* AROUND THE DOCK 22 . BOOKENDS 12 . CLASSIFIEDS 27 . CROSSWORD 19 . ENTERTAINMENT & THE ARTS 7 • HOROSCOPE 18 * IN THE WORKS 24 • ISLAND MEMORIES 2 • COMMUNITY PROFILE 6 • LIFE IN THE GARDEN 20 . LIVING WELL 16 . MESSAGE FROM THE PUBLISHERS 15 . OUT & ABOUT 14 . SENIORS' SCENE 19 SCHOOL ZONE 4 • SCOREBOARD 26 • TRAVEL 21

Ramacle Island Journal

VOL.1, ISSUE 1

\$1.00 INCLUDES GST

TUESDAY, **NOVEMBER 3, 1998**

In Focus This Week

Tom and Leah Woods

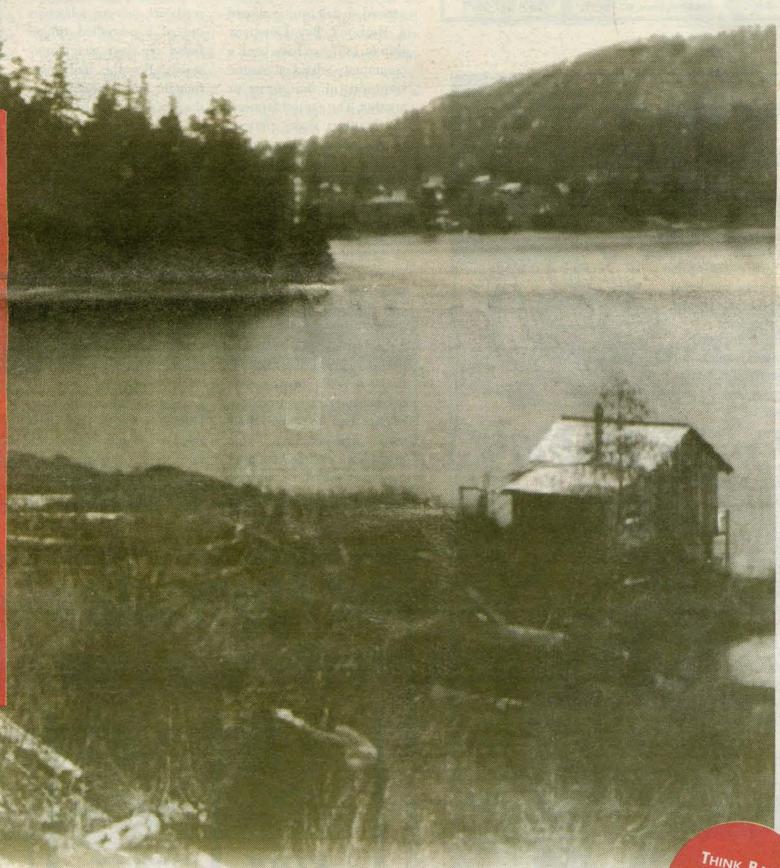
spirit alive

Ron Max and **April Curtis**

the Lion in Winter

The Island Princess and the Cy Peck

Tracing the history of these 'legendary'

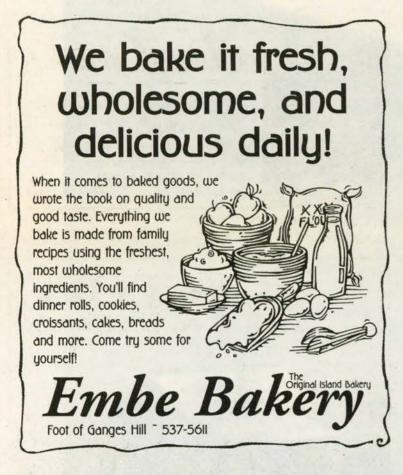


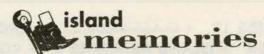
THINK BACK

Tell us what you



Salt Spring Island, BC V8K 2T2





The Cy Peck plying through Fulford Harbour.

Photo courtesy of Mary Davidson, the Salt Spring Island Archives.



The Island Princess and the Cy Peck

by Jim Russell

Ever since the first settlers arrived on Salt Spring aboard a Hudson's Bay Company ship in 1857, we have been a community reliant on marine transport of one form or another. The earliest farmers, stone cutters, shake splitters, herring salters and loggers all had at least one thing in common: they had to transport their products over the water in order to sell them. This single, salient fact had much to do with where settlement occurred, where roads were built, and how Salt Spring and the other Gulf Islands developed in general.

Long before there were any government docks or ferries, those needing to transport goods either to or from the islands had to make their own arrangements. This might have included building one's own wharf, or working with your neighbours to build

a communal one. Some early farmers built their own skiffs, rowboats, or even schooners out of hand-milled timber felled on their own homesteads. For the most part, though, island residents in the late 1800s had to depend on private vessel owners to transport themselves and their freight both on and off the islands. By most accounts, this often proved expensive, unreliable, and downright troublesome, to say the least. It must have been a great relief to the average farmer when, near the turn of the century, Union and Canadian Pacific steamships began making regular stops in the islands.

One such vessel was the *Iroquois*, a rather top-heavy looking steamer that plied the Gulf Island waters until 1911, when she rolled over and sank near Sidney, taking 21 lives with her. Another

small ship, and a much luckier one, the Island Princess, served the islands for over 50 years under different names and various owners. Built in Tacoma, Wash., for the Puget Sound Ferry Service in 1913, she was first known as the Daily. In 1918 she was bought by the Canadian Pacific Steamship Company and re-christened the Island Princess. Under this name she served among the Gulf Islands for a dozen years or so, carrying freight, passengers, mail, livestock, and some of the first automobiles seen in these parts. However, getting cars on and then off a vessel of this type was a very tricky business at best, and took up a lot of valuable time. Sam Matson, who ran the Vancouver Island Coach Lines out of Victoria, saw the need for a new kind of vessel - one that could easily handle roll on/roll off vehicle traffic.

SEE NEXT PAGE



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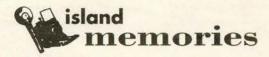
537-5551 Mon-Sat 8:30-5:30

This issue's cover shot

Look to *The Barnacle* for historical images of Island life - like the scenic on the front of this issue, courtesy of Mary Davidson - the Salt Spring Island Archives.

This one's an unidentified image. Drop us a line to tell us what you know, remember, or think you know about our cover shot. We'll be pleased to publish some of your responses in our next issue.

Or send in a flashback photo of your own (and include details) for future publication.



FROM PREVIOUS PAGE

Accordingly, he purchased the Island Princess from the CPR in 1930 and had her converted at Yarrows shipyard into the first true car ferry on the BC coast. Her upper cabins were completely removed, her steam engine replaced by a Fairbanks-Morse diesel, and an entirely new hull was framed and planked over the old one in order to widen her beam enough to carry cars. A new superstructure was then added above the car deck, which included the wheelhouse, a passenger lounge, and a ladies washroom. (With all these major changes, one wonders why they didn't just build a whole new boat!)

Now looking nothing at all like the *Island Princess*, this new little ship with an older ship inside her was so successful that she became the model for several other conversions, and many new vessels as well. Being an astute businessman who also had a good grasp of politics, Sam

Matson wisely named the new ferry after Colonel Cyrus Wesley Peck VC, who just happened to be the MP for Saanich and the Islands at the time, and a war hero as well.

For the next 20 years, the Cy Peck logged thousands of trips between Swartz Bay and Fulford, providing the main link between Salt Spring Island the the outside world. As the population rose steadily in the post-war years, Gavin Mouat and other farseeing businessmen on Salt Spring realized that more ferry service would soon be needed. They formed the Gulf Islands Ferry Company in 1951, and their first act was to purchase the Cy Peck from the Coach Lines. Soon after, they bought another CPR steamer, the Motor Princess, and had her converted a la Cy Peck into the Pender Queen. Being larger, she was put on the Fulford run, while the Cy Peck serviced the Outer Islands. A third ferry, the MV George S. Pearson, was put on the

Crofton-Vesuvius sometime in the mid-1950s. Thus, for a full decade Salt Spring had its own locallyowned and operated ferry service which was, by all accounts, very successful and efficiently run. This lasted until 1961 when the provincial government under W.A.C. Bennett stepped in and bought out virtually all the ferry routes on this coast, including all the boats belonging to the Gulf Islands Ferry Company. This soon brought an end to the Cy Peck's days of active service, although she was held in reserve at her slip in Fulford until 1966, and occasionally used as a replacement when other vessels needed repair. She was eventually sold to a fishing company and began a new but less glorious career as a net barge, store and sometimes bunkhouse that took her far up and down the coast for many more years.

Next week: Down But Not Sunk: the Cy Peck returns to Salt Spring, 1975. TAXI
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Answer to this week's puzzle

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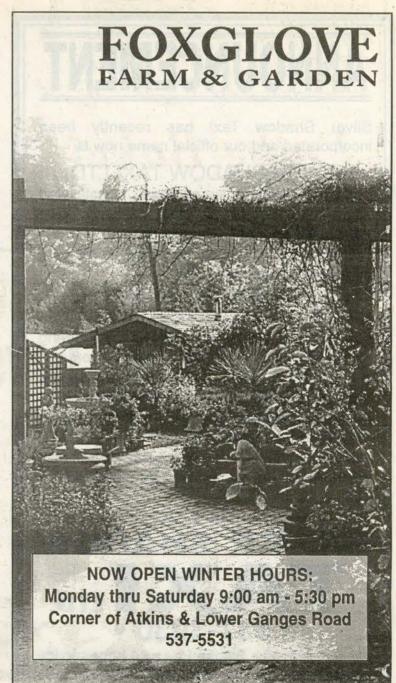
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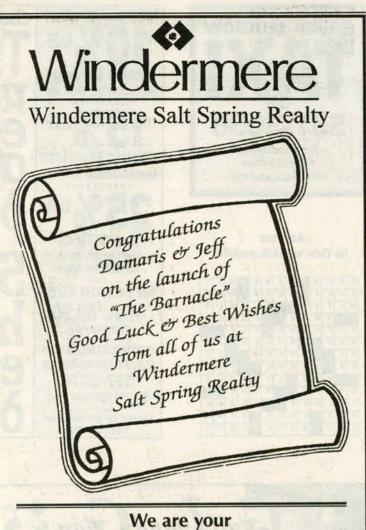
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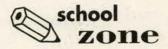


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DPAC postpones Legislature rally

On Tuesday Oct. 27, six District Parent Advisory Council (DPAC) representatives from Salt Spring and the Outer Islands met with the Minister of Education and three Ministry staff to discuss SD#64 budget crises and ultimatum from the Ministry. The following lists pertinent points of the meeting as understood by the DPAC representatives:

- That the Minister expects to receive a financial plan from SD#64 no later than Oct. 31, 1998, and that if a substantive plan is submitted, a public trustee will not be placed in the District to replace the elected Board.
- That the DPAC believes this plan, based on the Board resolution of Oct. 21, 1998, will be significantly short of the required total of approximately \$600,000, and this due to two main reasons: unfunded Gulf Island specific dispersion costs, and expensive unfunded contract

language that is now legislated and outside SD#64 Board control, the latter requiring Ministry assistance to resolve.

- That the dispersion report submitted Sept. 15, 1998, has been forwarded to the Finance and Facilities Advisory Committee and, should this committee recommend adjustment, the Ministry may recognize additional funding to the district for dispersion costs as part of the Financial Plan submission.
- That there is confusion as to why our Middle School costs the District \$400,000 more than funding provides. Ministry staff commented that Middle School funding provincially is under review.
- That the DPAC believes that the Efficiency Advisory Team Report of June 15, 1998, established an inclusive and collaborative process which needs to be continued and, though confusion exists

as to what exactly happened to this process, the Minister feels that it should be continued.

- That the Minister would ask the Finance Department to forgive the accumulated deficit, as long as we (the District) can eliminate our annual deficit.
- That the Minister believes that there are real opportunities to fix the significant financial problems of the District, without sacrificing programs.
- That the DPAC believes that parents and students in SD#64 are not looking for more opportunities than students receive in other Districts of B.C.

Because of the positive dialogue of this meeting, the DPAC has recommended postponement of the Nov. 4 rally at the Legislature, pending the Minister's actions over the next two weeks.

Michelle Mech, Co-chair DPAC

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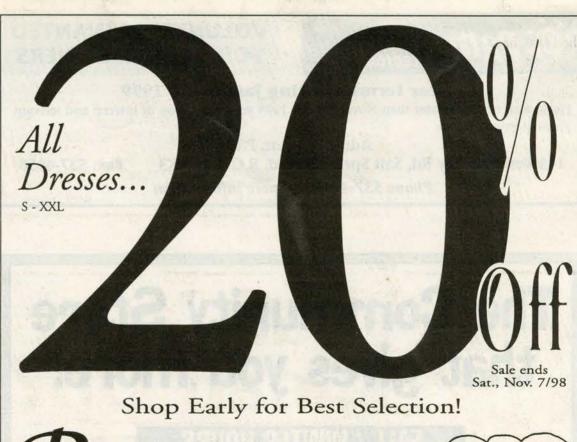
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Students deserve our admiration, praise

It was my pleasure and honour to be asked to speak at the rally that was held at the school board office on Oct. 22. As I stated in my speech, I know why I am involved with the Salt Spring Island Chamber of Commerce. I believe in this island. I believe in this community. I believe in the people.

This island is the place that I have chosen to raise my children and to build my home.

However, I do not think that I have ever experienced a more profound moment in my life, where I was overcome with such a feeling of immense pride, as the moment when I searched the sea of eyes with their faces turned toward me.

As the words flowed, my energy only increased when I could read the eagerness and the stubborness in their eyes that would carry them to take charge of their lives and their community.

They were proud to call Salt Spring their home and they were determined to fight for their education.

I believe apathy can become one of the most dangerous qualities known to

man, but the sight that I witnessed on Thursday afternoon gave me the sureness to know that our children will do just fine.

Parents, teachers, and community members need to give our young people a standing ovation for their commitment to us and most of all to their future. I am so proud of you, but most of all "Be proud of yourselves!" Thank you for being a part of our community.

> Janet Stepaniuk President Salt Spring Island Chamber of Commerce



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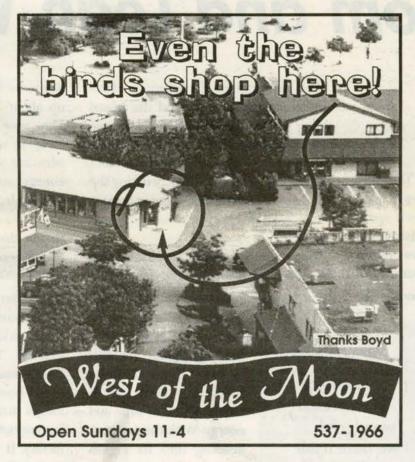
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Classes 'shaking'

Students from two grade 6 classes at SIMS are drinking healthy 'smoothies shakes' once a week for lunch, thanks to Karina Schulz, a parent of a student in one of the classes. A few notable effects on the kids include better concentration and a tendency to stay on task after a power lunch.

Made from a fruit and/or chocolate herbal base mix, the drinks are mixed in a blender - individual choices include fruit juices, coconut, bananas and soy milk. The charge is \$2, with proceeds going towards a dual classroom field trip fund - the classes are going skiing together in early spring.





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November 3, 1998

THE BARNACLE 5

Barnacle

A Publication of Barnacle Press



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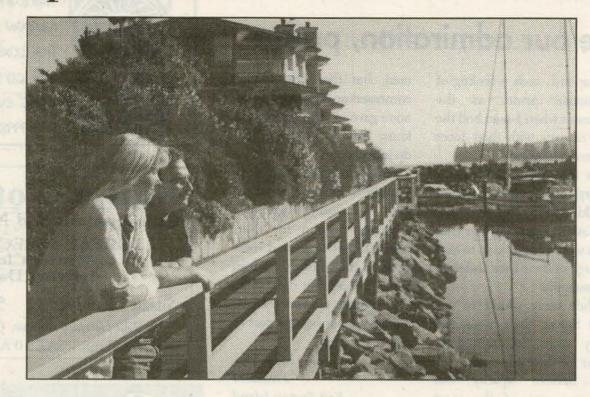
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community profile



Making choices, building traditions - keeping community spirit alive

Tom and Leah Woods

Story and photos by Alison Booth

n the 25 years that Tom and Leah Woods have been married, 10 have been spent here on Salt Spring Island. In that time they have raised three children, started up a business to aid the mentally challenged, and volun-

teered countless hours of their time for the sake of the community.

Construction work on Grace Point Square is what first brought Tom to the Island 11 years ago. When Leah came over from Victoria she instantly fell in love with the smalltown atmosphere and thought it would be a great place to raise a fam-

ily, so they decided to move here.

Since both of them grew up in Saskatchewan, 'island life' took some getting used to. Leah remembers their first winter on Salt Spring, watching in disbelief as locals walked around in shorts looking for Christmas trees. "We could not believe it," she said "you couldn't wipe the smiles off our faces all winter." When the kids got a little older Leah started looking around for a new career outside the home.

She applied for a position with the Ministry for Children and Families to start up a job training centre for adults who are mentally challenged. In the beginning, *Choices* provided only a day program, but it later grew into a business, giving clients two unique options.

The first part of the program offers supervised day trips around the Island doing social activities such as hiking, shopping, playing sports and recycling. The second part is actual job placement at the store, selling clothing, working the till, putting out stock, and doing various other tasks involved in running a retail outlet.

There are currently 14 clients who benefit from *Choices*, and others who have been trained and placed at jobs

outside the store. Because Leah is the private contractor for this business, the responsibility is entirely hers, so it requires a lot of time and energy. With the program heading into its eighth year, she feels very positive about its success. "The community has been wonderful ... we have made a lot of friends

here."

The

community

has been

wonderful ...

we have made

a lot of

friends here.'

When Tom isn't out at the job site inspecting buildings, he can probably be found plotting new and elaborate ways of scaring fellow islanders. Every Halloween he and a group of dedicated

locals transform Mahon Hall into a terribly frightening place for trick or treaters of all ages.

The idea originated a few years ago when Tom was visiting a friend who had set up a haunted house back in Regina. They decided it

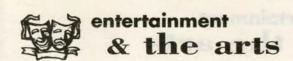
would be fun to try here, and rounded up about a dozen friends to help out. This year there are over 50 people involved with set up, and many others who are sponsoring the event. "The energy among all the volunteers is incredible," says Tom, "and that's what makes it a success." Going into its fourth season the Spookhouse has become a Halloween tradition on the island, drawing in 1,200 islanders last year alone.

Tom also donates some of his free time to a seniors' housing project that plans to provide intermediate care for the elderly. The Gulf Island Seniors Residential Association will offer transitional housing for people that can no longer manage by themselves at home, but are not ready to move into a full care facility. It will try to meet the needs of each individual, by helping them with tasks such as yardwork, cleaning and cooking meals.

For many Salt Spring Islanders, giving comes naturally. "There is such a nice country spirit here, it makes you want to pitch in and help out," says Tom. "We're just like everybody else. We give to the community and they give back."

Getting ready for Halloween at 'Choices'





Singing Bird of Scotland returns for House Concert

Jim Brannigan's back, well at least he'll be here the night of Wednesday Nov. 11 for a house concert. Celtic lovers and folkies know Jim as 'The Singing Bird' of Scotland. He last appeared on Salt Spring as part of the opening act at the Folk Society's final spring concert. He has since left for entertained. For booking, Call Terry at 537-9820.

bunting in

enjoy.

Submitted by Maggie Warbey.

Also be sure to explore the many restaurant venues in town where some of Salt Spring's best are entertaining diners with musical fare that ranges form classic to soonto-be classic. So listen and

the colder, but more musically renowned, climes of Nova Scotia where folks are raving about their gain and our loss. Everywhere he plays audiences are enchanted and

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Road Report ... with Valdy

F or the road, clean petrol is a prerequisite, food is mandatory, and a secure room is essential, but there is one thing about road life that determines both one's pace and the efficient use of one's time: coffee.

A slam dunk espresso or a lingering latté would have perked up my performance at the bandshell in Nashville's Centennial Park,

so I walked west on Broadway, past Vanderbilt University, searching for a cafe. A search that is satisfied on most any commercial intersection in any Canadian city unfortunately failed in Music City, USA. There was no steaming mug of dark Sumatran elixir, nor a decaf, no-fat, no-foam, soy latté here. I had before me drive-through banks, gas bars, medical clinics, fast food joints and megastores: a sprawl for the motorized consumer. What do locals do? How did they keep going? Where was there a good cup of crank?

The City of Victoria provides the delightful alternative of choice, as do Kelowna, Kingston, Haliburton or Halifax. Most major cities and airports now sport Starbucks, Second Cup or Beans Around the World franchises. We can now get our caffeine bump

in our locale, although not always within budget. Even Fulford Harbour has three espresso machines.

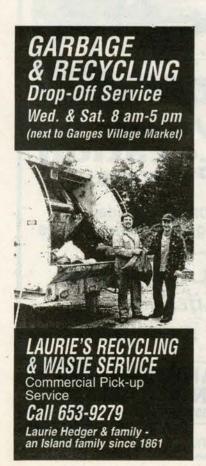
The show in Nashville was fuelled by a wayfattening, muscle-building smoothie from a local gym's juice bar. I probably didn't play as fast, but I really dug into the guitar. When in Rome . . . actually not, 'cause Rome has hundreds of fine coffee outlets.

I travel with Mr. Coffee maker, which I did not lift from an hotel room, and I have found a number of available power outlets on my regular routes: a church porch in Sicamous, the log information building near Merritt, the block heater plugs in most government parking lots, where I grind and brew my own cup. Is it because I'm an

islander that I am more self-reliant? I've learned to fix things rather than replace them, living here in this "difference of opinion surrounded by water." If a situation proves to be unworkable, one tweaks the parameters until one can carry on. This island mentality, this rad(-ical atti-)'tude is essential for our life at home, and can stand us in good stead while we're away. We learn, we adapt, and we move on down the road.









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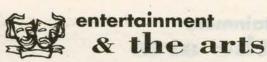
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Carol Fowles



'Wednesday Night Live' entering sixth season at Moby's

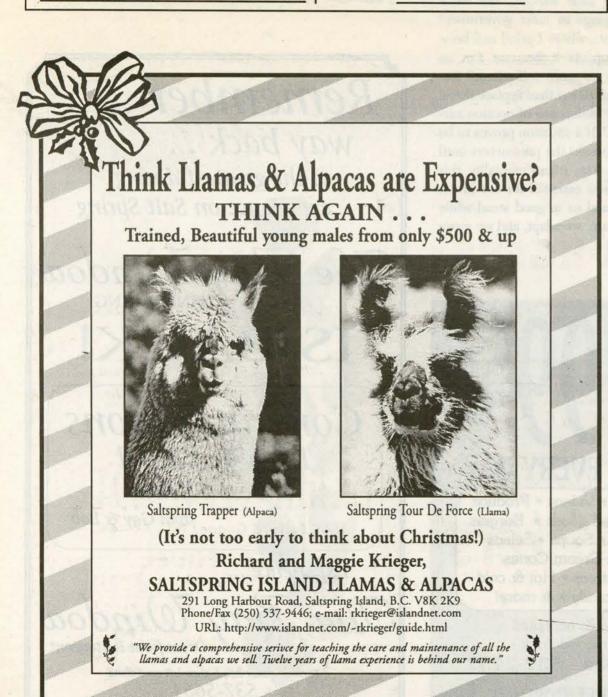
by Charles Wilton

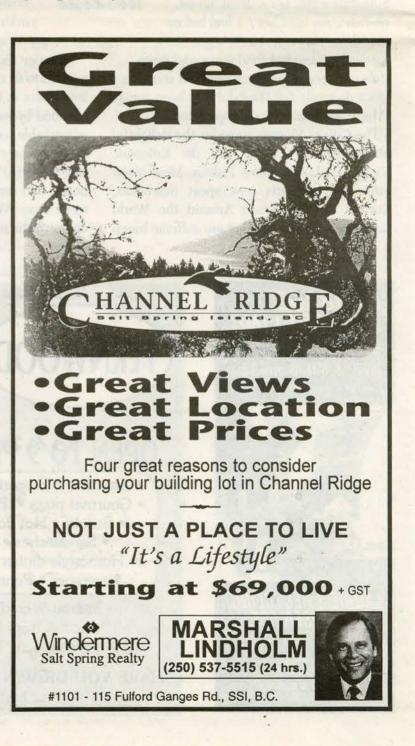
The first Wednesday in November marks the beginning of the sixth year of 'open stages' at Moby's Marine Pub. The fact that it's still going strong after all these years is a testament to the creative energy that abounds on Salt Spring.

Conceived as a venue for local performers to showcase their talents, and as a stage for those with little or no performance experience to make their debut, 'Wednesday Night' encourages one and all to come together, to sing, to listen, to see and be seen. As the host for the past five years, I (Mr. C) would like to express my appreciation to the many friends, co-workers, musicians, comics, poets, actors, critics, old timers and first timers who have kept the show going. Many thanks as well to all of you who just came out to share in the fun.

To those of you who are newcomers to the island, Wednesday Night Live' takes place every second Wednesday from 9 pm until midnight. There are nine 20-minute time slots and those wishing to perform can come into Moby's and sign the list posted at the end of the bar (between Sunday and Wednesday), or register by phoning 537-5559. All performance artists, from clowns to balladeers at whatever level of experience (amateur to professional) are welcome.

As it so happens 'Wednesday Night Live' begins it's sixth year the same week The Barnacle launches its premiere publication. On behalf of myself and Barry Edwards (Moby's pub manager) we wish The Barnacle every success and we hope they receive the same support from the community in the years to come that we have been so fortunate to receive during the past five years.





(m)Öthêr Tøñgué Press, assisted by the Canada Council, presents a special evening of great Canadian novelists reading from their recent works, Saturday Nov. 7, 8 pm at the Lions' Club, (103 Bonnet).

Night of the Novelists features Marilyn Bowering, Robert Kroetsch, Shani Mootoo, and Audrey Thomas. In addition to the readings, books and a Limited Edition Signed Broadside will be for sale, and there will be a licensed bar and refreshments (so no minors).

Marilyn Bowering is the author of the novel, To All Appearances a Lady, as well as several books of poetry, including Autobiography, which won the Pat Lowther Poetry Award. Her new novel, the critically acclaimed Visible Worlds (Harper Collins), won the BC Ethel Wilson Fiction Prize. She lives in Sooke, BC.

Robert Kroetsch has written more than 20 books 'Night of the Novelists' celebrates achievements of four Canadian authors

of poetry, fiction and essays, including *The Studhorse Man* (winner of the Governor General's Award 1969), *The Stone Hammer Poems, Seed Catalogue, Badlands*, and *What The Crow Said*.

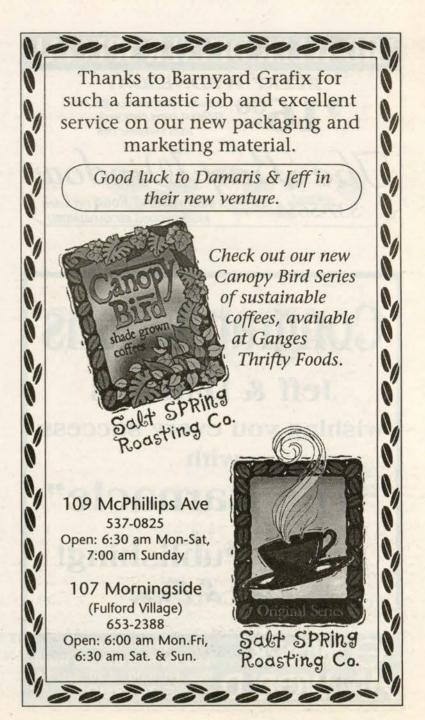
His new novel, The Man From The Creeks (Random House), is set in the Klondike and is based on the Robert Service poem The Shooting of Dan McGrew. He lives in Victoria

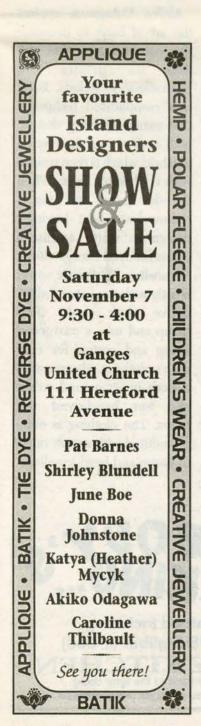
Shani Mootoo's first novel Cereus Blooms At Night (M&S), was shortlisted for the Giller Prize, the Chapters/Books in Canada First Novel and the BC Ethel Wilson Fiction Prize. Recently it was a contender for the acclaimed Booker Prize shortlist. Ms. Mootoo is also a multimedia visual artist. She divides her time between Vancouver and New York City.

Audrey Thomas is the author of many novels and short stories including Wild Blue Yonder, Intertidal Life, Latakia, Ten Green Bottles, Ladies & Escorts, and Mrs. Blood.

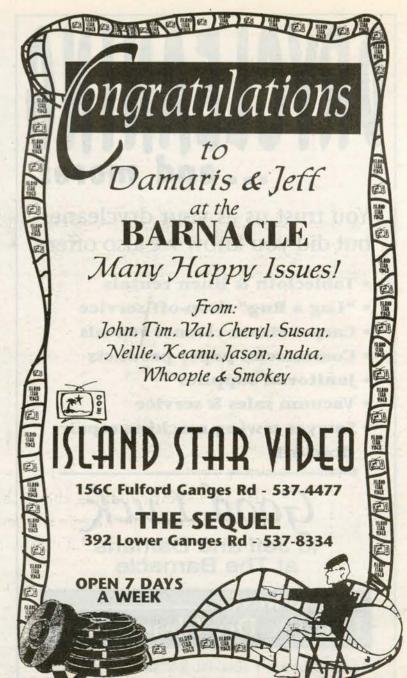
She has won the Marian Engel Award, the Canada-Australia Literary Prize, and the BC Ethel Wilson Fiction Prize several times - most recently for her latest novel Coming Down From Wa (Penguin). She lives on Galiano Island.

Advance tickets for Night of the Novelists are \$12, available from Vol II Books, 537-9223.









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entertainment

Back row, from left -Freeway, Caroline Thibault, Shirley Blundell, Pat Barnes, Donna Johnstone. Front row: Sugi Henson, Akiko Odagawa, June Boe, (missing Katya Mycyk).



Paris, London, New York, Salt Spring Island!

While it may not rank among the top fashion capitals of the world, the Island can boast a lively and productive group of designers, producing hand-made clothing that combines uniqueness of style with quality of workmanship.

Fabric artist Donna Johnstone came up with the idea of showcasing some of these designers in a one-day show and sale. Seven women will be presenting their version of 'Fall Collection' at the Salt Spring United Church on Hereford Avenue, Saturday Nov. 7. In alphabetical order, these are the participants:

Pat Barnes, who was a weaver when she arrived here in 1975, has since moved on to surface design on fabric. Her polar fleece pullover tops, vests, and zippered jackets, all constructed from her own pattern, provide a very flattering style. These garments are embellished with applique designs that range from abstract swirls to bright sunbursts.

Shirley Blundell is the only one of the group not

Island designers gear up for Fall Celebration show

producing clothing. Her specialty is intricately formed costume jewellery crafted from polymer clay. Using a variety of innovative techniques she forms beads, pendants, medallions etc., which are then assembled into earrings and necklaces.

June Boe does something really different with cotton velour. Starting with basic black dresses and tops, she selectively removes the colour, replacing it with vibrant colours in abstract designs. Because they are worked with a free hand, no two of these casual, comfortable fashions are alike.

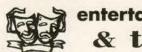
Donna Johnstone, who started to sew at the age of three, and to sell at 12, has been a high-profile member of the island craft community for the past 15 years. Her fall collection includes her popular cotton and linen tunics, as well as polar fleece for the entire family, including jackets, socks, mittens, hats scarves and leggings.

Katya Mycyk's work is an explosion of colour to liven up a winter day. She tie-dyes all manner of garments in brilliant colours. Tie-dying was immensely popular in the late '60s and early '70s. She has updated its use to decorate such unusual items as boxer shorts and men's long underwear.

Akiko Odagawa applies the art of batik to decorate the cotton fabric that she for dresses and Japanese-style jackets. Batik is a complicated technique that entails drawing designs with melted wax directly on to fabric, which is then treated with cold water dyes. When the dye is set the wax is removed with heat -leaving a design in white against a colourful dyed background.

Caroline Thibault works mostly with the natural alternative cloth made from hemp and uses a mixture of hemp and cotton for children's clothing. She presents it both in its natural colour and her hand-dyed soft tones. The clothing is complemented with a wide range of hemp and bead jewellery.





entertainment & the arts

Music Notes

Bob Dylan Live 1966, The Bootleg Series Vol. 4 The Royal Albert Hall Concert

by Bob Stopford

The Bootleg Series Vol. 4 represents the first legitimate release of the most famous bootleg in history. The legendary Royal Albert Hall concert of May 17, 1966 was actually recorded in Manchester, England and has been digitally remixed from the original three-track master tapes.

Disc one of this two CD set is solo acoustic and features classics like Mr. Tambourine Man and Visions of Johanna. Disc two is Bob backed up by The Band (then known as the Hawks) and chronilces Bob's controversial first electric tour.

This recording, famous for

Top 10 Books to Curl Up With

1. Simple Abundance: A Journal of Gratitude, Sarah Ban Breathnach

Don't Sweat The Small Stuff, Richard Carlson

Chicken Soup for the Teenage Soul, Jack Canfield

3. The Street Lawyer, John Grisham

The Stone Diaries, Carol Sheilds

Beloved, Toni Morrison

4. Venus and Mars Starting Over, John Gray

the often angry responses of the crowd, captures all of the booing, stomping and even the now famous cry of 'Judas' from one member of the audience.

The sound quality and performances throughout are excellent and the double disc set includes a 56-page book-

Bob Stopford is the owner of the Music Emporium.

Karaoke at **Harbour House**

Fancy yourself as a sultry Madonna crooning, a swaggering Jagger pouting, or maybe even a nasally Dylan with a voice like sandpaper and glue? Well then, strut your stuff on the first Friday of the month at the Harbour House, where Karaoke has been going strong for about three years now.

The groups and solo artists of Salt Spring gather on this night to entertain the patrons, as well as having fun themselves. There's a vast selection of music to choose from in the lounge, ranging from artists such as Garth Brooks, Shania Twain, Alanis Morisette, and CCR, to Neil Diamond and the red hot Chilli Poppin' Daddys, just to name a few. For those who are a tad shy, an Emcee is on hand to help people out with whatever they attempt to sing. Karaoke starts at 8 pm



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Conversations with God Book II, Donald Neal Walsch 9. I Know This Much is True, Wally Lamb 10. Talking to Heaven, James van Praagh Submitted by Carole Matthews

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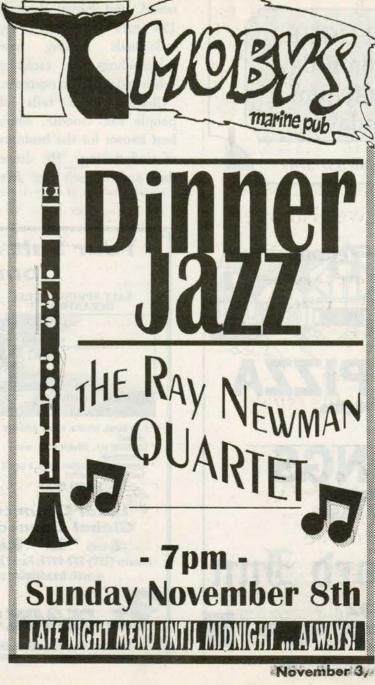


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Historical Society to benefit from launch proceeds

Salt Spring history charted in new book

Salt Spring The Story of an Island by Charles Kahn

Salt Spring: The Story of an Island by local author Charles Kahn will be launched on Saturday, Nov. 7, at Mahon Hall, Ganges, 2 pm to 4:30 pm. The event is hosted in part by the Salt Spring Island Historical Society and a portion of the proceeds from book sales will be donated to the society.

Salt Spring has long been a destination for people from different countries and backgrounds. Finally one of its residents has compiled a diverse, entertaining, and well-researched history of the island. Salt Spring, The Story of an Island is bursting with odd anecdotes about the individuals who give the island its unique charm. It begins during the days when only the Coast Salish people lived on the shore of the island, and moves through 150 years of settlement by individuals seeking surroundings or escaping urban and suburban existence.

Charles Kahn tells of people like Goodie, who's best known for the business of undertaking. "He drove the ambulance, the fire truck, and the truck used as a hearse. Goodie acquired many skills in his profession. When a friend asked him one day for a badly needed haircut, Goodie agreed but asked his friend to lie down. His usual clients were never in an upright position." Another character, called the 'Squire of Salt spring', was known to

'Living on the south side of the Island was considered living on the wrong side of the tracks'

provide clothes and incentives to islanders to ensure they dressed in a fashionable manner. Mabel Davis remembers that "women had to have 18-inch waists. Well, I couldn't get below 22. And he wanted high-heeled shoes five-inches high, which was very high in those days. He liked us to have earrings and a veil. He used to give us gloves every now and again. Oh, he was awfully good!"

The author also reveals that living on the south side of the island was considered living

"on the wrong side of the tracks" by the islanders. An 1891 census lists farming as being the most popular occupation on Salt Spring, but seal hunting was also very popular. And, as always in a small community where everyone knows each other, there were plenty of scandals between residents. Salt Spring: The Story of an Island is the first comprehensive history of the island ever published. It is full of delightful stories and photographs about the people who made it so special.

Born in Montreal in 1945, Charles Kahn has worked as a freelance editor and writer for over 30 years and has had numerous travel articles published in The Globe and Mail, The Montreal Gazette, and Touring and Travel. He has edited and co-authored several educational textbooks and is also the author of Hiking the Gulf Islands. In 1992 Kahn moved to Salt Spring Island where he is an active member of the Salt Spring Historical Society and the island's Trail and Nature

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ou know how it is when you're sitting over a coffee on Salt Spring, watching strangers as they enter the place and you try to figure who they are, what they do, what their story might be. Well, I was waiting for Ron Max.

I'd never met him before, but I knew he'd directed the highly successful Island version of *The Lion In Winter*, that he was both actor and director, that he'd moved to Salt Spring four months ago, and that he was already thick in the middle of Island life. I also knew he'd be with a woman, April Curtis, who plays Eleanor in the play and is also the play's producer. So it would be easy to spot him; keep an eye out for a man and woman.

But the second Ron entered alone - I knew this was the person I was going to interview. There's something about the way someone who makes their living by acting and working in film and theatre stands. Alert. Taking in the room. Occupying space in a certain way. As I was thinking it over, it actually reminded me of my late greatuncle, Fighting Jack McKenna, who was a pro boxer. There was a way he stood, one that I recognized as a kid, to be special - someone who was in the world and curious about the nature of the world, passionate, even while knowing a lot about life's dangers.

Anyway, I was right - this was Ron Max, and as April Curtis joined us and we settled down to more coffee, I could see why they worked well as a team. Both actually listened to what the other was saying, were respectful of the other, and each shared the same love - theatre.

Ron isn't someone who brags about himself, so it was good that April was there to describe the process from her point-of-view as a performer, and to shed light on what has turned *The Lion In Winter* into what the grapevine is calling tight, focused, with a lot of energy and thrust.



I talked with Ron about his decision to move to Salt Spring, a choice that became clearer and clearer the more he thought about it. He talked

about what he loves here, why he's now calling it home.

April described the way that Ron works with actors. "He's the most gentle director I've ever worked with, it's like no detail is ever too small. He makes

you feel like there's plenty of time even when there isn't! And each person is approached uniquely - he knows how to speak to each actor as an individual."

Ron nods. It's obvious he enjoys working with actors. "I understand

the process the actor goes through. I appreciate the struggle. Also I've taught a lot over the years, so I have a way of being able to identify

things and go right at it." His experiences in Boston, in New York, in theatre, film and television, all connect, infusing him as he talks, with growing energy, about his work on this particular play. He has no trouble

telling me about the way that Salt Spring has the power to shift work to stir up things in the way we feel about life.

Salt Spring may be described at least 11,000 different ways - but there is usually one common observation - this is a place where you get to be who you actually are. I asked Ron about that.

He thought a bit before he replied: "I think this is a place where you come to experience peace. And I think if you have peace of mind, and peace of body, then you are bound to make some shifts. People here are very supportive and willing to listen to what you have to say. If they like you, they like you! And if they don't like you," he laughs, "they don't like you. And I like that - I love that."

April says that people are loving the play, that word of mouth has resulted in near-full to full houses, that the library has seen a sudden increase in people wanting to know about the royalty in the play, that people have been searching high and low for the old movie of the same name, and that it was this Island buzz that made them decide to add two additional performances (Friday and Saturday, Nov. 6 and 7, 8 pm in Mahon Hall).

Ron talks with enthusiasm about the way some of the actors in the play came to eight hours of rehearsal after working all day at their regular jobs, of how he could envision a professional theatre company emerging on the Island. As he talks about the way Joseph Papp began, so far from the city that you couldn't see the lights, it's clear how much this experience has connected him to the Island, and what he's brought here with him.

So when you go to the play, watch for the way the drama moves, the decisions the actors make, the way lighting enhances a delicate moment, or helps punch up a funny line. See the movement on stage, the pattern, what happens when a group of people get to bring their unique individual talents into the service of one focused vision. And as you notice that, you'll be seeing what the director does. Later, you can tell him what you think. He'll be easy to spot: he's the guy with the stance of a boxer.

Story by
William Gough

Photo by
Alison Booth

Book Review by Anne McKerricher

When disaster strikes

Into Thin Air by Jon Krakauer Anchor Books People are fascinated by stories of disaster. Two examples of this fascination are the movie, *Titanic*, which broke all previous box office records, and Jon Krakauer's book, *Into Thin Air*, which has been on the best-seller lists since it was published in 1997.

In May 1996, through a combination of bad choices, bad weather and bad luck, a climbing disaster happened on the world's highest mountain. Nine people lost their lives; others were scarred both physically and psychically.

This book is one man's account of what happened. Jon Krakauer is a climber and writer - in 1996 he was commissioned by

Outside magazine to accompany a team that was taking paying customers up Everest and to report on the expedition. The magazine wanted a story on the growing commercialization of Everest, which by 1996 had reached the point where a number of guiding companies would take just about anyone up the mountain for a fee of \$65,000 US.

Krakauer seeks the answer to what and why things went so terribly wrong in May 1996 on the upper slopes of Everest. In his examination of the causes of the disaster he does not spare himself and his own role in the subsequent tragedy. He accepts responsibility of adding a dynamic to the expedition

in his role as a journalist, a role he believes caused people, notably the guides, to take greater risks than they would have otherwise.

Into Thin Air is a compelling read. It tells of the human capacity to endure great pain and hardship, and allows us to see the grinding challenge of climbing the world's highest peak. It is an arduous, unpleasant and difficult experience, even when things go well.

When things go wrong, disaster is both inevitable and terrible. As in *Titanic*, we get a survivor's story that shows the human flaws of hubris, and of errors in judgment. These flaws result in suffering, yet they also allow for the portrayal of great courage.

November 3, 1998 THE BARNACLE 13





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The new kids on the block

We know there were a few of you among our many well wishers who really wondered if we could actually pull everything together in time for our targeted launch date of November 3rd. There were times when we wondered the same thing ourselves, and yet here we are!

We couldn't have done it without the overwhelming community support, along with the many talented people helping us behind the scenes - whom we'll be introducing to you in the weeks ahead.

Many of you have asked

why we chose our name: The Barnacle. The easiest explanation is that we are all "stuck on Salt Spring" for many reasons, and that our goal is to present a variety of those reasons in our pages every week.

Our mandate is to provide a weekly publication to serve as both an information bulletin board and as a marketplace to bring advertisers and customers together.

Each week The Barnacle will showcase a collection of writings by islanders involved in sports, schools and community groups, along with weekly columnists musing on a variety of topics from cooking to marine. Of special note are our weekly islander profile and historical feature. We express our appreciation Mary Davidson and Anne Humphries of the Salt Spring Island Archives for their cooperation in supplying us with photographs.

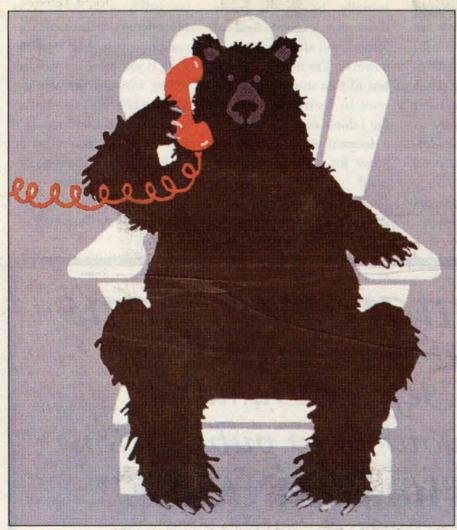
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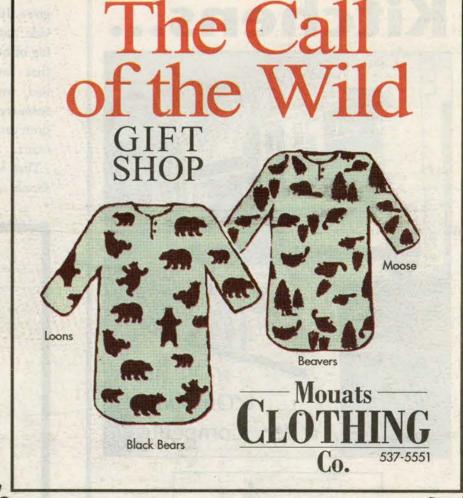
tell them they read their ad in The Barnacle.

Finally, to our spouses and families, a tip of the hat for your support, patience and understanding as we immersed ourselves in this new venture.

Please look for The Barnacle to arrive Free in your mailbox for the first four weeks. It's our way of saying thank you all! On behalf of everyone associated with The Barnacle, we hope you'll get as much enjoyment from reading it as we do producing

> Damaris Rumsby Jeff Outerbridge











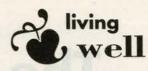




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November 3, 1998



Focus on the Family ... with Dr. James Dobson

Parents' Role in Sex Education is Indirect After Puberty

Question: You've indicated when sex education should begin, When should it end? Dr. Dobson: You should plan to end your formal instructional program about the time your son or daughter enters puberty (the time of rapid sexual development in early adolescence). Puberty usually begins between 10 and 13 for girls and between 11 and 14 for boys. Once they enter this developmental period, they are typically embarrassed by discussions of sex with their parents.

Adolescents usually resent adult intrusion during this time - unless they raise the topic themselves. In other words, this is an area where teens should invite parents into their lives.

I think that we should respect their wishes. We are given 10 or 12 years to provide the proper understanding of human sexuality. After that foundation has been laid, we serve primarily as resources to whom our children can turn when the need exists.

That is not to say parents should abdicate their respon-

sibility to provide guidance about issues related to sexuality, dating, marriage, etc., as opportunities present themselves.

Again, sensitivity to the feelings of the teen is paramount. If he or she wishes to talk, by all means, welcome the conversation. In other cases, parental guidance may be most effective if offered indirectly. Trusted youth workers at church or in a club program such as Campus Life or Young Life can often break the ice when parents can't.

I'd also suggest that you arrange a subscription for your kids to magazines that provide solid advice - from the perspective of a friend, rather than an authority figure.

Question: My boyfriend and I have been seeing each other for almost a year. Initially, he would freely show me a great deal of respect and affection. Lately, however, I'm seeing less and less of this attention. I don't want to be overly sensitive, but I don't want to be used as a doormat either. How can I know for sure what is the case?

Dr. Dobson: Give yourself a little test by answering these

questions about to ship. Are you mater phone calls to the son? Does he imegou the truth? been 'stood up' reasonable excust fear he is slipping is that causing yeard hold'.

Are you tolerathat others was accept? Does he dence of cherishis wanting to make Does he reveal you to others and ments about you that embarrass physically abusive Does he ever reinstead of your reinstead of your reinstead of your fasy, "Why do you the stuff he does he was a sufficient to the does he does he

These are que only you can ans you are honest we you will have no identifying di components to yo ship. If you come wrong answers, to is not to beg him to it is to pull back a follows. If not, yo off looking for son Copyright 1998 J. Dobson Inc. Distributions of the control o

Congratulation & Best Wishes to Jeff & Damaris on your new publication "The BARNACLE"

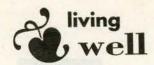
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Let's Eat ... with Linda Koroscil

Growing up on the farm on Salt Spring has left me with lots of fond memories - especially in the kitchen. One that I find particularly amusing was one Sunday when I was about seven years old. My brothers and sister, my mother and myself went off to church leaving my Dad in charge. "I'll make the soup," he called as we drove away in the old '49 Chevy.

Lunch was ready at 12 sharp. Wonderful soup smells wafted down the driveway. We all sat down to creamy pink-tinged onion soup laced with garlic. Mom looked across the table at Dad. "My goodness John, these are mild onions - where did you get them?" "In the garage," he answered. My mother's spoon fell to the floor. "Those were my prize-winning iris bulbs!" Anyway, this isn't the Iris Bulb Soup, but it's my mother's

Beddis Road Best

3 chicken legs sal 1/4 cup pot barley thy 1/4 cup brown rice ch water to cover pa onions, carrots, celery, peas, corn, or what have you.

salt and pepper thyme, sage, and chopped fresh parsley (lots)

Simmer chicken, rice and barley til tender. Remove chicken from bones - chop meat. Add onions, carrots and celery. Simmer til tender, then add the peas and corn.

Just before serving throw in a handful of parsley. My Dad always chopped this right at the table with his Swiss army knife. I think all that parsley is why he lived to be 92!

Everybody's Health

Note: Everybody's Health is a general interest column. We welcome submissions on wellness topics and health-related issues. Here is a timely article on vision and night driving.

Ask the Optometrist ...

Question: My vision seems perfect during the day, but driving at night - that's another story. Why is it so much harder for me to see at night? Do I need glasses?

Answer: The world becomes a totally different place at night when it is lit artificially exposing the human eye to a host of unique problems such as glare, distortion, and obstruction. And now that the days are getting shorter, motorists will spend even more time finding their way along dark roads.

Clear, comfortable and efficient vision is important since a high percentage of driving decisions are based on what is seen (or not seen). Headlights and streetlights cause glare, and piercing lights from traffic can make taillights and brake lights difficult to distinguish.

Aging, smoking, uncorrected vision problems and certain diseases make it even more difficult to cope with glare. Problems with distortion and obstruction can be caused by headlights which are dirty or electrically faulty. Improperly aimed headlights put an increased burden on your

vision. Scratched, pitted, or dirty windows and mirrors also distort the picture of what's around your vehicle. Make sure windshield wipers and wiper blades are doing their job without streaking,

and that all mirrors are clean

and correctly adjusted.

Any kind of vision problem, at night or during the day, should be discussed thoroughly with your optometrist.

Submitted by Dr. Lise Fraser, Optometrist.

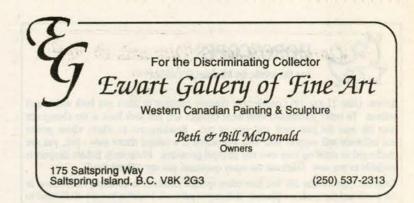
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Aries: (Mar 21-Apr 19) Considerable changes continue to affect you both within and without. To better understand what these changes are, just look back at the changes in your life over the past week and year or two. Reaching out to others whose power and influence will support your own aspirations is a central theme now. Still, you are challenged to stand on your own two feet and persevere. Fortunately, hidden support is available to you now. Don't ask too many questions, just say "Thank You!".

Taurus: (Apr 20-May 20) You have taken specific measures to advance your position in the world and the seeds are planted. Before you proceed, however, you are challenged to pause, look within and ask what limiting and/or inflated opinions and beliefs to hold about myself? Gaining a clear and realistic perspective now will serve you in the years to come. You can reach out to gain insight from others, but taking a real and honest look for yourself may actually prove more reliable.

Gemini: (May 21-Jun 20) Despite the many changes unfolding in your life you may feel as though you are on hold. Trust that you are not alone on this one. Whether from external and easily identifiable sources or from more hidden influences, things just aren't flowing as smoothly as you and many others would like. Exercise patience with the process and make the best use of this delay period. You will soon begin a meaningful journey towards discovering yourself through others. In the meantime, enjoy the lapse.

Cancer: (Jun 21-Jul 22) Your love life continues to spark and crackle. Like a child you yearn to play. Ironically, you may have to work at it to create some space to do so. You may otherwise feel disgruntled and sulky in a childish manner. Making room for more fun and pleasure in your life may be a missing element in the new foundation you have recently set. Fortunately, the cement is not quite dry yet and there is time to implement this all important feature. Plan to play hard and work easy!

Leo: (Jul 23-Aug 22) A deep desire to connect with who you are becoming is a main focus now. Beneath the smiles and laughter, you are not as certain of your direction as you would like. To this end you are searching for a firmer footing in your life. It is rapidly approaching but will still take until the new year to more fully reveal itself. Maintain a practical and even frugal approach. This is not the time to take a big leap unless you feel confident enough to do so in the dark. Patience kitty!

Virgo: (Aug 23-Sep 22) The time is ripe to re-evaluate the facts surrounding your financial status. You are eager to make some bold assertions but you are wise to get really clear before you do. The choices you may feel right for you today may well prove to be quite different tomorrow. Prepare to re-evaluate your entire approach. Everyone has their reasons for being and acting the way they do. Take time to discern whether their choices and desires are true for you.

Libra: (Sep 23-Oct 22) Taking stock of what you have and what you truly value continues as a central theme. An exploration of inherited social values may not be sparking your imagination as fully as you would like. You may feel uncertain of who and what to trust so take it slow. See the opinions and objections of others as opportunities to contemplate the bigger picture of your life. Defensive reactions about what you think you believe may put you back somewhere in your past.

Scorpio: (Oct 23-Nov 22) A feisty and fiery mood is causing you to be heard whether others like it or not. You may feel somewhat cautious in as much as you do not feel as polished or prepared as you would like. Yet, you are also prepared to say certain things just to see what happens. Ever content to play the devil's advocate, for you everyday is spliced with a little bit of Halloween. Assess whether your objections are for the sake of others or just a mask for your own secret ambitions.

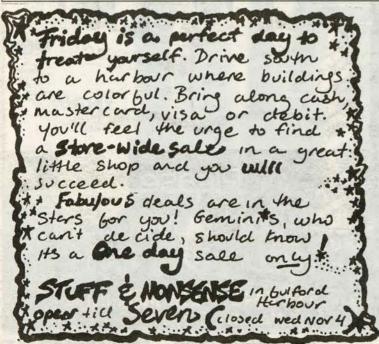
Sagittarius: (Nov 23-Dec 22) Like your Scorpio friends, you are challenged to discern whether your ambitions are as altruistic as you would like to believe. For answers to this, watch who is upon your stage at this time. Trust that you are getting a direct reflection. If you do not like what you see, turn within to evaluate what changes within yourself will bring about positive results. Blame is an illusion masked by rational and defended with judgment. Personal responsibility for everything in our life is the first gateway to power.

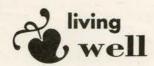
Capricorn: (Dec 23-Jan 20) The urge to rub elbows with friends in high places may be strong now. You probably feel at least a little scattered and confused about your direction. The changes in your life continue to blow with the force of a hurricane. If this is not so apparent it is because they are taking place within. Everything is in question now for most everyone so do not expect to get any clear answers at this time. Also, do not try to force things. Trust that this transformation is much bigger than you.

Aquarius: (Jan 21-Feb19) Speaking of storms and hurricanes, you may feel as though you have entered the eye. That magical time when everything seems so smooth and harmonious. Enjoy this oasis period because it likely will not last for very long. Use it to negotiate where you would like to be when the momentum of the drama begins to pick up again. This is your window of opportunity to situate yourself in such a way that you can experience the excitement from a secure vantage point.

Pisces: (Feb 20-Mar 20) Your search for that particular recipe which will enable you to fully express your personal power in the world continues with full force this week. To this end you feel inclined to gain a vantage point from where you can see the bigger picture of your life. This perspective will not bring the quest to an end but will help you to navigate through the next major stretch. Be open to the practical advice of others. Prepare to negotiate new deals and arrangements.

Michael O'Connor is available for consultations. (250)352-2936 or oconnorm@netidea.com





Dr. Laura ... with Dr. Laura Schlessinger



Have a heart-to-heart with yourself

I heard a great joke from my rabbi at a recent sabbath service. At least, it started out like a joke. A young man goes into a coffee shop and orders some coffee and dessert. He appears nervous as he plays with his coffee cup and keeps looking back over his shoulder to see when the public telephone will be free. Finally, he picks up the phone, dials, and asks for the manager of whatever company he is calling. The coffee shop is small, so the owner overhears one side of the conversation between the young man and the business's manager.

"Hello. I'm looking for a position as sales manager. Oh you already have someone in that position? Well, I know I have a lot to offer in enthusiasm, integrity, experience and energy.

"Oh, you are already satisfied with the person you now have in that position? Well then, thank you for talking with me."

The young man, strangely appearing more calm after this seeming disappointment than before the call, comes back to his chair to finish his coffee. The owner, feeling sad for the young man's apparent failure to get this job, says, "Young man, don't lose hope. I'm sure you'll find something soon."

The young man looks up at him with amusement and says, with a triumphant grin, "You don't understand - that was my boss I was talking to. I was just finding out how I was doing!"

Imagine being able to find out how we are doing in all the aspects of our lives through such a simple phone call. Are you sure you would even want to? Imagine calling your spouse and saying you noticed him somewhere and he seemed really nice. In fact, you'd be interested in dating him.

"Oh, you're already married? Well, are you quite satisfied with your spouse? Are your needs really being met? Are all your expectations being fulfilled?" What do you imagine your spouse would answer? Would you keep your 'spouse' job. Or would your spouse be tempted at least to fantasize about having with a stranger what you two

abandoned years ago?

How would the conversation go with your children when you got to mentioning how you would be as a parent: available, attentive, involved, loving, compassionate, sensitive, fun. Would your child firmly state that this position is already well filled? It's frightening that this is the very approach used by would-be child molesters, who respond to the emotionally neglected children of busy or absentee parents. How might the conversation go if you were to anonymously call your own conscience? "Hi," you might begin. "I wonder if you're involved at this time?"

"Well," your conscience replies, "I'm kind of involved, but not really."

"I am a person who would respect you and take your opinion seriously."

"It would be a wonderful feeling to have that sort of intimacy again. I miss it. I mostly get specious arguments, insults or am simply ignored. Then when the problems happen, I'm dragged along into therapy sessions, only to endure ridiculous associations of events as excuses for bypassing my directions, and ultimately being blamed for what is out of my control."

"I promise that I would stay closer to you, listen and learn from you. I would let you keep me safe."

"You say that now," your conscience replies, "but when you got a better offer, something more flashy and immediately stimulating, you'd abandon me, too."

If any of this rings true or sounds all too familiar, you're not really getting away with anything. But you are getting away from everything that really matters in life. You don't need to formally ask the important people in your life to role play these dialogues with you. Try it by yourself. And when you find yourself rationalizing, explaining or complaining as an excuse for your lack of loyalty, loving, time, patience, thoughtfulness, to say nothing of ethics and morality, know that your job could soon be open.

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Salt Spring Seniors ... with Mary Toynbee

Some November Dates to Remember . . .

• Thursday Nov. 5 -1 pm at the Lions Hall on Bonnet Road.

A Program on the 'Abuse and Neglect of Adults: Does it Occur on Salt Spring? How Can We Protect People at Risk?' This presentation is being sponsored by the Office of the Public Trustee and the Com-munity Response Network Project.

• Wednesday Nov. 25 -2 pm at the Seniors Centre. Lorcan Pitcher, Long Term Care Case Manager,

will lead a program about MEMORY (if he remem-

• Thursday Nov. 26 -

2 pm at the Seniors Centre. Wayne Joyce, financial advisor, will speak about Preservation, 'Estate Charitable Gifting and

Long Term Care' (ie. how to minimize taxes in your later years).

And for seniors looking for sociability, don't forget: Every Thursday, lunch is served at the Seniors Centre, every Friday there is Mah Jong, bridge and other games.

Call the Seniors Centre, 537-4604, for information and reservations.

SALT SPRING ISLAND LOCAL GOVERNMENT INITIAT (SSILGI)

The CRD and the Islands Trust have co-operatively formed an Executive Committee comprised of the Regional Director, Alternate Director and Salt Spring Island Trustees to establish the Salt Spring Island Local Government Initiative (SSILGI), for the purpose of investigating the feasibility of municipal incorporation for Salt Spring Island. It is anticipated that the feasibility study be completed within 6 months after its commencement.

We are seeking applications from the residents of Salt Spring Island who are interested in serving as a volunteer on the Steering Committee of SSILGI. The role of the Steering Committee is generally as follows:

- select a consultant in consultation with the Executive Committee:
- · work with the consultant and the Executive Committee to ensure that all relevant information is gathered and analyzed;
- · facilitate involvement of the general public throughout the
- review the consultant's report and make recommendations to the Executive Committee:
- undertake further duties that may be required.

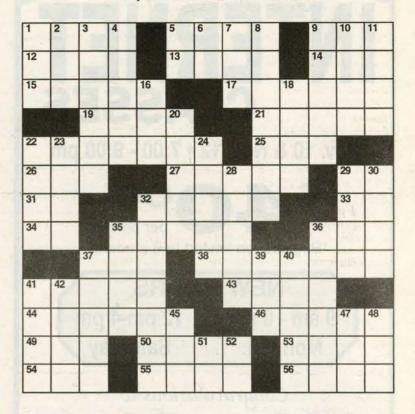
If you are interested in participating in a fact finding investigation into issues of municipal incorporation for Salt Spring Island, please submit your application with expression of interest no later than, November 13, 1998 - 4:30 p.m. to:

> SSIGLI Secretary #206 - 118 Fulford Ganges road Salt Spring Island, B.C. V8K 2S4 Fax: 537-9633

Canadiana Crossword

BOO!

By Bernice Rosella and James Kilner



ACROSS

- 1 Decree
- 5 Weapons
- 9 Hated tax, abbr.
- 12 ____ The Lion 13 All Hallows disguise
- 14 Expression of surprise
- 15 Hallowe'en harridan
- 17 Womanizer
- 19 Nutrient carbohydrate
- 21 Impostor
- 22 Hallowe'en month
- 25 Butter serving
- 26 No, in Dundee
- 27 Competed
- 29 Promo
- 31 Movie extraterrestrial
- 32 Performed with Paul and Mary
 33 __ and behold
 34 Nazi elite org.

- 35 Meditated
- 36 Levy
- 37 Mr. Sheep 38 Variety of eel
- 41 Make steep
- 43 Rake
- 44 They're thwarted by 36 Dn.
- 46 With 23 Dn., not to be crossed
- 50 Promissory notes
- 53 Greek portico 54 Ms Sheep
- 56 Catch sight of 9 Dn. perhaps
- 55 Use nuclear weapons

DOWN

- 1 Natural condensation
- 2 Whitney, for one
- 3 Assets and liabilities
- 4 The larger picture 5 Morning
- 6 Egyptian sun god
- 7 Food additive, abbr.
- 8 Captain
- 9 Hallowe'en horror
- 10 Transaction
- 11 Norse god
- 16 Wheel's centre
- 18 Urge on
- 20 Sloughs
- 22 Aces
- 23 With 46 Ac., not to be crossed 24 Honey badger
- 28 Common conifer
- 29 Wings
- 30 Kept woman
- 32 Jack-o'-lantern makings
- 35 Marcus, for short
- 36 Thwarter of 44 Ac.
- 37 Increase in pay 39 Rabble
- 40 It races at the approach of 9Dn. 41 Eye trouble
- 42 Rowing team
- 45 French currency
- 47 Policeman, slang
- 48 Kathleen, for short
- 51 United Kingdom, for short
- 52 Compass point



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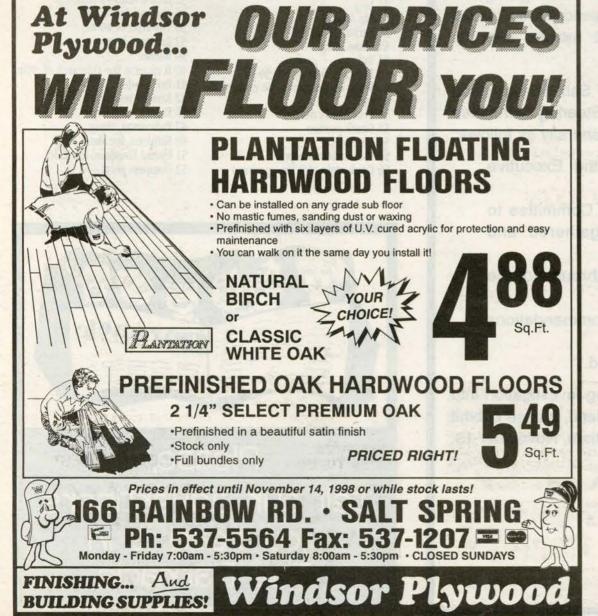
TRIBAL DRUM COMPUTERS

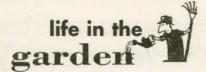
Upper Ganges Centre, 330 Lower Ganges Rd.

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Overwinter marginal plants

by Joe Clemente

Looks as though fall has crept up on us gardeners quickly this year, especially after our long hot summer that seemed never ending. It's a good time of the year to think about overwintering or protecting marginal or half hardy plants. We don't know what winter has in store for us this year. Our winters are generally quite mild here in Lotus Land, but we need to watch out for prolonged freezes that can damage exposed root systems.

It's a good idea to place your potted plants close to a house - under an overhang provides a good microclimate. Also, wrapping an old blanket around the pot will prevent it from freezing solid. If you have a garage or greenhouse that doesn't

freeze, it will provide a good storage area until the outdoor temperatures rise above freezing.

Here in the Gulf Islands there are some who really want to push tender or even subtropical plants outdoors.

Being in the banana belt of Canada, why not bananas? Believe it or not there are dozens of gardeners on Salt Spring growing bananas outdoors all year long. I've found from nearly a decade of growing Musa Basjoo banana trees outdoors that bubble plastic seems to do the trick quite nicely.

In late October, three to four wraps of the stuff around the banana trunks works as a good insulator. I've never lost a cane from a freeze yet. I use electricians tape to hold the bubble wrap on. I also mulch the ground heavily with rotted horse or mushroom manure. A thick mulch of maple leaves also works. The first frost kills the banana leaves, but canes will remain standing all winter and new leaves will appear in early spring. Some of the largest banana plants on Salt Spring are nearly 15 ft. tall.

For Trachycarpus Fortunei (Chinese Windmill Palm), apply a mulch of straw or leaves around the trunk. Wrapping the trunk in burlap will also help for young newly planted palms. Generally the

older the palm, the more cold tolerant. None of my palms ever receive protection in winter - a dusting of snow or a few icicles will never hurt them. However, they really don't like cold easterly winter outflow winds. So at planting time a fairly sheltered site also helps your palm out. Most areas on Salt Spring Island are no trick for growing Windmill Palms - some of the neglected ones are the best specimens in town!

For Eucalyptus, there is not a whole lot of protection you can provide for a tree that towers over your house. Apply a thick layer of bark mulch around the base if a deep freeze is forecast. If the top should freeze back to the mulch line it will re-sprout in

e spring. In
February 1989, a
nasty deep freeze
gripped the
southcoast for
several days,
sliding down
from Alaska and
freezing many
marginal plants
that weren't clima-

tized. I've had large specimens of Eucalyptus defoliated in some of the worst winters, but by mid-May, new leaves started

appearing.

'It's fun

to push the

limits of a

plant that's

rated a

zone or two

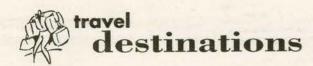
south of our

region'

For Canna Lillies, it is best to lift them out of the ground and store them as you would Dahlia tubers. If you wish to leave them in the ground, mulch them heavily with bark mulch. Calla Lillies are a different story. I consider them hardy in the temperate growing zone so I never really worry about them.

Other plants, such as Southern Magnolia, Bamboo, Albizia (silk trees), Fatsia, Nandina and Escallon, should do just fine in our climate even though these plants are native to warmer areas.

Good luck with all you marginal plants and remember never give up. It's always fun to push the limits of a plant that's rated a zone or two south of our garden region. It's very rewarding through the spring and summer months. I mean, how many people east of the Rockies do you know that can sit under their grove of bananas or palms on a summer night!



by Carl Duncan

"You'll find bonzer tucker and big mobs of tinnie at the Admiral Lord Nelson's Pub," the chic Sydneysider told me. Strine is what they call it, the language down there. I had asked about a place to eat and it was only later I figured out what she was talking about . . .

We've turned the clocks back, maple leaves litter the tideline along the beaches and the chimneys are puffing smoke: sure signs that Spring has sprung in the Land Down Under. And when our island winter arrives, when the sunlight's down to a mere eight hours of frosty overcast a day - it means dazzling summertime down in the Land of Oz.

Sydney's just 14 hours (and three movies) from the coast. The double decker 747 has plenty of room to stretch your legs and the wine is complimentary.

After you've explored the Gardens, taken a ferry past Harbour Bridge, checked out the Opera House, and bought those t-shirts, you'll be thoroughly thawed and already slightly pink. Primed for a

Land of Oz

the 'tucker & tinnie' abounds

Hunter Valley winery tour. Find out where all those good Australian reds and whites are coming from. Like Wyndham Estate's Bin 555 Shiraz. That's islander Marion Halliwell's favorite Aussie wine. She told me she thoroughly enjoyed her all-day Hunter-Valley tour while visiting Sidney last December even though they did bypass her favorite winery.

After Sydney you might choose to explore the rugged-ly beautiful coastline north to the tropical city of Cairns, 3,000 km away (cars can be rented one-way without dropoff fees).

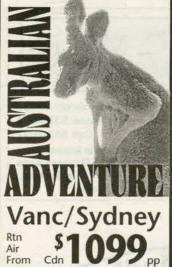
Cairns is the gateway to the 2,000 km long Great Barrier Reef. Reef day-tour operators will take you out and provide free snorkel and fins, and a deluxe lunch - with pick-up and drop-off at any hotel in

Cairns or nearby Port Douglas.

If you don't feel up to driving on the 'wrong' side of the road, try a train. Trains are what opened up this island continent. Next month (December '98) the luxurious Great South Pacific Express begins its service between Sydney and Cairns. A joint venture between Queensland Rail and the famous Venice-Simplon Orient Express. The train's all hand-made and you don't want to know the price.

Anyway, it'll leave from the same high-domed Sydney station as The Indian Pacific my choice. Crossing coast-to-coast and named after the two oceans it connects, the Indian Pacific chugs on, leaving behind coast and populated countryside and heading into the fair dinkum Outback on the longest straight stretch of railway in the world . . . but that's another story.

I finally did find out what that chic Sidneysider was talking about. She was telling me there was 'good food and lots of beer' at the pub. And she was right.



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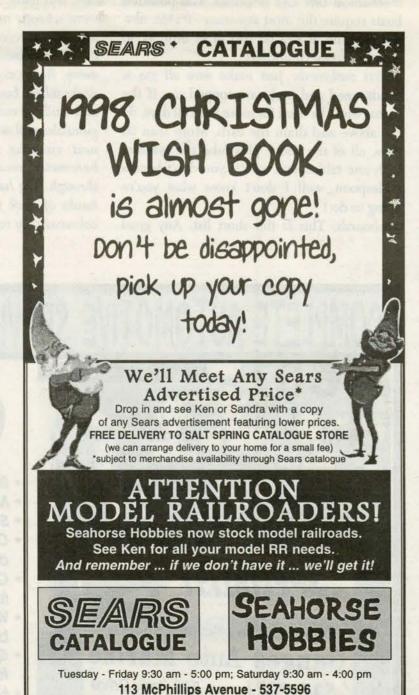
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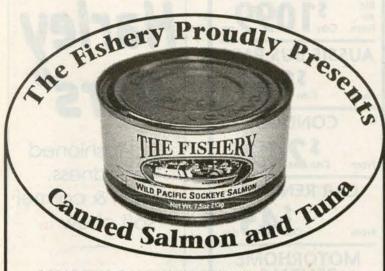
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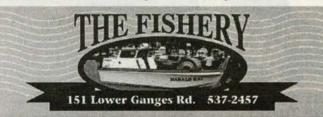
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around the dock

Dock Talk ... with Peter Clarke

Ganges Harbour 0800, October 26, 1998. The fog is a sleeping cat, curled around the ghostly silhouettes of the sloops and ketches, catamarans and power boasts anchored in the calm. Standing on the breakwater, eyelids dripping with icy dew, I watch the sea and breath deeply the salt air. Gulls rest on the pilings, one on each. A young seal surfaces with a puff 10 feet away and stares at this alien looming against the morning mist. For a long moment the eyes are locked and then, like the fingers of one hand slipping from the grip of another the seal vanishes. This is indeed a magic place.

another the seal vanishes. This is indeed a magic place.

Winterize. A no-fun, crummy, ugly word. But it is time to do something for this vessel that you love, cherish and pay moorage on. If only for that smug feeling it gives you to do it. Think of it as fun, and if that works, go to a dentist - mind over matter. The best way to winterize a boat is probably to sell it, or start out now for Costa Rica with or without it. Either way you get winterized.

Winterize.

A no-fun,

Crummy,

The other option involves some effort, but to make the job a lot easier, here are some good mechanical tips and priorities. Gas-powered boats require the most attention - it's the new age gasoline, it will go bad in as little as 30 days in certain conditions.

First outboards: Just make sure all gas is conditioned and tanks are topped up. If the motor won't be used for more than 60 days, do the above and drain the carb. More than 90 days, all of the above plus lube the cylinder with one tablespoon oil. (If you don't have a tablespoon, well I don't know what you're going to do.)

Inboards: This is the short list. Any good

537-9221

mechanic will use a fine tooth comb. Once again, fill all tanks and condition. Flush the salt water cooling with fresh water and/or antifreeze, fill the fresh water system with antifreeze. Change oil and filter. Lubricate and grease everything. Run fogging oil through the carburetor, pistons, cylinders and out the exhaust and spray all the engine surfaces with a good anti-corrosion spray. If you

own a sterndrive check the leg oil and replace if it's contaminated with water or anything else.

While you're in such a good position (that is, standing on your head in the engine well with your ears flattened back and choking on the rapidly dimming flashlight in your drooling mouth), check all your belts then the belts on the motor - and the bilge pump and float. Next,

stretch your body out like a leech, dislocate your right shoulder to make your arm three inches longer and strain as far down into the black icy water as you can to claw for your keys and pocket change.

Ganges fall 1996: During a vicious gale Rainbow Warrior declares war on her moorings, and wins. She's lucky, others aren't. The wind whoops madly all afternoon, blows the top off the ocean in a frenzy. The strain on wharfs is colossal and eventually too much for many. Ropes explode, their guts hang off the docks where boats used to be. Bumpers burst and hulls grind away against dock beams, gunwales pull out - the boats are in agony. The next morning the storm has passed, the barometer recovers, and the sun breaks through. The harbour is clogged with planks, hunks of dock flotation and bits of brightly coloured poly rope.

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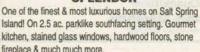


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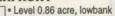
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Call Mel & Derek Topping

FULFORD HARBOUR



Rare half acre oceanview lot in the south end of Salt Spring. Located on a no-thru road and connected to private water system. Vendor financing available. \$104,000

Call Mel & Derek Topping

QUALITY, NEW, OCEANFRONT!



Lovely new home, appliances too!

Panoramic views! Level property! Orchard! Easy access to deep water moorage!

> \$628,200 "SEE Li!"

FIVE ACRE OCEANFRONT



Brand new 2200 sq.ft. house, 350' of beach with sheltered moorage. Quiet & private. All offers considered.

> NOW \$369,000. Call Tom Navratil

DOWNTOWN GANGES RESTAURANT



A very successful "in town" business: excellent location and well appointed. Good gross, good net. Wonderful potential.

> Asking \$130,000 Please call for details Peter Bardon

"WHEN ONLY THE BEST WILL DO"



Located on 1.84 acre lot, this 4+ br home boasts over 3000 sq.ft. Kitchen with lake view, cozy den, sunken LR, stairway leads to a finished lower floor. Attached double garage, new workshop. Landscaped with pond, rock pillars and walls. Gazebo and the list goes on & on. Call me today to view.

\$375,000 MLS Call Maggie Smith

CHECK OUT OUR WEBSITE AT: www.islandnet.com/saltspring-remax



Quality Sealed Unit Replacement

10 year guarantee
Residential & Commercial

SALT SPRING ISLAND GLASS

126 Quarry Drive Dennis Marshall Journeyman Glazier

Since 1975

537-9298



MOOD

Cut, split, delivered CALL WALTER RUMBSY

653-4877

WAY TO GO JEFF & DAMARIS!

SPECIALIZING IN ALL IMPORTS

- · Designated inspection facility
- Licensed mechanics
- · Propane & diesel repairs
- · All makes & models

Beddis Road Garage

Keeping the wheels of Saltspring turning since 1975.

Per Svendsen Robin Wood



Phone / Fax 537-4122

181A Beddis Rd., SSI, BC V8K 2J2

in the works

Twisters Family Restaurant 103-149 Fulford Ganges Rd. 537-4414

Business hours have been extended at this friendly, family restaurant owned by Aline Jensen and Mark McDougall. New hours are Monday to Wednesday 6 am to 7 pm, Thursday through Saturday 6 am to 2 am. New menu items include chicken, veggie wraps and pies. Buns are baked fresh daily. Twisters is fully licensed, offers private banquets for up to 50 people, hosts kids birthday parties, and offers a special kids menu.

Hummingbird Haven Studio 275 Church 537-5537

Carole Matthews offers studio consultations in crystals, incense, tarot cards, heart cards and aromatherapy products. The studio has a lending library with a twist - instead of paying a fee to join, a toy or non-perishable food product is gratefully accepted. Toys and collected items make up the Studio Toy Bank, and will be distributed to community centres. Hours are Saturday, Sunday and Monday, 2 pm to 6 pm, or by appointment.

The Bay Window 116 Acland Road 537-5651

An oceanfront restaurant in a tranquil country setting, The Bay Window has changed to winter hours - Wednesday to Sunday from 6 pm on. Located in the Inn at the old Booth Bay Resort, the restaurant serves specialty flambe entries and

What's New in Business

desserts, classic and unique dishes prepared by chef Larry Lee. Reservations are recommended.

Nikken Inc.

The following Salt Springers have become independent distributors of Nikken Inc., the #1 provider of health care products and technology in Japan.

Linda & Steve Martin	537- 5979
Dr. Danny Dares	246-4011
Valdy & Kathleen Horsdal	653-4689
Don Mellor	537-0138
Pastor Rick & Laurel Hill	537-9140
Don Monteith & Dawn Fennell	537-4400
Paul Chyz	653-9659
Paula Davies	537-4149
Darlene & Mike Valcourt	537-4807
Ed Petty	537-1310
Peter Vincent	537-5217
Kim Rees	537-2866

Nikken's products provide non-chemical, non-invasive relief of aches and discomforts, quality sleep, reduced stress, and increase the body's energy, balance, muscle control and strength.

Alfresco Restaurant 3106 Grace Point Square 537-5979

Owned by Linda & Steve Martin, Alfresco's Restaurant has changed to winter hours - 9 am to 3 pm, seven days a week, 5 pm to 9 pm Fridays and Saturdays. Specialties include fresh seafood, pastas, steak, lamb, chicken, ribs, duck, soups and baked goods. Reservations are recommended.

7th Annual home-based business faire looms

The 7th Annual Home-Based Business Faire will be held at Meaden Hall (in the Legion) Nov. 14, 10 am to 3 pm. There will be plenty of Christmas gifts to buy and to order. Favorites include 100-plus year old Avon, and Weekender Wear women's clothing. New to the faire is

Calorad, introducing a liquid collagen weight loss product. Or treat yourself to a Nikken magnetic massage, and revel in the scents of Partylite candles, and Young Living Essential Oils.

Admission is free and there will be free draws for a wide range of products, including

a *Please Mum* \$1,000 shopping spree. A children's play area will allow parents to relax a little while they shop. Salt Spring Island (Co-op) Preschool will be selling refreshments and offering a preview of items to be auctioned Nov. 21 to fund their new building.

We Make Learning To Drive Easy & Fun!



- Driver training for all ages
- Home pick-up and drop off
- Dual controlled vehicles
- Classroom instructionCity and rural driving
- Gov't licensed professional instructors



Sheila Johnson Owner / Operator

Trans Islands

DRIVING SCHOOL

101 Reid Road Salt Spring Island, BC V8K 2J8 537-1113



Six acres of secluded oceanfront on a wooded peninsula

Wildlife

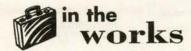
PRIVATE WHITE SAND BEACHES

Six individually appointed cottages with fireplaces, directly overlooking the sea.

Adults & quiet pets

(250) 537-5311







Mary Small retires from real estate

Windermere Salt Spring Realty and the entire real estate community of Salt Spring Island honoured Mary Small at a party held at Bouzouki Restaurant on Monday Oct. 26. Mary was celebrated by friends, fellow realtors, and family members on the occasion of her retirement after 35 years in organized real estate. The Queen (played by Reid Collins) appeared as a special guest and presented Mary with a sterling silver brooch on behalf of all her co-workers. Mary was further honoured by the Victoria Real Estate Board at a ceremony the following day. Mary will be missed by everyone in real estate on Salt Spring, especially her coworkers at Windermere, who wish her the best of luck and look forward to visiting her at her new business, Harlan's Chocolates.

When Performance Matters



AV-27920

- · 27" Diagonal Full Square Dark Tinted Picture Tube
- Super Command Universal Remote Control
- 500 Lines Horizontal Resolution
- Super Command OSD with English, French, and Spanish Menus
- MTS Stereo w/dBX and SAP
- Hyper Surround Sound
- · Return + Multi function
- Timer Sleep Timer
- Channel Guard
- Game Mode

Also: Black Level Expansion, Apacon, TV Speakers On/Off in Menu, Front Firing Speakers, Closed Caption Decoder with Full Text Mode, AV Input, S-Video Input, Variable Audio Output, RF Input



HR-S3500U

SUPER VHS HI-FI STEREO VIDEO CASSETTE RECORDER

Super VHS SVHS WILL TO

MOVIE -- ADVANCE"

- · High Resolution Super VHS
- Super VHS ET Recording
- · Hi-Fi VHS Stereo with MTS Decoder · Plug & Play
- VCR Plus+ with "Cable Eye" Cable Box Controller
- Movie Advance
- Active Video Calibration
- · Jog/Shuttle on Deck
- · Shuttle Plus
- · Rec Link · Pro-cision 19u Heads

Introductory SPECIAL





Quadradic Solutions Inc. In "Creekhouse" 162 Fulford Ganges Rd 537-4522

THE ULTIMATE BUSINESS AND CAREER

OPPORTUNITY

REVIEW THE FACTS ... FIND OUT FOR YOURSELF ... TAKE ACTION!

THE COMPANY - NIKKEN, INC.

- · 23 years old, privatey held company founded in 1975
- #1 provider of health care products & technology in Japan.
- Over \$14 billion in global sales, over \$2.2 billion annually.
- The 2nd largest network marketing company in the world.
- Solid, debit-free, now operating in 22 countries, 30 by the year 2000.
- The fastest growing company in the history of Japanese business.
- In the top 2% of most profitable companies in Japan.

THE BENEFITS

- · Make a difference in people's lives by helping improve their health.
- · Be your own boss, set your own schedule.
- · Work out of your home, part time or full time.
- · More free time for the family.
- Unlimited income potential.

THE PRODUCTS - all natural, no side-effects

- · Nikken has a virtual monopoly on two break-through health technologies relatively unheard of in North America - magnetics and far infrared.
- · Products you can stand on, sit on and even sleep on, providing non-chemical, non-invasive relief of aches & discomforts.
- · For quality sleep and reduced stress.
- Increase the body's energy, balance, muscle control and strength.
- No known negative effects.

THE OPPORTUNITY - more money, more free time

- · Ground floor witha global giant that's new to North America.
- · Proven technologies and products used by over 40 million worldwide.
- Achieve a balanced lifestyle. Nikken's 5 pillars of health: healthy mind, body, family, society and healthy finances.

THE TIMING - one of the most critical factors when starting a business

- The health care industry is the fastest growing segment of the economy will double to \$2 trillion by the year 2000.
- · "Prevention" is the fasted growing segment of the health care industry will increase by 800% by the year 2000.
- 99 out of 100 people are not aware of Nikken or magnetics.
- · Averaging over 100% annual growth in North America.

THE MONEY - freedom

- · Nikken distributors make 10 times the average of the other top ten network marketing companies in the world.
- All the wealthiest people in the history of network marketing in the world are in this one company!

CONTACT THE FOLLOWING NIKKEN INDEPENDENT DISTRIBUTORS FOR A PRODUCT DEMONSTRATION. SEE US AT THE 7TH ANNUAL HOME BASED BUSINESS FAIRE NOVEMBER 14, 1998, 10:00 AM - 3:00 PM MEADEN HALL (DOWNSTAIRS IN THE LEGION)



Dr. Danny Dares, Chiropractor & Teya Naddelin 537-5230



Pastor Rick Hill & Laurel Hill 537-9140



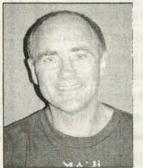
Linda & Steve Martin 537-5979



Valdy & Kathleen Horsdal 653-4689



Dawne Fennell & Don Monteith Naikai Gallery 537-4400



Peter Vincent, owner North End Fitness 537-5217



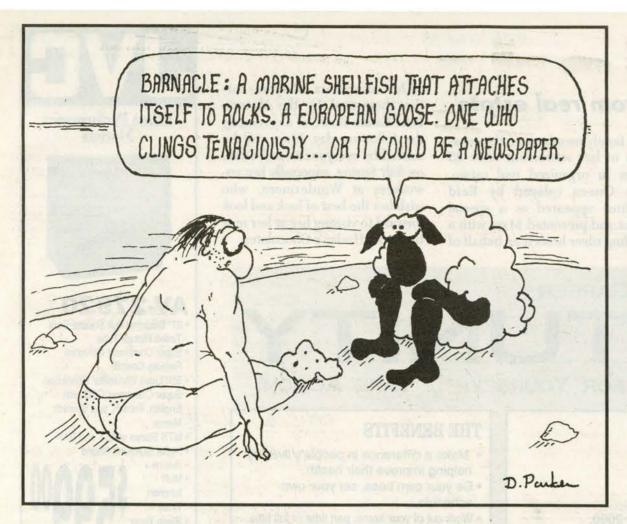
Paul Chyz 653-9659



Amber Doig & Aaron Marcano 537-9701



Paula Davies SSI Hostel 537-4149







Kick Off ... with 'Barnacle Bill' Legg

Harbour House Geezers 2 - Class Act 3

Ahrr mateys! The Geezers are alive and kicking, making their first appearance in this new, swashbuckling edition of *The Barnacle*. Unfortunately for our mateys, victory was pirated away as they sunk to a 3-2 loss to Class Act (what a name for a bunch of landlubbers!) For the third game in a row the Geezers started the match like a bunch of drunken pirates - even the coaxing of 'Captain Knee-brace' Mackay' couldn't stop Class Act from seizing a lead after only five minutes. Slowly the mates found their soccer legs, led by midfielders 'Codger' Pearson, 'Old Man' Lister, and' Back-ache' Brazier, and late in the half, strikers Rainer Funk, Gordie Speed and John Oldroyd had some glorious chances, but the ball wouldn't cooperate.

The Geezers, determined to do better in the second half, consequently came out and quickly allowed Class Act to score a second goal! This would usually sink a normal ship with all hands, but the lads gripped their cutlasses, grabbed the ropes and swung into battle, determined to get back into the match. Midway through the half a Mackay throw-in was neatly flicked on by Oldroyd to Lister, who calm as a flat sea drifted the ball home. Ten minutes later a Meier Krayenhoff corner was again flicked by Oldroyd, this time to Tony Finlay, who somehow out-jumped (or should we say out-pushed) three defenders and buried a header to tie the game. It appeared the mates were heading for a tie, until the dying minutes when a Class Act throw-in, which missed everyone, headed for goalie Ziggy 'Hands' Karl. He handled the ball like he would handle an anchor thrown at him, and before one could haul a yard arm the score was 3-2 for Class Act. At the final whistle many a Geezer wanted Ziggy to walk the plank, when the mates remembered he had won the previous game on a fine penalty save. So instead, the lads pulled out a keg of the finest salty brew, drowned out their first loss of the season and got themselves primed for this weekend's double-header - Saturday 2 pm vs Parksville; Sunday vs. the Centaurs, both games are at the High

Bowling ... with Ruth Hume

The start up for bowling this year has been fabulous. Only two leagues need some regular players and spares - the Weds. afternoon ladies league and a morning Seniors league (50 plus). Phone a friend today and book into Kings Lane: 537-2054. Circus League: Ben Cooper-234 Bob McAllister-201 Tuesday Morning Seniors: Madalene Jory-202 John Richardson-293 Cliff Jory-207, 214 Gordon Parsons-210 Looney Tunes Ben Cooper-206, Ron Cunningham-244, John Sutherland-261, 202, Rene Sutherland-201,

Jamie Sayer-258. Lance Leask-221 Tuesday Afternoon Seniors: Reg Winstone-236 Jerry Latvala-215 Business Ladies: Ruth Hume-207 Audrey Denton-237 Special Olympics: Mahjor Bains-194, 215 Gloria Dale-175, 203 Weds Afternoon Ladies: Elisabeth Socher-202, Margaret Baker-203, 239/629 Madge Bate-221 Golf Ladies: June Webb-219 Friday Morning Seniors: Sherry Mehnert-201, Cliff Jory-200, Margaret Baker-236, 270/656



Classified:

Phone 537-4595 Monday to Friday 8:30 am to 5:00 pm **DEADLINE: Friday at 4:00 pm**

"HOLD THE PRESS" DEADLINE: Monday at 10:00 am

CLASSIFIED LINER RATES:

First two words BOLD & CAPITALIZED. Taxes extra.

"Regular Ads": First 20 words: \$6.25, each additional word 25¢. "Hold the Press": First 20 words \$8.25, each additional word 30¢.

"Run Until It Sells": First 20 words \$12.50, each additional word 40¢. No copy changes. Advertiser may call to cancel. Private party "For Sale" ads only - no commercial or home business ads. Maximum run: 10 weeks.

CLASSIFIED DISPLAY RATES

\$9.25 per column inch, based on 6 columns per page, 9picas 6pts width (1-1/2"). Includes your logo. \$1.00 extra for regular line border. \$3.00 extra for designer border. DIS-COUNTS for display classified: 10% off for 4 week run; 15% off for 10 week run; 20% off for

CLASSIFICATIONS

ANNOUNCEMENTS 100-199

- 100 Births
- 105 Obituaries
- 110 In Memorium 120 Messages of Thanks
- 130 Church Events
- 140 Upcoming Events
- 150 Engagements/Weddings
- 160 Birthdays
- 170 Anniversaries
- 180 Legal Notices 190 Business Notices

PERSONALS 200-299

- 200 Personals
- 210 Business Personals
- 220 Lost & Found 230 Travel

MERCHANDISE 300-399

- 300 Arts & Crafts
- 305 Antiques
- 310 Appliances
- 315 Give-a-ways 320 Garage Sales
- 325 Music
- 330 Pets
- 335 Food Products
- 340 Sporting Goods
- 345390 Wanted 390 Miscellaneous

EMPLOYMENT 400-499

- 400 Help Wanted
- 410 Employment Wanted
- **420 Business Opportunities** 430 Skilled Trades

SERVICES 500-599

- 500 Accounting
- **505 Business Opportunities**
- 510 Contractors 515 Child Care
- 520 Janitorial
- 525 Computers
- 530 Electronic
- 535 Finance/Mortgage
- 540 Garbage
- 545 Gardening/Landscaping
- 550 Machine/Welding
- 555 Plumbing
- 560 Pools/Spas
- 565 All-'round Handy 570 Musical Lessons
- 580 Rentals
- 585 Travel
- 595 Miscellaneous Services

REAL ESTATE 600-699

- 600 Houses for Sale
- 610 Farm Land 620 Acreages/Lots
- 630 Commercial Properties
- 640 Open Houses 690 Real Estate Wanted

RENTALS 700-799

- 700 Houses for Rent
- 710 Apartments for Rent
- 720 Room & Board 730 Shared Accommodation
- 740 Holiday Accommodation
- 750 Storage 760 Business Rentals
- 790 Rentals Wanted

TRANSPORTATION 800-899

- 800 Cars/Trucks
- 810 Motorhomes/RVs
- 820 Boats/Marine
- 830 Aircraft
- 840 Motorbikes/Scooters
- 890 Vehicles Wanted

Errors or Omissions: Advertising is merely an offer troof or Omissions: Advertising is merely an offer to sell and may be withdrawn at any time. Advertising is accepted on the condition that in the event of typographical error, that portion of the advertising space occupied by the erroneous item, together with reasonable allowance for signature, will not be charged for but the balance of the advertisement will be paid for at the applicable rate. No liability for ad omission. We reserve the right to reject any advertisement.

140 • UPCOMING EVENTS

NOVEMBER WORKSHOPS

Intro to Letterpress

Peter Haase Nov. 14, 10 am - 4:30 pm \$80.00

Poetry as Craft and Practice

Don McKay 3 Sundays, Nov. 15, 22, 29 11:00 am - 3:30 pm \$180.00

Travel Writing

Susan M. Boyce Nov. 28 - 9:00 am - 4:00 pm \$75.00

Info and registration 537-4155 (m)Other Tongue Press

Customer Appreciation Days

Wed. thru Fri. Nov. 4-6

20%-50% Off In-store specials

- Demo Taste Sampling
- 10 am 3 pm Door prizes

SALTY SHOP

Harbour Bldg 537-5551



SS Historical Society

Tuesday, Nov. 10 • 2 p.m **Central Hall**

Lest we forget ... a tribute to women overseas.

Early surveys of Salt Spring Island with Barry Cotton & Brian Wolfe-Milner.

Visitors welcome, and tea. 0198

160 • BIRTHDAYS



We're here for a good time, not a long time.

190 • BUSINESS NOTICES

NEW WINTER hours. At Alfresco Restaurant. Open 7 days a week. 9 am - 3 pm, and Friday & Saturday 5 pm - 9 pm as well. Grace Point Square. 537-5979

320 • GARAGE SALES

SALE OF FRAMES at "A Thousand Words" once again! A large assortment of ready-made picture frames will be available at bargain prices on Saturday, November 7 from 10 am to 3 pm, at 785 Fulford Ganges Road. Come and stock up for those winter projects and enter our 10th anniversary draw for custom framing gift certificates! For details call Elaine or Krista at 537-5131

325 • MUSIC

STEEL-STRING guitar, with case. Excellent for beginner. \$75. 537-9125

335 • FOOD PRODUCTS

ORGANIC WALNUTS. From Bold Bluff. \$2.50/lb. Call Tamar 653-4377

SAUSAGE ROLLS, chicken pies, meat pies, spinach feta puffs and more. Take them home or let us heat them for a fast meal. All made from scratch and baked daily at Embe Bakery.0198

390 • MISCELLANEOUS

STOVE. Large capacity. \$200 ob. Phone 537-4998 (days), 537-2837 (eves.)

WHEAT FREE! Gluten-free! fresh on Tuesdays and Fridays, at Embe Bakery. This bread is so tasty, we have been asked to ship it across country!

EXPERIENCED OLDER model gas golf cart, excellent condition. 653-9108

A LARGE pizza for a dollar! For twenty years Embe Bakery has made pizza dough - both wholewheat and white. Try keeping some in your freezer for a fast dinner.

SCUBA-DIVING equipment. Includes two dry-suits at \$200 each, tank and regulator, fins, snorkels and miscellaneous equipment. Good deals. 537-9125.

SEND YOUR

Create your own Christmas cards with your favourite photo and one of our special greetings.

Order quantity - 10's \$8.50 + tax (envelopes included)

537-9917

Mon.-Sat 9:30-5:30

390 • MISCELLANEOUS

11th Anniversary SALL 2 Days Only Fri., Nov. 6 & Sat., Nov. 7

20%-50% Off All in-stock fabrics

10% Off In-stock notions 537-4241

100% Island Products

- Cosy and warm · Natural lanolin to soothe your feet
- · Excellent Christmas gift
- · Easy to mail
- Custom orders

Great selection now at: Waterfront Gallery

537-4525

400 • HELP WANTED

PARTTIME NANNY, some overnighters. For 12 year old and 2-1/2 year old. Experience and reterences a must. Call 653-

510 • CONTRACTORS



Contracting Ltd.

- Custom homes
- Renovations
- Commercial buildings
- Septic tanks & fields
- Excavating Portable sawmilling

Over 29 years on S.S.I. 653-4437

PERRY BOOTH (cell) **537-7098**

CLASSIFIED DEADLINE FOR THE NOVEMBER 10th ISSUE OF THE BARNACLE IS 4 P.M. FRIDAY, NOVEMBER 6

Phone: 537-4595

520 • JANITORIAL

Count "less" Cobwebs Housecleaning

Regular appointments or once-in-a-while.

Have vacuum, will travel.

Call Kim at 537-4147

540 • GARBAGE

Salt Spring Garbage Transfer Station **340 Blackburn Rd**

OPEN SATURDAYS 10 am - 4 pm

Call 537-2167 for Info

550 • MACHINE/WELDING WELDING,

MACHINING. Fabricating, specializing in aluminum and stainless steel. Island Marine Construction, #2 -156 Alders Ave., behind the ambulance station. 537-9710, fax 537-1725.

580 • RENTALS

PARTY RENTALS We rent dishes, glassware, cutlery, linen, tables, chairs, assorted party supplies. 537-4241/days, 537-4577/evenings.



Nov. 12 - Las Vegas 3 nights Imperial \$339 Palace + Air from \$339 1 Week - Cabo at Poloma Suite Hotel

with kitchenette,

from \$779 The Travel Shop 537-9911

Mon-Fri. 9-4:30; Sat 9-2

690 • REAL ESTATE WANTED

HAVE CLIENTS wishing property at south end, with or without house. Call Jean - Re/Max 537-9977

700 • HOUSE FOR RENT

SPACIOUS THREE bedroom duplex. No pets. \$675 per month plus utilities. 537-2626.

2 BDRM DUPLEX. Large back-yard, space for vegetable gar-den. Washer & dryer, new carpet. No pets. Long term. \$700 p/m plus utilities. 537-4998 (days), 537-2837 (eves) 0198

740 • HOLIDAY ACCOMMODATION

TWO EXQUISITE properties available by the week or 2-day minimum. Fulford Bay or Bader's Beach. Contact owner (250) 653-9939.

820 • BOATS/MARINE

13.5 GREGOR welded aluminum boat (the "Cadillac" of aluminum boats), 15hp Honda outboard (like new) and trailer. \$2,500 firm. 537-9125.



DEADLINE: Monday 10 am

20 words - \$8.25 Each additional word: 30¢ DON'T MISS it! Early Bird Christmas Shopping. November

14, 10 am to 3 pm. Meaden Hall (Legion). Watch for details next Barnacle! ISLAND DESIGNER Show & Sale of clothing & jewellery. Saturday, November 7, 9:30-4:00. Ganges United Church,

Hereford Avenue. ARTISTS, PHOTOGRAPHERS,
Do-it-yourselfers and bargain
hunters! Don't miss our 10th
Anniversary "Garage Sale of
Frames" on Saturday,
November 7th at 785 Fulford
Ganges Road from 10 am 'til 3
pm. A large assortment of
ready-made frames in all sizes,
styles and finishes will be availstyles and finishes will be avail-able at 50% and more off the regular price. Enter to win custom framing gift certificates! Call Elaine or Krista at 537-5131

How to Place a Classified Ad in

Rate: \$6.25 for first 20 words and 25¢ for each additional word, plus 7% GST SPECIAL "Run 'Til It Sells" \$12.50 for first 20 words and 40¢ each additional word, plus 7% GST (Maximum run: 10 weeks). No copy change allowed on this special. Private party "For Sale" ads only - no commercial or home business ads.

Enclose your ad in an envelope, along with cheque for full amount plus 7% GST to:

DROP OFF AT "Barnacle Box"
KIS OFFICE SERVICES McPhillips Avenue

MAIL TO: The Barnacle c/o 465 Rainbow Road Salt Spring Island, B.C. V8K 2M5

Classifieds must be received by 4:00 pm Friday preceeding the next publication

November 3, 1998

Prices are in effect Tuesday November 3 thru Tuesday November 10 in Salt Spring Only

Jamieson Super Vita Vim

90's

Look for \$3.00 in store coupon!

Canada's most trusted Multi-Vitamin and mineral formula with 13 vitamins, 9 minerals with food and co-nutrient factors. Balanced and complete.



Jamieson Chewable Vitamin C



Jamieson's chewable Vitamin C is an essential nutrient to help fight colds and flu and strengthen your immune system. Available in 4 delicious flavours!

Jamieson Echinacea Tincture

50ml



In liquid tincture form, a traditional form, a traditional herbal medicine that provides relief from sore throats, colds and flu viruses. Derived from fresh echinacea angustifolia with guaranteed 1000mg potency.

Jamieson Natural Vitamin E

400iu, 100's

Derived from pure soy, contains the highest grade of biologically active oil. Now clinically proven as an effective nutrient for heart health and to prevent and treat prostate conditions and cholesterol.

Jamieson St. John's Wort 60's



Provides safe and effective relief of insomnia, pain of neuralgia and nervous excitability, tension and restlessness due to fatigue. Free of preservatives, flavours and colours, clinically pure.

Zinc Lozenges 60's	499
Korean Red Ginseng 100's	999
B Complex 90's	899
Mega Cal with D 100's	699
Herbon Echinacea Cough Drops 65's	2^{19}

Jamieson Echinacea

Echinacea Cold & Flu 45's 599

Echinacea Winter Tonic 45's 599

Glucosamine Sulfate 60's 1299

Vitamin C 1000 100's

Odourless Garlic 100's

Thrifty Foods Promise:



Wherever you see this symbol, you can be assured it's our best quality.

For our best price.

TERTY FOODS.

We never lower our standards. Just our prices.™

Ganges Hours

8am - 8pm Daily **Customer Service**

544-1234 1-800-667-8280

We reserve the right to limit quantities Personal shopping only.