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\$1.50



SEASONAL TREATS: Helen Bruce with stollen, a traditional German Christmas bread for sale at the Christmas Bazaar held at All Saints by-the-Sea on Saturday as a fundraiser for the Anglican Parish of Salt Spring Island. For more photos from this event and the United Church's annual Winterfaire event, see page 7.

PHOTO BY ROB LOWRIE

LCC

Park plan halted

Users convince LCC
of need for more
consultation

BY GAIL SJUBERG
DRIFTWOOD STAFF

Regular users of Portlock Park are pressing Capital Regional District (CRD) staff to go back to the drawing board with master plan concepts for the park following last Thursday's Salt Spring Local Community Commission (LCC) meeting.

The LCC had received a staff report and recommendation to approve a concept that did not include an oval track, as currently exists, but a delegation of park users helped convince the LCC that more work and consultation needed to be done before a decision is made.

"If the motion in front of you today is to approve the revised option one, we as a collective unified delegation are pleading to you to vote no," said Janine Fernandes-Hayden, representing a collaborative group that formed earlier this fall and had provided the LCC with alternative ideas they say will meet diverse needs at a reconfigured park. "We would like the LCC to take into consideration these alternative options seriously and as seriously as we did . . . and to recognize that it is a viable option."

Fernandes-Hayden and others believe it would be possible to have an oval track at the site along with a senior ball field, pickleball courts and soccer fields. They had provided CRD Parks and Rec manager Dan Ovington with four different drawings to consider.

MASTER PLAN continued on 2

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TRANSPORTATION

Portlock Park sandwich board signs removed

Annual response to bike lane right-of-way complaints

BY ROBB MAGLEY
DRIFTWOOD STAFF

A miscommunication may have started a rumour that new bike lanes were imminent at Portlock Park, but it's the long tail of an old plan — and a long-standing annual "tradition" — that's led to a recent banishment of sandwich board signs there.

Salt Spring's Capital Regional District (CRD) Parks and Rec manager Dan Ovington said businesses and organizations who had placed the signs had indeed been contacted and asked to remove them.

December 6th Memorial Ceremony

Every December 6, Canadians recognize the National Day of Remembrance and Action on Violence Against Women. Join in community to renew our strength, honour the lives of women, and hope for more inclusive and peaceful communities.

Wednesday, December 6, 2023

Centennial Park, 5:00pm

Hosted by IWAV and The Circle Education

In Memory Of

Geneviève Bergeron	Maryse Laganière
Hélène Colgan	Maryse Leclair
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Barbara Kluczniak-Widjewicz	Annie Turcotte



But, he told members of the Local Community Commission (LCC) Thursday, Nov. 23, it's a process that begins at about this time every year — because staff have enough capacity to follow-up.

"Along the front of Portlock Park on Vesuvius Bay Road, we have a licence of occupation along the roadway," said Ovington, "a right-of-way, for the purpose of a bike lane."

But that licence was granted years ago, the culmination of a long effort by local officials and fundraising by Island Pathways that resulted in a "demonstration" dedicated cycling lane along the road fronting the park

— Salt Spring's first such bike lane, which has been in service since it opened in 2000.

And while complaints are received throughout the year about the sandwich boards — sometimes blocking bicycles and forcing them to ride in the roadway, and often obscuring lines of sight for drivers as they approach Salt Spring's only four-way stop intersection — late fall is the least busy time for CRD staff to meaningfully respond, with a sort of "annual clean-out" process.

Ovington said the CRD sent out notices, and most people removed their signs — although some didn't, he

said, adding that a few had gone out of business since placing them. Staff then removed what was left, and when possible made an effort to reunite the signs with their owners.

"Then we saw a number of them kind of crop back up, and notices went out again," said Ovington. "What we see is similar to what we see with the derelict boats; one sandwich sign appears, then two, then we have a whole slew of them — signs on the concrete, signs on the grass."

Staff told LCC members there had been as many as two dozen sandwich boards along the roadway before the most recent effort to

clear them.

"We're not just standing out there policing them, but when things start to build up and we're getting complaints, we have to take action," said Ovington, noting that despite the obvious benefit to local businesses and non-profit groups in placing signs, the CRD needed to comply with the terms of the licence of occupation for ministry-owned land.

"The area's just not for private sandwich boards," he said.

Commissioners briefly mused upon, but thankfully rejected, a notion to place signs to indicate signs were not allowed.

Parking needs complicate planning

MASTER PLAN

continued from 1

"While the four options submitted retained amenities preferred by each group, they require the removal of the parking lot and/or admin/washroom building," stated Ovington's staff report, in explaining why they had not been considered viable.

Group members were asked if they had done detailed on-site measurements to support their propositions, especially as it related to the parking issue.

"We didn't because we felt this

was a starting point to sit down and talk and negotiate further," said Salt Spring Sneakers running club member Karen Clark. "We thought this was just the beginning of the conversation and we would be able to talk about it further."

Commissioner Brian Webster said that having been to the park on the previous Saturday when the parking lot was "packed," he couldn't see reducing the amount of space for parking.

"Notwithstanding your observations on the weekend, that's the only time the parking areas are anywhere near close [to being full]," said Salt Spring Sneakers member Eric Ellis. "The other five or six days of the week, that current assignment of parking is empty."

Toby Horbas represents Salt Spring Island Minor Baseball. He said after the meeting that his group is "committed to a collaborative approach with the other Portlock Park stakeholders in an effort to reach a master plan that encompasses everyone's needs. With limited recreational lands to fit the facilities required by many, it is of the utmost importance we come together as a community. The master plan is a long-term vision, therefore there is no reason to push one through that divides our collective."

Salt Spring Pickleball Association spokesperson Shirley Ireland said her group feels the Portlock master plan "must be done in conjunction with a comprehensive plan for the best use of all of the recreational lands on the island and one that efficiently and most cost effectively meets the current and future needs of all user groups."

Webster also made the case for looking at all of the island's recreational sites.

"I think part of the problem is we look at Portlock and people can start freak out because of what's in or not in," said Webster, adding that it's important to look at present and future amenities at all sites so that an important piece is not missed.

"We are going to reach a resolution here," he said. "And that may or may not be something that ultimately makes everybody happy. But we definitely shouldn't be doing that unless and until we're fully informed."

The LCC moved to request a revised staff report for the next meeting, which takes place on Thursday, Dec. 7.

Ovington said he could come back with a recommendation that included an outline of some options for proceeding, but would not have time to do further consultation himself or create a document showing all of the island's fields and amenities by that time.



Public Board Forum – Salt Spring Island

- Join Island Health at our Board of Directors Public Forum.
- Watch presentations from Island Health staff, a public health update from the Medical Health Officer, and a guest presentation on health and care in the region.
- Have your questions answered by the Board. Questions can be asked by in-person attendees during the forum, or online (in advance only) by emailing asktheboard@islandhealth.ca

Thursday, Dec. 7, 10:30am–12:00pm

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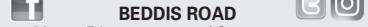
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ISLANDS TRUST

ITC, U.S. counterparts to meet in Victoria

Islands Trust restarts collaborations with San Juan County

BY ROBB MAGLEY
DRIFTWOOD STAFF

The Americans are coming.

Next month, and for the first time in years, members of the San Juan County Council (SJCC) will take part in a joint session with the Islands Trust Council (ITC), a successful rekindling of relations between the land use authority for the Gulf Islands and legislators representing the San Juan Islands.

The three-member SJCC governs all the islands on the U.S. side between the Saanich Peninsula and mainland Washington State, representing an estimated population of around 18,000. The county includes San Juan, Orcas, Lopez and Shaw islands, as well as a single incorporated city, Friday Harbor (population 2,630) on San Juan Island. The 26-member ITC governs land use within the Islands Trust, including the 12 local Trust areas and Bowen Island, affecting an estimated 30,000 residents.

The joint session — technically a dialogue

— with the San Juan County Council has been hoped for since early planning in January to be an opportunity for elected officials from both sides of the Canada-U.S. border to share information, learn from one another's experiences and to discuss topics of mutual interest related to island governance.

Director of Trust Area Services Clare Frater confirmed for the Trust Executive Committee on Nov. 22 that the meeting was on.

"They are coming," said Frater. "I've been in touch with their county clerk around topics of interest."

Frater said the hope was the visiting council members would stay at the same hotel — "So you'll have an opportunity for socializing after hours," she added — but that details were still being firmed up.

The invited guests include all three SJCC members: council chair Cindy Wolf, who lives in Deer Harbor on Orcas Island; council member Jane Fuller, who grew up in Canada and lives on Lopez Island; and council member Christine Minney, who lives on San Juan Island in the town of Friday Harbor.

"I think it'll be a really good opportunity to reinitiate this kind of engagement," Fuller told fellow council members at a meeting SJCC held Nov. 6, at Friday Harbor's legislative building.

The two governing bodies have a long — if not recent — record of transboundary cooperation, with several notable joint meetings taking place in both San Juan and Gulf islands. One held in December 1998 in Victoria attracted a former premier and a then-current municipal affairs minister and resulted in the official Transborder Island Agreement between the Islands Trust and SJCC.

The full Islands Trust Council and San Juan County Council last sat together in-person in 2017.

Last updated in 2007, the cooperative agreement does not supersede international laws or treaties but rather enumerates shared values — protecting the environment, communities and unique quality of life on the islands — and provides an information-sharing framework to help design cooperative initiatives that support them.

Common themes discussed during what had once been annual meetings included affordable housing, climate change mitigation and adaptation planning, growth and tourism and — unsurprisingly — ferry issues, according to a report prepared by Frater. San Juan County manager Mike Thomas, who has been with that local government since 2013, told his council's members he recalled earlier meetings tended toward island-specific topics, many focused on marine protection.

"In the past there's been quite a bit of oil spill discussion, the tug discussion, the trans-continental pipeline scenarios," said Thomas. "All subjects of common discussion at these things."

At press time, there were still some concerns on the San Juan side that not all council members may be able to attend a summit in Canada in-person; Minney told colleagues at the Nov. 6 meeting that she did not hold a current passport and was investigating rush options.

While partnerships on public awareness and stewardship have endured between the two bodies — a single San Juan County council member participated in an ITC meeting as recently as 2022, presenting on subjects ranging from shorelines to vacation rental regulations — the last time the full ITC and SJCC sat together in-person was in 2017, at a meeting in Victoria.

ELECTRIC VEHICLES

Fast charging floated for fire hall

BC Hydro may fund Salt Spring's first Level 3 EV chargers

BY ROBB MAGLEY
DRIFTWOOD STAFF

Salt Spring Island could see its first electric vehicle (EV) fast charger at the new fire hall — four of them, in fact, if things go according to plan.

Salt Spring Island Fire Rescue (SSIFR) CAO Rodney Dieleman told the fire board that district staff had been in talks with BC Hydro since Nov. 7 about placing one of the electric utility's DC fast chargers — also known as Level 3 chargers — at the future fire hall site.

It would seem talks are going well.

"BC Hydro has approached us to put in four," said Dieleman. "They would be right adjacent to our parking lot, by the museum we're considering."

DC fast chargers would be a welcome addition to Salt Spring's infrastructure by many of the island's EV drivers, as they can fully charge most vehicles in about 30 minutes — versus as long as eight hours or more, depending on the car's battery size, to top up at a Level 2 charger like those recently installed at the Rainbow Recreation Centre.

But after location needs, the biggest obstacle to building a fast charger is usually cost; most estimates put a six-figure price tag on the purchase and installation of a DC fast charger. Fortunately, according to Dieleman, the chargers won't increase the fire hall

construction budget — and indeed, it may shrink it.

"BC Hydro has offered to pay for all the construction management and construction costs," said Dieleman, including consultant time, contract manager time, architectural time and "hard costs" — which would likely come to as much as \$500,000 in added value to the fire hall property.

"And our consultants are meeting to see if there's any cost savings there," said Dieleman, "for any conduit, or on the transformers."

Dieleman said district staff had suggested BC Hydro consider adding equipment to charge two e-bikes at the station, alongside the 600-volt fed EV chargers — "because when people come over, they don't just want to drive a car," he said.

And, Dieleman said, having the only fast chargers on Salt Spring might present something of an opportunity for the fire district.

"The four parking spots for the EV chargers would be at the museum," said Dieleman. "You'd have a 'captive audience' there for 30 minutes at a time."

Dieleman asked trustees to think about what they wanted to see there — perhaps a bit of retail, or a place for people to take pictures while they wait for their cars to charge.

"Or just a good place to sit and learn about the fire district's history," said Dieleman. "It gives the property some traffic, and it gives the community some value."

BC Hydro's province-wide fast charging network currently includes 156 units at 84 sites, according to the utility, who have said they plan to expand to 325 chargers at 145 sites by the end of 2025.

Ask the Expert



Q: How can I avoid overspending during the holidays?

Expert: Reza Montana,
Branch Manager—Ganges

The pressure to give the perfect gift drives many people to blow their holiday budget. Here are a few ways that you can make this a season of giving without overspending.

Make your list and check it twice

An important part of sticking to your budget is having a plan and sticking to it. Make a list of everyone you want to buy gifts for, add up what you can realistically spend without going into debt and then divvy up your budget based on how much you want to spend on each.

Avoid temptations

There's nothing wrong with buying something special for yourself, but don't let it derail your holiday budget. Also, shopping at the last minute generally results in overspending. Something that seems like a good deal on December 23 probably isn't.

Factor in additional expenses

If you're basing your holiday budget solely on gifts, you may be missing expenses. Are you having a dinner with family and friends? You'll be buying food. Did you order new decorations for your home? That counts as holiday spending.

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Driftwood

Published every Wednesday by
Driftwood Publishing Ltd.

Tony Richards, MANAGING DIRECTOR



Nancy Johnson
PUBLISHER

nancy.johnson@gulfislandsdriftwood.com



Gail Sjuberg
MANAGING EDITOR

gail.sjuberg@gulfislandsdriftwood.com



Robb Magley
REPORTER

robb.magley@gulfislandsdriftwood.com



Ingrid Koivukangas
ART DIRECTOR/PRODUCTION MANAGER

ingrid.koivukangas@gulfislandsdriftwood.com



Robert McTavish
PRODUCTION ASSISTANT

production@gulfislandsdriftwood.com



Sky Marcano
ACCOUNT MANAGER

sky.marcano@gulfislandsdriftwood.com



Cindy Jacobsen
OFFICE ASSISTANT

driftwood@gulfislandsdriftwood.com



Johanna Walkner
OFFICE ASSISTANT

driftwood@gulfislandsdriftwood.com



Jane Gartrell
OFFICE ASSISTANT

driftwood@gulfislandsdriftwood.com

EDITORIAL

Take more park time

No one could blame the Salt Spring Parks and Recreation department for having strategic planning fatigue.

The organization's strategic plan was updated after many years with a process that began in 2017 and completed in 2019. That followed completion of a Centennial Park master plan in 2016 and preceded the Rainbow Road recreation site master plan process, which saw a final report issued in August of 2022.

The next major chunk of land up for dissection was Portlock Park, with stakeholder consultation followed by a full public survey and then a second survey asking for input on three different configuration options, but with no consensus forthcoming. That's primarily because both a ball field for older youth and an oval running/walking track were not shown together on any of the options. It automatically pitted one major park user group against another.

To their credit, representatives of those groups and pickleball players decided to get together in September to see if they could come up with a solution that made everyone happy. They then presented four different configuration ideas, noting one that was preferred, to Capital Regional District (CRD) parks staff, assuming the dialogue would continue. Members of that group were understandably upset to see that last Thursday's Salt Spring Local Community Commission (LCC) agenda contained a recommendation for the LCC to adopt a master plan concept that did not include a running track. Staff said none of the collaborative group's concepts allowed for enough parking and/or the current building used for things like parks maintenance staff, a soccer concession and washrooms. At first blush it seems as if the building could be removed and/or replaced with a smaller version, especially if moving parks maintenance headquarters to the CRD's Kanaka Road property is envisioned.

Going beyond Portlock Park to assess the island's recreational needs and what amenities exist both now and in the future is also important, but always keeping in mind that baseball fields have long been a priority.

After years of strategic and master planning exercises, one can understand the desire for CRD staff to have the Portlock Park box ticked. But we urge them to keep working with engaged community members to find a solution that works for all.

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Silver - Best All Round (for circulation Category C)
Silver - Community Service Award



Government off the rails

BY HELEN GROND

The Rogers tower application process on Hornby Island has revealed a disturbing pattern by the Islands Trust. Something is going seriously awry at the Trust and our trustees seem to have been silenced and sidelined.

Concerned Hornby Island citizens have held three public information meetings over the course of the last year; neither Rogers nor the Trust have held a single one. Over 300 islanders have signed a petition stating they don't think cell towers are appropriate for Hornby Island. Many thanks to all of those participants in a process that should have been democratic, but so far has failed that fundamentally test spectacularly.

To add insult to injury, the tower consultation process appears to have technically expired on March 20, 2023 — 120 days after official notice of intent was published on Nov. 21, 2022. The federal agency in charge of the application regulations, Innovation, Science and Economic Development (ISED), has clear guidelines: "ISED expects that land-use consultation will be completed within 120 days from the proponent's initial formal contact with the local land-use authority."

Why hasn't the Trust cancelled the application as supported by ISED's own procedural guidelines? Did Rogers apply for an extension and, if so, why has the Trust not informed the community?

Mistrusting the Trust has been a preoccupation for many islanders over the years. If this had happened 10 or even five years ago, most islanders would have been up in arms. Why the apathy now? People tell me it's because fighting "out of touch" governments feels futile. They say governments "don't listen and they

haven't for years."

The public has been rendered paralyzed as a result of years of uncertainty, fear and outright confusion. Where

will this end? It can't end well unless we demand accountability. Demoralized citizens tend to feel disconnected and neutralized. Who can blame them? Will it take people being pushed to their limit to finally react?

What is our limit? We have already been forced to accept an 80 per cent increase in housing costs in the last five years due to government fiscal mismanagement. Provincial laws have banned winter rentals, removing important and longstanding available low-cost rental housing. Our ferries are clearly not functioning normally. We are watching our local economy head towards disaster through the cancellation by the Islands Trust of important sources of livelihoods — without regard to who gets hurt.

Our governments have invested vast amounts of money in recent years on Hornby Island in luxury projects while community necessities have been totally ignored. Our young people have been robbed of hope for a stable future. A society that does not provide for future generations is a failed society. We cannot solve the world's problems but we can address our first level of government that has broken the public contract.

The Community Charter states that municipal governments "serve at the will of the residents." If the Islands Trust is not serving our needs, we have a responsibility and an obligation to formally remove them. The long road back to functional government has to start somewhere.

The writer is a Hornby Island resident.

THIS WEEK'S POLL QUESTION:

Have you visited one of Salt Spring's Little Libraries?

Yes No

LAST WEEK'S QUESTION:

Should Salt Spring Island be included in B.C.'s new initiatives to create housing?



Cast your ballot online at www.gulfislandsdriftwood.com before Monday 2 p.m. or clip this box and drop it at our office before Monday at 2 p.m.

ISLAND VOICES

LETTERS to the editor

True collaboration needed

The Portlock Park Master Plan is an important step towards a healthier and more active community and, if done correctly, it will allow for a space we all can enjoy and use.

For far too many years, the CRD, PARC and the community have failed in their quest to provide adequate lands for recreation facilities. Additional lands would make the process of fitting the needs of its many user groups a much simpler task. With the lack of new recreation spaces, what we now need is a clear plan representing a reinvigorated Portlock Park, taking into account both the needs of and compromises available by each user group.

The three concepts provided by CRD staff to the community to vote on clearly made opposition the priority. Each plan represented a clear focus of one group over another and the process was not done with true collaboration in mind.

It was our attempt to bring the user groups together using compromise and collaboration to offer four additional sketches to PARC staff for their consideration. It is unfortunate that we cannot trust government entities to truly consult with their people, but as a coali-

tion of users of Portlock Park we ask to be brought fully into this process now and have the CRD build a facility that works for us all.

COREY JOHNSON,
DIRECTOR,
SALT SPRING MINOR BASEBALL

Support Salty Dog

We are writing this letter to express our gratitude for the service provided to us by Salty Dog Retreat.

Without the ability to leave our dogs at the retreat, we will not have the ability to go for work off the island or go for medical procedures.

Hundreds of residents of Salt Spring Island rely on this important kennel service. This is the only service of its kind on the island. Jaime from the Salty Dog Retreat is always available to help us.

Our dogs were rescued from the war zone of Ukraine and came to us very stressed and reactive to others. But at the Salty Dog Retreat, time was spent to calm them, retrain them and teach them social skills, and they are doing much better now. They are different dogs! And Jaime is doing the amazing job of rescuing dogs that are lost or need to find homes. They have several dogs that

desperately need a new home.

This service is very important on the island and we hope the recent misunderstanding with the Islands Trust will be resolved in a positive way, to benefit all of us in our community.

OLGA AND CHARLES MCGILL,
SALT SPRING

Don't shoot the messenger

As many are painfully aware, from time to time I like to submit pearls of literary effluent to the Driftwood in my never-ending quest to insult the intelligence of all those living on this hazard to navigation we call home.

As a rule they get printed. It's the simplest way to make me shut up and go away. There have been instances, however, when the brakes came on and I knew I had crossed "the line." A tad miffed, I enquired why this had happened. As it turns out, there are some in the community who attack the newspaper when they read something they don't like. It has occurred often enough that the periodical is very careful about what gets printed.

"Isn't that censorship?" I asked.
Well . . . yes.

In Donald Trump's copy of *Dictatorship For Dummies*, the first sentence on page one is "control the media." I am not averse to hearing other's opinions. Some make sense, others don't get past square one. Many locals, though, believe that they are SO correct that there is no room for discussion. In some places disagreement is settled with a bullet.

The way the game is meant to be played is, after I write something that gets another person all riled up, the following week they fire something back in my direction. A classic example is my worthy adversary Julian Clark. During the Channel Ridge cell-tower fracas last year he bypassed the editor's desk and went straight for my jugular. That's how it's done! After my second volley I waited eagerly for a return "pie in the face," but was deprived of the honour. (Never too late, J.C.)

With censorship busy drilling holes in democracy, very few of my right-leaning accomplices bother to read the paper. I invite some of them to fire off letters to try re-establishing the balance.

There is plenty of room for differing views. Don't shoot the messenger.

MIKE STACEY,
SALT SPRING

MORE LETTERS continued on 6

QUOTE OF THE WEEK:

"What we see is similar to what we see with the derelict boats; one sandwich sign appears, then two, then we have a whole slew of them — signs on the concrete, signs on the grass."

DAN OVINGTON, CRD PARKS AND REC MANAGER, RE: SANDWICH BOARDS AT CENTRAL

It's tough to stay chaste when inundated by 'kitchen porn' sites

It's a dirty rotten shame the things we allow into our homes by way of the internet. There is garbage and filth everywhere and it's getting harder and harder to keep it from infiltrating through our smart phones, tablets, and home computers. Generally, we refer to it as porn and more often than not it comes through as sexual content that is so twisted and perverted that it forces even the most hardened of us to cringe in response.

There is another kind of porn out there that has recently been closing the gap on the more traditional salacious, pornographic variety. Though it may seem harmless and benign at first blush, kitchen porn is quickly worming an insidious trail onto our screens and collective consciousness.

By kitchen porn, I am referring to the variety of forms that recipes, procedures, techniques, demonstrations and step-by-step instructions are relayed to you in your kitchen in order for you to transform a handful of unrelated ingredients into delicious, exotic dishes and meals.

Don't get me wrong, now. Recipe books have been around probably since humans first lit fires in caves. Quite likely, there's a good chance you will find petroglyph instructions scrawled on the cav-

ern walls somewhere in northeast Africa that depict how to prepare juicy pterodactyl wings without overcooking them.

Even in my own lifetime, I have availed myself of recipe books authored by the likes of Julia Child (*Mastering the Art of French Cooking*) and Charles Gerrard (*Rodale's Basic Natural Foods Cookbook*). My copy of Irma Rombauer's *Joy of Cooking*, its binding long ago disintegrated and now held together by rubber bands, stands semi-erect between other reference books on the shelf.

There is a big difference, however, between the cookbooks of yesteryear that know their place and can gather dust for decades on end with nary a squeak of complaint, and the television/internet cooking shows and sites that hound you incessantly as they vie for your attention. Although the aim of this kind of kitchen porn is seemingly to help you concoct meals that look mouth-wateringly delicious and simple to prepare, its main purpose is to make you feel like a total failure and loser when your Pollo allo cacciatora con olive comes out looking and tasting like mac/cheese.

When I was a young man, you had to be a rock star to be a rock star. You could forget about fame



Shilo Zylbergold
NOBODY ASKED ME
BUT

and fortune and all the accompanying perks if your name wasn't Elvis or Mick. Not so today. Cable television and social networks have taken what were once ordinary prep cooks with a flair for flamboyance and turned them into megastars able to trip the light fantastic into the realm of the rich and famous. In the world of high stakes "chef-ness" you can go from barely out of the dish pit to having millions of television and internet followers if you juggle your cleaver, wok and spatula as well as the likes of Anthony Bourdain, Jamie Oliver and Gordon Ramsay have done. Even Martha Stewart, who had to pause her celebrated career by taking a timeout in the slammer, has regained her enormous popularity to the point where her cornbread recipe is more sought after than manna from heaven.

The late Canadian prime minister, Pierre Elliot Trudeau, when commenting on possible legislation

restricting sexual practices between consenting adults, declared that the state had no place in the bedrooms of the nation. The same, it seems, can be said about our kitchens. If watching a video of Slow Cooked Barbacoa Short Rib Tacos on cafedelites.com turns you on, so be it. On the other hand, if the preparation of Maple Pecan Tassies on thekitchn.com tickles your fancy, why not submit to this overwhelming sensory craving from your taste buds?

There are thousands of similar websites out there that promise the infinite pleasures of their forbidden fruit. Three of the most popular are epicurious.com, allrecipes.com and foodnetwork.com, and you are only a click away from indulging in their delightful abundance. And analogous to how the Kama Sutra depicts positions and how Masters & Johnson describe sexual activity, the kitchen porn sites allow and encourage you to sample and experiment with all five major food groups, provided you do it in the privacy of your own kitchen.

To play in the world of kitchen porn, you must first have the proper equipment. Just like sex toys have evolved from the primitive, battery-operated tools of a half century ago, so have kitchen devices changed with the times. No lon-

ger will a frypan, microwave oven and a sharp knife cut it in today's modern scullery. Even rudimentary appliances such as slow cookers and double boilers are scoffed at and provoke derision in a galley equipped with cutting-edge paraphernalia like instant pots and air fryers.

Perhaps kitchen porn could become even more invasive and successful if its purveyors put more stress on the porn part of the moniker. Imagine the fun you could have with kitchen implements and apparel such as *Blow Up Dollops*, *Skilletto Heels*, meat tenderizers, fruit leather aprons, lemon squeezers and, last but not least, pantry hose.

Nobody asked me, but it is apparent that, like it or not, kitchen porn has become an unavoidable part of living in this technological age. Even if you try every known filter and block available, you will still be inundated by dozens of succulent and delectable images of cuisine fare that you will find impossible to ignore. So get with the program. Pull out those measuring spoons and cups, mixing bowls, whisks and spatulas while you log in to your favorite food porn site.

As for me, I'm sticking with *Joy of Cooking* and a good old bowl of mac and cheese.

Matching donor helps cat society



PHOTO COURTESY CSSRS

Members of the Cats of Salt Spring Rescue Society's Squash litter, who came into the group's care when they were just two days old and tube-fed by a trained volunteer, and are now 12 weeks old.

BY JENNIFER MCMILLAN

FOUNDER, CATS OF SALT SPRING RESCUE SOCIETY

Please help us continue our work with the community cat population here on Salt Spring Island by supporting our third annual year-end matching fundraising campaign.

We are thrilled to report that, once again, a generous individual here on Salt Spring Island has offered to match donations received as part of our year-end fundraising campaign. He has increased his maximum contribution to \$3,000, which means that with your help, we can raise \$6,000.

Trap neuter return (TNR) and community cat care activities are essential for managing the community/feral cat population here on our island. TNR is a cost-effective and humane way of stabilizing community cat populations and, in fact, reducing them over time, as the spayed or neutered cats are no longer reproducing. In addition, unwanted behaviours such as fighting and spraying are significantly reduced when all cats in a colony are spayed or neutered. We ensure that all cats released back into the community are not only spayed or neutered but are also vaccinated and treated for fleas / parasites. All cats are released to a responsible caretaker, who feeds and monitors the cats' wellbeing, contacting us if any health issues arise.

We need your support! Cats of Salt Spring Rescue Society does not receive funding from any organization or government. We rely solely on donations and monies that we fundraise (e.g., through our bottle drives, burger events, Country Grocer Save-a-Tape box) to support our community TNR program. We charge adoption fees for our kitten and social adult cat adoptions. However, these adoption fees do not begin to cover even our veterinary and food costs.

We are a completely volunteer-run, foster-based organization, relying solely on donations from the public and fundraising events to sustain our programs and operations. We do not have any overhead or staffing costs, meaning that all funds received go directly toward assisting cats in our community.

In addition, we were recently notified by Revenue Canada that Cats of Salt Spring Rescue Society is now a registered Canadian charity. As such, we are now able to issue tax receipts to our donors.

We are very proud to highlight some of our accomplishments for the first 11 months of 2023:

- Total number of cats and kittens assisted by our rescue: 145 (a 27 per cent increase over 2022!)
- Cats surrendered by owners to our rescue: 31
- Stray cats / trapped cats or kittens born in care: 70
- Number of cats and kittens adopted to date in 2023: 91
- Cats/kittens provided with medical care (spay/neuter, vaccinations or other medical services) as part of our TNR/Community care program: 51
- Cats currently in care as part of our Lifetime Foster Program: 4

Donations to Cats of Salt Spring Rescue Society can be made in several ways:

1. Cheques can be mailed to us at the following address:

Cats of Salt Spring Rescue Society
PO Box 837 Ganges
Salt Spring Island, BC
V8K 2W3

2. Donations can be made through e-transfer to our email address – info@catsofsaltsping.com or using our phone number: 236-508-2287.

3. Donations can be made through Canadahelps.org. Although they take an administrative fee, tax receipts are provided directly to donors from Canada Helps.

4. Contributions can be made through PayPal. Please note that PayPal does take an administrative fee on all contributions made. For our link to PayPal, please visit our DONATE page (and click on the DONATE NOW button): catsofsaltsping.com/support-our-work

Tax receipts will be issued for all donations made of \$20 or greater.

We are so thankful to our community for their continued support. Working together, we are making such a difference in the lives of so many cats and kittens here on Salt Spring Island.

WOOD FOR THE WIN



PHOTO BY ROBB MAGLEY

Fred Lizotte, standing, sorts and stacks as Salt Spring Girl Guides Molly Magley, Emma Lizotte and Megan Lizotte work with Carlene MacAllister to move the first load of a cord of firewood, headed from the south end to the home of a raffle winner just north of Ganges. The firewood raffle augmented Girl Guides cookie sales fundraising activities this year.

MORE LETTERS

continued from 5

Coho in Fulford Creek

It was nice to see the article about the return of nearly 100 coho salmon to Fulford Creek in last week's paper.

My neighbours say that as children some 70 years ago, they couldn't see the water for the salmon in the creek; and yet I feel lucky to have seen three or four this year milling about in a pool below our property before shrimping up tiny Jones Creek.

We look after our section of the creek and are amazed that the salmon manage to survive low water levels, warm temperatures, scouring atmospheric rivers and predators. In the article, Kathy Reimer noted almost all the landowners along the creek are taking care of it.

As I drive down to Fulford past the old hotel site I can't help but think that the one piece missing is where the creek flows into the tidal zone. Wouldn't it be wonderful for the estuary to be restored to the original marsh habitat and natural estuarine processes? I would like to think that one day we could stand on a trestle with our grandkids, watching thousands of fish flowing upstream through the eelgrass beds.

JOHN FITZGIBBON,
FULFORD

Holiday Storywriting Contest

Enter by December 8th!

Christmas Story

Write a story of 500 words or less whose topic relates to Christmas or the Christmas season.

The deadline for our annual writing contest is Friday, December 8th. Win a Salt Spring Books gift certificate for a story of up to 500 words about Christmas or the Christmas Season.

- All Gulf Islands students in Kindergarten to Grade 12 are eligible.
- Stories will be judged by retired teachers and librarians on quality of writing, clarity of presentation and originality of theme.
- Winning entries will be published in the Driftwood in December.
- The name, age, address and telephone number of the writer must be written on the back of each entry.
- Send entries to the Driftwood, 241 Fulford-Ganges Rd., Salt Spring Island, B.C. V8K 2V3, email to news@gulfislandsdriftwood.com.
- For more information, 250-537-9933.

Teachers: Classes with the highest participation level are eligible to win a donation of \$100 made on behalf of the class to the charity of their choice!

Driftwood

Tel: 250-537-9933 Fax: 250-537-2613241 Fulford-Ganges Rd
email: news@gulfislandsdriftwood.com

TIDE TABLES

NOVEMBER/DECEMBER 2023 PST (UTC-8h)

When using Daylight Saving Time, one hour must be added to the predicted time in the table

DAY	TIME	METRES	FEET	DAY	TIME	METRES	FEET
29	0758	3.6	11.8	3	0200	0.8	2.6
WE	1305	3.0	9.8		1043	3.5	11.5
ME	1555	3.1	10.2	SU			
				DI			
30	0000	0.3	1.0	4	0240	1.1	3.6
TH	0844	3.6	11.8		1112	3.4	11.2
JE	1426	3.0	9.8	MO			
	1622	3.0	9.8	LU			
1	0040	0.4	1.3	5	0321	1.4	4.6
FR	0928	3.6	11.8		1137	3.4	11.2
VE				TU	1926	1.9	6.2
				MA	2309	2.1	6.9
2	0121	0.6	2.0	6	0407	1.8	5.9
SA	1008	3.6	11.8		1159	3.3	10.8
SA				WE	1939	1.6	5.2
				ME			

at Fulford
Harbour



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241 Fulford-Ganges Road
Salt Spring Island, BC, V8K 2K7
driftwood@gulfislandsdriftwood.com
www.gulfislandsdriftwood.com

ArtSpring
25th
Island Arts Centre Society
NOTICE OF ANNUAL GENERAL MEETING

ARTSPRING AGM
Mon Dec 4, 2023 | 5:30pm

For the receipt of Annual Reports, Financial Statements, and the Election of Directors. All who have been members for 30 days as of December 4, 2023 are eligible to vote. (2022-2023 members are at liberty to renew right up to the date of the AGM in order to vote).

Please email board@artspring.ca to register.
100 Jackson Avenue, Salt Spring Island

Rants 
+ ROSES

Send your submissions to
news@gulfislandsdriftwood.com

Roses

A pruned rose to the person who picked up our pole pruner from the road and put it on the wall. It fell out of the truck but we found it soon afterwards. Thank you for your thoughtfulness and may good karma follow you. Gary and Anna McColm

'Tis the Season

Photos by
Rob Lowrie



Frances Eide at the United Church's Nov. 25 Winterfaire fundraiser with a Christmas arrangement she made.



From left, John and Diane Luggsdin, and Clark Saunders in the United Church kitchen with coveted tourtière slices. All frozen versions of the pies baked mainly by Kelly-Ann and Hue Haslauer were sold out by noon, with some slices available from the Winterfaire cafe.



Lynne Fraser, left, and Marjie Radford with All Saints Christmas Bazaar treasures on Saturday.



Jim and Deb Smith entertain at Winterfaire.



Carles Roch-Cunill at the All Saints silent auction table to raise funds for the LGBTQ2S+ Safe Harbour Refugee Sponsorship Group.



Carol Williams shops for jewellery at Winterfaire.

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International Day of PERSONS WITH DISABILITIES

Shining light on invisible disabilities

Every year on December 3, governments, UN agencies, civil society organizations, research institutions and advocacy groups worldwide come together to celebrate International Day of Persons with Disabilities via forums, public discussions and awareness campaigns. The mission is to mobilize support for the full and effective participation of persons with disabilities in their local communities and promote a better understanding of debilitating conditions, including those that aren't apparent at first glance.

According to the World Health Organization (WHO), more than a billion people live with some form of disability, and mental and psychosocial disorders affect a significant portion of that population. This commemorative day can be used to draw attention to the many "invisible" disabilities that exist (cognitive disorders, hearing impairments, anxiety, depression, etc.) and empower those living with such conditions to strive for a fully inclusive future.

Compared to the general population, people living with mental and psychosocial disabilities are more restricted in their ability to participate in public affairs, access essential health-care services and find gainful employment. Improving their way of life is a community responsibility. Governments and development groups need to work together to find solutions to integrate people of all abilities into every aspect of political, social, economic and cultural life. Specific strategies include:

- Creating income-generating opportunities for people with disabilities
- Investing in development programs to help people with disabilities participate in public affairs
- Offering greater support and access to education to children with disabilities

On December 3, join in the effort to build a more inclusive world for people living with all types of disabilities (physical, social, intellectual, etc.).



ARTS + ENTERTAINMENT

ARTSPRING

Met series creates opera fans

Saturday presentations at ArtSpring

SUBMITTED BY ARTSPRING

Think opera isn't for you? You may be surprised by Met Opera at ArtSpring.

While opera certainly has its ardent devotees, for the uninitiated it can conjure up images of hefty women in horned helmets hitting high notes, foreign languages, overwrought historic storylines and insufferable performance lengths. In other words, not everyone's cup of tea.

ArtSpring has been looking to change that stereotype with its exciting Met Opera: Live in HD series, which broadcasts live performances from the Metropolitan Opera in New York on selected Saturday mornings throughout the ArtSpring season. From the viewpoint of fans and the newly converted, it is an experience that is one of Salt Spring's best kept secrets.

"I attended my first opera at ArtSpring two years ago, and the experience was so unexpected, it made a lasting impression on me," said patron Dawna Lewis. "From the technology to the behind-the-scenes coverage to the excitement of people around the world sitting down at the same time to watch the same powerful performance live, there are so many advantages to taking a chance on opera in this form."

Seventeen years ago, The Met



PHOTO COURTESY MET OPERA

Colourful scene from Florencia en el Amazonas, the next offering in the Met Opera: Live in HD series on Dec. 9 at ArtSpring.

began broadcasting live operas to performing arts centres and movie theatres as a way of expanding its audience worldwide. From its early days, ArtSpring partnered with the initiative to bring this unique experience to the community.

Local audiences arrive for the 10 a.m. curtain call with coverage of the New York audience arriving at their own assigned seats and various viewpoints. Unlike those attending The Met in person, Salt Springers on the other hand are greeted, in whatever comfortable attire they wish to wear, by a notable broadcast host who introduces the production and the

players.

In HD, the camera angles provide emotional close-ups. Intermission includes interviews with the conductor, musicians and the stars, and the controlled chaos of stage hands and production designers moving set pieces showcases a much larger picture of what it takes to present a performance of this size. Coffee and the much-coveted quiche break make for a Saturday well spent.

"People who love it or even try it for the first time are blown away," said ArtSpring communications manager Kirsten Bolton. "I attended our first presentation of the season in October, Dead Man

Walking, a contemporary English-language presentation, and audience members were audibly weeping it was so moving. I've been bombarded with requests to let more people know about the opera series."

Challenging the status quo with premieres, new works, revivals and modernizations in multiple languages, the art form forges on with the newest offering of Florencia en el Amazonas on Dec. 9. Sung in Spanish (with subtitles) and inspired by the magical realism of Gabriel García Márquez, Mexican composer Daniel Catán's 1996 opera focuses on opera diva Florencia Grimaldi, who returns to her native Brazil to perform and search for her lost lover who has vanished into the jungle. The mystical realm of the Amazon is portrayed from a river boat as fellow travellers feud and complicate the mission.

ArtSpring presents six operas this season, including the majesty of Verdi's Nabucco in early January, a modernist take on Bizet's Carmen late January, March's Verdi-composed La Forza del Destino and the romantic Roméo et Juliette by Charles Gounod.

Tickets include \$25 adult, \$20 senior and \$15 youth at tickets.artspring.ca or the box office from Tuesday through Friday, 10 a.m. to 2 p.m.

TEA À TEMPO

Women of Note set to perform



PHOTO COURTESY WOMEN OF NOTE

Current Women of Note choir members who will present a program called From Dark to Light at the Dec. 6 edition of Tea à Tempo.

Next recital presentation at All Saints by-the-Sea

SUBMITTED BY MUSIC MAKERS OF THE ANGLICAN PARISH

Music Makers are very happy to welcome Salt Spring's Women of Note choir back to the Tea à Tempo stage on Wednesday, Dec. 6 at All Saints by-the-Sea Anglican Church in downtown Ganges.

The Women of Note members are excited about their upcoming concert entitled From Dark to Light. It includes a variety of genres, with songs from medieval times to the present day, mostly sung a cappella, a challenge that energizes and lifts the spirits in these uncertain times. Their weekly rehearsals provide an opportunity to share ideas with each other and each woman contributes in her own unique way.

The group performs regularly at seniors' residences and local community events promoting peace, social justice and concerns for the environment, the most recent being in October for Canadian Women's History Month at the Salt Spring library. In August, the choir celebrated 30 years of singing!

This year, their Tea à Tempo concert falls on Dec. 6, a day when we honour the memory of all victims of violence against women, and the first two songs speak to that. Singing at the annual candlelight vigil in Centennial Park is an important event for the group.

Candles and light are an integral part of this dark time of year, which can be a time of introspection and self-reflection, and the songs that follow explore this theme. One in particular, All Seems Beautiful to Me by Eric Whitacre, is for mixed voices, so special guests Kevin Wilkie and Clark Saunders will join the choir for that piece.

Canadian singer-songwriter Gordon Lightfoot will be remembered when Women of Note perform Song for a Winter's Night. The concert ends with an uplifting song by Sheena Phillips, with some Bengali words, entitled I Shall Light a Candle.

The concert begins at 2:10 p.m. Donations provide the honoraria for performers and contribute to the running of the Tea à Tempo series.

Tea and treats, for \$4, will be served immediately following the concert in the hall overlooking Ganges Harbour.

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BENEFIT CONCERT

World-class musicians perform for Ukraine

Dec. 3 concert proceeds raise funds for medical needs

SUBMITTED ARTICLE

A celebration of heritage and homeland, the song, dance and music of Ukraine will be performed by eminent nationally and internationally recognized artists at ArtSpring on Sunday, Dec. 3 beginning at 2:30 p.m.

Bandurist Georgiy Matviyiv has performed in over 500 concerts and authored more than 60 works for the

traditional instrument of Ukraine. His combination of bandura and jazz is unique in the world of bandura music.

Soprano Natalia Temnyk holds a Ph.D. from the National Academy of Music in Odesa. She has won awards in London, Romania and Belarus and was a member of Opera Viva in England for four years before coming to Canada. She arrived in Canada a month ago and will be teaching at the Victoria Conservatory of Music.

Violinist Tatiana Kostour is a graduate of the Kiev Conservatory of Music. She teaches violin and has performed with numerous orchestras and chamber music ensembles. Pianist Irina Graifer

was born in Ukraine and has worked with opera singers and instrumentalists, as well as having spent a decade as an accompanist with the Royal Winnipeg Ballet School.

Victoria's Kalyna Ukrainian choir is proud to share their beautiful cultural traditions with the community and the world. The Veselka Ukrainian Dancers, founded in 1971, are appreciated nationally for maintaining the culture as well as promoting collaboration among the arts.

The Tribute to Ukraine concert is a benefit to raise medical equipment and medicines for the armed forces of Ukraine.



PHOTO COURTESY HELP UKRAINE SSI

Ukrainian bandurist Georgiy Matviyiv is among performers at a Tribute to Ukraine concert at ArtSpring this Sunday afternoon.

what's on this week

Wed.

Nov. 29

ACTIVITIES

Best of the Fests: The Road to Patagonia. ArtSpring. 7:30 p.m. Advance tickets sold out. Limited tickets at the door.

Webinar: Small Housing in Rural Communities: Expanding Housing Options and Reducing Development Impacts. 6:30-8 p.m. Register at events@saltspringsolutions.com

Zoom Author Talk: Susan Juby. Author of Mindful of Murder and many other books. 7 to 8 p.m. Email program@saltspringlibrary.com for the link.

Salt Spring Forum: Author George Black. Beaver Point Hall. 7:30 p.m.

Local Community Commission Office Hours. Meet with commissioners every Wednesday at the CRD office on McPhillips Ave. Ben Corno, 8:30 to 10:30 a.m.; Brian Webster, 10:30 a.m. to 12:30 p.m.; Gayle Baker, 12:30 to 2:30 p.m.; Earl Rook, 2:30 to 4:30 p.m.

Music Bingo. Moby's Pub. 7:30 to 10:30 p.m.

Thur.

Nov. 30

LIVE ENTERTAINMENT

ArtSpring Presents: The Gryphon Trio – Echo: Memories of the World. ArtSpring. 7:30 p.m.

Daryl Chonka and Band. Mateada. 8 to 10:30 p.m.

Open Mic. At the Legion. 7:30 p.m.

Craig's Karaoke. At Moby's Pub. 7:30 to 11 p.m.

ACTIVITIES

Mother Goose. Free group experience for babies, young children (0-4 years) and their parents/caregivers. Presented in partnership with Family Place at the Salt Spring Public Library. 10 to 11 a.m.

Fri.

Dec. 1

LIVE ENTERTAINMENT

Tommy. Mateada's main music person takes the stage. 8 to 11 p.m.

Karaoke. At the Legion. 7:30 p.m.

Friday Nights With DJ Boomtown. 9 p.m. to 12:30 a.m.

Fri.

ACTIVITIES

Christmas Craft Fair. At Lions Hall. 10 a.m. to 4 p.m.

Festival of Trees Opening Day. Harbour House Hotel. Continues daily until Jan. 2.

Neighbourhood Story Time. Stories for young ones read by community members or library staff in the library's children's area every Friday from 11 to 11:30 a.m.

ASK Salt Spring. MLA Adam Olsen is the guest in the ASK spot in the Transition Salt Spring/Restorative Justice room at SIMS. 11 a.m. to 1 p.m.

Transition Salt Spring Toy Swap Donation Intake Day. TSS room at SIMS. 2 to 4:30 p.m.

Youth Games & Chess Club. For ages 9 to 13. Children's area at the library. 1 to 4 p.m.

Sat.

Dec. 2

LIVE ENTERTAINMENT

Metta Grove Visionary Art Concert. ArtSpring. 7 p.m.

Closing Night Rock & Roll With The Dang Package and T. Nile. Mateada's last event of the year. 8 p.m. to midnight.

The Regulars. Legion. 7:30 p.m.

ACTIVITIES

Beaver Point Hall Christmas Artisan Fair. 10 a.m. to 5 p.m.

Christmas Craft Fair. At Lions Hall. 10 a.m. to 4 p.m.

Fulford Artisan Christmas Fair. Fulford Hall. 9 a.m. to 5 p.m.

Salty German Christmas Market. 271 Furness Rd. 11 a.m. to 3 p.m. (Photos with Santa from 11 a.m. to 1 p.m.)

Transition Salt Spring Toy Swap Free Shop Day. TSS room at SIMS. 12 to 3 p.m.

Farm Stand Light Up & Tour. See map at gulfislandsdriftwood.com.

Sun.

Dec. 3

LIVE ENTERTAINMENT

Tribute to Ukraine. National and internationally recognized artists perform at ArtSpring in benefit for Ukraine. 2:30 p.m.

Dec. 1

LIVE ENTERTAINMENT

Blues Jam. Legion. 3 to 6 p.m.

ACTIVITIES

Beaver Point Hall Christmas Artisan Fair. 10 a.m. to 4 p.m.

Fulford Artisan Christmas Fair. Fulford Hall. 10 a.m. to 4 p.m.

Salty German Christmas Market. 271 Furness Rd. 11 a.m. to 3 p.m. (Photos with Santa from 11 a.m. to 1 p.m.)

Farm Stand Light Up & Tour. See map at gulfislandsdriftwood.com.

Mon.

Dec. 4

LIVE ENTERTAINMENT

Vetta Presents: Serenades and Divertimenti. Music by Mozart, Bartók and Dvořák. ArtSpring. 2:30 p.m.

ACTIVITIES

Salt Spring Island Conservancy Stewards in Training Program Celebration. Join leaders and volunteers for a festive winter get-together at the Blackburn Lake Nature Reserve. Learn about volunteering opportunities. 3 to 5 p.m.

Tue.

Dec. 5

LIVE ENTERTAINMENT

Country Band With Open Mic. Legion. 6 to 9 p.m.

ACTIVITIES

Trivia Tuesday. Moby's Pub. 7:30 to 9:30 p.m.

Wed.

Dec. 6

LIVE ENTERTAINMENT

Tea à Tempo: Women of Note. All Saints by-the-Sea. 2:10 p.m., followed by tea and treats.

ACTIVITIES

National Day of Remembrance and Action on Violence Against Women. Ceremony hosted by IVAV and The Circle Education. Centennial Park. 5 p.m.

Toy Swap

Donation Day: Dec. 1 from 2-4:30 pm
Free Shop Day: Dec. 2 from 12-3 pm

Transition Salt Spring room at SIMS

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Friday, December 8

CATEGORIES:

- Best All Round
- Best Use of Lights
- Most Creative

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To enter the contest email:nancy.johnson@gulfislandsdriftwood.com by **Dec. 1**To vote go to: christmasonsalspring.com or email: nancy.johnson@gulfislandsdriftwood by **Dec. 15**


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ISLAND LIFE

LITERACY

Two ferry terminals added to little library list



PHOTOS COURTESY MIKE GARSIDE

Above, Rotary Club member Mike Garside and SSI Little Libraries project initiator Margriet Ruurs in the Fulford ferry terminal waiting room, where free books can now be found. At right, book shelf in the Long Harbour terminal waiting room.



Project organizers thrilled with BC Ferries support

BY GAIL SJUBERG
DRIFTWOOD STAFF

When the COVID pandemic was interfering with Salt Spring Islanders' easy access to books, Margriet Ruurs and her husband Kees started mapping "little libraries" on the island, with a view to encouraging their use and expansion.

From that she created a Facebook page called SSI Little Libraries and an interactive map that shows the locations of what are now some 30 different outdoor spots where people can take or trade a book for free. She also offered "starter kits" to people interested in setting up a little library.

For Ruurs, an award-winning author of many children's books and a self-described "book matchmaker," the project turned out to be a lot of fun and she said she has received nothing but positive comments about it.

"But I kept thinking, you know, the three best spots to have a free little library would be the ferry terminals," she said last week. "I thought it would be perfect to offer free books to people travelling and tourists coming to the island, but also people leaving to go on a trip and saying, 'Oh, shoot, I don't have a book.'"

Ruurs girded her loins, thinking it would be a battle to convince the ferry corporation about the benefits of her plan, but that fear turned out to be misplaced.

"I really expected it to be much more difficult to get permission to install the little libraries on ferry property, but when I approached the terminal manager for all the Gulf Islands, he was so excited and so supportive," she said.

Derrick Greenhalgh is BC Ferries' manager of terminal operations for Swartz Bay and the Southern Gulf Islands.

"BC Ferries plays a major role within the community and many people spend a lot of time in our terminals," he said.

in explaining his support for the idea. "Because of this, when Margriet reached out to me about adding little libraries to the terminals I was instantly excited and saw it as a great opportunity. The books in these libraries will not only give our customers something to do while they wait and travel, but also encourage reading and offer up a sense of community. I believe that anything we can do to improve our customers' experience is worth considering and felt adding these little libraries would do just that."

Ruurs said she was "thrilled" with the response from Greenhalgh and the ferry personnel at Long Harbour and Fulford terminals.

But Ruurs also needed someone to build or find the structures, and she immediately thought of the Rotary Club of Salt Spring Island, due to Rotary's traditional support of literacy causes. Rotary is also a partner in Salt Spring Literacy's Books & Bling sale, contributing \$2,500 annually to help cover costs of putting on the fundraiser.

Ruurs garnered Rotary support for her idea after doing a presentation for the local club, and president Richard Swann and long-time member Mike Garside have worked with her on the project. The result is a bookshelf now in place inside the Fulford terminal waiting room and another at Long Harbour.

"The one at Fulford I bought," said Garside. "I just had to add a shelf and a backing to it. It was almost perfect."

The Long Harbour shelving unit was scooped up by Ruurs when listed for sale by the Anglican church.

A little library is also planned for the Vesuvius terminal but the exact spot has not yet been determined due to the lack of a waiting room there. And ultimately the goal is to have libraries outside at the terminals as well — ideally ones shaped like ferries and/or with a porthole in the design.

Ruurs said something that is still needed is for people who live near the ferry terminals to "adopt" the libraries, perhaps checking on them once a week to ensure they are tidy. Ferries staff have so far taken care of the areas, but she would like book-loving neighbours to be involved too.

In stocking the shelves she has included some books by local authors and ones on regional topics, and ferry or marine-themed books for kids. If people have some appropriate books they would like to donate, they can reach Ruurs at ruurs@shaw.ca or 250-537-2440.

COMMUNITY

December 6th memorial event in Centennial Park

National anti-violence day commemorated

SUBMITTED BY THE CIRCLE EDUCATION

Islanders Working Against Violence and The Circle Education are again hosting the annual Dec. 6 vigil in memorial and solidarity of the National Day of Remembrance and Action on Violence Against Women in Canada next Wednesday in Centennial Park.

The National Day of Remembrance and Action on Violence Against Women in Canada was established in 1991 by the Parliament of Canada to commemorate the 14 young women who were murdered by a gunman on Dec. 6, 1989, at l'École Polytechnique in Montreal as a deliberate act of violence against women.

Nearly 35 years have passed since the École Polytechnique massacre, and gender-based violence continues to be a real and horrific issue in the world, in Canada and in

our own community.

While violence affects people of all genders, ages, religions, cultures, ethnicities, geographic locations and socio-economic backgrounds, populations more at risk of gender-based violence include women, young women and girls, Indigenous Peoples, LGBTQ2 and gender diverse people, women living in northern, rural and remote communities, and women living with disabilities.

According to a Women and Gender Equality report, women living in rural areas of the provinces of Canada in 2019 experienced rates of intimate partner violence that were almost twice as high as women living in urban areas (860 versus 467 victims per 100,000 population), with rates close to four times higher than those for men in these areas (246).

Salt Spring Islanders are invited to gather at 5 p.m. in Centennial Park with candles for the Dec. 6 memorial to remember and commit to violence-free communities.

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Food and agritourism as cultural and environmental regeneration

When it comes to food, islanders are a passionate bunch. It's easy to see why. Small-scale organic farms define much of the culture here, and represent over a century of agriculture and environmentalism on the islands. Even those who aren't growers, makers, or chefs by trade feel the ongoing legacy of island agriculture, through farm stands, farmer's institutes, fall fairs, hyper-local produce at the grocers, and the widespread heritage fruit trees.

While the tourism industry may not seem like a natural conduit for supporting food and agriculture in the islands, at the Southern Gulf Islands Tourism Partnership we see a connection between them as a way to support our communities and our environment, alongside a sustainable economy, so that our islands are resilient and enjoyable destinations long into the future, for visitors and residents alike. In fact, we focus on attracting travellers who align with these values and share our passion for local food and food products. As our organization matures, we're exploring how tourism can better support the local food industry and leave lasting positive impacts. Here's what we know:

Food tourism offers the region a point of differentiation to strengthen its identity, sustain its heritage, and facilitate and regenerate its sociocultural fabric. At the

same time, it allows visitors to experience a place through cuisine while building meaningful connections and a deeper understanding of local culture, which in turn, encourages people to care about the place as if it were their own. This care compels visitors to make responsible, sustainable choices while they're here. Food tourism experiences like farm-to-table dinners, cooking classes, and farming workshops engage people with nature and local food systems. By learning about the process, picking their own ingredients, and shopping at local farms or markets, they develop a relationship to the food. They're invested in the local system.

At the Tourism Partnership, encouraging visitors to choose local food contributes to the local economy and fosters shorter supply chains, helping local farmers, growers, and food producers instead of large industries. It also reduces waste and contributes less greenhouse gasses. The more eateries that source local ingredients, the more we can create local food security and climate friendly systems that are supported by visitor spending. Finally, because food and agritourism are not linked to natural attributes, such as weather, it can be an important way to attract tourists during off-peak times, creating a gentler visitor season that better sustains jobs and businesses year-round.



Food and agritourism emphasizes personal and community well-being, equity, and sustainability.

What does food tourism look like? It could be:

Regular classes, workshops, or seasonal events that highlight our spectacular natural settings, heritage, and cultural landscapes through the stories of food. Engaging, multi-sensory experiences that involve visitors in hands-on food activities, like farm tours, guided shopping experiences, u-pick or other harvesting activities.

Restaurants that use ingredients from local farms and have menu items that reflect the food culture of our area and a sense of place.

Opportunities for food tourists to communicate and connect with local food enthusiasts and fellow tourists to provide a platform for getting to know each other. Accommodations and retailers that link to local food festivals, events, and tours.

Food has an important symbolic value and is rich in meaning. This makes it a

symbol that can express and represent the local culture and identity of our islands. Because of that, food provides a context to learn – new skills, new flavours, and new cultural understandings – to bring those learnings home and to pass on those skills to younger generations. In this way, food and agritourism connect visitors with quality fresh, local food, attracting visitors who appreciate and respect our communities values, and creating a visitor economy that generates a better quality of life for people who live here.

As the Tourism Partnership looks ahead and creates its next Five-Year Business Strategy (2025-2030) which will be supported by annual Tactical Plans, we continue to learn about the food and agritourism and how visitors can support and enhance the local food industry. We welcome ongoing constructive feedback, innovative ideas, and compelling solutions. Scan the QR code to share your insights through our online form.

SOUTHERN GULF ISLANDS

Two young children, a boy and a girl, are standing on a rocky outcrop overlooking a body of water. The boy is pointing towards the horizon. The background shows a forested shoreline and distant hills under a cloudy sky.

We're leveraging leading industry insights to rethink visitation in a way that harnesses local innovation and fosters creative solutions to address the needs of all islanders.

Share your vision for a regenerative future for the visitor economy, scan the QR code to complete a short survey and provide your input.