

inside:



**Support Our
LOCAL FARMERS**

SEE PAGE 7

**Support Our
LOCAL RESTAURANTS**

SEE PAGE 12



7 Bright Farm profile



8 Journey from Antarctica

Classifieds.....	11
Editorial	4
Letters	5
Island Life	9
Support Our Local Farmers.....	7
Support Our Local Restaurants.....	12

INSERTS:

- Country Grocer
- Thrifty Foods
- Buckerfield's
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Wednesday,
Apr. 8, 2020

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Issue 15

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PHOTO BY DREW UNDERWOOD

NOISE MAKERS: A fire truck pulls into Lady Minto Hospital Thursday afternoon as part of an impromptu emergency vehicle parade and show of appreciation for local healthcare workers, who were grateful for the recognition. See story on page 3 of this week's paper.

COVID-19

Fund to generate protective gear

Salt Spring Foundation targets \$200,000 emergency contribution

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

Salt Spring Island Foundation's COVID-19 Emergency Preparedness and Relief Fund has seen impressive buy-in from donors in the short time since it launched on March 26 and has just as rapidly turned those funds back in to the community.

The fund reached \$130,114 in under a week, with a target of \$200,000 set. As of Monday the foundation had already distributed \$26,633 to local organizations.

"We have received many applications for COVID-19 relief from our local charities and are working to distribute the funds as quickly as possible. We know community charitable initiatives in response to the emergency will really make use of the new targeted amount," foundation board chair Brian Lawson said in a statement.

Grants from the fund will focus on community health-care preparedness, relief or assistance for vulnerable people such as seniors, and other pressing community needs as they emerge.

The initial granting round has enabled an important project spearheaded by the Salt Spring Community Health Society and Salt Spring Chapter, Rural and Remote Division of Family Practice. The foundation granted \$14,550 for the manufacture of face shields, isolation gowns and alcohol sanitizer. The Lady Minto Hospital Foundation is contributing a matching \$14,550 for a total of \$29,100.

"COVID-19 cases have been identified in the Gulf Islands and massive local activities are underway to prepare healthcare organizations and practitioners to provide prevention, diagnosis and treatment for affected members of the community," said Dr. Manya Sadouski, physician lead for the Salt Spring Chapter, Rural and Remote Division of Family Practice. "The use of personal protective equipment is essential to the safe provision of this care, but worldwide shortages extend to British Columbia and Salt Spring. On behalf of both our organizations, we are grateful for this funding."

Face shields are being made by local companies. Mentors from Gulf Islands Secondary School's Cyber Scorpions robotics club are also

making face shields with 3D printers as part of the Plan-C Covid Corvid group.

Organizations that would like to access the personal protective gear being produced are asked to fill out the PPE Need Form at <https://bit.ly/2x2pFmg>.

Other groups that have received COVID emergency funds from the Salt Spring Foundation are the Gulf Islands Seniors Residence Association, with \$583 for safety equipment.

Salt Spring Community Services received \$6,071 to help provide access to basic needs for the homeless. This includes laundry, showers and other personal hygiene requirements, emergency food, access to internet and phone, connections to Housing First caseworkers and staff support. As well, Community Services' Harvest Farm Coordinator Project received \$5,500 to increase its food production and to coordinate with the agricultural community.

The foundation is inviting immediate applications from charities. For full information, visit ssifoundation.ca or contact operations director Shannon Cowan at shannon@ssifoundation.ca.

Contact ssifoundation.ca to make a donation.

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COVID-19

Long Harbour ferry service to be suspended

Plans continue evolving as COVID timeline lengthens

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

Ferry passengers going between Salt Spring Island and the mainland will soon be forced to take the indirect route of transferring through Swartz Bay as part of system-wide service reductions announced by BC Ferries on Friday.

Service between Salt Spring's Long Harbour terminal and Tsawwassen is being halted as part of the agreement negotiated with the provincial government.

Although the precise timing for the change was not released ahead of the Driftwood's press deadline on Monday afternoon, BC Ferries sent out a service notice on the weekend to let passengers know it was coming soon. Harold Swierenga, who chairs the Salt Spring Ferry Advisory Committee, said he felt it could happen as soon as this weekend.

BC Ferries president Mark Collins reported that traffic has decreased dramatically since the pandemic started, and the company has itself asked people to travel for essential needs only.

"Because of COVID-19, the decline in ferry traffic has been profound. It is unprecedented and has happened quickly. As of Friday, traffic across all our routes was down approximately 80 per cent," Collins said in Friday's statement. "As a result, BC Ferries is adjusting ferry service across many of our routes. We are doing this to protect the health and safety of communities and our

crew. It will also ensure the resiliency of our service for when travel resumes."

Tsawwassen to Southern Gulf Island services will be combined with the Swartz Bay to Southern Gulf Islands services using a Salish class vessel based out of Swartz Bay transiting to Tsawwassen, and a second ship serving the Southern Gulf Islands to Swartz Bay.

The ferry corporation suspended or reduced service on a number of other routes for a 60-day period starting on April 4. The Tsawwassen-Swartz Bay route has been cut from eight round trips per day to just four. For now, there are no changes proposed for Salt Spring's Vesuvius-Crofton or Fulford-Swartz Bay routes.

Non-essential marine traffic has also come into focus for the federal government. The minister of transport issued an interim order on Sunday that forbids all commercial vessels with a capacity of more than 12 passengers from operating for purposes such as tourism or recreational activities. The measures will remain in place until June 30 at the earliest.

These measures do not apply to passenger vessels that may also be carrying essential cargo, or that are the only practical means for Canadians to access their homes, places of employment or essential services. Ferries may therefore operate but are ordered to either reduce the maximum number of passengers that are carried on board by 50 per cent or implement alternative practices to reduce the risk of spreading COVID-19 among passengers.

BC Ferries said it will begin screening passengers with a series of questions to judge

potential illness on routes longer than 30 minutes in response to the directive.

Community activities cancelled

More community events planned for later in the spring are now being cancelled or postponed as the timeline for staying home extends.

This week provincial health minister Adrian Dix and health officer Dr. Bonnie Henry warned residents the restrictions on movement and gatherings will likely last through May, if not longer. They particularly asked religious leaders to find alternate ways of celebrating important events coming up on their calendar such as Easter services this weekend.

Father Scott Whitt reported that will be the case for Our Lady of Grace Parish. He will be celebrating the regular Holy Week dates with masses but without the presence on any people. The service will be modified according to directives from Rome.

"This week is the climax of our whole liturgical year. People are being asked to spiritually unite with me during these times," Whitt said.

There is also information on the parish website on how to see masses television or through the internet.

The Flowering of the Cross has been a significant tradition at Salt Spring Island United Church over the years. This year will be a little different in that the cross will be outside. Community members are invited to bring flowers from home or

those that they've picked on a walk to place on the cross "as a reminder to ourselves and to the community that we are a people of resurrection and new life." There will also be some flowers available from the container next to the cross.

The church also suggests reaching out to someone this Easter – with a phone call, an email, a flower or a chocolate egg at their door.

The Anglican Parish is posting Sunday services every week on its website at www.saltspringanglican.ca. There is an e-Church link beside the priest's image.

Other changes to the community events calendar include the cancellation of most club meetings, festivals and fundraisers until further notice.

The Gulf Islands School District will hold its regular board meeting via the Zoom platform today (Wednesday, April 8) at 1 p.m. Members of the public can participate using the meeting code 324 424 904.

FOR THE RECORD

A story in last week's paper stated North Salt Spring Waterworks charges 15 per cent interest on unpaid parcel taxes on June 1 and 20 per cent on Sept. 1. The amount should be 5 per cent for each date.

COVID-19 IN BC



Physical distancing makes the difference. Do your part.

This is urgent. Physical distancing is an important way to slow the spread of COVID-19 and protect BC's hospitals and health care workers – the very people we need most in this crisis. Stay home, stay apart from others and take every precaution to protect your family and those who may be more vulnerable to the disease.



Stay informed via these resources:

gov.bc.ca/covid19 | bccdc.ca | 1-888-COVID19

Symptom Self-Assessment:

covid19.thrive.health

Remember

WHEN

Five years ago

The provincial government announced it would fund a \$120,000 incorporation study for Salt Spring Island. The decision came 16 months after Salt Spring's Governance Study Committee confirmed islanders wanted more information about incorporation's implications and repeated requests from Salt Spring CRD director Wayne McIntyre and Local Trust Committee representatives George Grams and Peter Grove. All three had confirmed support for the process during their re-election campaigns in November 2014.

Ten years ago

Fulford Harbour Waterworks District ratepayers asked the provincial government to order an independent professional engineering review and audit of the work done on a system upgrade managed by the Capital Regional District starting in 2005. According to the FHWD, after five years of work project costs had jumped from \$1.55 million to \$1.828 million for just the first phase, which was still not complete. If such a review were to find the CRD committed mismanagement, errors or omissions resulting in financial harm to FHWD subscribers, the ratepayers wanted remediation and compensation from the CRD.

Twenty years ago

Salt Spring residents facing a court injunction against their protests to Texada Lands Corp. logging activities submitted a counter-injunction request in B.C. Supreme Court. Lawyer John Davies presented the court with three options based on a claim of unsafe driving of logging vehicles by Dorman Timber Ltd. employees, one of which would have prohibited Dorman from using public roads. Justice Robert A. Edwards determined the first injunction against community members was not needed as logging trucks were moving freely at that time, and did not grant the counter-injunction, either.

Thirty years ago

The 1990 Capital Regional District tax bill for the Gulf Islands showed a decrease for the first time in several years. Most Salt Spring taxpayers would share a requisition of \$357,856, which was down \$15,715 from the 1989 total of \$373,571. The total budget amount needed from across the entire CRD area came to an estimated \$69,657,607, up 15.11 per cent above the previous year. The tax requisition of \$31,147,809 meant an 8.01 per cent increase or \$2,309,001 above the tax bill of \$28,838,808 in 1989.

Forty years ago

Science and Communications Minister Pat McGeer proposed a scheme to link Vancouver Island and the mainland by crossing Salt Spring and Galiano islands, and using either floating bridges or buoyant tunnels. McGeer suggested the route would accommodate four lanes of vehicular traffic and at least one set of railroad tracks. A map presented by McGeer to the provincial cabinet had a tunnel or bridge connect the mainland with the north end of Galiano Island. From Galiano the route ran across Trincomali Channel and Wallace Island to Salt Spring near Southey Point. A highway was proposed to run in a south-westerly direction down the middle of the island. After crossing Booth Canal the highway was to veer to the west and then leave the island across Sansum Narrows just north of Burgoyne Bay.

Fifty years ago

A family of eight was left homeless when fire caused extensive damage to the Albert Kaye home on Ganges Hill. The fire was reported while Mrs. Kaye was in Ganges and the house was empty. Volunteer firemen were on the scene while smoke from the building could be seen from the village. Despite their efforts, they were unable to hold damage below an estimated \$5,000. Furnishings and fittings were damaged by fire and water and the house was too far damaged to repair. No insurance was carried.

Sixty years ago

Ratepayers were set to receive a break on insurance costs when the newly incorporated Salt Spring Fire Protection District was accredited by the Canadian Underwriters Association. Fire board chair Henry McGill had this to say upon receiving the news: "While the lowering of the rate was anticipated at the time the fire district was formed, we didn't expect it so soon. Naturally, we are very pleased that the Underwriters have decided to lower the rate at this time. This ... will more than offset the increased taxation that was necessary in forming the fire district."

COVID-19

Sirens sound for healthcare

Startle effect unintended

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

Salt Spring's emergency responders showed their appreciation for local healthcare teams Thursday with an impromptu parade and sound-off that came to a finale at Lady Minto Hospital at 1:30 p.m.

Community members in the know and workers at the hospital were impressed by the display of support, which involved Salt Spring RCMP detachment vehicles, Salt Spring Fire Rescue, BC Ambulance and Salt Spring Search and Rescue.

Some community members who weren't expecting the noise reported being alarmed and scared, however. With so many things to be worried about, the prospect of a major disaster happening in the

midst of a health care crisis caused added stress for a number of islanders already on edge.

Salt Spring RCMP Corp. Matthew Christ helped organize the event, which he said came together rather quickly so it wasn't announced to media in advance.

"We certainly had no intention to startle anyone," said Christ, who apologized if that was the case. "It was our whole-hearted intention to just show our support for our healthcare workers."

The slow-moving parade of intermingled response vehicles left from the RCMP station at Blain Road, travelled one block down Lower Ganges Road and then turned in to Crofton Road and the hospital. Christ said the organizers contacted the hospital in advance, as well as the staff at the Greenwoods and Braehaven residences. They decided on the

1:30 time after conferring with hospital staff, taking into account that more people are on shift during the daytime.

"We're sort of following the example of other communities that have done this," Christ said, noting many places are making noise at 7 p.m. to show their support.

Some community members, including a contingent at nearby Brinkworthy Estates, have independently been making noise at the 7 p.m. time to show their appreciation for health workers.

Pender Island residents have been letting out a "Pender Howl" at 7 p.m., both to connect with neighbours in isolation and to show support for essential service workers.

BC Ferries joined in the exercise by blasting the horn on various Gulf Island ferries at 7 p.m. in the past weeks.

COMMUNITY FACILITIES

Laundromat impacted by COVID-19

Donations still needed for opening

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

The Wagon Wheel Housing Society is expecting that opening of a community laundromat and shower facility may be delayed due to the current pandemic crisis, but wants islanders to know activities are still underway to make sure the facility can open as soon as possible.

Project champion Cherie Geauvreau reported the society has made its downpayment on the lease for a unit in the Creek House complex on Fulford-Ganges Road, has obtained insurance and ordered the laundry machines, which are expected to arrive by the end of May.

Renovations have been delayed while people are

being asked to stay home. The society is viewing that as only a small setback, however.

"We're not losing faith because we know the community absolutely needs a laundromat and a public shower," Geauvreau said.

Community support for the social enterprise has indeed been strong, but funds are still needed to give the project final lift-off.

"We're looking for more donations in order to continue our project," Geauvreau said. "We're continuing our fundraising efforts even though we can't get out and fundraise."

Donations can be made through Salt Spring Community Services. Donors can send a cheque to the organization with "laundromat" in the memo line. A GoFundMe Laundromat on Salt Spring page is also accepting donations.

SUPER GROUP

- Single Use Plastic Elimination and Recycling



SHAMPOO

Plastic shampoo and conditioner bottles are one form of plastic containers we can easily eliminate.

What you can do:
Instead of liquid shampoo, buy bar shampoo which is available on Salt Spring Island (local producers-Salt Spring soaps and Barefoot daughter bar soaps and shampoos, as well as others) in Victoria and also online, or bring a container to a store that offers refill options. Solid bar conditioners are also available or you can easily make your own. There are many recipes online which utilize readily available ingredients such as apple cider vinegar and water.



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TIDE TABLES

at Fulford Harbour

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

DAY	TIME	METRES	FEET	DAY	TIME	METRES	FEET
8	0448	3.3	10.8	12	0156	2.5	8.2
	1107	1.1	3.6		0641	3.1	10.2
WE	1745	3.0	9.8	SU	1411	0.5	1.6
ME	2304	1.7	5.6	DI	2224	3.3	10.8
9	0514	3.3	10.8	13	0325	2.7	8.9
	1150	0.7	2.3		0714	2.9	9.5
TH	1852	3.1	10.2	MO	1503	0.6	2.0
JE	2353	2.0	6.6	LU	2334	3.3	10.8
10	0541	3.3	10.8	14	0527	2.6	8.5
	1235	0.5	1.6		0749	2.7	8.9
FR	2001	3.1	10.2	TU	1558	0.7	2.3
VE				MA			
11	0049	2.3	7.5	15	0036	3.3	10.8
	0610	3.2	10.5		0724	2.5	8.2
SA	1322	0.4	1.3	WE	0840	2.5	8.2
SA	2112	3.2	10.5	ME	1659	0.9	3.0

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OPINION



2019 CCNA Awards
Gold - Best Editorial Page | Gold - Best Feature Series (Gail Sjuberg)
Bronze - Best News Story (Elizabeth Nolan) | Bronze - Community Service

2019 BCYCNA Awards
Gold - Best Arts & Culture Writing (Elizabeth Nolan) | Silver - Best Environmental Writing (Gail Sjuberg)
Silver - Best Multimedia Feature (Marc Kitteringham)
Silver - Community Service | New Journalist of the Year (Marc Kitteringham)



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EDITORIAL

Growing resilience

In times of uncertainty, making sure our basic needs are met is a very human response.

As the true gravity of the COVID-19 situation started to become clear in the early weeks of March, and even more so after the global pandemic was announced on March 11, some of the first impacts were felt at the grocery store.

Toilet paper may have been the first to go when panic shopping set in, but most people soon turned their attention to the wholesome supplies they could put up for the long haul. Dried beans, rice and baking yeast were the next casualties before stores started limiting the number of products for each customer.

Our provincial and federal governments have assured citizens that grocery supply lines are still intact, and have made steps to ensure they remain so by keeping borders open to essential trucking transport. Ferry service

has been drastically reduced in some parts of the coast this week, but will still run often enough to keep grocery stores and other essentials supplied.

Islanders are also turning their thoughts on how to make sure there's enough food if something were to happen to those supply lines. The famous

THE ISSUE: Local food security

WE SAY: Let's get growing

"victory gardens" of Second World War-era Britain are being remembered as a model for how people can respond to crisis with incredible results.

As plans to maximize personal gardens get underway, organizational response to increasing local food security is likewise ramping up. The newly formed Business and Farm Response & Recovery Task Force is creating a farm and food response plan as the very first component of an economic recovery initiative for the island.

This week readers will find a new bi-weekly column with tips for home gardeners, collated by Salt Spring Garden Club members from posts by master grower Linda Gilkeson. Another master gardener, Marian Hargrove, has offered a contact in the letters section whereby islanders can connect with an expert gardening mentor in their own neighbourhood.

While there are many negative impacts from the current situation, a renewed focus on island food security can only be counted on the positive side. Boosting food production now could mean lasting future benefit.



Ferries cut to essentials

BY MARK COLLINS
BC FERRIES CEO

The COVID-19 pandemic has affected all of us. Over the past few weeks, the spread of the virus in our province and in the communities we live and work has caused anxiety and uncertainty.

We have all been asked to adopt measures such as physical distancing, remaining at home, and not spending time with our extended family and friends. These are measures that keep each of us safe, but as importantly, they will keep our communities safe.

I want to thank our passengers for following these measures and for limiting travel to only when it is essential.

Because of COVID-19, the decline in ferry traffic has been profound. It is unprecedented and has happened quickly. As of Friday, traffic across all our routes was down around 80 per cent.

As a result, BC Ferries is adjusting ferry service across many of our routes. We are doing this to protect the health and safety of communities and our crew. It will also ensure the resiliency of our service for when travel resumes. Across the ferry network, we will be reducing capacity by approximately half over this

VIEWPOINT

time last year. We will also be deferring many of our vessel, IT and terminal projects.

Service reductions started April 4 or soon after, and are in effect for 60 days or until further notice. During this time, we will monitor service levels in conjunction with the province to ensure essential service levels are maintained.

These changes are designed to ensure we have sufficient capacity to allow the flow of essential goods, services, supplies and workers to their destinations. BC Ferries will continue to transport the goods communities rely on, and we will get people to where they need to go.

Our Tsawwassen-Southern Gulf Islands service is being reduced to one ship service using a Salish class vessel based out of Swartz Bay. Service to Long Harbour will be suspended and Salt Spring will be served by its two other routes.

We are reducing sailings on our routes between Tsawwassen to Swartz Bay and Tsawwassen to Duke Point to four round trips a day. We will also provide four additional "cargo only"

round trips on the Tsawwassen to Duke Point route, to ensure essential goods are transported to and from Vancouver Island.

We have suspended all service between Horseshoe Bay and Departure Bay, and Mill Bay to Brentwood Bay.

For northern and mid coast communities, we will operate at the current winter service levels. The remaining routes are unchanged for now. We are continuing to work with the province to determine what those service levels will be.

Through this challenging time, our employees have demonstrated courage and determination to support coastal ferry service. Unfortunately, these service level reductions will result in temporary layoffs for hundreds of dedicated and loyal employees.

This was not an easy decision to make. We know how hard this will be for our employees and their families. Our goal is to keep the layoffs to as short as possible. We will all need these skilled people back as soon as possible to help restore ferry services when traffic returns.

We are sailing in uncharted waters, but I know if we work together and look out for one another, we will get through this.

THIS WEEK'S POLL QUESTION:

Will you be impacted by the reduced ferry service?

☐ Yes ☐ No

LAST WEEK'S QUESTION:

Will you be needing financial relief due to COVID-19?

76

158

YES NO

Cast your ballot online at www.gulfislandsdriftwood.com before Tuesday at noon or clip this box and drop it at our office before Monday at 4:30 p.m.

OPINION { QUOTE OF THE WEEK: }

"This pandemic could have happened in August and then there would be a serious risk of forest fire as well."

CHARLES NASH, SSI EMERGENCY PROGRAM COORDINATOR

SALT SPRING SAYS

WE ASKED: *What streaming movie or TV series would you recommend?*

LORRAINE SULLIVAN



My favs include Breeders, Ozark and Unforgotten.

JAMIE CHARLEBOIS



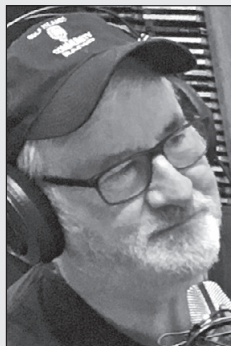
Brooklyn 99.

JOHANNA WALKNER



May Poppins Returns — enjoy with your kids!

DAMIAN INWOOD



We've been enjoying Homeland. As it has multiple seasons, it's good for watching a couple of episodes a night.

DEIRDRE ROWLAND



I'm re-watching Battlestar Galactica and old episodes of The L Word, and Fleabag is really hilarious.

LETTERS to the editor

Letters to the editor are welcome, but writers are requested to keep their submissions to 350 words or less. Letters may be edited for brevity, legality and taste. Writers are also asked to furnish a telephone number where they may be reached during the day, and to sign their letters with their full name. Thank you letters will not normally be considered for publication. Send your letters to news@gulfislandsdriftwood.com

Journey home to Holland

As a Dutch citizen, born in Magelang, Java, my mother and I survived a Japanese concentration camp on Sumatra. My father did not. He was in the resistance, defending the Dutch colony.

My grandparents in Holland were anxiously waiting our return. Mother and I (at five years old) finally boarded a Dutch cargo ship in May 1946. The Sommelsdijk was converted to bring Dutch military personnel to Indonesia to restore the peace and brought back the survivors.

This ship had made bunkbeds in the cargo hull, where we slept. During the day, we sat on the decks. Halfway through the voyage in the Suez Canal, I got measles. The crew was ready to throw me overboard, but did not. Instead I was put in isolation in a cabin.

We entered the Netherlands through the North Sea Canal on the way to Amsterdam.

My first view of Holland was through a porthole and I was excited to see sheep and lambs.

Because I was still contagious, Mother and I were not allowed to board the bus waiting for the refugees to take to Utrecht. My grandparents knew this and collected money from neighbours and friends to hire a taxi. Everyone was still very poor, but a deal was made.

Thus Mother and Marjolijntje arrived by taxi in Zeist, where my Dutch family lived. I remember everyone crying and thinking "What did I do wrong?"

But then my grandmother started to get the table ready for a family dinner. She pulled out two leaves of a square wooden table to make it bigger. She also got a big white sheet, which was a special table cloth for holidays.

Marjolijntje started to cry:

"I do not want to go to bed." Now we have refugees again.

Let's help as best as we can.
MARJOLYN VAN ZANTEN,
SALT SPRING

Help for food growers

This is a time when everyone wants to make a difference by helping in some way. As experienced food gardeners, we have come together (virtually) to form a mentor list for those who might need help in getting started.

We are under the umbrella of "Mentor Gardeners" and have accumulated years of experience in many different areas of growing food.

We want to make that expertise available to anyone starting out who may have questions about any aspect of growing. Because of social distancing, this will be by email and/or phone, but so much help can be provided in this way. The mentor would be accessible to those wanting help throughout the

full gardening season as needed.

To pose a question or ask to be connected to a mentor gardener anyone may contact me at momhargrove@yahoo.com or 250-537-0864.

We will try to match you up by your location to a mentor near you because in different areas of Salt Spring there can be slightly different soils, microclimates, pests or resources. May this challenging time of isolation result in lasting gardening linkages.

MARIAN HARGROVE,
DEAN ROAD

Best medicine

I have to applaud Shilo Zylbergold and that British fellow for finding humour in the pandemic. We need to laugh in these times.

CHUCK HARRIS,
PENDER ISLAND

Editor's note: We presume Chuck is referring to Paul McElroy.

MORE LETTERS continued on 6

Zooming into connection while at a distance

"There's no need to have a tantrum," a neighbour I'll call Martha declared, modelling tranquility. "Try to calm down and listen to what I'm telling you," serenity streaming my way. So I stopped panicking for two seconds before I started fussing and fuming again. I guess I felt free to freak out because I was at home in front of my computer where nobody could see me. But even if Martha couldn't see me — yet — we were nevertheless connected by that old-fashioned distance-diminishing device, the telephone. And she could hear every evocative utterance I emoting.

Martha and I were trying to set up an executive meeting of the Brinkworthy Homeowners Association via Zoom. On the slim chance you haven't heard of Zoom yet, it's a networking program that brings several people together so everyone can see, hear, and talk to each other on their computers. Skype's been around for years and I hear is FaceTime is popular, but I'd never tried any of them. Maybe you've already been socializing from afar, but if not, one of these programs may be in your future. It takes some time, but they're worth the effort.

So how did this technical incompetent do on her first try?

It took 10 minutes for Martha and me to see and hear each other, so next we needed to add Jane. We could see Jane, but we couldn't hear her, so Martha guided her by telephone through a series of options at the bottom of her screen. Silence abounded, until suddenly, we heard Jane. By that time, 20 minutes had elapsed, so I, as committee chair, decided it was going to take too much time to link up the other five members of our team. And so, on a sunny Thursday afternoon, we spread out around the edges of



Helen Hinchliff
AGING WITH
GRACE

my patio, about two meters apart. Since we all live here at Brinkworthy, wimping out was an option.

A better test of teleconferencing came three days later. Someone in Chicago was supposed to hook up with me and another in Baltimore at 9 a.m. Monday morning. Suffice to say, Chicago, the originator, was new to Zoom, and we wound up talking by telephone while Baltimore waited for an emailed summary. Thank God, it wasn't my fault!

Success came, finally, the following week when I met with a colleague in Winnipeg and another in Rhode Island, each of us fellows of the American Society of Genealogists. We're a group of no more than 50, noted for the quality of our research and publications and, once we're elected, we're fellows for life. In that regard, I guess, we're sort of like Salt Spring retirees who arrived over the past 20 years or so: we're here for the long haul.

Aside from our publications, "The 50," as I sometimes call us, have another characteristic in common with Salt Spring: mostly, we're old and older. I wouldn't be surprised if our average age is 70.

These days, fewer than 25 of us can get to meetings anymore. So last October in Salt Lake City, we formed a committee to

look into teleconferencing. As I write this, I suddenly realize that those of us who volunteered (why can't I stop volunteering?) are atypical of our group as a whole: the other four are mostly a generation younger than I am. What's more, they're old hands, as it were, with Zoom, having met that way several times already.

So I was glad to have gotten that ranting and raving out of my system a week earlier. I'm proud to say, I came on board as the epitome of equanimity, calming taking in my stride that they couldn't hear me (except by telephone with the originator) for all of 10 minutes until, (as when Jane tried to join Martha and me), they could, for no apparent reason, hear me. Our meeting lasted more than hour and I sensed we each wanted to keep it going as long as we could because we craved connection.

Now that COVID-19 has forced us to put travel on hold, I expect we're all becoming old hands with teleconferencing. And for those of us who aren't, there are other ways to stay connected. Facebook aficionados swear by that networking device, but my friends and I mostly email each other or telephone. Some of us are taking long walks down our streets, along the beach, and up mountains — at safe distances, of course, from our walking companions. While we're at it, we're meeting neighbours we never knew we had, old friends we haven't seen in years, and discovering (if we're in densely populated areas) that blue skies are smiling at us. So let's all zoom into interconnectedness and smile back.

author@HelenHinchliff.com



A message from your MLA, Adam Olsen:

We continue to provide support and advocacy through COVID-19.

Please contact us:
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adam.olsen.mla@leg.bc.ca



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ASK SALT SPRING

MLA answers COVID queries

The following Q&A with MLA Adam Olsen was compiled by ASK Salt Spring coordinator Gayle Baker.

First, how are you doing during this crisis?

While this virus has disrupted every part of our lives — our local community as well as our global one — until a few days ago, it was mostly a disease that was affecting other families. Now, my mother's partner has tested positive for COVID-19, and she is a presumptive case.

It is a surreal time for all British Columbians. That freedom and liberty that we so cherish have been dramatically restricted. Everything that once seemed reliable is now in question. This public health emergency is also creating an economic emergency. Our entire way of life has been turned upside down.

The message is simple and clear: Other than essential business, 100 per cent of British Columbians should stay home 100 per cent of the time. If you must go out, maintain physical distance from everyone and make sure you wash your hands thoroughly and often.

What is the hardest part for you to address as our MLA?

The COVID-19 pandemic has had a dramatic impact on every aspect of our society. We are faced with ethical dilemmas. We must also recognize and acknowledge the fragility of the systems that we have created.

My heart goes out to our front-line medical workers who face incredible challenges each day, including being forced to make heartbreaking decisions about who receives medical attention and limited supplies.

I am especially concerned about our elders — the knowledge-holders who give our community its experience and wisdom needed to maintain a resilient society. It is they

who are among the most impacted by the COVID-19 outbreak as they are more likely to have compromised immune systems and existing respiratory issues.

I am also very concerned about our most vulnerable and those whose income or business is threatened by the closures. I am working hard as your MLA to advocate for solutions that meet everyone's needs, especially for those hit hardest by this crisis.

Despite the tragedy of the pandemic, are there good things that are happening to give you hope?

It is deeply heartwarming to see the extraordinary measures people and businesses are taking to support one another. In these difficult days we are seeing wonderful acts of kindness, compassion and love. I am also heartened by the massive commitment throughout our communities to limit the spread of this awful disease by self-isolating. Our actions are profound.

It brings me a deep satisfaction to witness our society finding solutions. The next question is: How are we going to maintain this kindness, compassion, and love to meet future challenges?

Where can we get the help we need?

Our provincial health officer, Dr. Bonnie Henry, and Minister of Health Adrian Dix have been exemplary in the handling of this crisis. For the most up-to-date information about COVID-19, please visit covid-19.bccdc.ca.

For medical questions please call 811 to speak to a nurse. Information is available in 110 language between 7:30 am and 8 pm. If you are not well and think you need to be tested, check out the provincial government self-assessment tool at bc.thrive.health.

For non-medical COVID-19 questions (i.e. childcare, financial support or travel) call 1-800-COVID-19.

What lessons are we learning?

Prior to the COVID-19 crisis, we relied on our incredible local businesses. What would our villages be like without our local shops and restaurants? Our communities would lose their vibrancy, we would not have coffee shops to gather to tell our stories and sing our songs. Many people in our communities would lose their jobs.

Now, I hear the desperate calls from our local businesses. Local government officials are also worried, reminding us that they rely on the property taxes these local businesses provide. So, the challenges are compounding.

We need to move quickly to ensure that local businesses have options other than closing their doors permanently. The programs to assist small businesses announced by the federal and provincial governments to date are not enough. I will continue to advocate for stronger programs to support small businesses during this unprecedented time. (For employment insurance inquiries please call Service Canada at 1-833-381-2725.)

When this crisis has passed, we must commit to our community by shopping local. Only by prioritizing a strong local economy will we create the resilient communities we need. It is essential that our path through this crisis is one of empathy, wisdom, and resolve. And, that when the crisis is over, we use this wisdom to bolster the fragile systems we have created.

NEXT UP:

CRD director Gary Holman will be the ASK Salt Spring guest in a Zoom meeting from 11 a.m. to 1 p.m. this Friday, April 10. To join, click on: <https://zoom.us/j/228969127>.

Send questions for Islands Trustee Laura Patrick to ask-saltspring@gmail.com by 5 p.m. Tuesday, April 14.

MORE LETTERS

Meadowlane dreams real

Meadowlane project chair Janet Smith has a pebble on her desk inscribed "If you can dream it, do it." Janet, a retired to Salt Spring veteran of public service battles in Ottawa, began her Meadowlane dream while chair of the Gulf Islands Seniors Residences Association.

Meadowlane is a larger version of our not-for-profit Meadowbrook and will, as our current long waiting lists prove, provide another much-needed affordable facility for Salt Spring's increasing number of 65+ residents.

As last week's Driftwood article indicated, the Meadowlane project did not receive the government grant it expected.

Like many other, previously promised projects in the pipeline, it presumably fell victim to the budgetary demands of the corona virus emergency.

While this is most unfortunate, the Meadowlane project will go ahead. Indeed, it must go ahead, and with the

support of the community, it will go ahead. Meadowbrook was built without any government funding and it looks as if the same will hold true for Meadowlane.

KEN LEE,
 CHAIR, GULF ISLANDS SENIORS RESIDENCE ASSOCIATION

Living challenge

In these trying times I would like to share a story with you all.

About 50 years ago I was going through crises — a divorce, ill health — and it seemed like the end of my world was nigh.

On top of everything else, I had found a lump I was sure was going to finish me off, once and for all.

"Oh, God," I remember thinking. "I'm going to die, I'm going to die, I'm going to die. What will I do?"

Then I had another thought. "What if I don't die? What will I do then? Dying is easy, it's the living that is hard."

And ever since I have tried to make each day a little better than the one before.

That is the challenge.

ROGER BRUNT,
 SALT SPRING



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 WATERWORKS
 DISTRICT**

**NOTICE TO THE RATEPAYERS OF THE
 NORTH SALT SPRING WATERWORKS DISTRICT**

**AGM & TRUSTEE ELECTION
 POSTPONED**

Due to the COVID-19 pandemic, the Minister of Municipal Affairs and Housing has authorized all Improvement Districts to postpone their Annual General Meetings and Trustee elections.

That means that North Salt Spring Waterworks District's Annual General Meeting (AGM) and Trustee election scheduled for Saturday April 25, 2020 have been postponed. These events will be rescheduled once it is safe to do so.

To provide continuity the Trustee whose term was expiring will continue to hold his Trustee position until an election and AGM can safely be held.

Thank you for your understanding during this unprecedented time.

www.northsaltspringwaterworks.ca

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PLEASE SUPPORT OUR Local Farmers!

This profile is the first in a series of Salt Spring Island farm profiles the Driftwood is running to support island growers, many of whom have been hit hard by the COVID-19 crisis.

FARM NAME: Bright Farm

OWNERS: John Pattison & Jessica Kavanaugh

ORIGINS: Bright Farm has a long and impressive agricultural history. Jane Mouat first homesteaded the land in the 1880s and in 1992 the farm was certified organic by local farming legend Charlie Eagle. Jessica and John have been nurturing its gardens for the last seven years.

CROPS PRODUCED: Certified organic seasonal vegetables, fruits, and plant starts.



How has COVID-19 affected you and your farm?

It is too early in the season to predict the full impact that COVID-19 will have on our farm. So far, it has us working very hard to learn and develop new operating standards and online programs to prepare, sell and distribute our fresh organic produce to the community.

As everyone can imagine, we have increased our cleaning and sanitizing activities well beyond the usual required food safety protocols. We are limiting our own personal off-farm trips to the essentials to further ensure the safety of our farm operations and our customers. Our new online store will help the community access our fresh food from the safety of their own homes and enable online payments. There is no waiting in line around other people and no exchanging of cash. Once we receive online orders, we pack them for pickup from the farm at a designated time. Our customers then simply pull up to our gate, grab their fresh organic

packaged produce and go. We've also started offering delivery for a small fee. All of these new systems – developed over a very short time – help reduce our interactions and stop the spread of this disease.

What message do you want to convey to Salt Springers at this critical time?

We are committed to your safety, our safety and the resilience of our community.

On a positive note, more conversations about the importance of locally grown food are suddenly happening all across our planet because of this crisis. We love knowing that there will be so many new or expanded home gardens growing local, fresh and nutritious food this year. Not only is growing your own food organically incredibly rewarding – it's great for the land, great for your health, and it benefits your neighbours!



PHOTOS COURTESY BRIGHT FARM

Jessica Kavanaugh and John Pattison display beautiful Bright Farm products at the 2019 Salt Spring Farmers Market.

Where can Salt Springers buy your produce?

Bright Farm produce can now be easily ordered through our online store at www.localline.ca/bright-farm. We also have other venues in the works. You can also email us at bright.farm.saltspring@gmail.com.



To access more online Salt Spring market vendors go to the Salt Spring Community Market's online ordering portal at www.localline.ca/salt-spring-community-market

FOOD SECURITY

Farmers market to open this Saturday at Centennial Park

Multiple initiatives underway to increase local food security

BY ELIZABETH NOLAN

DRIFTWOOD STAFF

Islanders will have the opportunity to purchase farm-fresh produce at Centennial Park this Saturday, with permission for an essential services operation approved by regional and provincial authorities.

The non-profit Salt Spring Community Market Society, which normally operates the Tuesday Farmers Market in Centennial Park from April through October, has received a permit from the Capital Regional District to operate on Saturdays between 10 a.m. and 2 p.m. beginning April 11.

"The provincial government has designated farmers' markets as an essential service, but has limited them to food and beverage sales, with specific restrictions," noted market man-

ager Rob Pingle. "They are a place to access food, not for groups to gather. The society and the CRD want to provide residents of Salt Spring safe access to local food until regular markets can start again."

As per provincial regulations and regional district permitting, the market will have strict physical distancing and hygiene measures in place. The society is also launching an online food hub to provide Salt Spring residents with the ability to order local food products online. It can be found at www.localline.ca/salt-spring-community-market.

Pingle said the volunteer members of the society are working to ensure access to local food during these challenging times. They hope that the regular Saturday Market in the Park, with its wide range of vendors, will be able to return soon.

In other news around building island food security, the Salt Spring Agricultural Alliance has

set up a multi-stakeholder working group that is helping to establish alternative ways for farmers to reach island customers, including easy online ordering and payment. The working group is a key partner in the Salt Spring Business and Farm Emergency Response and Recovery Task Force, which islanders will be hearing more about in the weeks ahead.

• Salt Spring's community abattoir wants people to know it is still in business, and is adapting to new COVID-19 regulations in order to provide an essential service for farmers and an ongoing supply of locally raised meat. Physical distancing for staff, and self-isolation if indicated, are the new norms.

Cash flow for the Salt Spring Abattoir Society is always challenging early in the season and more so this year. New COVID-19 related protocols reduce the number of staff that can be on site at one time, which reduces the number of ani-

mals that can be processed on any day.

Transition Salt Spring Enterprise Co-op has stepped in to help, providing an operating loan to help with cash flow.

• People who want to get more involved in raising their own meat and eggs can find a resource in the Salt Spring Poultry Club. In order to reach more people quickly, the annual membership fee has been waived for the remainder of 2020.

For free membership, contact the club through the website saltspringpoultry.com, the public Salt Spring Poultry Club Facebook page or the Google discussion group.

"This year more poultry is being hatched locally than ever before and we can connect you with sources of day-old or started birds, or in some cases breeding groups of adult birds," said Margaret Thomson. "Whatever your reason for keeping poultry we are available to help, especially if you are a beginner."



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ISLAND LIFE

ADVENTURE TRAVEL

Epic journey from Antarctica

Keegan Pearson
describes global flight

BY ELIZABETH NOLAN

DRIFTWOOD STAFF

Travel-loving Canadians were off visiting places all over the world last month when the federal government advised people to get home before borders closed, but few of them experienced the global shut-down as comprehensively as Keegan Pearson.

The Salt Spring-raised man was on his second contract as a polar guide and excursion photographer in Antarctica when the global pandemic was declared. He would spend an entire week moving from country to country just ahead of borders closing in an effort to meet his girlfriend Renée at their current home base, a sailboat moored in Scotland, before arriving home in B.C.

"It was a little bit of a time," Pearson said on the phone from Kamloops, where he and Renée are taking their two weeks quarantine at her family's farm.

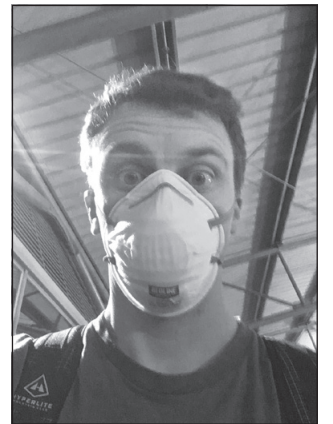
Pearson turned 28 on Feb. 8 while he was heading back to Antarctica for his second contract. He and Renée had made their base in Europe between his contracts. They went to the UK to acquire their sailboat because of the favourable market.

"I had my birthday on the way down [to Antarctica] this year: 40 hours in transit and I thought that was bad at the time," Pearson said.

That would pale in comparison to the unexpected 11-day journey not far



Keegan Pearson at work in Antarctica, left, and in one of the many airports he visited between South America and B.C. during March.



PHOTOS COURTESY KEEGAN PEARSON

down the road.

Pearson and his ship-mates learned "the world was shutting down" after they had been out of satellite range in the Southern Ocean for several days. They were partway into the 1600-km, four-day trip back to Ushuaia when Argentina announced it was shutting down its ports and borders on the March 17.

"Our ship had already been away for 14 days so we were allowed in on March 16, which was lucky as all the other ships and passengers were stuck at anchor quarantining and not allowed in," Pearson said.

After disembarking the passengers, the non-crew staff planned to ride the ship back to Chile and their flights home, but were thwarted when Chile shut down all its ports the same day. The 20 employees got in two private vans to drive 12 hours across Tierra del Fuego. They then took a

ferry across Magellan Strait, crossed back into southern Chile, and flew to Santiago for their international flights. Just as that was happening, Chile announced it was shutting borders the next day.

Pearson tried to get onto four different flights to the UK in order to meet his girlfriend and get to their sailboat.

"Naturally none worked out despite the legendary help of Renée and the office. I paid for several flights, but all websites were crashed or call lines were down so final confirmations weren't being sent out. Which wasn't great because Chile was shutting down everything at midnight," Pearson said.

He finally managed to get a flight to Panama, which shut its borders the same day, then connected to New York while the U.S. and Canada were closing their land border, and then on

to London. Meeting Renée (who had been in France) at the airport in London, the couple jumped on a train just as all trains were shutting down, and travelled north for eight hours to Oban, where the boat was.

As marinas were also shut down, the two spent just one night on their boat getting it ready for travel before they gave in and headed back to Canada via bus, then train, and then planes out of Glasgow, London and Toronto before finally landing in Vancouver.

"Now we have a boat in Scotland which is our house, and we're in Canada," Pearson observed.

Next steps after their quarantine is over will be to figure out how to make money remotely, and how to eventually get the boat from Scotland to the Mediterranean and keep the adventure going, Pearson said.

HEALTHCARE

B.C. doctors now available via virtual care

Funding allows for phone and video appointments

Doctors in British Columbia are now able to provide care to patients using telephone or video during the COVID-19 pandemic, in addition to providing in-person care when necessary.

Virtual appointments will be covered by the Medical Services Plan like any visit with the doctor. There is no additional cost for the service.

Professional association Doctors of BC says the increased use of virtual care allows patients to receive medical care from their own doctor while practicing physical distancing or self-isolation. It protects not only patients, but also their

doctors so they can continue to treat patients during the virus outbreak.

"Family doctors know their patients best — they know their medical histories, their families, and understand their needs," said Doctors of BC President Dr. Kathleen Ross. "Many medical issues can be assessed and treated by phone and video."

Ross urges patients to call their doctor first when they need medical care.

"Although the virus is top of mind right now, people still need ongoing care and advice for acute or chronic conditions requiring treatment or medication," she said.

"There is a misconception that patients shouldn't contact their doctors for routine appointments or non-COV-

ID-19 related illness right now — absolutely they should," she added.

For seniors living at home, those with disabilities, or people considering themselves to be high-risk, it is especially important that they contact their doctor for advice if they have not already connected. Family physicians will also continue to refer patients to specialists as needed.

To book a virtual appointment, patients should call their doctor's office just as they normally would. Doctors will let their patients know how to proceed and if an in-person visit is needed, and their staff will follow up to make arrangements.

Patients should not arrive at their doctor's office without phoning first.

EMERGENCY PROGRAM

EOC preparing for all scenarios

Activity limited to information, monitoring for now

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

Salt Spring Island Emergency Program's new emergency coordinator and emergency support services director has found himself in unique circumstances shortly after starting the position, with COVID-19 opening all sorts of potential scenarios for which to be prepared.

Charles Nash is the principal at Nash and Associates Community Planning & Design and has years of experience with local government administration, most recently as director of lands and municipal infrastructure and approving officer for Tsawwassen First Nation. Prior to that was he chief administrative officer and CFO for the District of Hudsons Hope and director of development services for Salmon Arm. He has lived on Salt Spring since 2011 and been visiting since 1985.

Nash started his position with the Salt Spring Island Emergency Program in February, just a little over a month before the virus reached pandemic status. He spent the first few weeks working on updating the island's pod network, work that still needs to continue.

For the past month, though, the Capital Regional District's emergency program and its satellite offices have been more concerned with the pub-



PHOTO CONTRIBUTED

Salt Spring Emergency Coordinator Charles Nash.

lic health emergency. The Salt Spring Island Emergency Operations Centre is operating at Level 1, or monitoring. The CRD itself is taking direction from the provincial health officer and solicitor general. An emergency plan has been put into effect with the emergency operations centre in Victoria directing all emergency coordination measures in accordance with provincial direction.

"The EOC is staying in communication with the CRD EOC in Victoria as well as with stakeholders here on Salt Spring Island to monitor the situation and provide support as needed," Nash reported.

This group includes representatives from agencies such as BC Ambulance, Lady Minto Hospital, Salt Spring Fire Rescue, search and rescue, Salt Spring Community Services, the harbour authority, Islands Trust trustees, CRD

director Gary Holman and others. The teams are meeting twice weekly via conference call.

"We're trying to coordinate our efforts and bolstering the health organizations with any needs they may have," Nash said. "But primarily we're issuing communications, keeping everyone informed, assisting behind the scenes and doing future scenario planning."

Part of the last item means envisioning any type of emergency event which could take place and compound the existing situation, from a massive outbreak on the island to another devastating windstorm like the December 2018 event.

"There are a lot of emergencies that could take place. This pandemic could have happened in August and then there would be a serious risk of forest fire as well," Nash observed. "All the electoral area EOCs have different strengths and weaknesses. We are looking at various scenarios we could have here."

Nash's strong recommendation for the current time is to continue following provincial health directives on staying home, washing hands frequently and maintaining distance from others.

"This is an unprecedented time that our generation has never been in, or in the world for that matter. You don't want to be responsible for getting [the virus] or spreading it," Nash said.

Regular updates with a survey of local agencies' responses can be found on the Salt Spring Emergency Program page on Facebook.

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CRISIS SUPPORT

IWAV on task for crisis

Critical services available 24/7

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

Close quarters and added stress during extended periods of family isolation are having a troubling impact on women and children at risk of violence.

Data coming out of China shows approximately three times the usual number of calls were made to police for domestic incidents in the regions affected by COVID-19. Local organization Islanders Working Against Violence is aware of the trend, and the fact that more women than usual may need their help.

"All the reporting from all the regions that have been hit is there has been an increase of domestic violence, and when we're talking about unreported violence, it could be astronomical," said outreach worker Katie Aitken. "With this increased risk we want people to know IWAV is working and available."

Although the Transitions Thrift Store is currently closed due to the pandemic, IWAV's key services including the Transition House for women fleeing domestic violence and the 24-hour crisis line

are still very much in operation.

Aitken said IWAV has made efforts to adapt to the new circumstances. Counsellors and outreach services are available remotely. Additional measures and processes have been put in place at the Transition House to ensure best practice for clients and staff safety and to mitigate transmission of the virus.

Also, in the coming weeks there will be a new page on the website iwav.org with resources on domestic violence, risk assessments, gathering "go bags," and more.

Aitken said community members can help by watching for warning signs and passing on information to those who may be at risk.

"It's a really important time for us to pay attention to the people around us, even if they're not literally beside us," Aitken said. "It's a really good time to check in, and people should know there's help out there."

The temporary closure of the thrift store has created additional financial pressure for the organization. Those who are able to and wish to support IWAV's core essential services can make donations through their website.

Practise Your Physical Distancing

Leave 2 metres (6 feet) of space between yourself and other people!

THRIFTY FOODS

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**SALT SPRING ISLAND
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**BOARD AND COMMITTEE
MEETINGS CANCELLED**

Upon the advice from the Ministry of Municipal Affairs, all Board and Committee meetings of the Salt Spring Island Fire Protection District are cancelled until further notice.

Board and/or committee meetings will be held electronically only as required to deal with essential business, but the meetings will not be open to the public. Copies of the agendas will be posted on the District's website prior to the meeting and a copy of the draft minutes will be posted on the website within one week after the meeting.

Ron Lindstrom
Chair, SSIFPD Board of Trustees
Salt Spring Island Fire Protection District
March 27, 2020

GARDENING

Timely tips aid spring planting

A compilation from
"Linda's Lists" by
Connie Cudrack

As world news get grimmer by the day, the promise of a bountiful food garden is a solace indeed. If you can find the space this year, why not also plant flowers for cheerful bouquets, from sweet peas with their wonderful scent, to cosmos, daisies and many others. Some, such as calendula and coreopsis are particularly good for feeding pollinators and other beneficial insects. Start annuals from seed indoors right now and plant dahlias and gladiolus any time (they are now coming into local garden centres). Cosmos and calendula, in particular, can be interplanted with the larger vegetables, such as broccoli and cabbage.

Despite the occasional warm sunny day, the soil is still too cold and wet to plant. When to plant depends on how warm the soil is—and so far, with nights close to freezing, the soil is really cold. While you can set out hardy perennials this month, such as strawberries, other berries and fruit trees, the soil is too cold for vegetable seeds to germinate or for seedlings to grow.

By all means, start seeds of tomatoes, peppers and various flowers indoors or in a greenhouse this month. If you haven't done so already, it is not too late to start seeds of peas, cabbage, lettuce, leeks and onions indoors. Meanwhile, rake the mulch from beds you want to plant first to let the soil warm up and dry out. It is a good idea to sprinkle a little iron phosphate slug bait on these beds to control slugs before you put out seeds or seedlings. Laying clear plastic down on the soil also helps to warm up and dry out the soil if you are in a hurry to plant. For gardeners that currently have overwintered crops (kale, chard, spinach, lettuce, radicchio, carrots, beets, cabbage, leeks, Brussels sprouts, cauliflower, broccoli, etc.), there is no need to rush to plant more.

A few things you might be in a hurry to plant, however, are peas and pota-

toes. Start pea seeds (and sweet peas) indoors in trays of vermiculite or perlite. Jam about 30 pea seeds into one-litre milk carton filled with vermiculite (lay the container on its side and cut out the top side to make a big container); be sure to punch some drain holes in the bottom. Put the container in a bright, sunny window and keep the vermiculite moist but not soggy. Grow the peas to several inches in height, about two weeks.

By that time the soil should be warm enough to put them out and there will be fewer cutworms around to cut down your seedlings. Pea roots are wiry and easy to disentangle for planting when they are in a loose medium. If you want to start your peas in soil, give each seed more root space (such as one seed per cell of an egg carton) because the soil is heavier and the roots are more liable to get broken.

Set some seed potatoes for an early planting indoors on a window-sill for a few weeks to develop strong dark green sprouts before planting. This process is called "chitting" and gives the potatoes a nice head start when they are planted in your garden.

If you have a really warm garden bed (e.g., up against a building foundation) or you have a cold frame or greenhouse, the most reliable early crops to sow are annuals: lettuce, spinach, Chinese cabbage and other annuals in the cabbage/mustard family. Planting hardy biennial vegetables (chard, kale, onions, leeks, cabbage) too early often results in a crop failure later because these plants may bolt (send up premature flower stalks) in mid-summer if they experience a week or two of chilly weather later this spring. This isn't a risk when you sow these biennial crops outdoors in May because it doesn't get cold

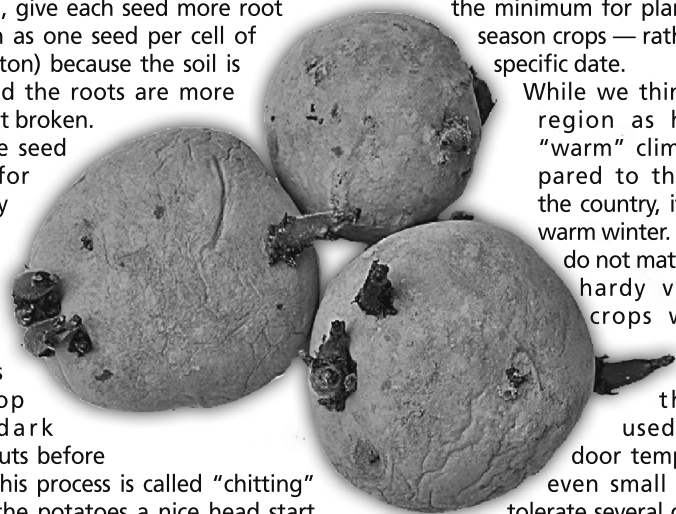
enough at that time of year to stimulate this response.

If you are new to gardening on Salt Spring Island, you are probably asking what you should use as an average last frost-free date. Unlike in interior regions and areas with relatively flat landscapes, average frost-free dates are meaningless here. On the coast, there are big differences in frost patterns over very small areas because of our complicated geography. While some sheltered coastal gardens may see only a few days of below freezing in a typical winter, others in valleys away from the water or at higher elevations might see ground frosts into May. It is best to use soil temperature — 12-15 degrees C is the minimum for planting cool season crops — rather than a specific date.

While we think of this region as having a "warm" climate compared to the rest of the country, it is only a warm winter. Late frosts do not matter for the hardy vegetable crops we grow because once they get used to outdoor temperatures, even small seedlings tolerate several degrees of

frost. But for warmth-loving crops, we are in the same boat as other northern gardeners. The May long weekend is the target date for planting tomatoes in much of the rest of Canada and we often cannot do any better than that, especially in cooler than normal weather or in exposed coastal gardens. For even more delicate plants such as basil and cucumbers, you might have to wait until early June because a late cool spell stops the growth of these plants and leaves them vulnerable to root and stem rots.

To see other information that might be useful, check Linda's archive at http://www.lindagilkeson.ca/gardening_tips.html.



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While there will always be breakdowns that can't be anticipated, reading your Owner's Manual and sticking to the recommended maintenance schedule supplied by your vehicle's manufacturer should give you worry-free driving.

Conditions you operate your vehicle in can have a dramatic effect on how often it needs service, possibly more often than recommended in your manual. Talk to your service provider and make sure you are getting your vehicle in often enough to avoid costly and time consuming breakdown repairs.

If at any time you feel something doesn't feel quite right or has changed, get it attended to as soon as possible.

Remember, maintenance is cheaper than breakdown repairs.

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Financial Advice

What is a CRA My Account?

Well, in my opinion, it is one of the most useful government sites I've come across. I think it may be of particular interest at this time of year when our financial thoughts turn from TFSA and RSP contributions to income taxes.

So, a CRA My Account, basically, lets you check up on or even update, in some cases, everything tax related. With your own personal account, you can make changes to past returns, check your TFSA and RRSP contributions limits, sign-up for pre-authorized debit (if you are paying your tax in installments), apply for certain child benefits, update your address and telephone numbers or even your marital status, view tax information slips and your notice of assessment, or file a GST/HST rebate. So, whether you file your own taxes or have a professional prepare them for you, I think it's worth signing up for this account.

Just get on the Canada Revenue Agency site and you should easily see the link to "My Account".

There is a bit of information you need to provide (including information from past tax returns) to get access but I think it's worth the effort.

If you are looking for even more fun, then check out My Service Canada site, which will give you info on employment insurance, CPP and OAS.

Let me know how you get on.



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If you don't have these documents your realtor can assist. By having all of your paperwork in order you set the stage for ease of negotiations for your property. A buyer will have more confidence in making an offer on your home when they can review paperwork that is readily available upon request.

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Obituaries

Obituaries

Obituaries

Concrete & Placing

Drafting & Design

Ruth Ingrid Hopping (Simonsen)

1932 - 2020

Our beautiful Mom, Ruth Ingrid Hopping (Simonsen) passed away peacefully in her own home on Salt Spring Island March 27, 2020.

Ruth was born on October 1st 1932 in Thunder Bay, Ontario. Born to Ragna and Gustav Simonsen, hard working Norwegian immigrants, Ruth and her three older and protective brothers helped run the family grocery store. The family helped during the depression by feeding families with IOU's which contributed to Ruth's strong sense of compassion for others, human and animal alike.

Ruth only had fond memories of her childhood, spending summers at the family cottage on Loon Lake swimming with her best friend Jannie. At 7 Ruth got her first boyfriend and first kiss.

From 1951-1954 She attended the University of Toronto where she earned her certification for Physio and Occupational Therapy. Through a blind date in 1955, Ruth met the love of her life, our Dad Arthur Samuel Hopping. After he relentlessly wore her down, she married him in 1957. Following the call of the ocean, Ruth and Art moved to Vancouver the same year. Mom took a leave of absence from work to raise their three children, Karen (1958), Eric (1960) and Kris (1963). In 1970, her and her best friend Pat Merrifield took a refresher course and went back to work at GF Strong working with Cerebral Palsy Children.

In 1971 Ruth and Art bought their first sailboat and our family of 5, plus the family dog, spent many summers sailing the coast of B.C. This is how they found Salt Spring Island and In 1981 they moved to Salt Spring Island and built there ocean front dream house on Southey Point. Very sadly in 1987, Ruth lost Art to Cancer which broke her heart. She remained in her Southey Point home until 2009 when she moved to her beautiful waterfront condo in Ganges where she remained until the day she passed.

Ruth loved to swim in the ocean, walk her dogs, and enjoyed playing golf and tennis. She liked to playing Crib and Scrabble as well as teaching and playing Bridge with her many friends. She also became an enthusiastic member of the Island Mahjong scene. She loved to sing and play the piano and spent many years singing soprano in The Salt Spring Singers. Ruth was on countless committees, boards and clubs including The Hospice Society, Grandmother for Grandmothers, she organized the program of speakers for the Salt Spring chapter of the Canadian Federation of University Women (CFUW), was an Artspring and Lady Minto Hospital Benefactor, Volunteered with Island Comfort Quilts, the local African aid Non-profit Salt Spring Organization for Life Improvement and Development (SOLID), and rarely missed volunteering at The Fall Fair.

Above all else, Ruth will be remembered for her quick wit and amazing sense of humour. She was extremely fun loving and surrounded herself with friends and family and could often be found happily socializing with a glass of wine or scotch. She always stood out in a crowd with her bright cheerful clothing and contagious laugh. She referred to herself as a "bit of a devil" and the mischievous twinkle in her eyes backed that up.

Ruth will be greatly missed by her family and her many, many, many friends. Ruth is survived by her children Karen Hopping Siu (Alex), Eric (Uschi) and Kris Hopping, Grandchildren Karsten and Britt Siu and numerous nieces, nephews and cousins. She was preceded by her Husband Arthur "Art", her brothers Arnie, Leif, Erling and two infant sisters.

A date and location for Ruth's Celebration of life will be announced when we can safely gather again. Please make donations in her name to The Lady Minto Hospital Foundation or the local SPCA.



For those who love, time is not.
Missing you today and always.



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Information



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Advertising
Deadlines Change

Please note that the **Gulf Islands Driftwood office will be closed on Friday, April 10 - Good Friday** and will reopen for business (see hours below) on Monday, April 13.



Deadlines for the Gulf Islands Driftwood Wednesday April 15 edition will be as follows:

DISPLAY ADVERTISING DEADLINE:
Tuesday April 8, 12 noon

CLASSIFIED DISPLAY DEADLINE:
Tuesday April 8, 12 noon

CLASSIFIED WORD DEADLINE:
Tuesday April 8, 12 noon

Until further notice our
OFFICE HOURS
are: 10am - 2pm Monday to Friday
www.gulfislandsdriftwood.com
for breaking news

Driftwood

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THIS WEEK'S

Michael O'Connor - Life Coach Astrologer

HOROSCOPE

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TIP OF THE WEEK: READ MORE IN MY NEWSLETTER. SIGN-UP IS FREE ON MY WEBSITE.

Mercury enters Aries on April 10, the sign of expression, action, assertion, martial arts, and combat. With Mars in revolutionary Aquarius, this will ignite passions. By April 14th, Mercury will be conjunct Chiron. These factors will combine to inspire and activate people to take action to 'remedy' situations. Since how different people will interpret what to remedy and how and why we can expect the drama beat and tempo to deepen and hasten. The Aquarian factor includes Saturn, which may serve to support sober thinking. Yet, it will also contribute to original, unorthodox, eccentric and radical actions. With Mercury in Pisces since early February, the influence has produced more passive thinking and compliant attitudes, even with the Sun in Aries. Yet, this is unlikely to be the case now and over the coming weeks, we will see many thoughts, ideas, and perspectives that have been germinating all this time to be assertively shared with pointed precision and fiery zest and zeal.

Aries (Mar 21 – Apr 19)
If any final measures are required to secure your nest, now is the time to do it. Meanwhile, a revolutionary impulse has been activated in you. Finances and investments are featured. You want answers now and this requires a communication process. Mercury enters Aries today and your focus will become much sharper. Charge!
Taurus (Apr 20 – May 20)
Deciphering dreams and illusions from realities and goals continue. Yet now the behind the scenes work will be much more deliberate. A call has been sounded and you find yourself answering in a manner that marks a distinct shift from your previously held posture and attitude. Now you mean business and in a whole new manner of seriousness.
Gemini (May 21 – Jun 21)
Everybody is working hard to keep an open mind. You may find yourself eager to take a lead here for yourself and for others. Yet, in order to be truly open-minded, you may have to make extra efforts to decipher if you have made or tend to interpret reality based on assumptions. Since doing so is the norm, it is likely that you do. Focus to really hear others.
Cancer (Jun 22 – Jul 22)
Everyone is undergoing a process of deep change. This is especially indicated in your horoscope. It includes a new consideration of your creative talents and skills and your resourcefulness, in general. You may find yourself being more direct with people, commanding and even militant over the coming days and weeks. 'Calmness is power.'
Leo (Jul 23 – Aug 23)
A whole new level of commitment is rising within you. The time has come to your build upon a whole new foundation, perhaps especially in your career. To this end, you seek knowledge and answers. Reaching out to others to access both is likely, and you will also conduct your own research and studies. Be patient with the process and trust the flow.
Virgo (Aug 24 – Sep 22)
Despite all else, circumstances are compelling you to engage in a dynamic learning curve process. Fortunately, you are in the mood to commit. Do not expect this process to be done soon. It could even take a few years. Increasing your earning potential is featured along with feeling more satisfied regarding the expression and cultivation of your skills.

Libra (Sep 23 – Oct 22)
Over the past few years, circumstances have pushed you to face your fears and lay claim to latent talents. Now, the focus has turned to decipher how you can increase your earning potential. This may even include a process of reinvention. It may be that necessity speaks louder than inspiration which could be a good thing since she is invention's mother.
Scorpio (Oct 23 – Nov 21)
Some big shaking close to home may be the cause of unexpected turns and alarm. It is pushing you to make big changes both on the home front and in your relationships. Where up until recently, your focus has been tilted towards dreams and ideals, now it is turning to be much more critical, analytical and, in some cases, pointed.
Sagittarius (Nov 22 – Dec 21)
The world is changing in a big way and you are keenly interested in learning how you can keep pace. In some respects, you may feel the urge to challenge this change, while in other respects you feel the need to adapt. Either way, they indicate changes in your lifestyle patterns and the push is to be more practical and realistic.
Capricorn (Dec 22 – Jan 19)
You are probably feeling the power thanks to Jupiter's presence in your sign and conjunct Pluto recently, no less. This can be described as a contractive yet expansive force. The results of it may feel like an implosion or like a high-pressure hose. If handled well, this power potential can be directed to high levels of productivity and great achievements.
Aquarius (Jan 20 – Feb 19)
The lights continue to flash green supporting your forward movement. In some respects, you are heading for your interpretation of 'solid ground' while in others the impulse is to escape. Either way, you are feeling bold and determined to enter new territory. A big move or a strong set of moves and actions are indicated. You yearn for big changes.
Pisces (Feb 20 – Mar 20)
You may wonder at times if you are losing your mind. The answer is, yes. But, it may be better interpreted as the erasing of old beliefs and inherited self-concepts and behavior patterns. As well, this process has been underway for at least a few years. Now you are entering an accelerated phase of this process. The key is to only lose limiting beliefs but keep the rest.



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Sausage and Egg Bun	12.00
<i>With Maple Sausage, a Fried Egg & Cheddar Cheese, served with Hash Browns.</i>	
Black Forest Ham and Cheese Omelette	13.75
<i>Served with Hash Browns & Multigrain Toast.</i>	
Vegetarian Omelette	13.75
<i>With Spinach, Feta & Two Cheeses, served with Hash Browns & Multigrain Toast.</i>	

FRIED CHICKEN

Fried Chicken (3 piece)	19.75
<i>With Fresh Cut Fries, Coleslaw, Buttermilk Biscuit & Gravy.</i>	
Fried Chicken for Two (6 piece)	26.75
<i>Fresh Cut Fries, Coleslaw, Buttermilk Biscuits & Gravy.</i>	
Fried Chicken Bucket (10 Pieces)	35.75
<i>Fresh Cut Fries, Coleslaw, Buttermilk Biscuits & Gravy.</i>	

SOUP / SALAD / APPYS

Onion Rings	8.00
Poutine	11.00
Fresh Cut Fries	6.50
Crispy Sweet Potato Fries	8.50
Goat Cheese Salad	14.50
Panko Chicken Strips & Fries	13.50
Caesar Salad	12.00
Simple Greens	9.00
Add Sockeye Salmon	7.75
Add Chicken Breast	6.00
Add Smoked Chili Lime Tofu	4.50

Mon – Sat 2 pm to 7pm
 Closed Sunday

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Halibut&Chips	1 piece 18.00 / 2 piece 23.00
<i>With Coleslaw and Tartar Sauce.</i>	

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Diner

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.....1pc 17.75...2pc 21.75	
Chicken Quesadilla	15.50
Veggie Quesadilla	15.50
Chicken Strips	13.50

BURGERS

all with lettuce, tomato, mayo,
 onion & pickle with choice of
 fried, salad or soup

Club Burger	15.00
Deluxe Cheese	14.50
Big Blue Burger	15.00
Deluxe Burger	13.75
Chicken Burger	15.00
Cajun Chicken	15.75
Chicken Cranberry	17.75
Salmon Burger	17.75
Veggie Burger	14.00
BBQ Chicken	16.00

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served with garlic toast or
 make a meal add chicken,
 salmon or prawns +6

Spinach Salad	12.75
House Salad	9.75
Caesar Salad	11.00
Chef Salad	15.50

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 & your choice of rice or
 potato

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Butter Chicken	21.00
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Sauteed Prawns	21.00
Fettuccine	22.00
Baby Back Ribs	28.00
Grilled Salmon Filet	21.50
Lamb Curry	21.00
Chicken Amaretto	22.00
Bruschetta Chicken	21.00

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Quesadilla	\$13.95 1pc.	\$12.95 • 2pc.\$16.95
<i>Chicken or Veggie</i>			

BREAKFAST

Breakfast Special , one egg \$8.25		Traditional Eggs	
Full Breakfast , two eggs	\$11.25	Benedict	\$12.95
A.M Burger	\$6.00	Veggie Benedict	\$12.95
Ham & Cheese Omelette	\$12.95	Blackstone Benedict	\$12.95
Veggie Omelette	\$12.95	Pancakes or French Toast	
West Coast Omelette	\$14.95 1pce-\$4.00 2pce-\$6.00 3pce-\$8.00	
West Coast Benedict	\$14.95		

