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Summer 2021



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A magazine for and about the residents of The Ballantrae Golf & Country Club Community. A positive community voice to inform and entertain.

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Home on the Green welcomes submissions from residents of our community for possible inclusion in the magazine. Send articles and news items in WORD format to homeonthegreen@rogers.com. Home on the Green reserves the right to accept, edit or reject any submitted article. All such contributors are deemed to have consented to the publication - either in print or online - of any information submitted by them.







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MESSAGE FROM THE PULISHER

Welcome to our Summer 2021 HOTG issue.

The HOTG team has been very busy incorporating new column ideas based on your feedback on our HOTG survey. Thank you again for your input.

We are pleased to introduce a new gardening column and we welcome our local expert Luba Quadrini who will be sharing her insights and tips. We also want to recognize Linda LeGallais who will be taking over the Ballantrae Tails column. Thank you ladies and welcome.

The magazine is always looking for volunteers. We are currently looking to fill the position of secretary. We also want to remind everyone that our readers love profiles of our residents. So don't be shy! Feel free to submit your interest in a position or your profile ideas to homeonthegreen@rogers.com.

Our website (hotg.ca) continues to get more and more traffic. If you haven't visited recently, please take some time to navigate. We also have our *HOTG* monthly newsletter which you can access by clicking on the magazine, newsletter and website tab. It is easy to subscribe. Also we can't forget our advertisers so check out our index.

Hopefully, by the time you receive this issue, some of the restrictions will have been lifted and we will be enjoying golf or tennis, or just sitting on a patio socially distancing.

I know many of us are disappointed that our Ballantrae Summer Games have been cancelled for this summer. It is always such a great event to meet new friends and neighbours. We look forward to its return.

Thank you again to all of our *HOTG* volunteers for a job well done!

Enjoy!

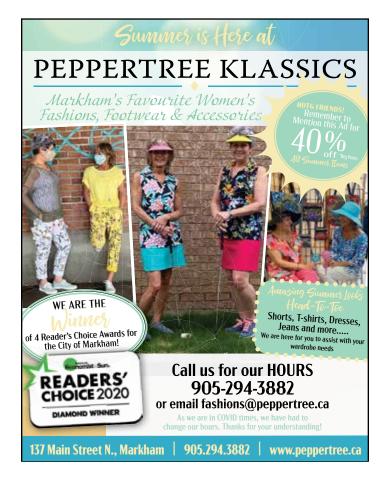
Helen Hunt











A MESSAGE FROM OUR COUNCILLOR MORE FROM MAURICE



Our Mayor, lain Lovatt

Having served on town council with lain Lovatt for approximately seven years, I believe it is important that residents have some insight into this gentleman and matters surrounding the position, the work he does and the responsibility he carries.

At age 12, lain's family moved to York Region (Unionville), which he has called home for most of his life. After graduating from Holy Trinity School in Richmond Hill, and later McMaster University, lain moved west to Langley, BC. There he met his wife Mary, and their three children were born. After a decade in BC, lain and his family moved back to Unionville and then to Stouffville. Upon his return he was employed as Director of Marketing and Business Development at Muskoka Woods for the next 17 years. In 2014 lain and I were elected as councillors and then in 2018 he was elected mayor.

The mayoralty position encapsulates various and diverse responsibilities. These are not only within our town, but also on York Region Council where he is our sole representative. In that role he sits on the boards of YorkNet and the Regional Audit Committee. He is vice-chair of both Housing York Inc. and the Regional Finance Committee. Recently town council elected him to be your representative on the Parks Canada, Rouge National Urban Park Advisory Committee.

He knows that decisions he makes every day can have a tremendous impact on our community—especially during COVID-19.

When asked to comment on this he replied, "I'm keenly aware of the impact, both positive and negative, on residents and businesses alike. Having your destiny in someone else's hands is a big challenge. We are contending for the best future for local residents and need to see some changes in areas over which others have ultimate control."

lain Lovatt presents a respected voice at many levels of government, regional, provincial and federal some with which he interacts weekly. His relationship and lobbying efforts with senior personnel at these levels, although time consuming, have gained Stouffville a respected voice on issues directly affecting our community. He is respected for his integrity and his sensitive and thoughtful leadership by all who have come to know him.

Lock box Home Safety

Safety should always be of importance in our community. In BGCC, neighbours have risen to the challenge to look out for one another. This is important for those residents living alone.

However, if a resident must call 911 the first responder is dispatched from the Emergency Station on Highway 48 outside our front gate. A challenge sometimes faced by the crew when arriving at a residence is that there is no response at the door. After a search of the exterior of the premises, if no safe entry is found the EMS try to phone the person who called for assistance. Receiving no answer they then consider a forced entry into the home. This could be by way of breaking a sidelight and unlocking the front door.

If you are unable to make it to your front door when help arrives, the emergency services staff now have a simple alternative solution to a forced entry. They have for purchase a wall-mounted sturdy and secure lock box which can be installed outside near your front door. The lock box contains a key to your main door and can be opened only by the fire official with a specific key.

These can be purchased by contacting Jeff Bignell at the Fire Service, 905-640-9595 ext. 6229.

Waste Pick Up

Lately, town staff have been recipients of complaints about the waste pick up scheduling within BGCC. These are legitimate questions and concerns that should be addressed.

Stouffville is part of an overall contract between GFL Environmental and all communities in York Region. The contract calls for pick up by assigned areas, between 7:00 a.m. and 5:00 p.m. A real benefit to being a part of this contract is that we achieve significant cost savings due to volume. However, there is sometimes a downside of this process.

On occasion, GFL has been known to have extra staff available on a given day and thereby change its usual pick up times for some areas. I therefore advise that we must all adhere to the GFL schedule. From a taxpayer's perspective, being a part of the overall contract outweighs any inconvenience to us as to when we should have our trash available at the curb— by 7:00 a.m.

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The Truth About Fake News

BY KEN MIYAUCHI





George Bernard Shaw stated, "Beware of false knowledge; it is more dangerous than ignorance." The term "fake news" became popular during the Trump presidency. The Washington Post 's fact checker kept a list of Trump falsehoods (i.e., misinformation) which totalled 30,573 by the end of his term

In this age of widespread use of the internet and social medial platforms with few controls, it has become exceedingly easy to spread misinformation and exceedingly difficult to distinguish fake news from the truth. So how are we to recognize misinformation? Below are some tips.

Use Common Sense

Common sense will likely trigger suspicions. If the story is written to appeal to biases, hopes, or fears, be wary. If the article makes grandiose promises, it is likely false. Just because an email is from a trusted source, the imbedded news item may not be.

Examine the Evidence

Truthful news items usually have many facts, quotes from experts, eyewitness accounts, survey results, and official statistics. If these are absent, be suspicious. Verify the story and facts using fact-checking websites (e.g., Snopes, FactCheck, FlackCheck, PolitiFact, Truth or Fiction, etc.).

Examine the Author/Authority

Unscrupulous authors will make outrageous or exaggerated claims without proof. Even if you've heard of the author or authority, check it out. Fake news may quote legitimate sources. Searches will reveal disclaimers.

Don't Take Photos at Face Value

Photos can easily be altered. Real photos can be taken out of context. A photo used for one purpose years ago could be reused today to illustrate something totally different. If you use the Chrome browser, right click on the photo to see if it has been used previously. Google and TinEye have reverse image search tools to verify the authenticity of photos.

Check the Source

If you've never heard of the source, check the web address of the page you're reading. Spelling errors or the use of extensions other than ".com" or ".ca" may mean the source is suspect. It is easy to create a fake web page. If in doubt, manually search for the organization website to find the article in question.

Check Other Sources

Be skeptical of an article from a suspicious news source. Major news items will be reported through multiple, trustworthy sources. If no reliable source has this report, it is likely false.

Be Aware of Your Biases

We all tend to believe stories that align with our beliefs and views of the world. Fake articles will attempt to appeal to your biases, and even "tug at your heartstrings," so ensure that the articles are based in fact, not just emotion.

Inform Your Friends and Relatives

In error, we have all occasionally forwarded misinformation to friends and relatives. Upon discovering your error, immediately inform those people of the truth. If you receive misinformation or conspiracy theories, gently let the sender know that the data may be in error. Ask where the sender found this story. Suggest that the person look at reliable news sources with alternative viewpoints.

Due to the vast array of news sources, we are generally better informed and more knowledgeable; however, not all that we learn is truthful and accurate. Therefore, we need to maintain a healthy skepticism. When all else fails and you are still in doubt, delete the information and never propagate a falsehood by forwarding it to others. In this way, you will not be part of the problem. By exposing misinformation, you will be part of the solution.



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A Brief Introduction and some Trivia on **Truly Canadian Dogs**



BY LINDA LEGALLAIS

Dear readers of *HOTG* and "Ballantrae Tails" in particular,

My name is Linda LeGallais and I will be taking over this column. It is bittersweet to be doing so. I know we were all deeply saddened by the loss of Enid Sanders who created "Tails," loved it and gave us so many enjoyable articles.

Enid and I were brought together by our mutual love of animals and she was kind enough to let me submit several articles over the years. We had many laughs over our "doggie" stories. Several years ago when I lost my sister, it was Enid who helped me place her beloved dog in a good home. I will forever be grateful to her for that kindness. It is in Enid's memory that I want to carry on this column and hope to honour her in doing so. Her shoes will be hard to fill.

Animals have been central to my life, both personally and professionally. My earliest recollections are of my family dog, Scamp. I can't remember a time when a dog or a cat or even a dime store turtle wasn't present to give companionship and comfort. As a young adult I found my first full-time job cleaning kennels and caring for the "patients" at an animal hospital. I knew I'd found my calling and eventually worked my way up to veterinary assistant. I met my husband Dave when I was hired at his veterinary hospital where I ultimately became the office manager. Many years, kids and grandkids later we are both retired. We have shared our home with many dogs, cats, pocket pets, birds and even a few horses. (They didn't share our house of course!) From our wonderful Chesapeake Bay Retrievers to our current Standard Poodle, our home has not been complete without a pet. It seems we've passed this love of animals on to our kids as we now have lots of grand-pets! And it was the extraordinary experience of viewing wildlife on safari in Africa that has us ranking that trip as our favourite.

In continuing this column I hope to bring you interesting stories and information about the animal kingdom. I will rely partly on my own experience but also on the research I love to do about animals and their influence on us. I hope you will find my articles compelling and informative and sometimes even amusing.

For now I will leave you with a little Canadian trivia. There are five breeds of dog that originated in Canada. Most of you will be familiar with the Labrador Retriever and the Newfoundland Dog. Although these two originated here we must give credit to the British for much of their development. A lesser known dog is the Nova Scotia Duck Tolling Retriever. This is a medium size, red-coated dog that uses a unique "tolling" behaviour to lure ducks to the hunters' range. Rarer still is the Canadian Inuit Dog. Bred by the Inuit as sled and pack dogs they came close to extinction with the arrival of the snowmobile. These dogs were never meant to be pets like the Husky and Malamute have become. Fortunately, fanciers were able to save the breed and many have been returned to the Inuit people. A breed that did not survive extinction is the Thaltan Bear Dog, a Spitz type bred by the Thaltan First Nations as a hunting dog. With the introduction of European dogs many were infected with distemper and died. There is no record of any existing since the 1960s but they were honoured by the Post Office with a stamp in 1988.

Until next time I'll leave you with a favourite quote: "Dogs do speak, but only to those who know how to listen." - Orhan Pamuk



Nova Scotia Duck Tolling Retriever



Thaltan Bear Dog



Canadian Inuit Dogs





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The Canoe, our All-Canadian Transport Vehicle

BY JAN RICHARDS



Hudson Bay Officials in Express Canoe

Is there any form of transportation more Canadian than a canoe? Our country's Aboriginal peoples developed this unique form of watercraft as the ideal vehicle for navigating Canada's lakes and rivers. Lightweight, fast, quiet and easily built from readily available natural materials – a marvel of simplicity and power. The canoe was indispensable to fur trade, lumber trade and geological surveys as Canada became a nation. In 1616, with the assistance of First Nations guides, Samuel de Champlain canoed all the way to Georgian Bay. Alexander Mackenzie, the first European to cross North America, did so by canoe in 1793 followed by Lewis and Clark in 1804.

Much of the story of Canada's fur trade evolved along the country's many waterways. It is a story of fur traders, both European and Indigenous peoples, who paddled their canoes from the trading ports in Montreal, through the lakes and rivers that led north to Hudson Bay and west to the Pacific Ocean. Canoes were the shipping technology that carried goods and furs, making trade possible and *coureurs* de *bois* mapped the new transportation routes in search of premium fur markets.

The construction of the canoe was perfected by the Indigenous peoples of Canada. The Algonquin of the Eastern Woodlands were associated with the style of lightweight birch bark which could easily be portaged and navigated through treacherous waters.

The Hudson Bay Company used two types of canoes: the canot de maître and the canot du nord. The canot de maître, or Montreal canoe, was the largest, made of yellow birch and up to 12 metres (40 feet) long requiring a crew of 10 to 12 paddlers. The smaller canot du nord, or north canoe, was seven metres long and light enough for two men to carry and required only six to eight men to paddle. A third type of canoe, the canotléger or express canoe was about five metres long. This smaller canoe carried important people, reports and news from different posts in the Northwest.



Canoe speed on the lakes was about 40 strokes per minute, which propelled the craft approximately eight kilometres (five miles) per hour. The express canoes travelled almost twice as fast.



HBC Canoe Descending-the-Fraser River- Anne Hopkins

The intended use of the canoe dictated its hull shape, length and construction material. Canoes ranged in length from 3 metres to 30 metres and war canoes could be up to 130 metres long. Historically, canoes were tree dugouts or made from birch bark or animal skins attached to a wooden frame. As canoe construction evolved, new materials such as canvas and aluminum were used. Today most modern canoes are made of moulded plastic or Kevlar or fiberglass composites, making them extremely lightweight. From exploring our great country to recreational paddling, the canoe is considered a national symbol.

And while you are enjoying a paddle, don't forget your life jacket! Early life jackets were made from seal skin with seal gut stitching to create a waterproof casing. These early life jackets evolved and became more insulated and buoyant over time and are now required by law for every person riding in any watercraft.

You might enjoy a trip to the Canadian Canoe Museum located in Peterborough. The museum's mission is to preserve and share the culture and history of the canoe. This family friendly heritage museum has historic birch bark canoes, sealskin kayaks, freighter canoes and racing shells - over 600 hundred watercraft – plus an interactive hands-on area with creative activities for children.

Summer is the ideal time for "canoodling" (the art of wooing a partner in a canoe), so let's get out there and enjoy the great Canadian outdoors!



Samuel de Champlain & Two Aboriginal Guides-1603





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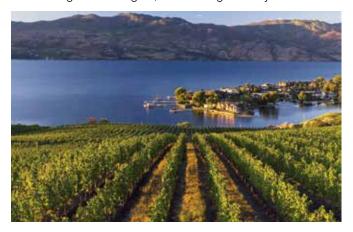
Okanagan Valley: **Paradise Found**



BY GREG MCCAIN

A number of years ago, Dee and I, along with some American friends, decided to go through the Canadian Rockies by rail on the Rocky Mountaineer. We were surprised to find that less than 10 per cent of the travellers on this spectacular trip were Canadians and that the majority were from the United States, Asia or Australia.

Our guide asked us to introduce ourselves and to tell everyone where we lived. When we said we lived in Toronto, she immediately put two and two together and told us that while we were in Florida during the winter season, she and our daughter Deb had often partied at our home in Don Mills. That night at dinner on the train our meal was accompanied by a beautiful BC wine, Burrowing Owl. Thus began my love of BC wines and my passion to discover more about Canada's second largest wine region, the Okanagan Valley.



The Okanagan Valley stretches for approximately 180 kilometres, from just above Salmon Arm in the north (considered the best place to live in North America) through central Kelowna and ending in the south in Osoyoos at the U.S./Canadian border.

Why is Okanagan Wine so Good?

The Okanagan Valley's climate is unique. Daytime temperatures can reach 40 degrees C but the cool nights allow the grapes to maintain their natural acidity, a signature trait of BC wines. The warmest lake in Canada is Lake Osoyoss at the valley's south end. Warmer and more arid than the Napa Valley, the Okanagan Valley gets nearly two hours more sunlight per day during the peak growing season. It is home to Canada's only desert.

The history of wine making in the Okanagan began with Father Pandosy in 1859. A French Oblate priest, he came to Kelowna as a missionary. Noting the fertile land he planted the first vines in the region, with the wine earmarked for sacramental purposes. It did not hurt to get contracts with the Catholic Church as it is a well-



known fact that the Vatican has the highest consumption of wine per capita.

Access to the Okanagan Valley is best via Kelowna which has many direct flights from major hubs in Canada. Once there you can visit the Valley on foot, bike, minibus tours or car. You should concentrate on two major areas: North Okanagan (Kelowna and West Kelowna) and South Okanagan (Oliver and Osoyoos).

The Valley has many sub-regions, each with distinct soil and climate conditions suited to growing a range of varietals from sun-ripened reds to lively fresh and often crisp whites.

Sample these Grapes

Merlot (the most planted grape in BC), matures really well here as it also does just south in Washington State.

Pinot Noir, with cherry, raspberry and strawberry flavours, is the "heart break grape" well suited to the vibrant acidity that's a BC hallmark.

Pinot Gris is the same grape as Pinot Grigio with light lemon flavours. But when grown in BC, it has more body. Think of it as Pinot Grigio on steroids.



Chardonnay is fresh and fruity, acidic with amplitude. It's Dee's favourite white wine. What else can I say?

Wineries to Visit Central Okanagan

Mission Hill, Quails' Gate, Cedar Creek Estate Winery (organic), Summerhill Pyramid Winery What sets Summerhill apart from any other winery in the region (and possibly the world) is the 80% scaled down replica of Egypt's Giza pyramid, where the wine is stored for 30 days. The theory is that the "sacred" or perfect geometry of certain three-dimensional geometric shapes, such as domes, arches and pyramids, have enhancing effects on liquids.

South Okanagan

Burrowing Owl (with eleven fantastic rooms), **Meyer Family Vineyards, and Black Hills Estate** (sustainable farming practices).

All have excellent dining.

DOC'S TIP

While we wait to travel again, put the Okanagan Valley on your Canadian bucket list. In the meantime, seek out some of these wines at your local LCBO. You will likely become converted and drink more Canadian thus boosting our economy.





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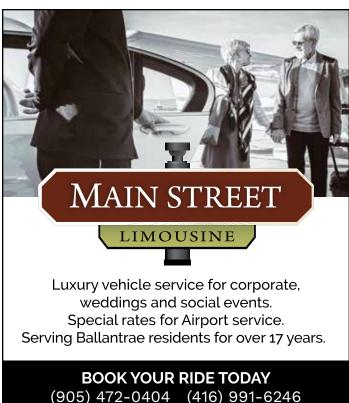
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Please Don't Talk About Me When I'm Gone



BY BLAIR TULLIS

Dean Martin released the above-mentioned tune on his 1960 album, *This Time I'm Swingin'!* The song is really about a relationship, but it has a different ring to me now that I am on the back nine. The words came to mind while I pondered the question, "What do you want people to say about you after you have passed away?"

I was sitting alone in my lanai one spring morning musing on life and watching the sun rise over the palm trees. It was a quiet and peaceful time, with dew on the grass and mist on the water – one of those mornings that begs reflection.

A few friends have passed in recent months and I have felt compelled to write something about them in notes to spouses or notes on memory pages set up by the funeral homes. What to say? God knows, you won't be able to give those left behind a hug in these times of social distancing and constrained gatherings. You should be able to touch them with words.

Generally speaking, we are sorry to see people go, although I can think of a few notable folks upon whose grave I would be happy to dance a jig. Four years of watching U.S. politics have done that to me...but I digress.

Once you have decided who deserves a wee tribute, how do you go about summarizing that life in 140 words or less? Whether looking

at a computer screen or the blank interior of a sympathy card, it's always a struggle to get the thoughts flowing. You can just say he or she was great and will be missed. It is appropriate and to the point, but not particularly memorable.

You never want to appear trite or glib in your tribute. That your friend knew how to empty a Scotch bottle or tended to throw his golf clubs after a miserable shot shouldn't be the first thing that comes to mind in eulogizing old Chauncey. That he was kind to stray cats and a supporter of the indigent is more à propos.



How do we wax eloquent on a lifetime, or even a few good years, of friendship? The trick is to sync your heart with your pen hand. The moments of quiet reflection when you both sat on the deck and watched the sunset, glasses of Laphroig in hands or when you listened to the lap of the waves on the dock on a summer's morning at the lake. Think about what it meant just to have that person nearby – comfort, contentment, companionship with no demands or expectations, just sharing a moment in time together. Try putting that into words.

"Please don't talk about me when I'm gone?" Maybe it's enough that you can just go into that quiet place you once shared.







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Monopoly Voice Banking: **COVID-19 Made Me Buy It**

BY AL MOLDON

For more than a year now, we have all been finding ways to keep ourselves from becoming "couch potatoes" during the COVID-19 pandemic. My wife and I enjoyed many games of RummiKub, a popular tiles game. However, it didn't take too long until we wanted a new challenge and the Amazon website was ready to oblige. While perusing myriad games available, one caught my immediate attention. The description sounded exciting with phrases such as "Control it all with the power of your voice" and "Top hat electronic banking unit"! Was it possible to play a board game using the players' voices? As I scoured the details, I realized it was a new "super high tech" version of one of our favourite games from days gone by. Yes, the game of Monopoly had been upgraded to current technology incorporating Artificial Intelligence called Monopoly Voice Banking. That did it for me! I grabbed my mouse and hit the buy button, then ran upstairs to tell my wife that I had purchased a new game and would surprise her with the details tomorrow.



Around noon the next day, I checked the porch. There was the game I had ordered. I took a quick trip to the basement workshop to check it out and review the well-written gaming guide. It turned out that Hasbro Gaming, the developers of the original Monopoly game we all loved, had put great thought into designing this new voice version.

Many things had changed: there was no paper money, no Chance or Community Chest cards and the board was quite different too. Gone were the Railroads, Water Works and Electric Company. In their stead were new options such as Train Ride, Chance Card and Trade Properties. All property groups had been reduced from three properties to two, but their names were retained (such as Boardwalk and Park Place).

After laying out the board, I was instructed to place the Top Hat Voice Banking Unit in the centre and hit the "on" switch. Mr. Monopoly greeted me by voice, deposited \$1500 in my account and provided instructions on how to begin. After rolling the provided dice, I landed on Vermont, pushed a button and said, "Buy Vermont." Mr. Monopoly debited my account the correct price and added Vermont to my list of owned properties. Later, after acquiring Oriental, the other half of that property set, I told Mr. Monopoly to "build a hotel on Vermont" and the rent on that property was automatically adjusted. From then on, the "pay rent on Vermont" command would charge a visiting player the correct fee including the hotel charge.

The on-board computer has an ability, without using the internet, to understand and comply with multiple voices and keep track of all property and financial aspects of the game. For example, landing on the "Train Ride" square resulted in the computer sending me to another location on the board, while the "Trade" square allowed me to swap one of my properties with one of my choice from another player. The overall effect of these changes makes the game more exciting as properties are acquired and buildings are erected more quickly, while Mr. Monopoly handles all the action from your voice commands!

So, how was the surprise game received by my wife? Well, needless to say, it was a big success as she "monopolized" the board and Mr. Monopoly declared her the winner when I went bankrupt! If you are looking for an old-time favourite with a modern make-over, check it out on www.amazon.ca (\$25).

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Home on the Green Photo Contest!

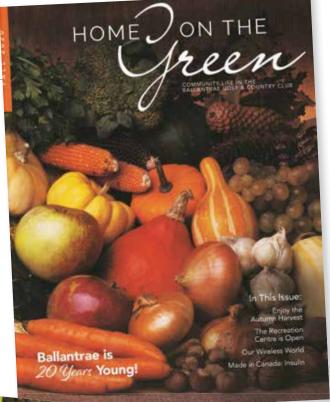
BY ROBERT PITOUR

Home on the Green (HOTG) invites residents to enter our digital photo contest. The winning images will be featured on covers of future HOTG issues in 2021/2022.

We are looking for striking digital images that showcase our Ballantrae community and we are especially interested in images that capture each of the seasons and include ponds, grasslands, forests, sunsets, sunrises, wildlife and gardens, to name a few.

Please go to our website **www.hotg.ca** to see more details and guidelines for submission. If you have any questions regarding the contest please feel free to contact the *HOTG* Photography Coordinator, Robert Pitour at **rpitour@rogers.com**.







It's Barbecue Time!

BY JOHANNA BURKHARD

The arrival of summer is a perfect excuse to spend more time outdoors and to get back to patio entertaining and barbecuing. Along with two barbecue meat options, I've included a few favourite side dishes that pair perfectly with whatever you're grilling. What's for dessert? A home-baked fruit cobbler made with seasonal fruit.





GRILLED PORK WITH APRICOT ROSEMARY GLAZE

Use the apricot rosemary glaze as a replacement for standard BBQ sauce when grilling a variety of pork and chicken cuts. As it's high in sugar, just baste it on for the last few minutes of cooking. Try some rosemary branches on the grill while cooking for an added smoky flavour.

MAKES 4 SERVINGS

2 small pork tenderloins (about 1-1/4 lbs/ 600 g total)

Vegetable oil

Salt and freshly ground black pepper 1/3 cup (75 mL) Apricot Rosemary Glaze (approx.)

- 1. Cut each pork loin crosswise into two 2 pieces. Brush with oil and season with salt and pepper. Place on greased grill over medium-high heat; cook, turning often, for 10 to 12 minutes. Reduce heat to medium.
- 2. Brush on all sides with apricot rosemary glaze and cook for 2 to 3 minutes, turning often, brushing with more glaze, until nicely coated with sauce and just a hint of pink remains on the inside of the pork. Digital or instant read thermometer should reach150°F (75°C). Transfer to a cutting board and cut meat into diagonal slices.

APRICOT ROSEMARY GLAZE

Use Smucker's Double Apricot or Crofter's Apricot Spread as they are lower in sugar and have double the fruit content.

MAKES 1-1/3 CUPS (325 ML)

1 cup (250 mL) apricot spread

1/3 cup (75 mL) balsamic vinegar

2 tbsp (30 mL) brown sugar

2 tbsp (30 mL) vegetable oil

1 tbsp (15 mL) Sriracha chili sauce, or to

4 tsp (20 mL) finely chopped fresh rosemary

2 large cloves garlic, minced

1. In a medium saucepan, combine apricot spread, vinegar, brown sugar, oil, Sriracha, rosemary and garlic. Bring to boil over medium heat and stir to combine. Reduce heat slightly and simmer for 3 to 5 minutes or until slightly thickened. Let cool; place in a covered jar and refrigerate.



EASY JERK CHICKEN

Rubs are a key component for flavouring barbecued meats. A jerk rub can be made with a blend of wet or dry spices and herbs. Here is a simplified version to use with a variety of cuts such as boneless chicken breasts (pounded until even thickness) chicken legs, boneless pork loin chops, pork tenderloin and ribs. Accompany with mango red pepper salsa or chutney of choice.

MAKES 4 SERVINGS

Preheat greased grill to medium heat 10 to12 chicken drumsticks (about 2-1/2 lbs /1.25 kg)

- 1 tbsp (15 mL) jerk seasoning (approx.) Vegetable oil
- 1. Sprinkle chicken with enough jerk seasoning to lightly coat. Brush with oil.
- 2. Place drumsticks on preheated grill for 25 to 30 minutes, turning often, reducing temperature if chicken browns too quickly. Chicken is done when a digital or instant-read thermometer inserted in the thickest part of the chicken reaches165°F (75°C). Transfer to a platter and serve.

JERK SEASONING

This convenient dry seasoning mix rivals the commercial jerk seasonings you'll find in supermarkets but at a fraction of the cost. Adjust the heat level by adding more cayenne pepper if you prefer it spicy.

MAKES 1/4 CUP (60 ML)

1 tbsp (15 mL) each garlic and onion powder

1-1/2 tsp (7 mL) each ground allspice, dried thyme and oregano leaves

1/2 tsp (2 mL) each salt, cayenne pepper and granulated sugar

1/4 tsp (1 mL) each cinnamon and nutmeg

 Combine all ingredients in a small jar or covered container. Shake before use. Keeps well for up to 3 months.

MANGO RED PEPPER SALSA

This lively salsa makes a great side dish with grilled chicken, pork or even salmon. Prepare a few hours ahead of serving to prevent the salsa from getting watery. Instead of mangoes, you can use 1-1/2 cups (375 mL) diced fresh pineapple or fresh peaches.

MAKES ABOUT 2 CUPS (500 ML)

1 large Ataulfo mango, peeled and diced

1/2 large red pepper, diced

1 tbsp (15 mL) minced fresh or pickled jalapeno pepper, or to taste

2 green onions, sliced

1 tsp (5 mL) grated fresh gingerroot

2 tbsp (30 mL) freshly squeezed lime juice

1 tbsp (15 mL) honey

Salt and freshly ground black pepper to taste

1/3 cup (75 mL) coarsely chopped fresh cilantro

 Combine mango, red pepper, jalapeno pepper, green onion, ginger, lime juice, honey, salt and pepper in a bowl. Refrigerate. To serve, add cilantro and toss well.

STEPHEN TREADWELL'S FORK-MASHED NEW POTATOES WITH FRESH BASIL

If heading to Niagara-on-the-Lake this summer, consider dining at **Treadwell at The Gate House**, one of the town's most sought-after new restaurants. I first met Stephen Treadwell when I worked in public relations for the Ontario

when I worked in public relations for the Ontario wine industry. The British-born chef created the concept of Treadwell Cuisine and pioneered the "farm-to-table" concept that showcases the best artisan producers from the Niagara region and surrounding areas. Visit treadwellcuisine. com for more information and to reserve a table.

Treadwell provided this tasty recipe for a magazine article I was writing and it has become one of my summer favourites. This recipe is not like traditional smooth mashed potatoes; there should be some lumps remaining.

MAKES 4 SERVINGS

1-1/2 lbs (750 g) small new potatoes

3 to 4 tbsp (15 to 60 mL) sour cream or buttermilk

2 to 3 tsp (10 to 15 mL) Dijon mustard, such as Maille brand

Salt and freshly ground pepper to taste

3 to 4 tbsp (45 to 60 mL) fresh basil, cut into fine shreds

- 1. In a saucepan of boiling salted water, cook potatoes for 20 minutes or until tender. Drain; cut into quarters and place in a shallow bowl. (Peel potatoes if desired but leave the peel on when using new local thin-skinned potatoes).
- 2. Add sour cream, mustard, salt and pepper. Roughly mash with a fork; there should still be some lumps remaining.

Fold in basil and serve immediately.

GREEN BEAN AND PLUM TOMATO SALAD

Use the terrific mustardy dressing with other favourite bean salad mixtures or crisp greens. When preparing this dish ahead, I like to keep the blanched green beans, tomatoes and dressing separate and toss them just before serving to prevent the beans from losing their vibrant green colour.

MAKES 4 TO 6 SERVINGS

1 lb (500 g) young green beans, ends trimmed

8 small plum tomatoes (about 1 lb/500 g)

2 green onions, sliced

Dressing

1/4 cup (50 mL) extra virgin olive oil

4 tsp (20 mL) red wine vinegar

1 tbsp (15 mL) grainy mustard

1 clove garlic, minced

1/2 tsp (2 mL) granulated sugar

1/4 tsp (1 mL) salt

1/4 tsp (1 mL) freshly ground black pepper

1/4 cup (60 mL) chopped fresh parsley

- 1. In a medium saucepan of boiling salted water, cook beans for 3 to 5 minutes or until just tender-crisp. Drain and rinse under cold water to chill; drain well. Pat dry with paper towels or wrap in a clean, dry towel.
- Cut plum tomatoes in half lengthwise; using a small spoon, scoop out centers and seeds. Cut each piece again in half lengthwise; place in a bowl. Just before serving, combine beans, tomatoes and green onions in a serving bowl.
- 3. Dressing: In a small bowl, whisk together oil, vinegar, mustard, garlic, sugar, salt and pepper. Pour dressing over salad and sprinkle with parsley. Toss well.



STRAWBERRY - RHUBARB COBBLER

I look forward to indulging in this old-fashioned

dessert when local berries and rhubarb are in season. But it's also good in winter when I turn to my freezer for my stash of summer fruits. Serve the cobbler warm and top with good quality vanilla ice cream.

If using frozen fruit, there's no need to defrost before using.

If you prefer to bake the cobbler earlier in the day, reheat in 350°F (180°C) oven for about 15 minutes.

Preheat oven to 400°F (200°C)

9-inch (2.5 L) round or square baking dish or casserole

MAKES 6 TO 8 SERVINGS

4 cups (4 L) chopped fresh rhubarb

2 cups (500 mL) sliced strawberries

3/4 cup (175 mL) granulated sugar

2 tbsp (30 mL) cornstarch

1 tsp (5 mL) grated orange zest

Biscuit Topping

1 cup (250 mL) all-purpose flour

1/4 cup (60 mL) granulated sugar

1-1/2 tsp (7 mL) baking powder

1/4 tsp (1 mL) salt

1/4 cup (60 mL) cold butter, cut into pieces

1/2 cup (125 mL) milk

1 tsp (5 mL) vanilla

Additional granulated sugar

- 1. Place rhubarb and strawberries in baking dish. In a small bowl, combine sugar, cornstarch and orange zest; sprinkle over fruit and gently toss.
- 2. Bake in preheated oven for 20 to 25 minutes (increase to 30 minutes if using frozen fruit) until hot and bubbles appear around edges.
- 3. Biscuit Topping: In a bowl, combine flour, sugar, baking powder and salt. Cut in butter using a pastry blender or fork to make coarse crumbs. In a glass measure, combine milk and vanilla; stir into dry ingredients to make soft sticky dough.
- 4. Using a large spoon, drop eight separate spoonfuls of dough onto hot fruit. Sprinkle with about 1 tbsp (15 mL) sugar over top of dough.
- Bake in preheated oven for 25 to 30 minutes or until top is golden and fruit is bubbly. Serve warm with whipped cream or ice-cream.

Variation

Blueberry-Peach Cobbler: Use 2 cups (500 mL) fresh or frozen blueberries and 4 cups (1 L) sliced peaches. Reduce sugar to 2/3 cup (150 mL).

Hulshof Farm Market Where Good Things Grow

BY ALISON SCOWCROFT PHOTOS BY ROBERT PITOUR



Today I had the great pleasure of meeting Jim and Elayne Hulshof at their "Boutique Farm" in Uxbridge. They have a passion for farming and growing good things as is evident in all they grow and sell.

You may remember the Hulshof farm on Bloomington Road, just east of Hwy 48. This was originally owned by Jim's parents when they immigrated to Canada from Holland. When they came to Canada, Jim's dad went to work at another farm in Stouffville and in 1968 bought his own farm. In the late 1970s, he opened the market selling only cauliflowers.

Jim and Elayne sold the property in 2017, and after much searching, moved to their current Uxbridge location in October 2019, opening the market in August 2020. Growing and selling tomatoes, peppers, radishes, bibb lettuce, romaine lettuce, beans, Swiss chard, garlic, scapes, kale and many other vegetables, they are also very proud of their micro greens, (kale, red radish, broccoli, purple

kohlrabi) as well as sunflower and sweet pea shoots, which they grow year-round. The latter are full of nutrients and delicious on sandwiches, in a salad and in many other dishes.

In December they sell freshly cut Christmas trees, wreaths, urns, pine boughs and pre-cut greenery. The pride and excitement for what they do is apparent and contagious. They have a beautiful six-acre property with two ponds and a spectacular view of the countryside. In spring they have tulips, daffodils and flower baskets.

Along with their fresh produce, they sell baked goods, like date squares, butter tarts and pies. They also have ready-made meals, bacon, beef and a variety of other frozen goods. Partnered with local artisans they sell some unique and lovely gift items that must be seen to be appreciated – things you won't find in your local gift store.

Jim and Elayne have a truck that they are hoping to have refitted to become a market on wheels, allowing them to drive into communities like



Ballantrae and sell their fresh products on location. They also deliver at no charge to Ballantrae. You can place your order online or by phone at 905-852-1043, and can pay by e-transfer, debit or credit card.

Hulshof Farms is located at 11500 Regional Road 1, Uxbridge. Take Highway 48 north for 7.6 km to Herald Road. Turn right and continue for 15 km to Regional Road 1. Turn left and drive 5.3 km to Hulshof Farm Market on the left. The drive there is like going back in time with beautiful farms, rolling hills and nothing but green space all around you.

Hours of operation are Wednesday to Saturday 10:00am-5:00pm and Sunday 12:00pm-5:00pm, but please check their website at hulshoffarmmarket. ca to confirm, as due to Covid-19, there may be some changes.







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We are still open for takeout and delivery and hope to re-open our dining room soon.

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Tune in to the Recreation Centre's Virtual Learning



BY DAYNA STODDART

Our health, well-being (physical and mental) and self-care strategies are of utmost importance especially during these times when isolation and uncertainty can wreak havoc on so many levels. We are here to help you to instill routine and to engage in physical and learning activities.

We have been fortunate to have had many opportunities to continue to move, to learn and to connect through virtual fitness and virtual seminars in 2021. The virtual seminar topics have been diverse in content as well as educational and have provided hands-on strategies to allow us to improve our health and well-being during these challenging times. Thank you to our presenters for offering such interesting and engaging seminars.

You can find many of the presentations on our website under the Recreation Centre page where you can scroll down to the Seminar Presentations tab. Here you will find past presentations to peruse and enjoy at your own pace.

As a recap, the year started with our first seminar offered by one of our own residents, **Dr. John Cripps** on **Macular Degeneration** called **Food Choice and Vision Loss: Is Agerelated Macular Degeneration Preventable?** Dr. Cripps offers invaluable insight and much detail on this topic.

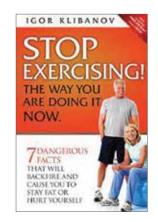
Dr. John Cripps provided another extremely thorough presentation — **Metabolic Health: Can I Improve my own Health and Lessen COVID Risks?** Metabolic health is the absence of metabolic disease and the importance of insulin resistance.

After seeing a segment on Face Yoga Renew on Breakfast Television, I was able to connect with **Sophia Ha**. She provided us with an introduction to **Face Yoga: Lift and Sculpt Workshop** where she taught us her "go to exercises" to give your face a quick lift! She focuses on stimulating lymphatic drainage and toning the facial muscles resulting in redefining the sculpture of your face and giving you the ultimate natural face lift! Find her at www.facerenewyoga.com.



Personal trainer, Igor Klibanov set us straight on busting the myths and fads on diet and exercise with Stop Exercising! The way you are doing it now. He explained the biggest weight loss mistakes you could be making.

Sharon Hartung, retired aerospace engineering officer from the Royal Canadian Air Force, has been interviewed on CBC, Global and TVO, The Agenda with Steve Paikin and multiple other platforms. Her presentation, Your Digital Undertaker: Exploring Death in the Digital Age in Canada points out that the world has gone digital and so have our estates. Everyone needs a will and in this digital age, your estate now includes your entire digital life. For executors, let it motivate you to ask a lot more questions about your role because today's "executor is a digital executor." This is the first book of its kind that draws the reader into the world of estate planning with a digital twist, bringing the two worlds together. You can find more info at www.yourdigitalundertaker.ca







AnnaLena Seemann, owner of Photography by AnnaLena, offered strategies on how to improve the quality of your travel photos with her hands-on session, How to Take Better Photos with your Smartphone. These tips will allow you to be able to take higher quality photos without lugging a large bulky camera.



Vicky McGrath, of Here to Help Home Care addressed our mental health with her seminar on Positive Mindset. Following the techniques and strategies from this presentation will help you to understand why thinking positively is so important to a happy, healthy life. The

techniques learned here will help in every area of your life. Sometimes it can feel like we're the ones standing in the way of our success but training the brain to be happy gives us the tools needed to get our mindset on board with our dreams. When we start with a positive mindset, everything else in life is easier.

Continued on page 27







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Tune in to the Recreation Centre's Virtual Learning



CONTINUED...



Rita Mustafa, Holistic Nutritionist addressed our nutritional well-being with hands-on cooking and baking sessions: Cooking with Rita: Plant-based Baking and Cooking. Recipes for blueberry scones and veggie burgers were demonstrated during these interactive

sessions. The recipes offer a gluten-free alternative. Incorporating more plant-based foods into our diet is about creating a diet rich in fruit, vegetables, nuts, seeds, pulses and grains, which together have been shown to have a profound impact on our mental and physical health, ensuring we get enough fibre and diversity to nurture our gut microbiome.



Linda Varnam, of Chanvar Yoga Qigong instructed us on a series of Mindfulness Practices to Help Reduce our Stress during this pandemic. This experiential seminar explored three short practices of yoga stretches, Tai Chi Qigong and Meditation.

Learn more at www.chanvar.com



Physiotherapist Scott Dunne taught us The Perfect Warm-Up for Golf! Does it take you until the third or fourth hole to feel loose enough to play your best golf? The goal of this experiential session was to teach us how to feel "game ready" on the first tee. Scott is Titleist Performance Institute Medical 3 certified.

For more info: www.athletify.ca

Suggestions and feedback from our community are always appreciated and welcome. Email Dayna at <u>daynas@rogers.com</u> with suggestions for topics you would be interested in for future seminars.

Stay well. Be well.





Ahh... cottage country... just saying it lowers my blood pressure. It conjures up memories of lazy weekends. Dangling my feet off the end of a dock. Skinny dips at midnight. A morning paddle on a lake of glass. Basking on a warm pink granite rock. The call of the loon. And taking a swing at some of the finest courses in Ontario designed to capitalize on the province's unique granite outcroppings, mature forests and sparkling lakes.

I hope that by the time you are reading this that Ontario golf courses will be back in business. All of the clubs in this article follow strict COVID-19 protocols, listed on their websites.



Muskoka Bay, Gravenhurst

Though you're only minutes from the town of Gravenhurst, dubbed Gateway to Muskoka, a round at Muskoka Bay is a walk in the wilderness with fairways winding through mature forests and across majestic wetlands that have been incorporated and preserved in the layout.

Designer Doug Carrick elevated many of the five tee decks to give golfers extraordinary fairway views and to eliminate blind shots. The phenomenal number nine requires a high-flying tee shot from a precipice over wetlands to an uphill and increasingly narrowing fairway squeezed on both sides by granite outcroppings. Swing thought: thread the needle! Number nine and numerous more brilliant fairways have put Muskoka Bay on major golf magazines' lists of best places to play.

www.muskokabay.com



Seguin Valley, Parry Sound

Seguin Valley Golf Club founder Robert McRae spent 15 years carving his 6,795-yard masterpiece out of the Precambrian Shield wilderness just south of Parry Sound.

Although blasting was required to clear rock for some tees and greens as well as for cart paths, little earth was moved during the more than four years of construction as the course took advantage of the natural landscape.

And while there is a minimalist approach to bunkering at Seguin (there are just 25 sand traps on the entire course), no expense was spared in achieving 18 spectacular fairways.

Among the most memorable is the stunning par-three seventh that plays over McRae Lake. The 180-yard-long bridge that curls from tee to green was constructed at a cost of \$350,000. Those of us playing from the forward tees get the unique experience of teeing off from an "island" halfway along the bridge.

A driving range and expanded practice area are still in the plans.

To complement the wild nature of the landscape, a huge rustic clubhouse was built by Mennonites in St. Jacobs, Ontario. Each log was numbered and then reassembled at Seguin Valley. An iconic 40-foot B.C. cedar thrusts up from the basement through the centre of the distinctive, red-roofed structure. A huge patio is the ideal spot to toast your birdies with some locally-brewed Trestle ale.

www.seguinvalley.com



Cobble Beach, Owen Sound

When Cobble Beach Golf Links opened in 2007 it was a proud day for Willis McLeese, its 95-year-young visionary and owner. Since the beginning of the 574-acre project in 1999, McLeese and his family have been committed to creating an environmentally sound golf course community that is harmonious with nature. That included planting drought-resistant grasses that require minimal pesticides, geothermal heating and cooling for the resort and the funding of an intensive archaeological study so that the building plans would safeguard the historic and sacred sites of the local Chippewas of Nawash Unceded First Nation.

Toronto-based golf course architect Doug Carrick has created a rugged masterpiece that stretches from 5,200 to 7,100 yards meandering around the shoreline and bluffs of Georgian Bay, with views of the water from every hole. Small pot bunkers, closely mown chipping areas and hollows surrounding the greens provide the fast-running, bump-and-run characteristics typical of the great links courses of the British Isles.

The first six fairways create a benign warm-up for the strong par-five seventh running downhill to the shore-clinging eighth and ninth. Then it's over the stone Swilcan-style bridge to a brilliant back nine. Beyond the green at the par-three signature seventeenth, Cobble Beach's iconic lighthouse (actually a water pumping station) pays tribute to this spot that was used as a survey point back in the early 1800s by the British admiralty. The eighteenth par-five follows the shore, strewn with cobble stones, back to the welcoming Cape Cod-style clubhouse that serves as a ten-room inn, restaurant, bar, pro shop and spa.

www.cobblebeach.com



Smuggler's Glen, Gananoque

The first fairway at Smuggler's Glen packs a two-fisted WOW punch! Set high on a cliff over the St. Lawrence River, the scenery

is awesome; then there's the confidence-defying carry over a deep gorge (from 100 to 165 yards depending on which of the five tees you decide to tackle.)

Kingston-based Boyd Barr routed and blasted this championship par-71/72 through dramatic terrain including walls of Canadian Shield granite, white pine and maple groves, wild fescue and creeks. At 6,572 yards from tips and 4,741 from the forward tees, it's not long by today's standards but size isn't everything—course strategy and precision will dictate how you score.

Smuggler's Glen takes its name from Prohibition days when local bootleggers would load up their boats and ferry illicit booze across the river to New York State. But today there's nothing illegal about enjoying a pint and panoramic views of the St. Lawrence at the clubhouse's Moonshine Bar.

For more than 50 years David Seal and his family have owned and operated The Glen House Resort, located across the road from the course in the heart of the Thousand Islands Region. When the Smuggler's Glen course opened in 2005 it gave guests yet another reason to visit, apart from angling for monstrous muskies, kayaking and cruising the St. Lawrence.

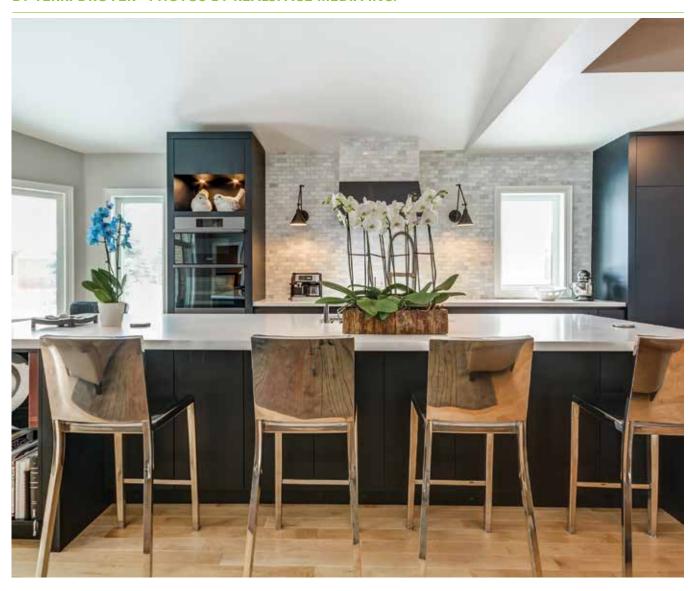
When David Seal decided to expand into the golf business his goal was to build a course that was one of the best in the eastern part of the province. He received the "seal of approval" when *Golf Digest* magazine nominated it for "Best New Golf Course in Canada" in 2006.

www.smugglersglen.com



At Home in Ballantrae Karen and Ken Mackay's Kitchen Renovation

BY TERRI DROVER PHOTOS BY REALSPACE MEDIA INC.



This is part two of the MacKay renovation. In the last issue we featured the bathrooms and now the kitchen.

Karen's major renovation was always her kitchen. Anyone who knew Karen knew she loved to cook and bake. And anyone who knew Karen knew she "could put a taste on anything" as my grandmother would say. She would read cookbooks as others read novels. Her favourite was an old torn and splattered book that she inherited from her mother. In it were all the goodies . . . the pastry recipe, the jams and jellies and the butter tart recipe. Karen was the "Queen of Butter Tarts"!

To set the stage, a year or so before the renovation Karen had returned from a trip to France where she had been visiting a close friend with a country home. She had marvelled at how open and airy the kitchen was and how ample the counter space was. Karen was very utilitarian. Everything needed a purpose. But the main thing that stuck with her, that was different from our North American standards, was the lack of any upper cabinets. She loved the look and feel of this.

Once she decided to renovate, Karen engaged multiple cabinet companies to present plans. Most contractors tried

Continued on page 32



At Home in Ballantrae Karen and Ken Mackay's Kitchen Renovation

CONTINUED...



to talk her into upper cabinets. "It won't look balanced." "No one does this." "You won't be able to sell your house." She was undeterred. She knew what she wanted. NO UPPERS!

Once again, she engaged Mark Bidwell. He had worked with her on the bathroom renovations and was familiar enough with Karen's passions to accept her vision. Not only no uppers but matt black... oh my!

The next few months Karen engrossed herself in researching appliances. Who knew there were so many types of ovens! Speed ovens, warming ovens, steam ovens, dual ovens, microwave ovens. She researched and measured and researched again. Aesthetics were just as important as functionality. They must look good and fit into the visual concept. The stove (gas of course) and the fridge were thoroughly researched. The refrigerator turned out to be a challenge. She wanted storage room but did not want to break the sleek lines of the cupboards with a freezer drawer. What to do? She opted for a fridge only and a freezer drawer in the island.

The counter was also a challenge. With dramatic matt black cupboards should one opt for a muted counter? We pondered over that decision for weeks. The island was very large and would be a statement piece in the recently opened concept room so the counter would impact the "feeling" of the room. After trying many samples at various times of day she chose a simple white quartz with a muted vein to soften the white.



Lighting was also an important concern for Karen. Cancer in her eye made her sensitive to bright overhead lights. The need to balance the practicality of minimal work light against the bright "kitchen" light became paramount. Karen sought a lighting consultant to help her ensure the placement and intensity of light was appropriate. Recessed LED lights were installed. Moveable and adjustable lights were installed around the stove. The hood fan had multiple lighting options. All switches were equipped with dimmers.

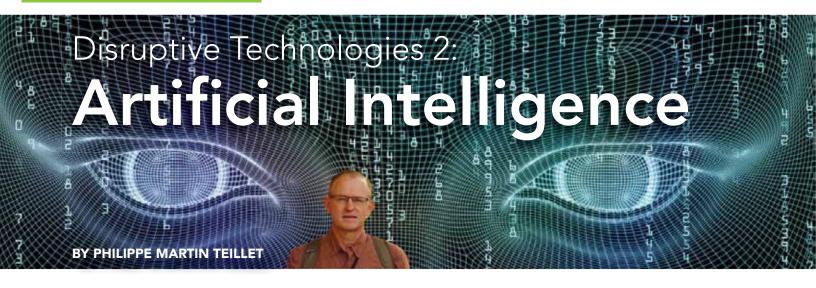
The dining room light fixture had to be a statement piece. Karen consulted with Living Lighting in Newmarket and together they found the perfect fixture to play off the simple lines of the kitchen. This Sputnik inspired fixture with its brass tones and abstract features plays beautifully against the country style features of the stone wall and the lighting in the kitchen.

The kitchen was finally completed in early December 2020. It certainly was a challenge with the COVID delivery delays and worker challenges.

Karen and I celebrated the renovation by spending a Saturday together last December. We baked and cooked and used every new appliance. We filled that beautiful kitchen with music and laughter and wonderful smells. We filled that beautiful kitchen with friendship and love.

Alas, Karen passed away last January thus preventing her from sharing her creation and hospitality with her many friends and neighbours. But I know that she would like the idea of having her renovations featured in *HOTG*.





Disruptive technologies such as AI (Artificial Intelligence) are not easy to corral because new information and ideas appear almost daily. This brief introduction will hopefully provide a sense of the landscape of developments and ideas in the domain of AI.

Scientist John McCarthy coined the term "artificial intelligence" in 1955. From the 1950s to the 1970s, work with neural networks stirred excitement for "thinking machines." From the 1980s to the 2010s, machine learning began to flourish. Today, breakthroughs in deep learning drive Al developments. Interested readers can find out more about neural networks, machine learning, and deep learning by searching online.

There have been two significant periods of reduced funding and interest in artificial intelligence research, so-called AI winters, in the 1970s and the 1980s. While unfulfilled hype is a commonly cited cause, other causes include institutional, economic and technological factors. Many attribute prioritization of financially lucrative desktop computing as the main cause of the second AI winter.

In 1980, philosopher John Searle named "strong AI" the position that a programmed computer with the right inputs and outputs would have a mind in the same sense human beings have minds, i.e., a machine capable of experiencing consciousness. This is also referred to as artificial general intelligence (AGI), or "full AI." "Weak AI" does not attempt to perform the full range of human cognitive abilities, focusing instead on specific problems. It is also referred to as "narrow AI," or "applied AI." All current systems

considered AI of any sort are weak AI. The boundary between narrow AI and other complex software that takes many factors into account and makes decisions in fractions of a second is fuzzy. Airplane autopilots and personal agents such as Alexa and Siri are examples of systems that appear magical, but they are arguably not really AI.



John von Neumann

In the 1950s, computer pioneer John von Neumann expressed fascination and alarm about the accelerating progress of technology and changes in the mode of human life, which give

the appearance of approaching some essential singularity in the history of the race, beyond which human affairs, as we know them, could not continue. In 1993, author and scientist Vernor Vinge published an essay entitled The Coming Technological



Continued on page 36

Vernor Vinge





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Disruptive Technologies 2:

Artificial Intelligence

CONTINUED...



Raymond Kurzweil

Singularity: How to Survive in the Post-Human Era. He anticipates the time when technology creates superhuman intelligence, after which the human era will come to an end. Author, computer scientist, inventor and futurist Ray Kurzweil predicts that, once the singularity is reached (by about 2045!), "human life will be irreversibly transformed," and that humans will transcend the "limitations of biological bodies and brains." How's that for a conversation starter, or stopper?

When will AI exceed human performance? Experts looking at this question place human performance, in occupations not already automated, being matched or superseded within 5 to 10 years, and, within 25 years, for example, we'll have AI retail salespersons, book authors, and surgeons. Full automation of labour is currently predicted to take place about 120 years from now (plus or minus a sizeable timeframe uncertainty). Although we won't be around then, one wonders how these developments will affect everyday lives in our communities.

You will have heard that some luminaries have warned of the dangers of unregulated AI. The list of individuals includes world-renowned physicist the late Stephen Hawking and successful business magnate, investor, and engineer Elon

Musk of PayPal, SolarCity, Tesla, and SpaceX fame. Hawking warned that AI has the potential to destroy civilization and could be the worst thing that has ever happened to humanity. Musk believes that AI is a fundamental risk to the existence of human civilization. Rodney Brooks, an actual roboticist and a robotics entrepreneur, notes that we tend to overestimate the effect of a technology in the short run and underestimate the effect in the long run. For example, the civilian application of the Global Positioning System (GPS) had several false starts. Also, learning that a robot or AI system has performed some task, people generalize from that performance to a competence that a person performing the same task could have. Human-style generalizations do not apply. Moreover, capital costs keep physical hardware around for a long time. Thus, strong Al is still the stuff of science fiction.



We should worry less about AI turning hostile or evil. The real concern should be about AI turning competent, but with goals that are not aligned with ours. Robots should not be considered the main concern. Misaligned intelligence is a greater threat – it needs no body, only a connection to the Internet. If we can make it safe, AI is the next step in the evolution of knowledge, which is the true source of prosperity. Rather than fear it, we should put AI to work, with thoughtful intent, to enhance, not replace, human intelligence.



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Vivian Village Store BY MAURICE SMITH

I have been asked about the building on the south-east corner of Highway 48 and Vivian Road more times than any other in our area. So, for those who have asked, this is a repeat of one of my favourite articles.

Always a personal favourite, the building is of special interest to me because it is identical to the one my grandparents lived in and from which they operated their grocery store.

The building itself is only part of a story which has its beginning in the very first days of the village of Vivian. The village arose around the lumber enterprise of a gentleman named Robert McCormick who had moved to the area from New York State, via Toronto, in 1854.

After his arrival at the tiny hamlet, then known as Sexsmith's Corners, his name quickly became synonymous with lumbering. He had obtained the rights to and controlled in excess of 1400 acres of the local giant white pine forest. As not much happened in the late 1800s without his involvement, Mr. McCormick became fondly known as the "Father of Vivian Village." He was even instrumental in a successful lobbying effort to have the rail line, then known as the Toronto Nippissing Railway, routed close to the western edge of the village. It was a narrow-gauge rail line, sections of which can still be seen on the west side of Highway 48, just north of Cherry Street.

In 1881 he built a palatial family home complete with large verandas and balconies, on the northwest corner. The one on the southeast corner is the only one of the original cluster he constructed which remains today. The structure was in much better repair circa 1890 when this picture was taken. Mr. McCormick is the tall gentleman, third from left.



It was built in 1883 and for years operated as both the general store and the post office for the area. This building replaced the post office which he had built on the site in 1866 after it was destroyed by fire in 1882. ..thus replacing a post office he had originally built on the same site in 1866 and which had been destroyed by fire in 1882

At this intersection's southwest corner stood the Green Bush Hotel operated by the McCormick family. Historical records differ about what ultimately happened to this hotel. Some indicate it was just taken down, other records claim that it was destroyed by fire. Between the family home and the hotel across the corner, a traveller en route between Lake Simcoe and Toronto must have enjoyed some great parties. With Vivian Village being about halfway, it was the logical overnight stopping point. It was not unusual to see more than one hundred horse and buggies tied to the posts.

By far, however, the grandest of all these parties was held in 1894 when Mr. and Mrs. Robert McCormick celebrated their 50th wedding anniversary. Reports indicate that more than 800 people attended the main gathering on Easter Monday.

Church services for the area were originally held in the McCormick store, then in later times at the hotel and ultimately, in the church that is still located on the west side of Highway 48, south of the intersection. It was built in 1938 on land then owned by the McCormick family. Even today a number of locals still refer to it as "The McCormick Church" rather than by its proper name, Vivian Baptist Church.

Robert McCormick died on July 29, 1906. The family home, although abandoned in its later life, stood watch over this intersection for nearly 90 years. It burned down in 1971.

A local family currently owns the property on the southeast corner and leases out the back portion.

Shortly after the death of Robert, members of the McCormick family changed the spelling to McCormack. Current family members speculate it had something to do with their religious affiliation.

Here is more trivia for TV watchers: Eric McCormack of the TV show Will and Grace, is the great-great grandson of one Robert McCormick of Vivian Village...the man who built that structure you asked about.



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Living in Ballantrae I take it for granted that I am able to keep toasty over the winter, have a hot shower, dry my clothes and fire up the gas BBQ in summer without a thought. But where does that reliable source of gas come from and how does it arrive at my home? Gathering bits of information from the web, I decided to contact our supplier, Enbridge Gas and I connected with Andrea Stass, Manager of Media Relations External and Customer Communications. With her wealth of information I was able to complete the puzzle of how the flow of this fossil fuel gets from the depths of the earth to the outlets in our homes.

What is natural gas?

Natural gas is mostly methane, but it also contains other compounds such as ethane, propane, butane and pentanes – these are called natural gas liquids.

Where does natural gas come from?

Natural gas was formed millions of years ago when heat and pressure transformed decaying plant and animal matter buried in sedimentary rock layers. Normally, natural gas is trapped under layers of rock that prevent it from flowing easily to the surface.



Types of natural gas

Natural gas is extracted from beneath the earth's surface using a variety of methods depending on geology. Natural gas resources are known as either conventional or unconventional.

Conventional gas is trapped in reservoirs in porous rock such as sandstone. The natural gas is easy to access using traditional drilling methods. Most conventional reserves in Canada have been extensively developed.

Unconventional gas is found in tight non-porous rock formations, such as shale. These resources are recovered through a combination of horizontal drilling and hydraulic fracturing. Using these methods to produce natural gas that was previously inaccessible with traditional drilling has greatly increased Canada's recoverable natural gas reserves. Another benefit is the ability to drill multiple wells from the same well pad on the surface, allowing for greater resource recovery on a reduced land footprint.

Where is natural gas found in Canada?

Conventional natural gas production in Canada is mainly from the Western Canada Sedimentary Basin in British Columbia, Alberta and Saskatchewan, with smaller volumes produced in Ontario and New Brunswick. Unconventional natural gas is primarily located in northeast British Columbia and northwest Alberta.

Nova Scotia produced natural gas until late 2018. Two projects – the Sable Offshore Energy Project and Deep Panuke – finished producing in 2018 and are being

Continued on page 42

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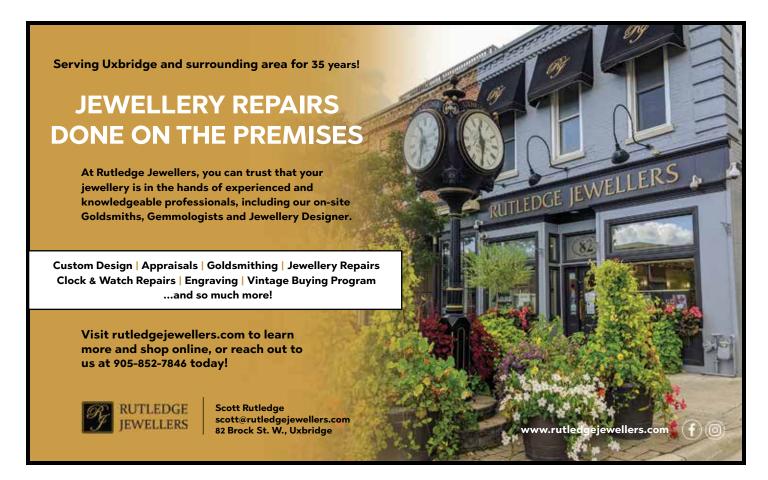
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It's a Gas.

decommissioned. However, Nova Scotia's resource potential is significant. The Government of Nova Scotia estimates that there is a potential 120 trillion cubic feet of natural gas and eight billion barrels of oil offshore.

How is natural gas transported?

Most of the natural gas used in Ontario comes from Alberta. Natural gas flows to Ontario from western Canada and the United States through large high pressure transmission pipelines such as the Trans Canada Pipeline. There are other main pipeline routes that come into southern Ontario from the Gulf of Mexico, Ohio and Pennsylvania. They all feed into a natural storage basin in southwest Ontario called the Dawn Hub. The Dawn Hub is an amazing series of underground limestone reefs that once held a huge supply of natural gas but was depleted around the end of WWII. A series of 23 reservoirs are connected by a gathering system to create one of the largest supplies in North America. Both a physical and virtual hub, it is used by over one hundred companies that buy and trade gas for distribution within North America.

Via the Dawn Parkway, the natural gas starts its run east to the Mississauga Parkway. Andrea Stass likened the series of pipelines to our highway system with the main line being the 401 which gradually transitions into smaller and smaller lines. Nine powerful jet engine compressors start the journey with three more jet engine compressors assisting along the way. As the line passes by the communities it services, it is directed through "city gate stations" that reduce the pressure in a series of step downs until it reaches our street and then into our homes. The meter at the side of our home regulates the pressure as well as measures the usage. (Note that it is important to keep the meter clear of snow as that can affect pressure.)

Schematic geology of natural gas resources

Indicated surfaces

Conventional Surfaces

See Surfaces

From Mississauga the supply moves east to both residential and commercial consumers in southern Ontario, Quebec and the northeastern USA. It also heads to northern Ontario to facilities in the forestry, mining and steel industries.

Will we run out of gas?

It is estimated that Canada has approximately 150 years of conventional use available. Ample supply is keeping the prices low. When Andrea Stass started with Enbridge some twenty years ago, gas was priced at 35 cents per cubic metre, today it is approximately 15 cents per cubic metre. This is due in part to the invention of hydraulic fracturing in 2008 making it more accessible and hence less expensive.

Enbridge is currently developing renewable sources of natural gas by harbouring methane gas from organic food waste...the product of the green bins you diligently recycle each week. Enbridge recently partnered with the City of Hamilton to fuel a public transport bus with renewable natural gas. In one year, the bus will use and divert 450 tonnes of organic waste from the landfill. That's equivalent to 138 garbage trucks, while also displacing CO2 emissions from 36,000 litres of diesel consumed in a year.

The next time you turn on a gas appliance, keep in mind the long journey from the ground to home, the labour involved and how keeping up with your green bin is adding to the goal of a zero-carbon imprint for our grandkids.

For more information and resources, visit <u>www.hotg.ca</u> *HOTG* Magazine and More *HOTG*





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Ballantrae Social Committee Presents



This past year Ballantrae residents have had very little social contact including always-popular organized community activities. The BGCC Social Committee has had few options for engaging residents in social activities while adhering to COVID rules. Thanks to Jenny Gould, Sue Daly, Val Burton, Steve Smith and members of the social committee, a Virtual Trivia Challenge was organized. Every two weeks on Wednesday afternoons, 15 to 30 participants representing their condos were presented with a wide variety of questions prepared by our trivia director, Colin Rosenfeldt. The questions covered Canadiana, sports, medicine, zoology, entertainment and general knowledge. Colin always included some additional facts and a lot of humour.

Special thanks go to Andrea Kennedy, Senior Property Manager, who expertly controlled the Zoom technology and breakout rooms. Feedback from participants indicated that we should extend the games until the end of May.

All in all, we learned a lot, joked a lot and met some new friends and neighbours.

Here are a few of Colin's questions.

- 1. How did Stouffville get its name?
- 2. When was the Recreation Centre opened?
- 3. Finish the Jingle: PLOP! PLOP! FIZZ! FIZZ!
- 4. Name the country that drinks the most beer per capita.
- 5. What is your body's largest organ?
- 6. What general was killed at the Battle of Queenston Heights in 1812?
- 7. What is Justin Trudeau's full name?

- 8. When did "O Canada" become the official Canadian anthem?
- 9. When was the loonie introduced?
- 10. What was the name of Bart Simpson's dog?
- 11. Who was older when he died: John Lennon or Elvis Presley?
- 12. "Cirque du Soleil" started in what country?
- 13. What is the only country to have a triangular flag?
- 14. What do the letters A & W stand for?
- 15. What do these initials stand for: USB?
- 16. What do bulletproof vests, windshield wipers and laser printers have in common?
- 17. What do the initials J.K. stand for in the author J.K. Rowling's name?
- 18. How many milk, baby or first teeth do humans have?
- 19. Which country was the first to give women the
- 20. Who was the first guest star on the Muppet Show?
- 21. In 20-pin bowling, what do you call three strikes in a row?
- **22.** In what year was the first iPhone released?
- 23. Who were the first couple to be shown in bed on prime time TV?

8. July 1, 1980

- 24. What colour is a polar bear's skin?
- 25. Which mammal has no vocal cords?

Answers:

25. Giraffe 16. All were invented by women 24. Black 15. Universal Serial Bus 7. Justin Pierre James Trudeau 23. Fred and Wilma Flintstone 14. A=Roy W. Allen and W=Frank Wright 6. Sir Isaac Brock 22, 2007 13. Nepal 21. Turkey 12. Canada 4. Czech Republic 20. Lena Horne Presley 42 3. Oh What a Relief It Is 11. Elvis Presley. Lennon was 40 and 19. New Zealand 1893 10. Santa's Little Helper 18.20 (Stoufferville) in 1804 1. Named after Abraham Stouffer 1/. Joanne Kathleen 1861.6





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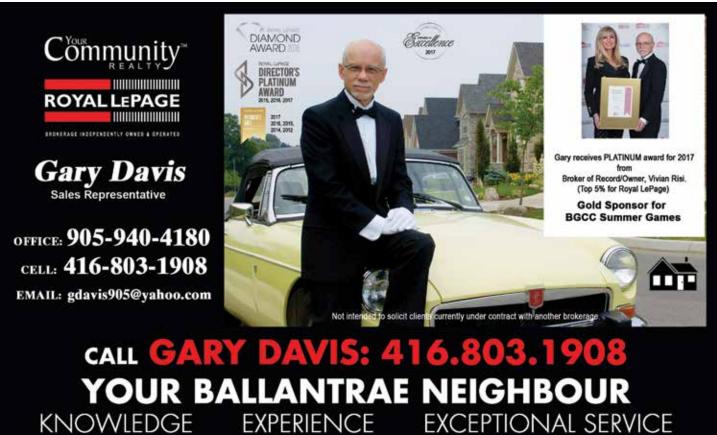
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Container Gardening Tips



BY LUBA QUADRINI

The year was 1962 and I was ten years old.

Immigrants from Ukraine who had settled in Toronto in 1948, my parents decided to buy a small grocery store and live in the apartment above. When the first spring rolled around it became obvious that my mom and dad would have no time to care for the small back yard. My father decided that this would be a perfect summer chore for me. Needless to say, I was not thrilled. We owned an old push mower and I learned to trim the lawn edges on my knees with a pair of kitchen scissors.

A few weeks later Dad decided that weeding the flower beds would be added to my garden chores. Darn, I must have done too good a job on that grass! My dad and I spent a few minutes inspecting the garden together. Completely overwhelmed, I asked, "How can I tell what is or isn't a weed? Everything is green." I will always remember his answer, "Well sweetheart, if you pull out everything in that flowerbed, the things that grow back are the weeds." That was the summer, through trial and error, that I learned the difference between weeds and flowers. And so began my love affair with gardening.

This year my husband and I will celebrate our 50th wedding anniversary. This is the 11th home we have lived in, two of which were in the Phoenix desert. I don't like to move nearly as much as my husband does but I've always looked at each move as an opportunity to build a new garden. I thought that our last home in Tottenham, on three acres, would be the last. But when my husband brought me to see a Ballantrae house in 2011, I fell in love with the area and the house. I agreed to move here on one condition—that this was definitely the last move.

When asked to write an article for this issue of *HOTG*, I thought that a discussion on container gardening would be a good place to start. Gardening in containers is especially useful for those of us who have small gardens or no garden at all. Containers are easy to place, simple to plant and care for and offer us the ability to add seasonal colour and variety with spectacular results. Containers also offer an opportunity for great imaginative scope, particularly when dealing with the limited spaces of entryways and patios. Unlike in-ground gardens, they don't require hours of back-breaking labour and best of all, they make plants and flowers an integral part of your home's curb appeal to be displayed and enjoyed throughout all four seasons.

POT ANYONE?

Every year I marvel at the abundance and variety of beautiful ready-made planters that are available at local retailers and nurseries. But, if you miss playing in the gardens of your past or just want to get your hands a little dirty, here are a few things to consider when planting your own containers.

- If reusing containers from previous years, remove all the old soil, scrub the insides with a stiff brush and rinse out with a disinfectant solution to kill bacteria and fungal spores. This helps prevent the transfer of diseases. Always use fresh potting soil.
- Whether you choose to grow your plants in a hanging basket, window box, pot, urn or repurposed bird cage, wheelbarrow or old chair, you must provide a drainage hole or two to prevent root rot. Place a piece of fabric or a coffee filter over the hole to prevent soil from spilling out. Don't put stones in the bottom of your planters. This inhibits rather than encourages good drainage.
- The key to success is to plan and choose your plants carefully. The plant tags will give you all the information you'll need to choose wisely. Before heading out to a garden centre, decide on the overall look and colour scheme you hope to achieve. Otherwise you may fall in love with everything you see and bring home more than you can use.
- The biggest mistake I see people make is choosing plants without taking into consideration the limitations of the location in which they will be expected to flourish - sunny, shady, sheltered or exposed? Please read the plant tags!
- When planting more than one variety of plant in a container, choose plants that have similar growing and maintenance requirements and you guessed it read the plant tags! A good method for achieving a balanced and natural looking arrangement is to have these three elements represented: A THRILLER, a FILLER and a SPILLER. The thriller is often a tall, colourful or dramatic plant. The filler can be any mixture of compact mounding plants and the spiller is anything that will trail over the edges of the container.
- Annuals grown in containers will often out-perform
 those grown in the ground if they are fed and watered
 regularly. But because the volume of soil is much smaller
 in containers, they dry out more rapidly and nutrients are
 exhausted quickly. So give them more water than you think
 they need. The excess will drain out through the hole. In
 very sunny and exposed locations you may need to water
 twice a day during hot stretches.
- Regular deadheading of spent blooms will encourage new flower buds to form. Plants that are allowed to go to seed will stop flowering and may get leggy. A good trim will bring them back into shape.

Some years, instead of planting one large statement piece with a variety of plants, I choose to use an assortment of complimentary containers of various sizes and heights. I arrange them in a pleasing grouping at my front entrance and then plant each pot with just one plant variety. By doing this I can satisfy each plant's individual needs while bringing together a diverse group that would not thrive collectively in one pot. I especially love to throw in some perennial ferns, hosta, ivy and creeping ground covers amid the colourful annuals. This gives the collection of pots a more natural garden-like appearance. The added benefit is that the perennials can over-winter in the garage in their pots and be used again the following spring at a more mature size. I bring them out in early April and by the end of May when I plant my annuals, they have already substantially filled out and given me many days of enjoyment.

A surprising number of shrubs, topiaries and dwarf trees perform beautifully when grown in pots. Some years, for a more formal look I flank the garage with a tall planter on either side. A tall specimen plant surrounded by colourful annuals and trailing ivy can make a stunning statement.

Here in Ballantrae, summer is the time for outdoor living. The pleasure of entertaining, dining, reading or simply relaxing on the patio is a given. The ambiance of your patio can be further enhanced by pots of gloriously fragrant plants as well as tomatoes and herbs.

I have found that one can learn a lot about people by observing how they choose to decorate and maintain their entrances and patios. Whenever I walk or drive through our community, it puts a smile on my face. I see so many houses that have been enhanced with garden decor, statuary, and a planter or two or three or four. I have decided that I like my Ballantrae neighbours whether I have met them yet or not.

The year is now 2021 and I am much older.

But, over the many decades, no matter how big or small my gardens have been, I have loved them all. I find gardening to be a most therapeutic passion and pastime.

My garden is definitely my happy place, I hope it is yours too.











2021 Ballantrae Golf & Country Club **Summer Games**

Since their inception in 2007, the Summer Games have been held every two years. Our organization and sponsorship committees have met and have started discussing plans for the next games one year in advance.

Unfortunately, however, extreme conditions resulting from the COVID-19 virus and variants, isolation and lock down restrictions prevented the committee from moving forward and planning this year's event.

There is a level of uncertainty associated with the availability and distribution of the vaccines and the appearance of new variants.

There are calls for continued isolation and lock downs.

The federal and provincial governments have announced plans to have 75% of Canadians vaccinated by September/October 2021.

Our very generous sponsors have had to endure a year of closure and government restrictions, operational uncertainty and limited pay days.

Taking all of this into account and more, the 2021 Ballantrae Summer Games are officially cancelled.

The games will be re-scheduled for the summer of 2022.

Stay safe...

Phil Bannon

Chair of the 2021-22 Ballantrae Summer Games

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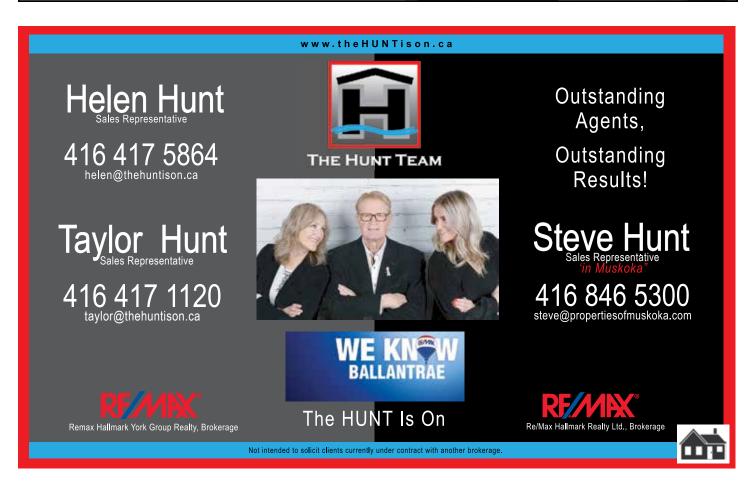


Foot Warts









Pocket Concert News

We miss bringing live music to the Ballantrae community!

Since the last outdoor concert in September 2020, a lot has happened regarding Pocket Concerts. We used a bit of the downtime we had to reflect on why we do what we do. This helped us to fine tune the Pocket Concerts experience to be even more connective and enjoyable and to expand our musical offerings beyond classical into world music, jazz, and folk. We've recently launched Mind Music Concerts, an online encounter with a professional musician that combines a short concert with conversation. Our outdoor concerts, Porch Pocket Concerts, will continue this summer, and we certainly intend on bringing the experience to you as soon as we are allowed to do so. We hope everyone in the community is keeping well, and we look forward to playing for you soon!

Emily Rho and Rory McLeod, Pocket Concerts co-directors

Pocket Concerts' Mind Music Concerts

Do you have family or friends who you miss but can't visit? Or do you crave a concert experience during times of isolation? *Mind Music* offers a 30-minute long virtual concert visit that is designed to connect you with a professional musician for a short concert and conversation. We pack the experience with beautiful music and engaging interaction that is centred around creating meaningful connections. It is accessible from anywhere as long as you are connected to the Internet.

To book a concert, please visit <u>pocketconcerts.ca/mind-music</u> or call Rory at 647-896-8295.



Rory McLeod



Emily Rho



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More Good Reasons to Visit www.hotg.ca

The website team is often asked whether we include such things as real estate listings, resident help, where to volunteer, etcetera. We encourage you to explore the *Resident Resources* section of the site as it is continually updated and there is a wealth of information available to you. And remember, if you can't find something such as "real estate listings," just go to the index or use the search function on the home page. In the meantime, here is a summary of what's available:



Resident Resources

Is where to look for all kinds of helpful information.

It even has its own **Index**!



Emergency Services & Hospitals has suggested links for veterinarians, power outages, and other emergency services.



Resident Help & Volunteers is where you'll find information about help with temporary, non-emergency needs. Things around the house like changing light bulbs or doing minor repairs, or a drive to appointments. Volunteers are available to help. Also included are some of the charities in the area who are looking for volunteers.



Independent Living & Home Care Services has resources for transportation services, various societies such as Alzheimer, Cancer, Arthritis, and more. Home care services like Personal Care workers, help to adapt your home to make it safe, meal delivery services and Fall Prevention service options.



Community Information & Active Living contains "Real Estate" listings, links to the Rec Centre page, Resident Organized Activities, Seniors' clubs, Obituaries, Travel Information, Newspapers and Elected officials.



Medical Equipment for Loan is where to look if you have a short term need for small medical equipment like crutches, a knee brace, a shower bench and a selection of other items.



Property Management & Home Maintenance contains information on the Property Manager, Melfer & Porcupine, Fire prevention, garbage and recycling.



Trade Referrals is a newly reorganized referral list of tradesmen one of your neighbours has had a good experience with.



Contacts and FAQs include a listing of the most popular contacts in the community and the most "frequently asked questions".



We hope this gives you more reasons to visit <u>hotg.ca</u>. And we trust that you have signed up for our new and improved *HOTG* newsletter. It is our third *HOTG* communication vehicle and complements both the quarterly magazine and our website. You can sign up on the website or email <u>webmaster@hotg.ca</u>.





Pharmacist/Owner, Stouffville IDA Rob Croxall

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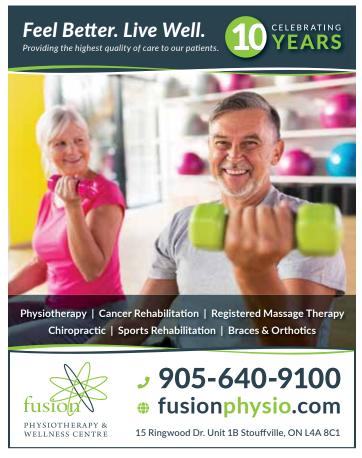
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Ballantrae Has Gone to the Dogs!

BY KAREN CLARK PHOTO BY ROBERT PITOUR



Left to right: Vicki Carter and Luna (Aussie Doodle); Johanna Burkhard and Abby (Havanese); Karen Clark and Izzy (Havanese).

Since the onset of COVID-19, more and more folks have decided to bring a new puppy into their home and Ballantrae is no exception.

Between folks stuck working from home or with no work and lots of free time, children needing something to do and seniors with no way to socialize and looking for companionship, there has been a sudden demand for pets, putting a demand on breeders, shelters and veterinary care.

The Canadian Kennel Club, which represents breeders of 175 different types of dogs, estimated that inquiries are up across the board by 40 per cent, noting that kennels can barely keep up with demand. Waits for a new puppy are often into 2022 with a hefty down payment required.

The Toronto Humane Society has seen a similar spike in interest in dogs as well as cats, receiving over 10,000 adoption applications since the pandemic began.

Because demand has over-stepped the supply, beware of scammers. Finding a reputable breeder is key and the Canadian Kennel Club is a good resource to find your new baby.

Thinking of a reason to get a pup? My friend put it into perspective. When her husband asked why she decided to get a puppy at this stage in their retired life, she replied, "Well, you just don't wag your tail anymore when I come home."



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