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LOCAL FARMERS**

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**Support Our
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GULF ISLANDS

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PHOTO BY GAIL SJUBERG

HIGH STEPPING: Rory McNairn learns a new skill and has fun at a trial session of the school district's Early Learning for Families program, with facilitator/educator Andrea Hollingsworth using a fishing rod with a stuffy on the end to maintain a safe distance between them. Only Rory, siblings Ryder and Rica, and mom Metta McNairn were accommodated at the inaugural session held outside at Salt Spring Elementary on Friday, when under normal circumstances several families participate in ELF gatherings at the same time.

SCHOOL DISTRICT

SD64 preps for student return

Province opens limited in-class learning June 1

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

The Gulf Islands School District is making preparations to offer some in-class learning in the first week of June as outlined under the BC Restart Plan.

As district superintendent Scott Benwell reported at the May 13 school board meeting, the re-entry program will begin with the main focus on students from kindergarten to Grade 5. In-class learning will be available to a lesser degree to students in grades 6 through 12. Parents will be given the choice about whether or not to send their kids back into physical facilities.

"It is solely at the discretion of families and wherever they find their comfort zone," Benwell said.

He added that district administrators were still waiting for more information from the Ministry of Education on the exact "what

and when."

"We will have a couple of weeks to make sure we have operations ready to go," Benwell said.

B.C. Premier John Horgan, along with provincial health officer Dr. Bonnie Henry and Education Minister Rob Fleming, announced Friday that limited in-class learning is to begin on June 1. For kindergarten to Grade 5, this means most students can go to school half time (such as alternating days), while students in grades 6 to 12 will go to school about one day a week through June.

Children of essential service workers and students needing additional supports will have the option to attend school full time. A full-scale return to in-class learning is not being considered until September.

All boards of education and independent school authorities will be required to implement strict provincial health officer and

WorkSafeBC health and safety measures to reduce the risk of COVID-19 transmission. Each school district and independent school must have its return-to-class and safety plans approved by the ministry before moving to the next stage.

School District 64 secretary-treasurer Jesse Guy described the safety precautions being developed in the Gulf Islands at the May 13 meeting. They will combine environmental measures such as use of outdoor space, erecting physical barriers and enhanced cleaning activities. Administrative strategies will include things like staggering schedules and continuing virtual learning opportunities. People will also be asked to maintain personal responsibility for their own health and that of others, by keeping good hygiene and staying away from schools when not feeling well.

SCHOOLS continued on 2

Zen Master Wolfgang says:
"Those without push should hang on to their pull."

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COVID-19

Businesses to reopen with new safety plans

Orders on restaurants, pubs revised

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

Various services and businesses will reopen this week with new procedures put in place to give the community the chance to start the recovery that locals have been anticipating.

Businesses in all sectors are required to develop COVID-19 safety plans and post those plans for employees and customers as they resume operations. Industry-specific guidelines and resources were released by WorkSafeBC on Friday. Many locations will look different than they did before provincial health orders went into effect.

"The changing business environment is going to be challenging for the public as well as business owners," said Jessica Harke-ma, executive director of the Salt Spring Chamber of Commerce.

Provincial health officer Dr. Bonnie Henry issued a new order on Friday that repealed the previous one that closed restaurants, pubs and tasting rooms to seated customers. Those types of businesses were allowed to reopen as of Tuesday with new rules. For example, parties must be seated two metres apart and 50 per cent total capacity is the maximum allowed up to a maximum of 50 people. Tables can seat up to six patrons only.

Additional WorkSafeBC guidelines include recommendations for servers and food prepara-

tion practices to limit contact between staff and between staff and patrons.

Moby's Pub owner Dale Schweighardt said his team is working on adopting the new protocols and expects to reopen the restaurant on May 25, although it will be a different Moby's than before with no live music permitted until social distancing rules relax.

"It will be frustrating for customers as well as frustrating for us," Schweighardt said. "There will be challenges."

Moby's will continue to offer take-out service for those who prefer not to go into a restaurant yet. Schweighardt is also looking to expand the patio, and is hopeful for temporary approval, at least.

"Permanent approval will depend on the will of the Islands Trust and the liquor board," he said.

In the meantime the Moby's team is opening a new venture next door at the former Rendezvous Patisserie site called the Harbour's End Sandwich Company, which will offer breakfast and lunch starting this Thursday.

Other areas of life have already started to look more familiar. The Capital Regional District has opened some of its outdoor recreational facilities, including the outdoor tennis courts, multi-sport courts, bike park and skate park. Provincial parks — Mount Maxwell, Burgoyne Bay, Ruckle and Mount Erskine on Salt Spring — also resumed public day use on May 14.

Island Health's medical health officer lifted an order closing all gyms, fitness centres, yoga studios or similar personal training facilities as of Tuesday, as long as they can meet provincial requirements to protect staff and clients against the spread of COVID-19.

The province has announced that faith gatherings could resume if respecting health and safety guidelines, including the ban on gatherings of 50 people or more. The Anglican Diocese of Islands and Inlets said Friday that it would continue to keep churches closed for the time being because of the unique challenges posed by its type of worship, which typically involves singing, people moving around and touching many surfaces.

Graduation plans revised with large gatherings banned

SCHOOLS continued from 1

"We're gradually moving and planning but we're not there in all areas yet," Guy said.

Provincial direction provided Friday states desks should be spaced apart and groups or gatherings of students in hallways or other common areas avoided; drop-offs, lunch and recess breaks could be staggered, with increased outside time; there should be only one student per seat on school buses, unless children are from the same house, with plexiglass separating the bus driver from students; and no one should share food or personal items like phones, pens or pencils.

To help with scheduling, the school district sent out a survey to all families this week to get information about who wants to send students to school.

Gulf Islands Secondary School

COVID-19 impacts at Gulf Islands Secondary School have included the international program, although it was not hit as hard as it could have been. GISS principal Lyall Ruehlen reported there were 59 international students living on Salt Spring as of March 12, when the public health emergency was declared in B.C. There are currently 38 still at their island home stays; 21 students have gone home, but 15 of that number are still enrolled in the program and doing their work remotely.

"Other than being isolated, lonely and a little bored, frankly, they're going good," Ruehlen said.

At this time 39 international students have signed already agreements for the coming school year. The district doesn't know

yet what the regulations will be regarding entry into Canada and quarantine provisions. Ruehlen said staff are working closely with other nearby international programs to come up with a plan for students who will be arriving at the Victoria airport so they can be cared for properly.

The cancellation of regular graduation events for the class of 2020 is perhaps the largest impact being felt at the high school. The safe grad event put on by parents has been officially cancelled, but the school community is working to celebrate graduates in a meaningful way and safe grad funds have been donated to ensure this can happen.

"This is an interesting ride but I'm feeling we're landing in a pretty good spot," Ruehlen said, while adding, "It will not be a 1,000 people in the gym graduation ceremony."

Staff, student and parent committees working together have come up with a plan that incorporates some of the students' "must-haves." These include having peers around them as much as possible in a ceremonial setting, their parents present, the teacher presentation included and their grad write-ups read out.

The idea being developed will see small groups of students wearing their grad finery receive their certificates together, most likely outdoors, with their parents also attending. A videographer will record the sessions and put them together into one package along with filmed speeches by the principal, district superintendent, elected officials, teacher reps and the school valedictorian.

Ruehlen said the process of handing over certificates and reading the grad write-ups in groups will probably take several days.

ENVIRONMENT

Climate action survey out

Online input needed by June 20

Salt Spring Islanders have the opportunity to tell their leaders what they want to see in a climate action plan for their community through an online public engagement survey launched by Transition Salt Spring this week.

"We're really excited to offer all Salt Springers this unique opportunity to participate online to help develop a climate action plan for our community," said Darryl Martin, chair of the volunteer steering committee that has been working in cooperation with local officials since last fall to develop a Salt Spring Climate Action Plan. "Salt Spring is lucky to be one of six communities across Canada piloting this forward-looking community climate action tool."

The Salt Spring Climate Action Plan's goal is to reduce emissions to 50 per cent of 2007 levels by 2030, and to a net-zero basis by

2050. Recommendations range from building an on-island chipping and composting facility, and providing comprehensive agricultural support to help farmers grow more food, to building infrastructure to protect Ganges Village and enhancing the island's forests.

Some of the big ticket items in the plan include the completion of an off-road trail system across the island for biking and other forms of active transportation.

With COVID-19 making in-person public meetings impossible, the online tool will help the committee choose the best options that will have the most public support. Users can vote on policy options and community actions, and help build an updated plan that works to reduce emissions as well as to prepare the island for higher wildfire risks and more severe winter storms.

Islanders have until June 20 to complete the survey, which is available at www.saltspring-climate.ethelo.net or at www.saltspringclimateactionplan.com.

TIDE TABLES at Fulford Harbour

MAY 2020 PST (UTC-8h)

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

DAY	TIME	METRES	FEET	DAY	TIME	METRES	FEET
20	0241	3.0	9.8	24	0002	2.7	8.9
	0947	1.0	3.3		0359	3.0	9.8
WE	1714	2.8	9.2	SU	1141	0.4	1.3
ME	2140	2.3	7.5	DI	2010	3.3	10.8
21	0301	3.0	9.8	25	0056	2.8	9.2
	1012	0.8	2.6		0423	2.9	9.5
TH	1759	3.0	9.8	MO	1218	0.3	1.0
JE	2227	2.5	8.2	LU	2054	3.3	10.8
22	0320	3.0	9.8	26	0202	2.8	9.2
	1039	0.6	2.0		0449	2.9	9.5
FR	1842	3.1	10.2	TU	1259	0.3	1.0
VE	2313	2.6	8.5	MA	2139	3.3	10.8
23	0339	3.0	9.8	27	0325	2.8	9.2
	1108	0.5	1.6		0518	2.8	9.2
SA	1925	3.2	10.5	WE	1344	0.4	1.3
SA				ME	2223	3.3	10.8

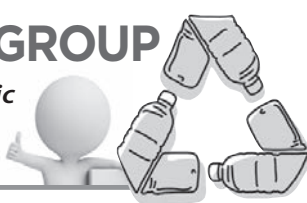
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LAND USE

Court sides with strata council

Cannabis-growing dispute in south-end development

BY ELIZABETH NOLAN

DRIFTWOOD STAFF

A dispute between a Salt Spring-based strata development and one of its property owners over rights to establish a cannabis production facility has been decided in B.C. Supreme Court in favour of the majority owners.

Salt Spring resident Kevin Kunzler filed the petition after the Skywater strata moved to change its bylaws to ban cannabis production and limit other types of agriculture and home-based businesses after learning about his plans last year. Kunzler had purchased the 16-acre property in 2017 with his mother as co-owner with the intention of setting up the production facility. Because he had ensured that plan agreed with Islands Trust zoning and the strata's existing bylaws, he argued the strata had acted unfairly by changing the rules after the fact.

The April 16 judgement by Justice Robert Plunnett found otherwise, stating strata members in general are entitled to create the environment they wish to inhabit and the Skywater property owners did not act unfairly in this particular case.

"A three-quarter majority of the strata owners have the authority to make bylaw amendments. It is not reasonable for the Kunzlers to think their expectations at the time of purchase of their strata lot bind the other owners and that their expectations would be grandfathered and exempt from any amendment, particularly given the lack

of any such grandfathering provision in the legislation," Plunnett wrote in his judgement.

The finding is difficult to accept for Kunzler, who notes strata councils appear to be the only type of governance that can make retroactive laws without some provision for grandfathering.

"I have a 7,000-square-foot warehouse completed," Kunzler told the Driftwood, adding he has invested perhaps \$1 million in time and materials to get the business up and running, and has 20 people who were relying on it for future work.

As the judgement outlines, Kunzler has been working to establish a licensed cannabis production business since 2014. He purchased the Skywater property because it was the cheapest bare land he could find on Salt Spring: \$265,000 for over 16 acres. He determined a cannabis production business was permitted at the Mount Tuam development provided he obtain a valid federal licence and that any production facilities were constructed and operated in a manner that did not offend the strata's nuisance prohibitions.

"Cannabis has issues for people so I was sensitive to that. I physically picked a property that was in the middle of nowhere, and put the warehouse at the back of the lot. You can't see it from the road," Kunzler explained.

Court documents outline how on June 17, 2019, the council received a petition signed by several strata owners demanding a special general meeting be held to vote on bylaw amendments which would prohibit commercial cannabis production. Owners who submitted affidavits said they worried about increased traffic and strang-

ers coming and going on their private road, as well as noise, light and odour pollution.

The strata council had meanwhile asked Kunzler to wait for a hearing he'd requested until after the special general meeting, to which he agreed. After the members voted to change the bylaws the council informed Kunzler the hearing was no longer necessary.

"The Skywater strata corporation is pleased with the court's decision," a comment emailed by the council states. "The activities addressed by the bylaw amendments in question were a cause of concern to a large majority of the owners. It is important that the owners who live within a strata corporation be able to shape, through their bylaws, the community within which they live."

Kunzler remains disappointed the council did not wish to enter into a dialogue or respond to an invitation to see the site. He believes the strata's action was underpinned by a bias against cannabis. And with the Salt Spring Local Trust Committee moving to limit its production to properties within the Agricultural Land Reserve, he foresees that many island growers will choose against the legal option and stick to the unregulated market.

"If the government and the will of the people wants cannabis to be legal, you're going to have to make space for it," Kunzler said. "Otherwise there will be no controls, everyone's going to stay in the black market and no one will be served."

Kunzler is waiting to decide whether to appeal the judgement until regular court proceedings resume with the easing of COVID-19 restrictions.

NEWS BRIEFS

A planned flyover of Salt Spring by the Canadian Snowbirds aerobatic team was cancelled after one of the planes crashed in Kamloops on Sunday.

The Snowbirds had originally been scheduled to fly over the home of Lynn and William Steiner on Friday. The Steiners are the mother and stepfather of Capt. Kevin Hagen, the RCAF pilot who died in an April 29 crash of a Cyclone helicopter off the coast of Greece, along with five other crew members.

The scheduled day was later shifted to Sunday, and then Monday, as the Snowbirds made their way across the country in what was dubbed #OperationInspiration.

"My heart breaks for the lovely young lady that died yesterday," said Lynn Steiner about Sunday's crash.

FORTHRECORD

The Driftwood received a complaint about the Question of the Week poll last week.

The question "Should logging near residences be halted during the pandemic?" had 120 no and 166 yes votes when the editorial page of the May 13 Driftwood was sent to press on Monday afternoon. By the time the new question for the following week was posted the numbers had drastically changed and were 229 no and 188 yes.

Driftwood readers should be advised that polls will now be closed as of Monday afternoon and voting will not continue for the previous week's question.

COVID-19

Parcel delivery volumes up

Local business support urged

BY ELIZABETH NOLAN

DRIFTWOOD STAFF

Increased online shopping during the pandemic shut-down has delivered an overwhelming workload for both Canada Post and private courier services.

Jessica Dempster, president of the Canadian Union of Postal Workers' Pacific region local, said Canada Post parcel volume is up by 38 to 40 per cent right across the country. Space is becoming an issue in regional processing plants and smaller community outlets. The organization is trying to avoid overwhelming post offices by limiting the amount being sent out at any time.

"It's like Christmas, but normally at Christmas we've hired a whole bunch of temporary workers, which we're not doing now," Dempster said. "It's trying to find the balance in that we don't want to overcrowd the post office because then people can't physically distance. But we want to get the parcels out."

Private delivery companies that serve Salt Spring have reported a similar boost to package volumes.

According to Statistics Canada data released in December 2019, nearly 84 per cent of internet users bought goods or services online in 2018, for a total \$57.4 billion in spending, compared with \$18.9 billion in online spending in 2012. COVID-related retail business closures and travel limits have likely encouraged people to transfer more shopping to online platforms.

Dempster said postal couriers are being offered weekend work to help relieve the pressure. However, she said the collective

agreement covering rural couriers doesn't compensate those workers fairly for overtime work, so they might prefer to take weekend time to themselves.

"In general it's been a really challenging time between the volume and trying to maintain social distancing and just the uncertainty," Dempster said.

While it's unknown whether the online shopping trend will continue, the Salt Spring Chamber of Commerce says local entrepreneurs will rely on community members to bring their business back home, and notes that interim options have also been set up.

"Though businesses have been closed to public access, many have been offering phone-in or online ordering with curbside pick-up," said chamber executive director Jessica Harkema. "It's important to support our locally owned businesses to ensure that we continue to have them in our community. It's also important to remember that supporting local businesses does not stop at retailers, it includes local services, trades, growers, producers, etc. as well."

Island business owners have been vocal about asking for more community support over the past few days. Bryan Dubien, owner of the games store Foxes at Play, highlighted the plight of island wineries as one concern.

"Hearing a local winery is really struggling in this time while people I know are drinking more than ever before is a bit infuriating," Dubien said.

"I've seen people I introduced to board games and play move to buying online or for discounts somewhere else and it's real sad," he added. "It's been heartbreaking when I realize the magnitude of how much this happened."



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OPINION



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

2019 BCYCA 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

Supporting locals

Judging by the empty streets in Ganges on the long week-end, it appears potential visitors heeded the province's strong directives to not travel for non-essential reasons.

For the most part, British Columbians and Gulf Islanders have been cooperative in following the guidelines designed to minimize the spread of COVID-19. B.C. has fared well as a result when compared to other jurisdictions and the Island Health region has been especially successful.

As of May 15, only one active case of COVID-19 was confirmed in the Island Health area, which includes all of Vancouver Island and the Gulf Islands. Some 17,820 tests had been administered, with 126 cases confirmed from that number. Province wide there were 499 active cases (from a total of 2,407) and 118,335 tests.

THE ISSUE: Local business survival

WE SAY: Everyone must step up to support islanders

been open to takeout and/or delivery through the first two months of the crisis. With the ability to expand their services, islanders will hopefully make a point of enjoying a safe sit-down meal or continuing to use takeout options.

Salt Spring Island residents have clearly continued to shop through the pandemic period, with Canada Post reporting "Christmas-level" volumes of parcels being delivered here. With local retail and other service outlets now able to open, it is time to shift our predilection for shopping to benefit friends and neighbours who rely on our patronage to survive. Those who still prefer to not shop in person can use online options to benefit locals, including an Island Comeback gift certificate program set up by the Rural Islands Economic Partnership, or the Localline.ca Salt Spring Community Market farm and food outlet.

Some level of tourism in coming months should also be expected, manageable and considered necessary to ensure island residents have the services they are accustomed to in the future and for business operators to survive. Not every business will make it through the current crisis. Let's do all we can to minimize those losses, while following the sensible guidelines set out by health authorities.

The province's move to "restart" B.C. reflects the success of its measures, as well as its understanding that money needs to start flowing through the economy again. It has outlined how restaurants, retail outlets and other businesses can safely reopen to achieve at least a partial semblance of normalcy. Many Salt Spring restaurants had



Trust lobbied on logging

BY SUSAN YATES

I am writing on behalf of the Gulf Islands Alliance, a grassroots, non-profit group with members throughout the Islands Trust Area. Our mandate is to support the Islands Trust in its efforts to preserve and protect the Trust Area. Having seen the awful photographs of recent clear-cut logging on Salt Spring in the May 6 issue of the Driftwood, we want to express our horror at this continued desecration.

For 18 months GIA has been lobbying the Islands Trust to do anything it can, working with the Ministry of Forests, Lands, Natural Resource Operations and Rural Development, to stop this kind of logging in the Trust Area. We have attended three recent Trust Council meetings (going back to March 2019) asking the same thing, each time with more urgency. Here is the latest version of our plea, presented at the March 2020 Trust Council meeting on Salt Spring:

The Gulf Islands Alliance, in its continued efforts to support the legislated mandate of the Islands Trust, is aware that the recent spate of

VIEWPOINT

clear-cutting forests for timber sales is a serious threat to the Trust mandate, environment, and citizens' support for the Islands Trust.

We therefore present to you the following:

- Whereas Trust Council declared a climate emergency in March of this year, and
- Whereas climate change mitigation is emphasized in Council's support of the Coastal Douglas-fir Toolkit, and
- Whereas two imperatives for climate change mitigation are to reduce CO₂ emissions and to protect and restore carbon sinks, and
- Whereas the primary mandate of the Islands Trust is to preserve and protect the natural environment, and
- Whereas tree cover and forests in the Islands Trust Area have, with respect to climate change mitigation, an ecological value far greater than the economic value of timber sales:

We request Trust Council to ask the appropriate ministry to regulate logging in the Trust Area in a

manner that supports the Islands Trust Policy and mandate, or to grant the Islands Trust the regulatory tools needed to control forestry activities in the Trust Area.

At the end of the March 2020 Trust Council meeting on Salt Spring, the Trust Executive Committee was directed by council to "follow up with FLNRORD around forest management." This was a much weaker statement than what GIA has been asking for, but perhaps better than nothing. To date the policy analyst for the Trust has sent four email requests but no meeting has yet been scheduled between FLNRORD and the Trust.

And now, we respectfully submit this letter to the Gulf Islands Driftwood, in support of all those who must bear witness to such senseless destruction in the midst of a climate crisis and in a place that is supposed to have measures of protection for the environment.

With thanks to my fellow GIA members on Pender, Salt Spring, Denman and Gabriola.

The writer is a Gabriola Island GIA member.

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THIS WEEK'S POLL QUESTION:

Do you like participating in virtual meetings?

☐ Yes ☐ No

LAST WEEK'S QUESTION:

Do you think islanders are being careful enough about COVID-19?

80 105
NO YES

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

OPINION { QUOTE OF THE WEEK: }

"This is an interesting ride but I'm feeling we're landing in a pretty good spot."

GISS PRINCIPAL LYALL RUEHLEN

SALT SPRING SAYS

WE ASKED: *What book have you recently read that you would recommend to others?*

DEB MCGOVERN



Ann Patchett's latest book, *The Dutch House*. It is a compelling study of family relationships and inheritance, beautifully written as always by one of my favourite authors of all time.

DARRYL MARTIN



David Guterson's *East of the Mountains*, about a man's courage facing adversity. And Nancy MacLean's *Democracy in Chains*, which revealed what's really behind the rise of the extreme right.

BLY KAYE



Seven Years in Tibet by Heinrich Harrer.

PAUL ALEXANDER



N.K. Jemisin: *The Fifth Season* and the rest of *The Broken Earth Trilogy*.

LEITH MARTIN



Olive, Again by Elizabeth Strout; and *The Conscious Closet* by Elizabeth L. Cline: A well researched and practical guide into the environmental and economic impact of the global fashion industry.

LETTERS to the editor

Condemn racism

Canada is a multicultural society. The majority of us are welcoming and accepting of new Canadians, no matter where they are from or what race they are. This positive attribute of Canadian society is universally appreciated by new arrivals and admired by people around the world. This is why the recent increase in hate crimes toward Asian-Canadians is a shock to all of us.

Some of my Chinese-Canadian friends are taking extra precautions when they are out in public, looking over their shoulders when they are walking alone on empty streets. This is a shame.

This is not the society we know and love.

COVID-19 was first reported in Wuhan, China, and, for a short period of time, U.S. President Donald Trump insisted that it be called the China virus. For many people,

especially those who already harbour anti-Chinese sentiments, a hateful perception was formed: The virus equals China, and Chinese individuals are virus carriers. For many who believe in that perception, Chinese people in China and Canadians of Chinese descent are one and the same.

Everyone is afraid of COVID-19, of losing family, of being without an income, of what tomorrow will bring. But we know the fabric of Canada is sewn with kindness and compassion.

Our civic leaders and elected politicians need to continue speaking up to condemn those who physically or verbally attack people of Chinese descent. The perpetrators of these malicious acts must be made to understand that their actions and their words are not acceptable in our society.

For the sake of our country, let's focus our energy on fighting the virus, not each other.

KAREN HROCH,
SALT SPRING

Lack of awareness on ferry confounds

Last Monday morning brought one of those magical Salt Spring moments: a soft, warm sea breeze from the south, glorious sunshine illuminating the many hues of green along Isabella Point, and a myriad of waterfowl joyously celebrating a new day in Fulford Harbour. Spring in full bloom!

As I wandered aimlessly about the Skeena Queen, my reveries were interrupted when I noticed one motorist had not turned off her engine. I looked inside the SUV and saw a young woman peering intently at her handheld device. She remained thus transfixed throughout the crossing, totally oblivious to the toxic, heat-trapping gases spewing from her car's tailpipe.

I wondered what type of person, in this age of information, could behave in such an irresponsible manner. The utter lack of awareness settled like a dark cloud over my spirit. Could she not see the beauty and the splendour all around? Did she not realize her every breath is precious and that death by a thousand cuts is her death too?

I briefly considered knocking on her window and politely asking her to show respect for her fellow passengers and the living world, or failing that, to read the signs that are posted on the vessel. But a sober second thought warned me that she might claim some crazy old codger was harassing her. And besides, is there anything I could have said that would have penetrated the virtual reality of her mind?

FRANTS ATTORP,
SALT SPRING

MORE LETTERS continued on 7

Reimagining Salt Spring: forward for the better

SUBMITTED BY SALT SPRING SOLUTIONS

This is an offering to our Salt Spring Island community in these troubled times where crisis and opportunity form the double faces of our current situation — as a community, as society, as a planet.

In order to get through this to some kind of better normal, we all need to raise big questions. We need to talk about what's hard to talk about. That's what we are trying to do here. In doing so, we might upset some of you. We can't get this all right but we want to start the conversation. This is coming from a place of care and concern about the world we live in. And of hope for the one we could co-create.

What if we don't go "back to normal" on Salt Spring Island?

Normal was nurses and teachers without stable housing. Normal was tons of visitors travelling by CO₂ emitting planes, ferries and cars to go for a hike and have a nice dinner. Normal was watching the Sysco food trucks drive off the ferry and past fallow farmland every single day. Normal was locals avoiding Ganges all summer because of the traffic congestion on an island vulnerably reliant on visitors. Normal was complaining about trash and crime instead of tackling the poverty, mental health, addiction and housing issues in our community.

Normal was having no time to hear birdsong. Normal was plastic takeout containers and Amazon packaging. Normal was helplessly watching the orca sink to extinction. Normal was allowing people to blast mountainsides and kill forests to build dream homes. Normal was underpaying people for the jobs it turns out we needed most.

Normal was seeing a thousand bright possibilities for how our community could actually be fade beneath the

GUEST COLUMN

mucky layers of regulations, bureaucracy, busyness and bickering.

Instead of going back, let's imagine a better way forward.

What if the Salt Spring Saturday Market was geared to Salt Springers and a food market didn't need to be a tourist attraction because every community had at least one?

What if community-driven investment were the norm for islanders with money? What if these same islanders dumped all of our obscure investments fuelling dark futures in the global casinos, and put that money to work right here, building a better Salt Spring? What if that first investment was a sold-out series of community bonds to fund the development of new mixed rental housing for our elders and families close to Ganges village?

What if instead of hassling residents on liveaboards for dumping sewage into the harbour, we worked together to bring this type of housing out of the shadows? What if, at the same time, we stopped people from clearing large tracts of Douglas-firs for pretty views from glass houses?

What if we stopped burning wood waste? What if instead of squandering that capital into thin air, we sent it to a new community-owned facility to chip and compost right here on Salt Spring — the loamy dividends shared with island growers and gardeners?

What if governments enabled rather than stifled the innovation we so desperately need right now? What if they said "No, not that . . . but how about this instead?"

What if our emergency neighbourhood PODs all came alive to build community

gardens as a hedge against fragile supply chains threading the planet? What if that resulted not only in heaps of delicious fresh food but in new local supply chains — between the hands and hearts of neighbours?

What if we worked to restore our forests by culling deer to heal the understory, conserve water and promote fire resilience? What if we also helped rebuild the clam gardens all over our island, with the Tsawout, Cowichan and Penakut communities?

What if we stopped building big houses with empty rooms and made it easier to build small ones instead?

What if instead of watering rhododendrons and flushing toilets with precious water from our lakes and streams, we used water captured from our winter skies?

What if our children spent more time with our elders?

What if we cut each other's hair?

We have a chance at a new economy on this island and everywhere. Normal wasn't working. What if we made a new relocalized, caring, green economy central to how we live beyond the COVID crisis? Sure, let's clean up those orphan wells in Alberta, as the federal government has pledged. But instead of making more mess, let's build something better there, and here.

Crisis. Opportunity. Two faces on the same coin.

Let's take some time to rescue the good things out of the wreckage. But above all else, let's not lose the opportunity to re-imagine.

It's time.

The above was written by Salt Spring Solutions members Elizabeth FitzZaland, Bryan Young, Jason Mogus, Darlene Gage and Rhonan Heitzmann.



PLEASE SUPPORT OUR Local Farmers!

This profile is the seventh 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: Backwoods Farm

OWNER: Jade Snow Rosen

CONTACT INFORMATION: thebackwoodsfarm.com & on Facebook

Origins:

We are a relatively recent addition to the vibrant Salt Spring farm scene, starting operations in 2013. Since then, we have established our own identity as a great producer of wonderful stuff from the earth.

Crops and Products:

We grow greens, microgreens, carrots, beets, zucchini, radishes, bok choy, garlic, onions, Swiss chard, tomatoes, cucumber, herbs and strawberries. All our produce is grown naturally without chemicals or synthetic fertilizers.

How has COVID-19 affected your farm?

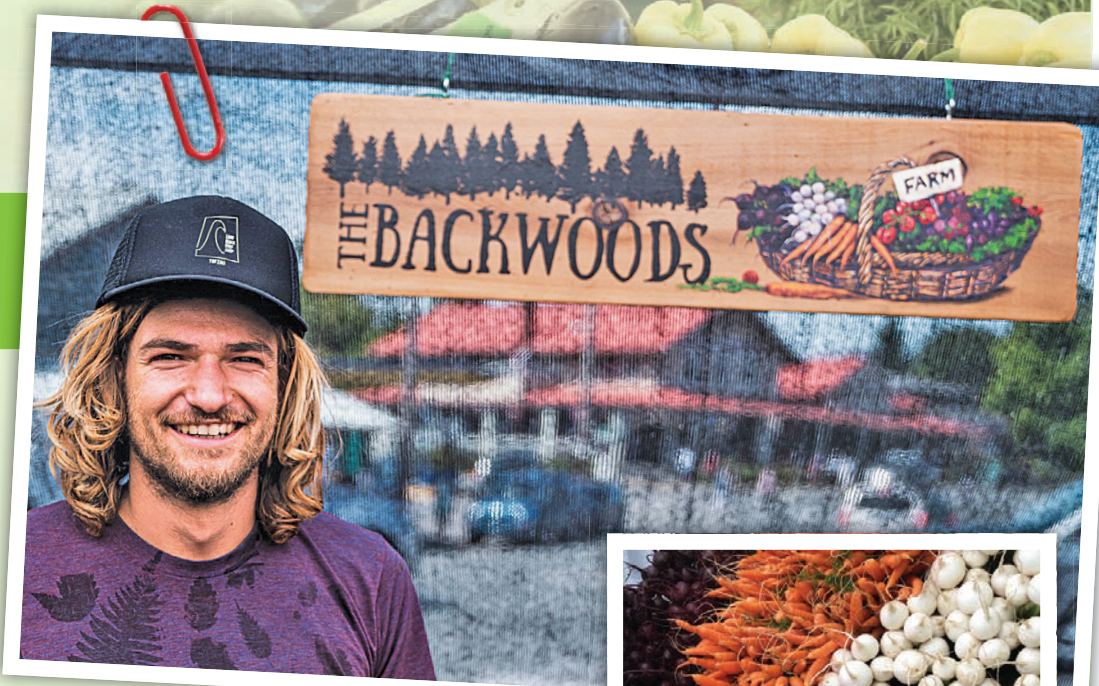
We are lucky as an essential service business that not too much has changed for us here on the farm! We continue to grow food and have fun doing it. We feel there is a new kind of pressure on local farmers to provide produce for our community, but we also see folks taking initiative in their own gardens. The increased demand

from grocery stores and our CSA program will keep us very busy this year! The pandemic has inspired us to take extra care making sure sanitary protocols are in place. To ensure that we continue to operate safely and responsibly, we have built a new and improved hand-washing station and packing area. We are respecting the government's demands and assuring our hygiene protocols are strict at both the farm and the Tuesday market. We are also doing our best to shine bright as people in the community, believing that we are all in this together and no one should feel overwhelmed by fear and worry.

I'm very grateful for a fun-loving team behind me here at the Backwoods Farm!

Where can Salt Springers buy your produce?

Find us on the shelves at Country Grocer, Natureworks, and the Mercantile, and at our farm stand at the Tuesday market!



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

Even though these times are a little more stressful than usual, I believe it's an opportune time to focus on our appreciation and respect for our planet. We now have the time to be outside, admire nature, and spend time with our loved ones. It's time to create a new society that's based on nurturing and respecting Mother Nature! Thank you for supporting local farmers and other small businesses on our island!

PHOTOS COURTESY

BACKWOODS FARM
Jade Snow Rosen
and some produce from last year's markets.



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

GARDENING BY LINDA GILKESON

Planting for winter harvests

A few winter vegetables, such as leeks and celeriac, are sown early in the year and spend the whole summer in the garden. Ideal planting dates for most others, however, fall into a few main planting "windows" over the growing season. Note that vegetables sown in the spring, such as Swiss chard and kale, can also be sown in mid-summer. For these, the planting window listed below is the last time you can expect to sow in order to have full-sized plants by fall. Plants from your spring sowing will also continue all winter, therefore the later planting dates are for supplementary plantings to add more plants, not to replace the spring plantings. Bear in mind that in the winter, leafy greens won't replace harvested leaves until spring. To sustain harvesting of these plants over the winter you need quite a few more

plants than you do for summer harvest.

The following are seeding dates. If you buy starts at local nurseries, their seedlings will be available a few weeks later. If you do buy starts this summer, make sure they are hardy varieties and, in the case of broccoli and cauliflower, are the overwintering varieties. Knowledgeable local growers (e.g., Chorus Frog Farm on Salt Spring, Russell Nursery near Sidney) grow the right stuff, but garden centres and grocery outlets that buy from wholesalers often carry summer broccoli, cauliflower and lettuce varieties — and these don't work as winter crops.

Late May-early June: Sow Brussels sprouts. This is early enough to get a successful crop by the end of October, yet the sprouts form late enough in the season to avoid being infested by aphids. Sow winter cabbage varieties that take the longest to mature (180-210 days to harvest).

Mid- to late June: Sow other large, hardy cabbage family



vegetables: purple sprouting broccoli (winter varieties), winter cauliflower and hardy cabbage (90-120 days to harvest). Sow them directly where they will grow, if you have the space, or start them in flats or seedling beds and transplant them mid- to late July.

Early July: Mark Canada Day by sowing a large bed of carrots for fresh carrots all winter. This is also the time to sow beets, rutabagas, and other roots as well as radicchio, kohlrabi, Swiss chard and leaf

beet (a hardier kind of chard). Be sure to shade the seedbeds to keep the soil cool and moist during the germination period: this is especially important for carrots, which will not germinate in soil that is too warm.

Late July-Early August: Plant lettuce, kale, Chinese greens, spinach, mustards, collards, more kale and other leafy greens for late fall and winter harvest. Spinach sown at this time will grow a whole new set of leaves for a large harvest next spring. You can also sow sweet onions to produce very early bulbs next spring (if they survive winter — they don't always).

Late August: Sow corn salad, arugula, cilantro and frost-hardy varieties of lettuce for salads all winter. In warm gardens or in tunnels or greenhouses, these can be sown up to mid-September. You can broadcast these seeds on the soil surface under squash vines, tomatoes, pole beans and other tender crops that don't overwinter. By the time the

tender plants are finished, the soil will be covered with salad greens.

Over time you will be able to fine tune the planting dates to suit the climate in your garden. Unlike spring planting dates, however, which depend on the weather, planting for winter crops is tied to the date: we have to have enough growing days left in the season for the vegetables to mature by the end of October. After that, plants grow very slowly, if at all, during the winter months. For some crops, such as lettuce, spinach and other leafy greens, if you plant late, seedlings will be too small by the time growth stops for winter to provide much of a harvest, but even tiny plant will start to grow again in late February and produce an early spring crop. For biennial vegetables (carrots, beets, Brussels sprouts), however, planting too late can mean crop failure. These plants naturally flower in the spring, so tiny carrots or plants missing Brussels sprouts don't continue to develop: instead, the plants use the energy in their roots to make a flower stalk.

For a printable planting chart to remind you when to sow for winter harvests, see the home page on Linda's website: lindagilkeson.ca



Creative endeavour deserves support

BY CONNIE KUHN

I write happily and wholeheartedly in support of PitchFork Social relocating to The Cottages.

I have spent much of my adult life backstage at concerts and festivals as a journalist, historian or concert emcee. I had a music program for 15 years in Vancouver, hosted my own stage at the Vancouver Folk Music Festival and produced music items way back in the day for CBC radio. I tell you this as a way of saying that I thought I knew my way around. I wasn't jaded by any means, I was just experienced.

When I moved here eight years ago with my husband, and attended my first concert at the Southend Grooveyard, I heard and experienced music in an entirely new way. There was an intimacy that had previously escaped me. There was an immediate connection between the music and nature: the sounds, the smells, the sun

going down; there was a closeness with friends and strangers, which we shared with the performers. There were also the fine touches: the chairs, the sheepskins, the blankets, the lights. I was in someone's musical home.

The barn at Bullock Lake was another excellent extension of this feeling. I watched it being built with such care and love. Just walking up the road put me on notice that I was about to be a part of something special. I was excited again.

The PitchFork experience, created, honed and nurtured by David and Nadia Youngson, is also so well-loved by the performers. At every concert, they are quick to express their appreciation for having the opportunity to play on this beautiful island, at PitchFork Social, and to meet so many music-loving people.

I'm searching for the words to write about a very specific "creative environment." Not

everyone can create a pocket that is so unique. David and Nadia have done this. They have given this island a gift. They bring artists here that we would never get to hear, under any circumstances. They create a space which allows us to fully immerse ourselves, (as well as supporting local chefs, which could be an entirely other letter).

PitchFork Social has met all the requirements necessary to begin another season, in 2021, this time at The Cottages. Some of you have enjoyed an evening brought to you by David and Nadia, and so I know that you know their commitment to the care of this island and to our cultural life has never wavered.

Their dedication is even more important, now, as we witness the dissolving of venues for art and music everywhere. If someone is willing to fight the good fight, on our behalf, to keep music alive, we need to stand with them. I sincerely hope you will.

MORE LETTERS

continued from 5

Rebuild better

Premier John Horgan and government have earmarked substantial funds for B.C.'s economic recovery. It must be of benefit to all British Columbians and not a return to "business as usual," with the big corporations, especially those in fossil fuels, lumbering and mining, who helped push us into our current economic mess of climate change with dirty air, water and soil.

People need to go back to work, not on "stranded assets" but in alternative energy jobs that reduce greenhouse gases and that pay well in our needed building and renovating of decent housing, in growing local healthy foods, public transportation and other systems that improve life for all, not just the few.

Face the science facts that have revealed the contribution to pandemics, fires, droughts, storms and the avoidance of a just transition for all industrial and domestic workers.

It is essential that you use our tax money to move us forward to rebuild a greener, fairer and more resilient B.C.

Thank you for moving us away from extinction capitalism.

EILEEN WTEWAALL,
SALT SPRING

Economic benefit

The following was sent to the Salt Spring Local Trust Committee and filed with the Driftwood for publication.

I am writing to express my encouragement for you to support a temporary use permit for The Cottages on behalf of PitchFork Social.

There are many good reasons to support this application, but I am writing to express a particular reasoning.

Our island requires a different, more valu-

able kind of tourism. Instead of Saturday market/summer-focused day trippers and tour buses who pay tour companies to visit our island for a few hours, we require a higher per-visit value from the typical Salt Spring visitors. PitchFork Social has been an exemplar example of how communities can generate significant positive economic impact by increasing the per-visitor value from its tourist customer.

This is the best, most effective model of sustainable eco-tourism. Higher per-visit value drives income growth across the community by enhancing the visitor experience and increasing the amount visitors are willing to pay to achieve that experience, while reducing overall environmental impacts. For the PitchFork Social, this is a substantial contribution to the local economy, which over a 12-event season will exceed \$750,000 of gross product to our community. In 12 nights!

As we transition to a post-COVID economy, now is the time for daring pivots toward a more rewarding and environmentally sustainable tourism model. Instead of day-trippers leaving little value behind, let us build the Salt Spring brand around a more compelling and rewarding visitor experience. To achieve this objective we require regionally (internationally) recognized destination events like PitchFork Social. Building on our local assets — the natural beauty of the Southern Gulf Islands, provincial parks, hiking, kayaking, the Gulf Islands National Marine Park, First Nations reserve lands, the local art, food and farm scene — our local economy needs PitchFork Social. PitchFork Social tells the story of Salt Spring to the world, and has proven year after year that the world will come to hear that story.

I hope you will support this worthy application.

Thank you for your diligent work on behalf of all of us.

DAVID FULLBROOK,
SALT SPRING

Salt Spring - Standing Together



Caitlin Kettlewell
- Co-owner, Salt Spring Inn

**Local business
is the heart of our
community.**

Many local businesses are open or will be opening soon.

Please be patient and follow all procedures the businesses have put in place to ensure we all stay safe.

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ISLAND LIFE



SALT SPRING INN

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First Response and RCMP Professionals with official identification.
THANK YOU ALL and KEEP UP YOUR GREAT WORK



PHOTOS BY GAIL SJUBERG

100 YEARS YOUNG: Aubrey Watkins celebrates his 100th birthday on May 16 with an outdoor party at Greenwoods, assisted by staff member Nikki Hansens, a visit from Salt Spring Fire-Rescue sporting a Happy Birthday banner, Salt Spring Pipes and Drums, and numerous friends who came by on foot or by vehicle to wish him well and drop off cards. He also received a congratulatory letter from Queen Elizabeth II. Watkins was born in Grosmond, Wales and served in World War II.

EDUCATION

Garden programs grow resiliency

Outdoor learning ideal for
pandemic times

BY ELIZABETH NOLAN

DRIFTWOOD STAFF

The Gulf Islands School District has made a remarkable achievement in becoming the first in B.C. to have a garden at every school. As is becoming clear, the value lies not just in being first but in providing just the right tools for current times.

Salt Spring Elementary School parent Robin Jenkinson reported on the progress being made at district schools in a delegation to the Gulf Islands school board on May 13. As she observed, the benefits of growing one's own food have become even more pronounced since the global pandemic hit, while outdoor learning will be an important resource elementary schools can turn to once students start to return in June.

"In this new COVID world, outdoor learning is safer and school gardens provide great spaces for that. It's remarkable that all the primary schools have active gardens, as well as SIMS and GISS," Jenkinson said. "With the climate change emergency coupled with this global pandemic, the practical skill of growing food is very important . . . Investing in school gardens in partnership with our islands' many generous and supportive farms and community groups is a great way to build Southern Gulf Islands food security and climate resilience in a safe way for all."

SD64's school gardens have connected across schools these past years thanks to Jenkinson. With grant funding, she and others have created gatherings and a website to share school garden successes, events and resources at www.schoolgarden.ca. At every school, gardens have been kept going by volunteers. Many have been in place for some time. For example, Mayne Island's outdoor classroom and teaching garden was created to commemorate the school's 125th anniversary in 2010.

The School Gardens Program's ongoing work includes updating case studies on local school gardens, creating a seasonal activity guide with current events and news, and holding learning circles with school garden champions and community supporters. The program sponsored a garden-based learning workshop with BC Farm to School for 10 teachers on the district professional development day in February.

Since schools have been closed, project leads have also been supporting growing at home. The SSE Gardening Group made four videos with teacher Linda McDaniel and distributed home garden grow kits to 40 households with burlap sack



PHOTO COURTESY SD64

School garden in full bloom on Galiano Island in 2018. The Gulf Islands School District has become the first in B.C. with a garden established at each school.

potatoes, pollinator May Day gardens and sunflowers, with squash and beans coming next. Jenkinson said she's heard back from some parents about how their kids have brought home helpful information on things like soil building and how to make an efficient compost pile.

While Jenkinson's report to the board focused on the elementary school level, Gulf Islands Secondary School principal Lyall Ruehlen said the high school's garden program championed by culinary arts teacher Mark Kilner is also in high gear. In fact, with the greenhouse producing so much, the school will be looking at how to donate produce to community food programs.

"We won't be having salad bar lunches at the cafeteria here any time soon, but I think reaching out to families in need and our essential services workers is the next step," Ruehlen said.

Jenkinson told the board that annual financial support from the district for gardening programs, as well as funding for a garden-based learning facilitator, could help all programs thrive. It is probably not going to be available for now, as superintendent Scott Benwell pointed out the district is coming out of financial protection and has declining enrolment and other uncertainties ahead. However, ongoing funding may be possible following the district's configuration review.

Grant funding, especially that related to COVID-19, might also be available. Jenkinson said that school gardens are a good fit for some of those programs.



PHOTO BY GAIL SJUBERG

IN THE CIRCLE: Isabelle Garceau, right, leads an Indigenous music circle at Salt Spring Elementary on Friday. Attendees included Indigenous elder Jim Spencer, nine SSE students in grades 3-4, some of their parents, and School District 64 Indigenous education coordinators Shannon Johnston and Cheryl Ruff. The boulder circle was donated by Charlie's Excavating and the tree circle was planted by Michael Nickels with funding from the Salt Spring Foundation.

LOCAL GOVERNANCE

Public invited to Trust meetings

Zoom meetings add capacity for public input

BY ELIZABETH NOLAN
DRIFTWOOD STAFF

Islands Trust Council will make history on June 16 and 17 when they hold their first two-day meeting using Zoom, an electronic video and audio conferencing system.

The meeting can be attended using a computer or device connected to the internet. Participants can also choose to attend using a telephone.

Delegations are scheduled for June 17, when members of the public can talk to council about matters that impact the whole Trust area. Organizations and individuals who want to make a formal delegation must send a written request with the topic, presenter's name and contact information to executive coordinator Lori Foster at lfoster@islandstrust.bc.ca by Tuesday, May 26.

A town hall session will follow the delegations.

Full details on how to attend the electronic meeting, along with the agenda package, will be posted June

5 to the Islands Trust website, www.islandstrust.bc.ca.

The Salt Spring Local Trust Committee will hold its second business meeting via Zoom on Tuesday, May 26. While a town hall session was not included in the inaugural attempt in April, members of the public will have the option to participate in the upcoming meeting.

To access the meeting by phone, call 1-855-703-8985. The webinar ID code is 674 2321 7285. Visit www.islandstrust.bc.ca/islands/local-trust-areas/salt-spring/ for the agenda package and a direct meeting link.

ASK SALT SPRING

Laura Patrick answers islanders' questions

ASK Salt Spring compilation with local Islands Trust trustee

Q. Please tell us about the scope, timing, and expected outcomes of the proposed Ganges Village Plan.

A. It is a desire of mine to see work advanced on Ganges village planning and on harbour planning. (Better yet, I support planning for all of our villages.) This work needs to be scoped and funded in collaboration with other agencies and organizations. I would like to see pre-planning happening now, which could result in a business case and budget request for the 2021-22 fiscal year.

In 2007, as part of the Official Community Plan update project, a Ganges Village and Harbour focus group issued an excellent report. Little has changed in the 13 years since that report was issued. In a few weeks, the Climate Action Plan 2.0 will be made public. It will include maps showing that rising sea levels will submerge some of our village core. Let's plan for this. The Salt Spring Fire Protection District is pursuing a new fire hall, which will leave the old fire hall vacant. Let's plan what should come in its place. A marina in our village core wants rezoning to allow floating homes. This decision should be made in the context of a village and harbour plan.

Q. How are the virtual Islands Trust meetings working for you? What are their advantages and disadvantages? Do you see them continuing as part of our "new normal?"

A. First of all, rather than a "new normal," I prefer to aim for a "better normal" when this pandemic passes. Virtual meetings make it possible for the Local Trust Committee to take care of some business, but this format is not ideal as it is not accessible to all. It is important to me to obtain meaningful public input that represents a diverse community perspective. In the future, I hope we can stream our in-person meetings to a wider audience. But for now, I am happy to attend meetings in pajamas!

Q. Please tell us about the Business and Farm Response and Recovery Task Force, including who is involved, what is being addressed, expected outcomes and timing of these outcomes.

A. The objectives of this task force are to coordinate a comprehensive business and farm response and recovery plan for

Salt Spring Island that will: 1. Preserve business and farm viability during and after the COVID-19; and 2. Identify and address food security issues as they may arise as a result of supply chain constraints.

Because the Salt Spring Island Agricultural Alliance had just updated the Area Farm Plan, they were in a good position to quickly prepare an agriculture response and recovery plan. Their plan, as well as minutes from their coordination meetings, is available on plantofarm.org. Leading this work stream are Tony Beck and Anne Macey.

The food security work stream is being led by Elizabeth Zook and Tine Rossing. They are collaborating with various organizations to develop a plan.

The Salt Spring Chamber of Commerce and the Community Economic Development Commission are working together on business response and recovery under the leadership of Jessica Harkema, Francine Carlin and Jeremy Milsom. We will post links to these plans soon.

Q. Please give us details about the newly formed housing committee, including its purpose, membership and goals.

A. A Dec. 17, 2019 LTC resolution established a housing working group to advise the LTC on matters related to the development and implementation of a Salt Spring housing planning project to address needs across the housing continuum. This informal group currently consists of Laura Patrick, Dave Secord, Meror Krayenhoff, Daniel Wood, Jessica Harkema and Rhonan Heitzmann. We were seeking to expand representation when COVID struck. However, we have managed to meet a few times and have developed a general outline and process for a housing planning project. Working virtually, we hope to complete a report that can be presented to the LTC in June or July.

What's next for ASK Salt Spring? Would you like to be part of the conversation about Salt Spring's business recovery?

Please join our Zoom discussion with Jessica Harkema, executive director of the Salt Spring Chamber of Commerce, and Francine Carlin, chair of the Community Economic Development Commission, Friday, May 22 from 11 a.m. to 1 p.m. by visiting <https://us02web.zoom.us/j/82678886165>.

Any questions anytime: asksaltspring@gmail.com.

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

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Currently, all SPCA shelters are closed to the general public.

Staff is still available to answer emails and return phone messages.

To see adoptable animals around the province, please visit the SPCA website and fill out the convenient online application.

BCSPCA
SPEAKING FOR ANIMALS

Contact the BCSPCA at
250-537-2123



Serving Salt Spring's Community for 48 Years

PUBLIC LIBRARY

Virtual services outlined

BY JULIA WAGNER, WITH LAVONNE LEONG

Demand for physical books has been surging! If you weren't able to get down to the Salt Spring Library to stockpile some reading material before it temporarily closed its doors, or are waiting to be able to get books ordered through the new pick-up service, your library card still offers you a world of access, and not just to books. (Don't have a card? Hop to the end of this piece.)

What's your COVID-19 library use style?

1. Pro tip: On our website, make sure the library "search" bar is set to search the website rather than the catalogue — just select "website" rather than "catalogue."

2. Explore our website. Click into the links, press on some logos, and feel around a bit — you won't break it. Try the heading "Online Resources." It's full of great ways to explore your genealogy, boost your career, get homework and research help, and find out in-depth about Canada, B.C. and Salt Spring.

3. Read a magazine. If you miss being able to stop by the library and leaf through your favourite titles, RB Digital, accessed via the library website, is chock-full of the latest issues, from O Magazine to Popular Science.

4. Feel more like a book? Look for it on OverDrive at bcpl.overdrive.com and log in using your card number. It's a library-driven clearinghouse for great e-books. There's no wait list for many popular books, including the first Harry Potter. If it's available on OverDrive but the library doesn't have it, request it. If we decide to acquire it, we'll get it in quickly and will let you know, so you can be first on the holds list for it.

5. Just browse! The Salt Spring Library is a portal to e-books, audiobooks and TV in English or many other languages. Want to learn a new language, or how to paint watercolour botanicals? Try Hoopla (www.hoopladigital.com) and log in with your library card info. Hoopla is also fantastic for teens and tweens, with lots of graphic novel content and YA novels.

6. Learn. There are hundreds of educational audiobooks and instructional documentaries free, through OverDrive. They have a whopping 690 titles from The Great Courses available, alone.

7. Miss a good old-fashioned librarian recommendation? It's not quite the same, but give the "Try Something Different" feature on OverDrive a shot, to get suggestions of popular titles that are available now but might not be on your radar.

8. If you have a little one at home who wants to be on a tablet, but you'd like them to read a book instead, meet them halfway. Search for TumbleBooks on our website, and connect them with high-quality content, and even enhanced books, which have added content such as variable reading speed, highlighted read-along text, and more. Many are narrated! TumbleBooks has a Teen BookCloud as well.

Whatever your style, whether it's knitting, thrifting, art, movies, or music — you can find a way to engage in it free online, through the library. Watch our social media for tips, library news and support during these times. Find us on Facebook, Instagram and Twitter — and here in the pages of the Driftwood.

Not a library patron, but want to access our free resources? For those who do not have a library card or are not yet a library member, free online registration is now available. Go to the Salt Spring Island Public Library website, click "My account" in the upper right corner, then click the "Request a library card" link below the black line on the screen. Fill out the form, and we'll send you your new library card number, which will give you free access to all the resources we pay for. Physical library cards can be picked up at the library when the doors open again.

Remember WHEN

Five years ago

RCMP issued fines to a trio of partiers for camping on North Salt Spring Waterworks District property near Maxwell Lake. A district employee spotted the campers near the dam at the lake's outflow on a Sunday morning. The site showed evidence of a campfire and was strewn with empty beer cans and liquor bottles. The district had spent several years and thousands of dollars trying to discourage people from accessing the site, including construction of a 400-metre fence along part of Mount Maxwell Road, signage and increased surveillance.

Ten years ago

About 50 people were evacuated from the Rainbow Road Pool late on a Friday morning after a fire broke out in the boiler room. Pool manager Jim Raddysh discovered the fire after detecting a funny odour. He managed to put out the blaze with a fire extinguisher before calling the fire department. A fault with the electric hot water heater was believed to be the cause. Swimmers were able to return on the Sunday, which was the pool's next business day.

Twenty years ago

The Gulf Islands School Board approved a preliminary budget without a deficit for the first time in nine years. The recovery was the result of a three-year plan with the Ministry of Education, which had stepped in when the accumulated deficit reached \$858,000 in 1998. Although an "efficiency advisory team" found the district had fallen short due to an out-of-whack provincial funding formula, then Education Minister Paul Ramsey dismissed their report and ordered the school board to present a balanced budget or be replaced by a trustee. This signalled some \$350,000 in budget/program cuts for three years running before the deficit was repaid.

Thirty years ago

Weldwood of Canada Ltd. was at the centre of a logging controversy on Mount Bruce. A full-page letter to the community outlined its plan to clear-cut and then replant 55 hectares of its property. If the company could not do so because of opposition, which had included the occupation of its land by community groups and a recently approved Islands Trust-wide moratorium on logging, it said it would sell the property to the highest bidder. "We do not believe that the sale of our Salt Spring property will necessarily lead to a more satisfactory alternative to the majority of the residents of Salt Spring Island," the company stated.

Forty years ago

The Gulf Islands got a thin dusting of ash following the eruption of Mount St. Helens in Washington state on Sunday, May 18. Ash was visible on car windshields Monday morning and was also seen on boats moored in Ganges Harbour. The volcano's eruption took place over 450 km to the south and the massive boom could be heard by people in Vancouver.

Fifty years ago

The remains of a missing aircraft and its two occupants were found at the top of Mount Tuam. Both occupants were dead and appeared to have been killed instantly. The plane was a Piper Comanche that had left Vancouver on May 8, apparently heading for Victoria, and had not been heard from afterwards. A search had been instituted a week before for the missing aircraft and a passing plane from Comox reported the sighting. A bearing of the wreck was taken from the beacon atop the mountain. Cpl. Vernon Meyer of the Ganges RCMP detachment located the wreck after using the bearing to investigate.

Sixty years ago

Local logger Ken Dods had a harrowing experience when his trailer brakes failed on Charlesworth Road. Dods was coming down a very steep incline about a mile up the road with a load of boom sticks. He managed to leap clear before the truck jack-knifed and ended up in the small creek at the bottom of the incline. Dods was not injured in the incident.

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By post to Driftwood, 328 Lower Ganges Rd., Salt Spring Island, B.C. V8K 2V3

PAYMENT:
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Word ad deadline: **Wednesday 4pm**
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In Memoriam

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Tenders

*Words are few,
thoughts are deep.
Memories of you
we will always keep.*

Tenders

**Land Act:
Notice of Intention to Apply for
a Disposition of Crown Land**

Take notice that I, the Owners, Strata Plan 800, from North Secretary Island, BC, have applied to the Ministry of Forests, Lands, and Natural Resource Operations and Rural Development (FLNRORD), West Coast Region for a **Licence of Occupation – Residential Strata Moorage** located on provincial Crown Land located at **North Secretary Island, BC.**

FLNRORD invites comments on this application, the Crown Land File is **1407435.**

Comments may be submitted electronically via the provincial Applications, Comments & Reasons for Decision webpage at <http://comments.nrs.gov.bc.ca/>.

Alternatively, hard copy comments may be directed to the Senior Land Officer, Ministry of Forests, Lands, and Natural Resource Operations and Rural Development at 142-2080 Labieux Rd, Nanaimo, BC, V9T 6J9.

Comments will be received by FLNRORD up to **July 10, 2020.** FLNRORD may not be able to consider comments received after this date.

Please visit the website <http://comments.nrs.gov.bc.ca> for more information.

Be advised that any response to this advertisement will be considered part of the public record. For information, contact the FOI Advisor at the Ministry of Forests, Lands, and Natural Resource Operation's office in Nanaimo.

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THIS WEEK'S HOROSCOPE *Michael O'Connor - Life Coach Astrologer*

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

Gemini time began on May 20, this year. And on May 22 there is a New Moon at 2 Gemini 05. With Mercury and Venus both also in Gemini and the Lunar North Node, as well, the emphasis on the 3rd sign of the Zodiac is quite clear. This emphasis will invariably take the dialogue process to a whole new level, for us all. That Venus is retrograde tends to both activate a staunch adherence to what we perceive to be real and true and it will synchronize with a demand for facts as opposed to theories. However, the danger is that perspectives could become stark and literal leading to heated debate.

Meanwhile, the retrograde cycles of Jupiter, Saturn, and Pluto, along with Venus are generally contributing to a growing rift between governmental authority and rebellious attitudes among the public. This will continue throughout the month and even into early July. Yet when Saturn re-enters Capricorn, the governments could turn to 'might is right' attitudes. So, if you want to make your point known, this is your window.

Aries (Mar 21 – Apr 19)
The Gemini New Moon will activate new streams of knowledge and awareness. With Venus in Gemini as well and retrograde, you may become very attached to some of it. This could prove to be a good thing but it could also go the other way. At worst, you could become conclusive in your thinking and put the blinders on to any other point of view, which could also be a good thing, if it sharpens your focus.

Taurus (Apr 20 – May 20)
Stimulating many new thoughts and ideas either for the sake of generating new streams of income or purely on the basis of valuable knowledge shared has already begun. A sense of urgency may accompany this brainstorm. Uranus in your sign has and continues to manifest as a revolutionary impulse. You are eager to exchange ideas but may become impatient if significant others do not engage.

Gemini (May 21 – Jun 21)
You have become more pointed and direct in your communications of late. You want to be seen and heard as you share your thoughts, ideas, and convictions. Doing so in a creative way is especially ideal both for your own satisfaction and to have your perspectives received and respected. A learning curve is featured and it could both include giving and receiving instruction.

Cancer (Jun 22 – Jul 22)
You have entered a deep cycle on a variety of levels. In the deeper end, a metamorphic process is underway which could impact your financial status and what you deem important. In other respects, you have entered a cycle of retreat. Given the theme of isolation these days, this may feel frustrating. Then again, you may experience meditations and contemplation that prove truly illuminating.

Leo (Jul 23 – Aug 23)
These are complex times but there are indications that you are experiencing a whole series of mini enlightenments. Perhaps you are seeing yourself in new and empowering ways. Or, perhaps you are beginning to perceive realities occurring in the world that you did not before. In both regards, these are leading you to make new choices and to direct your focus in ways that might even surprise you.

Virgo (Aug 24 – Sep 22)
Changes on public and professional fronts are underway. These could bring you to a whole new level and/or mode of expression. Positively, fresh starts will occur and you may find yourself engaging in expressions you have never previously. Mars in Pisces does indicate a rather complex cycle, especially on relationship fronts. For best results, don't expect others to be there as you would like or think they will.

Libra (Sep 23 – Oct 22)
You have become extra interested in world news of late. Especially keen to know the facts about what is going on, it may feel like you have become something of an investigative journalist. In some respects, you are feeling confident about what you know and deem to be true. However, you may also be dealing with feelings of uncertainty and the realities and implications if you have not been seeing things as clearly as you thought.

Scorpio (Oct 23 – Nov 21)
It seems everyone is questioning what is real and what is true these days. You may even be asking yourself this question, about yourself. Are you certain that your perspectives and motives are worthy of your investments of time, effort, and money? Have you carefully considered what is motivating you? Since life does not judge but does teach be consequences asking such questions is probably wise.

Sagittarius (Nov 22 – Dec 21)
We all have blind spots. Assuming that you do not stand to be the biggest one of all. As you acknowledge these, your mind will open and you can become more receptive to thoughts, ideas, perceptions, and interpretations you may have not considered previously. With all the Gemini activity affecting your relationships, you can anticipate more stimulating exchanges.

Capricorn (Dec 22 – Jan 19)
It is said that critical thinking is an art. Whether or not you deem yourself an artist in this regard, you may soon discover that you are getting a lot of practice at it as people and circumstances challenge you to think outside your usual box of perception. If you do not think you have such a box, think again because we all do and in doing so you will be thinking critically. Resistance is futile.

Aquarius (Jan 20 – Feb 19)
A playful cycle has begun. Positively, it will activate the child in you to engage. Yet, you should also be on the watch for childish streaks to emerge. Yet, you must decide which is which. You may also feel inspired to venture into new territory both literally and intellectually. Exploring the unknown could prove exhilarating, but also scary. Yet, not venturing out will neither prove satisfying. Be willing to explore.

Pisces (Feb 20 – Mar 20)
If ever staying at home was in alignment with your mood, it is now. It may seem as though you are realizing things and activities that have been there all along but you did not notice. As well, turning your home into something of a studio where you can have a lot of little projects on the go will be likely and will prove quite satisfying indeed.



PLEASE SUPPORT OUR

Local Restaurants!

- Please show your support for our local businesses and help to ensure the success of our community.
- We need our local businesses, they employ our residents and their contributions to our non-profit sector are also essential to keep our island vibrant.

Here are ways you can support our local restaurants:
 • Order Takeout • Purchase Gift Certificates

- OPEN FOR BUSINESS!
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Baked Crusty Baguette.....	\$3.50	El Loco Fiesta Bowls	\$12	Jarritos	\$3
Baked Diablo Cookie.....	\$3	El Loco Mexican Pizza		Phillips Soda	\$3.90 / Pop \$2.50
Baked Mexican Fruit Bun.....	\$3 full \$18 / slice \$5		Water or Juice Box.....	\$1.50
Baked Portuguese Bun.....	\$1	El Loco Pizza, spanokopizza vegetarian		Yerba Mate	\$3.75
Baked Rustic Bread.....	\$5 full \$18 / slice \$5		Coffee Americano double shot	\$4
Spanakopita.....	\$4.75	El Loco Portuguese Bun		Coffee Brewed.....	\$3
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SAURDAY - 18 HR BBQ BRISKET \$15
SUNDAY - BUCK A DUCK - \$1.00/duck wing (minimum 6/order)
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Fries - our Kennebec fries.....\$5.00 / **Yam Fries** - crispy yam fries served with our own aioli.....\$7.50
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Chicken Strips & Fries - chicken strips, kennebec fries & honey mustard sauce\$12.00
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 A full pound of our legendary chicken wings: Korean BBQ, cumin dry rub, osaka, salt & pepper, honey garlic, duck wing sauce, Moby's vortex hot sauce, frank's buffalo hot, ghost chili suicide, memphis BBQ
Legendary Duck Wings - Brome Lake drumettes, chili soy sauce, sesame seeds, green onions\$12.50

BOWLS AND SALAD:

Classic Caesar - crisp romaine tossed with house made croutons, parmesan cheese\$12.50 and our house Caesar dressing.
Tempura Yam Bowl - tempura yam, sushi rice, avocado, cucumber, pickled Shiitake mushrooms, daikon sprouts, green onion, osaka sauce, sriracha aioli, pickled ginger, nori, seaweed goma\$15.00
Moby's Grilled Chicken Salad - grilled chicken, greens, pear, dried cranberries, toasted almonds, feta, cucumber, grape tomatoes, carrots, honey balsamic vinaigrette.....\$16.00

ENTREES:

18 Hour BBQ Brisket - smoked in-house beef brisket, memphis bbq sauce, coleslaw, Kennebec fries ..\$17.00
St. Louis BBQ Ribs - cumin rub, memphis bbq sauce, Kennebec fries, coleslaw..... Half Rack - \$17.00 Full Rack - \$24.00
Roasted Garlic & Spinach Ravioli - Porcini mushrooms, roasted tomatoes, caramelized onions, saffron, basil, roasted garlic, grana padano, garlic bread.....\$16.00

BURGERS & SANDWICHES:

Moby's Burger - beef patty, cheddar, bacon, mushrooms, LTOP, house sauce\$16.00
Moby's Chicken Burger - chicken breast, cheddar, bacon, mushrooms, LTOP, house sauce\$16.00
Spicy Chicken Burger - spicy fried chicken breast, vortex, blue cheese, LTOP, dressing\$16.00
Village Veggie Burger - house curried chickpea lentil burger, LTOP, cumin aioli\$15.00
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Burgers & Sandwiches served with choice of Kennebec fries or house salad

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RESTAURANT & CAFE

<p>BURGERS GF Bun + \$2 <i>Served on a grilled potato bun with chipotle may, tomato, greens, red onion & pickle with choice of hand-cut fries, greens, Caesar, Asian slaw or soup.</i></p> <p>Handmade Beef Burgers GF</p> <ul style="list-style-type: none"> • Plain Burger.....\$15 • Aged Cheddar Cheese.....\$16 • Sautéed Mushrooms & Swiss Cheese.....\$17 • Bacon & Cheddar Burger.....\$17 • Deluxe - aged cheddar, caramelized onions, sautéed mushrooms & bacon.....\$18 <p>Pulled Pork GF.....\$16 Grilled Lamb Burger GF.....\$18 BBQ Chicken GF.....\$17 Cranberry Chicken.....\$17 Grilled Salmon GF.....\$18 Gumboot Mushroom.....\$17 Gumboot Pesto.....\$17</p>	<p>FAVES & MAINS</p> <p>Fish & Chips <i>Done in traditional English-style beer batter with house made tartar sauce & fresh hand-cut french fries served with Asia slaw</i></p> <p>Pacific Cod 1pc.....\$13 2 pcs.....\$16 sub yam fries.....\$2.50</p> <p>Halibut 1 pc.....\$18 2 pcs.....\$24 sub yam fries.....\$2.50</p> <p>Crispy Rosdown Farms Chicken Wings.....\$14 Vegetarian Three Bean Chili.....\$8</p>	<p>LIGHT FAIRE</p> <p>Daily Soup cup.....\$4.50 bowl.....\$6.50</p> <p>Bowl of French Fries \$5 add gravy.....\$2</p> <p>Creamy Seafood Chowder GF with grilled garlic baguette.....\$8</p> <p>Yam Fries with chipotle mayo dipping sauce.....\$7</p> <p>Poutine fresh cut french fries, topped with cheese curds & gravy.....\$9</p> <p>Hummus & Grilled Naan.....\$11</p>
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SANDWICHES
Served with choice of fresh hand-cut french fries, greens, caesar, Asian slaw or soup.

Classic Bit
 Toasted sourdough bread with mayo, lettuce, bacon & tomato.....\$14

Roasted Yam Quesadilla
 Whole wheat flour tortilla with Monterey Jack & cheddar cheese.....\$17

Burgoyne Burrito
 Choose from roasted chicken breast, sweet roasted yams or local organic smoked tofu in whole wheat flour tortilla.....\$17

*Half & half
 your sides add \$2
 Sub yam fries \$2.50
 Gravy add \$2*

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rocksaltrestaurant.com

We cannot guarantee any item to be 100% gluten free. Not all ingredients are listed in the menu descriptions. Some items may contain dairy, wheat, nuts, shellfish and/or other allergens. Please inform your server of any allergies prior to ordering.
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BOWLS add grilled naan +\$2

Tuk Tuk Rice Bowl	\$19
Green Curry Rice Bowl.....	\$19
Butternut Squash & Kidney Bean Vegan Stew	\$14
Rock Salt Kung Pao.....	\$19
Ruckle Stew	\$19

SALADS served with grilled naan

Add to your salad	
• Roasted chicken breast	\$6
• Organic smoked tofu.....	\$6
• Fried oat, rice and lentil patty.....	\$6
• Grilled Lois Lake steelhead filet	\$8
• Grilled albacore tuna	\$8
• Sautéed Selva prawns.....	\$7
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