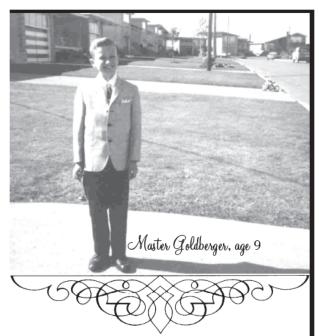
On piano and organ tonight (keyboards, piano and organ. I told you this was my dream band!) we are lucky to have Signor Joe Ingrao, the Godfather of Niagara. Joe is well known in the area for his work with Jambone and more recently with the Fringe Locals. He's toured the world with major acts including Long John Baldry and the Lincolns. At least he says he has. Ciao, Joey!



Señor Bruce Jones



The former Herb Nelson



And please welcome, on guitar and vocals, the one, the only, the other Godfather, NOTL's own James Brown. James is also a bandleader & solo artist. The first musician I met when I came to town, he generously invited me to sit in on first meeting one night at the Angel Inn. He still has nightmares.

Also on guitar and vocals, swinging it all up a bit, it's Craig Roberts, the leader of the Jumpin' Jive Band. Jump, Craig, jump!

Standing off to the back of the stage (aka around the bar) look out for the back-up singers and great musicians filling out the chorus. There's Herb Nelson, Hank Wissenz, Terry Walsh, Mark Clifford, Maja Bannerman, Bruce Jones... folks, the list is endless. But I'm afraid I'm running out of room on this here stage. Too many guys in this dream band of mine and not enough room in the bar for the audience.

I'm tired of talking; let's play!

Watch for these guys around town, buy their CDs, and please support live music.

Steve Goldberger (www.stevegoldberger.com) is a local bandleader and freelance bass-player. Check out his real band, the Fringe Locals, at the Olde Angel Inn.



Stevie G., Terry Walsh, Papa Joe, Davie Norris and Billy

Live Music in NOTL

The Olde Angel Inn 905.468.3411 The Anchorage 905.468.2141 The Pie Plate 905.468.9743 The Stone Road Grille 905.468.3474

This list is too short: lobby your favourite local haunts for more live music! And if we've missed you on this list, please let us know, at thelocal@sympatico.ca.



Shipping & Canal info

Sadly, boats aren't like trains, so we can't help you to know when the bridge will go up. We tried. But we can help make it more interesting while you're waiting.

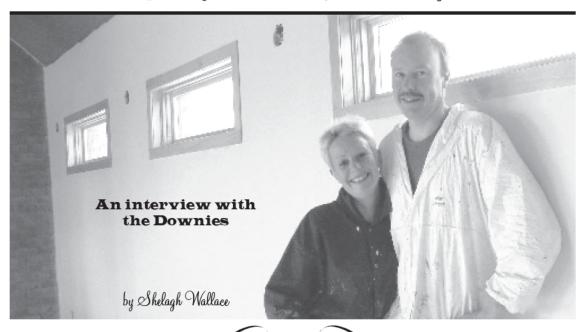
Welland Canal, at 905.984.8880 or wellandcanal.ca can give you a daily shipping schedule. (They open March 27th.)

boatnerd.com allows you to track boats all over the Great Lakes and Seaway.

greatlakes-seaway.com is another source of info regarding the great big things.

LOCAL INTERVIEW

Getting to know the folks around you



Aileen and Dave Downie, hard at work on their newest home

The Local askea
Nancy Drew, S.........................
to get the scoop on the dramatic
new house on Rye Street.

THE DOWNIES' red-brick, glass and purply blue-stuccoed house on Rye Street has inspired some strong reactions from NOTLers.

Dave and Aileen Downie hail from Scotland (Glasgow and Paisley respectively). In 1995, they moved to York, where, while holding down demanding careers as a Process Gas and Oil Combustion Engineer (Dave) and a Training & Development Manager with GNER, one of England's major railways (Aileen), they designed, built, and sold three unique, eco-friendly houses. Their unconventional and inspiring homes have been featured on television and in several British magazines.

I met with Dave and Aileen (several times) to find out more.

The Local: What brought you to Canada?

Ailen & Dave: Adventure. We have always loved to travel and although we have strong family and friend ties with the UK we were keen to experience living and working in another country — you only have one life after all; we don't want to look back and say, "if only."

TL: What brought you to NOTL? &D: We visited Niagara-on-the-Lake first about five years ago, having read in the guide books about NOTL's awards for being the prettiest town in Ontario—or was it Canada? We loved it and were impressed by the feeling of safety and security and the sense of community.

TL: What do you miss about home? A&D: Obviously we miss friends and family, although we have enjoyed making new friends here. Dave misses warm beer and Indian curries. We also miss the amount of innovation and entrepreneurial spirit, which thrives in the UK. The UK and central Europe are very open to achieving energy efficiences—which you see in everything: the size and consumption of cars and the way houses are constructed in particular—and they welcome new architectural and design concepts with open arms, in fact they demand it.

TL: Tell us about the three houses you built in York.

A&D: The first was the Old Pottery, which we converted from a studio used by an international potter. Sadly he had died and his artist wife sold us his studio, which was set in a lovely old orchard next to

1 no foundations

we rebuilt it reusing the old bricks, it was lovely and tactile, all natural surfaces and lovely arches and spaces. Someone approached us to buy it, so we had it valued and sold. Then we built the Downie House in Heworth, on the site of an old private tennis court, it was very minimalist in style. We sold it to a photographer who wanted it as home and gallery. Third up, we built a timber-framed, cedar and brick-clad house in York, which was nicknamed 'the invisible house,' as it was totally hidden from the street with lovely mature trees and the materials blended in perfectly. Downie House was on television, and this one was particularly energy efficient and had a lot of articles published about it.

TL: How would you describe your design style?

A&D: We like building homes that are both functional and fun. Buildings that make you want to stay in, not go out to work. Very definitely not plastic in any way. In terms of decoration, we prefer a minimal style, very contemporary, clean lines with no clutter. We've built houses for us, to our taste, that we would want to live in, houses that are bright and modern and environmentally friendly and just fun.

We're both into energy conservation, renewable materials, and the health benefits of eco-friendly living.

We also believe that a house should be designed so that the building itself creates a strong visual statement, rather than relying, as so often happens, on the furniture that goes into it.

TL: What is the difference between building houses in York and in NOTL? A&D: In Europe, resources are more expensive, and we are brought up to respect that and not to waste energy, and to develop more energy-efficient, healthy houses. The demands therefore are far higher. For example, due to legislation coming out of Brussells, new home builders have to calculate the CO2 used to build and run the house throughout its lifespan, and the house is given an efficiency rating. Our last house was calculated by the local Building Control to only cost £37 per year for space heating. The difference however is that they don't control how you achieve those results, and they are open to new technologies and building methods. The Ontario Building code, R2000, doesn't inspire creativity. For example it restricts/forces the builder to build airtight houses which then require mechanical ventilation, which demands the use of energy. We were also surprised by the lack of choice, both in systems and designs. We were amazed, for example, that there is only one style of eavestrough used in the whole of Ontario, and virtually no choice in light switches and receptacles.

TL: What colours have you chosen for the interior?

A&D: We wanted to create a really clean look, which flows through the house and provides a backdrop to show the play of light and the architectural lines of the house, so we decided to go for an off-white throughout with strong accents. It took a while to find the right white for the walls: Benjamin Moore's Decorators





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White (CC-20) was a bit too bluey and cold and Oxford White (CC-30) a bit too chalky grey-green. Mountain Peak White (2148-70) is just right because it changes colour according to the light and colours around it and is a sharp, modern white. We painted the 30' plus-high ceiling in the main area a deep amethyst (Benjamin Moore's Tropical Dusk, 2117-40), which is a dusky, contemporary colour. The steel beams (and exterior doors and trim) are painted in Benjamin Moore's Baby Seal Black (2119-30). We especially like bold, fresh colours on accent walls. Right now we're experimenting with accent walls in Victorian Trim (2068-50), a sharp mauve, which despite its name has nothing victorian in era about it; Cool Aqua (2056-40), and Crushed Berries (2076-30), which is like a really hot lipstick colour — yummy.



TL: Tell us about the purple/blue stucco. A&D: We wanted to build a house which had an element which could look as if it had been around for a few years—
the brick part—and then build a very contemporary element, almost like an addition. The combination of the glass and the coloured stucco gives it a very european feel. Some of the most inspirational architecture we've seen coming out of Europe embraces colour in this way. We love it, and although some don't (some do)—it's a love it or hate it colour—definitely not for the faint-hearted, we did not want to compromise the design.

TL: Are you surprised by the strong reaction to the Rye Street house? A&D: Yes, and no. Not everyone has the same taste, it would be stupid to think they did, and building to try and suit everyone's taste is the road to mediocrity. We're a bit surprised that people have felt so free to tell us what they think, but I guess the old saying applies here: "If you can't stand the heat, get out of the kitchen." We think too many builders do try to please everyone and then end up having to cut corners to try and undercut the competition. We don't want to get into that rat race. We're not builders, we're enthusiastic lovers of house design, we build what we believe to be right and hope that, when the time comes to sell, others agree. We also deliberately chose to work with a local architect, David Parker, who has been great, so we knew from him from day one that the house would attract a lot of attention.

TL: Do you have plans for more houses in NOTL?

A&D: Well, to keep us out of mischief, and give us somewhere to live, we did buy a house in King Street last spring, which we renovated from top to toe, inside and out. We believe that we transformed it completely, it's light bright and airy. We sold it, and have moved into the house on Rye. We also own the corner plot on Rye Street, two doors up from the current one, which we plan to build on later in the year.

TL: Where might people bump into you in town?

A&D: Usually in Creek Road Paints, for a chat as well as for gallon after gallon of paint, or Penner Building Centre—the result of working solidly on one house or other. We like to wander around and take in the sights, we do feel it's a shame that more of the lake isn't accessible to the residents of NOTL. We have met up with quite a few people who we have enjoyed spending time with, and alongside most NOTL residents we enjoy a drink or two at The Angel, or bar meals around the various local hostelries. The Pie Plate in Virgil is a new find, which we hope does well.



We're not builders, we're enthusiastic lovers of house design, we build what we believe to be right and hope others agree.





Gymnastic James Brown

NOTL has its own James Brown,

and The Local would like to thank him for playing at our launch party.

Thanks, James. You rock.

And we rock with you.
You can book James
Brown for any event
(almost) by visiting his
website: www.entertainmentniagara.com
(no hyphen).



Look for our other newsletter, The Primer!



Has anyone seen these swell fellows?

DINING with LE DAYE



DINER BREAKFASTS RULE. Even when they're bad they're good.

New to town, I appointed myself a few reconnaissance missions.

The Little Red Rooster

(Mary Street, Old Town)

Key to the diner experience is receiving your coffee within two minutes of sitting down, and top-ups without having to resort to the use of a flare-gun. There is one waitress working the whole room. She's good, a pro, doing her best, but it's five minutes before my coffee shows up.

Overhead the usual M.O.R. pop music adds to the din. This place is loud. Hard surfaces abound, offering no place for a decent sound wave to go and die. Average age of the clientele: retired.

The food comes soon after my coffee. It is hot and good. (Someone please change the radio station. Some George Jones would be about right.) The eggs... perfect. The sausages and home fries... yes, Sir. The toast... why does no one offer peanut butter packets instead of those supposed jams?

Hurrah! My coffee cup is empty for less than a minute before it overfloweth again. I'm so easy to please. But the music...

The Stagecoach

(Queen Street, Old Town)

Tick,tock,tick,tock. I'm sitting here. Aargh. Hungry. No coffee forthcoming.

Location, location, location. This place has it. Looking out onto the main drag is nice.

Finally my order is taken. I understand it takes a few minutes to make a breakfast, but I want my coffee to arrive before I've had a chance to roll up my sleeves. The Coach is a classic diner making all the right sounds and smells. No dumb music to drive me batty. Well, there is, but the volume is so low it's masked by my tinnitus. Good-looking food on the plates around me.

Here we go, coffee arriving with breakfast. Eggs... freaking perfect. Sausages... yummy, in a these-can't-be-good-for-you sort of way. No home fries, which is a surprise; though two huge, completely tasteless tomato slices share the plate—I'm guessing for colour.

My coffee cup has been empty for five minutes now. Grrr. I ask for a refill. Minutes pass. Finally, unceremoniously, I am refilled. Eventually a bill is deposited on the table without a peep from my young waitress. I sit and read for ten minutes in protest.

I wanted to like this old-school diner but the experience is severely tainted by the service. Then, to clinch it, I stand at the cash register for two full minutes waiting for the cashier, who is standing right in front of me, to finish her conversation with the cook. No good-bye. No thank you. She takes my money without saying a word. To me, that is.

Silks

(Highway 55, Virgil)

Busy! Large groups. I find a recently vacated table and it is immediately cleared so I can sit down.

My order is taken in a couple of minutes. The usual diner-test breakfast: eggs up, sausages, toast and coffee. Have I mentioned that I like my coffee without delay? Not going to happen. Aargh. After a few minutes my food arrives along with the long awaited coffee.

The eggs... a little underdone. The sausages... a little lame. Home fries... always appreciated. Toast... barely toasted. It seems all the food came too quickly. Everything on the plate is slightly underdone. Except the coffee: it is burnt.

Peanut butter, what's the deal? Am I the only one pining for P.B. in the face of all those hideous jam impostors all diners seem to use? The waitress is working hard. It's still busy. Coffee refills not proferred so I ask for one. In no time she's back, bringing a fresh pot. Should be great....

It's way too thin. The coffee to water ratio is too lean. A good cup of coffee is integral to an authentic diner breakfast. Maybe it was someone's first day in the kitchen.

A diner breakfast has to fulfill a few specific needs: Coffee must come quickly. The food and the service must be good, and fast. Refills should happen before I know I need one, let alone having to ask for one.

I love diner breakfasts and would need no cajoling to patronise any one of these restaurants. I know that waitresses, cooks and cashiers have good and bad days, and I'm always willing to, as Apu would say, come again.

NOTL's Other **Community Centre**

In each issue, we will be asking a local service ten basic questions, with the hope of edifying you, gentle resident.

This season, we decided to ask ten questions of the Niagara Regional Native Centre on Airport Road, because we wanted to know what they do other than make great fish & chips. Executive Director Cathy General kindly invited us into her office.

Who do you serve?

The Niagara region, from the Falls to Beamsville.

How? What kinds of programmes?

Human services. Social, cultural, educational and recreational programmes. Prenatal and literacy programmes. Programmes for youth and seniors. A healing and wellness programme.

How long have you been here?

We were incorporated in 1972 as a Friendship Centre. That put everything under one roof here instead of scattered about the community in different buildings.

How many people do you employ?

Right now, 18. In the summer we get about 20 kids in to help with the youth programmes.

What are your special events?

The Pow Wow in September, the Youth and Elders Gathering in February, the Community Picnic in August ...

What do you want people to know about you?

That we are open to the non-aboriginal community too! Our programs and even membership are open to all. We want to develop the native community while promoting understanding between native and non-native people.



What is your role in the native community? Cultural. Educational. Social.

What is your role in the community at large?

We have a thrift store in Niagara Falls called Takapeek, the proceeds of which go toward helping those in need through our Family Assistance Program. We also have the Exclusivly

> Native store in Niagara-on-the-Lake that sells native art and music.

How can someone find out more about you, your events, and your services?

They can come in! We have information sheets inside the front door. We also have a website. We're working on getting our own URL but for now it can be accessed through the 'aroundniagara' site. Go there and click on the 'community' link and you'll find us.

What's your full address, and what are your hours?

382 Airport Road, RR#4 NOTL, ON L0S 1J0 905.688.6484 Monday to Friday: 9 a.m. to 5 p.m.

My Favourite Things

We asked some locals about their favourite things to do in NOTL.

Rob Bradley: Swimming in the river at Smuggler's Cove; playing Sponge Puck hockey in the arena.

Babs Worthy: Walking along the river, up through the St Mark's cemetary, and then getting a cappuccino at Monica's.

Mary Lou Turner: Last night Rob and I took our three young musicians to the Stone Road Grille for a great meal complete with candy floss! We were serenaded with relaxing live jazz.

Pat Hartman: Walking along the river and looking at the sailboats.

Tell us your favourite thing to do in NOTL: thelocal@sympatico.ca.



Look, it's Father Bob!

You Sewed What?

QUESTIONS

for a local service

SHE HUNCHES OVER, squishes up her face, rubs her fingers together, adopts a european accent and says, "If its not quality, it's not in this store."

Treesje (pronounced, sort of, Traysha) Bjorgan is on ho impersonating her mother, whose european taste but is demanding and exquisite. Mama must approve of Treesje's Stitchery.

Local Talent

'Stitchery' tells you only some of what Treesje does. The front of her shop is an extraordinarily tasteful store, featuring toys, baby accessories, linens, bathrobes to die for, and many other items. She has sourced all of these things very carefully, and each object reflects her taste and personality.

The back of the shop is where the 'stitchery' comes in: featured is a very intimidating embroidery machine, replete with giant spools of colourful thread. This is Treesje's tool, and she makes good use of it.

Treesje will embroider and monogramme anything. She has embroidered words onto thongs, and noses onto teddy bears. She is responsible for logos on hockey jackets all over town, for soccer gear, for business jacket pockets, for golf wear.

The process is complex, a long way from the sampler you may have tried to make in high school. Computers are involved.

In fact, Treesje can digitise almost anything, on-site, and sew it onto almost anything.

Sophie, the Stitchery mascot, has managed to avoid having her wee Chihuahua hide sewn. So far.

The shop also carries Treesje's own creations, whimsical, beautiful sewn things. Things so not digital, they almost breathe with life. And quality.

Treesje's Stitchery 239 Creek Rd., St David's • 905.262.0680



We were just wondering...

Why do prices in local restaurants go up in the winter, when there are only locals around?

What's the story behind all the shoes nailed to the tree on Lakeshore?

Why don't we have our own farmers' market in an area so rich with farms?

Why did that big house on the River Road build its roof first, then put it on the house?

Please feel free to give us answers to these questions, and to any others concerning residents of Niagara-onthe-Lake. The Local reserves the right to edit any submissions for length, and offers no remuneration whatsoever. Not a penny. Email us at thelocal@sympatico.ca or send us nice cards and letters at The Local, PO Box 8000, Suite 135 (which is 3"x4"), 454 Mississauga Street, Niagara-on-the-Lake, ON LOS 1JO.

The listings in this page are random, purely functional, and not in the least bit promotional. We asked ourselves and our friends what we'd like to know, and this is what we came up with. If you send us your info, we may or may not list it, depending on what our friends think. So be our friend!

The Local is edited, designed and produced by Lauren O'Malley Norris, (who still has no website).

LISTINGS

of some often-used local services/businesses



Service/business	Hours	tel/web
Avondale	Daily 6am-11pm	NOTL 905.468.3113 Virgil 905.468.4425
Harvest Barn	Daily 9-6	905.468.3224
Creek Road Paints	M-F 8:30-5:30, Sat 9-4:30	905.468.2412 creekroadpaints.com
LCB0	M-W + Sat 9-6, TF 9-8, Sun 12-5	905.468.3321 lcbo.com
MB Foods	M-W 8:30-7, TF 8:30-9, Sat 8:30-6	905.468.3286
NOTL Municipal Offices	M-F 8:30-4:30	905.468.3266 notl.org
NOTL Public Library	Tu-F 10-9, Sat 9-5, Sun 2-5	905.468.2023
Parks Canada	M-F 8:30-5:30	905.468.4261 parkscanada.ca
Penner Building Centre	M-W 7:30-6, TF 7:30-9, Sat 8-5	905.468.3242
Post Office	M-F 8:15-5:15	905.468.3208 canadapost.ca
Pumphouse Visual Arts Centre	F-Sun 1-4pm	905.468.5455 pumphouse.on.ca
Queenston Community Library	Tuesday, 1-4pm	905.262.5173
Shoppers Drug Mart	M-F 9-9, Sat 9-6, Sun 11-5	905.468.0332
Sunoco	M-F 7-9, S+S 8-8	905.468.2635
Virgil Clinic (Niagara Med. Centre)	M-W 9-12/2-5/6-8, T+F 9-12/2-5, Sat 9-12	905.468.3275
ValuMart	M-Th 8-7, F 8-8, Sat 8-6, Sun 9-6	905.468.7731
Weather	24/7 recording	905.227.3393 wethernetwork.com
Welland Canal	Opens March 23	905.984.8880 wellandcanal.ca

Local clubs & activities	Start date	Contact info
Tennis Courts	May 1st	Parks & Rec: 905.468.4261
NOTL Golf Club	Early April	905.468.3424
NOTL Tennis Association	May 1st	905.468.2488
NOTL Sailing Club	Early April	905.468.3966



Important numbers

Ambulance Service	905.688.2191
Canine Control Officers	289.213.3148
Fudge Overdose Centre	555.555.5555
Lincoln County Humane Society	905.682.0767
Niagara Hydro	905.468.4235
Niagara Regional Police	905.688.4111
Poison Control Centre	905.684.7271

