

ISSUE 728

MAY 1, 2020 • SERVING QUADRA & DISCOVERY ISLANDS SINCE 1993

discovery

I S L A N D E R

Good Times will Return - Memories at our HBI



David GoGo and HBI kids 2013



HBI Staff with Harry Manx 2012



Mystery at the Deadwood Saloon 2013

Sweet Potential - Well maintained home on 5 acres

New Listing



Spacious 5 bdrm 2400sq.ft. home has great suite potential. Large family room, 2 bedrooms, 3 piece bathroom and 2nd woodstove in the basement. Beautiful gardens and large deck enclosed by tall evergreens. Zoning allows 2nd dwelling up to 860 sqft. **Asking \$545,000.** Call today for more info.

Successfully selling real estate on Quadra Island since 1995

Heidi Ridgway

Your Resident Quadra Island Realtor®

ROYAL LEPAGE tel 250-285-2217
cell 250 202-2217
Advance Realty Heidi@QuadraIslandRealEstate.com



www.QuadraIslandRealEstate.com

As A Precaution Please don't come in the office.

When dropping off your car, leave the keys in the ignition,
Roll the window down a little. We'll come out to greet you. Thanks.

Are you due for an oil change?

Regular maintenance is crucial for long term reliability.

Trust our qualified mechanics for a
warranty-approved service and inspection.

Giving you peace of mind for many miles ahead...



**Stick to
the road**

Come in and talk to us about new tires.
We have great deals on all major brands.

ISLE TECH

YOUR ISLAND AUTO CARE CENTRE

250-285-3100

MONDAY TO FRIDAY 8:30AM TO 6PM + SATURDAY 9AM TO 5PM

MARKET NEWS

To Our Quadra Market Community

We wanted to let you know that our summer Quadra Island Farmers Market & Bazaar is still being postponed. At this time, the decision has actually been made for us as the Coastal Community Credit Union has not given us permission for the use of the grounds due to the Covid-19 virus.

For the ones curious as to why there are some markets that are happening and why we are not, the main reason is that we are NOT a member of the BC Farmers Market Association. Our market mostly consists of crafters, artisan and home based businesses and so do not fall in the category of essential services.

To keep things flowing we ARE offering a type of online market! Please visit our Facebook and Instagram sites or information, photos and vendor contacts so you can still find your favourite market products during this shut down period. We will try to make this work or everyone:)

www.facebook.com/quadramarket/

www.instagram.com/quadraislandmarket/

To sign up as an online vendor:

Please contact Naomi for a vendor application quadramarket@gmail.com and we will send you a form to sign up for the online directory.

The fee is \$20 or the season and is available for Quadra residents only at this time.

We will be asking you to submit photos and information about your products throughout the season so we can keep posting your latest creations!

We urge you to Stay Safe, Stay Healthy and let's continue to think of the health and safety of all in our beautiful community.

We are looking forward to hearing from you!

Quadra Island Farmers Market & Bazaar

The good ol days!
Looking forward to when we can do this again.

Photo courtesy of
James Smith



Spring is here!

Time to get your boat and motor tuned up

Call Frank today for an appointment to protect your investment and keep this season cruising...

Now Available Boat Hauling & Blocking

Can haul up to 24' and 7500 +lbs • Reasonable rates

Quadra
Marine Services

Fast, Reliable, and Reasonable Rates.

250-202-2853

quadramarineservices@gmail.com



Quadra Island - Birding Big Day



Part of the Global Big Day

May 9, 2020

A full day of spotting birds on Quadra Island!

Even in these times of social distancing - we can still get pleasure from looking at birds! Maybe this is the best time to be doing this!

The idea is to see and record as many species as possible within the 24 hour period. This is a part of a Global Big Day, when people will look for birds all around the globe. In 2019, more than 35,000 people around the world were out looking for birds, and collectively 96 species were spotted on Quadra!

To participate:

- get out and look for birds! - in your yard or around the island (please follow all health recommendations for COVID-19 safety!)
- keep a careful list of the species you see
- report your results...

There are prizes!

You can enter the event individually or as a family group, under the following categories:

- Backyard Birds - spotted from a single location (eg - from a fixed location in your yard)

- Unmotorized - limited to foot, bike, horse..... no motors (even to move from site to site)
- Open - anywhere on Quadra, any form of transportation
- Youth - birders 16 and under
- Judge's choice - be surprised.....

How It Works

- no need to pre-register - just get out and look for birds!
- keep a list of the species you see (and correctly identify!)
- binoculars and spotting scopes are ok
- birds positively identified by sound may be counted
- no audio lures, please
- for unusual or rare species, please add a few notes of documentation: description of the bird, the location/habitat where it was seen, who else saw it, etc
- this event relies on the honour system - so please be honourable...
- if you want a Quadra checklist of birds, drop an email request to kamanry@gmail.com

Reporting Results

- For the Quadra event - at the end of May 9, send your final list of species and/or photographs to kamanry@gmail.com - don't forget to mention which category you are entering. Deadline for entering is midnight, May 10.

- For the Global event (optional, but fun!) - post your results to an eBird account (easy and free to create). The eBird link is: www.ebird.org/news/global-big-day-4-may-2019

- it would be great to have the results posted on the Quadra Birds FB group too...

Questions - call Mark or Kathryn at 285-2103

Big thanks to Quadra Builders our supporter for this event!

HAVE FUN!

NEXT DEADLINE: Monday, May 11 @ 7pm



Quadrate Ventures Ltd.

BUILDING CONTRACTORS

- Custom homes
- Commercial Buildings
- Renovations
- Additions

- Wood kiln drying
- Qualified Journeyman Carpenters
- BC Licenced Residential Builder
- Certified installing contractors for Insulated Concrete Forms(ICF)

Your complete home building specialists... from concrete to cabinets



quadrate@gicable.com P: 250-285-3583

www.quadrateventures.com



These birdhouses are prizes for the big day contest: please note that the great wood heron is not a countable species for this contest... !

A big thanks to Quadra Builders for donating the lumber for the prizes.



ISSUE 728
1 MAY, 2020

Publisher/Editor Philip Stone

The DI is published every two weeks.
Our current edition and upcoming
deadlines are online:
www.discoveryislander.ca

CONTACT US

email news@discoveryislands.ca

phone 250 285 2234

mail PO Box 280 Quathias Cove
BC V0P 1N0

office 701 Cape Mudge Road

hours Monday – Thursday
10am to 4pm

Opinions expressed in this magazine
are those of the contributors and are
not the views of the publisher.

SUBMISSION GUIDELINES

We welcome items for publica-
tion on subjects of interest to the
Discovery Islands community.
Here are a few guidelines:

- **300 words** is an ideal length for
community announcements.
- Articles do not need to be sent as
attachments. Simply **send the text
in the body of your email.**
- **Canadian spelling** is preferred.
- **Please use the title** of your item
in the email subject line. We get a
lot of items called 'DI Article'.
- Remember to **include credits
and captions** for photos & artwork.

WHILE EVERY EFFORT IS MADE TO INCLUDE
ALL ITEMS SUBMITTED, ERRORS AND
ACCIDENTAL OMISSIONS MAY OCCUR.

GIFT SUBSCRIPTIONS

Are available for delivery in Canada
by mail **\$90 for 12 months**

Local Voluntary Subscriptions are
welcome to help support the DI,
suggested: \$30 per calendar year

Find more details online at
www.DiscoveryIslander.ca

COPYRIGHT 2020
ALL RIGHTS RESERVED

NEXT DEADLINE

7pm Monday, May 11
for publication on
Friday, May 15, 2020

COMMUNITY NEWS & EVENTS

Squash The Curve

Join us in Squashing the Curve!

Pledge part of your squash
harvest to support food security
on Quadra. We're asking new
and experienced growers to plant
winter squash this season and
donate the fruits of their labour to
those in need. New growers are
especially welcome, even with
small spaces. Information sharing
is one of our priorities. Please be
in touch if there are any barriers
to participating.

In the fall, after harvest, we
plan a joyful squash swap when
participants will have access to
other varieties and the remaining
bounty will be shared with
those in need. We are currently
seeking people who would like
to grow and care for squash
plants from seedling to harvest.
We are also seeking donations
of compost and deer-proof large
spaces where we can grow winter
squash.

Pledge your Support! Visit
our Facebook page: [https://
www.facebook.com/
groups/551301862460246/](https://www.facebook.com/groups/551301862460246/) or
email squashthecurve@gmail.com

- A message from Squash the
Curve Quadra



Like the DI
on FaceBook

Quadra Chamber Music Festival Postponed to 2021

In light of COVID 19, the Quadra
Island Chamber Music Society is
postponing this summer's annual
festival until July 2021. Our top
priority remains the health and
safety of our audience, musicians,
patrons, volunteers and the
Quadra community.

Our Society is a non profit
organization. We have now
refunded our subscribers and
would like to sincerely thank all
of you who made donations that
are being sent to support our
musicians during these uncertain
times. We will continue to post
information, musical vignettes
and highlights on our new
website: www.quadrafestival.ca

The Zen of an Earth Mythology

Ray Grigg's new book, *The Zen
of an Earth Mythology*, is now
available at Book Bonanza in
Quathias Cove. If you are in
the Cove for necessities and
are interested in a thoughtful,
informative and challenging read,
its 454 pages should keep you
duly occupied. The new, updated
and amalgamated edition of *The
EcoTrilogy* is also available there.

Book Bonanza is practicing
strict sanitation and distancing
protocol for your safety. You can
even phone ahead to 3665 with
an order, and have your book(s)
delivered to your car.

**Have an opinion to share?
Submit your letter
to the DI by email:**

news@discoveryislands.ca
PREFERRED

**If it's too long it may be
chopped!
Please be concise**

From the Campbell River-Quadra-Cortes Ferry Advisory Committee

All Ferry Advisory Committee
meetings scheduled for May of
this year have, of course, been
cancelled and will be hopefully
re-scheduled in the fall. In the
meantime your **Ferry Advisory
Committee** continues to submit
ideas and feedback to the BC
Ferry Corporation.

A request was presented to
the Committee last year by
the grocery stores on Cortes
Island for an "assured loading"
program for their re-supply
trucks. The request is for one
truck per weekday from Cortes
to Campbell River on the
07.50/09.00 sailings and return
from Campbell River on the
12.00/13.05 to Whaletown.
Assured loading is also requested
for a commercial food supply
truck to travel from Campbell
River to Whaletown on the
08.30/09.05 sailings and return
on the 15.50/17.00 sailings from
Whaletown to Campbell River on
Wednesdays and Fridays.

We are also considering a request
to ensure that medical samples
collected from Quadra and
islands not served by ferries
are able to reach the laboratory
in Campbell River in a timely
manner. Long delays can spoil
the samples.

**We have been advised that our
current ferry schedules will be
maintained for the time being.**

If anybody wishes to comment on
any of the requests or have other
ideas that could be considered
to improve our ferry services,
please feel free to contact the
FAC Chair, Michael Lynch or any
other member of the FAC from
Quadra or Cortes islands.

Stay safe during these trying times.

Michael Lynch
Chair, CRQC FAC Committee.
michaelylynch@gicable.com

NISHS Update

North Island Survivors' Healing Society

During COVID-19 someone at NISHS will take or return your call. If we can't respond immediately please know that we still care about you. One person is in the office managing regular business while acting as a conduit for the counsellors who are working remotely. If you think counselling may be beneficial it is a good time to call to add your name to the list: 250-287-3325. We can talk about what you are looking for and take your contact information to see a counsellor remotely or in person when it is safe to do so. We expect to be very busy when the doors re-open!

Reminder For All

As of April 16, 2020, the only open burning permitted on Quadra Island is a campfire. Campfire is a max of .5 x .5 x .5 metre in size and is used for recreational use only (roasting of food, enjoying the warm summer like weather). Please be sure that you have cleared the area of debris and have ample water source nearby for extinguishment. The fire must be cold to the touch to be determined extinguished.

Campfires are *not* permitted on any beach on Quadra Island.

ICAN Online

ICAN2's Facebook page is up and running. You can find it under 'Quadra ICAN 2'. The names of action teams are listed as topics to allow members to share information or to engage in discussions. Please post ICAN-related events or resources, especially those that are easy for Quadra residents to access.

Annual May Broom Pull Cancelled

Regrettably, the temporary closure of Rebecca Spit Park will make it impossible for our volunteers to do a broom pull this spring. Our local parks officer, Derek Moore, kindly consoled me with the news that the broom pulls at Manson's Landing and at Drumbeg Park on Gabriola have suffered the same fate as, of course, has our local beach clean-up.

However, I am pleased to report that I enlisted the help of a strong young man earlier in the spring. A survey walkabout had revealed a lot of vigorous plants, meaning a lot of work ahead. With the help of the broom puller he dealt with all the big plants that could be found in a few short hours. That cull will prevent a lot of seed drop. Thanks be!

After 13 years...or is it 14?.....I'm quite sure that the seed bed isn't exhausted yet, alas, so we'll see you next year, if not sooner.

I won't repeat my advice on how to deal with young, mature and old broom but if you need a few tips, please feel free to call me.

Riki Vogt. - 2640



SORENSEN
MACDONALD
ENTERPRISE LTD.
250 • 285 • 3906 / 250 • 203 • 3906
Sewer hook-up • Septic systems
Excavating • Trucking • Sand & Gravel

Local, Bulk
Landscape Products

Top Soil, Fish Compost & Mulch
Creative Landscape Structures
Decks and Fences
Bobcat Service



IslandScape
250 202 4429
islandscapecontracting@gmail.com

Dinner is Easy & Delicious with Take-Home Meals

5:00pm to 7:00pm daily

Off-sales available with or without meals

Please see our revolving menu on FB or call the Front Desk

Phone in orders preferred.

Marina Fuel - Wed. & Saturday
3:00 to 5:00pm 285-3322

We are 100% on board with and maintain procedures over and above Government and Health compliance.

lively, delicious, soulful

We will open again for live music, superb events, great food and LOT'S of casual fun!



Inn: 285.3322

Pub: 285.3539

heriotbayinn.com

Heriot Bay Inn
a beautiful place to spend time

Together

We are in this together while staying apart,
 Keeping our distance, playing our part.
 Our home is our fortress against Covid 19
 We watch the pandemic play out on our screen
 Across every nation the death toll keeps rising,
 The only known deterrent is no socializing.
 On the front lines the hospitals are short of protection
 As they try to control the fast spreading infection.
 The greatest tragedy of all, is in long term care
 Where the old die alone with no hope and no prayer.
 Crying out for help as they draw their last breath,
 They are neglected and abandoned to an ignoble death.
 What lesson will we learn from this sad chapter of history
 Will we change our ways from our self serving sophistry.
 Shall we honour our elders with care in their home
 Like the care they gave us before we left home.
 Too late for so many who have contributed so much
 With their moral values our world has lost touch.
 We are all in it together, let's keep it that way.
 Our family homes are where we should stay.
 The pandemic will pass leaving grief in it's wake.
 Let us never forget our grievous mistake.
 Together we'll survive, with faith and with hope
 When we care for each other we learn how to cope.

- Ann McLean

Have symptoms? Get tested for COVID-19

Island-wide — B.C.'s COVID-19 testing strategy has been expanded to include anyone with cold, influenza or COVID-19-like symptoms, however mild.

While testing has expanded, not everyone needs a test. COVID-19 testing is not recommended for people without symptoms.

The symptoms of COVID-19 are similar to other respiratory illnesses including the flu and common cold. They include: Fever, chills, cough, shortness of breath, sore throat, painful swallowing, stuffy or runny nose, loss of sense of smell, headache, muscle aches, fatigue and loss of appetite.

At this time, any physician or nurse practitioner can order a test for a patient with cold, influenza or COVID-19-like symptoms based on their clinical judgment.

If you do not have a primary care provider, please call Island Health's Call Centre at 1-844-901-8442 to be assessed to determine if you need testing (with the exception of residents in the Mt. Waddington region, who should call 250-902-6091). Appointments for COVID-19 testing must be pre-booked through a primary care provider or Island Health's Call Centre. Testing sites are unable to accommodate unscheduled or walk-in visits. Find a testing site, also known as a collection centre, at a location near you: tinyurl.com/y9ro3cnr.

Island Health asks members of the public to please not go to a hospital emergency department seeking COVID-19 testing. However, people experiencing a medical emergency should call 911 or go to the nearest emergency department.

Read more about symptoms, testing and isolation: tinyurl.com/y8y8hps6.

For more information, please visit the BCCDC webpage on COVID-19 testing: tinyurl.com/ycuuntxy.

DI Submissions



• Email us at: news@discoveryislands.ca

Cortes Radio

Drop in and tune out

Count me in – I support my local community news- magazine!

COMMUNITY SUPPORTER • 25 issues • \$30 / year ☐

SUSTAINING SUBSCRIBERS \$50 / YEAR ☐ \$100 / YEAR ☐

OR OTHER AMOUNT _____

Thank you!

Please make your
cheque payable to the

discovery
ISLANDER

and mail to Box 280
Quathiaski Cove, BC
VoP1N0

NAME/S

EMAIL

PHONE

ADDRESS

Growing Storage Onions: Getting Ready

How ubiquitous a vegetable. What kitchen could be without them? Chop and fry an onion and your family knows dinner is on the way, even if you don't know yet what else is going into the pan. Visitors to your door say "that smells wonderful!" Inexpensive, easy to store, doesn't need packaging, travels well. But oh, so hard to grow well.

I've always been interested in growing food. The more I learn about the devastation caused by mono-cropping, and the pesticides, herbicides, and fungicides sprayed on food crops (onions can get sprayed 14 times during the growing season), the more I am determined to grow my own. The last few years I have been able to grow a few onions. Not a lot, and not consistently, but an improvement.

So it pays to know something about onions. And then I might figure out why I failed and offer you tips. It's complicated and multi-factorial... And not fair. I recently learned a few things from a commercial grower from England about growing onions:

- 1) That choosing the variety of onion for your latitude & climate is critical.
- 2) Growing conditions need to be consistent.
- 3) That onions require food & water regularly.
- 4) That onions are subjected to a large number of pests and diseases, and
- 5) That the hobby grower is not given the

same seed choices as commercial growers.

Bulbing: Stress, Temperature, & Day Length

Let's take time for a deeper dive into the onion world to find out why the variety of onions needs to be specific to your latitude and climate. Four things stimulate an onion to bulb up.

First is stress. Premature heat, drought, and root restriction can all cause bulbing (and sometimes in your pots before the plants go into the ground).

Second is vernalization, a form of stress. If you have an unseasonal cold event early in your onion's life it could cause the plant to flower early. Even storing sets at cold temperatures for too long may stimulate premature bulbing and flowering (bolting).

Third is temperature, which is why onions form bulbs in the heat of the summer. Onion leaves (tops) grow best in cool conditions. We need to get the most growing happening before the heat of the summer. Mulching in summer will help keep the soil cool and prevent bulbing a while longer. The more leaves your onions can put on in the growing season, the more rings they will have and theoretically, the larger they will be.

The fourth condition that stimulates bulbing is day-length. For Canada and the northern US you must grow a 'long-day' onion. A long-



Photo: Olha Afanasieva

day onion will bulb up when day length is 14 – 16 hours. (As an example, Vancouver on June 22, 2020 will have a day length of 16.24 hours).

This means your onion can grow from the time you plant it until the days reach 14-16 hours. In other words, it lengthens the growing time before the onion forms a bulb.

Getting Prepared:

Understanding Your Conditions

We have extremes of wet, soggy soils in the winter and hot, dry, dusty soils in the summer. You can mitigate both conditions with a good mulch. Use what you have or can get. My favourites are leaves and seaweed. But cardboard, shredded paper, straw, composted hay, grass clippings are all good. As mentioned, onions like cool growing conditions. They also like consistent moisture up until curing time, but not soggy. Recently I have switched from soaker hoses to drip tapes and am so far pleased with more even moisture. Tops are vulnerable to damage from hail, wind, hoes or heavy mulch so take precautions when necessary.

On Quadra Island there is such a wide range of soil types; from sand, clay, peat, rock, gravel, hardpan, shoreline, and bedrock. Most of it can grow a forest, but growing vegetables requires some adjustments. Onions want the best. A good, rich soil; sandy, peaty, or silty loam will do nicely, thank you. (Two people on this island naturally have this kind of soil, I think.) What will not do is gravelly, clayey, or too sandy. Definitely not bedrock. So for the rest of us we need to do some work on our soils.

Most of our European origin vegetables thrive on less acidic soils so it is essential to add lime to most of your vegetables, including your onion bed. I add it at planting time to the transplant mix. Sometimes I also broadcast lime in the fall or spring. Onions are shallow rooted and so get most of their nutrition in the top 4 inches of soil. They are heavy users of both calcium and magnesium, which dolomite lime provides.

Covid-19 Update
From
Quadra Builders



Stay Safe!

OPEN
Monday
to
Friday
8am-5pm
CLOSED
Sat & Sun

GROWING STORAGE ONIONS

Seeds, Sets, or Starts: How Do You Decide?

So you're ready to grow onions, but now you're wondering what the best thing to start with is: seeds, sets, or starts? Let's examine each option.

Seeds: Growing from seed allows you to know your variety and its day-length. If open-pollinated you can save your seed, selecting the best for your garden. You can start when you want and control growing conditions. For overwintering you can start extra early, like in July. You can try a few varieties that you might not find at a nursery. You can give the best nutrition right from the start and make it consistent. However, growing from seed requires some dedication.

How To Do It: Buy your seeds from a company that tests onions in Canada, preferably the west coast. **Start seeds in February to mid-March.** Not too early, or your plants will become pot bound and need to be potted up causing them stress. Follow the planting instructions that come with the packet for best results.

I use gallon sized pots for seeding onions as it gives more growing room before transplanting than typical 4" pots. I use organic potting soil for my seedlings. A gallon sized pot can be half full of compost or soil before topping up with potting mix to save on the mix. If I need to pot up before planting out I use my own transplant mix (see link below) and use a 2 gallon pot. Try to provide even moisture, temperature,

and lots of light to your seedling sprouts for the first six weeks which will take us into April transplanting time.

Sets: Sets are those tiny bulbs you buy in net bags in February and March (sometimes not until May) from your [local] nursery in bins. Chances are you won't know the variety or day-length, but you can get a head start on the growing season, or catch up, if that's the case. **Warning:** if they are short-day onions you will get bulbs too early. And remember, they may be rejects from commercial growers, or with residues of chemicals. But they are easy to plant at a time when it is fun to be in the garden with a tank top, not rain gear and gumboots.

How To Do It: Buy your sets from a company that tests onions in Canada, preferably the west coast. Plant around the end of March or early April when your soil is starting to warm up and no longer heavy and soggy. Wait longer if your garden is not well drained.

Light soil is easier for onions to grow in and set roots into. Move aside your winter mulch. Amend the top 4 inches of your onion row with your favourite mix. Plant your sets with no more than 1" covering the top of the onion. Plant them 4-5" apart and in rows 12-18" apart. Re-cover with a light mulch. When the greens start to show you can begin a watering and side dressing regime. Don't plant too deep as the onion bulb wants to be no more than a third into the ground once it forms. Another cause of 'vernalization', the

premature flowering of a plant, is early cold weather during the growing season.

Starts: Starts are the four inch pots crammed with about 50 onion seedlings, or bunches of seedlings, and sold in garden centres too early in spring. If you can't get them into the ground right away be prepared to pot them up into larger pots otherwise they'll bulb up in the little pots and never get any bigger.

How To Do It: Buy your starts from your favourite nursery. The time to transplant them will be the same as if you grew them from seed. But chances are, you needed to buy them from your nursery before they ran out of stock and so you need to keep them several weeks before you plant them out in mid to late April. They will be in a 4" pot most likely. Once you are convinced that all the seeds in the pot have sprouted and are about 4" high I would pot up into a one gallon pot. These seedlings are fairly tolerant of root disturbance and will easily grow more roots when disturbed. Fill the bottom of the one gallon with loose soil or compost. Fill the top with transplant mix (see recipe below). Make a hole in the top, tip out your 4" potted onions and gently place the block into the hole. Gently press into place. Top with 1/4" of potting mix to inhibit weeds. Water in, but don't over-water. As with seeds, try to provide even moisture, temperature, and lots of light to your seedling sprouts for the first six weeks which will take us into April.

If the starts are more advanced, roots spiraling and coming out the bottom, white parts thickening and greens 6+" high it might be best to throw them away and not waste your time.

Conclusion

So have I cottoned on to that special secret yet? I don't think so, or maybe in part. Stay tuned for Part 3 coming out in March where I will talk about how to keep those babies rolling and fattening.

In summary, we can so far say: get the correct variety (long-day), plant at the correct time (not too early), into healthy soil (amended), and under consistent conditions.

With my new knowledge I'm off to the seed catalogues to find a good, hardy, storage onion seed for planting in the greenhouse sometime in February.

- Terry Phillips

This is an abridged version of two blog posts. Read the complete articles, find the recipe for Terry's transplanting mix and much more on the Quadra Island Garden Club web site: www.quadraislandgardenclub.com

Building for and employing
islanders since 1980

Jtoelle Construction Ltd



National
Home Warranty

- BC licensed residential builder • Custom & budget homes
- Resort & commercial buildings • Green energy rated
- Cost effective design

250.285.3783 • info@jtoelle.com • www.jtoelle.com

I love baking, and I love to gift baking (especially at random), and most of all I love seeing how happy it makes people.

The other week, in a wave of inspiration to participate in an act of kindness in these strange times, I put a box of soft pretzels out for people to help themselves to. Fortuitous timing allowed me to be there just in time for a real live pretzel enthusiast to come long, take a bite, and exclaim “these are just as good the ones I go to town for!”. Since the recipe is taking most of my word budget, without further ado allow me to share with you a recipe that will keep your hands busy and your mouth happy!

Bavarian Pretzels

from Local Bread by Daniel Leader

(slightly adjusted by me!)

Unbleached bread flour, 3 1/4 cups (500g)

Unsalted butter, 3 Tbs (40g)

Water, tepid, 1 1/4 cups (300g)

Instant yeast, 1 tsp (5g)

Sea salt, 2 1/4 tsp (15g)

Baking soda, for boiling, 1/3 cup

Toppings: coarse/kosher salt, and/or sesame seeds

Mix and knead dough: place flour in a bowl. Crumble in the butter by rubbing handfuls of flour and butter through your fingers, until the consistency of cornmeal (I find it doesn't get corn meal-y but just give it a good “rub”). Pour in the water and stir until absorbed. Sprinkle the yeast on one half and the salt on the other. Knead ingredients into the dough, then turn onto a lightly floured counter. Knead with firm strokes until very smooth, muscular, and pliable, 10-12 minutes (you work for these!).

Or do it all in a mixer and knead on medium 8-10 minutes (keep an eye on the state of your mixer; mine overheats with this dough!)

Ferment the dough: shape dough into a ball and place into an oiled bowl. Cover and let stand at room temp until it has expanded slightly and risen to a dome and feels light and springy, 45-60 minutes.

Divide and shape: line baking sheet with parchment. Turn the dough onto an unfloured (don't flour it!) countertop and divide into 8 pieces (for smaller do 10 or 12). On bare countertop, roll each piece back and forth under your hands, gently pushing outwards with your fingers as you roll until you make a rope about 18 inches long. Taper the ends slightly. Cross the tips, then flip the loop to make a twist. Fold the ends down over the loop to complete the pretzel shape and gently poke them into the bottom of the pretzel where they lay. Place the pretzels on a baking sheet, cover with plastic wrap. Place the baking sheet in the fridge for 2-24 hours. They won't rise significantly.



Prepare oven: about 15 minutes before baking, place oven rack in the middle of oven and heat to 350.

Boil the pretzels: bring a large pot of water to boil. Add baking soda slowly, about 1 Tbsp at a time (the water will bubble wildly). Turn the heat down to a simmer. Slip pretzels in one or two at a time. Once they float, simmer one side for 20 seconds, flip, and simmer another 20 seconds (give them a nudge if they don't float within 15 seconds or so, as they might be clinging to the bottom of the pot). They will inflate.

Remove with a slotted spoon and place back on the baking sheet, at least 1 inch apart. You can get into a good drop-float-flip rotation with up to 4 pretzels in the pot at a time. Sprinkle with salt and/or sesame seeds while wet.

Bake the pretzels: place the baking sheet in the oven and bake until pretzels are reddish brown, 30-35 minutes. (if you double the recipe and have two trays in, rotate after 15 minutes).

Remove from oven and let cool on the sheet.

You can freeze them (if you don't gobble them instantly) either after shaping them or after baking them. If you freeze them unbaked just let them rest at room temp for an hour or so before boiling - I haven't tried this, but I can't see why it wouldn't work! This recipe is easily doubled. These are a fabulous snack for big and little people alike, very packable (for, um, trips to the backyard...? Yes!), very forgiving in terms of time, and super duper fun to make. Enjoy!

-Elysia Toporowski

Electoral Area C • Director Update

It is with regret that we inform the Constituents of Area C (Discovery Islands-Mainland Inlets) that Director Abram has been hospitalized after a horrendous fall from his roof.

We are wishing him well and reaching out to his partner, Wendy, to provide any assistance in their time of need.

In giving him the time and space to heal, for any issues pertaining to the area we request you contact:

SRD Chief Administrative Officer, David Leitch
dleitch@srd.ca or 250-830-6703

Alternate Director, Dan MacKenzie
dwmacken@telus.net

Wishing you a speedy recovery Jim



SRD Administrative Office is closed to the public but accessible by phone and email.

990 Cedar Street Campbell River, BC V9W 7Z8
250-830-6700 | 1-877-830-2990 | www.srd.ca

Stay Well & Stay Informed • www.srd.ca/COVID-19

2020 MAY DAY IN PLACE

Hello Wonderful Community,

Some great MAY DAY IN PLACE theme suggestions have been coming in! Why not get creative in your own backyards this year and share your creative "corona costumes" and "May Day in Place" picnic activities online the day of (May 23rd). What wild and wonderful ways will you keep our unique island May Day spirit alive?! Let's create a little community fun!

Here are some theme submissions so far as well as some photos from the past to tickle your fancy! Join our MAY DAY IN PLACE event on Facebook to see updates, fun photos and to post you own fab photos the day of.

2020 MAY DAY IN PLACE theme submissions:

- "Metamorphosis/Cocooning/Transformation.
- "Toilet Paper"
- "Virtual Reality"
- "Pioneers"
- "Stay Home"
- "A day in the life of covid"
- "Back to the future"
- "I spy with my little eye"
- "Those were the days my friend"
- "The new norm"
- "Social distancing"
- "Happiness is"
- "When I think of"
- "Hear ye, here ye"
- "Unbelievable"
- "Lessons I've learned"
- "Comic book themes"
- "Come fly away"
- "What colour is love"
- "Jungle book"
- "Oh the places we'll go"
- "What do you love about your Quadra Community?"
- "At home with the kids"
- "Time warp back step"
- "The Hunger Games"
- "Love in a dangerous time"
- "Together Alone"
- "Actions and Reactions"
- "Black and white"
- "Art Attack/Land"
- "Flora and Fauna"



Also, just a friendly reminder that the Blenkin Park playgrounds, tennis courts, ball court, swings and skate park are closed to the public. The trails and fields remain useable but you MUST do your part and practice all government recommendations for social distancing. Please note: Food Bank services will still be in operation on Food Bank dates (the first & third Wednesday of each month from 1:00 – 2:00 pm). For the safety of the volunteers and the public there is new protocol in place for food box collection. If you are not able to get here on foodbank

New Listing - Vacant and Easy to View

Renée Stone
RE/MAX
Check Realty



MLS 467875



Updated Rancher in Heriot Bay on lovely 0.44 acre
Perfect family residence, vacation, investment, or home for downsizing. Close to Heriot Bay & Rebecca Spit. 3 bdrm, 2 bath home with low-maintenance yard. Tall trees, ocean views, & adjacent regional park makes a private setting. Cute, cheerful, and affordable in a great neighbourhood. Quick possession possible. Video tour available.

\$399,900

Toll Free: 1-800-379-7355

reneestone@quadralsland.ca

250-203-8652

950 Island Hwy Campbell River, BC V9W 2C3
Each office independently owned and operated

QuadralslandHomes.ca

A Unified Voice for the Islands' Business Community



JOIN TODAY

- Forum for Island businesses.
- Coordinating island promotion.
- Low annual membership dues

FOR MEMBERSHIP INFO

www.discoveryislandschamber.ca

D.I.C.C. Box 790, Quathiaski Cove. BC V0P 1N0

eMail chamber@discoveryislands.ca

CELEBRATING MAY DAY AT HOME

dates you can have someone else collect a box for you.

If you would like to make a monetary donation to the Food Bank and would like a tax receipt please mail a cheque (made out to) Quadra Island Recreation Society, PO box 10 Quathiaski Cove B.C. V0P – 1N0.

Emergency Firewood will be available up until May 20th. As usual the program starts back up again in the fall, on the first Wednesday after thanksgiving. Please note: this program is in place for people who are in a critical need of emergency firewood to help them through an unforeseen difficult time such as an illness, injury, or inability to access firewood. Emergency firewood collection is on Wednesdays (until May 20th) at 1pm. Call Sandy McCairns at 250-202-5928 for assistance at the woodshed. Volunteer assistance is needed (ongoing) with getting next winters supply ready. Please meet at the woodshed on Wednesdays from 12:30 – 2:00 if you can help out. Social distancing will be applied.

If you need any info or assistance please connect by emailing us at: info@quadrarec.bc.ca

Thank you and stay well beautiful community!

Sending out love to you all from your Community Centre,

Rebecca Young

Executive Director

Quadra Community Centre





Preschool Program
For 2.5 to 5 years olds
(Toilet training not required)

Quadrage Kids
social skills program
for 6 to 11 years

Find us online
quadrachildrencentre.weebly.com

7:30 a.m. to 6:00 p.m.
Monday to Friday

250-285-3511

Please inquire about government subsidies

Temporarily Closed - We look forward to seeing you when it's safe to return

- Stump grinding
- Free quotes
- Danger tree, rigging specialists
- ISA certified arborists
- Complete tree, hedge care
- Bucket trucks, chip trucks & chippers
- Residential, municipal, commercial
- Insured, licensed, WBC
- Locally owned & operated






**ABOVE & BEYOND
TREE SERVICE**

Chad 250-897-5254
Esteven 250-465-1993

www.aboveandbeyondtreeservice.ca



*Offering Quadra's most diverse set of building skills...
Let us manage all your home improvement dreams.*



For free inspiration call Blaine Smith
250.202.6299
quadrablaine@gmail.com

MAPLE MEADOWS
 PAINTING AND CONTRACTING

Trauma & Abuse
Counselling Centre

Professional individual counselling
by appointment. Ages 5+



**NORTH ISLAND SURVIVORS'
HEALING SOCIETY**

CALL 250-287-3325

Heriot Bay Tides

DATE	TIME PDT	M.	FT.
01	02:07	4.6	15.1
Friday	08:39	3.2	10.5
	12:25	3.5	11.5
	19:20	1.5	4.9
02	02:56	4.7	15.4
Saturday	09:32	2.9	9.5
	14:06	3.6	11.8
	20:29	1.7	5.6
03	03:35	4.7	15.4
Sunday	10:14	2.5	8.2
	15:26	3.8	12.5
	21:30	1.9	6.2
04	04:09	4.8	15.7
Monday	10:51	2	6.6
	16:37	4	13.1
	22:25	2.2	7.2
05	04:39	4.8	15.7
Tuesday	11:26	1.6	5.2
	17:42	4.3	14.1
	23:17	2.5	8.2
06	05:08	4.8	15.7
Wed.	12:01	1.2	3.9
	18:40	4.6	15.1
07	00:08	2.8	9.2
Thursday	05:37	4.7	15.4
	12:38	0.8	2.6
	19:35	4.8	15.7
08	00:59	3.1	10.2
Friday	06:09	4.7	15.4
	13:16	0.6	2.0
	20:27	4.9	16.1
09	01:53	3.3	10.8
Saturday	06:44	4.5	14.8
	13:57	0.6	2.0
	21:20	5	16.4
10	02:51	3.4	11.2
Sunday	07:23	4.4	14.4
	14:41	0.6	2.0
	22:14	4.9	16.1
11	03:57	3.5	11.5
Monday	08:05	4.1	13.5
	15:26	0.8	2.6
	23:11	4.9	16.1
12	05:14	3.5	11.5
Tuesday	08:51	3.9	12.8
	16:14	1	3.3
13	00:10	4.8	15.7
Wed.	06:35	3.4	11.2
	09:48	3.6	11.8
	17:04	1.3	4.3
14	01:07	4.7	15.4
Thursday	07:50	3.1	10.2
	11:09	3.4	11.2
	17:59	1.6	5.2
15	01:59	4.6	15.1
Friday	08:52	2.9	9.5
	12:52	3.2	10.5
	19:02	1.9	6.2
16	02:42	4.6	15.1
Saturday	09:39	2.6	8.5

THE DI CLASSIFIEDS

Services

BICYCLE TUNE-UPS

Smokey's Bicycle Shop will take bicycles for free tune-ups starting April 20th. You only pay for parts. A \$20 deposit will be returned when you pick it up on time.

THORLAKSON WOODWORK

Offering Custom Woodwork, Finish Carpentry and Renovations. 40+ years experience in boatbuilding, cabinetry, commercial millwork, interior and exterior finishing, design and drafting. Worksafe Insured. Competitive Rates. Call Dan at 778.348.1727 or email danthorlakson@gmail.com

ROOFING

Professional Roofing Services
www.javaroofing.com
Call JAVA ROOFING at 250.204.2638

SMALL ENGINE REPAIRS

in Q-Cove. Lawn Mowers, Tractors, Chainsaws, Trimmers, Generators etc. Also some electric power tools. Please call Don @ 250.285.3960.

QUADRA WATER SOLUTIONS

Testing, Analysis, Treatment, UV-Maintenance, Installation, Repairs
Certified Operator #8803
Ken Embury 250.285.2889
"Water, water everywhere..."

NEXT DEADLINE

7pm Monday, May 11
for publication in DI 727
on May 15

Mobile Mechanic

Heavy Equipment & Automotive service and repair

Welding and Fabrication
Shop located on Quadra

By appointment only



**WOLF DEN
MECHANICAL**

250-285-2215

wolfdenmechanical@gmail.com

Garden

SKILLED GARDENER FOR HIRE

Ryan Nassichuk brings decades of varied horticultural experience to each and every job. Offering garden maintenance and improvement, consultations, workshops, and soil testing and remineralization services. Ryan works in food, ornamental, and mixed gardens, large or small. Call 250-202-2326, or email nassichuk@gmail.com to get in touch.

MILTON ROAD GREENHOUSE

Now Open - Great selection of Vegetable Transplants, Herbs, Perennials and Annual Flowers. Specializing in West Coast varieties.
Open - 10 AM to 6PM
1068 Milton Road, 250-285-2076

Wanted

Moving into new quadra seniors complex. Requiring gently used, reasonably priced furnishings.

- . 1 coffee table
- . 2 end tables
- . 2 table lamps w/shades
- . Area rugs
- . 4 dark wood dining chairs
- . 1 book case
- . Patio set
- . TV wall mount

Bob MacKenzie 250 203 7176
Bmack2008@hotmail.com

DI CLASSIFIEDS

Up to 35 words: \$25
(including tax) - one time

36 to 70 words: \$45
(including tax) - one time

Email or drop off your ad with payment at 701 Cape Mudge Rd, or at Inspirations

You can also pay online at discoveryislander.ca

Questions? Email news@discoveryislands.ca

Shops

WAYPOINT SIGNS

Signs, Picture Framing and simple Engraving at Waypoint Signs beside Quadra Builders. Tuesday to Thursday, 9 to noon, 1 to 4pm. Appointments possible to suit your schedule. Friendly, efficient, personalized service. Quality products at affordable rates. 250.285.2815 desk@waypointsigns.com

SIDELINES AT HBI

50% off, yes 50% on ninety five per cent of items! Did you have your eye on it? Now's the time in Sidelines at the Heriot Bay Inn. Books 20%, selected items 40%. (Consignment items not included).
Sale ends March 31.

HBI FUEL DOCK

Heriot Bay Inn Fuel Dock Hours
January 1.20: Open short hours
Monday, Wednesday, Friday, Saturday, Sunday. Closed Tuesday and Thursday.
Phone for times 285-3322.

Inspirations

Why catch a ferry?
Local printing done
right here on Quadra.
Photos too!

Tues-Fri: 10-5:30 / Sat: 10-5:00
285-3334 qcopies@telus.net

**Different Spokes
for Different Folks**

Bike Sales New & Used
· Electric Kits · Accessories

**Island
CYCLE**

250-285-3627

bicycle@gicable.com

www.quadraislandcycle.com