

THE BARNACLE

No. 7 Summer 1990

Fatter Issue

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more B.S!!!

Lund, B.C.

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Moon rises over the coastal village of Lund

IN THIS ISSUE

BILL SAYS: "Goodbye!"
COURT SAYS: "Hello!"
ANNE SAYS: "Fuddle Duddle!"

and

DYMPH SAYS: "Play Ball!"

Local Photographer, Ron Barton is now offering post cards of local scenes and they are available in the Powell River area, Lund and selected other sites. Unfortunately, the capabilities of reproduction in this paper will not allow you to see the true beauty of these photos, so look for them.

MORE PICS.....
SEE PAGE 10

EDITORIAL PAGE

Editorial

Hello again, you know its too damn nice to be doing this kind of work (newspaper) when the sun is shining, the beach is calling and the ocean looks like heaven.

I find I need a lot more time for myself (I'm a slow learner) so this will be the last Barnacle edited by yours truly. I really hope someone else will volunteer to carry on, and to that end I'd like to invite any and all interested parties to attend our first Community Club meeting of the season, the second Wednesday night of September in the old Community Club Hall 7:30 PM.

Never one to miss an opportunity, there is one not so small problem I would like to mention before I vacate this space.

Seems to me that "Sports Fishing", as it is so loosely called, has recently been taken beyond the realm of acceptability. When fourteen foot boats are equipped with thousands of dollars worth of the best possible electronic fishing finding equipment and used with the sole intention of filling boxes of cans to be sold at a later date in a different state, the idea of sport has somehow gotten away even if the fish hasn't. Recently seen in Campbell River was the epitome of our government's poor control of this situation, a caravan of four travel trailers, with only three couples in attendance, even government officials could probably guess what the fourth trailer was used for. A giant canning factory on wheels!!

Not all of our visiting friends are here for the same reason, but the more time I spend in the Lund Harbour, the more I realize just how severe the problem is. These fishermen contribute nothing to the community and their blatant misuse of the natural resources is no less than a crime.

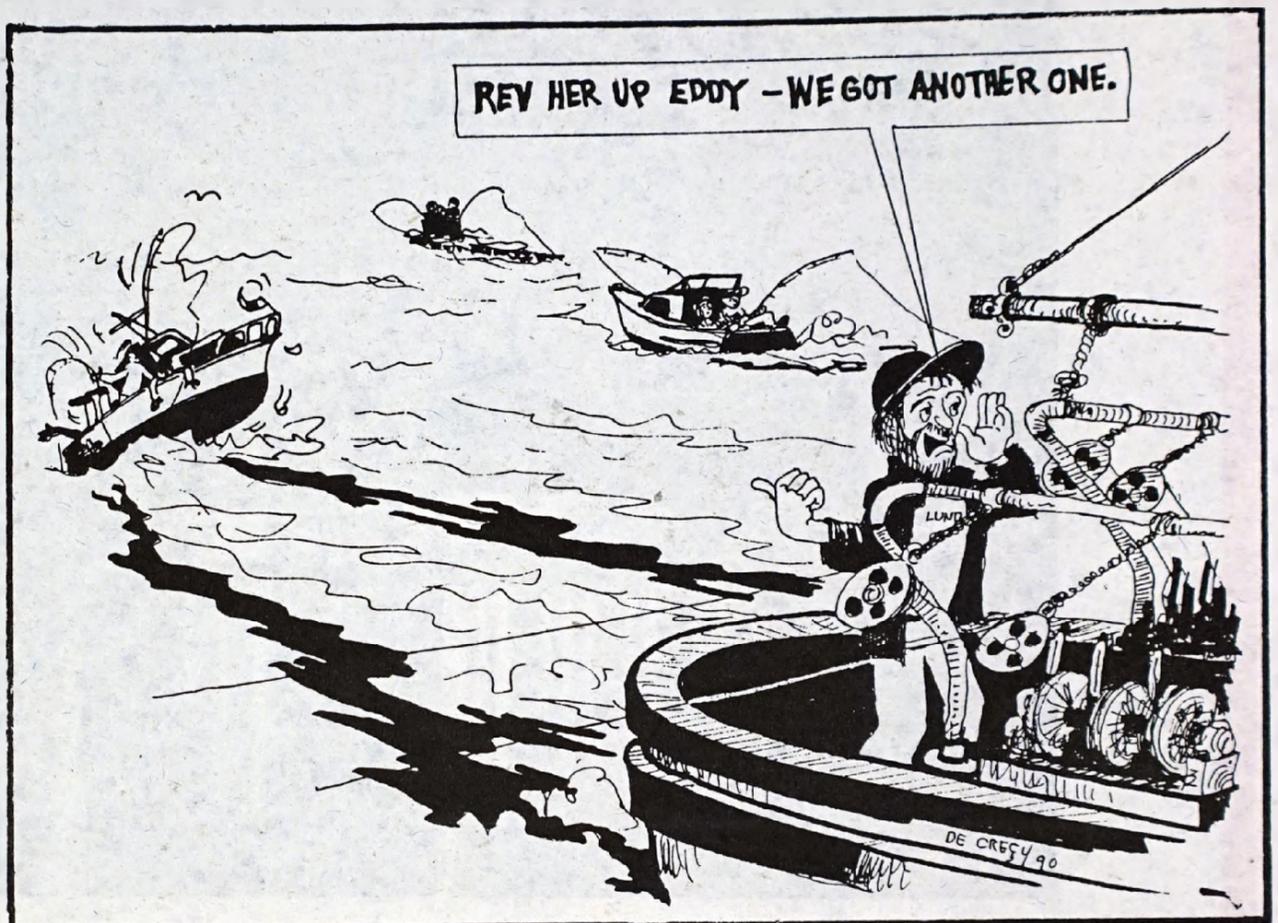
Unfortunately, we can't just blame visitors when we allow and/or participate in such an absurd concept as fishing derbys.

Our greed is rapidly catching up with us, and not just the government will have to take a good hard look at what this coast can and cannot afford to give us. There is no better treat than a fresh baked salmon, but if you put it in a can, or the bottom of your freezer, please don't go "Sportin" again.

Lund Community Club Update

It's been just a great summer, in September regular club meetings begin again and the work of building a new community hall begins in earnest. The Community Club will sponsor a dance August 11th in the old Hall, music by "Forecast", all proceeds towards the new Hall.

Lund Days this year will see many activities sponsored by the hotel as well as Community Club booths with proceeds from both organizations going to the new Hall. Please come out and help us bring the Community Spirit back to this occasion.



Letters

Open letter to Alf Butterfield.

Dear Alfie:

You mailed me three copies of the enclosed sheet with a note on the top sheet which read "Here are three copies of an Info. sheet. Please write a letter to lands and pass these on if you know others who will write. Cheers. Alf."

I don't feel very cheery, Alfie.

What I feel can best be described as "between a rock and a hard place".

I have done everything I could do to stop the proliferation of salmon feed lots on this coast. I have written letters, spent more money than I can afford on postage, paper, etc., addressed public forums, been insulted, been told I didn't know what I was talking about when I said this gold rush mentality B.S. was not going to work. You, yourself, told me there was absolutely no danger to the ocean, or to other species, and suggested I was just a troublemaker, and an ill-informed one at that. And now you want me to write a letter to Lands. Why?

I do not believe you are particularly worried about the environment, nor about your neighbours' welfare. I suspect that as long as this lease remains unrevoked, you cannot use your land for any other purpose. I suspect that you have another entrepreneurial scheme under consideration and you won't be able to implement this bright idea if Rasmussen Bay Sea Farms retains it's lease on your land.

You tell me "the only party that stands to lose if the lease is cancelled is the Christiana Bank in Norway. You do not tell me what YOU stand to "win" if the lease is cancelled. I do not believe you want the sea farm moved to protect you neighbours' property because you didn't give a hoot in hell about your neighbours or their property when you thought there was a chance you could get quite wealthy quite quickly.

In this paper you say "Incompatibility with tourism, recreation and residential use of nearby land is obvious." It was obvious from the start, and one of the reasons we tried to get this thing stopped before it started. It is something you didn't seem concerned about until now.

What do you have in mind for your land? A condominium development? Will we see several dozen pink stucco nightmares built on the property? Or perhaps several hundred grey-and-green chalet-style motel-boatel units?

I'm against a fish-farm in Rasmussen Bay, Alf, but I'd probably be more inclined to eat garbage with a dirty spoon before I'd lift a finger to help you in any way at all - unless it was to help you pack up your stuff and move away permanently from the area you have so harmed with your involvement in salmon farms. I'll even bring my pickup truck to help you move your belongings if you'll just promise not to come back with more bright ideas like the one you had about salmon farms.

You didn't care about my opinion when you had your sights fixed on instant wealth; you didn't care what anybody else said, felt, or suffered. Alfie was going to be an entrepreneur and the rest of us could whistle in the wind.

I'm whistling in the wind, Alf. That takes up a lot of time and energy, I don't have any left over to help you pull you irons out of the fire.

You told me if the sea farm was placed in receivership the "local investors" would lose everything. Who besides yourself is a local investor? Who besides yourself stands to lose everything.?

I really do not care if every local investor in this venture winds up standing in line at the food bank with their ass ends hanging out of their tattered clothing. You do not have the right to just go ahead and do whatever you want to do with no regard for your neighbours.

You didn't care if the property values around you plummeted or if people could no longer enjoy their lives because of the noise and stink of your money-making scheme.

That you would first phone me and then send me this pile of stuff and ask me to help you get your butt out of the fox trap you got yourself into is, to my mind, just about the height of gall and audacity. That you would dare ask any of us to help you after the way you exhibited total cavalier disregard for the place where we live and raise our children, and for our opinions, comfort, or future is just about the limit.

Alfie, I don't give a rat's furry backside if you lose the place you built with grant money.

"there is now an opportunity to rectify the situation and keep the area free of the pollution that the fish farm has been contributing". That's what you write, but I would like to remind you the fish farm wouldn't have been polluting if you hand't done everything you could to bring the fish farm to the area.

It's too little and too late, Alfie. Your concern for the environment seems too hollow to me to allow me to help you in any way.

But please know, whatever future bright ideas you have, I will look on them with a very, very jaundiced eye.
by Anne Cameron.

Gallery Tantalus

VITA BREVIS



ARS LONGA

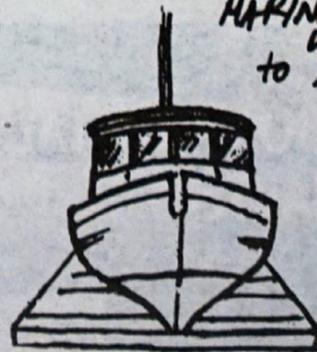
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Waste Management

Since the last issue of the Barnacle the joint Regional/Municipal Waste Management Committee made application to the Ministry of Environment to participate in their announced "Demonstration Waste Management Project" If Powell River were selected it would mean a considerable saving to the community. So the Airite Environmental Industries were instructed to draft a proposal. Airite put together an excellent proposal based on our well thought out waste Management Plan, and at last news we are neck and neck with Chilliwack, the other finalist. (Peter Duecks riding, don't you just love politics.)

Public meetings will be scheduled for the fall with referendum to follow soon after.

Lund Sewage Project

A fairly well attended meeting was held August 2nd in the Community Hall with the users within the "Specified Area", and the proposed expanded area. The meeting was called to show the public new Cost figures incurred by delays and the inclusion of the expanded area.

It was my pleasure to announce additional government funding under a new "High Cost Sewer Grant". It took two months of letters, phone calls, and lobbying by the Board and the Lund Sewer Committee. But all worth the wait, the additional 25% grant has probably saved the day.

Every coastal community will soon face the same tough decisions, this community is faced with when they are forced to clean up their act, as tougher and tougher pollution controls come into effect. We were able to get in on the new grant only because our sewer plan was completed and considered a good one by the Ministry. All it takes now is Voter approval and Lund moves into the 1990's with a firm hand on our environmental responsibilities.

Welcome Back

It's probably old news by now but the P.R.R.D. has a new Secretary - Treasurer, Francis Ladret, our former Planner is back and welcomed with open arms by all the Staff and Board Members.

We are looking forward to a long period of stability after a few difficult months of short staffing and confusion. Francis held the job of Administrator/Sect. Treasure for a year in relief so we know how well she can do the job.



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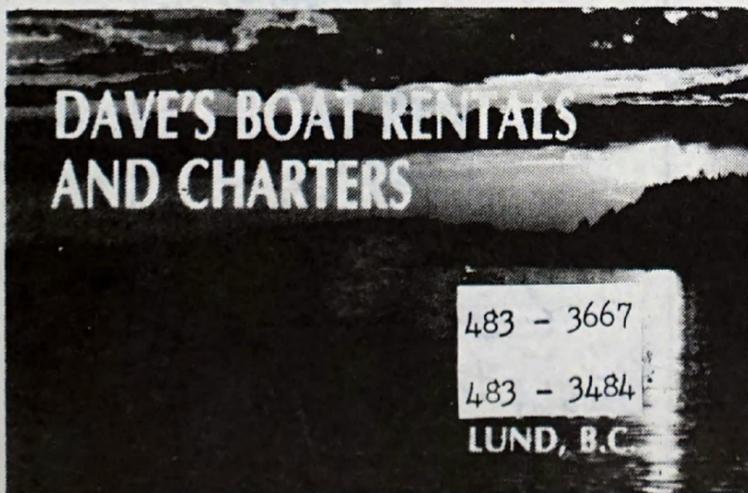
Closed Sundays and Holidays

Thoughts on Food

Summer, sweet Summer! Now is the time for picnics and barbecues even if only on the back porch, sorry, patio. Seems no one has porches any longer. As this column is about food and not porches, I thought I might give a few of my tried and true Summer picnic recipes. Of course, Potato Salad is number one on the picnic list. I usually don't put the salad together until I get to where ever it is we are going. Salmonella does love to grow in prepared food so I boil and chill potatoes, new crop is best; White Rose or Red Pontiacs

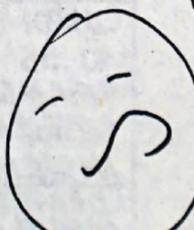
are a good choice. Then boil up a good lot of eggs. Put them in cold water, when it reaches a full boil, time for 15 minutes and then plunge into cold water with ice cubes. I read somewhere that the rapid chilling prevents the ugly green color around the yolk. It seems to work. Next, a good medium onion finely chopped, a couple of dill pickles also chopped plus minced chives and parsely for color completes the list of ingredienats. Stir all together with a good quality mayonnaise, dust the top with paprika, and there you have perfect potato salad. Some add mustard, not I - if you add enough to taste it, you kill the taste of egg, pickle and potato; if you use a small amount it just makes the over all color dingey.

Next on the picnic list is, of course, chicken. Our family loves Soya Sauce Chicken, excellent hot or cold and also easy to grill on a barbecue. Cut up as many chickens as needed into serving pieces. I usually cut the breast piece in half so as to make all the pieces relatively the same size. Place in a large plastic bag. Pour over a mixture of 1 cup soya sauce, several minced garlic cloves and a couple of heaping tablespoons of brown sugar stirred



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4

ENVIRONMENT

"The Ancient Forest": A Synopsis and Review.

Stories about local residents and natives around B.C. protesting against logging and clearcuts are heard and seen in the media almost daily. But is the situation as urgent as the protestors claim? Or can we rest assured that "our forests are forever" as the Ministry of Forests and logging companies claim? Will jobs be lost if forests are saved? What ARE the facts behind the rhetoric? In her article "The Ancient Forest" (New Yorker magazine, May 14, 1990), Catherine Caufield examines the issues and effects of logging in the Pacific forest that stretches from Alaska to California - the loggers' "last frontier". This forest is "the most magnificent forest on earth," she writes. "These are the largest and oldest trees in the world...home to a greater mass of life than even the tropical rain forests. It is crucial to the stability of the region's and the world's climate: it causes up to a third of the local precipitation and it stores more carbon than any other terrestrial ecosystem."

About 60% of the Pacific forest in B.C. has already been logged, mostly in the last 40-50 years, Caufield says, and less than 10% is left in the U.S.. If current cutting rates continue, the old growth in B.C. will be extinct in about 30 years except for areas that are protected, such as Meares Island. The amount of area now preserved equals what is logged in 18 months.

The "intensive logging" of the last few decades have seriously damaged "water quality, wildlife, and even the forest's capacity for regeneration," states Caufield. She explains how "poorly designed" logging roads and clear-cutting result in erosion and landslides, and damage watersheds which in turn adversely affect the salmon fisheries. "Whatever the failures of the (U.S) Forest Service in

maintaining a high standard of logging road design and construction, those of B.C.'s Ministry of Forests are far worse," she observes.

Because of greater public awareness and pressure, logging companies have been changing their practices - but mostly to "minimize the visual impact". In other words, devastating clear-cuts and high-grading (taking "the biggest trees, which are scattered in small stands") are still commonplace, says Caufield, but there is an attempt to shield these areas from public view by leaving narrow strips of trees.

Another negative effect of logging the old-growth is the release of massive amounts of carbon into the atmosphere which contributes to global warming (the greenhouse effect). The carbon is released in 4 ways: when logging slash is burned; when tons of logging debris are left to decompose in sunlight; when the soil is turned up during logging and then exposed to air and sun; and when products made from the old growth wood are "soon thrown away, to decompose or be burned". Although young, replanted trees "absorb carbon dioxide at a faster rate than do old trees," they do not make up for the large quantity that is released when the original forest is cut.

According to Caufield, 52% of the old-growth that is cut is used for fuel or throw-away products such as paper, concrete forms, and disposable diapers. "Right now, most old-growth is used wastefully," she says... "Fast growing, coarse-grained, knotty wood from plantations can do many of the jobs now being done by wood from the ancient forests. But products that require high-quality wood - fine furniture, wooden boats, musical instruments, and more plebian objects like door and window frames...will become luxury items or disappear altogether."

The timber companies and forest ministry don't seem to see the forest for the trees. Caufield points out that both the dead and

decaying trees and the "great old giants...(that) may be beyond their wood-producing prime" are vital not only for the survival and health of the forest but for moderating the weather and providing a variety of habitats for vertebrates and at least 1500 invertebrate species. She explains the "highly efficient, almost closed system" of the forest which "feeds itself, wasting nothing". One part of the process is fungi called mycorrhizae which grow on decaying trees and then infect the roots of living trees. (Chanterelle mushrooms are one kind of this fungi.) The fungi help trees obtain the nutrients they need (phosphorous, nitrogen and water) to survive and grow. An experiment in Oregon showed that "Douglas-fir seedlings died within 2 years of planting when they were deprived of mycorrhizae".

Foresters believe they can improve on nature through intensive management of planted forests, but so far the managed forests have not met expected growth rates. Interference with the forests' natural cycles, such as removing the dead wood that produces the mycorrhizae fungi and planting one tree species instead of a diverse forest, is a major factor. A diverse forest is more resistant to diseases and insects and is more capable of dealing with environmental stresses.

"Foresters like to apply agricultural metaphors to their trade," Caufield says. However, they are finding that growing a forest is not as simple as they thought. Tree plantations in North America are relatively young. In Europe, plantations are dying at

TO PAGE 12





Seen here at Community
Club work party are from
left:
Alf Butterfield, Russ
Morrison and Don Worthen.

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CUSTOM FRAMING

Jean & Steve Brach



This fine group of tennis players was caught during a short break at the fourth work party at Craig Park while leveling for the new court which we hope will be in operation this fall. This year's major project for the Park has a grand total cost of \$18,420. Of which there was a \$2,000 contribution from the Friends of The Lost Flamingoes, \$3,960 from the Regional District, \$5,800 in labour and equipment contributions and \$6,660 from a Go B.C. Grant.

The court which will consist of a 3 1/2 inch concrete slab, 120 x 60 feet, involved a lot of intensive preparation labour and still more to come. Work parties in the future will be held for fence posts, forming and

two or three separate pours of concrete. The concrete alone comes in at \$9,000. The Park Committee suffered a setback when \$1,400 worth of metal fencing was stolen from the Park.

Fortunately, thanks to community involvement, it was eventually located and recovered by the R.C.M.P.

We would like to thank everyone who has helped so far and those who will be there next time. However, special thanks go out to Gord Cowie, who donated 10 1/2 hours backhoe time, and to Bram Burge, who hauled and donated 8 loads of fill; and to Dan Wingeter and Steve Hansen for extra help.

By Steve Lawn and Bill Smith

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The Lund Barnacle is a publication by the Lund Community Club, All proceeds go to the Club.



BOOKSHELF

I wonder if I am the only Canadian woman of my generation who dislikes the brittle, belittling, clever writings of Margaret Atwood. (So much so that I refuse to read "Cat's Eye", which is supposed to be so excellent, about an artist and all.) I am terrified I might find it as good as they say, damn the woman, I hope she never evolves into a person of fine sensibilities. (The other Margaret I adore, of course.) None the less, she was speaking on CBC not long ago and her clipped nasal voice relaxed for a moment to ponder on the relationship people have to the land they are born and bred on, how it disturbs

the soul to find things shifted and changed. It was a lovely little talk, probably stolen, but at that precise time in history the road into my precious village was in the process of being widened, (blasted rock and sprayed on vegetation) and the water frontage, which should be a breathtaking display of wild roses, lilacs and broom, was being ploughed into parking lot. (Oh, Joni.) My soul mourns.

Another Canadian writer I detest for the same reason I detest Ms. Atwood, is the bloated puffball reporter Alan Fotheringham. Bill checked his book "Birds of A Feather" out of the library recently however, and its sort of good. All about politicians and reporters, with a calm clear cynicism and a little poke at himself, which is nice to read, after all those horrible gooey years of poison pen.

While we are on authors I detest, I throw in Paul Theroux, who I find pretentious, self-important and painfully clever, but, damn his hide, immensely readable. I always read every gawd damned word, loathing him all the way to the end of any of his books. Now I just forked over \$7.95 for his POCKET book, about a man who totally resembles Theroux

himself. (He says its fiction.) But the book is fascinating, about a writer who travels to Africa, screws about seventy women, acts like a jerk and finds a million reasons why men are the way they are. The women in the book, I must admit, are more realistic than I for one want to think much about. (Don't buy it, borrow mine.)

I am starting to hear all kinds of rotten things about computers: fighter pilots are crashing because they aren't swift enough to keep up with the computerized plane; the electrical charges from the screen are lethal (computer "terminal", can't anyone read symbols any more?), and it all fills me with an I-told-you-so but sort of sad satisfaction. I also share Robertson Davies' observation that too many writers are puking out hasty reams of crap on electronic printers (and no doubt growing little tumors, too).

Read this: "Well, me darling Matt, said Red Magso looking up at her newly dead husband's framed picture over the dresser, the full noggin bottle of whiskey in her large rough hand, you won't be troublin me tonight, for its the worms you'll be havin for company."

There was no hint of grief in the new widow's voice, only a grim astonishment that after thirty years of marriage, she was suddenly free, that all the bruising, battering, black and blue days were over and she could from now on come home from those future visits to the women's smig down the street without having to suck licorice allsorts to kill the whiskey smell. "Still and all," sighed old Essie, pulling her faded snuff-scented skirt down over her skeleton knees, "he made a lovely corpse." (from a randomly opened page of "Down All The Days", by Christie Brown, written one tap at a time with the little toes of his left foot. Did you see the movie? This book makes it look like pap. (In the library.)

By Donna Huber

POETRY

The boat, sifted, over the early, morning misty, reef, it's motter's, cut, and, lifted, sliding, silently, with, the, out-going, tide, current; allowing, the, thirty-foot, speed-boat, to, clear, the, rock-strewn, passage, between, the islands. The, five, person, crew, anxiously, alert, within, the, ghostly, aluminum-hull. Low-tide, in three, and, one-half, hours; was, fisheries, lurking, near?: in, this, age, of, by, definition; legalized, out-laws, with 270-H.P.: on, power-tilt; it was, the slightly, pumped-up, co-ed, sardonic, clam-digger's, from, hell. It, was, a, beautiful, morning, that, held, a promise, of, a wonder-full, clear, bright, and, warm, after-noon; the well, built, boat, riding, high, and, smooth, on, it's own, power-thrust,; occasionally, the, deep-vee, bow, slicing, a slight, wave causing, small, scattered, diamond, sea-drops, to, waft by, and include, the, occasional, white, billow, pillow, clouds, and, open, ocean, Pacific-Gulf, dotted, by Islands and Dolphins, spread, and spread, before them. To, be, cont-
by m.n.morrison



"WOULD"
Wood; that; thou knowest and path, to a winding sea. To crash -, upon, and amongst, the rocks; as if it would, make a difference; this silent wood and screaming, shore and heavens plea: Step softly that heaven may hear, or that time may, not, trap you, again on that desperate alone, and silent, shore: Why, not, walk, lightly, and and laugh, lightly as though the seriousness, of it all may wisp and whim, within leveity and love: And, dare to drink a heady wine; and fling thy dare to a star and burn in silence, and accept gifts with humility, for after-all-tis only courage: by m.n.morrison

Baseball

Craig Park has been the scene of some very good baseball games this year! Both the Men's and Women's teams have managed to get two-three games per week at the park, where we have had the good fortune to play on one of the best if not The best fields in all of Powell River.

Fan support this year has been a big plus for everyone, thanks to all of you for braving the bugs, dogs and sometimes erratically hit baseballs. Plans are in the works to provide more bleachers, so even more fans can show up next year.

The Men's team (The

Flamingoes) have been playing some excellent baseball this year. Lots of wins, lots of fun and a lot of players showing up to play. The Women's team (The Flamingals) have been having a great time and we even managed to make some pretty good games of it. But most of all we sure do have a lot of fun. Great community spirit seems to come of all this.

The ball park brings to mind The Field of Dreams, here is the dream of a great many people, come together for the good of all. Dream of the time when we will all be watching our offspring playing the game at Craig Park on their Field of Dreams.

August 18th will see a four-team tournament played at Craig Park. The Flamingoes are hosting it, and the Barbecue will be going full blast to feed the hordes of fans and players.

Congratulations to Chris and Larry Rubletz for providing a future Flamingo - Shawn Lawrence, and to Candice and Tracey Fihl for their future Flamingo - Cody Spencer.

Happy gardening (don't forget to water before you head to the game).

By Dymph Dewynter



GOOD TIMES

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Harbour Seals basking
on the rocks.



Desolation Sound

CONTIN.
FROM PAGE 5

the end of their third rotation. Acid rain is blamed, but it is not known whether this is the only factor.

The provincial government gives the rights to log public forests, called tree farm licenses, to private companies. The licenses are renewable in perpetuity. "The company does not pay for the license, even though the tree-farm licenses, which can be used as collateral and sold, are valuable assets, and can be worth billions of dollars," Caufield says. "If for any reason - including the creation of a national park, the settlement of native land claims, or the protection of wildlife and fisheries - the government causes the cut on a licensed area to be reduced by more than 5% over 25 years, it must compensate the licensee for lost future profits."

Licensees also manage the forests, and more than 90% of B.C.'s forests are in tree farm licenses. "Most data on public forests...are kept private.... Therefore, it is virtually impossible...to check either the government's or industry's claims about the condition of the public forests", Caufield continues. In spite of tree plantations, timber yields are expected to drop by at least 25% as the old-growth runs out, according to both industry and government.

Modernization and overcutting are the reasons for job losses in the logging industry, although the industry blames the environmentalists for "locking up the forests". "In the past decade, jobs in the province's timber industry have declined by 25%", Caufield writes, "partly because of automation, partly because of a slump in the market, and partly because in some areas old-growth timber has run out." Statistics show an increase in wood harvested concurrent with a steady decline in

employment. Caufield says that "by allowing overcutting", the province "has contributed to the destabilization of the timber industry."

Before I read "The Ancient Forests" I thought I'd heard it all before. I was mistaken.

Caufield provides the reader with historical background, botanical information, eye-witness accounts, economic and political perspectives, and hard-core facts.

What is happening to our forests and the consequences are worse than I thought. The facts are shocking.

Being informed and knowing what is going on - in our immediate neighbourhood as well as in the Stein Valley, Robson Bight and Clayoquot Sound - is one step towards reversing the trend. Reading "The Ancient Forest" is a good place to begin.

by Margaret Leitner.



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together. Tie the bag closed, place in a large bowl to marinate all day or over night, turning bag

over any time you think of it. Drain chicken, pat dry, arrange in pan in a single layer, skin side up. Melt 1/2 cup of butter and pour over the chicken pieces. Slice a good big onion over all. Bake in a 350 degree oven for 1/2 an hour, turn pieces over, bake another 1/2 hour. Turn chicken again, back to skin side up and bake a final 1/2 hour. The chicken should now be a beautiful mahogany color. The hearts and livers, if any, the cook eats!

Next you will need some Buns to take on your picnic. No one much likes to bake in the heat of summer so my recipe for Super Buns is the perfect solution. Around 4 or 5 PM of the day before your picnic, start your buns by measuring into a very large mixing bowl (the largest stainless steel one made is excellent) 1/4 cup of white sugar, 3 eggs, 1 tablespoon salt, and 3/4 cup of tasteless oil, ie. safflower or peanut. Whisk briskly together. Dissolve 2 tablespoons yeast (the fresher the better) in 1 cup lukewarm water. Whisk into first mixture. Now, as this is an expandable recipe, you may add 1-3 or even 4 additional cups of lukewarm water. To give you an idea of quantity, one additional cup of water makes around 4 dozen buns. Now stir in around 8 or so cups of white all-purpose flour, knead until smooth, replace in cleaned and oiled large bowl. Cover with a piece of waxed paper. Set timer for 1 hour, knead down, recover. Repeat this process every hour until bed-time. Knead down, pinch off dough about the size of a large egg, shape into a bun and place on a buttered cookie sheet. Go to bed! In the morning all those buns will be huge. Pop into a 375 degree oven, bake until golden brown (about 20 minutes). Add some veggie finger food and some fruit

to your picnic basket and your picnic feast is complete. Don't forget the beer! I pack all this stuff in a cooler along with a couple of re-freezable ice packs so it stays safely chilled.

I, personally, am not a big barbecue fan, all that commercial red glop slopped over a perfectly good steak then burnt on the barbie is not my idea of a decent meal. European weiners or Bavarian smokies certainly are favorites with many, especially the kids, but my favorite is Barbecued Salmon. We all know Percy Redford does a fine job with his own special recipe but as we all can't eat at his place here is my version.

Starting in the morning, carefully filet a cleaned, scaled salmon, trying to get out as many bones as possible. A 6-8 pound fish is most manageable if you wish to serve the filets whole. Lay one filet skin-side down on a deep platter. Sprinkle well with salt and a good handful of brown sugar. Lay the other filet, first sprinkled with salt and sugar, flesh-side down on top of the first. Lightly salt the last surface. Cover snugly with stretch wrap and refrigerate the rest of the day. When you are ready to grill, wipe filets dry then brush both sides (skin and flesh) with olive oil. Place both filets on a turnable fish-grilling rack. I have a pair of old-fashioned, long handled toasters that clip together. I broil my fish in the oven as we do not own a barbecue. Anyway, the procedure is the same. Broil skin-side up until the skin starts to blister and turn black. This takes the longest time but still must be watched closely. Turn over to the flesh-side. This should still be raw in the center but a good bit of cooking done on the edges. It only takes a few minutes to finish cooking so it must be watched very closely (don't wander off with your beer). It is done when the flesh just turns color, this is one dish that doesn't lend itself to

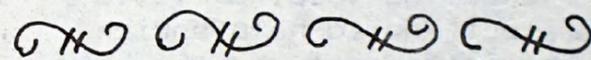
over-cooking. Now comes the tricky part, getting the filets neatly onto a platter, flesh-side up. Undo the toaster, gently loosen skin from wires, fold top over bottom of toaster, lay platter on fish then flip the whole works over and there you have both filets flesh-side up and side by side.

Garnish with lemon wedges and parsley sprigs.

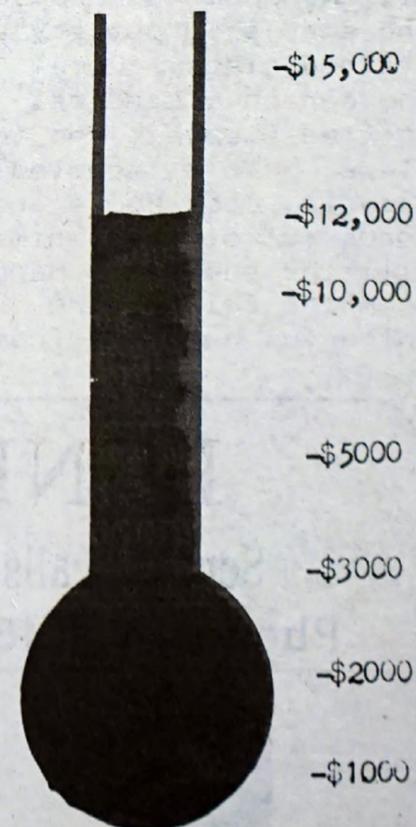
An excellent side dish for your barbecue feast is to simply slice new potatoes and onions onto individual squares of foil, sprinkle with salt and pepper, dot with lots of butter, fold shut and lay on the grill. These take a while so start before you do your salmon. They stay hot quite a long time if unopened.

Now you have the food, I hope every one of you gets to go picnicing and barbecuing as many times as you like this summer.

By June Huber



The Club



Watch for the upcoming FUND RAISERS in the Fall... All profits go towards building the NEW HALL.

BUSINESS PROFILE

One of the more pleasurable places to spend some warm weather time in Lund is the little wooden craft store located on Lund Harbour. Gamely fighting against the encroachment of the expanding parking lots with its small flower garden, lawn and the shaded inviting deck, its a great place to visit - with or without summer visitors in tow.

Begun as a co-op venture five years ago as an outlet for local crafts, its need for more attention caused two local crafts people, Claudia Sullivan and Sue Foot to take over the operation and ownership of the store. Both women plunged in with lots of energy and new ideas, with the goal of showcasing local artistic talent and to help enrich the waterfront and the Lund "down-town" area.

The shop is full of beautiful handmade items, from unique jewelry and silk handpainted blouses and scarfs to pottery and stained glass. Local photography, candles, knitted sweaters and tops, glass, prints, scented cachets, cook books and wonderful stuffed animals fill the shelves. Hanging from the ceiling are colourful hammocks from

Mexico, with Mexican and Guatemalan crafts offering a different type of gift.

Each winter, Claudia travels to Guatemala and Mexico, living with local families and extending her network of craftspeople. She is pleased with the success of the Mexican crafts, as the sale of these items not only keeps the consignment fee low for local craftspeople but has helped establish craftspeople in Mexico and Guatemala, as she pays a respectable amount for their work while insisting on good quality. She presently buys clothing from a young Guatemalan designer who employs weavers in many small villages, and who is beginning to export these designs. Claudia feels that Local Colour, in a small way, helps to support crafts in these third world countries.

Two years ago, Sue moved onto other things and her interest in the shop was purchased by six local investors. Claudia is still at the helm of the ship with help of two young students who work in the shop each summer, providing cheerful information to tourists and locals alike. Next time you are looking for a special gift or have summer visitors up, drop into Local Colour for a browse. Its wonderful.

NOTE: Last weekend, Local Colour was broken into and a good portion of its jewelry and other stock was stolen. Because the

shop was not carrying theft insurance, Claudia must carry the cost of the theft personally. Not only does this mean the loss of her summer, but the student workers have had their hours cut and the craftspeople will never be able to replace all of the stolen items. It was a serious happening to Local Colour and to all of those involved with the shop, as all profit is simply reinvested to keep the store open the following year. If readers have any information of the breakin please contact Claudia at Local Colour.

By Joanne Suche

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+ Religion +

Lund Community Church is an interdenominational Christian group who first began regular church services in Lund on December 7th, 1987. As a charitable organization and registered under the Societies Act, the church maintains a Board of Directors and exercises government over it's members.

In the three and a half years since it's inception, the developmental growth of the church has been steadily progressing. It began with just a few people after someone saw the need in Lund and solicited others in the area to proceed in the establishment of a church.

At the outset, attendance was somewhat precarious. Our first Easter Sunday for example, when a few extra people might be expected, our guest speaker spoke to an unassuming crowd of three.

But it was clearly enough for a service, for it states "for where two or three are gathered together in My name, there am I in the midst of them". Matt. 18:20. Today our average weekly attendance is twenty five, about half of which are children and teens.

Services have been and continue to be held in the basement of the Community Hall. We are especially grateful to Terry and Ewald

for allowing us to continue meeting there.

As we all know from experience, there are few places colder in the middle of winter than the Lund Hall. There have been many frigid Sunday morning services with frozen toes and shivering bodies. Freezing weather conditions wreak havoc on the antiquated plumbing services and frozen water pipes have sent children scampering to the hotel in emergencies. For those in the know, donning an extra sweater or scarf to church is nothing unusual.

The absence of a pastor leads us to rely on guest speakers for the sermon. There has been the rare occasion when a guest speaker has cancelled at the last minute because of illness and the entire service has been left up to the resourcefulness of the members present.

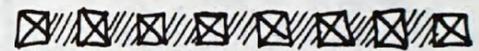
Thankfully, there are members with the composure to get up and extemporize a sermon quite unexpectantly. Naturally, this usually happens when we have guests in the congregation.

During the winter months, the church offers adult and teen Bible studies, a youth group with weekly activities; monthly Communion services, Sunday School as well as regular church services. The summer of 1989 saw a very successful Daily Vacation Bible School and another week long session is planned for this year.

The church is financially independent and is presently seeking a full time pastor. We help support members from the Red Sea Mission Team and the Arab World Ministries. We have sponsored several workshops over the years, the most recent was a training session for Sunday School teachers by a woman from Vancouver's Child Evangelism. This was well attended by members not only from Lund Church but by several churches in Powell River.

From it's small and unsettled beginnings, the Lord has continually guided and blessed the congregation which is growing not only in members but also in spiritual strength.

By Joan Russell



Daily Vacation Bible School
Hey kids (4-12), do you get bored by the end of summer? Parents, want something fun for you children to do that is free?

Once again, Lund Community Church is sponsoring a D.V.B.S.

between August 20th-24th. A bus will leave Wildwood daily at 8:00 AM and Lund at 8:30 to go to the Salish Centre. From 9 till noon every morning there will be fun things going on like singing, Bible stories, games, snacks and crafts.

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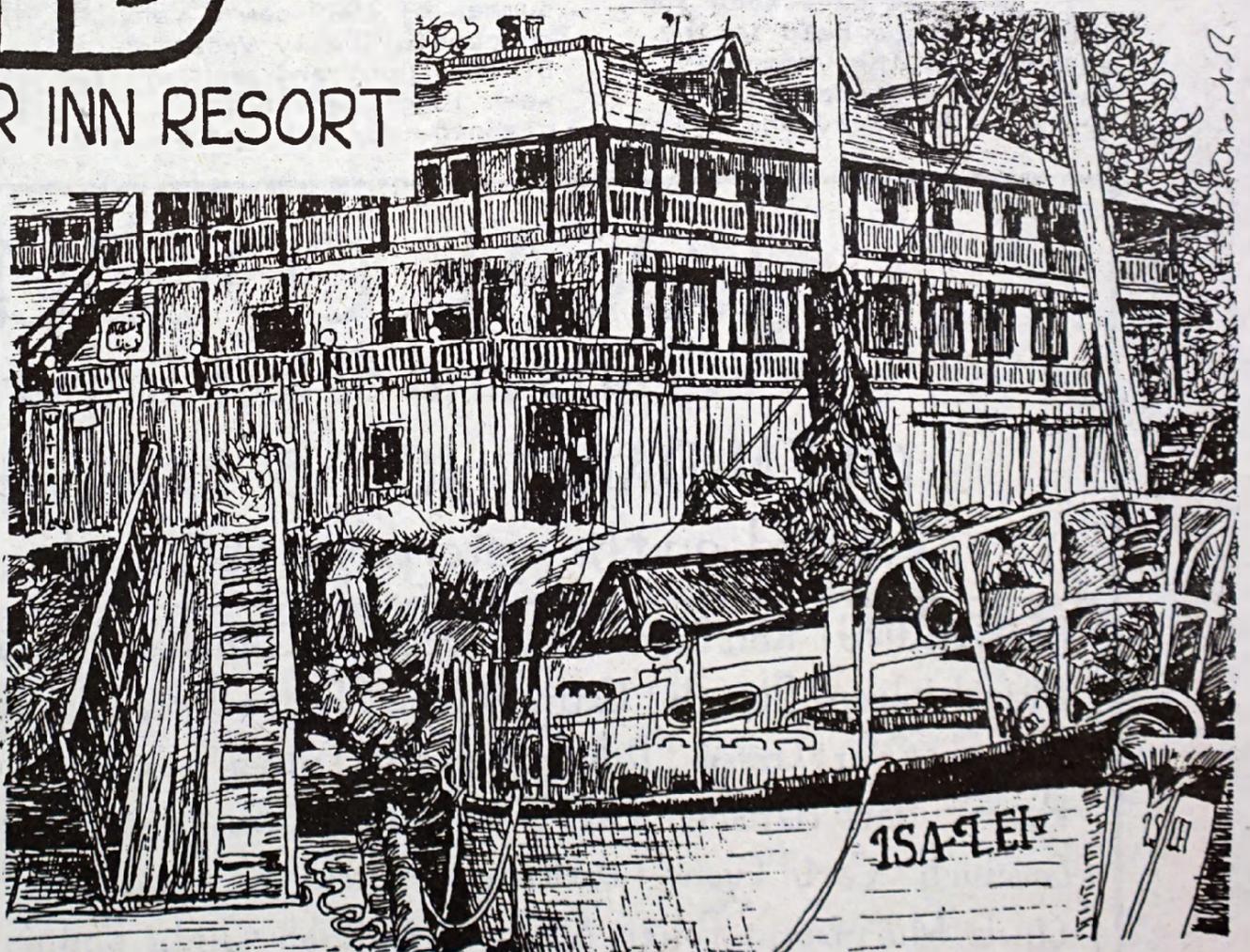
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