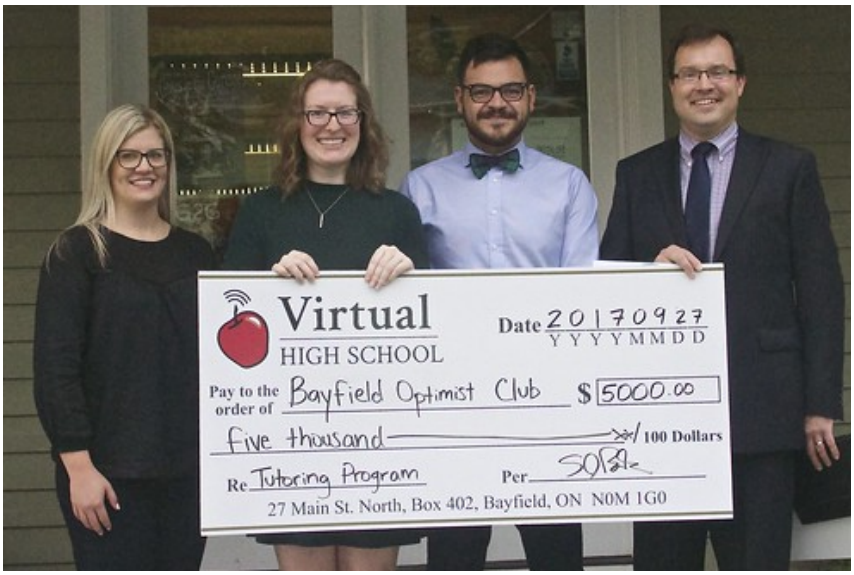
RE/MAX
PHARMASAVE
NAPA AUTOPRO
IAN MATTHEW CA
519-565-5336
TCC
Bayfield Lions Club
"We Serve" Since 1947
www.bayfieldlions.ca
ROYAL LEPAGE
LakeHuron
HONDA

BAYFIELD BREEZE
the village's own online news source

SHARE

Oct. 11, 2017 Vol. 9 Week 42 Issue 432

# AN APPLE FOR TUTOR




Bayfield Optimist Club President Glen Steinson got a very pleasant surprise recently when he went to present a plaque to the Virtual High School in recognition of their partnership in the club's tutoring program by supplying access to courses to the tutor, in addition VHS also contributed $5,000 to the project. Presenting the cheque to Steinson (far right) were from l-r: Jackie Loebach, marketing and user experience at VHS; Kelli McGregor, assistant registrar and Richard Vallejo, director of First Impressions. (Photo by John Pounder)

# PETITION

An online petition has been created regarding the proposed development at 89 Main Street South in the village. The petition entitled, “Preserve Bayfield, Ontario's heritage culture - say "NO" to corporate encroachment” that will be sent to the CAO of the Municipality of Bluewater Kyle Pratt. It was launched midday on July 11 and as of publishing time had generated 689 signatures.

For anyone interested in viewing the petition please visit: www.change.org.

# ARTISTS GUILD WORKSHOPS

Bayfield has many creative people living here both full and part time and many of them comprise the Bayfield Artist Guild. These members are hosting a couple of workshops this month.

The first is “Learn to Paint II” to be held on Monday, Oct 16 from 10 a.m. to 2 p.m. followed by “Learn to

# BAYFIELD RESIDENTS LAUNCHING A COFFEE TREE FOR HOSPICE

For many years there has been a desire – and need – to create a residential hospice in Huron County, and thanks to the efforts of many people in the community, this has now become a reality. For many people with life-threatening illnesses the only choice for end of life care has, up to now, been a hospital palliative care bed or home care. There are many people who are not able to be cared for at home, and the hospital choice is extremely limited in our area, with little facilities for visiting families. A residential hospice offers a completely different choice. A home-like place where families can be together for the final days of their loved one's life, without having to worry about them being kept comfortable; a place where children and grandchildren can all visit; a place where families can even celebrate birthdays or other special events that the loved one would otherwise miss

An aerial view of the Huron Residential Hospice set to open in the spring of 2018. (Submitted photo)

On Aug. 31, a beautiful 12-acre property near Clinton was purchased by Huron Hospice with a view to renovating and extending the house to offer a four-bedroom residential hospice. A fundraising committee has been established to raise at least the $2.5 million needed to complete the purchase and renovation of the property. It is hoped that the Huron Residential Hospice will open its doors in mid-March 2018. Hospice embraces the unique needs of each of its residents, helping them to live life as fully as possible until the end of life. It will offer 24-hour care and support by staff with specialised skills in palliative care, as well as highly trained volunteers. This service will be provided free of charge to residents and their families.

A group of Bayfield residents have come together to add their support to the "Moments Matter" fundraising campaign for Huron Residential Hospice. As part of this initiative, they are holding a series of unique social fundraising events – the "Coffee Tree for Hospice"!

The idea is based on a "pyramid scheme" but the end result being a very large financial donation to the residential hospice. Seven people (one each from various towns in Huron County) become individual hosts for a coffee morning (or afternoon tea, cocktail party, etc). The guests will be given information on the new Hospice and what the fundraising aims are. These seven people will then go on to be hosts themselves and they will each invite six guests (making a total of 42 people). Over the course of five rounds, the number of guests at each coffee morning goes down from seven to three, but the number of total guests grows exponentially, with the final round amassing 840 coffee events, hosting 2,520 guests, and the total number from the whole tree is 3,619. (In Bayfield the total number would be 516).

Each invitee will be asked to donate a minimum of $10 to Huron Residential Hospice. Any donation of $20 or over will receive a tax receipt. This means that the minimum amount raised would be $36,190! All coffee events will be concluded by mid-December.

Zentangle" on Friday, Oct. 27.

The "Learn to Paint II" workshop will be held at St. Andrew's United Church on Oct. 16. Participants will paint in acrylic and a color theory lecture is included.

The session is limited to 20 participants. The event cost is $20 or join the Guild for $25. A supply list will be sent to participants.

To register please email Bayfieldartistguild@gmail.com.

# GARDEN CLUB

Steve Jenkins, of Portershill Wild Bird Seed Co., in Bayfield, is an enthusiastic "birder". He will be the guest speark at the Bayfield Garden Club meeting to be held on Monday, Oct. 16 at the Bayfield Lions' Community Building.

Startig at 7:30 p.m. he will share with those who attend tips and ideas on how to welcome and attract the many overwintering birds to local gardens.

There will be refreshments and a lucky draw after the speaker.

# WITCHES WALK

The Third Annual Witches Walk in the woods behind The Ashwood Inn is set for Oct. 28.

Those who dare can take part in a spooky walk along the trails from 6-8 p.m.

With 10 groups already signed up and planning their scary stations along the trails, this year's event is set to be the biggest and best yet! There are still spaces available so if a local business, community group or just someone who loves Halloween would like to take part they can contact the The Ashwood through Facebook messenger, email info@theashwood.com or phone 519 565-4444 to reserve their scary station location along the trail.

Entrance is by donation with this year's proceeds going to support Big Brothers Big Sisters of North Huron and Huron Residential Hospice. Free goody bags will be provided again this year thank you to The Bayfield Optimist Club.

In honor of this special event, The Ashwood Bourbon Bar will be serving up Butter Beer ala Harry Potter!

# GAMES DAY

If you are interested in becoming a part of this special (and fun!) initiative, please contact Kate Lloyd-Rees at bayfieldforhospice@gmail.com and your name will be passed on to the existing local hosts.

# TURNER TO SPEAK AT FUNDRAISER FOR VILLAGE FOODBANK

The Photography Club of Bayfield PCoB) is proud to sponsor an “Evening with Brad Turner” on Thursday, Oct. 19 at the Bayfield Town Hall.

The general public is invited to come to what should be a very entertaining evening starting at 7:30 p.m. Admission will be free to all with a suggested donation at the door to the Bayfield Foodbank (Feed my Sheep).

Born and raised in Bayfield, Turner attended high school at H.B. Beal Secondary School in London, ON to pursue radio and television production. While there, he borrowed the money from his mother and beloved local teacher, Ede Turner, to buy his first camera – a Pentax film camera.

He began taking pictures of his childhood home of Bayfield and taught himself how to process the film. What began as a creative exploration of his unique point of view of Bayfield has led to an award-winning career as a producer and director in television and film.

Turner also has a love for fine art, and owns the Turner Gallery in Bayfield, which sells and promotes living Canadian artists.

As most of area residents probably already know, Turner has become a genuine Bayfield success story having directed over 300 episodes of popular television. During his four-year tenure on the critically acclaimed FOX series, ‘24’, he won an Emmy Award and served as an Executive Producer for the final two seasons.

In 2005, he directed the CBC mini-series, ‘Human Cargo’, which won several Gemini Awards, including Best Director, and garnered a prestigious Peabody Award.

Over the past few years, Brad and his wife, Jessica, have worked in New Zealand producing the fantasy series, ‘The Shannara Chronicles’. The second season begins premiering this fall on SpikeTV and Netflix. Other recent credits include: ‘Designated Survivor’, ‘Daredevil’, ‘Homeland’ and ‘Agents of S.H.I.EL.D.’.

From Los Angeles to New York and Vancouver, Paris to Auckland and Capetown, Turner has maintained a passion for photography.

“Over my career I’ve seen camera formats change from film to digital with a wide variety of technology available, but one thing that has remained constant is the narrative power of good composition,” he said.

In his presentation, Turner will share his journey through the various camera formats he has utilized in his highly successful career – starting with his early photographs from Bayfield, work from his travels in production - and video work, including drone footage from this past summer in Bayfield.

Members of the PCoB feel that this is truly an amazing opportunity to see and hear the “Boy from Bayfield”.

# STILL TIME TO APPLY FOR FUNDING FOR A VILLAGE RAIN GARDEN

Friends of Bayfield Library (FOBL) are embarking on a new method of entertaining children at the Bayfield Public Library. They hope that the "Games" event planned for Saturday, Oct. 28 will be a fun opportunity to learn a new game or play a familiar game with others: parents, sisters, brothers or friends.

For Settlers of Catan FOBL members request players to sign up at the Library Circulation Desk.

The event will run from 10:30 a.m. to 12:30 p.m. and children aged six and up are welcome to take part in new games, old games, long games, short games – board games!

# HISTORICAL SOCIETY

He is a retired Federal Deputy Minister and a member of the Bayfield Lions’ Club. He belongs to the Pioneer Park Association as well as the Bayfield Ratepayers’ Association and is a former Bayfield Historical Society President. He is also one of the players on the award winning Bayfield International Croquet Club team!

The Bayfield Historical Society (BHS) is more than pleased to announce Bill Rowat as their speaker for the October meeting. The Croquet Club’s tale of climbing to international award winning status should be a most interesting story.

All are welcome to the meeting that will be on Monday, Oct. 23 starting at 7:30 p.m. at the Bayfield Lions’ Community Building.

Refreshments will be served at the conclusion of the meeting and memberships are available.

Village residents could create their own rain gardens similar to this one found on the East side of Pioneer Park with funding help form ABCA. (Submitted photo)

If you have been thinking about installing a rain garden on your property in Bayfield, there is still time to apply for funding, according to the Ausable Bayfield Conservation Authority (ABCA). A single downspout rain garden typically costs between $1,000 and $3,000. Homeowners can receive up to 50 per cent of the cash costs to a maximum of $500.

Design of the garden and the application can be completed now in preparation for garden construction, which takes place next year. Rain gardens are low-maintenance gardens that can be designed to match existing landscaping, formal gardens or natural gardens. Homeowners can choose plants specifically to attract birds, butterflies, and other pollinators.

There has been considerable interest in rain gardens since the demonstration gardens went in at Pioneer Park last year, said Hope Brock, Healthy Watersheds technician with ABCA. “Not only is this funding a great opportunity to beautify your property, but homeowners can actively help protect water quality,” she said. “By capturing stormwater in rain gardens, homeowners can slow down runoff, and help prevent polluted runoff from reaching storm sewers and, ultimately, the lake.”

Bayfield homeowners interested in receiving funding to create a rain garden on their property should contact a local landscape professional who has received a Landscape Ontario endorsed rain garden certificate. (To find a list, visit the ABCA rain gardens page at this link: abca.on.ca/page.php?page=rain-gardens). Once the contractor has provided a plan and a quote for the garden, the homeowner will need to contact ABCA staff for a site visit to complete the application, which is available online. Grants, subject to approval, are paid out upon satisfactory completion of the rain garden. Homeowners can apply for funding without a contractor but preference is given to the applications that use a certified contractor.

Rain gardens are shallow, sunken gardens. They protect local water quality when they collect, absorb and filter water running off of land during storms. When it rains or when snow melts, water runs off roofs, patios, and driveways. Rain gardens can prevent this water, along with contaminants the runoff picks up, from draining directly into a local storm sewer or nearby watercourses.

“Rain gardens provide benefits to water quality,” said Brock. “Rain gardens reduce flooding and erosion, and they can also add beauty to your yard and create habitat.”

# COOKIE DAYS THIS WEEKEND

Got milk? Bayfield Guiding has the cookies to go with it. And on Oct. 14 and 15 the girls will be selling these cookies at the Bayfield Foodland plaza and the Michael's Pharmasave Plaza.

Come visit these super cookie sellers from 10 a.m. to 2 p.m. both days and help them reach their goal of selling 1,800 boxes of cookies!

The chocolatey mint Girl Guide Cookies are back for a limited time this autumn. They are selling now for $5 a box and are available from Bayfield Guiding members.

# WEST COAST ASTRONOMERS

The West Coast Astronomers (WCA) invites everyone to join the WCA, with or without a telescope. Their next Star Party is 7:30 p.m. on Wednesday, Oct. 18 at the Agricultural Park in Bayfield.

Visit www.westcoastastronomers.info for more details, locations and times. Each party is limited in the number of participants that can be accommodated. Please use the 'Register Now' button on the 'Star Party' page to reserve a spot. If the sky is not clear on the designated night, the event will be cancelled. If you have doubt on the status of the event please call 519 868-6691.

Any amateur astronomer, eager to bring their telescope, and share their knowledge with others, please call the number listed above.

# OCTOBER 18

On Oct. 18, over 90 restaurants in 19 Canadian cities will join together to donate proceeds from dinner service to Community Food Centres Canada (CFCC), supporting community food programs that build health, hope and belonging in low-income communities across the country. Funds raised will directly support local Community Food Centres that bring people together to grow, cook, share and advocate for good food for all.

Participating in the event is easy: Diners visit www.restaurantsforchange.ca to find a participating restaurant near them and make a dinner reservation for Oct. 18. Locally The Black Dog Pub and Bistro will be taking part.

# TROUT DERBY

Oct. 13-15 are the dates set for the Bayfield Lions’ Club’s annual Joe Brandon Memorial Fishing Derby.

This popular annual event often sells out with 250 guests. Fish may be caught from the Bayfield River only from 11 a.m. on Friday to noon on Sunday. The weigh station is set up at Rainbow Valley Campground. The fishing is only allowed east of the Hwy 21 bridge.

The top prizes are: first, $800; second, $400 and third, $300.

The Eric Earle Memorial will be awarded to a contestant aged 15 or younger. It consists of a cash award of $100 and a plaque. The Bill Thorpe Memorial will go to a person in the 16-18 years category. It is also a $100 cash award and a plaque.

All participants will have the chance to win a variety of other prizes generously donated by area

If the chocolatey mint variety of cookie isn't a favorite, not to worry, the girls also have a few boxes of the Classic Chocolate and Vanilla Sandwich cookies available for the same great price.

Profits from the cookies are used to support the girls in their varied activities and to subsidize outings. Want to reserve a box or two? Please call Melody Falconer-Pounder at 519 525-3830.

merchants.

Tickets are $25 and can be purchased from Lion Tom Grasby at tgrasby@tcc.on.ca or call 519 565-5142 or from Nip & Tuck, Brandon Hardware, both in Bayfield; Goderich Bait & Tackle and Angling Sports of London, ON.

# MORE THAN SEVENTY-THOUSAND VISITED TENTED CITY

An aerial view of Tented City home to IPM 2017. (Submitted photo)

Organizers behind the 2017 International Plowing Match and Rural Expo (IPM) are pleased to confirm that the 100th edition was a very successful Match. The IPM welcomed 76,546 visitors over the shortened, four days of the IPM.

IPM Chair Jacquie Bishop said, "All of our stakeholders rose to the challenge to overcome the weather adversity during the week of the IPM which allowed us to welcome thousands of visitors to the Match. The IPM executive is pleased with the success of our exhibitors, our engagement of the residents welcoming people to the area, our community businesses with their sponsorship and support from all government levels."

She went on to compliment all the volunteers.

"Our volunteers went that extra "weather" mile showing the attendees the pride we had of hosting the 100th International Plowing Match and Rural Expo in Huron County."

Ontario Plowmen's Association (OPA) President, Don Priest added, "The 2017 IPM was a great success. The IPM and OPA extend a most sincere "thank you" to the many sponsors large and small and all the IPM corporate partners for their financial contributions and their in-kind support. Our presenting partners – Ontario Mutual Insurance Association, BMO Bank of Montreal and Hydro One – were once again central to the success of this year's IPM."

The streets of the IPM Tented City were crowded with visitors enjoying the many events and exhibits; Cathy Lasby Executive Director of the OPA noted, "Our visitors enjoyed an exciting

# HURON HERITAGE FUND

November 1st is the next deadline for individuals and organizations to submit applications for the Huron Heritage Fund (HHF). Established in 2007, the purpose of the HHF is to encourage the preservation of heritage assets and activities of heritage importance to the County of Huron and its residents.

Many initiatives from throughout Huron County have been supported by the HHF since its inception. In recent years, supported projects have included: the book, entitled, "A Snippet in Time" published for the 150th Anniversary of East Wawanosh Township and renovations to the Benmiller Community Hall and Thames Road Community Park.

"The County will contribute up to 50 per cent of the costs of a project to a maximum of $5,000," said Elizabeth French-Gibson, Senior curator at the Huron County Museum.

This investment leverages other groups or individuals to invest in Huron County's heritage also. Projects will assist in the preservation and restoration of heritage landmarks, historic buildings and objects of historical significance not owned by the County of Huron. Heritage publications and events also qualify for support under this program.

More information about the application process can be found on the Huron County Museum's website at https://www.huroncountymuseum.ca/huron-heritage-fund/.

# SPINNERS, WEAVERS AND QUILTERS

Huron County is home to many talented artists and artisans including two local guilds that promote the fibre arts.

Spear-headed by Evelyn Hardy and Ruth Knight, The Huron Tract Spinners and Weavers Guild began in the spring of 1978. From the onset, the mandate of the group was to support and encourage guild

program of events this year as well as the wide range of vendors. Exhibitor space was sold out – for both inside and outside vendors – for the 2017 IPM."

Brian McGavin, Local Executive Committee member, highlighted the youth attendance, "The commitment from our local schools was outstanding. Fifty-four buses rescheduled their attendance at IPM 2017 after Wednesday of the Match was cancelled and a total of 202 buses full of youth attended IPM 2017 to celebrate and learn about agriculture and rural living."

Organizers wish Chatham-Kent all the best as they embark on planning the 2018 IPM!

# PAIN AND SYMPTOM MANAGEMENT CONSULTANTS PART OF HOSPICE

BY KAILYN PASMA**

The World Health Organization defines palliative care as follows: "it is an approach that improves the quality of life of patients and their families facing the problem associated with life-threatening illness, through the prevention and relief of suffering by means of early identification and impeccable assessment and treatment of pain and other problems, physical, psychosocial and spiritual." Huron Residential Hospice wants to support individuals in our county who need hospice palliative care with access to expertise in pain and symptom management.

Pain is a uniquely personal, subjective and multidimensional experience. Each person experiences pain differently and unfortunately pain and other symptoms are a common and devastating complication of some life-limiting illnesses. Pain can affect a person physically, psychologically, socially, culturally and spiritually. Pain rarely affects one domain at a time. When pain and symptoms are not managed effectively the results could lead to needless suffering and poor quality of life. Huron Residential Hospice will have on-site and remote palliative pain and symptom management support and resources for the patients and families of Huron County.

The Palliative Pain and Symptom Management Consultation Program for South-Western Ontario provides support and access to service providers in their designated areas. The supports available include consultation, education, mentorship and liaising between palliative care resources to ensure the best care available. According to the South-Western Ontario Program (www.palliativecareswo.ca) a Palliative Pain and Symptom Management Consultant can offer the following services to health care providers serving those with a life-limiting illness:

• Assist service providers in applying the Model to Guide Hospice Palliative Care, assessment tools and best practice guidelines

• Offer consultations in person, by telephone, videoconference or email about managing pain and other symptoms

• Provide education and mentoring

• Help build capacity amongst front line service providers in delivering palliative care

• Link providers with specialized resources

Judy White, RN, CHPCN(c) serves Huron-Perth Counties as a Pain and Symptom Management Consultant and Educator. White has been providing consultations, education and

members to learn and perfect the art of weaving and spinning. Membership has changed over the years but the guild is proud that some of the original members are still involved. The guild continues to welcome new members and endeavors to instill in the community an appreciation of this art.

The Goderich Quilters' Guild is celebrating its 25th Anniversary this year. Kathryn Caie, sensing a community interest in quilting, organized a meeting in October 1992. The guild was formed, with Caie as the first president. Many of the original members are still members today. The Goderich Quilters' Guild also provides an opportunity for members to share their expertise and offer encouragement to new quilters. Both guilds offer workshops and support but most importantly, friendship.

Members of The Huron Tract Spinners and Weavers and the Goderich Quilters' Guild are always busy creating beautiful textile items. Many of these quilted, woven and handcrafted creations will be for purchase at the upcoming joint show and sale to be held at the Huron County Museum on Nov. 4 and 5. On site demonstrations will also be taking place.

The joint exhibition will take place on Saturday, from 10 a.m. to 5 p.m. and Sunday, noon to 4 p.m. Admission is free.

For more information, contact Betty Thomasson of the Quilters' Guild at 519 524-4695, or Karen Blackwell of the Huron Tract Spinners and Weavers at 519 524-4497. To learn more about these two guilds please visit their websites. www.goderichquiltersguild.com or www.hurontractspinnersandweavers.wordpress.com.

# HENSALL HALL

The fall schedule of the Hensall Heritage Hall was released recently.

The Hall will welcome the Classic Country Show with CCR featuring, Elton Lammie and Wendy Lynn Snider, on Oct. 14. Tickets are $30 and available from Kathy at 519 263- 2343, Carolyn 519 262-3444, or Liz 519 262-2715. Tickets are also available at www.ticketscene.ca or D&D in Hensall.

Nicole Coward will entertain Nov. 2nd at 7 p.m. Coward's show features hits from such classic Canadian musicians as Gordon Lightfoot, Joni Mitchell, Anne Murray, Sarah McLachlan and more. Tickets are $25.

On Nov. 19, at 2 p.m., the Hall is proud to welcome back the always-popular Larry Mercey Trio Christmas Show with special guest Cousin Clem. Tickets are $30 and will be available soon.

# HURON COUNTY MUSEUM

has been advocating for excellence in hospice palliative care for several years. Her knowledge and expertise is an asset for all hospice palliative care service providers within Huron-Perth as she ensures that each palliative patient has the opportunity for excellent care, including full pain and symptom management. White has a passion for hospice palliative care and strives to instil passion and knowledge within fellow nurses, palliative service providers, community members and volunteers.

For the future of hospice palliative care within Huron-Perth, White states she hopes to see “excellence in the delivery for hospice palliative care from all registered and non-registered health care providers, including physicians and hospice volunteers, no matter the setting of care.”

Huron Residential Hospice acknowledges that pain is present with many life-limiting illnesses and continues to advocate for the best care and resources available to all in Huron County. The expert skills of Pain and Symptom Management Consultants and Educators are vital to the success of providing excellent care and are an important aspect of the Model of Care. White states that her role with Huron Residential Hospice will include “education, coaching to all health care providers, capacity building through consultations, team building, networking and providing resources.” Together, Huron Residential Hospice and compassionate community members will strive to provide the best hospice palliative care available.

**Kailyn Pasma, RN, CHPCN(c), Huron Hospice Board Member.

This year’s Behind the Bars evening tour program at the Huron Historic Gaol in Goderich was the most successful ever! The demand for this program was so high that the Huron County Museum has decided to host an encore production on Oct. 27th from 7-9 pm (last entry at 8:00 pm). Tickets for this event are being sold in advance on Eventbrite or at the Huron Historic Gaol during regular hours.

Thursday evening Movie Nights in the Huron County Museum’s theatre are returning this fall. “Beetlejuice” will play on Oct. 19 and the “Rocky Horror Picture Show” will be featured on Oct. 26.

Movie screenings are included in the regular admission rate and are free for Museum members. Beetlejuice will also be free to Huron County Library cardholders in celebration of Ontario Public Library Week.

# REMEMBER ME?

**Volume 8**

There are countless photographs of people in the Bayfield Historical Society’s Archives collection, but sadly their names were never recorded. In this section we will showcase an image with the hopes that one of our subscribers might be able to identify the individual(s) in the photo. Please email your information to the Editor’s attention at the address listed near the bottom of the page in “Submissions” or you can email the archivist directly at bayarchives@tcc.on.ca or click on the image and make a comment on Flickr.

Editor's Note: We are now adding the archive's code to the information supplied with the photographs so that if anyone would like to learn more from the Bayfield Archives about certain pictures they can use the code to make the process easier.

This week, we feature an image of Mrs James Ferguson, Mrs W F Metcalf and Mrs John Ferguson circa 1935. Does anyone remember them? (Archives code: PB10007 PC)

## ISSUE 428

**In Issue 428,** Arthur Peck Cleveland is pictured catching up on the news. Does anyone remember him? (Archives Code: PB12 8a)

## ISSUE 431

*Make your comments...click on any image and it will take you to Flickr.*

**In Issue 431,** a photograph taken on Aug. 20. 1943 of the Lewis Thomson gateway once found along what is now part of the Sawmill Trail. (Archives code: PB10031 PC)

SHOP BIKE COFFEE ROASTERS
WHITE SQUIRREL GOLF CLUB
BAYFIELD OPTIMIST Friend of Youth
SHEAR TALENT
Porter's Hill Wild Bird Seed co. Bird Feeding Specialist 34477 Mill Rd. Bayfield 519-565-5959 est. 1996

SHARE PHOTO STORY

## NEW BUSINESS

# BLYTH'S COWBELL THE TOAST OF DESTINATION BREWERIES

**PHOTOS AND STORY BY MELODY FALCONER-POUNDER**

Blyth's Cowbell Brewing Co. opened its doors on Aug. 5, two days earlier on Aug. 3, the media was invited to don hard hats and protective footwear to clomp around the facility while employees and construction workers buzzed about frenetically to put the finishing touches on the property in preparation for the doors to open to the public. And the Bayfield Breeze was there!

There was some sampling of the craft beers and some nibbling on appetizers in addition to the tour behind the scenes. One fellow journalist remarked that it was the best assignment of his career to date.

The Blyth Cowbell Brewing Co. opened its doors on Aug. 5.

Doc's Bar features 30 taps, including 25 Cowbell beers and one rotating tap dedicated to other Huron County brewers.

Wrapped and ready to roll out some kegs holding Cowbell's Founders' Series of beers. All named for the colorful characters from Blyth's past - Henry Blyth, Doc Perdue and John B. Kelly.

Then on Oct. 8 I was able to secure reservations for our family of six adults and two children. I had been waiting for this opportunity to return to put the finishing touches on this feature one sip and one bite at a time. We'll call it a working lunch! (Scroll down to our Submissions section for more.)

Here are the firsts and facts courtesy the Cowbell Brewery Co. media kit:

Brew Master and Director of Brewing Operations Stephen Rich offered samples of a Nitrogen Brew boasting hints of both chocolate and coffee to members of the media that toured the facility on Aug. 3.

**Ring the Bell on these Firsts**

• Home to the world's first closed-loop brewery: Cowbell sources brewing water from an on-site well and manages all effluent through its own wastewater plant.

• World's first craft brewery to use rectification boil technology: inspired by stack technology used by Scotch Whiskey distilleries, this Cowbell innovation dramatically reduces boil time, energy consumption and increases beer production

• Largest clear span timber frame building ever assembled by Pineridge Timberframe of Mount Forest, ON: featuring authentic mortise and tenon joint construction using over 600 renewably-sourced timbers from B.C. some weighing over two tons.

• North America's first carbon neutral brewery: cutting edge design and technology and on-site carbon sequestration means that the brewery will offset more carbon than it emits for all operations.

• Canada's first-design build destination brewery: built on 111 acres of land, thebrewery has 26,000 square feet of space.

Home to the world's first closed-loop brewery: Cowbell sources brewing water from an on-site well and manages all effluent through its own wastewater plant.

Sampling a flight of Cowbell beers is an integral part of a visit to the Cowbell Kitchen.

This Big Dog is on the menu at the Cowbell Kitchen. Bacon and cheddar stuffed 12" hot dog on a Red Cat brioche bun with sauerkraut and spicy mustard served up with a choice of sides. It's arrival at your table is sure to spark some incredulous looks and maybe a request for a "doggy bag" - pun intended.

**Serving up facts about the brews and the brewery:**

• Since May 2016, three beers have entered the LCBO and comprise the Founder's Series: Absent Landlord, Doc Perdue's Bobcat and Kelly's Contraption.

• The Renegade Series is a small batch, keg-only series that allows Brew Master Stephen Rich and his team to express their creativity.

• The matte-black tank at the entrance to the building is home to special anniversary beer.

• Weyermann Malts, Bamberg, Germany, a world leader and recognized premium supplier, has planted dedicated fields outside Bamberg for Cowbell

• The brewing team traveled to Yakima, Washington to hand-select hops.

• Cowbell's targeted water-to-beer consumption ratio is 4:1, much lower than the industry standard of 10:1.

• Doc's Bar features 30 taps, including 25 Cowbell beers and one rotating tap dedicated to other Huron County brewers. There are also taps available for two craft sodas and two nitro coffees (coming soon) for non-drinkers.

• As of August 2017 the operation had 95 employees, 10 percent of the population of Blyth.

• The Cowbell Kitchen works with local farmers, producers and suppliers to create fresh lunch and dinner menus. The restaurant also boasts a smoker and a wood-fired pizza oven. Executive

Executive Chef of the Cowbell Kitchen, Alexandre Lussier brings over 20 years of leadership experience to the restaurant including three Michelin Star properties in Europe.

Grant Sparling, VP Operations and General manager, talked with members of the media that attended a special day prior to Cowbell's opening in early August.

Chef Alexandre Lussier even oversees the selection, raising and aging of the beef served on site – from field to table.

• Cowbell contributes five cents from the sale of every pint and can – from the very first can of beer sold in May 2016 to support Ontario's four children's hospitals.

# PIXILATED — IMAGE OF THE WEEK

*Sunday Night* Afterglow...*By Tom Slama*

Email your photo in Jpeg format to bayfield.breeze@villageofbayfield.com with the subject line Subscriber Photo of the Week. or...Upload your photo to Flickr.

I am looking for the Bayfield that is a delight to the eye – please share photos with a touch of whimsy, beauty, humor or a sense of fun. If you are to include people in your photos be sure to have their permission to publish their picture on-line and also send in their names and where they are from. And don't forget to tell me who took the photo for proper credit to be issued

# SUBMISSIONS

So my family and I had been anticipating a trip to the Blyth Cowbell Brewing Company restaurant for a couple of months now and it finally came to fruition this past Sunday.

I have Blyth roots on my maternal side so a trip to the village always feels like coming home and this new facility is a true marvel for the community. I knew the food was going to be excellent after meeting and talking with the Executive Chef back on media day. The Cowbell Kitchen did not disappoint. I was all set to try something off the menu when our server told us

Ready to indulge in the special of the day at the Cowbell Kitchen - Eggs Benedict featuring Smoked Salmon and a side of Cajun Sweet Potato fries. Never even looked at the menu when I heard this was an option. Divine! (Photo by Kyrstie Pounder)

the special and she listed three of my favorite things in one sentence, “Eggs Benedict and Smoked Salmon with (Cajun) Sweet Potato Fries.” All eyes at the table turned to me as I may have squealed a little.

For the rest of my dining companions a read of the menu was in the offing. They selected the Prosciutto and Arugla Pizza, the Classic Burger, the Smoked Port Ribs and two in our party went for the BIG DOG. All the food was enjoyed but the BIG DOGs got the most incredulous responses when they arrived at the table – let’s just say they are aptly named. In fact I noticed with some humor that a couple at the table near us both ordered hotdogs – the husband got the BIG DOG and the wife the Kelly Dog (which is a regularly sized hotdog). Their meals looked like something Dr. Seuss might have dreamed up. Our grandson was impressed with his chicken fingers and fries while our wee granddaughter did her best on the child’s grilled cheese. Not sure how they did it but my step-kids had room for dessert. One tried the Beer Pie which is pie with a pretzel and graham cracker crust, Fly Girl Nitro Oatmeal Stout and dark chocolate custard with a roasted marshmallow meringue; while the other heartily enjoyed the Maple and whisky Crème Brulee. And the grandkids were most pleased with their chocolate ice cream.

In keeping with the chef’s vision of working with local vendors it was wonderful to see familiar names on the menu such as Metzger’s Meats, Red Cat Bakery and Shop Bike Coffee.

Oh, and yes, some in our group tried the beer flights and enjoyed the sampling. I myself am not a fan of beer and was rather looking forward to trying a nitrogen based craft soda but alas they are still coming soon. Oh, well, a good excuse to make another visit “home”. - Melody

*Ideas and contributions to the Bayfield Breeze are always welcome.*
*Deadlines for submissions are Sundays at 4 p.m.*

Please email me at bayfield.breeze@villageofbayfield.com or call 519-525-3830.

SHARE

SIGN UP FOR BAYFIELD BREEZE CLICK HERE

**Credits:**

Writer, editor, photographer: **Melody Falconer-Pounder**
Web publisher/Graphic Designer: **Dennis Pal**

## Founding Members

Goderich Honda
Tuckersmith Communications Co-operative Ltd.
Bayfield Foodland
Outside Projects
Brad's Automotive
Bayfield Garage
Pharmasave Michael's Pharmacy
The Dock's Restaurant
Ian Mathew CA
Royal LePage Heartland Realty Brokerge

Advertising Sales: **Mike Dixon**

Logo Design: Kyle Vanderburgh, **Goderich Print Shop**

Special thanks to the **Bayfield and Area Chamber of Commerce**

**Breeze Committee:**Mike Dixon, John Pounder, Dennis Pal, Melody Falconer-Pounder

**Copyright 2018, The Bayfield Breeze** **Login**