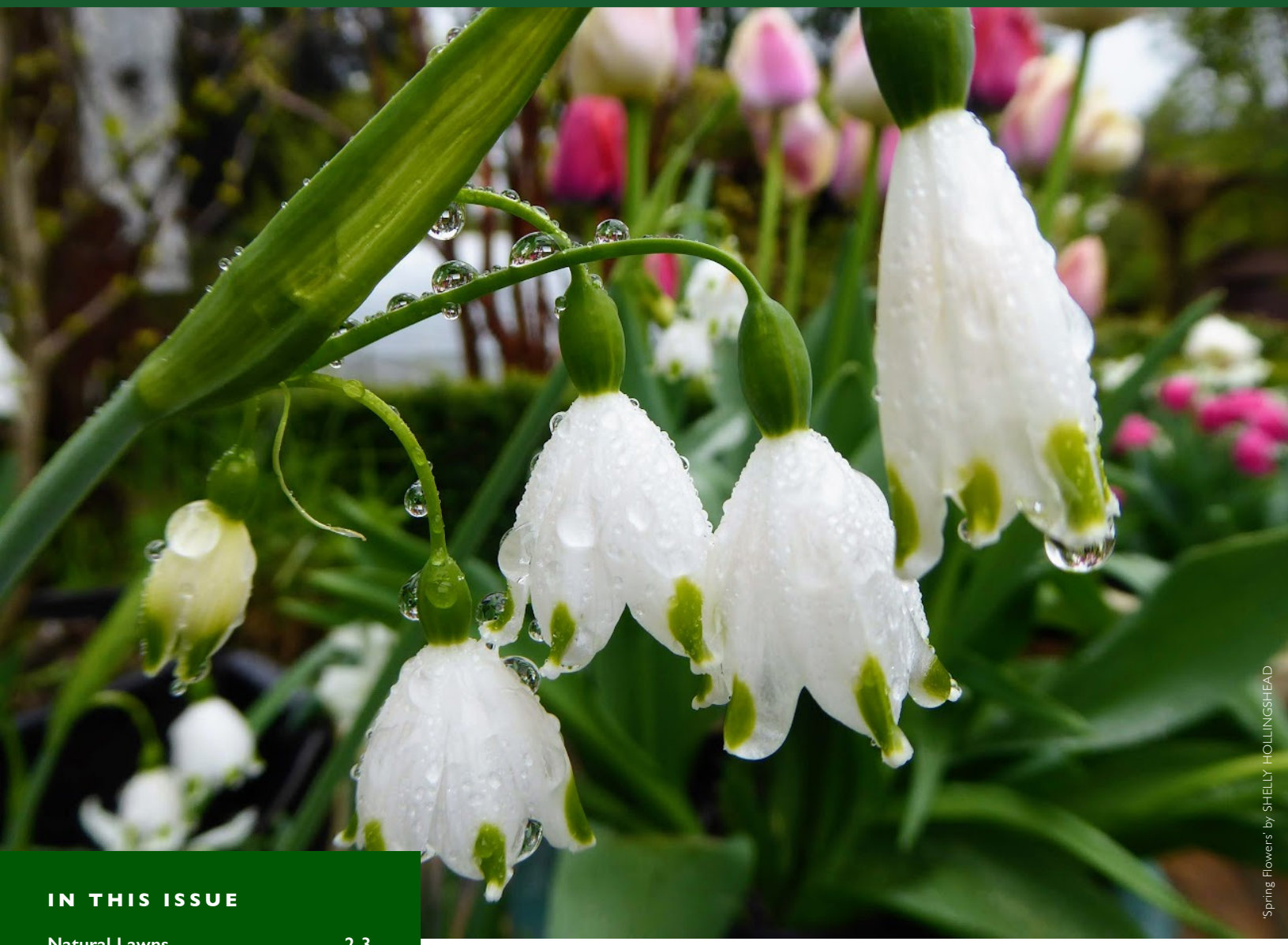
# seaview breeze

YOUR NEIGHBOURHOOD NEWSLETTER JUNE 2023 • VOLUME 12 • ISSUE 1 seaviewbreezenews@gmail.com



'Spring Flowers' by SHELLY HOLLINGSHEAD

## IN THIS ISSUE



***Just living is not enough . . . one must have sunshine, freedom, and a little flower.*** – Hans Christian Andersen

Welcome to the Spring/Summer Newsletter of 2023 . . . *many thanks to all who contributed with wonderful material and photos*. To send out notices that are time-sensitive, please email to: seaviewbreezenews@gmail.com. To see past issues of the newsletter, Booklist, Phone Book, and In Memoriam articles, see the last page for links to the Seaview Road Archives.

Have a safe, healthy and happy summer!

Elaine Prodor (Editor), Lois Clyde and John Hyde (Proofreaders)

# Going Wild and Giving Back to Nature

by CHRISTINE GORNALL

The author's naturalized lawn: going wild and natural has its benefits!

**The Seaview neighbourhood boasts many properties with lush, manicured, green, weedless lawns. The property owners are doubtless pleased with this visually appealing enhancement to their property value and their enjoyment of it. Good for them! Then there is my 'lawn'! Hmmm . . . after almost 20 years of fighting with it to discourage vigorous weeds and ubiquitous moss, promote the correct soil PH, offset the effects of now common summer drought, and encouraging it to grow thick grass only to resent the noisy, polluting, arduous task of frequent mowing, I found a solution . . . GIVE UP!**

I had to seriously weigh the costs...the neurotoxic implications for the environment and human health, water consumption, money, and time against . . . what . . . an absurd obsession with 'the perfect lawn'? Where did that come from?

A 17th century English manor with manicured lawns.

Like many of our North American values the concept of the ideal lawn appears to be a European invention except that the climate of Europe was and is more favourable to its cultivation than that of our continent. The Middle English word "launde" originally referred to a natural glade or opening in the woods. Some of the earliest 'lawns' were grasslands maintained free of trees and bushes around medieval castles in France and Britain to deny unwanted visitors or invaders protection from view. During the 16th Century Renaissance cultivated lawns were sown with chamomile and thyme (rather than grass) in France and England. Closely shorn grass lawns first emerged in 17th Century England and became a symbol of great wealth and status. Only the wealthy and influential could afford to maintain property for strictly ornamental purpose while lesser folk had to use all precious land space for food production. The wealthy could also afford the labour required to maintain the ornamental grass lawns which had to be shorn with scythes and weeded by many hands.

Well, how did we get from Renaissance castle lawns of the rich and famous to the common urban ideal of the perfect green lawn? To some extent we can point to the influence of croquet and tennis, golf and lawn bowling, also originally aristocratic British pursuits. In 19th century North America the urban concept of 'parks' with tended green lawn spaces for public recreation offset the encroachment of industrialization and the concrete jungle. They also marked the North American democracy of landscaped urban spaces for the public . . . for anyone! So, how did these civic green grass 'lawns' migrate into suburban residential properties? In America it was the idea of mid 19th Century landscape architecture to wrap manicured grass lawns around average homes! And, as ever, in the Land of Opportunity, a host of products emerged on the market to ensure that homeowners could achieve, and maintain, the perfect lawn. Unfortunately this has ultimately resulted in a Pandora's Box of deadly chemical pesticides, gas lawn mowers, and thirsty, high-maintenance grasses that have become addicted to chemicals that kill everything around them. The resulting monoculture microcosms are a dead zone providing neither shelter nor nutrition for pollinators. The pesticides and fertilizers we unload on lawns permeate the

The common yarrow blossoms attracts pollinators.

Pollinators love fireweed!

ecosystem, ending up in the nearest body of water; in our neighbourhood, that's the Salish Sea! In North America lawn care uses almost one third of all clean drinking water annually. There are more emissions produced from lawn mowers than by all the cars sold in Canada in 2022!

Foxgloves grow well in our area.

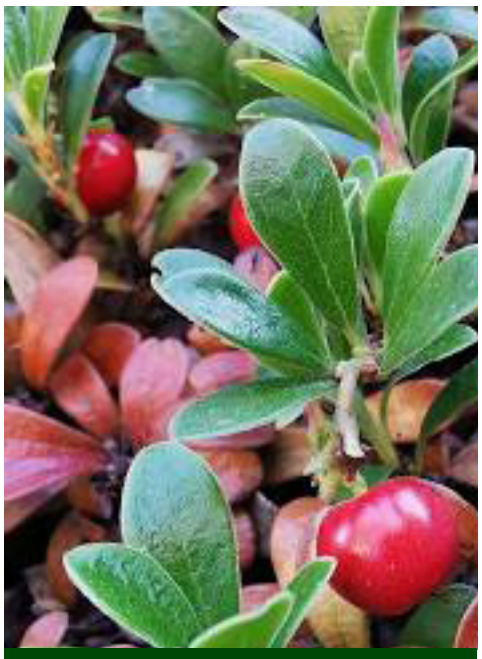
You don't have to just 'give up' all your lawn maintenance to mitigate some of this damage and to save yourself time and money. You can simply reduce your lawn space and let some areas 'go wild'! Many unpleasant

Clover is a beautiful substitute for lawn grass; it can be mowed and bees love the blossoms.

weeds are invasive and noxious but can be removed by hand allowing the area to naturalize with native species. Native grasses that aren't mowed are hardier and develop strong roots, and they look lovely when they bend in the wind! Many native plants have pretty flowers that attract pollinators; they can also sequester carbon, manage the watershed, and support plants that make up the base of the food web. There is extensive information online for Pacific North West natural landscaping. Jim Roberts and Cyndi Hampton are new owners of well established Streamside Native Plants near Bowser offering a healthier world of plants for sale and abundant knowledge on sustainable residential landscaping.

If you decide to give up the fight with your lawn you will end up the real winner! ≈

Oregon grape and wild rose: two good choices.



Kinnickinnik is an excellent ground cover.

# On the Road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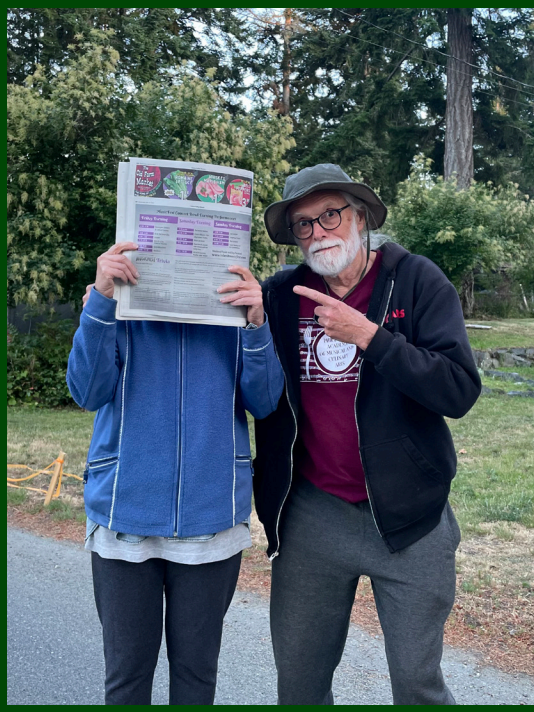


# McLoughlin Gardens and the new Maris Nature Park

We are blessed in our area by an abundance of public beaches and parks. You may have noticed in the news that a new park is in the offing.

A few kilometres down the shoreline from Seaview Road lies a park by the name of McLoughlin Gardens. It is a short drive down Williams Beach road, turning right onto Tasman Road and following down to the end. It is charming site with a few short hilly trails, and a house that is reserved for writers and poets who seek solitude and inspiration. ≈ https://www.mcloughlingardens.org/what-we-do

Adjoining McLoughlin Gardens, is a new 40 acre beach front property which will be called Maris Nature Park. The land was donated by Christopher Investments in memory of its founder, Mr. John E. Feigl and his wife Mrs. Diane Feigl. Source: https://www.comoxvalleyrd.ca/connect/news/oceanfront-parkland-donation-recognized-cvrd

Planning for the new park is ongoing, comments and suggestions may be accessed in the link below: https://www.comoxvalleyrd.ca/projects-initiatives/past-current-projects/maris-nature-park-donation-and-planning-process

— *John Hyde*

# BC Hydro to Implement 'Time of Use' Rates in Fall 2023

It is widely accepted that clean electrification of our energy needs is essential for a pollution free environment. Seaview Road is already electrified. There is no other public distribution of energy in our neighbourhood other than Hydro.

One of the cons of electrification is that our Hydro grid will be placed under pressure during peak hours, leading to failures and brownouts.

To extend the resilience of our electricity grid and save money on upgrades, BC Hydro is proposing an optional rate plan which will be offered in about a year's time.

"Electricity fees would remain the same as current rates for the periods of 7 a.m. to 4 p.m., as well as from 9 p.m. to 11 p.m. BC Hydro would charge five cents more per kilowatt hour for the peak time of 4 p.m. until 9 p.m., but charge five cents less than the normal rate for electricity used overnight from 11 p.m. to 7 a.m." (CTV News)

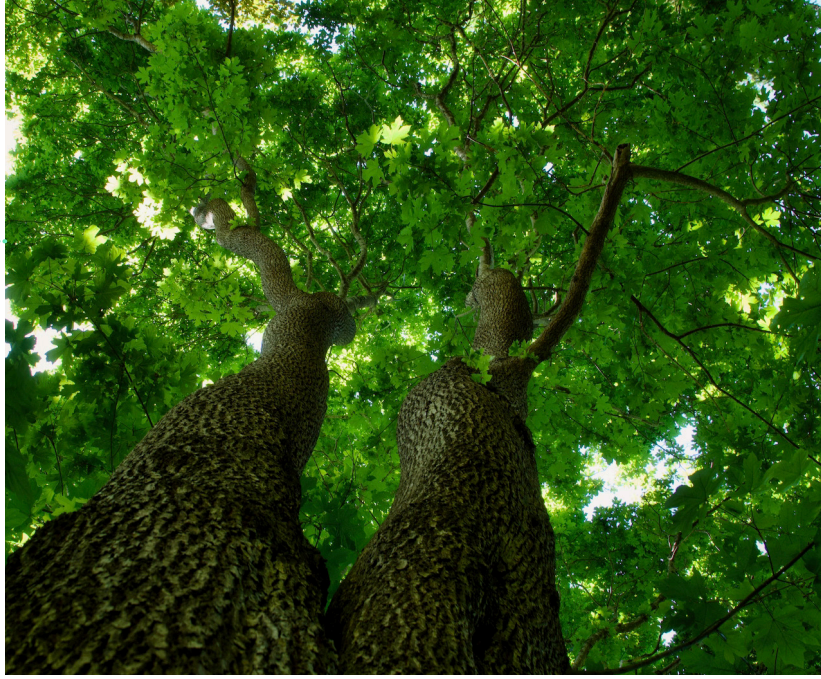
The rate is optional, but homes that have appliances, hot water heaters, electric cars, and home heating with timers and battery backup systems will be able to take advantage of the lower rates by deferring usage at the peak rate during 4 PM to 9 PM. ≈

From CTV news:
https://vancouverisland.ctvnews.ca/bc-hydro-pitches-alternate-payment-plan-1.6393148

From BC Hydro:
https://www.bchydro.com/content/dam/BCHydro/customer-portal/documents/corporate/regulatory-planning-documents/regulatory-matters/Optional-Residential-TOU-Workshop-November-2022-Info-Booklet.pdf

— John Hyde

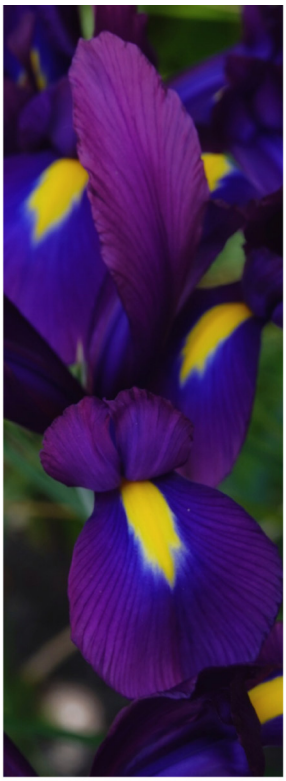
# Late May Walk at Filberg Park

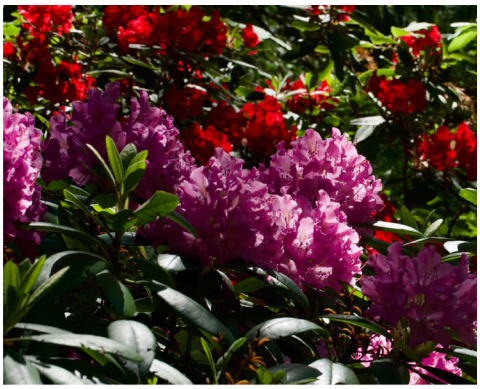


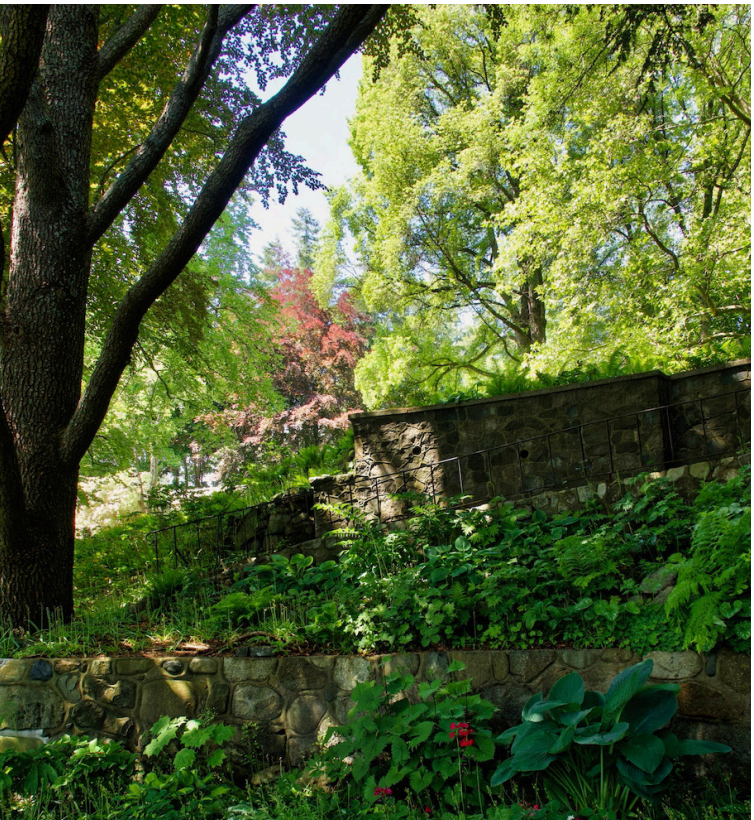
Filberg Lodge and gardens in Comox attracts many visitors for its annual arts festival each August, but between the crowds, the parking and the vendors it is difficult to truly appreciate the beauty of the grounds. Nothing beats a walk in the park on a quiet weekday before tourist season is in full swing. The spring flowers are gone but the early summer flowers are blossoming and the foliage of the trees is at its most green and vibrant. There are many benches strategically placed where one can just sit and be surrounded by natural beauty and have a chance to forget the worries and tribulations of the world. There are sunny spots for sun worshippers and shady paths to stroll, and on some days even a pleasant coffee house for a snack or light meal. The amazing gardens are filled with a multitude of colour, texture and scent many of the trees are magnificent.

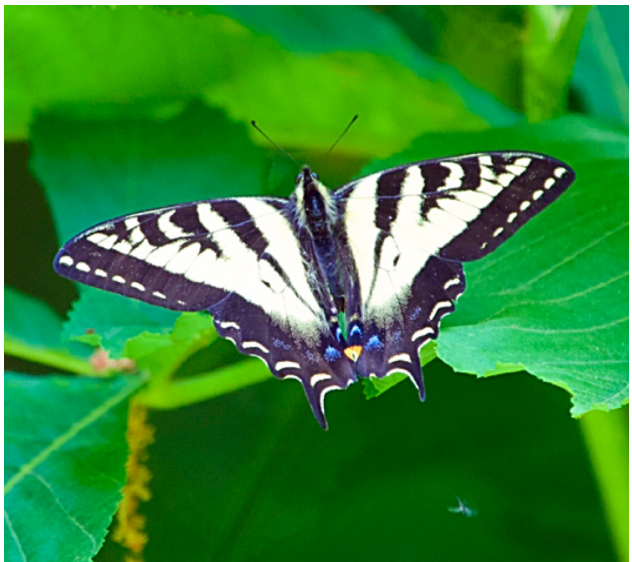
We are so fortunate that this glorious park and lodge which was commissioned in 1929 by Bob Filberg was donated to the public after Mr. Filberg's death and that it has been so beautifully maintained by the town of Comox. So next time you are in Comox take an hour or two and just wander in this paradise.

— *Article and photos by Barbara Prowse*

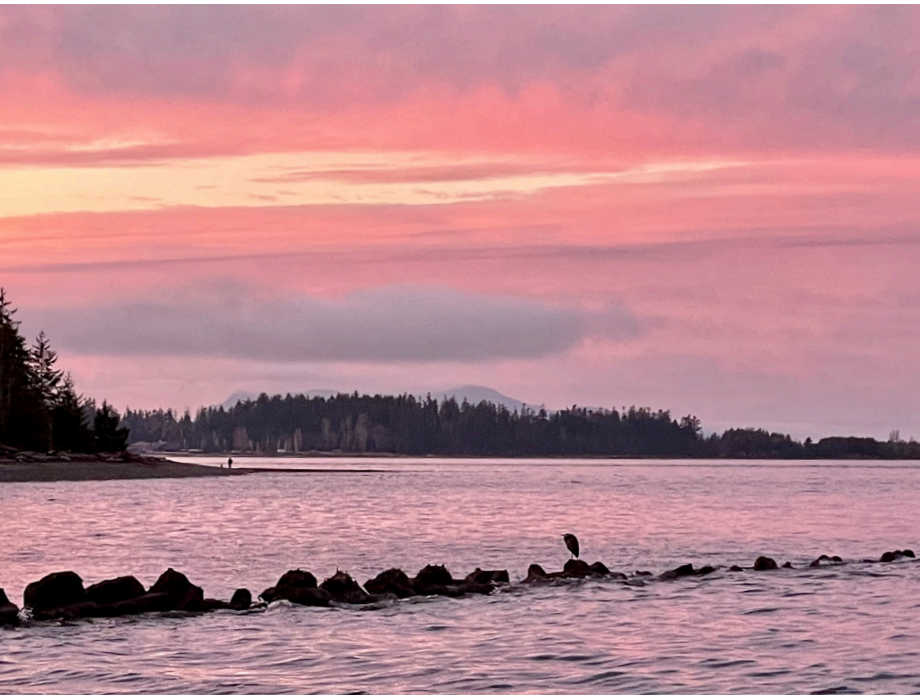








# PHOTO GALLERY I



*Top left:* 'Sunset's Sentinel' ELAINE PRODOR *Upper right:* 'Fawn Lilies' BILL MATHIS *Bottom:* 'Generations' BARBARA PROWSE

*Clockwise from top right:*

'Sunrise' YIN HOSKINS

'Tide's Carving' ELAINE PRODOR

'Rainbow' BILL MATHIS

'Tulips' SHELLY HOLLINGSHEAD

# Art Studio Tour on Seaview Road

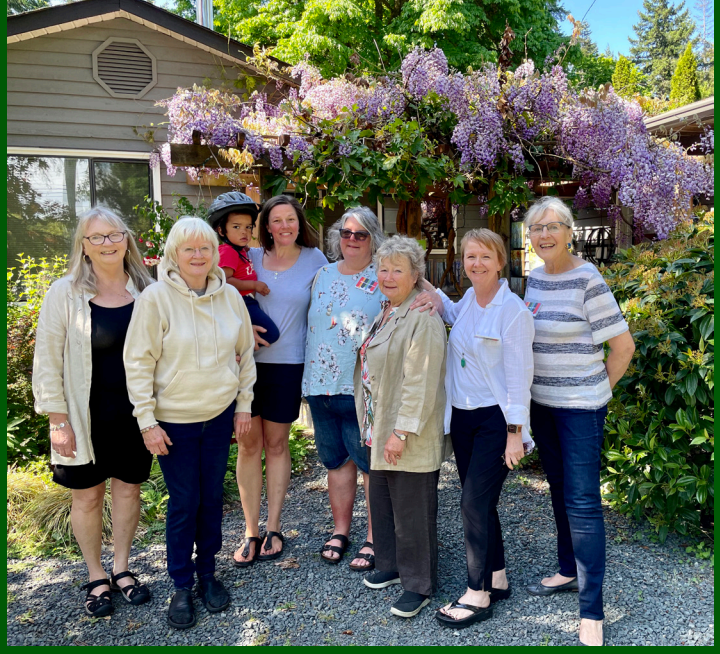
Kathi Rudko and Elaine Prodor hosted and opened their home studios on the May long weekend, as part of Central Island Arts' Studio Tour. The three day event was an opportunity to show and sell work, and the two studios featured the Wet Paint Art Group: Lesley Rieck, Jenny Mitchell, Stephenie Davidson, Victoria Scott, Kathi, and Elaine. The group enjoyed chatting about art with visitors from the Valley and beyond. Thank you to Seaview Road neighbours who dropped by and had a look!

Special guest artist this year was Jennah VHay (nee Fox), originally from Seaview Road. Her home studio is now on Miracle Beach Drive. ≈

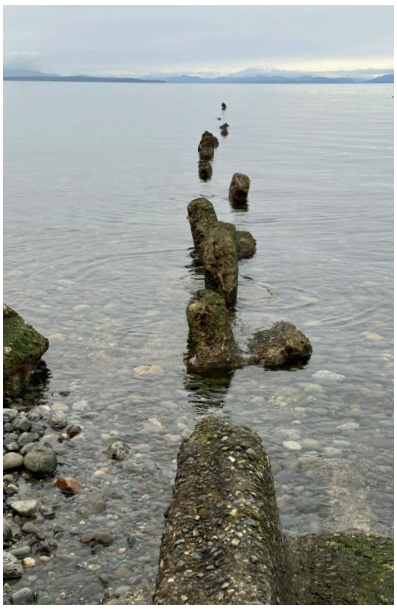
For more information and photos, please use the following links:

https://centralislandartsguide.ca/artist/wet-paint-art-group/

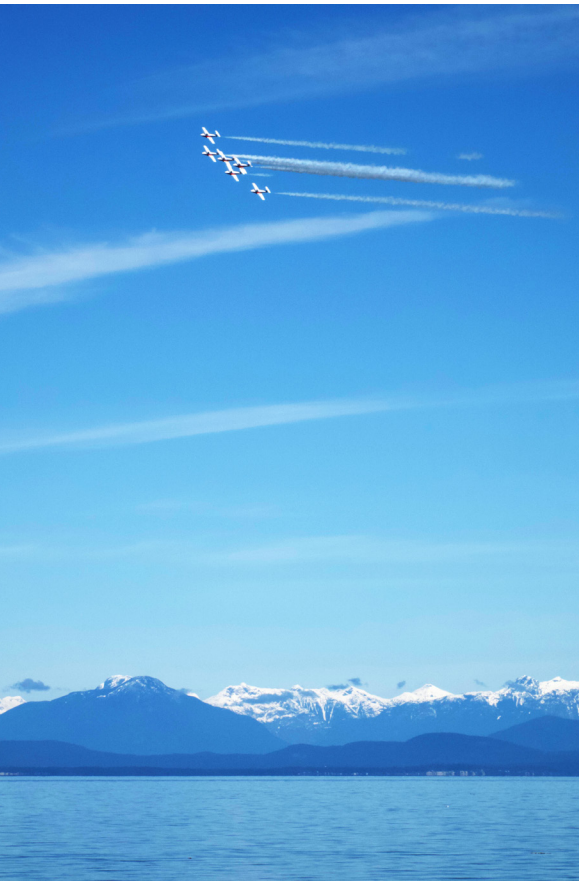
https://wetpaintshowandsale.weebly.com



# PHOTO GALLERY II



*Top:* 'Across the Strait' ELAINE PRODOR
*Bottom left:* 'June Sunset' JOHN HYDE
*Bottom right:* 'Breaking Up' JOHN HYDE



*Photos by* **BARBARA PROWSE**

*Top two photos:* **'Snowbird Shows'**

*Bottom three photos:* **'Herring Run'**

*Top:* 'Whale Watching' YIN HOSKINS *Bottom:* 'April Sunrise' LOIS CLYDE

# A Tasmania Western Wilderness Tour

**We were very fortunate to spend most of the winter 'Down Under'. While there we had a great trip to Tasmania, touring for 10 days.**

We started off in Hobart which is the capital of Tasmania and home to the majority of Tasmanians with a population of 251,000 people. It was founded in in 1804 as a British Penal colony and is Australia's second oldest city after Sydney.

We started off the tour with a trip to Bruny Island off the South East coast of Tasmania. Amazing rock formations are everywhere. Once a whaling station in the first half of the 19th century, now it's mostly known as a holiday location with surfing beaches, National Parks and historical sites.

The town of Port Arthur was the highlight the next day, delving into the convict past as it is a former convict settlement. Situated on the Tasmanian Peninsular, it was a 19th century penal settlement and is now an open air museum, rich in history of the convict days in Australia.

You may remember the terrible massacre that took place there in in 1986, where the perpetrator killed 35 people and wounded 23 others. The attack led to fundamental changes in Australia's gun laws.

*Above left:* 'Bruny Island'

*Top right:* 'Kangaroo near town of Stanley'

*Bottom:* 'Cradle Mountain'

On the third day we travelled from Hobart to Strahan. We visited the rainforest of Mt. Field National Park, Tasmania's oldest National Park. From there we travelled to Queenstown, before arriving in Strahan. Strahan is very picturesque and a former port on the west coast of Tassie, now mostly tourism and fishing. While in Strahan we took a cruise on the Franklin-Gordon River and finished the day with a performance of 'The Ship That Never Was', a play that depicts the history and classic characters of the convict era in Western Tasmania.

Traveling from Strahan to Cradle Mountain we had clear, bright sunny skies to see the magnificent Cradle Mountain and reflections on Dove Lake. We stayed overnight in the alpine vistas of Cradle Mountain-Lake St.Clair National Park and were fortunate to see wombats.

From Cradle Mountain we travelled to Smithton, travelling through, Burnie and Penguin. We visited Helleyers

Distillery in Burnie and sampled their fine product.

We also took a chairlift trip up to 'The Nut' it is a volcanic plug near the town of Stanley. Magnificent views from the top. Stanley is in the Northwest of Tasmania.

From Stanley we backtracked the way we came and eventually ended up in Smithton for an overnight stay. Smithton is a town on the far north-west coast of Tasmania.

Next day took us to Launceston, stopping on the way in Sheffield. The town is covered in murals, based on our own Chemainus. After power development scheme in 1963, the town grew dramatically. After the power scheme was completed 10 years later the town population declined. A small group visited Chemainus, determined to save their town, which they certainly have.

The last 2 days we overnighted in Launceston.We enjoyed a leisurely cruise on the Tamar River, a 70km. estuary in northern Tasmania. Very picturesque amd home to many species of fish including Australian salmon.

Tasmania is built on volcanic ash and as such is very fertile. In school we learned that Tassie just had apples and potatoes but now they grow much more, including carrots, onions, brassica and other vegetables. They have a large livestock production including beef, lamb, pork, poultry and wool. Fruits inluding berries, cherries, pears and nuts. We even saw Opium poppies growing. They also export power to mainland Australia. Population of Tasmania is 545,000.

All in all it was a great trip and we highly recommend discovering Tasmania. ≈

— Lois Clyde

*Top three images:* 'The Nut and the town of Stanley'

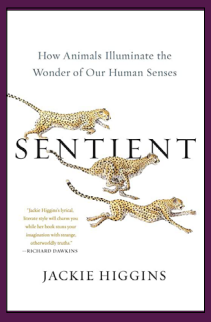
*Bottom two images:* Tamar River

# Summer's Choice Booklist

*This month's booklist is inserted here for your perusal... Happy summer and beachtime reading! Send your book reccos anytime to:* seaviewbreezenews@gmail.com

## SENTIENT

How Animals Illuminate the Wonder of Our Human Senses
by Jackie Higgins



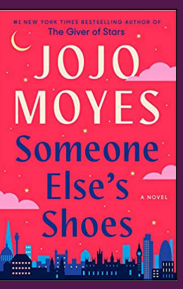

This is a scientific review of animal perception and human parallels. Super interesting – warning to partners – hard to resist reading bits aloud . . . "did you know?!"

Research has shown that the extraordinary sensory powers of animals can help us better understand the same powers that lie dormant within us.

From the harlequin mantis shrimp with its ability to see a vast range of colors, to the bloodhound and its hundreds of millions of scent receptors; from the orb-weaving spider whose eyes recognize not only space but time, to the cheetah whose ears are responsible for its perfect agility, these astonishing animals hold the key to better understanding how we make sense of the world around us.. *— Deborah Camp*

## SOMEONE ELSE'S SHOES

by JoJo Moyes

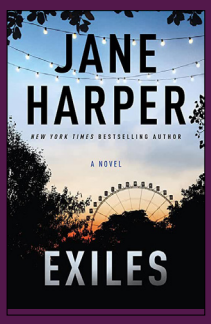



A story of mix ups, mess-ups and making the most of second chances. Good read after something heavy. Available at VIRL.

*— Lois Clyde, also recommended by Patricia Smith*

## EXILES

by Jane Harper

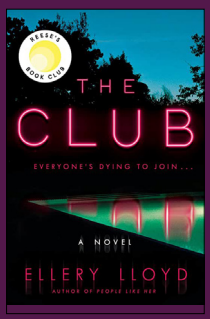



This is the third in a series – set in Australian wine country. A captivating mystery novel in which characters and emotions are well drawn.

*— Patricia Smith*

## THE CLUB

by Ellery Lloyd

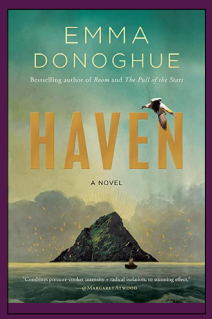



A fun read about an exclusive club, egotistical celebrities, and a well-plotted murder. Light enjoyable reading.

*— Patricia Smith*

## HAVEN

by Emma Donoghue

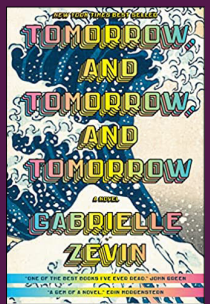



A fascinating but troubling story of three monks in an Irish island. Very well written.

*— Doranne Demontigny*

## TOMORROW, AND TOMORROW, AND TOMORROW

by Gabrielle Zevin



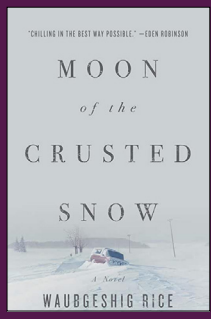

"Two friends — often in love, but never lovers — come together as creative partners in the world of video game design, where success brings them fame, joy, tragedy, duplicity, and, ultimately, a kind of immortality."

*— Elaine Prodor*

## MOON OF THE CRUSTED SNOW

by Waubgeshig Rice

*2023 Canada Reads Longlist Selection*




A slow-burning thriller about a northern indigenous town losing power and any connection with civilization 'down south'. A dystopian page turner of a tale and very beautifully written.

*— Elaine Prodor*

### Where the Bee Sucks, There Suck I

Song by William Shakespeare,
from The Tempest

***Where the bee sucks, there suck I:***
***In a cowslip's bell I lie;***
***There I couch when owls do cry.***
***On the bat's back I do fly***
***After summer merrily.***
***Merrily, merrily shall I live now***
***Under the blossom that hangs on the bough.***

*Thanks to everyone who submitted to The Booklist. The Seaview Road Bookline is now bi-annual; the next submission deadline will be in the fall— will send out a reminder a week beforehand. I'm also interested in articles that feature works of a particular author or that focus on a book series — one per issue — first submitted, first printed. Fiction only, please. Poetry is welcome.* seaviewbreezenews@gmail.com

# PHOTO GALLERY III

*Clockwise from top right:*

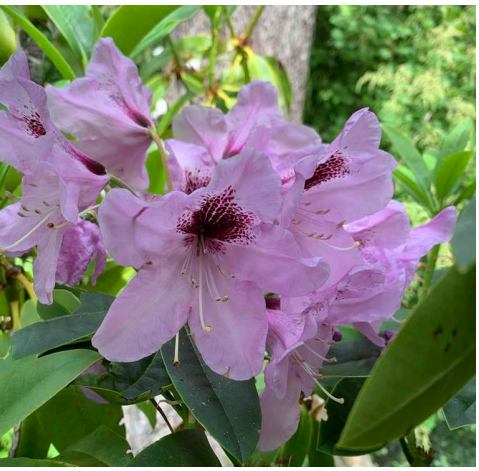
'Helen's Sunset Deck' ELAINE PRODOR

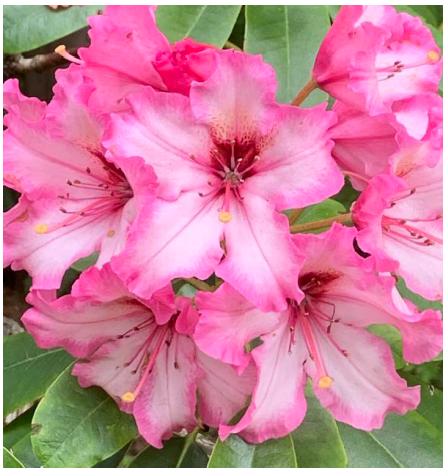
'Highland Neighbours' JOHN HYDE

'Gardening Friend' LOIS CLYDE

'On Fire' ELAINE PRODOR

'Sunset Paddle' ELAINE PRODOR





*All photos by Barb Staton from their lovely rhododendron garden*

*Clockwise from top right:*

‘Pomegranate Splash’

‘Apricot Nectar’

‘Flora Plenum’

‘Fabia’

‘Blue Peter’

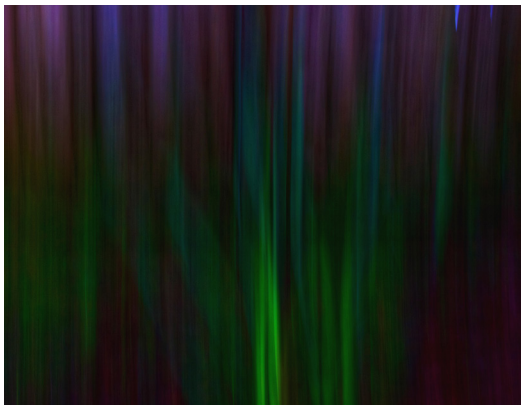
‘Tofino’

*Center:* ‘1000 Butterflies’

*Top left:* ‘Spring Garden’ BARBARA PROWSE

*Top right:* ‘Grass’ BARBARA PROWSE

*Bottom:* ‘Spring Reflection’ ELAINE PRODOR



Some new summer recipes to try, from Seaview residents . . . and some guest contributors too.

## RHUBARB MUFFINS

***These muffins have been a big seasonal hit at our home and a wonderful way to enjoy rhubarb from your garden or the market. From AllRecipes: "These fabulous rhubarb muffins are moist and sweet, loaded with fresh rhubarb and chopped walnuts, and topped with a crunchy cinnamon-sugar streusel."***

*Makes 2 dozen.*

MUFFIN INGREDIENTS

**2 ½ cups flour**
**1 teaspoon baking soda**
**1 teaspoon baking powder**
**½ teaspoon salt**
**1 ¼ cups brown sugar**
**1 cup buttermilk**
**½ cup vegetable oil**
**1 large egg**
**1 teaspoon vanilla extract**
**1 ½ cups diced rhubarb**
**½ cup chopped walnuts**

STREUSEL INGREDIENTS

**⅓ cup white sugar**
**1 tablespoon melted butter**
**1 teaspoon ground cinnamon**

METHOD

Preheat the oven to 350 degrees F (175 degrees C). Grease two 12-cup muffin pans or line with paper cups.

To make the muffins: Stir flour, baking soda, baking powder, and salt together in a medium bowl. Beat brown sugar, buttermilk, oil, egg, and vanilla in a separate bowl with an electric mixer until smooth. Pour in dry ingredients and mix by hand just until blended. Stir in rhubarb and walnuts. Spoon batter into the prepared cups, filling almost to the top.

To make the streusel: Stir sugar, melted butter, and cinnamon together in a small bowl; sprinkle about 1 teaspoon streusel on top of each muffin.

Bake in the preheated oven until muffin tops spring back when lightly pressed, about 25 minutes. Cool in the pans for at least 10 minutes before removing them.

— Cynthia Barnes

## NELESNIKI (Ukrainian Crepes)

CREPE INGREDIENTS

**3 C milk**
**4 eggs**
**2 tsp salt**
**2 scant T sugar**
**1 C flour**

FILLING INGREDIENTS

**1 tub ricotta cheese**
**1/2 tsp salt**

SAUCE INGREDIENTS

**1 C whipping cream**
**1 T lemon juice**
**2 T chopped fresh dill or 1 tsp dried dill**

METHOD

Crepes: Pour 1 T in pan, cook until lightly brown underneath. Flip over and lightly brown the other side. Set aside and repeat, using up all batter.

Fill with cheese filling, just 1 tsp and roll like cigars. Place in casserole, side by side. Bake at 350°F for about 30 minutes until they start to puff out.

Stir sauce ingredients together in a saucepan and bring to soft boil, about 10 minutes. Pour sauce over crepes and bake uncovered for 15 minutes.

— Elsie Hoskins

## RAW ASPARAGUS SALAD WITH BREADCRUMBS, WALNUTS, AND MINT

***Use young, pristine spears for this knockout salad. The flavours and textures are sure to blow you away. Be sure to cut the asparagus very thin.***

*Serves 4.*

INGREDIENTS

**1/3 C dried breadcrumbs**
**1/2 C freshly grated Parmigiano-Reggiano cheese**
**1/2 C finely chopped lightly toasted walnuts**
**1 tsp finely grated lemon zest**
**kosher salt and freshly ground black pepper**
**dried chile flakes**
**1 lb. asparagus, tough ends trimmed and then thinly sliced**
**about 1/4 C fresh lemon juice**
**1/4 lightly packed mint leaves**
**Extra virgin olive oil**

METHOD

Put the breadcrumbs, cheese, walnuts, and lemon zest in a large bowl. Add 1 tsp. salt, a bunch of twists of black pepper, and 1/2 tsp. chile flakes (or half for a lightly spiced salad). Toss to combine everything.

Cut the asparagus on a sharp angle into very thin slices and add to the crumb mixture. Add 1/4 C lemon juice and toss some more. Taste and dial in the flavours by adding more salt, black pepper, chile flakes, or lemon juice.

When the flabours are bright and delicious, add the mint and 1/4 C olive oil and toss. Taste and adjust again, and serve.

— Yin Hoskins

## KENTUCKY DERBY PIE

*Serves 8 - 10*

INGREDIENTS

**1 — 9" pie shell, unbaked**
**1/4 C butter, softened**
**1 C white sugar**
**3 eggs, beaten**
**3/4 C white (clear) corn syrup**
**1 tsp salt**
**1 tsp vanilla extract**
**1/2 C chocolate chips**
**1/2 C chopped pecans**
**2 T Kentuky bourbon (rye can be used but bourbon is best)**

METHOD

Cream butter, and add sugar gradually. Add beaten eggs, corn syrup, salt and vanilla. Mix well. Stir in chocolate chips, nuts and bourbon, until well mixed and pour into pie crust. Place pan on cookie sheet in oven.

Bake for 60 minutes or until center is set (knife blade comes out clean). Serve with unsweetened whipped cream, flavoured with vanilla and/or a little bourbon. Can be frozen after baking.

— Elizabeth Hyde

# RHUBARB UPSIDE-DOWN SPICE CAKE

*Serves 8 - 12*

***From Smitten Kitchen: "If you don't have an ovenproof skillet, a deep (ideally 3-inch sides) 9-inch cake pan or regular depth 10-inch cake pan should work as well. Coat the sides with butter or nonstick spray. Cook the topping in a frying pan and pour it into the prepared cake pan before adding the batter. Baking times will vary a bit; the 9-inch is likely to take longer, a 10-inch, possibly shorter."***

TOPPING INGREDIENTS

**1 pound (450 grams) rhubarb, trimmed**
**3/4 cup (150 grams) granulated sugar**

CAKE INGREDIENTS

**6 tablespoons (85 grams) unsalted butter, softened**
**2/3 cup (125 grams) light or dark brown sugar**
**1/4 cup (50 grams) granulated sugar**
**2 large eggs**
**1/2 teaspoon vanilla extract**
**2 teaspoons baking powder**
**1/4 teaspoon fine sea salt**
**1 teaspoon ground cinnamon**
**1/2 teaspoon ground ginger**
**1/8 teaspoon ground cloves**
**A few gratings of fresh nutmeg**
**1/2 cup (120 ml) buttermilk**
**1 1/2 cups (195 grams) all-purpose flour**
**Finely grated zest from half a lemon**
**4 tablespoons (2 ounces or 55 grams) unsalted butter, cold is fine**
**Two pinches of salt**

METHOD

Heat oven: To 350°F.

Make topping: In a 10-inch ovenproof skillet, trim your rhubarb to lengths that will fit across the bottom in one direction, i.e. some short and some taller. Remove rhubarb and cut each stalk lengthwise into thin (about 1/4-inch thick) ribbons. If your rhubarb is already quite thin, you might just want to halve each piece lengthwise.

Sprinkle sugar into skillet and add lemon zest; use your fingers to mix the zest into the sugar; the grit of the sugar will help release the most flavor from it. Add butter and salt and heat skillet over medium until butter has melted, stirring frequently. Add rhubarb and cook, turning gently, for 3 to 4 minutes, until it has softened slightly and released some of its liquid. Remove from heat and set skillet aside.

Make cake: In a large bowl, beat butter and sugars until light and fluffy. Add eggs, one at a time, beating until combined, then vanilla. Sprinkle mixture with baking powder, salt, and all the spices and beat well to thoroughly mix them in. Add buttermilk; mixture will have a curdly texture but don't worry, it's all going to even out. Scrape down bowl and add flour; beat only until it disappears.

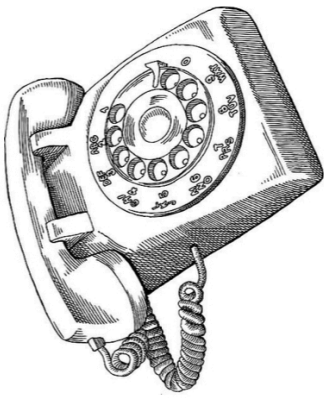
Check your rhubarb base to make sure all the pieces are in the order you'd like them to be; nudge around any that are not, then dollop cake batter over rhubarb mixture in small spoonfuls and smooth top as best as you can. As the rhubarb mixture will be very wet, this will seem almost impossible. I actually gave up and just put it in the oven, where the cake spread into one even layer on its own. (Thank you, cake.)

Bake cake: For about 30 minutes, until a toothpick inserted deep into the cake (but not the topping underneath) comes out batter-free. Transfer to a cooling rack and let cool for 5 minutes, then run a knife around the edges to loosen. Place a larger plate upside down over the skillet and use two potholdered hands to flip cake out onto it. If any rhubarb is stuck in the pan or slides down the side, just return it to the top of the cake.

Serve: Warm or at room temperature. Cake keeps for a couple days at room temperature and up to a week in the fridge, or so I hear.

— Doranne Demontigny

# Seaview Road Phone Book



Spring 2023 Edition

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*(Many thanks to Dave Pye for putting this together! Print pp. 23 and 24, two-sided format. Updates on Seaview Road archives, see last page for link.*

SEAVIEW ROAD PHONE BOOK!

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# HUMOUR GALLERY *(submitted by Barrie Barnes, Elaine Prodor, and John Hyde)*

Just failed my driving test. When the examiner asked me "What sign would you expect to see down a narrow country road?", apparently "Fresh eggs for sale" wasn't the correct answer...


My Kid: I feel like you're always making up rules and stuff.

Me: Like what?

My Kid: Like if I don't clean my room a portal will open and take me to another dimension.

Me: Well that's what happened to your older brother.

My Kid: What older brother?

Me: Exactly.

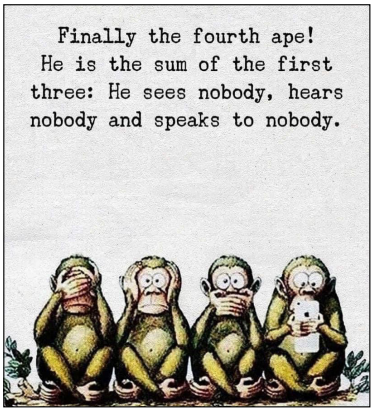
When going fishing, take an Action Figure with you.... it will make your catch look amazing!!!

Remember, if you lose a sock in the dryer, it comes back as a Tupperware lid that doesn't fit any of your containers.

My psych professor asked if we'd heard of Pavlov. I said "it rings a bell." No one laughed, I'm too witty for this class.



Skipped the gym today and put on a fitted sheet instead




The Five Stages of HAVING PEOPLE OVER:

1. Excitement
2. Regret
3. Emergency Cleaning
4. Debating Excuses to Cancel
5. Smiles, Drinks, Relief



People with siblings have better survival skills because they've had experience in physical combat, psychological warfare and sensing suspicious activity

My teacher said "Don't worry about spelling. In the future there will always be autocorrect." For that I'm eternally grapefruit!

## Fudgel

(*18th century*)

Pretending to work while actually doing nothing.

## Ultracrepidarian

(*19th century*)

Somebody who gives opinions on subjects they know nothing about.

## *Byelingual*

(*adj.*)

When you speak two languages but start losing vocabulary in both of them.

## Kakistocracy

(*19th century*)

Government by the least qualified or worst people.

Saying "have a nice day" to someone sounds friendly.

But "enjoy your next 24 hours" sounds threatening.

## Shivviness

(*Old English*)

The uncomfortable feeling of wearing new underwear.

## *Trylingual*

(*adj.*)

A person who tries really hard to speak three languages while sucking at all of them.

## Ambitchous

(*adj.*)

The desire to become a better bitch.

**Coward** should really mean "to move in the direction of a cow."

## Groke

(*Old Scots language*)

Someone who stares at you while you eat, hoping you'll share.

# Etc.

A word used to make others believe that you know more than you actually do.

## Stresslaxing

(n.)

Being stressed that relaxing makes you more stressed because you're not working on what's making you stressed.

## LOCAL BUSINESS KUDOS!

A few local businesses that we have had very positive experiences with recently are:

### RISE AND SHINE EXCAVATING

Joelena Picket
250.702.7935
RiseNshine481strong@gmail.com
Stump removal, driveway repair/builds, small retaining walls, drainage
Seasonal garden work.

We had Joelena in to help us get the garden 'spring' ready for this year. She helped tidy garden beds, raked, edged etc. Her help was invaluable. Joelena is coming back to work on an excavation project in the near future. Joelena is a friendly and accommodating person. We will have her back next year.

### A+ MOBILE AUTO DETAILING

Dustin Baker
240.703.3960
ddbaker@gmail.com

We signed up for Dustin's Facebook spring cleanup special – $140 to clean a car inside and out. If you have seen our pup-mobile, the blue Yaris, you can imagine how desperately it needs cleaning after multiple outings with our pooch friends. They tend to leave behind reminders of their visit – hair, sand, dirt, hair, twigs – did I say hair? I swear the car looks brand new!

Dustin comes to you so all he needs is a plug in and access to water. We asked Dustin if he would detail the inside of both of our cars as the outsides were pretty clean. He was very accommodating and adjusted the price accordingly. A very pleasant person to work with.

— Shelly Hollingshead


SEAVIEW ROAD LINKS TO BOOKMARK:

## The Seaview Road Archives:

Using the link below, you will find past issues of the **Seaview Breeze Newsletter**, and the **Seaview Road Bookline**. As well, you can now find **In Memoriam articles** in the Archives. The Seaview Road Archives has been created in lieu of a web site and can be updated as the years go by. Hope that you find it useful!

https://indd.adobe.com/view/50e-68d9a-5247-4baf-be51-b2f-26cb713f8

## The Seaview Road Phone Book:

Thanks to Dave Pye, a Seaview Road Phone Book has been created and just recently updated (see pages 23 and 24). To submit additions or changes to the phone book, please email Dave directly at: pye.dave@ymail.com. The new phone book is also accessible through the archives (link below) and will be updated periodically:

https://indd.adobe.com/view/b98435f5-9201-4d82-a84e-2351b375f75b

Stay e-connected with your neighbours by the sea . . .

Send your news & notices to: seaviewbreezenews@gmail.com