



Owl Light News

April 20, 2018, Volume II, Number 8
OwlLightNews.com

Read - Listen - Reflect



Notes toward a Finger Lakes cuisine

The roots of Finger Lakes cuisine *by Stephen Lewandowski*

Over lunch and later, while hiking, I thought about the forest and the farms of the Finger Lakes that I had seen and how generations of people had been supported by foods produced by this land. Devising a cuisine for this place, giving full expression as a set of tastes, seemed like a good idea. After all, almost any local cuisine would be an improvement on the current “fast” food system that burns corn for home heat, runs on huge quantities of hydrocarbons and incorporates petroleum distillates and other preservatives into our food.

Our technology allows us to transport goods and communicate information in a way that increasingly homogenizes the world’s food and diet by making all edible things seem equally available. A supermarket in our area displays foodstuffs raised in the southern hemisphere and transported and stored in specialized environments, so that we can enjoy our favorite foods no matter what the season, so long as we can pay for the ingredients. Helpfully, the market posts recipes for unfamiliar foods that can be torn off at the same time that the foods are being bagged and weighed for purchase.

On another hand, our preferences for certain kinds of food are durable. Ethnic foodways are some of the longest lasting cultural components in “the melting pot.” When language, clothing, gesture and most other components of life-style have become Americanized, ethnic food preferences linger on.

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Left: The author’s Three Sisters garden is a traditional planting of corn, squash and beans. Above: Tanya Galban (L) a researcher and interpreter at Ganondagan State Historic Site shucks corn to be sold and processed into flour and hominy through the Iroquois White Corn Project. Her daughter Tsioianiio (standing with a big ear of Tuscarora corn) helps out with the annual harvest. Photos by Stephen Lewandowski

The Village Gardener *by Georgeanne Vyverberg*

Community gardens, CSA’s and garden markets

Late February and my garlic is poking up through the mulch of leaves and straw. This is my signal that Spring is about to make her grand entrance, but I look around and see nothing but a snow-covered landscape. It’s nearly another month later until I notice birdsong and tree buds swelling and then flowering, that I allow myself to dream of this year’s gardens. I plant some seeds and walk my gardens daily looking for the appearance of some of the hundreds of spring flowering bulbs I’ve planted, and then there they are...crocus, snowdrops and even a few precious daffodils.

I have a scant half acre lot in the village and count myself lucky and in fact I chose this place because of it. I have in two years built quite a few gardens. However, I am daunted by the lengthy process of digging and making more new beds. So, I am looking at other ways of having nutritious food while I continue to slowly make more gardens at home. Last year I was too late in finding out about a Community garden plot here in Honeoye Falls. This year I managed to get one. This will be a first and new experience for me although while transitioning from my little farm, I did manage to have some garden space in a couple of my generous friend’s gardens. But they were many miles away and my plot in the Community garden is very nearly walking distance but walking through the village with a hoe over my shoulder and a trowel in my back pocket might be a strange sight indeed.

I met with Wendy Horn, who serves on the Honeoye Falls Conservation Board and is the Community Garden Manager.



Part of the expansive Community garden plot in Honeoye Falls - mid April 2018.

Photo by Georgeanne Vyverberg.

She generously spent nearly two hours explaining about the gardens and other aspects of the village and its thoughtful process in making a Community plan several years ago. In 2014 their Community Vision included promoting a Healthy Lifestyle and a Community Garden was one of the suggestions in achieving those goals. An area on town property was selected and some 30 garden plots measuring 10 by 15 feet were built. These became available in 2016. The garden Plots are surrounded by electric fence to ward off deer and water is available. The Village also supplies a generous pile of composted leaves and wood mulch. It is highly suggested that

only organic methods be employed by the gardeners. What could be more perfect? Everything you need at hand including the camaraderie of fellow gardeners. I’m excited! Wendy assigns plots and people can keep the same one from year to year which is really nice to feel this sort of ownership. She is also available for advice especially for those new to gardening. There is some thought to pairing up newbies and experienced gardeners so if you have never done so here would be the perfect setting to learn. Plot applications for \$25 are available at the Village Hall. There will be a group meet-up soon.

Okay so a garden plot is not for you.

You work and have little time and energy for it, but still you want nutritious food grown in a sustainable manner. Then maybe a CSA would work for you. CSA stands for Community Supported Agriculture. These are member supported farms, where organic and pesticide free vegetables and animals are raised. Many of these farms are run by young, enthusiastic folks completely devoted to growing food and improving farmland. It’s a business but one they are passionate about and supporting them means supporting a fruitful earth. A member pays for their share before the season begins and this helps the farmer to buy seeds and other supplies to begin. On appointed days you pick up your share at the farm. Its all cleaned and ready to go. Some farm pick-up days are more of an event. Take Bubbalo CSA for example.

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Layers of time

Slivers of light

It's raining outside. No, let me rephrase that, it is pouring outside. I hear it pounding on the skylights in our office ceiling. Looking out the window I see the middles and tops of Norway spruce. Moving toward the stairs I can see the pond - frogs and toads and fish waiting below the surface as the pounding rain creates a tapestry of greenish hued lace.

I walk to work each morning with this nature all around me. Often I will make a loop around the pond and vernal pools behind just so I can marvel at the plop, plop, plop of frogs hopping into the water. Many mornings, the turkeys are gathering in the wetlands below and I pause to watch their procession. White tailed deer, bedded down in the grassy area, bound away - startled by my movements. Mourning dove coo, nesting tree-top crows caw and in the evenings there are the owls.

When I open the door to our work area, I am greeted with the smell of freshly planed wood drifting up from the woodworking studio below. This short traverse across a diverse landscape of energetic life offers a transitional separation between home and work, despite it being just moments away.

Stepping into my office, I light up multiple screens and am greeted with a flurry of last minute submissions and inquiries - many sent just before the strike of midnight. An hour or so later, I have sorted through these final pieces and typed out rapid responses. It is work, but carries with it the excitement of finding out what new and incredible things are going on all around me, and to "meet" more of the fascinating human creatures that inhabit and enliven this changing Finger Lakes landscape.

Moving beyond these communications, I turn my attention to the canvas that is the Owl. Were paint my chosen medium, this canvas would over time become 3-D with layer upon layer of images and words over lapping. Being the digital medium it is, I can erase, remove and rebuild with every new edition creating an ever-changing collage of the words, thoughts, images and lives of the creatures and world-scape all around me.

Little that we do, as artists, as individuals living in this time and place, is new. We are collage artists all - laying down new layers on top of what was already here. Sometimes the uppermost layer is a worthy upgrade of what came before - other times not so much. The important thing is to travel peacefully with thoughtful reflection, to challenge old ideas while seeking enlightened interpretations.

Our lives unfolding are much like those rays of light through the trees. We find our way to the top of the hill - for some this takes longer than for others - then we squeeze in-between the massive trunks looking for pathways in. And like the slivered sunlight making its way in, when we realize there is an opening on the other side we spread out, relieved to have finally found a way to that one opening that will let us shine on.

D.E. Bentley
Editor, Owl Light News



Owl Light: The time between night and day (twilight, dusk, dawn); imperfect light, requiring critical observation.

Letters and Commentary

Seneca Lake Guardian applauds bi-partisan bills

Bills would eliminate garbage incinerators from the state siting process

Romulus, NY - Seneca Lake Guardian on April released the following statement on behalf of President Joseph Campbell, referring to the introduction of bi-partisan bills in the state Senate and Assembly* that would eliminate garbage incinerators from the state siting process. The legislation, if enacted would allow the Town of Romulus to decide whether Circular enerG's proposal to build the state's largest waste incinerator at the former Seneca Army Depot moves forward.

"Circular enerG originally applied for a special permit through the Town of Romulus and once they realized there was widespread community opposition, they attempted to circumvent the Town's wishes and push their proposal through the state. We are pleased that Senators Helming and O'Mara and Assembly members Cusick and Lifton recognized the importance of community input and introduced legislation to prohibit any garbage incinerator from going through the state siting process. This puts control back in our region's hands when deciding whether we want these kinds of facilities, and it's an important step forward in ensuring that the future of the Finger Lakes is free of companies, like Circular enerG, trying to exploit it. We trust that our elected leaders will work hard to pass this legislation, so we can focus our energy back on helping the region to prosper."

*The Senate bill (S8109) was introduced by Senator Pam Helming (R-Canandaigua) and Thomas O'Mara (R-Ithaca) and the Assembly bill is being introduced by Assemblyman Michael J. Cusick (D-Statens Island) and Assemblywoman Barbara Lifton (D-Ithaca).

Seneca Lake Guardian on April 10, 2018 released the following statement on behalf of President Joseph Campbell, in response to Assemblyman Phil Palmesano co-sponsorship of a bi-partisan bill in the state Assembly that would eliminate garbage incinerators from the state siting process. The legislation, if enacted would allow the Town of Romulus to decide whether Circular enerG's proposal to build the state's largest waste incinerator at the former Seneca Army Depot moves forward.

"We are excited to see such unified, bi-partisan leadership when it comes to protecting the Finger Lakes from irresponsible development and applaud Assemblyman Palmesano's leadership for co-sponsoring legislation that will hinder companies like Circular enerG, that try to use the state's expedited process to push incinerator proposals that have little to no local support. The legislation, if enacted, would put control back in our region's hands when deciding whether we want these kinds of facilities. We trust that Assemblyman Palmesano will work hard to pass this legislation and looking forward to working with him and his colleagues to create a Finger Lakes that is free of incinerators that will do more harm than good."

Become part of the Owl conversation.

Letters should be less than 300 words, although longer, well written opinion pieces will be considered. All published commentary must be signed and include a street address. Please focus on sound arguments and avoid direct attacks. We reserve the right to edit or refuse any submitted editorial content. Opinions and letters published in Owl Light News are not necessarily the views of the Editor, Publisher, contributors or advertisers.

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April 20, 2018 edition
~in no particular order~

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Read - Listen - Reflect

An American Lake *by David Locke*

Deep in the lake lie the tears of the Seneca's
swirling with the sweat of the land.

The lake knew not the trials of the Seneca's,
though it stirs now with the runoff of man.

Ten thousand years of glacial ice,
melted with a view to lake trout, plants and life.

Through gullies, gorges and rock-filled streams,
effluent seeps from the modern scheme.

Surface of the lake where the waves once rolled,
plied by longboat and canoe -
is filled now with the noise of the motorboat
and glistening with petroleum hues.

Water of the lake once fresh and pure,
can the spirit of the lake sustain and endure?

Will modern man trample and forego,
a lake born of a glacier
many years and moons ago?

**Call for Nominations Justice Center 2018
Code of Conduct Recognition Award**

The Justice Center for the Protection of People with Special Needs (Justice Center) is seeking nominations for its third annual Code of Conduct Recognition Award. This award honors staff who embody the responsibilities set forth in the Justice Center's Code of Conduct for Custodians of People with Special Needs. The Code provides a framework intended to assist employees to help people with special needs "live self-directed meaningful lives in their communities, free from abuse and neglect, and protected from harm."

The deadline for receipt of nominations is Friday, July 13, 2018. Complete information on the award can be found here. Nomination forms can be submitted online at <https://www.justicecenter.ny.gov/recognition-award-dedication-respect-and-protection-harm>.

"The Justice Center Code of Conduct plays a vital role in guiding staff to help people with special needs reach their full potential. It is important we recognize those whose actions demonstrate a commitment to the core values laid out in the Code of Conduct," said William T. Gettman, Chair of the Justice Center Advisory Council.

Four winners will be selected from across the state. All staff who sign the Code of Conduct are eligible. Staff can nominate themselves or may be nominated by a person receiving services, family member, guardian, co-worker, supervisor or member of the public.

Members of the Justice Center's advisory council will review nominations and select four award winners who have demonstrated an unwavering commitment to the Code of Conduct throughout the year. The 2018 Code of Conduct Recognition Award will be given at the September meeting of the Advisory Council. Recipients will receive their award and be honored at a luncheon.

About the Code of Conduct: Individuals who are employed by, or volunteers at, state operated, licensed or certified facilities or agencies under the Justice Center's jurisdiction are required to sign and adhere to the provisions of the Code of Conduct. Consultants, volunteers or contractors of organizations or companies that contract with facilities and agencies, under the Justice Center's jurisdiction, are also considered to be custodians if they have regular and substantial contact with a service recipient.



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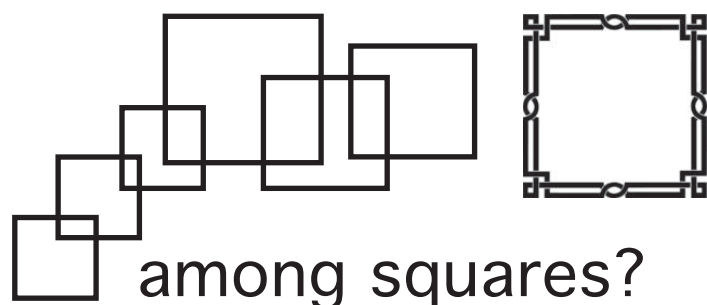
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Art • Exhibits



Open Skies: Photography by Peter Blackwood Opens in Canandaigua May 2

Open Skies: Photography by Peter Blackwood," runs May 2 -June 2, 2018 at Jeanne Beck Art Gallery & Studio. Meet the artist at the opening reception on Saturday, May 5, 2-4 PM. This event is free and open to the public.

Peter makes frequent trips via foot and kayak through the Finger Lakes and Adirondack regions to take his photographs, recording the cycles and seasons of the natural world. Through Peter's images, we get to share in his appreciation for the beauty and mystery of the natural world.

Photography has been a part of his life since his parents first handed him a camera and taught him to use it when he was 7. His parents, who were both professional and recreational photographers, mentored and encouraged him. In their family's home dark room, Peter learned developing techniques to process film. Now he captures images using Canon digital cameras and lenses, then makes prints using Epson pigment-based inks for longevity and Moab printing paper for its beauty. He fine-tunes his images using Light Room, a digital photography software program.

In the past 12 years, Peter has presented nine annual solo exhibits at Wood Library in Canandaigua, has shown his work at numerous area venues including the Wine and Culinary Center, Strong Memorial Hospital, and Image City Gallery in Rochester. He is a member of the Ontario County Art Council's rotating artist group and was featured in the national photography magazine Shutterbug, where they noted his "strong composition" and "care and passion for his craft." He was recently voted the "Best Photographer of the Finger Lakes" in a Canandaigua Daily Messenger poll. See his work at www.blackwoodphoto.com

Jeanne Beck Art Gallery & Studio features a variety of contemporary artists at this expansive loft gallery in Downtown Canandaigua, located at 154 Mill Street. See www.jeannebeck.com for upcoming guest artists, workshops and special events. Gallery hours are Wed. 12 - 4:30, Thursday - Saturday, 10 - 4:30. Phone: 585-704-6419



'Les Petits' sets stage for Plein Air Festival

CANANDAIGUA - "Les Petits," an exhibit and sale of small works of art that supports the Finger Lakes Plein Air Competition and Festival, will be part of the Springtime in Canandaigua event this year.

These works by local artists will be on exhibit from Friday, April 27 through Sunday, April 29 at the Finger Lakes Plein Air & Les Petits booth at Springtime in Canandaigua. Hours and details for Springtime in Canandaigua, held at the Greater Canandaigua Civic Center on North Bloomfield Road, are available at www.springtimeincanandaigua.com.

Festivalgoers can buy tickets for drawings for each "Les Petits" item; tickets are \$1 per ticket or 15 for \$10. Winners will be announced at 3 p.m. on April 29, the final day of Springtime in Canandaigua.

The exhibit provides an opportunity for local artists and residents to support the Plein Air Festival, which runs from June 5 to 10 at sites in Canandaigua and Naples.

Plein air is a French term for open air painting in which artists set up easels outside to catch the light at various times of day.

During the Finger Lakes Plein Air Festival, local residents have an opportunity to observe artists who come from across the nation and Canada to paint the lake, hills, farm scenes and streetscapes. The resulting works will be exhibited and sold on the final day.

More information is available at www.fingerlakespleinair.com.

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Bat McGrath to perform at Abandon Brewing Company
April 20, 2018, 7 PM

by D.E. Bentley



For Bat McGrath, who will be host a 7 PM show at Abandon Brewing Company this Friday night, music is a medium for social change. His musical journey has allowed him to connect and collaborate with many other musicians, including greats such as Chuck Mangione, Gerry Niewood, Tony Levin, Steve Gadd, Pat Martino, Kenny Burrell and Stanley Watson. Despite these many connections, there is something special about coming “home.” “I’m excited to do an intimate ‘house concert’,” shared McGrath, “in the area where I spent so many years and have many friends.”

McGrath’s musical journey began in 1964 with a band called The Show Stoppers, which gained popularity in the Rochester area and signed to a recording contract with the legendary John Hammond of Columbia Records. He later teamed up with talented guitarist and fellow band member Don Potter as the folk duo McGrath and Potter. The pair later opened a Rochester area coffee house called Hyllemorris’ Alley, which had “hot cider, incense and folk music.” McGrath cites this experience as one of the most influential periods in his musical past. No liquor meant that the club could stay open until 4 AM on Saturday nights, attracting traveling jazz musicians who would come in after their gigs and ‘sit in’ with McGrath and Potter. It was there that he learned about “being original” in his music and “playing with a purpose.”

During an interview with McGrath in 2016, he shared that he may still be a “hippie” at heart. He still longs for “peace, love, acceptance and inclusion.” These are the themes

that influenced his earliest projects - including his lyrical work for Chuck Mangione’s ‘Friend and Love’ concert, that was released on Mercury Records and helped catapult Mangione to international fame. They remain important in his current work as well – including in his newest release: *Find Some Love*. Although he is careful not to preach when he writes, McGrath hopes that within his songs there is a “silver lining” that can help people along the way.

McGrath’s connection to others drives his art and inspires him to continue to improve, to be a better person in his music and his life. As he so eloquently puts it: “I cry over sad songs and movies and I laugh everyday at how fragile and beautiful the human experience is. We’re all kind of a mess.” Perhaps it is this recognition that drives him to practice guitar more frequently these days and that keeps him searching for that ‘perfect song,’ that will affect everyone who hears it.

McGrath is looking for a “pure connection.” “If the folks like you they come back, if they don’t you starve.” Based on what I have seen and heard, Bat McGrath will continue to reach people with his music and his words for many years to come. Perhaps his goal of reaching everyone is a dream, but listening to – and feeling – the power of that dream, that desire, to always move a step closer to that ‘perfect song’ will make for an enjoyable and memorable evening at Abandon Brewing.

Abandon Brewing Company • 2994 Merritt Hill Road , Penn Yan NY • Website: <http://www.abandonbrewing.com> • Tickets: \$15.00

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April Fool by Jean Long

I hope that I will never know
Another year with so much snow.
T’was even worse than ninety-six
Oh where is April’s gentle fix?

I’ve seen a nest of robins, bleak.
The mother had a frozen beak.
I look for daffodils each day
And lift my flabby arms to pray.

A poem is writ by fools like me
But only spring will set me free.

The Crocus by Jean Long

Bright and pretty tulips bloom
to chase away winter’s gloom.
Regal and loved, everyone knows
is a rose, is a rose, is a rose.

Fitting is the name of Lily.
Primrose is both prim and Frilly.
But I cannot understand
I really cannot focus
on why the sweetest bud of spring
bears the lowly name of “Crocus.”

Finger Lakes Food

Notes from front

As far as I know, no one in this particular corner of the melting pot called the Finger Lakes (roughly a 14 county area of 8,000 square miles around 11 lakes in west-central New York State) has considered what would constitute our “regional cuisine,” so we are still free to imagine it. Before a Finger Lakes cuisine can even be approached, there are practical concerns and questions that require some tentative answers.

These questions deal with the availability of transported foods, the season of the year, how much theory versus how much practice will be involved, a distinction between native and imported crops (and native to which regions?), and the fidelity to/blending of other existing regional cuisines and ethnic diets. A regional cuisine predictably favors the native crops of the region over transported foods, while keeping the door open for others; addresses seasonal variability; offers both theoretical perspectives and practical suggestions; and avoids simply importing other ethnic foodways to fill in our own “gaps.” In addition, we should ask what this cuisine is for and to provide answers that emphasize the various roles of food to give comfort, pleasure, and promote health.

The Finger Lakes region is favored with excellent soils and a good growing climate, hard as that may be to believe in the depths of January. We receive something like a yard of precipitation per year and more than half falls during the growing season. Our soils, a mixture of sand, silt, and clay particles left by glacial action, were formed and made rich by ten thousand years of forests and, where deep and flat enough, will grow anything not requiring tropical heat.

The Finger Lakes region supported people who ate well prior to the arrival of European fur traders and missionaries. These early resident people called themselves Ongweh Howeh, or real people, and ate a wide variety of foods provided by the local landscape. Like many other cultures, they devised recipes that turned the potential uniformity of a few basic foodstuffs into a diversity of tastes, a cuisine, as our French cousins would say. The word cuisine’s own history relates to the Latin coquina, for things pertaining to the kitchen and cookery and undoubtedly is rooted in role of the Roman household gods, their lares and penates.

Archaeological investigations indicate that people living in the Finger Lakes for

more than seven thousand years hunted and gathered plants and animals for their sustenance. They ate birds such as ducks, geese, turkeys and grouse; larger animals like white-tailed deer, beaver and bear, squirrels, possums and raccoons; and turtles and fish from the streams and lakes. They gathered the roots of plants like Jerusalem artichokes, leeks, and cat-tails; ate greens from plants now considered common weeds such as milkweed, cowslips and lamb’s-quarters; gathered plums, elderberries, strawberries, and black raspberries; used acorns, walnuts, beechnuts, chestnuts, sunflower seeds and hickory nuts for their meat and oil; and tapped the maple trees for their sugary sap.

The activities of these hunters and gatherers slowly changed the environment in which they lived by favoring certain plants and animals for their usefulness and discouraging others. The dividing line between hunting/gathering and farming is not as definite as you might think at first. If you saw that white-tailed deer were attracted to openings in the woods, wouldn’t you set some fires to create and maintain these openings? It would make your hunting that much easier if you could draw these animals closer by offering good browse. Likewise, if you gathered wild plants and prepared them to eat in your home, wouldn’t the seeds of these plants tend to fall in your village opening? As these plants proliferated nearby where you could observe their progress, wouldn’t you notice that some were larger, stronger and produced more of what you wanted in greenery, seeds, fruits or roots? Wouldn’t you select seeds and cuttings from these better plants to re-plant near your home in order to have good things nearer at hand? The domestication of crop plants begins with observation and selection. The cultivation of domestic crops begins with altering their environment to create conditions favorable to their growth. A domesticated plant or animal is nothing other than a wild animal or plant so altered in its relationship with humans that it begins to require and respond to human intervention and management.

About a thousand years ago, and five hundred years before the first white visitors arrived, the Ongweh Howeh received a gift that would change their lives. Whether the gift was brought by migrating groups of people (probably coming north and east

along the Allegheny River), or carried along well-established systems of trade, or taken in the process of raiding neighboring people, it consisted of a few basic agricultural plants and the information needed to successfully cultivate them: squash, followed by corn, and finally beans. Women, whose previous roles had entailed preparing the gathered foodstuffs and perhaps nurturing early domesticates, found themselves in charge of the gardens. Men contributed to the gardens by clearing land and



Top: Mike Galban - a researcher and interpreter at Ganondagan State Historic Site braiding corn. Above: Tanya Galban and Jane Dreesen (a Ganondagan volunteer) braiding corn.

Photos Stephen Lewandowski.

processing the harvest but remained primarily hunters, traveling away from home and village for months to follow the food animals.

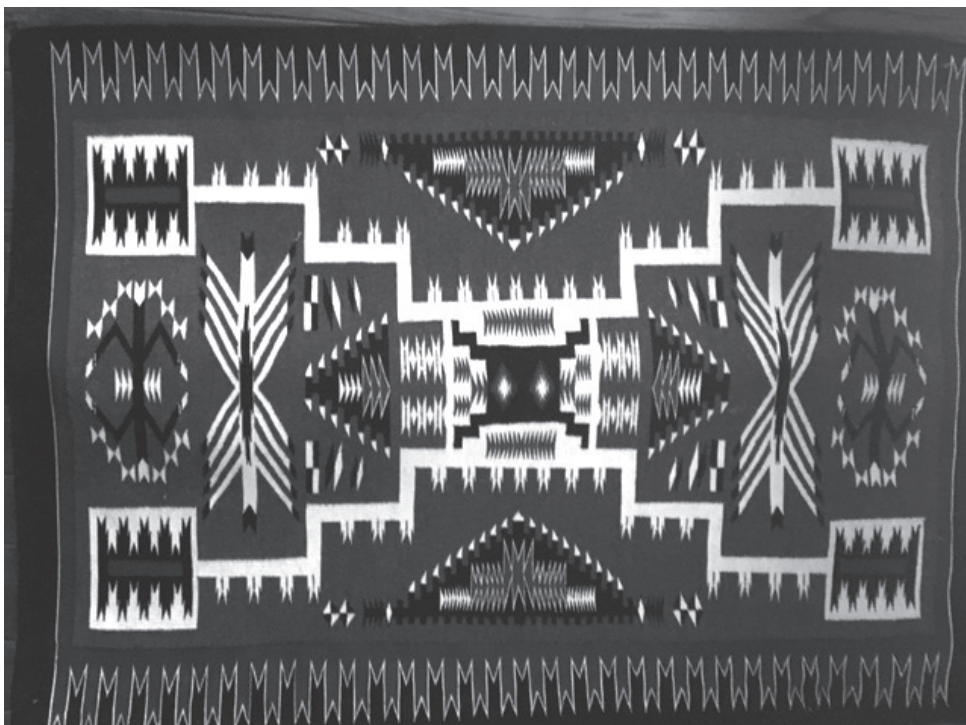
Whatever the origin and the transmission of the original seeds, they were also attended by sufficiently detailed cultivation instructions to assure their success. The Ongweh Howeh learned that land would have to be cleared for crops to prosper, that the land’s natural fertility supplemented by wood ash from the burned forest would

yield good crops for as long as a generation, and that movement to new villages and fields would be necessary to continue gardening beyond that time. They learned that corn, beans and squash would benefit from being planted together in mounded soil and would grow better if weeds were kept away from them by using deer bone and clamshell hoes for cultivation. A regional cuisine for the Finger Lakes is necessarily grounded in this deep ethnobotanical and agricultural history.



Stephen Lewandowski was born in Canandaigua, NY in 1947. When his ethnobotanist parents were killed in a plane crash, he survived and was reared by bears in the Southern Tier of New York. Later, he was discovered, shaved and clothed, and sent to Hamilton College where he studied English Literature. Not completely civilized by this experience, he also did graduate work in philosophy and folklore. He enjoys being outdoors and, being recently retired from gainful employment with the Soil Conservation, hopes to range freely again. Writing, even thinking, is painful to him.

Ganondagan State Historic Site located in Victor, NY is a National Historic Landmark, the only New York State Historic Site dedicated to a Native American theme (1987), and the only Seneca town developed and interpreted in the United States. Spanning 569 acres, Ganondagan (ga·NON·da·gan) is the original site of a 17th century Seneca town, that existed there peacefully more than 350 years ago. The culture, art, agriculture, and government of the Seneca people influenced our modern understanding of equality, democratic government, women’s rights, ecology and natural foods. For information about Ganondagon State Historic Site and the White Corn Project, go to - www.ganondagan.org .



Tuesday, May 15, 2018

7:00 PM - 8:30 PM

OPEN HOUSE: Native American Rugs
Public Open House & One-Night Exhibit
– Native American Rugs

West Bloomfield Historical Society,
8966 NY-5, Bloomfield, NY 14469, USA

Gardens from front

They are located on Egan Road between Honeoye Falls and Lima. A long dirt road takes you along pastures where pigs, cattle, horses and Heritage donkeys graze peacefully. Dave and Anna Kirkwood purchased this 18-acre property in 2009 and opened their CSA in 2014. Their two youngsters Lucy and Bubba greet and act as hosts to everyone but especially the children. There is a giant sandbox and play area and much visiting with the dogs, cats, chickens, sheep and horses and in particular the charismatic mini donkeys and often a musician or two are starting a sing along. The Kirkwoods are planning a Kids Club of members during the summer with organized fun events which will include painting a mural on one of the barn walls and some archaeology digs. Also, every fourth Friday will be adult members night with music and campfires and perhaps a wine or beer tasting. So, it's more than great food, its building a real community.

Bubbaloo Farm which gets its name from a combination of nicknames for their children LuLu and Bubba is planning an open farm tour on April 28th from 1-4. Don't miss it!

Another fantastic way to get fresh vegetables is of course taking advantage of the many Farmer's Markets in the area you live. These are often scheduled late afternoons and evenings and weekends. Again, these can be fun outings. Many of these gatherings have music and activities for children. Almost every town and community feature a Farmer's Market. One of the biggest around is the Brighton Farmers Market which takes place in the parking lot of Brighton High School on 1150 South Winton Road. The Summer market begins Sunday May 13 from 9-1. The Winter market takes place at Brookside Recreation Center 220 Idlewood Road from 1-4.



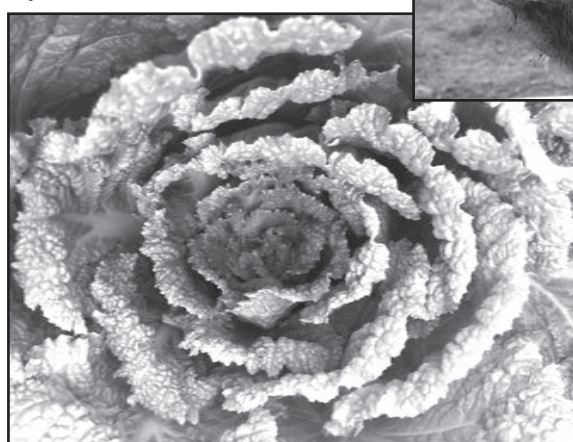
Anna Kirkwood, co-owner of Bubbaloo Farm, watering lettuce plants in their Greenhouse.

Photo by Dave Kirkwood

There are so many other markets and *Owl Light News* lists many market locations and times throughout the summer*. One of the neat things about these local markets is that you get to meet YOUR farmer and you will no doubt see your neighbors and forge closer friendships. Food has that ability to foster community. Many of the world's cultures are bound by food. Growing, harvesting and sharing it.

So, you see there are many choices. Eating local and healthy is a matter of choice which benefits everyone.

* See page 10 for information.



Far Right: A Bubbaloo CSA resident.
Right: Ripe lettuce head.

Photos Anna Kirkwood

Bubbaloo Farm open farm tour

April 28th, 1-4 PM.

6904 Egan Rd
Honeoye Falls, NY
Don't miss it!

www.bubbaloofarm.com



Georganne has been fascinated by plants ever since a neighbor gave her some flower seeds when she was very young.

The magic of watching them sprout into beautiful flowers has become a lifetime of wonderment. She lives in Honeoye Falls with her canine and feline friends, small flock of chickens and more recently a rabbit, or two.

Owl Outings ~ Regional Ravioli in Mt. Morris

by D.E. Bentley

Needing to spend some time in Mount Morris and Penn Yan a Thursday or two ago, I decided to make the trip worthwhile. Rather than rushing about and heading out of town, I took some time to talk with some of the various downtown merchants and settled in for lunch.

There are a number of nice eateries in the area, but I wanted some wine and dine and a little something out of the ordinary. I found myself at Questa Lasagna - 55 Main Street, Mt. Morris, NY, which offered me the much needed rest and relaxation I longed for. I ordered a shrimp pasta special with tomatoes and scallions - along with a glass of waiter recommended dry red wine. I almost went for the five cheese Ravioli.

As it says on their online site, "Upon opening, the goal of Questa Lasagna was simple: to provide the town of Mt. Morris, New York with high-quality Italian cuisine. Originally intended to serve upscale take-out, the restaurant quickly became much more." As is the case with an increasing number of regional restaurants, "...Questa Lasagna is redefining itself as a restaurant dedicated to utilizing the freshest local produce possible..." The Culinary Institute of America trained Head Chef - and restaurant owner - Tim Knowles knows how to make you feel at home, with table-to-table guest greetings and quality, delicious food in a comfortable setting.

Let I fail to mention it, all of the pasta at Questa Lasagna is made in house, and on this particular visit my attention was drawn to the man behind the counter who was making fresh ravioli. After finishing my meal - and ordering some of those five cheese Raviolis to go - I stepped up and spent some time chatting with Finn Kennedy. Kennedy grew up in Nunda, New York. His travels took him to North Carolina, where he spent some time working as a bread shaper in a bakery. He is now back in the Western New York area, gaining more dough experience - this time with pasta making. I watched and captured a few images as pasta maker Finn Kennedy rolled, filled, covered, cut and hand shaped the edges on a couple batches of fresh Questa Lasagna Ravioli. Enjoy!



Remembering...



Obituaries and other In Memoriam notices and tributes are \$25 - with an image.
E-mail editor@canadicepress.com or call 585-358-1065
Please let us know if we can be of assistance in wording your In Memoriam.



From Geneseo to
Glenveagh:
Contextualizing
Cornelia Wadsworth
Adair's Life in Ireland

Presented by Dr. Joe
Cope, Dr. Rob Doggett,
and Veronica Taglia

April 22, 2018
1:30PM

Livingston County Historical Society, 30 Center Street Geneseo, NY

What's New at the Livingston County Historian's Office?

On Tuesday, April 24, 2018 the Springwater / Webster Crossing Historical Society Meeting will feature Amie Alden, Livingston County Historian for What's New at the Livingston County Historian's Office.

Amie will give an overview of exciting new programs and projects in the works in her office and how the community can get involved. Also she will provide an overview of the wide variety of resources available on line for researchers to access at the touch of a button. Plan to take advantage of the 6:30 p.m. Dish-to-pass Supper followed by the program held at the American Legion Post #905, 7998 School Street, Springwater. All programs are free and open to the public. Donations for the support of the Historical Society are welcome.

West Bloomfield Historical Society hosts Historian Bill Lane for public program on The Creation of Mendon Ponds Park

On Tuesday, May 1, 7 pm: West Bloomfield Historical Society, 8966 Rt. 5 & 20, West Bloomfield (the former St. Joseph's Church) will host a Public Program on The Creation of Mendon Ponds Park presented by Bill Lane, Curator, Honeoye Falls-Mendon Historical Society. Learn how the unique topography and ponds on this Mendon property spurred interest in creating a park for all to enjoy, and how that vision became a reality. For more information visit the website at WWW.wbhsny.org.

Kevin W.

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History on View: Perry Public Library Shares Collection of Historical Photographs for the Public at the ACWC



Photographs-including the above - from both the Clark Rice and Henry Page Photography Collections show rare images of Perry throughout the last century

Perry, New York – Clark Rice and Henry Page were both men who shared a lot in common – they were born, raised, and lived in Perry, they had a passion for history and photography, and they were longtime trustees to the Perry Public Library. Both Mr. Rice and Mr. Page donated their extensive collections of historical photos to the Perry Public Library – and an exhibit of these photos will be on display for the first time at the Arts Council for Wyoming County starting on Friday, April 6.

For generations, Clark Rice's name is related to photography. After graduating from Perry High School, he attended the Art Center School in Los Angeles and later served in WWII as a member of the 165th Signal Photo Company. When he returned to Perry, he owned and operated the Little Studio.

The studio had previously been owned by Merriam N. Crocker, who was the first photographer in Perry. By purchasing this business, Mr. Rice acquired the extensive Crocker photography and negative collection. He added to that collection with his own work. Both were donated to the Perry Public Library upon his death in 1999.

Henry Page was born in 1899 and held many different positions in Perry including managing the Bank of Perry, was a president of the Perry Rotary Club and Perry Chamber of Commerce, and was a master of the Perry Masonic Lodge.

Mr. Page also had an intense interest in local history that led him to hold the position of Treasurer of the Pioneer Historical Collection for 51 years. He collected pictures and documents throughout his life and upon his death in 1978, he donated the collection to the Perry Public Library.

"The library is very excited about the opportunity to partner with the Arts Council to bring attention to these valuable historical resources. The two collections of historical documents that the Library holds are the largest collection of their kind regarding historical Perry. We look forward to providing a spotlight for these images, to increase both awareness and appreciation for these important collections," says Jessica Pacciotti, Director of the Perry Public Library.

The photographs in the exhibit are just a selection of the more than 11,000 historical photographs and documents in the Perry Public Library's collection. The library is working on digitizing the collection to preserve it.

"We're happy to partner with the Perry Public Library in order to exhibit these important photographs for the community," says Jackie Hoyt, Executive Director of the Arts Council for Wyoming County, "Photography has been a major art form in the local community for almost as long as the technology was available. We want to make sure that we highlight this history as we encourage people to continue the tradition today, while also raising awareness about the importance of preserving collections like these ones."

For over forty years, the Arts Council for Wyoming County (ACWC) has created opportunities to bring arts into their rural communities through programming, grants, and art events. The ACWC is also Wyoming County's NYSCA Decentralization Site for Community Arts Grants. In addition to yearly programming, the ACWC produces the Letchworth Arts & Crafts Show and Sale. For more information on membership or advocacy in the arts, please visit www.artswyco.org.

Antique Wireless Museum "After Hours at the Museum" series continues May 2nd with "Canandaigua Main Street"

Mark your calendar for the evening of May 2 at 7:30pm. The AWA presents the second event in its new After Hours at the Museum program. The first event had the Museum full and the reviews were excellent.

On May 2, we are pleased to host Dave Hayden. Dave has created a fantastic presentation on Canandaigua Main Street - 1964 and Today. It's fascinating to learn the details of 50 years in Canandaigua and it's presented in such a way as to evoke feelings of nostalgia. It's wonderful to experience the change in Canandaigua's "skyline." The Museum will also provide a display of radios and communication devices from 1964. Plus you will see period items in the AWA Museum, which will surely put a smile on your face. Bring your family and friends for a visit to the Antique Wireless Museum in Bloomfield on May 2 and enjoy the presentation, the exhibits of the Museum, and some great refreshments.

Advance tickets are available at the Museum during regular hours (Tuesdays 10 am to 3 pm and Saturdays 1 pm to 5 pm) or through Dean Faklis using PayPal (PayPal address: WM3D@arrl.net): \$5 for AWA members, \$10 for non-members. There may be some tickets remaining at the door on the night of the event, but seating is necessarily limited.

Come visit on May 2nd & have some fun.
Perhaps enjoy dinner at a local restaurant beforehand.

www.facebook.com/antiquewirelessmuseum
<http://www.antiquewireless.org/>



The Mountain Climbers: An Allens Hill Base Ball Team Their lives in 1910 and what became of them



The Mountain Climbers - Image taken about 1910 by unknown photographer
Back row, standing: John Deal, Peter Cook, Ray Francis.
Center: Fred Decker, Wales Duffy, Albert Belcher, Lafayette Johnson
Front row, seated: John Meehan, Ray Ogden, Otis Simpson

This photograph of ten ball players has been dated to about 1910. The inscription on the back reads "Allen's Hill base ball team The Mountain Climbers" and includes the names of the men. A bit of digging into Census records and material on file in the Historian's office provided information on each player – what they were doing in 1910 and what they accomplished in later years. They were an interesting bunch.

In our last edition Joy Lewis looked at the lives of five of the team members from the Mountain Climbers. Here she tells us what became of the other five 1910 era members of this, as she puts it, "interesting bunch."

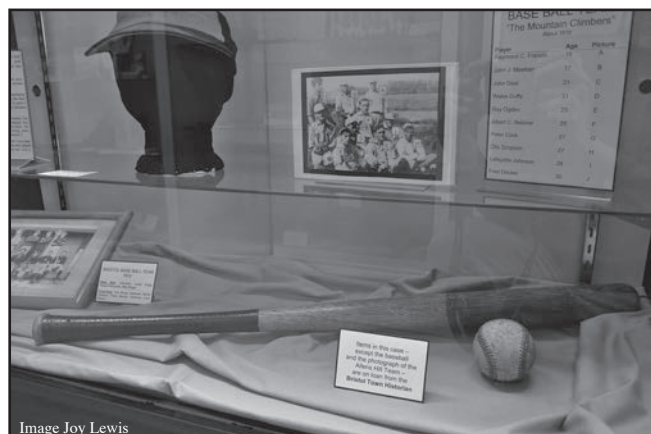
Albert C. Belcher (1884)

In 1910 Albert C. Belcher (1884) was 26 years old and married to Sarah Ward who was expecting their first child. The Belcher family, whose farm was at the west end of today's Belcher Road, had lived in Richmond for more than seventy years. Albert was the youngest of Marshall and Freelove (Webster) Belcher's eight children. The only daughter in that bunch was Emma (1869); her son Wales – Albert's nephew – was also a player on the ball team. Emma and Albert's older brother William (1861) was thirty when he had a daughter that he named Emma. It was this younger Emma Belcher, Albert's niece, who was soon to marry Peter Cook, another teammate. The third Belcher son was George (1865). His son Albert Ellsworth Belcher was born in 1897 and named in honor of his close-in-age uncle. In June of 1918 Albert E. Belcher was killed during the Battle of Belleau Wood in France.

Albert and Sarah lived all their lives in Allens Hill where their nine children were born: Thelma, Harold, Beulah, Beatrice, Winifred, Harland, Marion, John, and Raymond. He was a successful farmer and a custom thresher. Throughout his life he enjoyed good health until age sixty-eight when a car accident in May 1952 curtailed his activities. He served as the Richmond Tax Assessor for nine years until his death on October 23, 1961.

Honeoye-Richmond Historical Society Museum

The museum provides a wonderful and enlightening glimpse into the past and is open free of charge (donations are appreciated). It is located in the back room of Richmond Town Hall, 8690 Main Street, Honeoye, NY 14471.



Summer Hours
Saturday mornings
9:30 to 11:30

Memorial Day
Weekend
until
Labor Day
Weekend.

585-229-1128
historian@
townofrichmond.org

Peter Cook (1883)

Peter Cook (1883) was a single man, twenty-seven years old in the spring of 1910. By the end of that summer he was a married man. His bride was Emma Belcher (1891), the granddaughter of William and Freelove Belcher. Emma was the niece of Peter's teammate Albert Belcher. She was also a cousin of Wales Duffy, another Mountain Climber.

Peter's father was born in England, his mother in Ireland. They came to New York late in the nineteenth century and settled in Rochester. By 1910 Peter had made his way to Allens Hill where he was the hired man on the James Olmstead farm. All his life he worked as a hired man on various farms in Ontario and Monroe Counties. He and Emma had one son, William, with whom they lived in their old age. Peter died in 1957; both he and Emma are buried in Allens Hill Cemetery.

Joshua Simpson (1842)

Joshua Simpson, born in England in 1842, came to Richmond as a nine-year-old boy. Within the year his father had died; his mother remarried a man who lived in Livonia. More than ten years would pass before Joshua returned to Richmond. About 1868 he married Elizabeth Whisker and purchased a farm on the east side of the Allens Hill community. Elizabeth gave birth to six sons and a daughter; Otis (1883) was the youngest. He and his brother Grant were the only two of the Simpson children to marry. Grant was the father of one son – Clifford, born in 1908, who was to be Joshua and Elizabeth's only grandchild.

In 1910 Otis was twenty-seven, married for four years to Almina Fairhead. They owned a home in Allens Hill. Otis called himself an "odd job man," working for area farmers as mechanic and carpenter; Mina was a dressmaker. For a few years they operated the General Store in Allens Hill. In his later years Otis served as the area Road Patrolman and also worked as caretaker for the owner of a lakeside cottage. He died in August of 1951.

Lafayette Johnson (1880)

Lafayette Johnson (1880) was born in Naples. Before he turned twelve he was orphaned. After the death of his parents he lived with his older sister Almeda and brother George. The two oldest Johnson girls, Ida and Lois, had married and left the family farm.

Twenty-nine years old in 1910, Fay was married to Jessie and the father of two young children: Eleanor was six and Harrison, two. The family lived in Allens Hill and Fay worked as the hired man on an area farm. He left Richmond within the year; it seems that he and Jessie may have separated as he was living as a single man in Yates County by 1915. No record has been found of his death.

Fred Decker (1875)

The oldest man on the Mountain Climbers team was Fred Decker, thirty-five in 1910. Fred was a barber, with a shop on Main Street in Honeoye. His parents were Edwin Decker and Lydia Childs. He had five siblings: Albert and George were older than he; Mary, Alice, and Howard were younger. His sister Alice was married to Herbert Deuel; their son Burton (Fred's nephew), who was then eight years old, would sit down more than seventy years later and write a memoir of life in Honeoye as he had known it. (This fine collection of stories, which Burton called "Reminiscences" is on file at the Richmond Historian's Office.)

Fred had been married for five years to June Lambert and they had a young son, Claud. It was not a marriage made in heaven, however. In fact their divorce made such a sensation in the area that the proceedings were covered in the local newspapers.

The Geneva Daily Times of August 14, 1916 reported: "A final decree of divorce was entered today in the case of Fred W. Decker against June R. Decker, East Bloomfield parties. Affairs of the Deckers were aired in a divorce trial in supreme court here about a year ago. A jury found both guilty of adultery and the trial went to a draw. The interlocutory decree was taken by Decker against his wife last April, it being granted by Justice Clark."

The headline of a Canandaigua paper announced: "Divorce for Fred W. Decker," with the story filling in the details: "In the Ontario county clerk's office to-day was filed a final decree divorcing Fred W. Decker from his wife, June R. Decker, both of East Bloomfield. The interlocutory decree was obtained last April. The Decker divorce case came up more than a year ago and was tried before a jury which found both parties guilty and denied a judgment to either of them. The case was retried, however, without a jury and no defense was interposed by the wife."

The Livonia Gazette reported on August 15, 1916 "The Decker divorce case has finally resulted in a victory for Fred W. Decker, the husband, who is now free to remarry if he so desires. A final decree of divorce was entered in the Ontario County clerk's office yesterday freeing him from his wife, June Decker. The Deckers reside at East Bloomfield."

June Decker died in 1918; shortly afterward Fred remarried and opened a barber shop in Manchester. He died in 1939 at age sixty-four.

The photograph of this ball team captures one frozen moment in time. The Mountain Climbers existed as a team for some years prior to 1910 and continued to play ball for a decade or more after that time. Names of other players in other years have not been recorded – or at least have not yet been found. If any reader has information, family stories, documents, or artifacts pertaining to baseball in Richmond, please contact the Historian's office at 229-1128.

For town of Richmond history you can contact Historian Joy Lewis by Phone: 585-229-1128; or Email: historian@townofrichmond.org



Joy Lewis has been the Town of Richmond Historian since 2013.

Changing

Bee Lines *by Sam Hall*



To see a World in a Grain of Sand
And a Heaven in a Wild Flower,
Hold Infinity in the palm of your hand
And Eternity in an hour.

From "Auguries of Innocence" by William Blake

Notes on a beekeeper's spring

Hopefully by the time that you will be reading this it will be warmer than the 22 degrees that it is while I'm starting to write it. I would like to believe that nature has screwed up but it is more likely that we have. Later this week the warm up is supposed to start with a run at 60 on Friday the 13th which is probably in some way appropriate. If it does I'm prepared as you should be to start feeding our bees with a syrup of half sugar and half water and a pollen patty. Currently, I am feeding sugar bricks as I don't want any more moisture into the hive than is already there.



A field bee collecting nectar from a crocus flower (during a year with warmer spring temperatures).
Photo D.E. Bentley

If you do start feeding continue until there is sufficient natural nectar available which will first probably be from the maples and willows. Skunk cabbage and winter aconite as well as crocuses the bees will work but it has been too cold when they were in bloom for the bees to be out. Usually, when there is sufficient natural nectar they will slack off on the syrup. That is not always the case so you should constantly be aware of nectar availability in your area when you are feeding. If there is no nectar available and you are not feeding, the bees will stop producing new brood. Usually in my area there is a dearth of nectar in late

July or early August. The bees will always stop feeding on the pollen patty when natural pollen is available as they much prefer it. It is my experience that there are generally some natural available pollen sources after the beginning of May.

Normally, I would look at splitting (*making two or more new hives from an existing colony of bees to replace winter losses*) my surviving colonies starting around April 21st. Because of the cold it will probably be later this year possibly even the first week of May. Even in this cold the queen is laying in force and there are already new bees from the eggs that she started laying in mid February. Every beekeeper has their own way of splitting depending on what they are trying to accomplish.

I start my split in a five frame nuc box. Usually I take a frame of fairly solid brood with maybe a little honey and pollen on it, a frame with fresh eggs and open larvae with the attached nurse bees. I put a frame of honey on one outer side or the other. Very often I will use a frame of honey from a winter dead out. I always take my hive tool and do a few scratches on the sealed honey so that it is open and the bees will readily go to it. I will finally take a frame with bees on it from the donor colony and shake them into the nuc to increase the number of bees in the nuc (*a smaller, "starter" box of bees*).

After I have made the nuc up I take it from the farm to my house which is about 10 miles and put it on a table behind my garage. If I have a new bought queen I will start the introduction process or simply let them make their own queen which will take about 30 days before you have a laying queen. I usually buy queens for these splits so that I don't have to wait the 30 days and there are many things that can go wrong if you are relying on the bees own queen making, including having a bird or dragonfly pick the queen off on her mating flight. Within a week or two the nuc's population reaches the point I return it to the beeyard and place it on top of the hive I want them in with both entrances facing the same direction. I may leave them a few days or if they are too crowded I hive them immediately. Remember a nuc can throw a swarm if they get too crowded for too long. It is also wise to keep a nuc with a mated queen throughout the summer in case of sudden queen loss.

"To see a World in a Grain of Sand And a Heaven in a Wild Flower Hold Infinity in the palm of your hand and Eternity in an hour" William Blake. Not sure why I often think of Blake when I'm beekeeping. In a colony of honey bees, I see the stresses, failures and goodness that also are akin to our human condition and it gives me hope.



The Queen (in the center, surrounded by her attendants) will stop laying eggs if there is insufficient natural nectar.

Photo D.E. Bentley

Questions for Sam Hall's Bee Lines can be e-mailed to editor@canadicepress.com with Bee Lines on the subject line.

Sam Hall is a Western NY beekeeper who first worked bees as a child growing up on a 'dirt farm' in Allegany County, NY. He has kept bees for most of his adult life and believes that his mistakes far outnumber his successes.'

New Farm Meadery License in FY 2019

Governor Andrew M. Cuomo recently announced the FY 2019 Budget includes a proposal to create a license for farm meaderies, a new license similar to those already available to farm wineries, breweries, distilleries and cideries. As with other New York farm licenses, farm meaderies will have the privilege of self-distribution, in addition to the ability to market and sell their products through existing wholesalers. Farm meaderies will also be permitted to open restaurants and gift shops, and have the ability to operate up to five no-fee offsite branch stores anywhere in the state. As with New York manufactured hard cider, New York mead will be sold in both grocery stores as well as liquor and wine stores. The annual cost for the new license is \$75. Currently, only farm wineries, which must be located on a farm, and commercial wineries, which cost \$3,025 in licensing and bond fees, may produce mead.

FLCC Muller Field Station hosts Spring Open House April 21 ~ 10 a.m. to 2 p.m

The Finger Lakes Community College Muller Field Station near the south end of Honeoye Lake will hold its annual Spring Open House on Saturday, April 21. Faculty and students will be on hand to offer guided nature hikes as well as updates on the walleye spawning season.

The event runs from 10 a.m. to 2 p.m. at the Muller Field Station, 6455 County Road 36. It is free and open to the public.

FLCC conservation professor John Foust will lead an electrofishing demonstration on Honeoye Inlet with his students at 10 a.m., followed by a tour of the Walleye Fish Culture facility. Attendees will learn about FLCC's role in supporting the Honeoye Lake walleye population through its hatchery activities and partnership with the state Department of Environmental Conservation.

John Van Niel, professor of conservation, will give a talk at noon titled, "Bearing the winter: The secret lives of black bears." He will share interesting discoveries from camera traps placed near the entrances to bear dens in the Southern Tier. The images have revealed, among other things, how bears survive in the winter

Throughout the day, family activities include nature hikes, an animal artifacts touch table, fish print-making and invasive species education. The FLCC Alumni and Student Nature Wildlife Photo Contest entries will be on display; visitors can vote for their favorites. Native tree seedlings will be available to guests, courtesy of the college's Horticulture Club.

For information, call the FLCC Department of Environmental Conservation and Horticulture at (585) 785-1257.



Finger Lakes Community College professor John Van Niel, holding a black bear cub, poses with his Black Bear Management class.

Garden market organizers and vendors in Upstate NY, let us help you get the word out about your garden market. We will be running our *free listing* of public markets *throughout* the summer starting May 4, 2018.

If you want your garden market included, let us know!

Send details including name, location, hours and a brief summary of what your market offers, along with contact information and photo / logo to editor@canadicepress.com or www.facebook.com/CanadicePress

Roosters get lonely too!



We are introducing a new feature in the *Owl*: animal “personal” ads. The quotes are because we’re not sure what the right term would be, given bears, raccoons, cows, chickens etc. are not persons. Nevertheless, we feel this is a much underserved demographic in our area. We are willing to accept eggs, nuts, berries and other wild sundries in exchange for a listing. Here’s our first “personal”!

Junglefowl Rooster Seeks Settled Hen

Single, Red Junglefowl Rooster seeks hen. Sleek black plumage and a fine, well-coifed comb. Likes to take long walks on the beach. Tired of the swinging coop scene. Wants to settle down, start a clutch with the right hen. This rooster’s ready if you’re game (sorry, that’s just a figure of speech, I’m not interested in game hens).

Celebrate Spring’s Arrival with Sonnenberg Gardens on April 20 - 22

Sonnenberg Gardens & Mansion State Historic Park’s annual three day Spring Wildflower & Orchid Show, April 20 - 22, invites the public to share the beautiful springtime floral displays of its gardens, arboretum, and orchid collection over the Earth Day weekend.

The tradition of orchid displays and collections at Sonnenberg started over 100 years ago with Sonnenberg’s original owners, Frederic Ferris and Mary Clark Thompson. It was clearly a passion as Mary herself took park in at least one orchid collecting expedition plus she devoted an entire greenhouse to them. Connecting to that history, this springtime event opens the antique, wooden-framed greenhouses to the public in celebration of the orchid collection they now hold. Flower fans of all ages will delight in the exotic blooms showcased there. But the breathtaking beauty does not stop with orchids as Sonnenberg’s more than 50 acres is sprinkled with an eclectic collection of spring blooming trees, shrubs, bulbs, and perennial plants as the entire park, including the mansion and gardens, will be open for visitors. *Note: the mansion will be open only Noon - 4:30 PM each day.*

The event features a number of activities for attendees. On Friday, guests can take advantage of special orchid re-potting services offered by Sonnenberg’s horticultural staff—a donation for these services is requested. Educational seminars on orchid care will be offered Saturday and Sunday at 2 PM. Guided spring blooms walk will take place each day at 11 AM. Wine tastings from the Finger Lakes Wine Center will be available Saturday and Sunday from 1 - 4 PM. Activities will be available throughout the entire event for families. Wine as well as orchids, orchid supplies, and gift items will be on sale in the Sonnenberg Gift Shop. At 3 PM on Saturday, a spring concert with guitarist/vocalist singer-songwriter Miche Fambro will be held in the mansion. The concert is free with paid show admission. And finally to celebrate Earth Day, a memorial tree planting will be held Sunday at 1 PM.

The show is Friday, April 20 through Sunday, April 22 from 10 AM - 5 PM each day. General admission to the event is \$10 per person, \$5/Ages 4-16, and free for ages 3 and under. It will be held at Sonnenberg Gardens & Mansion State Historic Park which is located at 151 Charlotte Street in Canandaigua, NY. For more details, call 585-394-4922 or visit Sonnenberg’s website at www.sonnenberg.org/orchid.



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Owl - at - Home Delivery

Don’t miss your next issue of *Owl Light News*, let the *Owl* come to you.
See page 3 for complete information.

Regional News



Twisters Ice Cream Shop
opened April 1st, 2018
for their 14th season!!!
Open 12-9:30 daily

 Twisters offers Homemade ice cream and assorted Custards* in 42 plus flavors ~along with Homemade waffle cones ~ plus taco salads, jumbo pretzels and *much more* to add to your springtime fun!

*We also offer all natural Wow Cow, a lactose, diabetic "friendly" ice cream.

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Optimize your land's potential while protecting water resources: A workshop for the Agricultural Community (and non-farmers too!)

Troy Bishopp
AKA "The Grass Whisperer"



The Ontario County Soil and Water Conservation District and the Canandaigua Lake Watershed Association will conduct a Grazing and Soil Health Workshop on Thursday, April 26th 2018 in Naples. The workshop will run from 6:00 - 9:00 pm at the Naples Fire Hall (2 Race Street in Naples), with an optional pasture walk beginning at 4:00 pm at Sweet Grass Meats Farm (6114 Italy Valley Road in Naples).

The workshop should be of interest to both the farming and non-farming community!

Workshop topics will include:

- Making Better Decisions for Your Livestock, Land and Life (Troy Bishopp, Bishopp Family Farm)
- Agricultural Environmental Management: Productive Farms/Healthy Watersheds (Tucker Kautz, Ontario County Soil and Water Conservation District)
- Soil Health for Small Farm Homesteads (Caroline Boutard-Hunt, Yates County CCE)

Troy Bishopp, known as "The Grass Whisperer", will be the evening's keynote speaker. Troy and his family operate

a certified organic, 100% grass-fed, custom grazing operation that raises dairy heifers, grass-finished beef and backgrounds feeder cattle on 180 acres of owned and leased cool season pastures in the Mohawk Valley. Troy is a life-long learner that takes advantage of new knowledge, experiments, and uses past experience to bring a holistic approach to grazing planning and implementation. Instead of thinking in terms of grasslands or grazing as a singular thing, he helps farmers chart a course that pays attention to their personal and environmental goals as well as their profits.

To pre-register for this event, call the Canandaigua Lake Watershed Association at 585-394-5030 or e-mail info@canandaiguallakeassoc.org.

Cost is \$5 per participant (includes a light supper).

Submitted by Lindsay McMillan



Is Your Medicine Safe at Home?
Only YOU Can Secure your RX!
Help us prevent addiction, accidental poisoning & protect the environment!

MONITOR - count your medication regularly
SECURE - lock up any medication you do not want anyone else to access
DISPOSE - drop off and unwanted/unused and expired medication to your local disposal site



Medication Drop Box Locations

Bristol
Town Hall

Phelps
Community Center

Geneva
North Street Pharmacy
Police Station

Canandaigua
FLCC (Keuka Wing)
The Medicine Shop
Ontario County DMV Office
Thompson Hospital (lobby)
Mental Health Clinic
Police Station (lobby)

Shortsville
Red Jacket Pharmacy

Farmington
State Troopers

Clifton Springs
Hospital (lobby)

Rushville
Village Hall

Victor
Mead Square Pharmacy

Richmond
Town Hall



Questions, please call us at
585-396-4554

Honeoye Central Drama Club *presents*
The Adventures of Peter Rabbit and his Friends
 April 27 & 28th at 7:00 PM Honeoye Central School

The Adventures of Peter Rabbit and his friends written by Joseph Robinette (based on the writings of Beatrix Potter). The play is being produced by special arrangement with The Dramatic Publishing Company of Woodstock, Illinois.

Honeoye Central Drama Club is thrilled to be able to bring these enchanting characters to life as the play moves back and forth from the fantasy world Beatrix Potter created to the intriguing story of Potter herself, who overcame her lonely, strict childhood—in which her writings and drawings were discouraged in the male-oriented Victorian era—to become the most widely read children's author of all times. We also meet Beatrix Potter's governess, Annie (who narrates the play) and Annie's children for whom many of the stories were originally written. Five delightful tales are interwoven throughout including Peter Rabbit, The Tailor of Gloucester and Jemima Puddle-Duck.

There are four main characters (Beatrix, Annie and Mr and Mrs. Potter) and the other actors participate in numerous roles throughout the play during the fantasy story telling and real-life interactions of others with Beatrix Potter. The set is simple allowing the audience to really use their imagination as Beatrix would have wanted. We hope you will join us as we bring these magical tales to the stage in Honeoye - for the enjoyment of children of all ages.

Tickets will be sold at the door ~ \$8 for adults, \$6 for seniors and students



Lindsey Rowley

plays Beatrix Potter

This is my 10th production here at Honeoye. I have been doing theater since 3rd grade.

My role is Beatrix Potter.

The best part of being involved is talking to and making friends with people I'd usually never talk to. The hardest part is memorizing lines and mixing that knowledge with actions and other cues.

I'm not very athletic, so shows and music are my escape. My dad has been singing and doing shows since he was in high school and I always wanted to be like him.

I want to continue to do shows into college and adulthood. It has taught me to embrace all different types of talents and personalities. I like that we have a small cast and that everyone has "big" parts. We all feel important.

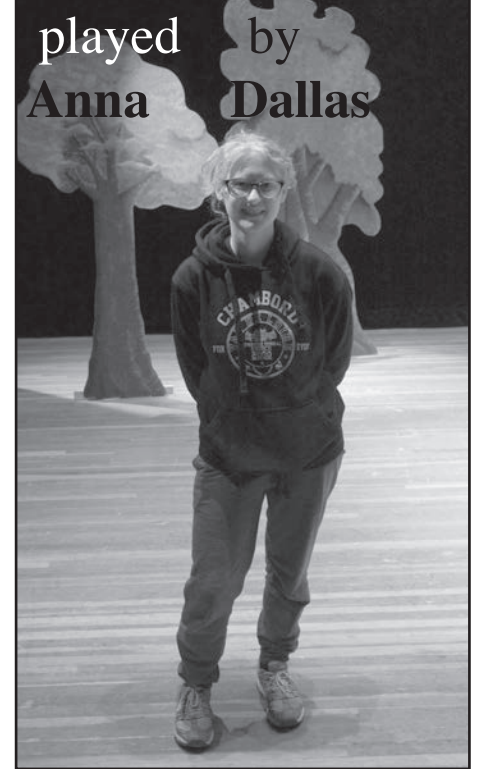
This show is entertaining for all ages. It contains more stories than just Peter Rabbit, so it will keep your interest.

Annie Carter Moore is

I have been an actor since a very young age. The first stage production I was in was "Cheaper by The Dozen" when I was 18 months old. Since then I have always been interested in musicals/plays.

My role in this production is Annie Carter Moore. She was Beatrix Potter's governess and very best friends. The best part of being involved is watching the younger actors grow and learn more about action. The hardest part for this production is learning my lines because I have never had so many before. I am drawn to acting to have something fun to do with my time. I also enjoy the family connection gained and all the hard work being turned into something so memorable.

My future plans are at St. John Fisher College and I plan to continue acting in their drama club if possible. I can't ever imagine stopping shows all together after I finish high school this year.



played by Anna Dallas



Peter Rabbit and the other Beatrix Potter stories featured in this play made my childhood. I would sit next to my grandma while she read the different stories (my favorite being Peter Rabbit and Two Bad Mice). It has a nostalgia affect on me so that's what I enjoy the most about this play.

This story offers the audience different lessons such as listening to your mother and not stealing along with other things. For example, just because an author writes happy stories doesn't mean they are living a happy life at home. So in a way nothing is ever what it seems.

Left: At rehearsal, Mother bunny advises her youngsters to stay out of McGregor's garden. L-R: Concetta Ward, Carley Sackett, Tori Armstrong, Aimee Washburn and Lucia Samuel.

Time for Spring Clean Up!



Scrap Metal Fundraiser

Boy Scout Troop 521
 April 28th & 29th 10 am - 2 pm

Dumpster at Ward's Lumber

Accepting *all* metal *including* old batteries, old appliances etc.

Call 585-229-2989 with question

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Owl Light News welcomes submissions year round including community and school updates, local and world events (images and/or words), reviews of the ARTS - visual / literary / performing / culinary / beverage / anything innovative and creative - commentary, prose and poetry. E-mail submissions of less than 1000 words (inquiries for longer submissions) to editor@canadicepress.com.

Community Calendar

Earth Day 2018

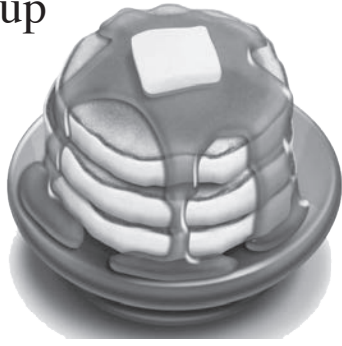
HONEOYE VALLEY ASSOCIATION

24th Annual Road Side Cleanup

April 21, 2018, 8 AM - Noon

Free Hot Breakfast served
from 7 AM – 9 AM

courtesy of the United Church of Christ
Main St. Honeoye



7:30 AM - 9 AM

Trash bags and road assignments will be handed out in the UCC parking lot. Some safety vests are available for loan.

If you have a preferred road or park area that you or your group would like to clean please call Bill Woods, HVA event coordinator, at 229-7626 or 520-2967 (cell) so we can avoid duplication of effort.

Trash picked up during the event can be disposed of free of charge behind Richmond Town Hall from 7AM – Noon

Last year more than 800 lbs. of unsightly trash was collected during this event – Let's beat that number this year!

Third annual Take Pride in Hemlock Day Sunday April 22, 2018

We hope that you will take part in the Little Lakes Community Association's Third Annual "Take Pride in Hemlock Day." We will continue our celebration of Earth Day, on Sunday April 22 with a litter pick-up in our community, in conjunction with NYS DOT. Participants will gather at the old Hemlock School (Jack Evans / Little Lakes Community Center) on Main Street at 9:30 that morning, for instructions and the necessary equipment.

Following the pick-up along the roads of Hemlock, you are welcome to join us for a pot-luck lunch and open music jam session at the school from 1:00 until 3:00. Bring a dish to pass and your own table service. Join us with your instrument to play music along with your neighbors or just listen and enjoy!

To find out more about the on-going efforts of the Little Lakes Community Association to enhance our unique natural environment and to create a dynamic gathering place, please visit littlakesNY.org or check us out on Facebook.

Submitted by Tawn Feeny

Contacting Owl is easy!

The best way to contact us,
and to send submissions

is via e-mail: editor@canadicepress.com.

Facebook works as well: fb @ canadice press.

Or, call 585-358-1065 - Please leave a message,
including your phone number and why you are calling.

We are *always* on the go and rarely pick up,
but we do return calls *if we have a name and number*.



All-you-can-eat breakfast is held the second and fourth Sunday ~April 22, May 13, and 27, 2018 ~ from 9 AM – Noon.
sponsored by the Conesus Lake Riders Motorcycle Club,
6199 Liberty Pole Road in Dansville
\$7 Adults, \$6 seniors, \$4 children under age 10.
Proceeds are shared with Camp Good Days, Wounded Warriors, Teresa House, Christmas meals and many more.
Questions: John Hynes 585-314-1244

Chicken n Biscuit Dinner with all the trimmings including pie!
May 5th, 2018, Serving 4:30 til 7 PM. Takeout is available.
Honeoye Masonic Center, 4994 County Road 36, Honeoye NY.
Sponsored by Eagle Star OES.

Submitted by Elaine Milner

Honeoye Library Trustee meeting

Wednesday, May 9, 2018, 7:00 pm at the library, 8708 Main Street, Honeoye.
See page to right for a complete listing of Honeoye Public Library events.

Springwater Food Pantry

Open Tuesdays and Saturdays 9-11 AM.
South Main Street, Springwater - next to Sammy's Restaurant.
*Serves Springwater Canadice & Webster's Crossing area.
*No one in need will be turned away!



Warsaw's Write Connection

2nd Tuesday of the month, 6:45 PM - Warsaw Public Library
(no meetings June, July or August)
Now in its seventh year; new members always welcome!

Lakeville, NY

Poets' & Writers' Group
1st & 3rd Wednesdays, 10:30- noon,
Chip Holt Ctr., Vitale Park, Lakeville.
New members always welcome!!!

Canadice Lake Writers' Group

2nd and 4th Tuesdays, 6-7:30 pm.
at Honeoye Public Library, Honeoye.
New members always welcome!!!
Info. Darlene at 585-313-7590

Open Write & Idea Studio at Dansville ArtWorks

Twice monthly on Saturday morning from 10-11 am.
All open sessions are FREE; donations are greatly appreciated.
Call Dansville ArtWorks, 585-335-4746 for more information

Writing Group in Naples

Meets 2nd Friday of each month, 10:30-noon.
Bring a short piece to read aloud.
Naples Library, 118 S. Main St. Naples, NY 14512 ~ 585-374-2757



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lindazukahtis@howardhanna.com
HowardHanna.com

Honeoye Public Library

"We're Books and More!"

Join Us!!

Monday, May 14, 10:00 am – Noon

Join us on the second Monday of the month and get inspired! Another opportunity for Artists and Crafters at the Canadice Town Hall on the 4th Thursday – **May 24 – 10am until noon.**

Book Talk Group

Wednesday, May 23, 2018

Daniel James Brown's book, *The Boys in the Boat*, is a nonfiction account of nine Americans and their quest for the Gold at the 1936 Olympics. Refreshments and conversation at 5:30 with book discussion at 6:00 pm.

Second Saturday Movie Madness

Saturday, May 12 at 11:30 am. Call library for details! Popcorn!!!

Storytime

Tuesday mornings May 1, 8 & 15 & May 29, June 5 & 12.

- **Toddler Time** - 18-36 months & caregiver, 10:30 – 11:00 am.
- **Mother Goose Time** - 3+ years with caregiver, 11:30 – 12 noon
Tickles, Songs, Rhymes, Bounces & Short Story.

Drop in sessions, no registration & siblings are welcome.

Spring Book Sale

Saturday, May 19 from 9am until 1pm.

Lots of used DVD's for sale!!!

Canadice Lake Writers' Group

Tuesday, May 8 & 22 from 6:00 – 7:30 pm.

New members are always welcome!!!

Radio Control Aircraft Open House

Saturday, April 28, 10am – 12 pm

Have you secretly wanted to build model aircraft... that really fly? Come "fly" with us and see what members of the Genesee Valley Aero Modelers have on display. Fun for all!!!

Play Spaces – Wooden blocks for the month of May.

Children's Bazaar Silent Auction

We have some great Spring/Summer silent auction items that you can enjoy and a few bazaar items that will make great Mother's Day Gifts. Come in and take a look, make the bid and take it home!

1,000 Books Before Kindergarten

Any child birth to 5 years can take on this challenge! Stop in for the information.

Explore the amazing History of YOU! **Ancestry – Library Edition** is available at the library.

Mango Languages – learn practical language skills using this fun, energizing software.

Hours - Monday- 2pm – 8pm Tuesday – 10am – 8pm
Thursday- 2 pm – 8pm Saturday – 9am – 1pm

8708 MAIN STREET • HONEOYE • 585-229-5020

Online at honeoye.pls-net.org

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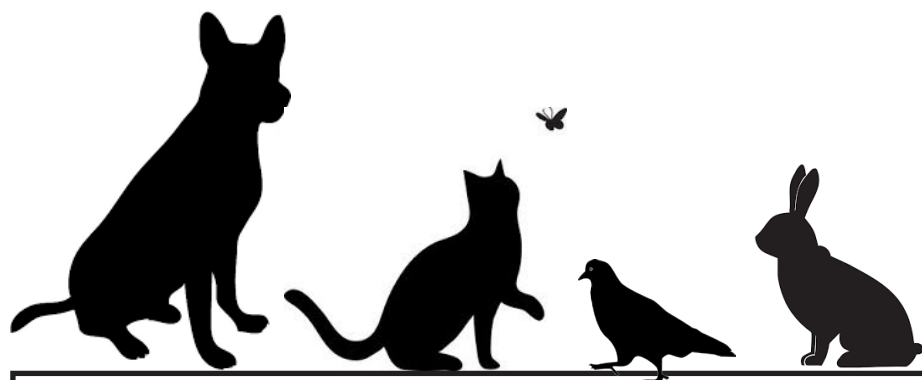


*This spring, buy 50 (\$3/each)
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Do you know an animal that needs a *new* loving home?

Let us help!*

Send a photo and description of the animal
(*species, size, breed, characteristics & special care needs*)
along with your township and contact information
to: editor@canadicepress.com
with "*I need a home*" in the subject line.

*This posting is for adoptions ONLY, (animals for sale can be placed in our classifieds).

The individuals/shelters providing the information assume full responsibility
for checking references and finding the posted animals a safe, caring home.



Tsunami

Tsunami is looking for a forever home

Tsunami is a seven-month-old Australian Shepherd, with beautiful blue eyes and a double blue merle coat. Unfortunately, that coat is what caused him to be sight and hearing impaired, although it doesn't show much. He hears quite well, and is especially attuned to whistles and claps. We aren't sure how well or how far he can see, but it seems to be a few feet. He probably cannot ever be off a leash outside an enclosed area, because you can't guarantee he'll hear you calling him back. Besides that, though, he truly is a magnificent dog. He is such a sweet boy and just wants to make friends and play.

He is very energetic and playful, and really loves sticking close to your side or laying outside the door if he can't reach you. He likes to rearrange his bed, as well as carpets and rugs he is able to move, and while it may not be the best thing, it's honestly really cute to see him try his hand at interior decorating, and he doesn't seem to try to destroy the ones he moves.

He loves to share apple slices, and is very serious about popcorn (I have learned I can't give him any if I don't want him staring me down), and also quite enjoys peanut butter, so basically, he's really food motivated. He also loves belly rubs.

Nami is also very intelligent, and when training focuses fairly quick. He knows the hand signal we used and voice command for sit, is getting better at stay, and when he wants to listen comes to his name, as well as to claps, and whistles.

Tsunami has been neutered. He's healthy and up to date with all shots and treatment. He's also been micro-chipped. He has left his foster care home with Mandy and Howard Lester and is with an Aussie rescue waiting for his forever home.

If you might be Tsunami's forever friend, contact New Spirit 4 Aussie Rescue" - www.ns4ar.org.

Classifieds

... & more

The Back Page

Join Little Lakes Community Association, *Owl Light News* and a host of community contributors as we celebrate Earth Day 2018 at Little Lakes Community Center in downtown Hemlock, NY on April 21, 2018.

There is something for everyone at Earth Dance 2018: environmental speakers all day, storytelling, 30 plus vendors, visiting raptors from Braddock Bay Raptor Research, an open mic, food and fun!

Spring Has Sprung
Wendy Schreiner

Daffodils pop up
from earth below
tulips color gardens
with springs glow
green grass glistens with
morning dew
birdies chirp sweet melodies
of birth renew
spring has sprung
finally at last
glad to see
winter is past

**Earth Dance
2018**

Sponsored by
Little Lakes Community Assoc.
and Owl Light News

*Earth Dance - Celebrating
Sustainable Community*

Saturday, April 21
11:00 to 5:00
Little Lakes Community Center
(Hemlock School)

- Hourly speakers on sustainability
- Educational and fun kids' activities
- Open mic for music, poetry, story telling
- 30 local vendors of natural products and services
- Great food!

LittleLakesNY.org and Facebook



Next submission deadline is April 29th.



April means "Fabulous Florals!"
at the P. Tribastone Fine Art Gallery
Until April 28th
32 S. Main Street, Canandaigua

Funky Functional Fashion Show
Rusty Brundage Memorial Gallery
Cheshire Union 4244 Route 21

Opening Reception May 23, 5-7 pm

Owl Light News Submission Deadlines - clip and save

Final Deadline is	For issue published on
Sunday, April 29, 2018	Friday, May 4, 2018
Sunday, May 13, 2018	Friday, May 18, 2018
Sunday, May 27, 2018	Friday, June 1, 2018
Sunday, June 10, 2018	Friday, June 15, 2018
Sunday, June 24, 2018	Friday, June 29, 2018
Sunday, July 8, 2018	Friday, July 13, 2018

Owl Light News content and ad space fills up fast.
Submissions that are not time sensitive should be submitted as early as possible.
Last minute submissions will be considered on a case by case basis, depending on space.
The submission deadline is the Sunday prior to the next issue, at midnight.
Send submissions to: editor@canadicepress.com
or by mail to Canadice Press - Owl, 5584 Canadice Lake Rd. Springwater, NY 14560