

seaview breeze

YOUR NEIGHBOURHOOD NEWSLETTER

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seaviewbreezenews@gmail.com



'Cheerful Crocus' by SHELLY HOLLINGSHEAD

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WELCOME to the Spring/Summer Edition of the Seaview Breeze Semi-Annual Newsletter...and a big welcome to warmer weather! *This is your neighbourhood newsletter and made possible by your contributions.* Thanks to all who wrote articles and submitted photos; we welcome all input. As well, please send me your news bites, of which I am happy to send out at any time throughout the year to our readership: seaviewbreezenews@gmail.com

Cheers,

Elaine Prodor (Editor)

and Lois Clyde (Proofreader)

The Early Settlers . . . a continuation of the Seaview Story

by CHRISTINE GORNALL

Have you ever strolled along Seaview Road and wondered who settled here first? I have, and as I've asked questions and listened to stories, I've learned that a few of the first people to purchase land from the Pottages and move here to raise families are still here!



Three of our earliest residents: Betty Brooks, Katie Enns, and Bill Enns.

Notably they are Betty Brooks, 88 years young, of 1630 Seaview, Dora Stotzer, 87, of 1640 Seaview, and Bill and Katie Enns, 85 and 86 respectively, of 1589 Seaview. Dora, who was known to swim in the sea year round, is still here in spirit although she is being cared for in a facility in Courtenay. These people were the first to settle here to raise families on land purchased from the original pioneers, the Alan Pottage family.

Subdivision here began in the early 1950s following the sale and donation of land by Frank Pottage to the Province to create Miracle Beach Provincial Park. Frank's son Alan (Larrie Pottage's father) built the Pottage Farm, opened the first summer resort, Miracle Beach Resort, which bordered the south end of the Park, and completed the construction of a gravel road along the waterfront subdivision in January, 1953. In 1965 Seaview Road was paved. Two other summer resorts appeared also in the early fifties. Sharon Emmerson, of 1566 Seaview, kindly showed me an original cabin from The Golden Anchor Fishing Resort which is now her neighbours' vacation property at 1560 Seaview. Tina's Tent and Trailer Park was located at 1508 Seaview...currently the home of Lyall and Maureen Ashbaugh.

The first people to purchase residential property from Alan Pottage were a couple from Ontario who put up a Pan Abode cabin at 1640 Seaview in 1950 to use for summer holidays. The property was subsequently bought by Horst and Dora Stotzer in 1962; they rented the cabin out and finally settled there with their two children in 1965. Monica, their youngest, was born in 1968 and the three Stotzer children went to local schools.

Next door another Pan Abode was built in 1956. That property was resold to Betty Brooks and her first husband in 1957; they rented the cabin to a charming young man named Neil Ross (now of 1457 Seaview). Betty reinvented her life with her now late husband, Allan Brooks, on Pender Island and returned with him to Seaview Road in 1981 to raise their two young children who also attended local schools.

In 1966 a young couple from Manitoba came here with their four children after their farm was devastated by a livestock disease. They stayed with a Black Creek relative, camped, rented accommodations they could afford, and finally purchased a lot at 1589 Seaview Road from Alan Pottage in 1968. In 1971 Bill and Katie Enns began building their own home from scratch on



Dora Stotzer, who moved into 1640 Seaview Road with husband Horst and children Rolf and Karin in 1965.

chased properties with buildings on them. In subsequent years young couples like Bob and Janice Lee (1402...the "other end"), and Gary Wessel and Colleen Kelly of 1511 Seaview came to build homes and raise Seaview kids! Now the grandchildren come to visit and enjoy the magic of this wonderful seaside neighbourhood, the beaches, storms, and quiet ambiance...their heritage.

Some Seaview kids who vacationed here as children came back as parents to raise their own Seaview kids. Gerry Sundberg and her late husband Percy brought their three girls here for happy summers with relatives in the sixties and when a lot at 1575 Seaview came up for sale the couple literally squeezed the \$1,500 cost out of their savings and bought it, later moving Gerry's mobile home onto it in the early seventies. Their daughter Debbie Sundberg and husband Brad Piercy have raised their three children here in their own home next to Betty Brooks; sister Kara Sundberg has returned to live across the road. "The seasons, they go round and round..." (Joni Mitchell)

Recently I visited another Seaview Road resident, Doug Dykes at 1596 Seaview. A swarthy master mariner who has plied the seven seas as captain of myriad sea going vessels, Doug was mellow as he gazed out his expansive windows at the Salish Sea which has been his work place and backyard in recent years. His glacier blue eyes were soft with memories as he recalled caring for his aging parents, Ray and Cathie, as they lived out their last days as early settlers here. They had purchased the house Doug now calls his forever home in 1973. It was originally an office cabin at a logging site in Oyster Bay and was barged to the lot on Seaview and remodeled. Doug, now retired but still a young man, is content to just...be home on Seaview Road.

My focus in this submission to the Seaview Breeze has been neighbours who have a long history here and are still here to share it! I feel honoured and privileged to have been privy to their stories and memories and witness to their love of this piece of paradise we all call home. ≈

a lot they cleared. Bill was undeterred by two enormous tree stumps right where he wanted to place his house. He blew them up resoundingly with mining ballistics from his work...an event which was duely noted by nearby property owners!

Bill and Katie first built a garage which was their home with five children while they completed their house. The facilities were an outhouse at the back of the property and their garage/home had a blanket for a door. Hard work and perseverance were no strangers to these prairie folk of good Mennonite stock. They had brought with them to British Columbia a treasured relic from their European heritage, a classic Kroeger clock hand made in 1868 in Russia. They proudly share a view of it in the photo at right. Kroeger clocks were passionately built and hand painted in the Ukraine where many Mennonite farmers settled during the rule of the Russian Czars. Following the revolution the Mennonites fled persecution and conflict and many settled in Canada. They brought with them few belongings but refused to part with their beloved Kroeger clocks...iconic symbols of their resilience and hope for a better life. Many of the clocks were carried by hand wrapped in clothing to reduce baggage. Bill and Katie purchased this clock in Saskatchewan to capture its part of their heritage and to acknowledge Katie's maiden name...Kroeger. They raised their children on Seaview Road in a home they built and in the presence of the storied Kroeger clock.



Katie and Bill with their antique Kroeger clock from Russia.

Many other residents of Seaview Road came here, cleared land, and built their vacation and retirement dreams or pur-

Puppy in training on Seaview Road!

Meet Woody, he's a Black lab guide puppy in training. You'll see us on Seaview throughout this year when Glenn and I visit our trailer.

I'm volunteering as a puppy raiser for the BC & Alberta Guide Dogs. Woody lives with us full time and goes everywhere I do.

The puppies are on the Puppy Raising Program from the age of 7 weeks until the age of 16-24 months. They are then placed in boarding homes and picked up daily by their qualified Professional Instructors who train them at a more advanced level and in harness for about 4-5 months. The dogs are then carefully matched with a visually impaired person or family with an autistic child and trained with that person generally on a 1 to 1 basis for 3 weeks. Follow up visits will then occur for the dog's life to ensure that the dog is working well and the team is happy together.



They may be considered as a VSP (very special placement). This would be with a family that has a child with a disability that would benefit from having a dog as a friend and companion, but does not require public access. If there are no suitable jobs the dog is then offered back to the Puppy Raiser as a pet.

The ultimate goal for the Puppy Raiser is to turn over to the facility, at the given time, a puppy that is well prepared for his professional training to become a working Guide Dog or an Autism Support Dog. This is done by the Puppy Raisers concentrating on socializing the puppy and introducing them to everything that a person may encounter with their working dog. The pups must be introduced to and learn proper behaviour in our home, restaurants, offices, stores, elevators, escalators, hospitals, public areas, as well as on

public transportation (ferries!) and in private vehicles.

We get lots of support for this, we attend weekly obedience classes and meet with our Puppy supervisor at least once a month.

These monthly "check up" meetings take place in various locations, such as shopping centers, parks, Skytrain or C train routes, busy areas of the city or other places that a working dog may eventually spend time working.

When Woody has his jacket on he is "working" and is in training. The rest of the time he is a normal energetic pup and can free run and play.

There are a couple of rules, no balls, Frisbees or sticks. These are things that are seen regularly out in parks and they don't want to have their dogs distracted by them. They also become obsessed by chasing these which is an undesirable behaviour. And no swimming, which is going to be hard around all that water!

The BC & Alberta Guide Dogs is a registered charity that was incorporated in 1996. The cost of breeding, raising and training ONE Guide Dog is valued at over \$35,000



each. The visually impaired person pays a symbolic ONE DOLLAR when they receive a Guide Dog. The organization is dependent on the generosity of foundations, corporations, service clubs, private donations and fundraising activities for money raised.

We are always looking for new experiences and places to expose Woody to so if you have an idea please let me know. Looking forward to seeing you all on Seaview Rd! ≈

— Susan Rogers



If a dog does not meet their standards to become a Guide Dog or Autism Support Dog, they do try to find a job for them. They may be chosen to go to Vancouver Island Compassion Dogs and be trained as a PTSD dog for a veteran with PTSD

PHOTO GALLERY I



'Merganser' by BARBARA PROWSE



'Robin in the Holly' by LOIS CLYDE



'Looking for Food' by MAX FOSSUM

Krakow . . . Europe’s most charming city?

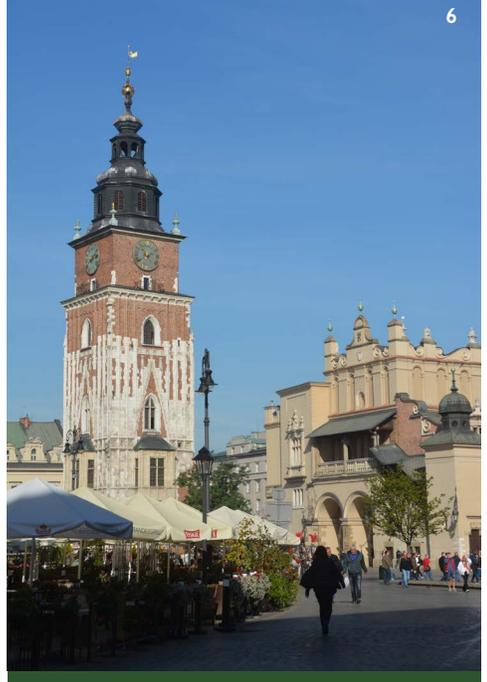
by WAYNE DEMONTIGNY

Paćzki...the proper response to which is not, “Gesundheit” but, “Yes, please.” You may not know how to pronounce it (and neither do I) but I’m confident that most of you will know how to requite yourself should one of these babies cross your path. A paćzki is a jelly doughnut that holds a place of high status in Polish society. There are several types of filling, but the traditional one is made with wild rose jam. They are very good and so beloved that they even appear on hotel breakfast buffet lineups across the land – I have photographic evidence should you require it.

I am writing from Krakow, the once political capital of Poland, and now undisputed tourist capital. Krakow was not bombed during the war and so the original buildings are intact, beautiful and magnetic to tourists. A guide book I read suggested it was Europe’s most charming city and who am I to argue with a guide book, but I have to say Krakow is pretty spectacular. The Old City called Stare Miasto is the draw for visitors, and though it is not too crowded in October, I imagine summers can be painful for claustrophobes.

is perfect for strolling young lovers. If one walks around the Planty or crosses through the Old Town you will arrive at Wawel Hill where an architecturally mishmash of a castle has stood guard since Poles kept records.

Here are a few historical facts about Krakow for those who are data driven: it was the capital city from 1038 until 1596 when Warsaw replaced it; the Tatars invaded and destroyed it in 1241 after which it was rebuilt; it was taken over by Austria at the end of the 18th century; in 1939 the Germans took over and renamed the square Adolf Hitler Platz; at the end of WWII the Russians gave it a try; by the end of 1989 Poland’s Soviet Era was largely over thanks to a group of shipyard workers in Gdansk led by the now famous Lech Walesa; in 2004 Poland joined the European Union. During all of this flux it never lost its unique Polish identity.



Rynek Główny tower on the main square. Every hour on the hour, a bugler plays a song that is interrupted, as per legend.

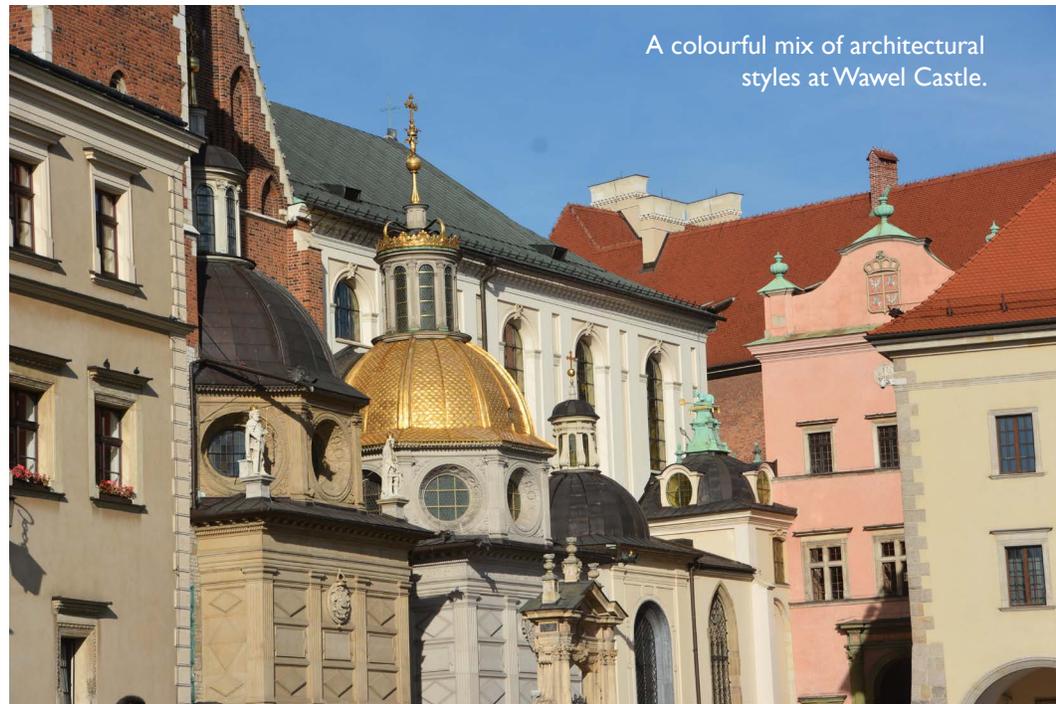
Today Krakow is prospering and life seems good. There are excellent deals for travelers and it’s certainly not the place to skimp when dining out. One can eat elegantly for about a third the cost of home. The quality is high and the portions are substantial. It is easy (not in the lazy disparaging sense of the word) and wise to sit in a comfortable chair overlooking the square sipping a beverage and eating a meal for an hour or two — ok, it may well be lazy, but it is definitely wise. We are no doubt much wiser people for having conducted this particular research.

An added bonus in the square is that every hour a bugler pops out from the window of the high tower and plays a melodious warn-



The infamous paćzki (pronounced *ponch-kee*) are made from an especially rich dough. This pasty’s origin dates back to the middle ages.

Krakow’s beautiful architecture is of the brick and stone, ornately scrolled, inverted ice-cream cone castle variety. Contained within the defensive walls of the Old City is one of the most expansive of all European squares. It is lined with cafes and flowers and tis the perfect spot to engage a horse drawn carriage. Originally the walls of the city were ringed with a moat that was filled in long ago and made into a park called the Planty which means flat in Polish and has nothing to do with the gardening arts. It



A colourful mix of architectural styles at Wawel Castle.

ing which halts abruptly mid stanza. The story is that a watchman saw the approaching Tatar invaders and while sending out the alert received an arrow to the throat for his trouble, thus causing a slight disruption to what was otherwise presumably a great performance.



Lady with an Ermine by Leonardo da Vinci (1489–1490).

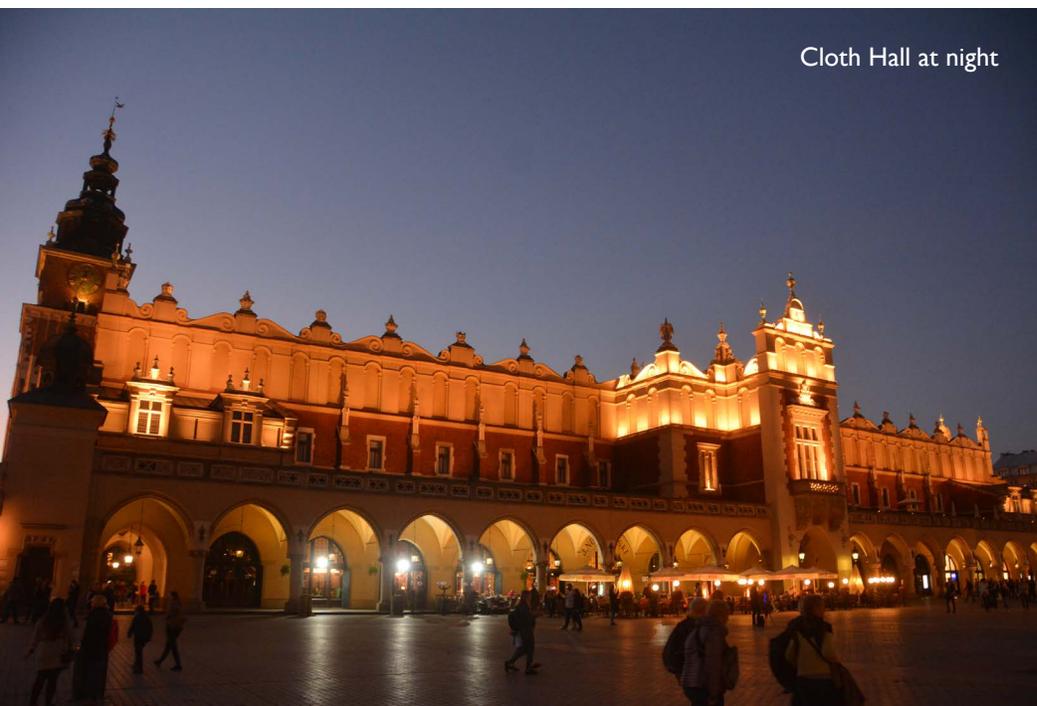
There are a plethora of interesting buildings, squares, lanes and sights to google-eye in Krakow, but two must be given special mention. The National Museum on the second floor (first floor to Europeans) on the right side near the top of the stairs, is a small painting you might like.

And here's a useful tip, if you come early you and the security guard may be the only

ones enjoying it. I'm referring to "Lady with an Ermine" which is one of only three surviving oil paintings by Leonardo da Vinci. The other place I am thinking of is the Kazimierz. It is the historic Jewish Quarter that was once the home of thousands of Jewish-Polish citizens. History here is retold by the monument at the execution wall, the graveyard, the once destroyed now rebuilt synagogues, and the famous Schindler's factory. Today Jews number only about 200 and I wonder how many of their relatives met their ignominious deaths 2 hours down the road in the German death camp, Auschwitz. Kazimierz is a somber place, but is also a place where life goes on. A place where excellent klezmer music is heard on the streets and the best homemade ice cream in Krakow is to be found.

It is possible and important to end this on a happy note. People in Poland know their history and make sure their children do too, in fact museums have one day per week where no admission is charged and school kids are ubiquitous. Some people say Polish faces are serious and after what they have suffered, they have a right to them. But Krakow is not a dour place - we didn't find long faces here. Instead we were amazed at how courteous and kind the people are. Poland is remarkably safe and orderly and there does not seem to be an edginess about the cities. This is typified by Krakow where you will find happy families and well-behaved young people out enjoying their beautiful city, and if you are lucky as we were, while you sip a 2-hour beverage in the flower ringed square, you'll see a little girl doing cartwheels in front of a national monument. ≈

Cloth Hall at night



CHEERS!

DELICIOUS WHITES
for SUMMER SIPPING

by VALERIE VAN DER GRACHT

1. Wild Goose Pinot Gris 2017

"This Wine Will Make You the Most Popular Person at Dinner Parties!" BC's most popular varietal! This vintage shows true varietal character from traditional growing Okanagan growing season of 2017. The nose expresses peach and pear while the palate fills your mouth with flavours of melon and honey layered with spicy, earthy undertones, finishing with a hint of spice. A wonderful nose, well balanced and a beautiful finish. 2018 coming soon. \$17.39 winery price



2. Tantalus Vineyard's Riesling Lab 2018

Celebrating the spirit of experimentation each year, the Riesling Lab has emerged as a fun opportunity for our cellar crew to geek out over our beloved variety. Pale yellow in colour with big aromatics of Melon, banana tropics and citrus oil. The palate is lush and full with mango, bergamot, banana cream pie and a hint of almond. Lots of phenolic texture here, a result of the hard-pressed juice and neutral oak fermentation. This wine is made for the patio, or the picnic blanket – pair it up effortlessly with casual summer fare! \$17.39 winery price



3. Synchronesh Vineyard's Four Shadows Riesling 2018

Situated on the eastern slope looking down on Pentiction, this vineyard has two distinct blocks of Riesling. This wine hails primarily from the highest elevation block on an extremely steep slope of gravel and clay layered over fractured bedrock and rotten granite. Owners Wilbert and Joka Borren put tremendous care into establishing this special block and this wine shows the great potential. Ripe pineapple, mango and dried apple open up to caramelized brown sugar and pie apple in a richly textured, off-dry finish. \$28.00



4. The View Winery & Vineyard's Ehrenfeller 2018

This single vineyard, small lot Ehrenfeller impresses with it's alluring floral aromas and complexity. Picture a lovely woman in a sundress. Scintillating aromas of white flowers and fruit trifle are followed by succulent notes of white nectarine, pear and passion fruit. Zesty flavours of kiwi and citrus create an elegant, perfectly balanced finish. \$19.95



See more at: <https://myvancity.ca/2019/04/05/okanagan-falls-and-skaha-lake-spring-release-wine-tasting-2019/>

PHOTO GALLERY 2



'Dolphins!' by BARB STATON



'Cormorant at Sunset' by BARBARA PROWSE

PHOTO GALLERY 3



Top:
'Glacier' by BARBARA PROWSE

Above:
'Farm Friends'
by SHELLY HOLLINGSHEAD

Left:
'Hazy Morning'
by SHELLY HOLLINGSHEAD

Please stop using poison!

When we poison rodents, we poison the animals that eat the rodents, therefore compounding the rodent issue to begin with. One bird of prey can eat around 1,000 rodents in a year. If you feel you must kill the rodents in or around your home or work place, there are many other ways that don't affect the rest of the food chain.



This is what a dying bee looks like when it has been poisoned – they die with their tongues sticking out. See the pollen on her legs? That would be dandelion pollen. This is what happens when we participate in a culture that sees dandelions in a yard as some kind of landscaping failure. Please stop spraying your weeds. The birds, bees, and butterflies need them, and they need us to help them survive.

Thank you from the birds and the bees (and all the other critters we share this special place with).

PS. Please secure your garbage as well. The bears are waking up! Happy spring! ≈

— Kara Sundberg

Yard Waste Disposal

Our SAMBRA Beach Committee regularly picks up debris from the beaches. Some messes are not as easy as picking up a beer can or piece of plastic... we are talking about yard waste.

When I take shovel in hand and dig into our garden I find...sand. Taking a cue from my next door neighbour, I have learned to compost as much as I can to amend the soil. But what to do when the lawn clippings, tree branches and dead plants overwhelm? It turns out that the Comox Valley and Campbell River both have a place to drop unruly loads of compostable yard waste.

The waste disposal sites in Cumberland is the **Comox Valley Waste Management Centre** **3699 Bevan Road, Cumberland, BC V0R 1S0** **Tel: 250-334-6016 • Toll-free: 1-800-331-6007** <https://www.cswm.ca/garbage/facilities-hours> *Open seven days a week, 8:30 am to 5:30 pm. Open on all statutory holidays except for Christmas Day & New Year's Day*

And in Campbell River the **Yard Waste Drop-off Centre** is located on the **We Wai Kai Nation land** off Willis Rd behind the Shell Station ~ follow the signs. *Open year round, Friday to Tuesday from 8:30am to 4:30pm.*

Note: all of Seaview Road is in the CVRD and our designated drop off is the Cumberland location. I have heard of people hiring someone with a truck to drop off yard waste in Campbell River.

— John Hyde

Seaview Summer Reads *(recommended by some of the road's passionate bibliophiles)*



Home Front
The Nightingale
The Great Alone
(all by Kristen Hannah)

Tell No One
Run Away
The Woods
Six Years
(all by Harlan Cohen)

Spit Delaneys' Island
Jack Hodgins

The Alice Network
The Huntress
Kate Quinn

Born a Crime
Trevor Noah

Dear Mrs. Bird
A. J. Pearce

Man at the Helm
Nina Stibbe

THE CORFU TRILOGY:
My Family and Other Animals
Birds, Beasts and Relatives
The Garden of the Gods
Gerald Durrell

IBIS TRILOGY:
The Sea of Poppies
River of Smoke
Flood of Fire
Amitav Ghosh

THE NEOPOLITAN NOVEL SERIES:
My Brilliant Friend
The Story of a New Name
Those Who Leave and Those Who Stay
The Story of the Lost Child
Elena Ferrante

MORNING GLORY MUFFINS

If you like carrot cake, you'll love these muffins – a glorious way to start the day.

— Cynthia Barnes

Servings: 12 large muffins

Total Time: 45 Minutes

2/3 cup raisins

2 cups King Arthur White Whole Wheat Flour (or Whole Wheat Flour), spooned and leveled

1 cup plus 2 tablespoons light brown sugar, packed

2 teaspoons baking soda

1 tablespoon ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon salt

2 cups peeled and grated carrots (you'll need 4-5 large carrots)

1 large tart apple, such as Granny Smith, peeled, cored and grated

1/2 cup shredded coconut, sweetened or unsweetened

2/3 cup chopped walnuts

1/3 cup wheat germ

3 large eggs

2/3 cup vegetable oil

2 teaspoons vanilla extract

1/4 cup orange juice



Preheat the oven to 375°F. Lightly grease a 12-cup muffin tin.

In a small bowl, cover the raisins with hot water. Set them aside to soak while you assemble the rest of the recipe.

In a large bowl, whisk together the flour, brown sugar, baking soda, cinnamon, ginger and salt. Stir in the carrots, apple, coconut, walnuts, and wheat germ.

In a separate bowl, beat together the eggs, oil, vanilla, and orange juice. Add to the flour mixture, and stir until evenly moistened.

Drain the raisins, squeezing out any excess water with your hands, and stir them in.

Divide the batter among the wells of the prepared pan. They will be very full.

Bake the muffins for 25 to 28 minutes, until they're nicely domed and a cake tester inserted in the center of one of the inner muffins comes out clean.

Remove the muffins from the oven and let cool in the pan on a rack for about 5 minutes. Turn the muffins out onto the rack to cool completely. Cover and store at room temperature for several days.

Freezer-Friendly Instructions: The muffins can be frozen in an airtight container or sealable plastic bag for up to 3 months. Thaw for 3 – 4 hours on the countertop before serving. To reheat, wrap individual muffins in aluminum foil and place in a preheated 350°F oven until warm.

CHICKEN INDONESIA

1 can coconut milk

2 cloves garlic

2 tbsp fish sauce

2 tbsp rice vinegar

2 tbsp soya sauce

1/4 cup peanut butter

2 tsp curry (or more to taste)

1/2 tsp red pepper flakes

Combine all of the above and pour over raw chicken (boneless, skinless thighs recommended, about 2 lbs) 350°F for 45 minutes. Serve it with crushed peanuts, cilantro and basmati rice.

GREEN PAPAYA SALAD

1 can coconut milk

1 large or 2 small cloves garlic, peeled

1/4 teaspoon salt

1 tablespoon dry-roasted salted peanuts, more for garnish

2 fresh bird chilies or serrano chilies, sliced

1/2 teaspoon raw sugar or white sugar

1 tablespoon dried shrimp (optional)

2 tablespoons fresh lime juice

1 to 2 tablespoons fish sauce (nam pla), to taste

2 plum tomatoes, 1 large round tomato, or 8 grape tomatoes, coarsely chopped

1/2 pound long beans, trimmed and cut into 1 1/2-inch lengths (optional)

1 small to medium green (unripe) papaya (see Note)

Lettuce for serving (optional)

In a blender or mortar, blend or pound garlic, salt, peanuts, chilies, sugar and shrimp (if using) into a paste. Transfer to a large bowl and mix in lime juice and fish sauce. Use a spoon (or the mortar) to lightly crush tomatoes and beans (if using), then add to bowl and mix lightly.

Peel and coarsely grate or shred papaya, discarding seeds and inner membrane. There should be 4 to 6 cups.

Add papaya to bowl and lightly but thoroughly toss together. Taste for seasoning. Mound in a bowl (if desired, line bowl with lettuce leaves beforehand). Sprinkle with peanuts and serve.

NOTE: If green papaya is unavailable, use an equivalent amount of coleslaw mix (shredded cabbage and carrots) or green mango.

These two recipes are from Ms. Letitia Dibley — our road's 'secret chef'!

PHOTO GALLERY 4



Left:
'Rainforest' by BARBARA PROWSE

Below:
'January Colour'
by SHELLY HOLLINGSHEAD

Bottom:
'Sky Fall'
by SHELLY HOLLINGSHEAD



NOTICE BOARD



Tides Out
by SHELLY HOLLINGSHEAD

Spring Session Yoga on Seaview Road!

Hello Seaview Neighbours and
Happy Spring from Seaview Studio!

I hope this email finds you all well. I wanted

to let you know that I will be holding a series of 8 gentle yoga classes **starting May 3rd on Tuesdays and Fridays.** Here are the details.



DATES: Friday, May 3rd to Tuesday, June 4th (no classes week of May 13 - 20)

TIME : 10 - 11:15 am, Maximum 6 people per class. Email for prices and/or to reserve a spot, or first come first serve!

DESCRIPTION: These gentle movement classes combine stretching, yoga, somatics and relaxation to align, strengthen and energize

our bodies while opening our breath and lifting our spirits. Good for all ages and abilities!

AND PLEASE TAKE NOTE:

There will be a series of summer classes held outside on my newly refurbished 'deck-dock' where there is room for at least 10 people! Details coming soon via Breeze e-News.

Best wishes,
Martha Carter
martamartahop@gmail.com



EMERGENCY PREPAREDNESS



I attended a course at North Island College College regarding Emergency Preparedness. With what looks like another dry summer approaching, I thought it would be a good time to share this information. Go to the link below and search Emergency.

<https://www2.gov.bc.ca/gov/content/safety/emergency-preparedness-response-recovery/preparedbc/know-your-hazards>

– Cynthia Barnes

CYCLING VISITORS

Hi neighbours:

One of our home exchange partners are seriously into cycling. They do all kinds – I can't believe some of the mountain bike tracks they've done. They will be using our house July 15th to the 31st and I'm looking for someone they can communicate with to set up cycling trips. Any ideas?



– Jo Preston
jo-anne.preston@shaw.ca

CANADA DAY PARTY



Here's a friendly reminder to Seaview folks of our annual July 1st celebration to see the fireworks at 1536 from 7:00 pm on...bring a chair and a beverage and celebrate Canada Day! Children most welcome. No need to RSVP.

– Helen Hays



Island Voices Chamber Choir

Musical Director Jenn Forsland
Accompanist Julie Matthews

With special guests:
Grace Notes Women's Ensemble

Folk on the Rocks

Friday May 3rd, 7:30pm

Saturday May 4th, 2:00pm and 7:30pm

Shelter Point Distillery

2650 Regent Rd.

Tickets \$20 (students free with adult)
Music Plant (Campbell River)
Benjamin Moore House of Colour (Courtenay)
Blue Heron Books (Comox)

www.islandvoiceschamberchoir.bc.ca



Wet Paint ART GROUP

Announcing two exciting events
this spring and summer:

CENTRAL ISLAND ARTS STUDIO TOUR

May 24th, 25th, and 26th
10:00 am to 4:00 pm

Three Seaview Road artists and the Wet Paint
Art Group are part of the tour this year at
1599, 1581, and 1479 on Seaview Road.

Please come to our
Friday night **OPENING PARTY!**
May 24th from 4 to 6 pm.
Refreshments will be served!

<https://www.centralislandartsguide.ca>

2019 SUMMER SHOW

August 17th and 18th
10:00 am to 4:00 pm

Halbe Hall, 8369N Island Hwy

This popular annual art show features 10 artists
with an eclectic mix of subjects and styles.
Seascapes, landscapes, still life, figurative art, and
abstracts will be on display.

www.wetpaintshowandsale.weebly.com

Stay e-connected
with your neighbours
by the sea!

seaviewbreezenews@gmail.com

