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AGRI culture



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PHOTO BY BILLIE WOODS PHOTOGRAPHY

RIISING TO THE CHALLENGE: At a Feb. 19 fundraiser to raise awareness and funds to treat childhood asthma, eight Salt Spring Island Fire Rescue firefighters show enthusiasm for this weekend's Climb the Wall event in Vancouver. As part of the BC Lung Foundation fundraiser, they will climb 48 storeys to the top of the Sheraton Vancouver Wall Centre Hotel in full gear and on air. They are, from left, Dom Gaudet, Ella Baker, Jodi Banford, Ivan Rossman, Krystle Capranos, Jovian Wiefelspuett, Mysha Dewar-McClelland and David Demmer. To sponsor the team, visit the "Saltspring Island Fire Rescue" page at www.climbthewall.ca, or search for individual firefighter names.

FIRE

No injuries at Maliview Drive fire

Lithium battery ignited during charging

BY DRIFTWOOD STAFF

Fire officials confirmed a small-to-medium-sized battery started a house fire on Maliview Drive last week, and everyone was out of the home safely before fire crews arrived.

Nearly two dozen firefighters and eight apparatus responded to the fire call just after 4 p.m. Monday, Feb. 13. As the Driftwood was heading to press, fire crews arrived at 308 Maliview to find smoke pouring out of attic vents — and both residents and pets were safe outside, according to Salt Spring Island Fire Rescue (SSIFR) Assistant Chief Mitchell Sherrin. "Fire was just starting to breach the access hatch into the attic when we arrived," said Sherrin. "A few more minutes and the fire would've taken hold in the attic, and we very likely would have lost the house."

A lithium battery power supply being

charged was the culprit, according to Sherrin, who said the fire was slowed thanks to quick thinking by one of the residents.

"One of the things about lithium battery fires is they can grow quite quickly, and alarmingly," said Sherrin, adding that the resident instinctively saw the fire was too big to fight with his own extinguisher and "wisely" retreated.

"He kept a cool head, and he immediately closed all the doors to the fire room," said Sherrin. "That helped to confine the blaze and buy us time by starving the fire of oxygen."

SSIFR crews were on scene within 11 minutes of the call, according to Sherrin, and used minimal water — 60 gallons — to extinguish the fire. A positive-pressure fan was used to remove extensive smoke from the building.

Fire damage was significant, he added, but confined to the room where the fire started.

Firefighters searched the rest of the house with a thermal imaging camera for signs of persistent fire, leaving the scene at 7:30 p.m.

Two other emergency calls — a vehicle crash, and a medical emergency — took place around the same time as the fire, according to Sherrin, keeping crews busy.

Sherrin reminded islanders to use safe practices with all rechargeable batteries — following manufacturer's device-specific instructions, and using chargers certified by accredited safety bodies. Further safety tips from Health Canada include allowing batteries to come to room temperature before charging, not charging devices on soft surfaces that can trap cooling air, and not exceeding a device or battery's recommended charging time.

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ISLANDS TRUST

Trustees look to trim budget

Financial committee hopes targeted cuts will minimize tax increases

BY ROBB MAGLEY
DRIFTWOOD STAFF

If taxes can't go down, they should at least go up by less. That's the consensus among Islands Trust representatives who have been meeting to sort through that governing body's budget — and corresponding taxation plan — for the coming year. And while a tax cut might not be in the cards, trustees seemed eager to find savings where they could.

"The financial outlook for people in our communities is challenging," said trustee Mairead Boland, addressing her colleagues serving on the trust's financial planning committee. "We need to look in the mirror and ask ourselves if this is a time to increase the financial burden on anyone living in the islands."

Boland suggested that, if anything, trustees should look for ways to reduce that burden, and she had. In January, the Saturna Island trustee brought the committee a list of possible budget reductions — opportunities to "slow down or pause" spending, given pressures of staffing and inflation. Boland's ambitious target at the outset was to possibly obvi-

ate the need for any tax increase at all. After several days of meetings spanning two months, a more modest set of recommended reductions emerged and will be advanced to Trust Council for that wider body's approval at a March 7 to 9 meeting.

Those recommendations, finalized through resolution last Wednesday, include suspending \$10,000 in History and Heritage Conservation Grants in Aid; removing \$27,500 in funding for one in-person Trust Council meeting, opting to meet electronically instead; and an additional draw from the general revenue surplus fund of \$100,000 to allocate toward local trust committee projects — which on its own could reduce any potential tax increase by more than a full per cent, according to staff.

"Our trend at the Trust is to underspend against budget," said CAO Russ Hotsenpiller, "and not draw all of the money out of surplus that we anticipate. Sometimes we actually do put money into surplus."

The committee worked under an assumption that, for particular budget items linked directly to islanders' taxes, each \$75,000 they could cut would reduce the currently planned LTA general tax increase by one per cent. That increase, while arguably still a moving target, had been shaping up to be in the neighbourhood of three to four-and-a-half per cent, according to draft budget documents.



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ISLANDS TRUST

Report: most 'voluntarily comply' with enforcement

Bylaw enforcement data heads to Trust Council

BY ROBB MAGLEY
DRIFTWOOD STAFF

Compliance data will be included in the Islands Trust's March discussions and may reshape how bylaws are enforced.

The Islands Trust's Executive Committee received a report Monday, Feb. 13, outlining several years' worth of data from the trust's bylaw enforcement process — and some analysis, as requested by the committee, although staff noted they recognized the difficulty of providing a thoroughly objective report since they are the ones delivering the enforcement services.

The numbers seem to reflect a functional process. Staff, on average, process a little more than 260 compliance and enforcement files each year, half of which are resolved after a Notice to Respondent letter is sent. After that stage, staff reported about 50 per cent of property owners take sufficient steps to comply — and within a sufficiently "reasonable amount of time," according to the report — so that no further action is necessary and the file can close.

"There are always disputants willing to sign compliance agreements and voluntarily comply," reads the report. "Those signing compliance agreements are given a 100 per cent discount on any penalty amounts."

Staff reported some 80 per cent of files are resolved without issuance of either a bylaw warning or violation notice. The remaining 20 per cent are subject to what staff characterized as the "hard enforcement tactics" of issuing warning notices, violation notices with penalties, or — with the approval of a local trust committee (LTC) — taking court action.

Bylaw Violation Notices (BVNs) are notably only issued in local trust areas that have adopted enforcement notification bylaws. For local trust areas such as Salt Spring that also have a bylaw dispute adjudication system, the appeal process is launched when

the respondent chooses to dispute the violation within the allowed 14-day period. After a dispute is started, the file is forwarded to a screening officer appointed by the relevant LTC; that officer can then negotiate a compliance agreement with the respondent, forward the file to an adjudication hearing or cancel the notice under a wide set of justifications, ranging from determining that the notice was issued to the wrong person to determining the offence "occurred as a result of a circumstance that made it impossible for the person to reasonably comply with the bylaw."

That seeming latitude may be tempered by several limitations, including each jurisdiction's rules about who can be appointed as a screening officer. On Pender Island, for example, the local bylaw requires they be appointed from among three "classes" of persons — regional planning managers, bylaw enforcement coordinators and bylaw enforcement assistants. On Salt Spring, that list expands to include bylaw enforcement officers, who technically could find themselves screening their own cases.

"There is currently no formal process within Islands Trust to deal with an appeal of a determination made by a bylaw officer," states the report, adding that if a respondent "feels strongly" that they have not contravened a bylaw, they typically request a review from a manager or director — or make a complaint to the provincial Ombudsperson's Office.

Each LTC has "unfettered" authority on whether to enforce its bylaws, according to the report, noting that general practice has been reliant on interpretation of the offence at the staff level and of broader public interest at LTC. Adjusting that balance has ramifications either way, burdening either staff or trustees with additional workload — and, given trustees' reported complaints from the public, to apply the kind of discretion and proportionality islanders demand.

The report was approved by the committee to be forwarded to Islands Trust Council for its March quarterly meeting in Nanaimo.

ISLANDS TRUST

Litigation costs rise

Trust staff report 'no pattern' in uptick in cases

BY ROBB MAGLEY
DRIFTWOOD STAFF

Islands Trust financial planning committee (FPC) members learned their agency's legal costs in the third quarter soared — but that the cases involved were wide-ranging, and not seemingly in reaction to particular policies.

A significant bump in legal expenses caught the eye of FPC member Mairead Boland early in that committee's meeting Tuesday, Feb. 14. Near the beginning of what would eventually become a multi-day budget discussion, the Saturna Island trustee noted a higher forecasted number under "legal litigation defence" than budgeted — with a Q3 figure of \$152,000 against a budgeted \$85,010.

"That seems to be way out of kilter with respect to the budget," said Boland. "Could [staff] give us some insight into that, please?"

"We've had higher than anticipated costs for defending challenges to local trust committees," said Trust CAO Russ Hotsenpiller, adding that to get more specific would likely require an in-camera, non-public session. "But that's the driver of the overspend, is

defence against local trust committees [and] challenges against land use bylaws."

Committee chair Joe Bernardo seemed hopeful to some policy ideas could be eked out from between the lines of those expenses, asking staff if there was a "theme" emerging from the legal challenges.

"Is there any specific type of regulation that's being attacked by these people who are suing us?" asked the Gambier Island trustee.

"Is it the bylaws being challenged, or [are] there administrative fairness allegations being made against the local trust committees?"

Islands Trust director of legislative services David Marlor said there was no real pattern emerging, and that planning a litigation defence budget was difficult because "it really depends on people and what kind of issues are happening" on each island.

"All of the cases have nuance to them," said Marlor. "And quite a few of them don't really have basis. But we still have to defend them, and we still have to go through the process."

Provincial court records show about a half-dozen civil cases in Victoria and Duncan law courts involving the Islands Trust that were first heard last year. That number, however, would not include cases begun earlier, nor any being heard in a different setting.

PARKS AND RECREATION

Portlock survey opens up

Public survey first step in long-term planning process

BY DRIFTWOOD STAFF

The first round of public engagement on the future of Portlock Park kicked off Friday, Feb. 17 with an online survey.

Open for responses until March 6, Salt Spring's Parks and Recreation Commission (PARC) project team is offering the Portlock survey as an initial step in developing an overarching strategy for managing the island's parks. Islanders have expressed interest in improvements to aging infrastructure at Portlock. Over the summer, commission members had looked at improvements to the baseball field, noting that Portlock was the only location that could accommodate a senior field, and other amenities might need to be relocated.

The next step is developing a 20-year master plan for Portlock, which was identified as a priority in 2019 during PARC's strategic planning process. CRD parks and recreation manager Dan Ovington has said existing facilities wouldn't be removed or closed before a replacement for them was built, and a master plan would be necessary for Portlock before design and construction of facilities at other parks — relocating or adding tennis or pickleball courts, for example — should begin.

To help guide that, island residents and visitors are invited to participate in the survey. As information-gathering progresses, the project team said it would be meeting with stakeholders and local First Nations for more input before preparing draft design concepts.

A report on these findings will eventually be presented to PARC

members — or, more likely, members of Salt Spring's nascent Local Community Commission — for additional input, after which design plans will return to the public for another round of feedback.

PARC staff said the survey should take no more than 10 minutes to complete, and is intended to be anonymous. To participate, visit getinvolved.crd.bc.ca/Portlock-Park.

expert ADVICE

Real Estate

How Should I Prepare My House For Listing? Part 1



JAN MACPHERSON

How you live in a house, is not how you present a house! "Less Is More!" Thinking strategically means creating inviting space in your home for the potential buyer with fewer furnishings and uncluttered surfaces specifically bookcases and kitchen counter tops. Consider renting a storage space, or prepacking and storing belongings not used every day in basement or garage.

No need to delay listing your house if you have a few things "to do". Time is needed to create marketing brochures while you start your "Honey Dew List". When one party sees your home, they are not the entire market. There are fewer houses for sale "sooner" (hence less competition), since supply expands greatly in springtime.

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NORTH SALT SPRING WATERWORKS DISTRICT

NOTICE TO THE RATEPAYERS OF THE NORTH SALT SPRING WATERWORKS DISTRICT

CALL FOR NOMINATIONS FOR THE ELECTION OF TWO TRUSTEES

Notice is hereby given to the Ratepayers of the North Salt Spring Waterworks District, that nominations for TWO trustees will be received in the District office between:

8:00 a.m. February 8, 2023
12:00 noon March 7, 2023

Nomination of candidates for these positions must be made in writing, duly signed and seconded, by two duly qualified electors of the North Salt Spring Waterworks District with signature of agreement by the nominee, and delivered to the District Office at or before 12:00 noon, Tuesday, March 7, 2023.

NOMINATIONS WILL NOT BE ACCEPTED FROM THE FLOOR

Both of the Trustee positions are for a three year term commencing at the Annual General Meeting, to be held on Thursday, April 27, 2023 at 6:00 p.m. at the Community Gospel Chapel, 147 Vesuvius Bay Road and virtually through Microsoft Teams. The link will be posted on the district website for the public to join. The Trustee election will use both a mail-in ballot process for advanced voting, and an in person ballot process for voting on the day of the AGM. Voting packages for advanced voting will be mailed on March 22, 2023 and ballots must be received at the District office by April 25, 2023 at 4:30 p.m. In person voting on the day of the AGM will begin at 2:00 p.m. and end at 6:00 p.m. The results of the election will be announced at the AGM as soon as they are available.

To be eligible a nominee must be a Canadian Citizen, 18 years of age or older, an owner, or spouse of an owner of land in the North Salt Spring Waterworks District, and entitled to be registered as a voter under the *Elections Act*.

Visit the "Who We Are" and "Becoming a Trustee" pages on our website for more information about the role of a Trustee.

Nomination forms are available at the District Office and online in the Documents/Forms section of the District website.

NOTICE OF 2023 ANNUAL GENERAL MEETING

Notice is hereby given that the Annual General Meeting of the Ratepayers of the North Salt Spring Waterworks District will be held at 6:00 p.m. on Thursday, April 27, 2023 at the Community Gospel Chapel, 147 Vesuvius Bay Road, Salt Spring Island, BC, and virtually through Microsoft Teams (the link will be available on our website).

www.northsaltspringwaterworks.ca
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OPINION

2022 CCNA Awards
Gold - Best Special Section | Gold - Best Local Cartoon (Dennis Parker)
Silver - Best Editorial (Gail Sjuberg) | Bronze - Best Editorial Page

2022 BCYCNA Awards
Gold - Best All Round (for circulation Category C)
Bronze - Community Service Award



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EDITORIAL

Smoother sailing

BC Ferries (BCF) has ridden some rough seas in recent years — more the company than the vessels themselves.

A long-gestating shortage of trained mariners, combined with the impacts of COVID-19, burnt-out employees and a lack of housing for workers in many communities has seen the rise of an unprecedented phenomenon: cancellation of sailings due to a lack of crew.

At the same time, demands for service have increased. At its AGM held last summer, BCF officials reported the company's vessels had carried a record number of vehicles in the most recently reported quarter, resulting in a \$7.9-million profit.

THE ISSUE: BC Ferries community relations

WE SAY: Web pages and meetings worthwhile

But according to BC Ferries quarterly reports, formal complaints expressed to BCF about "sailings and schedules" in the Gulf Islands jumped by 21 per cent in that same quarter when compared to the previous year (115 complaints), and 20 per cent in the second quarter (93 complaints). The overall second-quarter complaint level-per-10,000 customers did decline, though.

Even if BCF has no competition and therefore a captive audience, no sane organization wants to be dealing with unhappy customers or residents, especially a company needing to retain its current employees and acquire even more.

That's why the recent creation of dedicated website pages for each main community the corporation serves is not a bad idea. People can leave comments or questions that will be addressed by community relations staff offline, and updates about various projects and meetings will be posted there. Specific community pages can be accessed through the www.bcferriesprojects.ca page. As well, public drop-in sessions with BCF staff are being held, with Salt Spring's set for Tuesday, Feb. 28 from 5 to 6:30 p.m. at the Harbour House Hotel. A Salt Spring Ferry Advisory Committee meeting will also take place there from 2 to 4 p.m. and people are welcome to attend.

With current and future challenges being faced by BC Ferries, listening to and educating the public makes good business sense. We can only hope it also results in fewer reasons to complain in 2023.

FUNGI AND THE EMERGENCE OF THE NEW WORLD ORDER

PARKER



Ode to a growing culture

The following is a celebratory piece about seed saving, sharing, growing and community, in anticipation of this weekend's Seedy Saturday events at the Salt Spring Farmers' Institute, written by Ben Corno of Heavenly Roots Farm and the Island Natural Growers group. See page 9 for a description of events in story form and a short version in the What's On calendar on page 14.

VIEWPOINT

Let that plant age. Watch it stretch and grow feeble as it tries and succeeds and falls, and keep the seed and thank the dead and dried stalk and the child that it was.

Grow it again. Eat it again. Share it around. Give the seed to a friend. Let them grow it too. Let them do whatever they like with it. Let them love it for its most pungent flavours. Let them love its colour. Let them love it for its fuzz.

Be there nothing more romantic and crucial than the seed, or song, or food, or cloth.

Let there be no more significant cause to apply oneself to than the amplification of diversity. Eat, drink, view, hear, and touch the cultures surrounding you. Where these cultures are is where they are alive.

There is no jar that can contain promise, imagination, or romance.

Share your food and your culture. Wear your fashions openly, and look upon your community for their fashions, for their fashions are also the seeds of their communities.

Thank your community for their offerings when you receive them. You are living in an open-air gallery of the culture of your community. Taste it. Enjoy it. Describe the taste. Compare it to other flavours. Ask for the recipe. Ask what that spice you can taste is. Ask if someone has seed for that. Try to grow the plant. Eat the greens or the fruit.

Listen to them sing you the song of the seed that they grew that you gave to them. Let them mend it, bend it, embellish, or stress it. Look upon the food they grew and do not recognize it anymore and not miss what you had but love what they made.

These songs are for sharing. These notes change. Singing is the dream. Growing is the dream. Seeds, songs, dress and food are the materials that we make our homes. Eyes and ears and noses and tongues, and skin are what it is made for. Let the denizen be romanced by its home.

Bring flowers back from town for your community. Eat, grow, listen, look and smell with the curiosity of a traveller in your own community, and you will save the seeds of our shared culture for the living ancestors you can thank tomorrow.

Grow it again. Eat it again. Share it around. Give the seed to a friend. Let them grow it too. Let them do whatever they like with it. Let them love it for its most pungent flavours. Let them love its colour. Let them love it for its fuzz.

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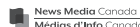
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THIS WEEK'S POLL QUESTION:

Have you ever tried saving your own seeds?

Yes No

LAST WEEK'S QUESTION:

Should SSIWPA be disbanded?

37 75

NO YES

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

ISLAND VOICES

LETTERS to the editor

Bleeding the taxpayers

I see the North Salt Spring Waterworks District water parcel tax has increased to nearly a thousand dollars this year. Waterworks has hired a safety officer to make sure their staff remains safe . . . presumably because of the hazardous nature of their work. They have also dropped the level at which water usage goes to a higher cost, which they say will "reward" those who use less water, as though somehow they will pay less than they did previously.

I believe that there are about 2,200 households on this system. One wonders how much they are intending to bleed out of us before we all run out of blood. Given the cost of the service has gone from an average of a few hundred dollars a year to a couple of thousand in less than 10 years, we are all starting to look fairly pale and the cost of a drink of water to replace the blood loss may soon be prohibitive.

Oh, and don't be late with your payment or they will charge an additional 10

per cent, and another five if you're later, and another five per cent if you're later yet, for a total of 20 per cent of the total, which is considerably more than the banks or CRA charge for late tax payments.

Apparently in the fiefdom of Salt Spring you can do anything you like once elected, and anyway, if the electorate don't like it or vote against it you just keep having another referendum until you get the answer you like. This has been proved many times on Salt Spring. Head back in sand people, head back in sand.

COLIN HOREL,
SALT SPRING

Thanks to Jamie Harris

I would like to thank Islands Trust trustee Jamie Harris for a new approach to Salt Spring Island governance issues.

He is obviously not keen on being caught up in the minutia of the bureaucracy, nor accepting the time-worn delays that promise returns which translate into the accomplishment of incomplete results

and at such a slow pace to be effective.

A good example is the 200 affordable housing units that are underway on Salt Spring. Many proponents of affordable housing look to this number in an attempt to convince us that we are making progress and our decision making is meeting the needs of our island. Not so. Do we realize the years that have passed for these 200 uncompleted affordable housing units to be banded about as a solution reached? Do we realize that these 200 affordable housing units on Salt Spring are akin to peeing in the ocean?

I am sure she is well meaning, but the continual environmental "sky is falling" comments of Maxine Leichter are nothing but a lack of awareness of the numerous components that are important to a healthy community, including, but not limited to, its workers, housing and the environment in which they work to provide an economic balance.

Development to some extent is necessary to replace a system of time passed or to create a reasonable level of lifestyle which we have come to expect. Without

this balance, the deck of fragile cards begins to fall.

Keep up the good work, Jamie. Don't be swayed like others in the past by spurious arguments that actually stand in the way of the well-being of our island. The outdated land zoning bylaws on Salt Spring are responsible for many of the problems that face Salt Spring today, and affordable housing in particular. The ineffective amenity zoning bylaws are another.

Thank you.
A.P. DORAZIO,
SALT SPRING

Giving bag

In our home there is a giving bag waiting to go out to someone who needs something we don't.

We think everyone who can could have one too!

CHERIE GEAUVREAU,
JEWEL ELDESTROM,
LAWNHILL DRIVE

MORE OPINION continued on 6

QUOTE OF THE WEEK:

"The financial outlook for people in our communities is challenging. We need to look in the mirror and ask ourselves if this is a time to increase the financial burden on anyone living in the islands."

MAIREAD BOLAND, SATURNA ISLAND TRUSTEE, ON ISLANDS TRUST BUDGET CONSIDERATIONS

'Greys' try to be useful, but more colours needed on Salt Spring

Have you noticed anything different about the island lately? If your answer is no, take a walk, ride or drive around the rock, especially concentrating on the commercial areas in and around Ganges, and keep your visual senses wide open. Surely you must see it now.

It's the colour grey. It's infiltrating the buildings and structures of our island. It's advancing slowly but steadily. You can see it on the exterior walls of condos, banks, government offices, stores, supermarkets, and even park benches. You'll look at some storefront that you've walked by a thousand times before and think to yourself that you don't remember it being grey. That's what I mean . . . it's insidious. Grey. As if six months of rain and overcast, cloudy skies wasn't enough. Just the thought of it makes you want to turn your collar up and point your body into the nearest warmth. I mean, why do so many of us leave the island in the winter and head for sunnier, vibrant climes? It's to avoid the grey!

Yes, we are witnessing a sneaky transformation. It probably started a few years ago with that upscale condo development near the mouth of Ganges Harbour, named Grace Point (or perhaps we should call it Grey's Point). That was the first volley

in what we now call "the greying of Salt Spring." It's our own version of "50 shades of grey" but somewhat less titillating than the original. Whoever is responsible for this extreme makeover probably received their architecture design degree from the University of Ikea.

Remember when Salt Spring was full of colour? Do you recall the rich earthy tones? The warm terra cottas and soft salmony accents that transported you mentally to a small fishing village in Guatemala? Or perhaps the wild, crazy purples and oranges that psychedelized you back to the Haight-Ashbury '60s?

It's not that I have anything personally against the colour grey. I grew up in a little suburban grey stucco bungalow. I used to own a compact grey Renault station wagon. You can find me sometimes standing outside in a grey winter storm staring up at the steady grey drizzle. Maybe a cussword or two will escape from my moistened lips, but more often than not, I'm willing to forgive our forsaken skyscape.

Some people don't have a problem with grey. It's a nice, conservative colour. It has a calming, neutral effect on its surroundings. If grey was a country, it would be called Switzerland. But say, wasn't The Wizard of Oz shot in black and white (mean-



Shilo Zylbergold
NOBODY ASKED ME BUT

ing grey) until it turned a glorious technicolour when Dorothy landed in Oz? Colour equals magic!

There's more to this story, however. When it comes to the greying of Salt Spring, it's not just the colour of the buildings that is changing the identity of the island. No, it's the aging population (of which yours truly is a prime example) that is adding to the greying hue. With the realization that people are living longer while the birth rate is in decline, our society has reached the tipping point where seniors now outnumber children. A walk down any aisle of your supermarket of choice will drive home the point: the hair colour you are most likely to encounter, if there is any hair at all, will be some shade of grey.

Those baby boomers among us are leading the procession. Gone are the mislaid fantasies of staying young and flexible by working out at the fitness centre. Most of us can't even remember

whether or not we've let our gym memberships expire. We've lowered our expectations to the point where, with telescopic walking poles firmly in hand, we shuffle forward in an attempt to meet our daily 10,000-step quota. As we carefully watch each footfall we remain focused and mindful of our mantra (Ow) which addresses the cosmic question as to whether or not we are likely to outlive our retirement savings.

Mind you, we the "greys" of Salt Spring, still endeavour to make ourselves useful. We may have become a drain on the medical resources here, but we still maintain that we are capable of some aspects of physical activity, such as gardening. Granted, the ground seems much farther away now than it did when we were younger, and getting back up on our feet from our knees requires the skill, balance and agility of the Flying Wallendas.

Not everything has changed though. Much of our conversations still revolve around drugs. Except instead of comparing our experiences with weed, stimulants and psychedelics, we now exchange anecdotal stories about statins, blood thinners, Advil and puffers for asthma.

The only part of us that isn't getting any greyer is the grey matter in our brains. An MRI of

the brain may show an encroaching white plaque taking over. I wish I could tell you which body functions might be affected by this whiteout, but I'm afraid that part of my memory has caught the last ferry off the island. Gone. Zippo.

There's an old joke about a senior who was trying to straighten out the wrinkles in his stockings until he realized he wasn't wearing any. If I had a dollar for every wrinkle on my skin and a nickel for each grey hair on my scalp and in my beard, I would buy a tanker load of the most cheerful rainbow colours and paint the town red and every other bright pigment that exists on this planet. You can bet that grey would not be one of my choices.

Nobody asked me, but there must be a way to halt this greying of Salt Spring. Even if we can't stop it completely, maybe we can just slow it down enough so that we can still continue to use and appreciate all the other colours in the miraculous spectrum.

If you are one of those who will miss the poignant subtleties of the colour grey, take this bit of advice from a grey geezer: I love sour cream and I love gravy. But if you mix the two together, you will not like the resulting grey-yy.

Big job ahead for local community commission

BY BRIAN WEBSTER

For many of us, it seems like last year's local community commission (LCC) referendum was a long, long time ago. It's been more than four months since the referendum, yet the establishment of the LCC still seems off in the distant future.

Yet it actually is not that far off, with the election scheduled for late May and a lot to be done before then. First and foremost, the community needs to elect four commissioners to sit with our electoral area director on the commission and get down to work.

In case you missed it or have forgotten, this new commission will be a locally elected body with authority over 14 of our current local government services. It will replace four existing unelected Capital Regional District (CRD) advisory commissions and will have full administrative powers over 11 of those services. That means the power to make all decisions up to — but not including — final approval of bylaws.

For these services — everything from parks and transportation to economic development, recreation and more — the Salt Spring LCC will set priorities and policies. It will also establish the annual budget, which will then get sent on to the CRD board for its sign-off.

In my view, for the LCC to succeed, five things need to happen in short order.

First, we need to elect capable people who are motivated to make the commission a success. There may be candidates who are more interested in sabotaging the LCC in hopes of convincing the community to move in a different direction; I hope nobody with that motivation gets elected.

Second, we need the LCC to get right down to work, so it will be useful if at least some of those elected are already familiar with our local government system, as they will likely be launched right into budget discussions from their very first meeting. Hitting the ground running and all of that.

INDEPTH

Third on the agenda will be working toward bringing more of our current CRD local services under the authority of the LCC. While the authority initially delegated to the LCC is significant, the CRD drafters of the bylaws left important services out. Until all local Salt Spring Island CRD services are under the purview of the LCC, we will continue to have a more scattered local government system than we should and too much authority will continue to rest with our electoral area director, the CRD board and staff.

Fourth, I hope, will be a start to discussions with Salt Spring's two large improvement districts about the potential to streamline local government services by bringing governance of these services under the LCC umbrella. There are plenty of complications involved and a lot of history to put behind us if we are to accomplish this, but the time to start talking

about it is fast approaching.

Fifth, the establishment of the LCC will be an opportunity to talk about whether our community needs any additional local government services. For example, there is a lot of talk about housing on Salt Spring; is it maybe time to consider taking bold action at a local level? Let's have that discussion.

This is a lot to have on the Day One agenda of our new LCC — especially since it's possible some in our community might have unrealistic expectations of what can be accomplished by an LCC made up of our electoral area director and four minimally compensated part-timers.

But let's get on it. I don't think our community was looking for just more of the same when we voted to establish the LCC.

Brian Webster is a Salt Spring resident, orchardist and business owner who participated in efforts to establish a local community commission.

Salt Spring housing crisis – WHUs up for Ganges?

BY ERIC BOOTH
SECOND IN A SERIES

In Part One of this series I looked at the magnitude of our housing crisis and how many "workforce housing units" (WHUs) will be needed on Salt Spring Island to maintain existing services. Using my estimated WHU number of 3,900, let's begin to look at the challenge of where WHUs can practically be located.

For years, the densification of Ganges has often been talked about as the "answer" to where to place more housing. The primary factors required to densify Ganges are (a) real estate values (REV) and availability, (b) servicing (water and sewer), (c) Agricultural Land Reserve limitations, (d) OCP density and height limitations. Let's look at each factor.

a. REV's. Current market val-

ues in Ganges indicate amalgamation of properties would be needed. For example, to create a reasonable-sized development of 30 WHUs would require two acres = \$6-10 million = \$200,000 to \$330,000 per WHU land cost. A 600-square-foot apartment, at a modest \$350-sf construction cost, would therefore range between \$400,000 and \$530,000 . . . a 1,000-sf apartment between \$550,000 and \$680,000. In that relatively simple scenario, it would require the acquisition, amalgamation and rezoning of six to 10 properties, which, I respectfully submit, would be extremely difficult due to the multiple factors involved in amalgamating properties.

b. Servicing. North Salt Spring Waterworks' moratorium on water servicing in Ganges means any development, or redevelop-

GUEST COLUMN

ment of property, resulting in a net increase in water use, is currently prohibited. Rainwater collection is not a viable option for high density development.

According to the 2019 engineering report to the Capital Regional District, the Ganges sewer system is currently at a maximum buildout capacity. That means that if every property in the area is built out to its current density potential, there is not enough capacity to handle the flow. Any increase in density in the area will require either an increase in plant size or an alternative way to deal with the effluent. Thus, both water and sewer are currently major challenges in the Ganges area. That

having been said, solutions are available, including the lifting of the moratorium, recycling of water and expansion of sewer capability.

c. Agricultural Land Reserve. Ganges is surrounded by ALR properties. The Agricultural Land Commission is extremely reticent to allow any property to be removed from the reserve. Thus, most of the larger land parcels in the Ganges area would be unavailable for development, unless, as an example, the Province was prepared to overrule the ALC. See map at tinyurl.com/3mwdzx75.

d. OCP limitations on density of 15 units per acre could be increased. However, practically, there is only one way to accomplish that — by building up, not out. At the existing OCP maximum density per acre, 260

acres would be required to construct 3,900 WHUs, about the same size as the entire, current developed portion of Ganges village. Allowing mid-rise, five-storey apartments (as Duncan has done in one area) would help to efficiently use available land and reduce overall development footprint.

All of the above suggest that while Ganges could hold part of the potential solution to the housing crisis, it doesn't hold the entire solution, which begs the question: Where else can WHUs be located?"

In Part Three I'll explore long-term, viable solutions in other areas of the island.

Eric Booth is a long-time Salt Spring resident and island realtor. The above is the second piece in a series.

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FARMING

Raising livestock prompts examination of issues

'Just because it's sad, doesn't mean it's wrong,' says island farmer

BY ABEY SCAGLIONE
RUCKLE HERITAGE FARM

I believe passionately in respectfully raising animals for food, offering them a beautiful life and quick death.

I've come to understand there is no deathless diet and creatures are killed through the cultivation of plant-based foods as well. These small animals are killed by plows and harvesting equipment or eradicated as pests. Whether directly or indirectly, creatures will die for our survival.

Living on a farm forces you to confront the reality of raising animals for food and the emotional complexity that goes with it. I truly had to face this following my goodbye to Brian, one of last year's bottle-fed lambs.

For a time, Brian had a wonderful life here on the farm. While we most often keep the bottle-fed female lambs, the males become too dangerous once they reach a certain size. It wasn't safe for Brian to stay.

The word "lamb" can be misleading as lambs sent to market aren't babies. They weigh an average of 50 kilograms, which is virtually indistinguishable



PHOTO COURTESY RUCKLE HERITAGE FARM

Brian, a bottle-fed Ruckle Heritage Farm lamb, who was a particular favourite of the author of this piece.

from a full-grown sheep. While some animals on the farm live longer lives, most of our lambs are sent to the abattoir at around six to eight months old. And while it isn't a long life by our human standards, it is better than what most of nature has to offer young animals.

Roughly 65 to 85 per cent of

the lambs born on this farm every year will die before they are one year old. Approximately the same percentage of deer will die before they are one year old as well. But unlike the sheep, who are given food, shelter, medical attention and a humane death, young deer are offered none of these

things and often slowly starve to death. Deer and sheep have a similar life cycle with seven years considered old age. And while some sheep on this farm do live longer lives, the ones we kill are providing our community with nutrient-dense food.

Rather than rejecting all animal agriculture, we need to collectively focus on the importance of how animals are treated, raised and slaughtered, and understand that proper grazing of ruminant animals has a tremendously positive impact on the environment.

It is the biodiversity created by growing plants and raising animals together that creates sustainable food sources.

Cows do produce methane, but it is a minimal amount compared to other emissions and while methane remains in the atmosphere for about 10 years, carbon dioxide produced by fossil fuels stays active for thousands of years. With proper grazing practices, ruminant animals are beneficial for the environment by sequestering carbon in the soil.

Much of the land, both here on this farm and globally, is unsuitable for grow-

ing vegetables or other crops because it's either too rocky or would require immense amounts of irrigation. Grazing animals actually improve the quality of the soil and keep it from becoming unusable in the future. It is the biodiversity created by growing plants and raising animals together that creates sustainable food sources. Without good soil we would be able to grow nothing of value.

Water comes with the rain and the snow and leaves with the sun and the wind. Animals give us access to water that we wouldn't otherwise have access to if it weren't for the livestock eating the plants that grow and drinking from the ponds and streams, then irrigating and fertilizing the soil with their urine and feces. Growing vegetables in the hay fields would require irrigation but the livestock can turn the grass into nutrient-dense protein.

I no longer question whether we should eat animals. Humans have done so for thousands of years. Even though I passionately believe in what we do, it is still hard to say goodbye. But just because it's sad, doesn't mean it's wrong.

A longer version of this article can be read in the blog section of www.ruckleheritagefarm.com, along with other Ruckle Farm news on the website. The farm's Instagram and TikTok handle is @rucklefarm.

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FOOD PRODUCTION

Abattoir a critical link between farm and table

Local not-for-profit facility makes the grade

BY ROBB MAGLEY
DRIFTWOOD STAFF

Infrastructure is a funny thing; something so critical happens right under our noses, and most of us never even notice it's there.

So it might surprise some islanders that a part of their local food infrastructure as important as animal processing has been going on for more than a decade — albeit on an island-sized scale. It's one of many blind spots between the farm and the table we might take for granted; but without it, much of the sort of heritage farming we know on Salt Spring couldn't operate.

The community-run Salt Spring Abattoir just marked its 10th anniversary on the island, operated under the unique structure of the Salt Spring Abattoir Society — itself an oddity in the industry.

"Other abattoirs are either huge industrial complexes, or a small family-run business," said society board member Fraser Baldwin.

"We're a nonprofit, run by volunteers for the community."

That means looking for donations — in-kind and financial — and holding fundraising events to allow operations to continue year-round, even when the needs are slow; Baldwin tells a story of staffing woes in a seasonal industry that will be familiar to anyone operating on Salt Spring Island.

"It's the same for everybody, I guess," said Baldwin. "We'll get someone all trained up, they're doing the job wonderfully, and then they can't find someplace to live permanently."

But it's just another obstacle to overcome, said Baldwin, for an organization that itself was founded on solving problems. In the abattoir's case, there just wasn't a business plan — even 10 years ago — that would support a for-profit animal processing facility, at least in the manner required for the kind of small-scale farming taking place on the islands.

"When we started, the whole thing for the abattoir was for it to be mobile," said Baldwin. "So the facility could go on the ferry, go to Galiano or wherever and process animals there, and then come back here."

But again, obstacles; the province was quite clear that an abattoir needed to be "seismically sound," said Baldwin — ready to weather the next earthquake.

"Which means that then we had a trailer sitting on pilings that were dug six feet into the ground," he chuckled. "If an earthquake came, it definitely wasn't falling over."

An expansion project last year brought an addition to the existing building; the additional space is incredibly helpful, according to Baldwin, particularly as herds and flocks on the island grow.

chain, but they're great. It's crazy to think, but the abattoir is helping these heritage animal breeds survive — because if the farmers didn't have a place to process them, they'd never raise them."

Taste aside, some of these breeds are better adapted for small-scale farming — being happier in small flocks, for example, or a breed known for particularly dotting hens — or for the weather. It's a diversity that offers resiliency, and that's all part of food security — as is keeping things local, for a variety of reasons.

"Any distance the animal travels stresses them," said Baldwin. "Most producers in other places don't go on highways and ferries."

And the carbon footprint is smaller. Baldwin said a trip to have an animal processed off-island would add up to at least a couple of days on the road.

"At minimum, it's one day to drop them off, and one day to pick them up," said Baldwin. "That's two round trips, on ferries, in traffic."

Special events like the annual "birthday bash" help fill in the funding gaps and keep the facility running — as does buying local meat whenever possible. Baldwin said they get a lot of people reaching out to them, looking for meat specifically from Salt Spring.

"They'll ask who's selling lamb, or who's selling turkey," said Baldwin. "So we try to answer those questions, because we don't sell the end product. We'd absolutely support someone wanting to open up a butcher shop on the island!"

Apart from that, the best way to support the abattoir is to join the Abattoir Society; membership fees are minimal, and it grants a voice in how things are run at every annual meeting — and of course in times of higher demand, members' bookings for animal processing are given priority.

"But even if you're not a producer, knowing you're supporting the effort means you're supporting food security and all these related issues," said Baldwin. "And of course our members are first to hear about things like the community composter."

Reach out to the Salt Spring Abattoir Society at their saltspringabattoir.ca website.

"We'd absolutely support someone wanting to open up a butcher shop on the island!"

FRASER BALDWIN
Salt Spring Abattoir Society

"Cattle, for example," said Baldwin. "Cows are just so big; someone would come in with two, and for two weeks, we couldn't do anything else because all of our hang cooler was full just from these two cows. With more space we can manage more animals on an ongoing basis."

Baldwin said the abattoir supports not just the Gulf Islands but producers from Vancouver Island as well. It's one of the few abattoirs that can process so many different kinds of animals, on a scale small enough for family-led farming operations. And for many of the "heritage" breeds of animals, there aren't other options when looking to get them processed.

"Even with chickens, a lot of poultry abattoirs have decided they're only going to process the Cornish Cross, the white birds that are used for factory farming, because they're easy in that setting," said Baldwin.

They're predictable, in terms of how much they will weigh based on the amount they're fed, but taste isn't the priority.

"It's kind of like Harry Burton's Apple Luscious apples," laughed Baldwin. "You'll never see some of that fruit in a big grocery store

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GROWING

Seedy Saturday weekend activities outlined

Seed sale and swap, workshops and panel discussion

BY CLAIRE SCHILLER
FOR ISLAND NATURAL GROWERS

Island Natural Growers presents the 28th Annual Salt Spring Island Seedy Saturday weekend, running Feb. 24-26 at the Farmers' Institute.

The weekend's events will commence on Friday, Feb. 24 at 7 p.m. with a guided panel discussion with experienced local growers. They will share their knowledge and answer questions on topics such as soil health, weed suppression, plant variety selection, and time management.

On Saturday, Feb. 25, join in the main event, the Seed Swap & Sale, from 10 a.m. to 3 p.m. The vendors include regional seed producers, fruit and nut tree growers, community groups and agricultural advocates.

There will also be a speakers series taking place in the afternoon. Speakers include Jane Squier on composting, Mitchell Sherrin on Fire Smart Gardening, Growing Nut Trees with Nick Montgomery and a tree pruning demo in the orchards with Krystal Saunders. Entry is a \$5 donation.

Finally, on Feb. 26, the Sunday workshop day will host two in-depth workshops from 10 a.m. to 3 p.m. The morning workshop will be hosted by David Catzell from Glorious Organics in Aldergrove. A passionate seed grower and co-founder of the BC Eco Seed Co-op, David will introduce gardeners and farmers to the planning, habits and tools that make increasing the amount and quality of seed they grow more comfortable and reliable. David will also be introducing the basics of Participatory Breeding and Variety Trials, an annual experience that happens throughout the province every season, pooling the information gleaned from farms across the province to learn more about varieties of interest. The cost is \$15.

The afternoon workshop will be hosted by Nigel Kay. He is a certified permaculture designer and local edible landscape business operator. He will be instructing participants on when and how to propagate berry bushes at home. If you want to turn your favourite berry bush into 10 more plants for cheap, this hands-on will teach you how to multiply berry bushes through hardwood propagation. This workshop is for gardeners, farmers and growers who want to increase the number of berries they grow, without spending more on plants. These methods work with many edible and native shrubs such as currants, mulberries, goji berries, huckleberry, elderberry, figs, roses and more. The cost of this workshop is \$25. Pre-registration is encouraged for the workshops, with a deal of \$35 if you sign up for both.

Details for all of the weekends' events, including sign-up information for the workshop series, can be found on the Salt Spring Seedy Saturday Facebook page, or by emailing ssiseedysaturday@gmail.com.



DRIFTWOOD FILE PHOTO

Scene and sign from Salt Spring's Seedy Saturday event in 2018. This year's seed swap and sale day is on Saturday, Feb. 25 from 10 a.m. to 3 p.m. at the Farmers' Institute.

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Money Matters

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A possible cure for home-buying FOMO?

BY ROD MARTENS, RIS
ETHICWEST

For many Canadians, home ownership has been a very good investment over the last 20 years.

They have been able to borrow 20 times their downpayment to purchase a primary residence and then enjoy a tax-free capital gain when they've sold at a higher value. Low interest rates — particularly the historically low rates in 2020 and 2021 — helped inflate home prices so much that even with a moderate decline in prices over the last year, today's much higher interest rates mean financing the average dwelling nearly anywhere in Canada now requires the largest ever proportion of income. Still, the fear of missing out (FOMO) many feel is real.

Those who cannot afford to buy a home but still want to be exposed to real estate may wish to consider a professionally man-

aged mutual fund such as the Middlefield Real Estate Dividend fund which invests in residential and commercial real estate, mostly in North America. It carries a medium level of risk and has a stellar 10-year track record although, like home prices, previous gains do not guarantee future returns. However, a distinct advantage of holding funds is their liquidity: they can be sold at any time at their current Net Asset Value (NAV).

Those considering a home purchase in the near term might be better served by a completely liquid high interest savings account (HISA) mutual fund such as the CI High Interest Savings Fund whose January 2023 distribution, if annualized, would be more than 4.8% by my calculations. Monthly distributions fluctuate with current major bank HISA rates so if those go down, so too will the distributions in the fund. Readers are encouraged to work with an advisor to determine what's right for them.

The comments contained herein are a general discussion of certain issues intended as general information only and should not be relied upon as tax or legal advice. Please obtain independent professional advice, in the context of your particular circumstances. This article was written, designed and produced by Rod Martens for the benefit of Rod Martens who is an Investment Fund Advisor registered with Investia and does not necessarily reflect the opinion of Investia Financial Services Inc. The information contained in this article comes from sources we believe reliable, but we cannot guarantee its accuracy or reliability. The opinions expressed are based on an analysis and interpretation dating from the date of publication and are subject to change without notice. Furthermore, they do not constitute an offer or solicitation to buy or sell any securities. Mutual Funds, approved exempt market products and/or exchange traded funds are offered through Investia Financial Services Inc.

Employee benefit plans can help your business

BY DAVID MCCALLUM
THE BINNACLE FINANCIAL TEAM

I am always amazed and intrigued by the challenges that business owners face in this marketplace and economy. Often, business owners risk much of their (and others') financial and emotional capacity in the hope of delivering a worthy product or service, and creating prosperity for their family.

Among the financial risks that business owners may face, are their own ability to show up and make good decisions for their business, and the challenge of finding the right team to work alongside them. Indeed, one of the greatest challenges facing business owners these days — particularly in small communities like those in the Southern Gulf Islands — is attracting and retaining productive, happy and healthy employees.

While the market often dictates salary amounts, business owners generally have the opportunity to decide how else to compensate their employees. One of the most

effective (and appreciated) ways to compensate good employees is by offering an Extended Employee Benefits Plan. Whether a business has 3 or 300+ employees, the good news is that there are countless ways these can be designed, and may include any (or all) of the following:

- Extended Health and Dental Coverage for Employees and their Dependents
- Retirement Savings through a Pension or Group RRSP Program
- Healthcare Spending Account or Wellness/Lifestyle Account

The above solutions each have distinct characteristics and since each business is unique, it is important to have a conversation and think through what would be best for your business. And, as your business grows, it is important to review and ensure the benefits remain relevant.

It is my honour and privilege to know and work with a number of business owners on these programs, and I would like to learn more about your business also. How can I help you with your company's Extended Employee Benefits Program?



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ISLAND LIFE

BENEFIT

Musicians fundraising for earthquake relief

B4NF collects donations during gig at the Legion on Feb. 25

BY DRIFTWOOD STAFF

People wanting to help victims of the recent earthquake in Turkey and Syria can do so this Saturday night while enjoying some great music by Bruce Cobanli and fellow musicians.

Before Night Falls (B4NF), the musical collective led by Salt Spring singer-songwriter and guitarist Cobanli, whose late father Bas was Turkish, is hosting a Benefit for Turkish and Syrian Earthquake Relief at the Legion.

Cobanli and his band will play a collection of his songs he recently recorded at The Barn Studio on Hornby Island with the renowned Canadian jazz guitarist and multi-instrumentalist Marc Atkinson, who not only produced, engineered and mixed the sessions but also contributed various instruments and vocals.

Cobanli says a spring album release is imminent and this concert will give folks a chance to hear new arrangements and expanded versions of Cobanli's songs.



PHOTO COURTESY BRUCE COBANLI

Salt Spring musician Bruce Cobanli recording in The Barn Studio on Hornby Island. Cobanli and musical friends will play as Before Night Falls (B4NF) at the Legion on Saturday night in a Benefit for Turkish and Syrian Earthquake Relief.

To complement Cobanli's acoustic and resophonic guitars and vocals, the band for this new iteration of B4NF

includes: his old friend and former Gulf Islands Secondary School bandmaster Wilf Davies on Hammond organ and piano; Bruce Grey (Fabulous Flakes) on electric bass and vocals; Oliver Hodswood on drums; Wayne Marston (The Regulars) on the Telecaster; Craig McKerron (Barley Brothers) on mandolin; and Dave Rowse on all manner of saxophones.

After an opening set of R&B, swing, country blues and roots-flavoured Cobanli originals, the band will perform the suite of songs from his upcoming release, Before Night Falls. The third set will add further elements of ska, tango and waltz rhythms to Cobanli's songs of love, loss, social justice, Turkish coffee and omelettes — "from the sublime to the cor'blimey," he says.

He hopes the federal government, and perhaps even local businesses and service organizations, will match donations to create a more positive effect.

Last spring, Cobanli's B4NF gigs raised several hundred dollars for Ukraine war relief efforts.

This Saturday's show begins at 7:30 p.m. There is no cover charge, but donations will be accepted for Turkish and Syrian earthquake relief efforts.

Capital Regional District

CRD

Notice of Review

2023 Parcel Tax Roll Review Panel

Notice is hereby given of the annual sitting of the Parcel Tax Roll Review Panel, pursuant to Sections 204 and 205 of the Community Charter.

Date: Wednesday, March 8, 2023

Time: 12:00 pm

Place: CRD Headquarters, Room 652, 625 Fisgard Street, Victoria, BC

The panel will consider any complaints respecting the parcel tax roll and authenticate the roll in accordance with legislation for the following services:

- ▶ South Galiano Island Fire Protection & Emergency Response Service
- ▶ North Galiano Island Fire Protection & Emergency Response Service
- ▶ Sticks Allison Water Service (Galiano Island)
- ▶ Small Craft Harbour Facilities (Southern Gulf Islands)
- ▶ Fernwood Dock Small Craft Harbour Facilities (Salt Spring Island)
- ▶ Fernwood Water Service (Salt Spring Island)
- ▶ Ganges Sewerage Service (Salt Spring Island)
- ▶ Highland Water Service (Salt Spring Island)
- ▶ Highland and Fernwood Water Service
- ▶ Beddis Water Service (Salt Spring Island)
- ▶ Fulford Water Service (Salt Spring Island)
- ▶ Salt Spring Island Liquid Waste Disposal Service
- ▶ Cedar Lane Water Service (Salt Spring Island)
- ▶ Magic Lake Estates Water Service (Pender Island)
- ▶ Magic Lake Estates Sewer Service (Pender Island)
- ▶ Magic Lake Estates Sewer Debt Service (Pender Island)
- ▶ Maliview Sewer Service (Salt Spring Island)
- ▶ Lyall Harbour/Boot Cove Water Service (Saturna Island)
- ▶ Surfside Park Estates Water Service (Mayne Island)
- ▶ Skana Water Service (Mayne Island)
- ▶ Gossip Island Electric Power Supply Service

The Parcel Tax Roll Review Panel will hear only those complaints or appeals filed in writing with the undersigned at least 48 hours in advance of its sitting.

Commencing February 22, 2023, a copy of the complete roll will be available for inspection at:

- ▶ the Capital Regional District, 625 Fisgard Street., Victoria BC, from 8:30 am to 4:30 pm, Monday to Friday
- ▶ the Salt Spring Island Electoral Area Office, #108-121 McPhillips Avenue., Ganges BC, from 9 am to 4 pm, Monday to Thursday

Dated at Victoria, British Columbia, this 22nd day of February 2023.

Nelson Chan, Chief Financial Officer
Capital Regional District

WORKSHOPS

Managing stormwater on rural lands focus of Tuesday workshop

Best practices and more explored

Farm and rural property owners and operators are invited to attend a free workshop on stormwater management Tuesday, Feb. 28 from 10 a.m. to 4 p.m. at the Farmers' Institute building on Rainbow Road.

Organized by the Capital Regional District (CRD) and hosted by Hatchet & Seed co-owner Tayler Krawczyk and climate and agriculture specialist Foster Richardson, participants will learn how to incorporate green infrastructure

and stormwater management best practices to slow, sink and store rainwater, as well as reduce pollution entering storm drains, rural watersheds and local waterways.

The instructors will also share knowledge and practical tools surrounding balancing drainage and retention, site analysis and climate change projections from the regional district's own data sets.

The workshop takes place at the Farmers' Institute's upstairs meeting room.

For more information and to register, visit bc.ca/events.

Rants + ROSES



Roses

• Roses and wine for our Telus technician Mike, who would not accept a real bottle of wine for all his help. We are very grateful for the way he set up our new account, and patiently taught us two Salt Spring seniors to use its features.

• A bouquet of fluffy wool sweaters to the RCMP officers who herded up the sheep on Vesuvius Bay Road on Saturday. I don't think they teach that in Mountie school in Saskatchewan. And it's probably not as satisfying as rounding up criminals or other miscreants. But it was certainly appreciated by those of us who live in the area or who are rushing for the ferry. *Greg Middleton*

• Salt Spring Island Fire Rescue would like to share our deep gratitude to everyone who

came to the hall on Sunday in support of our fundraising efforts for BC Lung Foundation and the Climb the Wall event on Feb. 26. It was a wonderful day spent chatting to so many of our community members and raising money for a great cause. In particular we would like to give thanks to our incredibly generous sponsors, especially Country Grocer and Thrifty Foods, who donated all of our food and drinks. Kutatas Wines, Island Soap Co., Harlan's Chocolates, Salt Spring Inn, The Fritz Theatre and Outspokin' Bike Shop all showed their support by donating wonderful prizes that will be greatly enjoyed. Thank you, everyone!

• Big bouquet of gratitude to Dove for taking time out of his day on Sunday to let me admire the incredible stonework creation he was working on and for the friendly chat during a tough day for me. Thank you.

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Obituaries

Obituaries

ALLEN RAE TREFRY

1980-2023

Allen Rae Trefry, Jr., born January 18, 1980 in Canada passed on to Glory at his home on Salt Spring Island, British Columbia on February 9, 2023.

Allen is survived by his life partner Sarah Nugent and daughter Desmia, daughter Cybil Wetherell, his mother Valerie Berthelot, his dad James Berthelot, and Allen's siblings, Monica LeBlanc Prest, husband Jason and daughter Sophia, Michael Trefry, Sean Trefry, Mandy Berthelot Rivet, husband Chris and Joshua Berthelot, wife Kat and numerous aunts, uncle, nieces, nephews, cousins and friends.

He was preceded in death by his father, Allen Ray Trefry Sr., and brother Peter Jason LeBlanc. Grandparents on both sides and numerous aunts, uncles and cousins.

Allen grew up in Bayou Pigeon, Louisiana. He spent his first few years as an adult traveling the United States and Canada, making his home on Salt Spring Island, British Columbia.

His favourite pastime was camping and enjoying nature with Sarah and his daughter Desmia, whom he loved with all his heart.

Allen loved working with stone and made his profession as a stone mason. He was funny and quick-witted, loving and caring and well liked by everyone who met him. He will be greatly missed by all he encountered.

A memorial service was held at the Beam of Life Tabernacle in Bayou Sorrel, Louisiana on Friday, February 17, 2023 at 6:30pm.

A celebration of life will take place at Beaver Point Hall, February 24th from 3-6pm. Everyone is welcome.

In lieu of flowers, donation for his family are welcome.



Obituaries

Obituaries

Obituaries

Obituaries

In Memoriam



Nancy Jane MacDougall
(Nee Applegath)

April 30, 1928 - February 12, 2023

It is with deep sadness that the family of Nancy Jane MacDougall announces her peaceful passing on Sunday, February 12th, 2023, at Greenwood's Eldercare. Nancy lived a remarkable 94 years devoting her life as a wonderful wife and mother. Her family was her world.

Nancy was born April 30, 1928, in Toronto and moved to Vancouver at a young age. It was there at the age of 4 that she met the future love of her life, Donald MacDougall. Little did she know her brother Bill's friend would re-enter her life many years later and develop into a love affair that spanned nearly 72 years of marriage. They married in Vancouver on September 8, 1951.

Nancy left her career at Aetna Life when her children, daughter Susan and son Neil, were born. The family moved to West Vancouver where Nancy loved being a home maker. The family also enjoyed annual fishing trips to their cabin at Timothy Lake in the Cariboo.

Later in 1985 as empty nesters, Don and Nancy relocated to Salt Spring Island where Nancy was an active member of St. Mark's Anglican Altar Guild and enjoyed her time with a lady's bridge and mahjong groups. She was a talented crafter creating many beautiful cross stitch and crewel pictures. She was also busy canning and preserving the many bounties of Don's vegetable and fruit gardens. After downsizing from their home on North End they moved to Brinkworthy where they made many friends over 20 years.

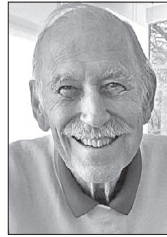
Nancy is survived by her loving husband Don, her children Susan Alexander and Neil MacDougall. Her grandson Bruce (Katie) Alexander, and granddaughter Erin (Tavish) Annis. She also has five great grandchildren Avery and Josh Annis and James, Arianne and Jaylyne Alexander. Nancy is pre-deceased by her parents Thomas and Wannetta Applegath and brothers Bill and Alan.

The family would like to thank Greenwood's staff for their care and compassion. As to Nancy's wishes there will be no funeral service. In lieu of flowers, Nancy would be honoured to have donations made to the Salt Spring SPCA in her name.



JAMES JAN GANDERTON

1937-2023



James (Jimmy or Jim), passed away peacefully January 28 at home on Salt Spring Island.

Our wonderful father was a proud, generous and loving man who blessed us all with his kindness and devotion to family. He is survived by his sister Lynne and brother Fred, daughters Joni Ganderton (Steven Friedman), Diana Waterson (Brent), and son Mark Ganderton (Boni).

Jim was a wonderful grandfather, father and husband to Florence (Flo deceased) and was retired in Salt Spring, British Columbia.

James attended Royal Military College in Kingston, (Engineering) before serving as Flight Lieutenant in the RCAF and, later as a career Diplomat (Trade Commissioner for Canadian Federal Govt) stationed in Singapore, New Zealand and USA.

He and Flo were enthusiastic boaters for many years and he served as commodore of the Salt Spring Sailing Club.

Jim had a sharp wit, a cheeky spirit and sparkling personality. He was a true gentleman and had the biggest heart. He had endless time for family and life long friends and was happiest celebrating their lives. He had the deepest love for Flo (65 years married).

Finally, our Father and Mother will walk hand-in-hand again.

The family thanks Dr. Reznick and the wonderful staff at Heritage Place for their compassionate care.

A private family service is planned. In lieu of flowers, the family would like to ask that a donation be made to the charity of your choice in his name.

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Coming Events

EVENING FOR BC'S ANCIENT INLAND RAINFOREST

*Saturday, Feb 25 7-9pm
@ The Vic Theatre
(808 Douglas St. Victoria).

FILM & PANEL with Valhalla Wilderness Society. Doors @ 6:30pm

ALSO: Write for the Rainforest (Drop-in letter writing event)

Sunday, Feb 26 any time between 11am-2pm

@ Downtown Community Center
(755 Pandora Avenue, Victoria)

visit: [BCrainforest.eventbrite.com](https://www.eventbrite.com)

PETER EDWARD SMALL

1952 - 2023



Peter Edward Small, born March 15, 1952 in White Rock, BC, passed away peacefully at his Salt Spring Island home on February 10, 2023, in the loving care of his partner Karin.

From a young age Peter demonstrated an inquisitive mind constructing or deconstructing whatever came his way. He saw the potential in raw materials and had the ability to create functioning and beautifully crafted items. Peter spent many years in the White Rock area working as a finishing carpenter honing his skills with an eye for fine detail.

Peter's curiosity led him to working on a cattle ranch in Hawaii, stints on commercial fishing boats, a caretaker on Russell Island, as well as varied experiences in carpentry, wood working and custom projects.

Peter had many long-time friends in the Salt Spring community who benefited from his helping hands or technical (free) advice.

He will be lovingly remembered and missed for his feisty spirit, insatiable quest to learn how things work or why they don't, his love for his long-time partner Karin, his brothers: Jay, Chris and Matt, his extended family, friends and of course his beloved animals.

Heartfelt thanks to Dr. Ron Reznick and the medical staff at Lady Minto Hospital for their care and compassion for Peter. We are forever grateful.

A gathering to celebrate Peter's life will be held at the Royal Canadian Legion Branch 92 on March 18, 2023, 12:30 - 3:00pm.

Obituaries

Obituaries

Obituaries

In Memoriam

In Memoriam



Gwen Olsen

Nov 18, 1934 - Feb 8, 2023

On Wednesday February 8, Gwen E. Olsen passed away peacefully at home. She was 88 years old. Born to Violet and Jessie Archer in New Westminster, BC. Gwen was a long time resident of Salt Spring Island where she helped renovate, build and redecorate multiple homes. She was the business owner of Heritage Boutique and along with husband Harland, Harlan's Chocolate Treats. Later in life she moved to the Nanaimo area to be closer to her daughters.

Gwen enjoyed traveling, painting and her pets. She was able to travel the world and reconnect with family in England. She was an accomplished painter, once having a gallery showing of her work. She loved animals and had pets all her life.

She is pre-deceased by her brother Wilfred (2016), Sister Kathy (2016), Husbands Harland (2015) and Leo (2002). She is survived by her children, Cindy, Cory and Sherry; step-children Marlene and Elaine; grand children Kelly, Jessie, Richard and Jason.

There will be a celebration of life held on Sunday March 26, 2023, 1-3 pm at the Nanaimo Golf Club.



Salt Spring Island NATURAL CEMETERY

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Obituaries

Obituaries

TONI HOLMES

1934 - 2023

Toni Holmes passed away peacefully in his sleep February 5, 2023. Toni was born August 8, 1934, in Bexley Heath, England, to Samuel and Ellen Holmes. His early years were spent watching dogfights over south England during the Battle of Britain and working in his father's bicycle manufacturing business. Some of his fondest memories were his time spent with his adoring sisters, Barbara and June, and his brief service in the RAF as a staff driver. He moved to Canada in 1957 and was soon followed by his future first wife, Jocelyn.

During a business trip to the west coast, Toni visited his lifelong friend, Peter Lake, on Salt Spring. After falling in love with the island, he gave up his promising banking career, bought a house, moved his family, and finally found home. He opened a very successful real estate office, Gulf Islands Realty, from which he eventually retired in the late 1990's.

His time spent in the RAF fueled a love of flying, which was his greatest passion. He eventually ended up piloting his own Cessna into his beloved Cranfield Airstrip on North Salt Spring for many years. Toni's other passions were his wine collection, sailing, travelling, designing, painting, and cars. The true English gentleman that he was, he had a brilliant sense of humour, was a gifted conversationalist, and was always immaculately dressed and well mannered; qualities which attracted a broad and varied circle of friends.


Toni was a very gifted, generous, and caring man who will be deeply missed by his three children, his many grandchildren and great grandchildren, friends, and his devoted and loving wife, Jackie. Upon Toni's request, there will be no service. If, at some time, you find yourself enjoying a nice cup of tea, or a sipping glass of wine, think of him.



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Jinny Rush
1929 – 2023

Jinny passed away peacefully at Greenwoods Eldercare on Feb. 15, surrounded by love. She is survived by Bob, her husband for 67 years, daughters Susan (Miles) Stacey and Colleen McKee, four grandchildren, and three great-grandchildren. Predeceased by son Brian in 1974.

Jinny was born and raised in Galt (now Cambridge) Ontario. Trained and served as a Registered Nurse at Sick Children's Hospital in Toronto. She also served as a Nursing Officer in the Royal Canadian Naval Reserve, HMCS York, Toronto. In Jan. 1952 she transferred to HMCS Naden, in Esquimalt, serving in the hospital there until transferring to HMCS Discovery in Vancouver in August. She attended UBC from 1952-1954, graduating with a bachelor's degree in nursing.

She met Bob on a blind date set up by and with respective UBC nursing and engineering ex-classmates in April 1954. They became engaged three months later. From June 1954-July 1956 Jinny was employed as an instructor in the School of Nursing at the Vancouver General Hospital. She became a stay-at-home mother for the next 17 years as their three children grew up. Jinny was a volunteer counselor with Planned Parenthood in Vancouver, before the province legalized it. In 1973 she was invited to apply for a position with the B.C. Centre for Disease Control. From 1973 – 1992 she served as the senior public health nurse there. Her duties included travelling periodically to public health clinics throughout the province. Jinny and Bob came to their cabin on Salt Spring every year throughout for vacations and as many weekends as they could, retiring back full-time in 1992. Jinny served as a volunteer at one time with the Library, the Visitor's Centre, and Meadowbrook, as well as belonging to various groups and organizations. She will be missed by all who knew her.

We are grateful to Dr. Reznick and the staff at Greenwoods for their care and attention. There will be no public celebration of life for Jinny. Rather, it will be a private get-together of immediate family members, including 1-month old great-granddaughter, named Ivy Jinny Stacey.



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Happy 90th Birthday Jay Sturgess



ON FEBRUARY 23

Love, Leigh (Julie & Zack); Cydney (Don, Jason, Aaryn, Tami, Ashley & Wally); Jeff (Susan)

This Week's Horoscope

THIS WEEKS HOROSCOPE ON OUR WEBSITE AND FACEBOOK GULFISLANDSDRIFTWOOD.COM

what's on this week

Wed. Feb. 22

ACTIVITIES

Rough Cut Dance Session With Tara Cheyenne Friedenber. At ArtSpring. Noon to 1 p.m.

Labyrinth Walk. Need a time and place to reflect? Step out of the busyness of life, and step into the labyrinth. Just put one foot in front of the other, and you will find your way. All are welcome. All Saints by-the-Sea upper hall. 1:30 to 3 p.m.

Salt Spring Garden Club: Growing Healthy Soils and Food on Salt Spring. With guest speaker Jane Squier of The Garden. Meaden Hall. Doors open at 6:45 p.m. Speaker at 8 p.m.

Teen Lounge. Activities for youth aged 13-18 every Wednesday afternoon at the library's Teen Zone. 4 to 5 p.m.

Music Bingo. Wednesdays at Moby's Pub. 7:30 p.m.

Buddhist Meditation. Offered by Salt Spring Insight Meditation at Ganges Yoga Studio. Wednesdays at 7 p.m. Info: ssimc@gmail.com.

Thur. Feb. 23

LIVE ENTERTAINMENT

Open Mic. At the Legion. 7:30 p.m. (Preceded by the meat draw from 5 to 7 p.m.)

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

ACTIVITIES

Green Drinks. Enthusiastic conversation on all things renewable, from rainwater catchment to heat pumps, EVs and lawnmowers. Woodley's restaurant in the Harbour House Hotel. 5 to 7 p.m.

Fri. Feb. 24

LIVE ENTERTAINMENT

'90s Party With DJ Boomtown. Moby's Pub. 9 p.m. to 12:30 a.m.

Karaoke. At the Legion. 7:30 p.m. (Preceded by the meat draw from 5 to 7 p.m.)

Fri. Feb. 24

ACTIVITIES

ASK Salt Spring. This week's guest is Salt Spring RCMP Sergeant Clive Seabrook. In the SIMS lobby from 11 a.m. to 1 p.m.

Farmer Panel Q&A. A facilitated discussion on topics such as propagation, water, time management, soil health, weeding, and more. Audience participation encouraged. 7 p.m.

Sat. Feb. 25

LIVE ENTERTAINMENT

ArtSpring Presents: Body Parts. Tara Cheyenne Friedenber presents a work that is part stand-up comedy, part Greek tragedy, part performance art and part contemporary dance. ArtSpring. 7:30 p.m.

Before Night Falls. Band plays at the Legion and collects donations for Syrian and Turkish earthquake relief. 7:30 p.m. (Preceded by the meat draw from 5 to 7 p.m.)

Old Timers Cafe. Open stage on the last Saturday of each month in the Fulford Hall Annex. 7 to 11 p.m.

Sugarbeat. At Moby's Pub. 9 p.m. to 12:30 a.m.

ACTIVITIES

Seedy Saturday. Regional seed vendors, landscape plants, garden tools and agricultural advocacy, plus free talks. Farmers' Institute. 10 a.m. to 3 p.m.

CHIR.fm Record & CD Sale Fundraiser. Saturdays at the portable classroom at SIMS. 11 a.m. to 3 p.m.

Insight Meditation Day of Practice. Salt Spring Insight Meditation Community hosts a daylong, in-person retreat with alternating sitting and walking meditation practice. 9 a.m. to 4 p.m. with lunch from 12 to 1 p.m. Register at staroftheseasi@gmail.com.



Sun. Feb. 26

LIVE ENTERTAINMENT

Blues Jam. Singers, players and fans welcome at the Legion. 3 to 6 p.m.

ACTIVITIES

Non-Verbal Communication. A workshop to re-connect with ourselves and others led by Marcia Burton through Star of the Sea at St. Mary's Church. 10 a.m. to 1 p.m. Register at staroftheseasi@gmail.com.

Seedy Saturday Workshops. Seed Growing, Scaling Up and Variety Trials in the afternoon. Farmers' Institute. Email ssiseedysaturday@gmail.com for details or sign up on the Salt Spring Seedy Saturday Facebook page.

Kirtan With Ananda. At St. Mary's Church. 7 to 9:30 p.m.

Mon. Feb. 27

ACTIVITIES

SSI Transportation Commission. Regular monthly meeting at 1:15 in the SIMS boardroom.

Tue. Feb. 28

LIVE ENTERTAINMENT

Songwriters Circle Acoustic Open Mic. At the Legion. 6 p.m.

ACTIVITIES

Managing Stormwater For Farms & Rural Properties. Workshop sponsored by the Capital Regional District. Farmers' Institute meeting room. 10 a.m. to 4 p.m. Registration required through crd.bc.ca/events.

Salt Spring Ferry Advisory Committee Meeting. Harbour House Hotel. 2 to 4 p.m.

BC Ferries Community Drop-in. Chat with BC Ferries staff about ferry issues. Harbour House Hotel. 5 to 6:30 p.m.

Salt Spring Island Farmers' Institute AGM. Annual general meeting for members. Upstairs FI meeting room. 7 p.m.

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

Wed. Mar. 1

LIVE ENTERTAINMENT

Tea à Tempo. Backstage plays Irish, Newfoundland, folk and gospel music. All Saints by-the-Sea. 2:10 p.m. Followed by optional tea and treats.

ACTIVITIES

Teen Lounge. See last Wednesday's listing.

Music Bingo. See last Wednesday's listing.

Buddhist Meditation. See last Wednesday's listing.

CINEMA

• **80 for Brady,** with Sally Field, Lily Tomlin, Jane Fonda and Tom Brady, runs Friday, Feb. 24 to Tuesday, Feb. 28 nightly at 7 p.m., plus a Sunday matinee at 3 p.m. Rated PG, 1 hour and 38 mins. See thefritz.ca for more movie info or phone 250-538-7718.

EXHIBITIONS

• **Juliana Slomka** presents a show called *What Moves Me* in the ArtSpring lobby through February.

• **Marilyn Walker** exhibits her paintings and sculptures in the library's community program room this month.

• **Photographer Howard Fry** shows work in the library community program room beginning Feb. 28 and running through March.

Before Night Falls

Music and benefit for Syrian and Turkish Earthquake Relief

Sat., Feb. 25, 7:30 p.m.

Royal Canadian Legion

THRIFTY FOODS

Ganges, Mout's Centre 7:30am to 9pm
Customer Service 250-537-1522

WELLNESS

Foundation's mental health fund capacity expanded



PHOTO COURTESY SSIF
Terry and Bev Bolton, who established the Devon James Bolton Mental Health Fund in honour of their late son. Terry Bolton died in November 2022. The Salt Spring Island Foundation recently contributed \$13,255 to the endowed fund to support mental wellness initiatives on the island.

Two funds available to accept donations

SUBMITTED BY SSI FOUNDATION

Organizations working to improve mental health on Salt Spring Island can now benefit from an expanded fund designated for that purpose.

The Salt Spring Island Foundation (SSIF) recently announced that it has designated \$13,255 of foundation funding to the Devon James Bolton Mental Health Fund. The endowed fund is now at \$35,000, in memory of the fund's founder, Terry Bolton, who passed away in November 2022.

Terry Bolton was a long-serving member of the SSIF board from 2007 to 2018, first as treasurer and then as chair of the foundation's investment committee.

Terry and Bev Bolton first established the Devon James Bolton Mental Health Fund after the tragic death of their only son in 2019. The Boltons and the foundation were keen to create a long-term, continued response to supporting mental health needs on Salt Spring.

Statistics Canada reports that over the last three

years, mental health issues in general are on the rise. Mental illness and disorders are statistically higher on Salt Spring than across the rest of British Columbia. Salt Spring's 2022 Vital Signs Report highlights the multifaceted and tenacious challenges we face on our island. Although Island Health, Community Services, and other organizations work to respond to these challenges, there is undeniably much more that can be done.

In 2022, the Devon James Bolton Mental Health Fund contributed to the Salt Spring Community Health Society, partnering with the Salt Spring Health Advancement Network to continue work on the Mental Wellness Initiative project. Now in its third year, the funding focuses on expanding peer and volunteer counselling development.

The foundation asks people to consider a contribution to mental wellness by donating to one of two endowed mental health funds held by SSIF. The other is the Brian Bleskie Memorial Fund for Mental Wellness.

People can visit www.ssifoundation.ca, email operations director Shannon Cowan (shannon@ssifoundation.ca), or call the SSIF office for more information: 250-537-8305.

FREE
Stormwater Management Workshop
for Farms & Rural Properties

Owners and operators of farm and rural property in the capital region are invited to attend a free stormwater management workshop. Learn how to incorporate green infrastructure and best practices to help reduce pollution in our waterways.

Workshop Dates & Locations:

FEB 23	9:00 am to 3:00 pm	Saanich Fairgrounds, Central Saanich
FEB 28	10:00 am to 4:00 pm	Salt Spring Island Farmer's Institute
MARCH 2	10:00 am to 4:00 pm	Horticulture Centre of the Pacific, Saanich
MARCH 8	9:00 am to 3:00 pm	McTavish Arts Academy, North Saanich

Registration is required and space is limited. Lunch will be provided. For more information and registration, visit crd.bc.ca/events.

CRD

EDUCATION

CFUW rep off to UN forum

Barbara DuMoulin to attend New York City event

BY DRIFTWOOD STAFF

A Salt Spring resident will be joining a United Nations (UN) forum on digital education and gender equity this spring, as part of a larger effort to address more equal access to technology for women and girls.

Salt Spring Canadian Federation of University Women (CFUW) member and vice president of CFUW international relations Barbara DuMoulin will join policymakers, government officials and activists from around the world at the 2023 United Nations Commission on the Status of Women, set for March 6 to 17 in New York City.

This year's forum has a theme of opportunities and challenges for women and girls in education in the digital age of innovation and technology, with a review theme including rural women and girls. DuMoulin said she will chair a CFUW session called Evening the Odds in Digital Education for Marginalized Women and Girls.

"Women in remote communities, the Indigenous and the disadvantaged are at the most risk," said DuMoulin, adding that she looks forward to sharing her experiences and new information from the UN forum with members of CFUW Salt Spring



BARBARA DUMOULIN

Island and community members on Salt Spring Island.

DuMoulin said there would also be a virtual North American regional session put on by CAMEUS (Canada, Mexico and the U.S.) on March 15 at 12 p.m. Pacific Time. Anyone can join this online event through Zoom.

The UN Commission on the Status of Women is the principal intergovernmental body exclusively dedicated to the promotion of gender equality and the empowerment of women and girls. This year, the annual UN headquarters-based conference will take place in person for the first time since the start of the COVID-19 pandemic.

Since the commission was established in 1946, civil society organizations like CFUW have taken a leading role in strengthening political commitments to gender equality and advancing the dialogue on the empowerment of women and girls across the world. The two-week conference is expected to culminate with a concrete set of commitments on achieving gender equality in the context of climate change for governments to implement at the international, national, regional and local level.

To learn more about joining CFUW and gender equality in Canada, visit the cfuw.org website or visit Salt Spring's local CFUW at cfuwssi.ca.

VIRTUAL

AGM

2023 ANNUAL GENERAL MEETING

Thursday, May 25th, 2023 at 6pm

Meeting will be held virtually on Thursday, May 25, 2023 at 6:00pm.

Any proposed Special Resolutions regarding changes to the rules of the Association must be received in writing by no later than April 10, 2023 by email to: resolutionscommittee@midisland.crs.

Online election to fill vacancies on the Board of Directors will occur ahead of the AGM, with results announced at the AGM. Director nomination packages are available online at www.midislandco-op.crs. The completed nomination form along with all supporting documents must be received by no later than 5:00pm on March 30, 2023.

Registration is required to attend the AGM and vote on AGM business, as well as to vote in the online director election. Registration will open on May 8, 2023 and close on May 22, 2023. During this period, a registration link will be available at www.midislandco-op.crs.

Only members in good standing on the date of record of April 25, 2023 will be eligible to vote.



Against bullying in person, online, and everywhere else.



Salt Spring Books
104 MCPHILLIPS AVE.
250-537-2812



Feb. 22, 2023 is Anti-Bullying Day or Pink Shirt Day in Canada.
Each year the last Wednesday in February is marked to stand up to bullying in our communities.





Gulf Islands School District
A Community of Learners

Let's wear pink & END BULLYING together!



KINDNESS IS POWER



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STOP BULLYING

Better ways to communicate

Nonviolent Communication and Restorative Justice

BY LAURA DAFOE

Pink Shirt Day draws our attention to the uncomfortable reality of bullying. Each year we notice increasing participation in this event as more and more of us don pink shirts to speak up against bullying, and even more strongly, to speak up for a gentler world where diversity is celebrated and people treat one another with respect.

This day prompts us to explore current practices that are successful in reducing bullying and to consider what more we can do. Nonviolent Communication and Restorative Justice are two of many global movements that are proving effective.

The practice of Nonviolent Communication teaches us to view one another through a lens of understanding and compassion. We learn to appreciate that human beings share basic needs, values and common ambitions. We come to understand that the person bullying, and the person who is vulnerable to bullying, each want the same things in life, such as to belong, to be heard, to feel safe and to matter. Seeing our common humanity is what shifts us towards empathy for one another. Nonviolent Communication provides a concrete set of language skills to help us express what are often difficult and bewildering emotions. These skills make it possible to voice our viewpoints in ways that others will listen to and respond to constructively.

Restorative Justice is an approach that seeks to repair relationships when harm is done. The process encourages those who cause harm to take responsibility for their actions. They come to understand what motivated the harmful act, learn from their mistake, and discover how to make better choices. Restorative Justice is rooted in Indigenous practices where dialogues often take place in a circle format. Great care is taken to ensure all those involved feel safe, supported and, most importantly, everyone has a voice equal to others. This structure serves to diffuse the power differential which often enables bullying; whether it be in schools, in the workplace or in relationships between individuals.

Educators around the world are integrating the principles and practices of Nonviolent Communication and Restorative Justice into the school culture. Emotional intelligence and appropriate behaviour are viewed as life skills which are taught, developed and nurtured. Students and staff alike gain competence in discussing differences and resolving conflict peacefully. With these approaches we recognize our interconnection and see the wisdom of treating one other with kindness and respect.

For more information visit:

- Restorative Justice SSI at www.rjssi.org.
 - The Center for Nonviolent Communication at www.cnvc.org.
- Or contact Laura at lauradafoe@gmail.com.

Laura Dafoe is a retired teacher living on Salt Spring and an advocate of peaceful communication practices.

Knowing what's right doesn't mean anything unless you do what's right.

Stand Up to Bullying!



RAINBOW RECREATION CENTRE

250.537.1402
ssiparc.ca



Your actions have impacts.

Don't stand by, stand AGAINST bullying.

If you need support to end violence in your life, visit iwav.org to learn about our programs and services.



Islanders Working AGAINST Violence

250.537.1867
www.iwav.org

Four Facts About Bullying

Contrary to what some people think, bullying isn't a normal part of childhood. Here are some other realities about this harmful behaviour.

1. Kids don't grow out of bullying

Unless children face meaningful consequences and learn that bullying is unacceptable, this behaviour is likely to persist through adolescence and into

adulthood. It can also evolve into dating violence, workplace harassment and domestic abuse.

2. Fighting back makes bullying worse

While children should be encouraged to stand up to bullies, retaliating with violence, insults or other aggressive behaviour can lead to more persistent and severe bullying. Assertive responses and reporting bullying to an adult are more effective strategies.

3. Peers can stop bullying in seconds

Most bullying incidents happen

when peers are watching, and their reaction plays a major role in reinforcing or stopping the behaviour. In fact, research shows that when peers intervene, more than half of the time the bullying stops within 10 seconds.

4. Bullying can cause serious harm

Bullied children are more likely to experience headaches, stomach aches, anxiety and depression. They're also at greater risk of long-term mental health problems and suicide. Additionally, children who bully are more likely to use drugs and engage in criminal activity.

Stand up for your friends and they'll stand up for you!

STOP BULLYING

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Sat: 9am to 6pm,
Sun & Holiday Mon: 11am to 6pm