

The *South Marysburgh* Mirror

April 2013

Published for Residents, Visitors and Businesses since 1985



Easter In Milford

Albeit a little chilly, the weather cooperated for the 11th annual Milford Easter Parade and Egg Hunt. Dozens of children made short work of locating hundreds of Easter eggs scattered on the fairgrounds at Mt. Tabor.

Many thanks go to Bruce Dowdell, the South Marysburgh Recreation Committee and its team of volunteers.

Who Let the Dogs Out?

By Monica Alyea

Maybe you have been following the effort by a guy named Dave Gray. He calls his plan P.O.O.C.H.

Very catchy. It stands for Patron of Our County Hospital.

He'd like a whole lot of us to get on a bus or two or three or more on Wednesday, April 17th and head to Queen's Park, Toronto to do some "sitting" on that lawn as most pooches like to do, among other things.

Queen's Park is the place where we are governed. And boy do I feel "governed" these days in Prince Edward County. But Dave says this is not intended to be political and he is not taking donations from "groups". He just thinks the folks at Queen's Park need to see the faces of those affected by the decisions made there. I used to work at Queen's Park. I think he is correct. So I plan to be on one of those busses, and I hope a whole lot of other folks from the south end will be on one too. And if you cannot, Dave is accepting donations to help support others to attend.

Watch the local papers and CountyLive for more details on times, places for pickup and costs. Here is Dave's phone number – 613-399-5167. Mine is 613-476-8045. Dave told me he used to drive a bus and he plans to retire again on April 18th just as soon as this adventure is over. Given how things have taken off with P.O.O.C.H., let's help Dave have a great memory for his second retirement!

I think we have the most to lose down here.



The Mummers' Production of *Godspell*

By Carlotta Rutledge

The stage at Mount Tabor Community Playhouse in Milford is really busy these days. Do you recall the song "Day by Day"? Highly hummable with easy words to remember. That song is from *Godspell*, the most recent musical production being mounted by the Marysburgh Mummers this April.

The short surface description of the show is that it is an entertaining story about Jesus and the conversion of his disciples using an array of the biblical parables portrayed in music, dance and word. It also includes the betrayal of Jesus by Judas, and the crucifixion.

"It goes up just after Easter. It would be easy to see it as a Christian play but it is so much more than that." says Monica Alyea, who is directing. "It's about building a community, a community with a common commitment about peace and love and understanding. I sense it as timely for some issues in the County right now. We didn't choose it for that reason but for me that element has been a new "discovery" about the play. The first time I saw *Godspell* was at the Bayview Playhouse in Toronto 40 years ago. I was raised Protestant/Baptist. Jesus certainly wasn't laughing in any pictures hanging in my childhood churches. I left the theatre that night with a whole new appreciation for this character. He cried; he laughed; he danced; he played with his friends and he had a sense of humour. I hadn't considered those possibilities. And it changed my faith experience."

Godspell is a mix of many theatrical and music traditions including clowning, pantomime, vaudeville, folk music and rock music. The early 1970s Toronto productions included some now famous professional performer folks including Victor Garber, Eugene Levy, Andrea Martin, Gilda Radner, Dave Thomas, Martin Short and the show's musical director, Paul Shaffer. The Mummer cast includes local stage veterans Hilary Fennell playing Jesus and Reverend Phil Hobbs playing Judas and the rest of the cast coming from all over the County. "It's quite a different experience for us and particularly a challenge for me," says Monica.

Usually stage musicals come pretty much

with full directions: Open the package of scripts and music; stir with a committed cast and crew; and wonderful things happen on stage. Well, wonderful things are happening again. The cast is amazing! But this show comes with very few directions on set, timing, costumes - so it has been much more of a collective creation. It's also a very high energy and physical show. Our cast ranges in age from 12 to early 60s and everyone is on stage all the time for the full two acts."

"I've chosen to set our production in an old abandoned church, not unlike the fate of the Mount Tabor building in 1967 when the United Church of Canada was downsizing," says Monica. "With each Mummer show here, a sense of community gets built; new friendships are formed; more creative energy is put out there for "re-creation". Yes, I think it's the right place and the right time for this play from the Mummers."

Show dates are April 12, 13, 19, 20 at 7:30 p.m. and an April 14 matinee at 2:00 p.m.

Ticket are available at Green Gables in Bloomfield (613-393-1494), Side Street Gallery in Wellington (613-399-5556), AV Frame and Photo in Picton (613-476-3112) and at the Quinte Art Centre in Belleville (613-962-1232).

SOUTH BAY UNITED CHURCH **Special Events 2013**

Saturday, May 18th

Yard Sale of the Year

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Sunday, July 21st

**Church service featuring
Music at Port Milford Students**

Saturday, November 16th

Christmas Sale and Luncheon

2029 County Road 13, South Marysburgh

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The South Marysburgh Recreation Committee, including the Marysburgh Mummers and the Milford Fair

Upcoming Meetings & Events

Recreation Committee Meeting

Thursday, April 25th at 7:30 p.m.
at the Milford Town Hall

Wii Bowling

At the Milford Town Hall from 2:00 p.m. - 4:00 p.m.
every Thursday until May 2nd.

Fair Board Meeting

Wednesday, April 10, 2013
at the Milford Town Hall at 7:00 p.m.

'Godspell'

April 12, 13, 14, 19, 20 & 21
at Mt. Tabor Playhouse

If anyone has pictures or any information on past Milford Fairs, please contact Bruce Dowdell at 613.476.8891. They will be scanned and returned to you.



Please join us for these special
April Theme Nights

This Saturday, April 6th

A Night in the Islands

\$25.00 per person

Saturday, April 13th

Pre-Theatre Dinner

Come for dinner before seeing 'Godspell'
\$25.00 per person

Saturday, April 20th

German Night

\$30.00 per person

Saturday, April 27th

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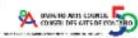


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...and many more



"BING!"

...and while I'm at it, something else...

By George Underhill

We bought a big TV set about a year ago. Each time it's turned on, a green light glows, and it sort of gathers its breath and then emits a loud, annoying "BING" sound. I was conditioned to hear this sound for the rest of my life until Diane was messing around with the controls and found an option to do away with this irritating noise. I am grateful to her but am a little irritated with Sony. Why put this noise there in the first place? Probably some techie could explain the purpose of this, but I don't want to know because I'm sure it would make no sense.

The thing is, some of the things you buy have so many features and functions only driven people or the avidly curious can learn them, just like the TV. I bought my truck, oh, seven years ago. After I had owned it for a year or so my daughter borrowed it to go to IKEA in Toronto. It was a blistering hot day and I warned her it was a truck naked of features. No air conditioning, no electric windows and so on. Later that day she called me on the 401 via her cell phone, saying, "What are you talking about Dad? This truck has air conditioning. There's a little button with a snowflake on it. Press the button and the air conditioning comes on." I didn't know. I had been driving around leaking beads of sweat and the truck had air conditioning. What else am I missing? Diane's car is keyless, the advantages of which escape me, but that doesn't matter because I rarely drive it. But I do fiddle with the radio, and one mis-touch, one jiggling of the fingers as you try to push an icon, and BING! The whole thing transports itself to satellite communication or something. It took me several minutes to find out how to turn it off. Jeez.

I bought a digital camera and had trouble getting the thing to take a picture, a close up of a mushroom. After trying several times, I put it on display so I could see what kind of pictures I had taken. Well, I didn't take any still pictures. I had taken a video of a mushroom! The action inherent in a mushroom is inappropriate for a video. I didn't know the thing could take videos, and still don't know how I did it, nor have I tried to find out.

I have a few friends who know all this stuff. They research it, experiment and become familiar

(Continued on page 7)

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2013 CALENDAR OF EVENTS

Yard & Rummage Sale	May 4th
Canoe Trip	May 20th
Pork & Corn Roast	August 7th
Turkey Supper	Sept. 18th
Yard & Rummage Sale	Oct. 5th
Christmas Tea & Bazaar	Nov. 9th

*Watch for further details about these events in
future issues of the Mirror.*

Gossip!

*Personal Notices, Announcements
& Random Notes*

The County Club

You may have noticed that the old Stedman's store on Picton's Main Street has undergone something of a transformation. Paul and Jennifer Brinco, owners of The County Club and Spa formerly located on Stanley Street in Bloomfield, bought the building from Stedman's, invested in additional equipment, and significant upgrades and renovations and re-opened on Easter Monday.

I had had something of an wake-up call just after New Years when I paid a visit to the emergency department at PEMH with a minor complaint that I thought should be checked by a doctor. A visit to 'emerg' is a pretty good way to have the follies of your ways explained to you in no uncertain terms, particularly when those follies involve too healthy an appetite for the wrong foods and too little exercise.

Motivated by the fact that the County Club was moving that much closer to South Marysburgh, I paid them a visit in Bloomfield, took out a membership, had an assessment of my general health and abilities, and began exercising on a daily basis.

I have belonged to several health clubs over the years—some large, some small - but the Brincos' County Club is proving to be the best of the lot for some fairly basic reasons: it's clean; it's well managed by people who know what they're talking about; and it has most of the equipment you'd need to begin and maintain a regimen toward better health. It's also small enough that answers to questions are close at hand, and you can't get away with doing things incorrectly.

A further bonus to the community is that the Brincos understand and believe in the necessity of retaining built heritage; although the interior of the building has been modernized and re-purposed, the exterior façade won't be. That belief—and their commitment—may help draw more businesses to fill the vacant store fronts along Picton Main Street.

Thank You...

Many thanks to all the volunteers who made the eleventh annual Easter Parade and Egg Hunt such a success: Ril Giles for decorating the trees along the parade route; Leon McConnell, Brent Walker, Chris Pengelly & Mendy Berkson for organizing a safe parade; and the OPP for allowing the parade to take place.

Also, Karen & Doug Gyde along with Noah & Emma for looking after the Egg Hunt; Sandie Blackford and her team of Janet & Leslie Richardson, Karen Gyde & Barb Gates for looking after the Food Booth; and Jennifer Ackerman for the pony rides.

Finally a special thanks to all the families who came out and participated in the event. See you next year!

Bruce Dowdell, Chair, South Marysburgh Recreation Committee.

Curly, Larry and MoE

In case you missed it...

The federal Minister of the MoE, Peter Kent's, message about removing the small fishing village located on federal crown land on the south shore at Pt. Traverse:

"The federal department has a duty to keep commercial enterprises off Crown Land."

Lease transfers from existing lessees to non-family third parties "are not being approved in order to help preserve this important wildlife area."

"This supports the department's mandate and the national wildlife area's objective of protecting and conserving wildlife and their habitat."

Meanwhile, about 10 KM west of Pt. Traverse on provincial crown land on the south shore at Ostrander Point, the Ontario MoE's approval of Gilead Power's commercial 9-turbine Ostrander Wind Energy Park states:

"The Company shall contact the Ministry of Natural Resources and the Director if any of the following bird and bat mortality thresholds...are reached or exceeded:

- (1) 10 bats per turbine per year;
- (2) 14 birds per turbine per year at individual turbines or turbine groups;
- (3) 2 raptors per wind power project per year;
- (4) 10 or more birds at any one turbine during a single monitoring survey; or
- (5) 33 or more birds (including raptors) at multiple turbines during a single monitoring survey.



South Bay U.C.W.



U.C.W. met at South Bay United Church hall on Wednesday, March 13 for a pot luck lunch at 12:00 noon. And what a lunch it was!

The meeting proper started at 1:30 with president Sandra Emlaw opening with a reading about a Resident Tourist.

Our purpose, theme hymn and the Lord's Prayer followed.

Skip's devotional was based on Thessalonians chapter 12, verses one to eleven. We are all gifted in some way and we should have gratitude for the gifts we are granted.

Twelve members and one guest answered roll call by wearing green and telling something about St. Patrick's day. Fifty sick calls were made.

Minutes of the February meeting were read, corrected and approved.

The ladies will supplied coffee and muffins after the sunrise service on Easter morning. Maureen and pat volunteered to host this early morning breakfast.

The covenanting service for minister David Colwell will be held at South Bay United Church on Sunday, April 28 at 4:00 p.m. U.C.W. are supplying the food to follow the service.

The ladies filled in their 2013 schedule up to and including June.

Collection was received and dedicated.

Alice's program challenged the ladies to dig deep in their memories to identify old time products. She finished by reading about the problem other old timers have as they age.

Prayer closed the meeting.

Upcoming Events

Thursday, April 4 – Milford Friendship Circle will meet at the home of Maureen Rudd at 1:30 p.m. Maureen has Thought for the Day; Roll Call—bring hygienic articles for Alternatives for Women; Alice has program.

Wednesday, April 10 – South Bay U.C.W. will meet at the church hall at 1:30 p.m. Irene Rudd has devotional; Roll Call—bring apple juice; lunch—Pat York and Sandra Emlaw; Program—Brenda Minaker; Objective—toiletries for Alternatives for Women.

Saturday, May 18 – Reserve this day to attend South bay United Church yard sale to pick up the bargain of the year.

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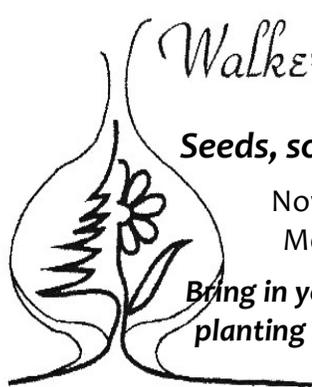
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And once sent out, a word takes wing beyond recall

—Horace



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(‘Bing!’ continued from page 4)

with all the features, then brag about them. Do you know all the features of your washing machine or your dryer? Even if you do, you probably never use them.

The “*Something Else*” in the title of this article refers to the mighty OLG (Ontario Lottery and Gaming). Lotto 649 offered a “special Bonus” in the February draws. I mis-typed “draws” as “flaws” in the first pass of this, clearly a subconscious error. The special bonus was four Wednesday ticket draws for \$100,000. Holy Smoke! \$100,000! A special handout was available where Lotto tickets were sold stating the odds of winning the special bonus were 1 in 13,983,816. Did you get that? Maybe I won’t hasten down to my Lotto seller in a paroxysm of excitement to fork over my money for a 1 in 14 million chance.

I admit it. Diane and I go to the Casino in Gananoque. It’s kind of fun if you like that sort of thing and keep away from the ATM’s and thus lose only what you came with. I get a kick out of the Casino ads which show well dressed, good looking people laughing uproariously as the gaming tables kick out big money to them. You get a sense of the reality of the demographics when you see row after row of handicapped parking spaces in the lots. Inside, the slot machines are busy with white, grey and blue haired old people pressing buttons, seemingly having no fun. Those that come in busses sit in the waiting room after an hour, having lost their money and waiting for the bus to depart, sometimes for hours. In Florida, they had special bus trips to the Casinos in Mississippi which a lot of oldsters took to go to the buffet. Many didn’t gamble. It was a trip, more fun than sitting in their condo looking at an empty beach. I read that the Casino is the last stop on the way to the grave.

I don’t mean to carp, whine and complain all the time, but it makes me feel good. And it’s March. It’s hard to be upbeat in March.



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Preserving Our Historic Landscape

What wpd Canada Has Not Shared ...

By Liz Driver

Recently, County papers carried a "Notice of Public Meeting" to be held on April 29th by wpd Canada, about the Interconnection Line that would run from the Royal Road substation to near the Picton Transformer Station if the White Pines project is approved. Documents must be available for public viewing 30 days before the meeting - Easter Sunday! Alert observers found some documents newly posted on wpd Canada's website on Good Friday. Alas, much about the proposed Interconnection Line and its impacts remains mysterious.

Astonishingly, wpd will only be able to confirm whether the lines will be underground or overhead after the public meeting, i.e., "during detailed design". The Heritage Assessment Report describes the lines on page 20: "The 69kV interconnection line is expected to be installed, either underground or overhead, within the Right-of-Way. Above-ground infrastructure may be mounted within conduits to the sides of three existing bridges ..."

The Report presents three photographs of the "existing visible ... wooden monopoles along the edges of roads" – the familiar, small poles that carry electricity to our homes. Regarding the impact of new poles carrying 69kV lines through our heritage landscape, we learn that "if similar in composition to existing, will not detract from the character of the area." The consultant does not comment on the types of material (concrete?) or larger size (how much taller?), or how negative visual impacts of high poles will be amplified when seen together with turbines. The lack of analysis leaves residents to draw their own conclusions.

If the lines are buried, an engineer will determine the acceptable level of vibrations for heritage buildings, presumably for different building types. The vibrations will be monitored for 21 heritage buildings closer than 60 m to the drilling. There is no comment about vibrations affecting homes without heritage significance.

The Ministry of the Environment has allowed wpd Canada to treat the Interconnection Line as a

"project modification," thereby limiting public review.

Residents of South Marysburgh will perhaps not be surprised that wpd Canada has yet to share the results of photographs it took during February's site tour with the heritage community, and has not sought input from the heritage community about the selection of culturally significant views for modelling.

South Marysburgh, and indeed the entire County, deserve better.

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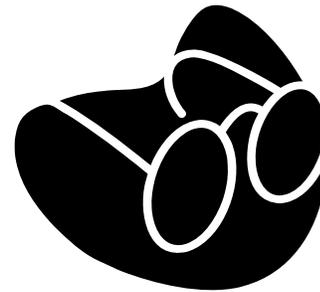
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Druella Acantha Malvina's Column

Gem for the month: Be to his virtues very kind and to his faults a little blind.

Did you ever wonder...

- How important does a person have to be before they are considered assassinated instead of just murdered?
- Once you're in heaven, do you get stuck wearing the clothes you were buried in for eternity?
- Why does a round pizza come in a square box?
- What did cured ham actually recover from?
- If a deaf person has to go to court, is it still called a hearing?
- Why are you **IN** a movie but you are **ON** TV?

Like a lot of husbands throughout history, Webster would sit down and try to talk to his wife. But as soon as he would start to say something, his wife would ask, "And what's that supposed to mean?"

Thus Webster's Dictionary was born.

Mother Love

An elderly lady called her friend, May, on her 100th birthday. "How are you going to celebrate?" she asked.

"My children are coming for the weekend," May said happily.

"You must be looking forward to that," her friend said.

"Yes," May replied, "but it's a lot of work washing the floors, making the beds and cooking meals."

"Why don't you wait and have the children do it?" the lady suggested.

"Oh, no, I couldn't do that," May countered, "They're in their 80s!"

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After Leslie brought home her fiancé to meet her parents, her father invited the young man into his study to find out more about him.

"What are your plans?" he asked Joseph.

"I'm a scholar of the Torah," Joseph replied.

"Well, that's admirable," Leslie's father replied.

"But what will you do to provide a nice house for my daughter?"

"I will study and God will surely provide for us," Joseph explained.

"And how will you buy her a nice engagement ring?"

"I will study hard and God will provide for us."

"And children?" asked the father.

"Don't worry, sir, God will provide," replied the fiancé.

The conversation continued along the same fashion. After Joseph and Leslie had left, her mother asked her father what he found out.

The father answered, "Well, he has no job and no plans, but the good news is that he thinks I'm God."

Q: Why does a man examine his wedding ring?

A: He's trying to find the expiry date.

Exit Line:

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Rough Puff Pastry

By David Larkin

I said I would do a pastry method this month, the one I use for Steak and Kidney Pie and now is a good time as I just made one of these pies for our St. Patrick's Day pot-luck at St Philip's.

In the late 1940s my mother was faced with learning how to cook at the age of 50 when she returned to England from India after WW II. She decided she was only going to bother with learning one kind of pastry and chose Rough Puff Pastry, a decision her family had cause to appreciate. You can reasonably argue that nowadays one can buy ready-made puff pastry in the supermarket, so why make your own? Well, I think you can do at least as well as the commercial product and you will find making this pastry a rewarding skill. And I think it tastes better. We had a workshop on making this pastry at St Philip's and it was well received.

You will require 1 lb. of all-purpose flour (3 1/5 cups); 1/2 tsp. salt; 3/4 lb. of fat (either 1/2 lb. of Crisco **and** 1/4 lb. of margarine **or** 3/4 lb. of butter); approx. 10 oz. (300 ml) of cold water (used as required); and 1 tsp. lemon juice.

Sift the flour and salt into a bowl, having saved about 2/5 cup for the board and rolling pin. Cut the fat up into pieces about the size of a walnut. To do this, I usually chop the fat into 1/4 inch slices and cut each slice into six. Put the pieces in with the flour. I always used to use Crisco and margarine but now I prefer to use only butter. It is essential that you leave the fat in these chunks - if you cut it too small you won't be making any puff pastry. Add 1 tsp. of lemon juice to the cold water. The purpose of the lemon juice is to make the pastry easier to roll out. Take a knife and slowly stir the flour and fat mix while you carefully add the cold water. Adding the water is the critical step. You must use only just enough water that all the loose flour is absorbed in the dough. Too much water and you will have a soggy ball of dough, with which it is impossible to work. You should have some water left over in your pourer, but the amount depends on the flour and the humidity. The fat will remain in chunks. A big ball will be formed. Handling this as little as possible, take it out of the bowl and place on the floured table. Make sure the rolling pin is well floured too. Roll the dough out until you have a rectangle, about 6" by 18". Fold a third of this up and cover with the remaining free third. Bang round the edges of the 'packet' with the rolling pin to seal it, and then thump three times in a row with the pin across the width of the packet. Rotate the packet 90° and roll out again until you have achieved

(Continued on the next page)

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another rectangle like the first one. Fold over by thirds again, and repeat the thumping process. Dust the table with flour and do this one more time. As you proceed you will see and feel the character of the dough change as it becomes pastry. The lumps of fat become less noticeable.

After the third iteration, pop the pastry in a plastic bag and put it in the fridge to rest for at least 30 minutes. Then you can repeat the process two more times, flouring the table each time so the pastry does not stick. You will now have achieved 243 layers of thin fine pastry! Put it back in the plastic bag and into the fridge to rest again. Leave it for at least 30 minutes though longer - a few hours or overnight - will make it easier to roll out to the final thickness.

When using it, say to cover a steak and kidney pie, roll it out and place on the pie dish over the filling. Cut slots to release steam, and glaze with some well whipped egg to which you can add a dash of milk and a little white pepper and salt. Heat the oven to max, put in the pie and turn it down to 425°F for 30 minutes. After that it is best to reduce the temperature to 350°F for the required time. (I used to go to 250° but now find 350° makes the pastry rise better). When you reduce the temperature, you may want to drop the pie one level in the oven, and cover the pastry with foil to prevent burning.

Left over pastry will last about 5-6 days in the fridge, more if you freeze it.

This pastry makes excellent sausage rolls. For a filling, I use 1 lb. of pork sausage meat to which 3 oz. of Polish sausage, a sliced onion and seasoning has been added and the lot chopped up in a food processor. It will bring back memories of the delicious sausage rolls that we used to be able to get in Picton of a Saturday morning (if one was quick) at the Francis Bakery where Portabello now operates.

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Conceived and originally
directed by John-Michael
Tebelak.

Music and Lyrics by
Stephen Schwartz.

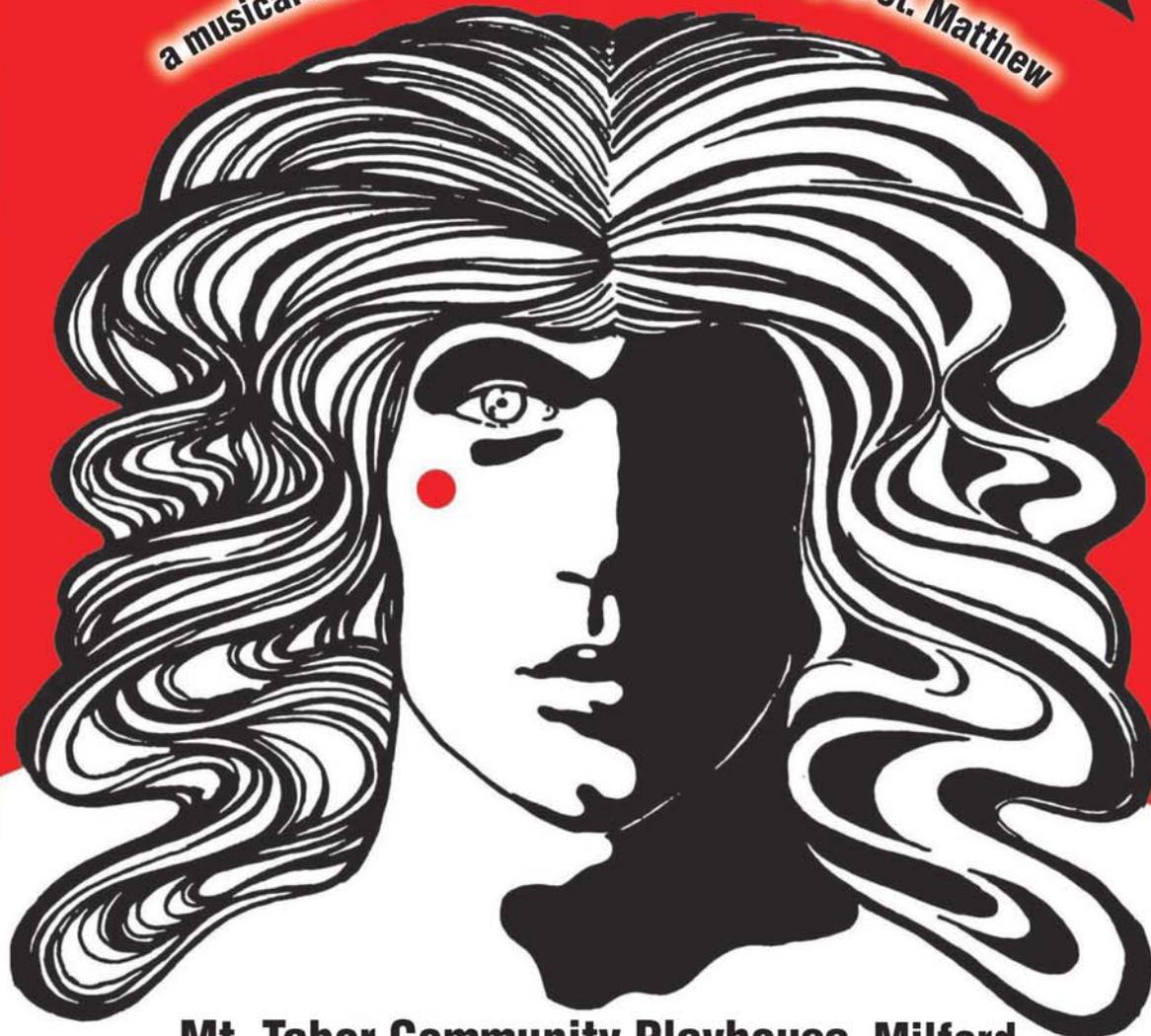


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