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LOCAL NEWS

Cannabis Retailer Says Yes to Open in Niverville

Canna Cabana Inc. of Alberta has been chosen to open a shop in Niverville—that is, if town council decides to allow it. **Details on Page 7**



LOCAL NEWS

Watercraft #313689

■ If you grew up here and you're 40 or older, there's a good chance you have memories of the St. Adolphe ferry. This month, we look back at this important piece of history.

Details on Pages 8-9

SPORTS & RECREATION

St. Adolphe Man Heading to U.S. Seniors Games

■ Gerard Gill is getting himself ready to take the badminton court in pursuit of sporting glory.

Details on Page 22

ARTS & ENTERTAINMENT

Sparkle Gala Gives CRC a Funding Kick

Hundreds of guests showed up to dance the night away in Niverville on May 10—all for a great cause.

Details on Page 25



BRENDA SAWATZKY

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Young Fiddler Eves the Future

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New Niverville Town Office Opens for Business

By Brenda Sawatzky

□ bsawatzky@nivervillecitizen.com

Niverville town staff have managed a successful relocation from their cramped quarters at 86 Main Street to their new digs on the east end of town at 329 Bronstone Drive. The spacious building, once occupied by Horizon Livestock and Poultry, required few major changes to accommodate the growing number of town employees and their needs.

"It's impressive when you look at this," says CAO Eric King. "We have spent less than \$2.5 million on this [building] and Tache just spent \$4.7 million on their Public Works and RM office."

About 6,400 square feet of space at the front of the new town office is dedicated to administration staff and town employees. Kelsey Kosman of Dollhouse Design worked alongside King to create a unique and comfortable layout which includes a large reception area, an open concept administrative office, and two windowed offices for King and his assistant CAO, Audrey Neufeld.

The main floor also includes two separate board rooms of varying size. The larger board room will comfortably seat 10 around the table. A 60-inch wall-mounted Smart Board provides unique state-of-the-art technology for

conducting meetings as well as ample space along one wall for a variety of enlarged town maps.

King says they hope to create visual interest along the walls using a series of aerial photos taken by local photographer Wade Kehler, providing a time-lapse look at the community as it continues to grow.

The second level of the administrative area provides dedicated office space for Chamber of Commerce executive director Dawn Harris, Public Works manager Ryan Dyck, Fire Chief Keith Bueckert, $and\,Operations\,employees.\,King\,is$ excited to have these key people all under one roof.

Another 2,000 square feet of windowed second-storey space is fully furnished with tables, chairs, and a kitchen for use as a staff lunchroom. It will also serve as a meeting and training facility for larger functions.

"[It's big enough to] hold our staff Christmas party in here, for example, because our budget is really small," King says. "It'll save the taxpayers some money by us not going out and renting a place."

He adds that the town made an effort to source the renovation materials and labor locally wherever possible. Much of the furnishings have been transferred from the original office. Some furnishings left behind by Horizon are also being put to use.

The remaining 11,000 square feet of space at the rear of the building will eventually be put to use as well. King says, at this point, they are unsure who will occupy the space, but he expects council to make that decision shortly.

At this point, King speculates that the brightly lit, high-ceilinged room will likely house Fire and Emergency Services, Public Works, or a new police office. Between this new space and the existing fire station and police office next door, council will seek out the most fiscally responsible options for creating an all-inclusive campus for town services.

In the coming weeks, the grassy section at the front of the building will be hardscaped, creating a new sidewalk and about ten parking stalls for visitors to the office. Plenty of staff parking is available on the east side of the building.

King says the public should stay tuned for an open house in the near future, as well as a garage sale on a collection of office furniture and décor items the town no longer has need of.

Public council meetings will continue to be held in the Heritage Centre ballroom which, to date, has provided ample space for large meetings at a very low cost to the

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SEPARATED FROM

Here are some answers to common questions we hear:

WHAT DO I DO? Contact a lawyer to be sure that you have considered all of your entitlements at law, and to plan your next steps in the process;

WHAT ABOUT THE CARE OF MY KIDS?

This is a very complicated question but the guiding principal of the courts is to do what is in the best interests of your children. Putting vour children first is the key to a healthier separation and family;

WHAT AM I ENTITLED TO? While the facts will always determine this, a general rule to start from would be that the value of all assets acquired while together should be divided equally:

WHAT ABOUT THE HOUSE? Sometimes the house is sold and debts are paid, sometimes one party buys out the other's interests, and your lawyer will help you work through what options are best for you;

WHAT INFORMATION DOES A **LAWYER NEED?**

- List of Assets and values
- 3 years tax returns
- Marriage certificate
- Statements of investments and bank accounts
- List of Debts

WE ARE AMICABLE, WHY DO WE

NEED A LAWYER? Unfortunately, amicable situations don't always last forever, and legal agreements become necessary and in fact when in place help the family unit to get along even better, as there is little to argue over; and, sometimes parties make agreements that they think are fair, before they are informed of all of the facts.

Shimon Leibl is Family Lawyer with our firm and looks forward to being of assistance to you.

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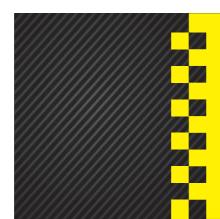
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First Peek Inside the Niverville High School



The Hanover School Division (HSD) held a private press tour of the under-construction Niverville High School on May 30, providing an inside peek at the innovation and aesthetics that have gone into this multifaceted and state-of-the-art facility. Construction is on schedule for the school to open for the new school year starting in September.

The exterior of the building reflects the Niverville school colours of red, black, and charcoal brick. The front have a copper facia for aesthetic contrast. The school's main entrance faces south towards a bus loop, and separate parking will be provided further up the road for a pick-up and drop-off point.

Immediately inside the large open entrance hall, visitors will find the office area, slightly larger than that of Niverville Collegiate's, with reception desks and separate offices for the principal and vice-principal. Floor-to-ceiling windows make up two walls of the office, providing views down all the main floor hallways.

On the opposing side is

the Learning Commons, once known as the library.

'We think of libraries differently today than we used to," says Randy Dueck, HSD Superintendent. "Technology is partly responsible for that, because we can access information in a lot of other ways than books. But I don't imagine books will ever go away, so there will certainly be stacks of books in here as

The Learning Commons provides wide open space for students to work together in groups, as a class, or as individuals. A folding glass door will separate the Learning Commons from a common room with café tables where students can enjoy lunch or just hang out.

"This [common room] is an additional area over and above what the Public School Finance Board was going to give us, [but] the trustees were saying we need to make sure that the interior of this school looks and feels spacious and has areas for kids to meet," Dueck says. "This particular area was a commitment of x-number of dollars by the trustees who said, 'We need even more room than the PSFB was prepared to give us."

Front and centre, students will be greeted by a brightly lit centre courtyard which extends upwards through both stories and showcases a large skylight for maximum natural light. A fully equipped kitchen attaches to this area to serve as a canteen. A mezzanine overlooks the court from the second floor.

The main floor also includes a large multipurpose room which connects to the gymnasium on one side and the drama room on another. Folding doors will be installed to separate the rooms if desired. The open-concept plan affords plenty of options for drama staging and seating.

The spacious gymnasium provides the same amount of athletic space as that of the Steinbach Regional Secondary School's new gym and will be decorated in the school's team colours. A fitness room at the back is surrounded by tall exterior windows on two sides and will feature treadmills and workout equipment for student use.

Large windows fill the stairway to the second floor with an abundance of natural light. An elevator has also been installed for those with mobility concerns.

An impressive art room greets you at the top of the stairs. The room's walls are

> glass, with floorto-ceiling windows that face the skylight and mezzanine.







Randy Dueck in the school's common room.

boasts two 1,000-square-foot sci-

ence labs as well as two separate

science classrooms of the same

Niverville-unique is that we've

designed an area between the

labs... for growing plants," Dueck

says. "We'll put different kinds of

lighting [and watering systems] in

here and have grow areas where

everyone can see what's going on

the hallway so students can

special needs classroom with a

large open area, a kitchen, and

A glass wall off this area faces

with that growth."

says Dueck.

"One of the things that's

size.

comes equipped with special needs apparatuses and a washer

The new gymnasium BRENDA SAWATZKY

Also looking out on the skylight several smaller privacy rooms. is the guidance area. Frosted-win-A private washroom facility dowed walls provide for student attaches to the open area and privacy as do two smaller rooms attached to the larger guidance Down the hall, the school

Techies will truly appreciate the audio and video lab down the

This classroom holds an enclosed sound lab and a green commitment," Dueck says. "This school is designed [under] the LEED (Leadership in Energy and Environmental Design) Silver Standard. If you don't have natural light coming in, you're losing a lot of LEED points and so natural light is something that is a new design standard for any public buildings."

The school and grounds com-

there will be no other school in Hanover that features the kinds of opportunities that this place does," says Dueck.

As for an outdoor track, Dueck indicates that it's not in the plan right now.

"Tracks are really expensive," he says. "To do an asphalt track, you're looking at probably at least a half-million dollars. We don't provide funding for that. And if you want something that you can actually run a Manitoba High School Athletic Association-sanctioned event on, you need a rubberized track and now you're looking at well over a million dollars. So that has to come from fundraising outside [of HSD]."

Phase one of the high school, Dueck says, is right on schedule for completion by September 1 of this year. Phase two, which includes the daycare facility, drama room, and music room, is already underway with floors poured and some walls erected. Completion of phase two is scheduled for some time in 2020.

"With the CRC right next door, there will be no other school in Hanover that features the kinds of opportunities that this place does."

Randy Dueck | HSD Superintendent

appreciate the plant experiments as they pass. The labs are already set up with gas and water connecscreen, and it will soon be furtions as well as industrial-sized nished with an array of impresfume hoods for air quality. The sive electronic audio and video equipment. rooms also boast extra-large

windows for natural light. Fourteen 840-square-foot "There are standard size [wineducational classrooms run along dows] that the PSFB grants and both floors of the school. Each I believe in this school we've got class has a feature wall in one of a little bit bigger than standard," two colours—green or blue, the colours adopted by the Town of Other unique features of the Niverville. Plenty of natural light second floor include a spacious brightens every room.

The natural light is a significant part of the PSFB

prise an impressive 12-acres property, with nine acres dedicated solely to an outdoor sports

"It's a great size of schoolyard," says Dueck. "That's a commitment from the Town of Niverville to make sure that this would be a good large yard for years to come."

Dueck adds that only two or three other schoolyards in the division come close.

"With the CRC [Community Resource Centre] right next door,

FOR MORE INFORMATION

https://vimeopro.com/

user71702735/new-school-in-niverville To view floor plans, visit the HSD website:

https://niverville.hsd.ca/plans/

INBRIEF

Grande Pointe Secondary Plan

On May 22, Ritchot's council gave second and final reading to an amendment to the Grande Pointe Secondary Plan, which would allow for the inclusion of compact rural residential development.

The objective of this is to change a... location within the area of Grande Pointe to allow for a bungalow condominium development adjacent to the Grande Pointe industrial development as a buffer between the commercial use and residential use to the south in Grande Pointe Meadows," said a representative of North Grassie Properties.

She added that a Grande Pointe community information meeting had been held and surveys went out to all residents. About 20 people attended the meeting and eight surveys were returned to the developer. Survey results indicated either strong support or a neutral position on the matter.

Paul Warkentin of the neighbouring commercial development area spoke in favour of the proposal.

Two emails were received, also opposing the project, since it contradicts the original large-lot model of the area.

Councillor Boulanger says that she's had discussions with many residents of the area and found that most seem to be in favour of the proposal. One concern they do share is the question of how higher-density housing will affect traffic levels in the community.

Council voted unanimously in favour of the proposal to amend the secondary plan.



57 Claremont, Niverville









Teen Wins Big at Science Awards

By Lorelei Leona

A local teen was recently recognized at the Manitoba Schools Science Symposium.

Ninth grader Ava Lagasse previously competed in the MSSS when she was in the sixth and seventh grades. Participants can win medals, awards, scholarships, program enrollments, as well as trips worth \$30,000.

"Ava's project was called Fertilizer Wars, and it basically compared chemical fertilizers to organic fertilizers," says Ava's mother, Tasha. "She wanted to know which type would produce the best plants."

Avawent on to win three awards—a gold medal, Best in Plant Science (Intermediate), and a Geoscience Award (Intermediate) with a \$200 cash prize.

"To see Ava get called up over and over was an immensely proud moment for me," says her mom.

"During the process of performing the experiment, which was about eight weeks in total, I wanted to make sure that I was getting the most accurate results, so I really made sure to be meticulous when measuring the plants and watering them, etc.," says Ava. "During the awards ceremony, I was quite nervous because I had stayed late for special awards judging. When my name got called multiple times, it felt very rewarding and I felt like my work had meaning to it."



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Colleen and Grant Dyck alongside their four children, Moses, Leo, Oskar, and Georgia

COLLEEN DYCH

Niverville Family Named Farm Family of the Year

By Evan Braun

□ editor@nivervillecitizen.com

Every year since 1966, the Red River Exhibition Association has recognized one farming family in Manitoba for their success and commitment to prairie agriculture. This year, they've selected a family from Niverville.

At a reception on June 17, as part of the Red River Ex, the association's Farm Family of the Year honour will be given to Grant and Colleen Dyck.

"The purpose of this annual award is to profile the diversity of agriculture in Manitoba, as well as the traditional values of farm families, like Grant and Colleen, who have contributed to the success and resilience of prairie agriculture and the rural way of life," says Garth Rogerson, CEO of the Red

River Exhibition Association.

The Dycks are the owners of Artel Farms Ltd., priding themselves on their role as global food producers and embracing their responsibility to respect the land and share the harvest. They've also made a name for themselves through innovation and progressive farming techniques.

Consumers may best know the Dyck family through GORP Clean Energy Bars & Mixes, a highly successful company started by Colleen almost ten years ago. Their all-natural products, made locally right at the family farm, have been marketed all over North America—and more recently, as far away as China. Colleen was the recipient of the prestigious Mompreneur of the Year award in 2016.

The couple owns and operates a variety of other successful

agricultural business, including Artel Inland, a grain-drying, handling, and storage operation located east of Niverville. Alongside two partners, Artel Farms also invented the T-Rex Ditcher, a high-speed rotary ditching tool that has been developed and manufactured locally.

The Dycks are involved with MCC Manitoba's Grow Hope campaign, which donates its proceeds to the Canadian Food Grains Bank. In March of this year, Colleen participated in an exchange program with the Canadian Food Grains Bank which sent her to Kenya for a couple of weeks.

"We are incredibly honoured and feel this award also speaks to the calibre of the amazing people who work with us side by side every day!" says Colleen. "Our extended farm family is our staff and we couldn't do what we do without them."

Grand and Colleen are the parents of four children, all raised on the family farm: Moses, Leo, Oskar, and Georgia.

"The Dyck family is deserving of this award because they truly embody what it means to live in rural Manitoba," says Eleanor Cassels, chair of the Farm Family committee. "They engage with their community, are exemplary stewards of the environment, and have built a farm business that is progressive, diverse, and a welcome place to work and visit."

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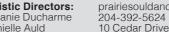
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The inside of a Canna Cabana retail outlet in Alberta.

CANNA CABANA INC

Cannabis Retailer Says Yes to Niverville

By Brenda Sawatzky

bsawatzky@nivervillecitizen.com

On May 15, the provincial government took the next step in facilitating retail cannabis access across Manitoba. Back in March, seven rural communities were shortlisted for retail sales outlets, including Niverville. This was a part of the province's initiative to provide cannabis access within a 30-minute drive of 90 percent of the population.

In May, prequalified retailers were randomly selected by the province for each community and given the first right of refusal. Canna Cabana Inc., an Albertabased corporation, was given first dibs at a Niverville location.

On May 17, the company accepted the offer.

Canna Cabana Inc. is a subsidiary of High Tide, a corporation focused on the manufacturing and wholesale distribution of smoking accessories and cannabis lifestyle products. The company's origins date back to 2009 when it began operations as an independent chain store called Smoker's Corner, catering to cannabis enthusiasts across western Canada.

Today, they tout themselves as the largest counterculture chain in Canada with 15 Canna Cabana locations across the country. Niverville's location would be their sixteenth.

"We're thrilled," says Nick Kuzyk, Chief Strategy Officer and SVP Capital Markets for High Tide. "Manitoba will be a new province for us. We've heard how Niverville is a growing and thriving [community]... We'll be happy to interact with the community and we hope people will be willing to be [receptive to us as well]."

But before residents get too excited, there is still one major hurdle before any cannabis retailer sets up shop. Canna Cabana Inc. will be required to appeal to Niverville's town council for a conditional use permit—and council gets the final say on whether they will open for business.

As many will recall, 2018 was a decisive year for much of rural Manitoba when it comes to this issue. Municipalities across the province were required to hold a mandatory plebiscite (a vote by residents) if they hoped to opt out of cannabis retail. Niverville was one of many communities that chose not to hold such a vote.

"Niverville did not need to make a decision and we chose not to make a decision," says CAO Eric King. "Council decided that they didn't have the information in place at the time. They didn't even have enough [info] from the province to say what they were deciding on."

Instead Niverville's council reworked their current zoning bylaws to add contingencies in the event that a cannabis retail application surfaced in the future. They determined that such a business would need to operate outside of a 1,000-foot perimeter of any school or public recreation facility.

This leaves only two potential locations—along the east end of Bronstone Drive or in the Niverville Business Park.

Before such a permit a conditional use permit can be awarded to Canna Cabana, a public hearing is required, providing residents the opportunity to speak to the topic before council votes.

To outright deny a cannabis retailer the opportunity to make a presentation to council isn't an option. King says that council is required to consider all permit applications, even if the request is unusual or controversial, unless there are specifics within the zoning bylaws that ban certain operations.

While the business park zoning isn't currently set up for retail, council would be able to change the zoning if the proposal was deemed fitting.

"What council has to decide on is not whether they agree with pot or not but whether they agree with the concept of a [cannabis] store in Niverville," King says. "You have to take [your position] out of

As many will recall, 2018 was lecisive year for much of rural anitoba when it comes to this it and determine whether a store is good for Niverville. That's what the public hearing would be based on."

King says that, for the most part, council will not be entertaining private meetings with individuals or groups who want their voice to be heard on the matter beforehand. Instead the public hearing will provide opportunity to everyone wishing to make an appeal, or simply come out and listen in on the discussions. This approach, he says, should help residents understand that council was not swayed by public opinion before the hearing.

"We've set it up that, for this topic in particular, we're going to ask those questions at the hearing. So it will be a longer hearing compared to a typical one," King says. "If there is someone who... would present an educated case [on the subject], it should be heard by all, not just by council."

He adds that, as CAO, he will not be making recommendations to council on this issue, such as he does in many other circumstances.

"I'm not encouraging [council] either way," says King. "This is totally up to them. Normally, I would come up with a recommendation from the business angle of it all, but this is more than that. But at the end of the day, it should just be a business decision."

King would further like residents to understand that, if council votes in favour of the conditional use permit, council still has the flexibility to apply specific conditions to the permit, which might include hours of operation and other aspects of the business that residents deem important.

As usual, residents will receive at least two weeks' notice before a hearing is held. Advertising will appear in every local mailbox through the town's community newsletter as well as on social media and the town's website. King says they'll lean toward an evening meeting to allow for better attendance

"You might see [a public hearing] as early as June 18 if

they really want it to fly through," adds King. "[Canna Cabana has] already talked about coming out and seeing the community and meeting people and learning about Niverville."

If residents are unable to attend the meeting but would like their opinion read into the public record, King recommends sending council an email once the hearing date has been announced. Emails received earlier than that will not be registered into the public record.

But while council will be ready to listen to every concern at the hearing, King reminds everyone that a topic as potentially controversial as this one means that some will be disappointed with the outcome.

"At the end of the day, these are your elected representatives... and it may not go the way some people want it to go... but it'll go the way [council] feels would be the best benefit for the town," concludes King.

As a father and Niverville resident himself, King finds it somewhat reassuring that the province chose a retailer that is well established and reputable rather than a small-time cannabis enthusiast. And, he adds, it will likely be a long time before a second cannabis retailer came to town since the community and surrounding area won't be large enough to sustain more than one retailer for a long time to come.

If Canna Cabana receives a green light from council on the day of the hearing, Kuzyk of High Tide says that all employees of the new retail outlet will be hired locally and thoroughly trained by management staff.

"We think that [hiring locals] provides the best experience for our customers," says Kuzyk. "We always hire local. That's been our practice over the past ten years."

Though some of their locations across Canada run as franchises, the Niverville location would be corporately run.

(I) CITIZEN POLL

Do you support allowing a retail cannabis location to open in Niverville?

Yes. Please indicate your reasons when you vote.

No. Please indicate your reasons when you vote.

Have another opinion? Share your thoughts in a comment online.





Take part in our monthly poll for your chance to win a \$10 gift card from Niverville Shell.

Congratulations to last month's winner:

AARON BRANDT

11 VOTE NOW AT www.nivervillecitizen.com

LAST MONTH'S RESULTS:

What component of Niverville's Community Resource Centre are you most likely to use?

The new arena.

44%

The indoor play structure.

19%

The performing arts space.

9%

The fieldhouse.

24%

The childcare centre.

4%

The rental spaces.

0%

YOUR COMMENTS:

I'd love to hear more about the fieldhouse and rental spaces for birthday parties. With 3 different aged children, I'd really use all of the areas!

My family cherishes fieldhouses. We are inspired by them, as they give us a place to practice sports whilst winter rages on.

None, I am a senior.

Lots of potential with this complex, but it will need to be run better than the existing arena.

R LOCAL NEWS

Watercraft #313869: A St. Adolphe Story

By Lesley Gaudry

Most people under the age of 40 have little to no knowledge of the St. Adolphe ferry and how critical it was to the town's residents. It was used by almost every family in town on a daily or weekly basis.

Ferries were once a common means of crossing the Red, Assiniboine, and many smaller rivers in the province, but they gradually disappeared as bridges were built to provide faster and more convenient access.

In St. Adolphe, one needs to look beyond the so-called rubble, which is no longer displayed in public after it was vandalized 10 years ago, to recognize and appreciate that its town historical ferry—also known as Watercraft #313869, registered to the Port of Winnipeg—is one of the most important icons of the town's heritage.

Our past, if we don't take the time to understand and preserve it, can become like a foreign country.

The ferry has a story.

HOME ON THE RIVER

The St. Adolphe ferry was established in 1893, two years following the incorporation of the Rural Municipality of Ritchot, at a time when the settlement was known to many as The Royal Crossing, or Pointe Coupée.

The ferry was one of eight operating in the Red River Valley between Emerson and Winnipeg, the other crossings occurring at Emerson, Letellier, St. Jean Baptiste, Morris, Aubigny, Ste Agathe (since 1882), and St. Norbert.

It connected Provincial Road 429 to Highway 75 on the west side of the river. Provincial Road 429 doesn't exist anymore, but we know it as Taché Avenue in St. Adolphe. It used to have houses situated along it belonging to the Gagnons, the Lagassés, Mr. Levesque, and the Bouchards.

The ferry made the crossing several times a day and was used to transport children to school and back home again. It brought mothers to shop and fathers to work. It transported horses, oxen, and later cars and trucks, back and forth, day and night. It was used by the Filles de la Croix, the nuns of the St. Adolphe Convent, on a regular basis, especially when they took their daily walks with the boarders up to Highway 75.

PHYSICAL STRUCTURE

The St. Adolphe ferry was a barge with steel beams. It had a solid plank floor that was three inches thick and was maintained annually with tar on



The St. Adolphe ferry in August 1960.

JOHN WARKENTIN, YORK UNIVERSITY LIBRARIES | CLARA THOMAS ARCHIVES
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top to seal the cracks.

Constructed in Winnipeg, it was 54 feet long, 25 feet wide, and weighed 31.96 tons.

The ferry aprons, connected to each side of the ferry, were built with 2-by-12 boards attached to a frame and provided a landing dock.

Operators needed to ensure that there was always two feet of water between the ferry's edge and the shoreline before the apron could lower into place.

Prior to the vessel being powered, the ferry was operated by manpower alone—with elbow grease and heavy ropes.

In the 1940s, two small wooden huts were built on either side of the vessel. One served as the ferry operator's quarters and it contained a little bunk, a hot plate, and a radio. It was also crammed with 26 life jackets, fire extinguishers, chains, boots, and an emergency pump.

The other hut, the pilothouse, was filled with machinery, the transmission of a one-ton truck and a flywheel that wound the ferry along its cable endlessly back and forth. It was powered by a five-horsepower motor, and every time it stopped it was tied to a post.

The ferry could carry four to six cars, but farm equipment and trucks were ferried across the river on separate trips. Drivers and passengers often emerged from their cabs to talk to the ferry operators, and in turn the ferry operators liked to explain the machinery workings inside the dark pilothouse.

Wind sometimes proved to be a challenge—south winds, in

particular. These winds would pull the ferry downstream, causing the cable to tighten, and make landings more difficult.

THE FERRY OPERATORS

The ferry provided employment for locals, since operators were required to be on hand 24 hours a day, seven days a week for the eight months per year it was in operation.

One local ferry operator, André Chaput, born November 12, 1925, was employed by the RM from May 1946 until November 1950. He started working at the end of April when the water level was low enough for them to attach the cables and start transporting people.

Chaput recounted stories of sleeping on the ferry. If he was asleep, folks waiting on the shoreline would ring a bell to awaken him. If he wanted a day off, he had to ask Lévi Courchaine to relieve him of his post.

The municipality provided a ferryman's house, and Chaput's wife and children lived there for four years. He walked back to the house for meals, or his children would bring food to him.

The foundation of the ferry operator's house is still intact on private land.

In 1946, Chaput earned \$90 a month, which might not seem like much, but his lodgings were provided. In 1951, he asked for an increase to \$110, but the RM instead hired Harold Carriere, who carried on as the ferry operator from 1951 until 1962.

In October 1962, a fully loaded gravel truck pulled onto the ferry.

Carriere started the crossing and the ferry pulled away from shore, but the weight was too great, and it sank not far out. Carriere drowned despite the truck driver's efforts to rescue him from the icy waters.

The ferry sank but was pulled out of the river following the accident.

Emmanual Nolette, born and raised in Ste Agathe, operated the St. Adolphe ferry from 1962 until 1976. He was raised on the banks of the Red River and was proud of his work as a longtime ferry operator. He once said, "On the river, I have everything that I need." ¹

Nolette had lost his three-year job as ferryman on the Ste. Agathe ferry when, for economic reasons, it was replaced by a new \$450,000 bridge on November 7, 1960. He had fond memories of the people of St. Adolphe, a town of 400, bringing him chickens, homemade bread, and fruit.

When Nolette needed a break, Zotique Delorme was hired to operate the ferry and was paid \$1.85 an hour and time plus one half after 44 hours.

Philias Paul Lagassé of St. Adolphe, a municipal worker, also lost his life onsite.

On March 20, 1970, Lagassé was operating a tractor at the river's edge to clear snow around the ferry in preparation for the new season. After all, every winter the ferry sat locked in ice. As the water flowed under the frozen ferry, an eddy formed on the north side, where the ice was always thinner. In a tragic turn, the tractor broke through the ice and sank.

Lagassé drowned.

THE RED'S LAST FERRYBOAT

From 1948 to 1971, residents of the RM were entitled to unlimited rides free of charge while others were charged 15 cents for a car, motorcycle, bike, or horse. After 11:00 p.m., a one-way trip cost 15 cents. If you had to wake the ferry operator between 2:00 a.m. and 6:00 a.m., it cost a steep sum of 25 cents. Semi-trailers were charged a 50-cent toll.

As St. Adolphe grew in size and commerce, the ferry became a convenience for the townspeople who worked in Winnipeg and commuted along Highway 75. It was used by neighbouring farmers from the east side of the river who did business in St. Adolphe, and it was often used to carry local trucks full of sugar beets across the river so they could bring their loads to the Manitoba Sugar Beet Factory in Winnipeg.

Ben Wiebe of Steinbach remembers taking the ferry in 1958–59, when he was 16 years old, "to drive a sugar beet truck with a heavy load—around six to seven tonnes—plus the truck, that was 20,000 pounds, over to Brodeur Brothers, and then follow north along Highway 200."

The ferry was a tourist attraction for weekend drivers when they crossed the river to visit the St. Adolphe Park, picnic grounds, and campground.

"I get visitors from all over the world," Emmanual Nolette once said, "and I don't know how many pictures have been taken of us."²

Ironically, in 1962, the ferry itself was seen as an obstacle on the Red River south of Winnipeg. The Red River was marketed to city folks as navigable for those wanting to take weekend cruises from Winnipeg to the United States. The obstacle lay in the fact that ferry cables were stretched across the river. Visitors needed to phone ahead so the ferry operator knew to lower the cables to the bottom of the river, which was only possible if the conditions were favourable and the water wasn't too high.³

By 1969, the St. Adolphe ferry was the only surviving ferryboat on the Red River, providing a shortcut across the river, an alternative to driving to another crossing either south at the Ste. Agathe bridge or north at the South Perimeter by St. Norbert.

Following Harold Carriere's tragic accident in 1962, the ferryboat itself was replaced by the one that had been operating in Ste. Agathe before the construction of the bridge there. That boat had been built new in 1954.

The province officially took over responsibility for the St. Adolphe ferry in 1965. The province, in turn,

paid the municipality an annual sum of \$9,000 to cover its operational expenses.

Other ferries operated directly by Manitoba's Department of Transportation included the Winnipeg River ferry and the ferry crossing Lake Winnipeg to provide access to Hecla Island.

By the late 1960s, the RM of Ritchot requested that the ferry be replaced by a bridge, despite the municipality feeling proud to be the custodian of the last Red River ferry.

Low traffic counts on the ferry made it hard to justify the estimated \$500,000 needed to build a bridge, but the fact remained that the current ferry was aging and in need of repair. Local residents needed a faster and more efficient means of getting across the river.

In the spring of 1972, the RM of Ritchot passed a resolution to dispense with the practice of collecting a toll from people who weren't residents of the municipality. Ritchot also passed a resolution requesting that they receive \$14,000 per year from the province to operate the ferry, since the annual costs had by this point exceeded the \$9,000 they had been receiving.

When the St. Adolphe ferry was drydocked in the fall of 1972, the hull was rotted and pitted. The federal Department of Transport in Ôttawa, which issued the yearly license to operate the ferry, stated that "a brand-new hull was necessary if it was to run again."4

Since the bridge was still too expensive a solution. repairs were undertaken. These repairs met Ottawa's standards, and so another operating license was issued for 1973.

However, the provincial government decided in late 1973 to withhold approval of new bridges in St. Vital and Fort Garry, forging ahead instead with a permanent bridge at St. Adolphe. It has been said that the bridge was high on the list of campaign promises made by MLA René Toupin, who after the 1973 and showcased as a tourist Manitoba General Election was named the Minister of Tourism.

This decision was met with relief and excitement from Ritchot's council since they and local residents had become concerned over changing water levels that sometimes led to the ferry running only intermittently in the middle of summer.

They also considered the ferry's history of operational challenges and its age, despite the previous year's repairs.

Crews had already begun the steelwork for the St. Adolphe crossing by the time the provincial government made the announcement public. The government was accused of building "a bridge that leads from nowhere to nowhere" and "of dropping the equivalent of the Golden Gate Bridge into the agrarian community of St. Adolphe."5

It was also noted that "there were excellent bridges seven miles each side of St. Adolphe" and that "St. Adolphe was a community completely surrounded by a ring dike and shows no signs of growth."6

Despite opposition, the provincial treasury committed to the project and bore the full cost of what is now known as the Pierre Delorme Bridge.

The original Pierre Delorme Bridge was replaced in 2011 after an incident on August 21, 2009. On that day, a pier supporting the structure sunk three metres and caused the deck to buckle.

MORE THAN RUBBLE

In the fall of 1976, the St. Adolphe ferry was pulled out of the Red River for the last time and placed on blocks at the side of former crossing.

The St. Adolphe Chamber of Commerce expressed interested in displaying the ferry in St. Adolphe Park, but the idea wasn't pursued.

In 1986, the ferry was moved to a parcel of land on Main Street, across from the Catholic Church, owned by the province and managed by the municipality. It was restored by volunteers

attraction.

The Crow Wing Trail Association installed interpretive plaques beside the ferry to tell its story as a prominent piece of history.

Unfortunately, the ferry was substantially vandalized in 2009 and was moved offsite in 2015.

Today, all that's left of the St. Adolphe ferry sits protected in the RM of Ritchot's Public Works yard. The ferry's future is unknown, and its potential as an attraction has yet to be realized.

It's more than just a pile of rubble; it's an icon. The St. Adolphe ferry connected and served the community for 82 years and many residents today still remember riding it. The operators and their families dedicated years of service to provide safe crossings.

Watercraft #313869 is a valuable heritage asset for the growing community of St. Adolphe. In this day and age, when we have grown increasingly distant from our individual and collective heritage, we all seek authentic connections to times past.

Perhaps this story can remind us of our past, so that it doesn't become foreign to us-for our children, and for the generations that follow.

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Photo John Warkentin, "Ferry Crossing, St. Adolphe, Manitoba," York University Libraries | Clara Thomas Archives & Special Collections online exhibits, accessed May 28, 2019, http:// archives.library.yorku.ca/items/ show/3685.



COMMUNITY NOTICE Annual Vegetation Management Program

CN is required to clear its rights-of-way from any vegetation that may pose a safety hazard. Vegetation on railway rights-of-way, if left uncontrolled, can contribute to trackside fires and impair proper inspection of track infrastructure.

As such, for safe railway operations, the annual vegetation control program will be carried out on CN rail lines in the province of Manitoba. A certified applicator will be applying herbicides on and around the railway tracks (mainly the graveled area/ballast). All product requirements for setbacks in the vicinity of dwellings, aquatic environments and municipal water supplies will be met.

At this time, we expect that the program will take place from June 10, 2019 to August 31, 2019.

Visit www.cn.ca/vegetation to see the list of cities as well as the updated schedule.

For more information, you may contact the CN Public Inquiry Line at 1-888-888-5909.



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1 LOCAL NEWS

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INBRIEF

Youth Job Centre Opens in Niverville

By Lorelei Leona

The Niverville Manitoba Youth Job Centre is now open, and will remain so over the course of the summer. Located at the Niverville town office, the centre services Niverville, Île-des-Chênes, Lorette, Landmark, La Salle, New Bothwell, and St. Adolphe.

Rebekah Stevenson, a student at Providence University College, has been hired to run the centre this summer as its youth engagement leader.

According to a press release, the Youth Job Centre is designed to meet the employment needs of students and youth, as well as the needs of employers who have vacant positions to fill, by offering a free referral service to those who wish to hire an eager, hard-working young person.

The centre is open to all types of employers, both businesses and private residents, and aims to support youth over the age of 12 as they work on their resumes, cover letters, and interview skills. The Manitoba Youth Job Centre also offers programs like the Odd Job Squad and the First Job Certificate Program to provide experience and skills to first-time job seekers.

"I am looking forward to a great summer in our communities," says Stevenson.

FOR MORE INFORMATION

■ The centre can be reached at 204-304-0817 or visited at 329 Bronstone Drive in Niverville from 9:00 a.m.—1:15 p.m. and 2:00 p.m.—5:00 p.m.



27 Foxdale Way, Niverville





Team members of the Heritage Life Personal Care Home, with Dorothy Lapointe holding her award certificate.

STEVE NEUFELD

PCH Employee Receives Award of Excellence

By Brenda Sawatzky

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All too often, the efforts of selfless and kind-hearted individuals among us go unnoticed and unrewarded, but staff at the Heritage Life Personal Care Home in Niverville recognized these traits in one of their own and took the time to nominate her for a prestigious award.

On May 14, Dorothy Lapointe humbly accepted an award of excellence for exemplary service that goes above and beyond the call of duty.

The annual award ceremony, hosted by the Long Term and Continuing Care Association of Manitoba (LTCAM), was held at the Victoria Inn in Winnipeg. About 400 people attended, representing all sectors of long-term care in Manitoba. Staff and management of the Heritage Life were also there to support their beloved colleague.

"LTCAM is proud to recognize those who provide exemplary care and service to Manitoba seniors everyday," LTCAM Executive Director Jan Legeros said in a press release. "Due to the fact that we received a record number of nominations from colleagues and supervisors—who shared stories of exceptional work ethic,

kindness, and leadership—choosing the winners was doubly difficult. These winners demonstrate that seniors' care is more than just a job for many, but a true calling. Their accomplishments are an inspiration to all of us who work for, support, and serve Manitoba's seniors."

Lapointe has spent much of her adult career working with seniors in long-term care. For years, she worked as a dietary aid at the St. Adolphe personal care home. When it closed in 2013, she transferred to Heritage Life, beginning her new role as housekeeping aid.

In Lapointe's wing of the PCH, 20 residents experience her care and affection on a daily basis.

"Dorothy is warm and friendly, and the residents feel her love," said ceremony host Richard Cloutier of CJOB. "This love goes a long way to providing the residents with that personal touch. As we all know, personal care homes can be very busy places. Healthcare staff often end their day thinking, 'If I only had more time.' Dorothy's touch helps to combat loneliness and lack of purpose by making each resident feel special. And Dorothy really gets it. She got the theory behind relationship-centred care long before it became a formal strategy. She listens to each resident, making them feel unique

and special."

As a housekeeping aide, Lapointe's job description includes cleaning residents' suites and assisting them with their daily meals. Even in the most menial tasks, her coworkers say she goes above and beyond, organizing each resident's living space in a way that will help them easily locate personal items as they face their own aging challenges.

She makes a point of knowing each resident's likes and dislikes, making special efforts to accommodate them. She's the staff member and friend who residents turn to when supplies are needed. Lapointe keeps a special stash of hearing aid batteries and other necessities on hand. Many times, these supplies are purchased with her own money.

Recognizing that day-to-day life for residents can become mundane, Lapointe makes an effort to bring her own decorations, personally creating a festive atmosphere in each PCH "neighbourhood" during holiday seasons. On Mother's Day, she handcrafts corsages for all the female residents. At Christmas, each resident receives an advent calendar.

"She plays a strong role in making the neighbourhood feel like home," Cloutier told event attendees. "She makes sure all of the ladies have their hair nicely styled for the day and the residents' proud and smiling faces tell that story. Dorothy is a proud Indigenous woman who enjoys sharing her culture. She frequently bakes bannock and brings it in to the First Nations residents, making it a very happy day indeed. She also brings her special recipe of moose meat for those residents who've enjoyed this in the past."

In her previous role as a dietary aid, Lapointe was known for making special breakfasts for the residents—the bacon, egg, and hashbrown kind of comfort food that so many seniors missed eating.

"This is not something we can ask for in a job description, but we can look to Dorothy as the role model who has set the bar high," says Darlene Solvason, Heritage Life's Director of Care. "I can't think of anyone who deserves to be recognized more for their contribution to the quality of resident care than Dorothy Lapointe. She makes a difference every single day."

Lapointe, away from work on medical leave, was not approached for comment. Staff at the PCH say, due to her humble and soft-spoken nature, she would not be inclined to provide any.









The remediated lagoon site in Niverville

► NATIVE PLAN SOLUTIONS

Niverville Wins National Environmental Award

By Brenda Sawatzky

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A town like Niverville might appear to be a small fish in a big sea, but even the small fish can make a big impact on the world. On May 29, Niverville was recognized for its Sewage Lagoon On-Site Phytoremediation Project by receiving the Canadian Administration of Municipal Administrators (CAMA) Environment Award, in the under 20,000 population category, during CAMA's national conference in Quebec.

"CAMA is pleased to recognize the excellent effort and best practice being demonstrated by Niverville in decommissioning a sewage lagoon that had reached the end of its life," said Marc Landry, president of CAMA and City Manager for Moncton, New Brunswick. "This was the costly problem the town faced in 2008, but they came up with an innovative solution."

The annual award recognizes a municipality's achievements in creating environmentally sustainable leadership in terms of protecting the environment and combating climate change. Awards are granted to municipalities in three categories, each category based on population.

In 2005, council was faced with the dilemma of determining what to do with an aging, toxic, and inadequate lagoon. Provincial legislation provided only one option: to remove the toxic sludge and haul it away. It would need to be transferred to a certified landfill or to suitable farmland. The financial cost of such the endeavour was more than \$2 million.

But council believed the environmental cost was even greater, considering the carbon footprint of hauling the soil and the devastating effect that the transferred toxins would have on agricultural land and grazing animals.

Looking for a more environmentally friendly solution, council partnered with Ducks Unlimited and Native Plant Solutions, specialists in conservation and environmental sciences. Together, the group decided that phytoremediation—the introduction to the site of natural detoxifying plants and grasses—could be the answer, but it would require time and patience.

The unconventional plan was denied by the province. But eventually, soil science experts were brought in from the University of Manitoba. Together, they appealed the province's decision and this time the province admitted that Niverville might be on to something.

Council and their partners wasted no time in carrying out the experiment. Plants were introduced and, over the years, soil samples taken. The project brought in land reclamation experts and soil scientists from all over North

America

By 2014, the province declared the experiment a resounding success and bestowed upon Niverville the Manitoba Excellence in Sustainability Award.

The project didn't end there. Since that time, council has turned the area into a wetland site with an interpretive centre and walking paths. It's becoming a place where families can witness nature and environmental action at its finest.

"This award reinforces the commitment of town council to being an environmentally responsible and sustainable community," says Mayor Myron Dyck. "It signifies us as a leader in matters of the environment on the national stage and provides us with opportunities to share our story with other community leaders who may also be looking at a similar project in their municipality."

Thanks to examples such as this and organizations like CAMA, other municipalities across Canada are stepping up to the plate.

"We are extremely pleased with the quality and scope of the 35 award submissions received for this year's CAMA Awards of Excellence," said Louis Coutinho, Chair for the 2019 CAMA Awards Jury. "Congratulations to the winners and all those who took the time to enter a submission."

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Taxi Service Comes to Niverville

By Ben Dueck

A taxi service is up and running in Niverville. Varinder Ghuman finalized the necessary paperwork and began operations on Monday, May 27.

Ghuman began the service for two reasons, one of them based on the personal experience of his family, especially in winter.

"I work out of town a lot, and sometimes my wife is at work as well," Ghuman explains. "And sometimes in winter it was hard for kids to get home from school... for those reasons it can be easier with something available where you don't have to depend on anyone else."

Ghuman also thought that

others in Niverville would appreciate the service.

So far he has been pleased with the public response.

"I've been getting positive feedback about it," he says. "I posted it on Facebook and got a very good response."

While Ghuman is confident there is a need for a taxi service in a growing community, he is aware of the uncertainty surrounding whether Niverville will be able to support its first venture into public transport.

"It's challenging with the population we have... and whether they will use it. We'll see how it goes," he says.

Ghuman is starting the service small with just one minivan, but he knows there is room to grow as needed.

"It's only one vehicle... and I'm starting it myself with a couple drivers on the side," Ghuman says. "I'm trying to accommodate 24-hour service and try to keep that up."

Rates for using his taxi will be comparable to similar services in Winnipeg and Steinbach.

"I did my research on rates with other towns and I was surprised with how much some out-of-town companies were charging. I don't know how people can afford that kind of pricing. My rates are a little bit off the city rates, but it's pretty much the same. It's very reasonable rates."

While Ghuman expects there will be demand for service locally, Niverville Taxi will also drive longer distances if requested.

"I'm hoping it will be a mix of everything," he says, "but it's hard to say right now."

His decision to start Niverville Taxi comes only seven months after Ghuman and his family moved to Niverville from Winnipeg back in November 2018. The welcoming community was another consideration for starting the new business.

"Ilove this community," he says. "There has been nothing negative about living here."

FOR MORE INFORMATION

Niverville Taxi can be reached by call or text at 204-901-0013.

When It Comes to Alzheimer's, We Can't Turn Away

By Brenda Sawatzky

□ bsawatzky@nivervillecitizen.com

As people age, they become afraid to talk about Alzheimer's in particular, and dementia in general. But this is a mistake. According to recent statistics, more than 23,000 Manitobans have Alzheimer's disease or another form of dementia, and by 2038 this number is expected to rise to 40,700.

"People don't want to see themselves in those shoes," says Damien Gagne. As the coordinator for Niverville Services to Seniors, he's on the frontline of the battle. "That's why some people don't want to talk about cancer or other diseases. Because they feel like, 'I don't want my parents to end up like that."

But talking about it is the first step to preventing it, he says.

EDUCATION AND PREVENTION

Education helps with early prevention through healthier eating habits and ongoing exercises to stimulate the brain before it begins to slide.

"You're supposed to start getting ready for Alzheimer's 20 years before you get it," Gagne says. "In other words, once you get it it's almost too late. You should have been trying to avoid it or get ready

for it well before the symptoms start."

To that end, Gagne provides a variety of programs for anyone 55 years of age or older throughout the year. These include classes on healthy eating and exercise, educational programs, and community building initiatives to help curb the loneliness that takes a toll on so many aging seniors.

Education programs take place on a monthly basis while weekly fitness classes and a walking club round out the active side of things. This summer, seniors will find the fitness classes at Hespeler Park, where balance and coordination are the focus.

"My role is a little bit more on the preventative side," Gagne adds. "The [staff] in the personal care home would have a lot more one on one with people with Alzheimer's. My goal is to keep people as independent as possible for as long as possible... [I try and] provide the resources that you need to help you stay out of the personal care home for as long as you can."

This past year, Gagne teamed up with the chronic disease education team from Open Health to provide healthy eating classes and chronic illness awareness. He's also worked on ways to incorporate gardening into that model.

To support socializing, the upcoming summer will include a number of fun senior outings, like Goldeyes games and trips to Assiniboine Park. For the fall, Gagne has hired an athletic therapist to host chair-fit classes at Silver Courts. Thanks to a government grant, the classes will be free to attend from September to January.

DEVASTATING EFFECTS

Prevention has become Gagne's focus not just because of the devastating effect it can have on sufferers, but because of the effects that dementia has on their loved ones, too.

"The family starts to mourn the loss of their family member and they're not even dead yet," Gagne says. "It's sad. It's just a horrible disease... and I think it's also terrifying for the people who actually have it because they get to a point where they don't even know who they are anymore, they don't know where they are... and they feel like no one's listening to them."

Family or friends desiring Alzheimer's support and education can find it at the Heritage Life Personal Care Home every second Wednesday in the Education Room from 7:00 until 8:30 p.m.

"Support groups are there for people who want to inform themselves with current information that will help improve quality of life with the disease," says Jen Reimer, the southeast regional coordinator for the Alzheimer's Society. "It's a safe environment where you can learn, laugh, and help each other through mutual understanding."

And for family members wishing for extra assistance for their aging loved ones, Gagne is the Victoria Lifeline coordinator for Niverville. The Victoria Lifeline is a notfor-profit service of the Victoria General Hospital Foundation, offering a variety of personal help devices created to respond when the wearer falls or finds themselves in a crisis situation.

"One of the things people often don't realize is that there's a subsidy program [for Lifeline]" Gagne says. The subsidy is based on a senior's income and can save the user up to half of the cost. "They can either call the Victoria Lifeline directly or they can call me and I'll call Victoria Lifeline and get them all [set up]."

FOR MORE INFORMATION

■ For counselling and support info, visit alzse@alzheimer.mb.ca or contact Jen Reimer at (204) 326-5771.

Kids Changing Lives for Cancer Patients

By Brenda Sawatzky

bsawatzky@nivervillecitizen.com

Cancer is an unapologetic thief, stealing lives without discrimination. Today, every one of us has been impacted by it to some degree—including our children. But at least two local kids are turning their own stories of loss into hope.



CHRISTIAN HARDER

Christian Harder may be only seven years old, but he's already a mighty little man with a big heart—a heart that was forever changed when he lost his father to cancer five years ago.

Visiting the Harders' Niverville home, you'll find pictures of their beloved dad and husband in every corner of the house. As I sat poised to undertake an interview with this busy young man, he was compelled, first, to surround me with every Dad photo he could find

"My dad got cancer... and when I was two years old he died," Christian explains. "His name is Earl."

Christian's mother, Sharon, says her young son doesn't have a lot of memories of his dad, but he loves to be reminded that he was "Daddy's little boy." It was her idea to get her son invested in his father's memory by setting up a table for him at the family garage sale where he could sell

bracelets and cookies to raise money for cancer research.

"They sold out really fast," says Sharon. "All together, and with the addition of other donations that people dropped off with him, it was \$432.80"

She says she was proud of her generally shy young boy, who boldly welcomed visiting garage-salers to make a purchase for his cause. So impressed were the strangers that donations continued to flow in during the week after the sale.

Together, Sharon, Christian, and his sister Vanessa paid a visit to the Health Science Centre's cancer care facility to present the money. There, hospital staff presented Christian with a giant cheque to signify the important donation.

"Cancer Care is a very long way [from home]," says Christian. "It's right by the hotel where we went for a sleep with my best sister."

In fact, it's his sister Vanessa who provided the bracelets that Christian would sell. In her Grade 12 year at Niverville Collegiate, Vanessa took on a global awareness project, choosing cancer research as her charity of choice. She made an online order of 300 custom-stamped bracelets, emblazoned with the motto "No One Fights Alone."

"Originally, when we were organizing and getting [the garage sale] ready, we found a bunch of bracelets leftover from Vanessa's school project," says Sharon. "I said to Christian, 'What do you think? Do you want to try and sell them?' And he said, 'Yeah, okay.' I don't know if he 100 percent understood, but he was very gung ho."

Without question, Christian's father would be proud, too. Earl Harder's cancer journey began with a sore throat and pain when he swallowed. Physician consultations led him to believe that he had an ulcer and medications were prescribed accordingly. But the symptoms didn't pass.

As the pain grew, the family sought out further medical help.

This time, tests revealed a five-centimetre tumour on his esophagus. Biopsy results revealed that the disease had already spread to his lymph nodes and spots were also detected in his lung and liver. The advanced stage-four diagnosis sent him straight into palliative care.

Earl followed through with the recommended radiation and chemotherapy treatments in an attempt to prolong his life. He lasted six months and died on February 27, 2014 at the age of 42. It was just three weeks after young Christian's second birthday.



ZOÉ BARDAL

Another young Niverville resident, Zoé Bardal, is also actively fundraising in the name of cancer. At the tender age of 11, cancer has already robbed her of some of the most important people in her life.

"I've lost some people to cancer and I have some people fighting cancer right now," says Zoé. "My Amma (grandmother) and my Afi (grandfather), they died of cancer... My [other] grandma is a two-time survivor."

Just this month, Zoé also attended the funeral of her great aunt Susan, who recently lost her battle with cancer, too. But Zoé's drive is to help children suffering from the effects of cancer treatment, and she's found the perfect way to do that. The family discovered Wigs for Kids, a volunteer-run organization which provides custom-made human-hair wigs for children and teens at the B.C. Children's Hospital. Most often, the hair loss is a direct result of cancer treatments or serious illness.

As a figure skating enthusiast, Zoé has been growing out her long locks for five years. Figure skating competitions, of which she's attended many, require a high bun, which is difficult to create with short hair. This year, she decided to retire her figure skates and take up a new hobby—scuba diving, a sport she feels would be better served with shorter hair.

But the inspiration to cut off her trailing mane actually began with her family.

"It started off just as a joke because whenever I would complain that it was in my face, because it's windy, my brother and my dad would always say, 'Well, just chop it off," Zoé says with a grin. "So me and my mom just started talking about chopping it off and giving it to cancer."

Zoé's mom, Leslie, says they soon discovered that it wasn't quite that simple.

"We talked about it for quite a while and then we did lots of research," Leslie says. "The local charity for Cancer Care Manitoba, they have a division for making wigs as well. At first they changed it that you have to [donate] 12 inches [of hair] and Zoé only has about eight inches in order to have the haircut that she wants."

Since that time, the foundation has completely switched to the use of synthetic hair. The Bardals' furthered their search into Ontario, only to discover that those foundations have enough donated human hair to make wigs until 2022 and are no longer accepting donations.

They finally discovered the B.C. Children's Hospital Foundation's Wigs for Kids program, still accepting human hair donations of eight inches in length or longer. It was a perfect fit for Zoé.

"We have friends and family who've been touched by cancer in B.C.... so, to us, it didn't matter where the kids were," Leslie says. "It was just for kids."

The also discovered, upon reviewing the foundation's website, that human hair isn't the only requirement for a children's wig. In fact, it costs the foundation \$1,800 in donated money to create the wig.

Undeterred, Zoé set out to complete her hair donation by raising money to go along with it, even though it's not a requirement when she sends in her hair. She and her mom set up a donation link on the foundation's website. They forwarded messages across email and social media, inviting donations.

"We went to their website and they gave us our own little page," says Zoé. "That's where we fundraise... Also, I'm planning on going door to door with some flyers."

So far, Zoé has raised \$400. By the end of June, she's hoping to gather up the donations and take a scissor to her hair, sending it all off to the foundation.

She's been informed that the donation receipt will be followed by a letter of thanks accompanied by a story about one child who's received a wig from the foundation. Unfortunately, due to a variety of circumstances, the foundation will not be able to connect her with the child that receives Zoé's bair

But this young lass is okay with that. She's comforted in knowing that she was able to make a difference in someone's life—someone who might not have had all the opportunities she's been given. She is, after all, an active young lady with big aspirations.





1 LOCAL NEWS THE CITIZEN | JUNE 2019

St. Adolphe Drive-in Gets Big Community Welcome

By Brenda Sawatzky

bsawatzky@nivervillecitizen.com

Big juicy burger and hand-cut fries anyone? Who doesn't love a destination drive-in restaurant serving up hot, home-cooked comfort food?

On May 7, the St. Adolphe Drive-in opened its takeout window for the first time and hungry customers arrived in droves.

The restaurant at 445 Main Street in St. Adolphe is a family-run business with a flare for turning some of our most popular food cravings into something wholesome and delicious.

St. Adolphe residents Ryan and Stacie Faucher, along with their children Amanda and Nicholas, couldn't be more pleased with the community's initial response to the realization of their long-time dream.

"We opened last Tuesday at 11:00," Stacie says. "By 11:10, there was probably 20 people standing outside in front of the window and it didn't slow down from there."

By the end of opening day, satisfied customers numbered well over 100 and she says business has been steady ever since.

For now, they view it as a seasonal takeout business, but they admit that demand will drive the direction they eventually go. Their goal in the interim is to bring a much-needed service to the community while providing jobs for their growing children and other local young people.

But Ryan and Stacie are the faces you'll see behind the takeout window. He acts as primary cook and she is the self-ascribed "window girl."

The couple first purchased the vacant restaurant in 2015. Ryan says the dream began with his father, a retired bus driver and owner of Faucher Farms, a cattle farm in Oak Lake, Manitoba. He wanted something to do with his spare time that involved the whole family.

"Our burgers are [made of] beef that comes straight from our farm," Ryan says. "It gives us an outlet for it as well as [the ability to control] what goes into our food."

Sadly, Ryan's father passed away before his dream was realized. Ryan



Ryan and Stacie Faucher at the new St. Adolphe Drive-In.

BRENDA SAWATZKY

eventually quit his job to assist his mother on the farm, but he never gave up on his father's vision.

The St. Adolphe building underwent major repairs to the roof and exterior, as well as a gutting and renewal of the commercial kitchen. Permits were acquired, and the family aimed for a 2018 start.

Then they faced another tragedy with the loss of Stacie's mother. They delayed until the following spring.

In keeping with the senior Faucher's plan, Ryan and Stacie have developed a business model they are excited to share with others. As much as possible, they intend to serve local and organic products made fresh every day. Everything is hot and made to order. There's not a heat lamp to be found in their kitchen.

For Ryan, prep time includes the production of hand-formed four-ounce patties made from organic, grass-fed beef. He also labours over a pot of freshly made chili, which accompanies many of their dishes. Stacie and other employees hand-cut the fries from potatoes they soon hope to source from Kroeker Farms in Winkler. None of these items, they insist, will ever be frozen and carried over to the next day.

"I'm not a fan of food that is made a week ahead of time," Ryan says. "Unfortunately, when you're busy and things run out, that's been our biggest challenge. It's been a challenge in determining quantities."

Stacie admits that an order may take a little longer than it would at a fast food chain, but in her mind the quality and freshness is worth the wait.

Of course, a burger isn't a burger without a great bun, so she's thrilled with the perfection offered by their Harvest Bakery buns, which come from Winnipeg.

"We must have tried a hundred different buns and bakeries to get to the one that we liked," says Stacie. "For me, I like how this one holds up when you're eating a burger... If you have, for example, the BBQ Burger that has everything on it with onion rings layered and chili, it holds it. It's not going to collapse on you and get all soggy. And I like the taste."

Because Ryan is gluten- and egg-intolerant, the couple has created a burger patty that is free of those ingredients for their clients with food sensitivities. If you're still peckish after a stacked burger and chili fries, they also offer soft-serve gelato in 26

different flavours.

"It gives us almost an infinite combination to personalize everyone's [dessert treat]," says Ryan. "Every gelato is handmade for that person, [but it means waiting] longer than going through the McDonalds drive-thru and getting a cone. But the quality of the product is there."

The gelato is made in-house daily using whole milk and a powder-based crema sourced from Italy. It's egg-free and lower in sugar and fat than traditional ice cream. Unlike a lot of other soft serve, they say, this one doesn't come out of a bag laced with preservatives and other questionable ingredients intended to keep it on the shelf for six months at a time.

"Black Cherry is one of our most popular," says Stacie. "Cotton Candy for the kids, because it's bright blue. And also Apple Pie and Cheesecake."

Their 15-year-old son Nicholas took quickly to the gelato-making process and has become the family's gelato master, making up dishes and cones faster and prettier than the rest.

All of this food creation happens just beyond the takeout window, in full view of the customer's eye.

"We have an open kitchen so

everyone can see what we're doing," Ryan declares. "It's a little bit different and you've got to sometimes clue in to the fact that somebody's watching you make their order. So, to that end, you keep a clean kitchen."

The restaurant offers a full selection of menu items including burgers, hot dogs, chicken, chili, poutine, onion rings, and salads. Pic-a-Pop is their choice drink, based on the nostalgia it inspires.

And as the Faucher family works together on this new endeavour, they're grateful for the family time it gives them. For years, Ryan worked out of province as the general manager of a beef-processing company, taking him away from the family for two to three weeks every month.

"I basically left the corporate world to raise cattle and flip burgers," Ryans says with a laugh. "So this was a lifestyle choice for our family."

For now, St. Adolphe Drive-in will be open from Tuesday to Saturday, 11:00 a.m. to 8:00 p.m. As the summer months roll in and the days get longer, they anticipate that their hours will adjust accordingly. And depending on community response, they're also considering the possibility of a winter takeout option, replacing the gelato machine with a pizza oven.

"We have lots of teenagers that are interested in working [evenings] and weekends and that will fit well into that model," says Ryan. "Whether we're open [after the summer season] or whether we open the dining room will be dependent on the demand and on staff [availability]."

Based on the response so far, the Fauchers are thrilled that, if nothing else, they've been able to provide a sense of nostalgia to the community by returning the building to its origins as a takeout restaurant. After all, many locals will remember when the location was home to the Pic 'n Nic.

"There's a lot of people of our generation that worked here as kids and it's coming around full circle," Ryan muses. "They're looking for their kids to do the same as they did in this place."







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2020 Property Assessment Open House

Property assessment notices for 2020 will be mailed by the Assessment Branch on June 4th.

Residents will have the opportunity to meet with a representative of Manitoba Assessment Services to discuss their 2020 property assessment.

DATE: Tuesday, June 25, 2019 **LOCATION:** the Niverville Town Office (329 Bronstone Drive) **TIME:** 3 p.m. to 7 p.m.

A meeting with an assessor may be done by appointment. Call 204-388-4600 Ext. 104 or email taxes@whereyoubelong.ca to schedule. Drop-in is also available.



2019 SUMMER FUN EVENTS

Come check out our fun activities for kids and families. Events run from 10:00 AM -2:00 PM. Admission: \$5.00 + GST per person 5+, \$3.50 per child 3 - 4 years old.

Saturday, July 13th - Breakfast on the Farm - We're kicking off the summer with a pancake and sausage breakfast! Come explore the Discovery Centre and join us on a farm tour! (Pre - Registration required)





Saturday, July 20th - Adventures with Insects - Take a look into our bee hive and learn about the insects all around us. Then go on an adventure outside to discover insects crawling around the Discovery Centre.

Saturday, July 27th - Ice Cream Party - It's hot outside! Come make some homemade ice cream and take a tour of our dairy barn to discover how dairy products like milk and ice cream are made! (Pre - Registration required)

Saturday, August 10th - Veggie Adventures "From Farm to Table" - Come on down to FFDC for a day of fun filled activities. From learning quirky facts about Manitoban grown produce to participating in a live and interactive food demo, everyone in the family will have a blast! Plus, there will be free swag and tons of cool prizes to win!

Saturday, August 17th - Diggin' in the Dirt - Explore what's happening in the soil that grows our food! Investigate the life in a handful of soil and eat

some 'Dirt Pie'!

Saturday, August 24th - Pizza Party - Mix, Knead and Roll out your own pizza dough before topping it with some delicious local ingredients! (Pre - Registration required)

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16 LOCAL NEWS

Seniors Spotlight: George and Anne Krahn

By Brenda Sawatzky

□ bsawatzky@nivervillecitizen.com

In today's transient and restless world, few can still say they've only ever called one place home. For George Krahn, Niverville is where he was born and raised. It's also where he's chosen to live out his retirement years along with his bride of almost 65 years—Anne.

Anne can almost boast the same. Niverville has been her home since she was a teenager, and she's had no desire to live anywhere else. This is where the couple met, married, worked, raised their only daughter, Janet, and helped raise two wonderful grandsons, Lindsay and Avery.

George is now 92 years young and Anne is 91.

For the past three years, they've enjoyed the comforts of their suite in the Niverville Credit Union Manor after leaving their home on First Street North where they lived for 46 years.

"We thought we couldn't look after our property anymore," Anne says. "We had a big yard to look after and, you know, they always say, 'You can always hire somebody,' but... if you're used to having your work done when you want it, then it's not so easy."

Their long-time home was built by the Whittick brothers, one of Niverville's earliest families. George and Anne loved their large backyard space, planting gardens and flowers together.

When the grandsons arrived on the scene, the couple poured themselves into grandparenting. George spent many hours with them in outdoor activities. For years, their back yard included a skating rink where George taught the boys to play hockey.

"That was a thing for the community, too," says Anne. "Our grandsons came with their friends and they had a good time. It was worth it. That's where Lindsay actually learned to skate [and play hockey]."

DATING LIFE

The couple met in the early 1950s, introduced by friends even though their parents lived in the same neighbourhood on the south side of town.

"George had a car and, in those days, not very many young fellas had cars," Anne recalls.

As for dating, they say there weren't many options for amusing themselves in Niverville at the time.

"We didn't have much entertainment in those days," George muses. "We were always working. We had no time to [play]. You had to work because money had to come from somewhere."

They did, however, enjoy some fun at the local community hall located



George and Anne Dyck at their Niverville Credit Union Manor home.

on Main Street.

"There was always dances on every weekend," Anne says. "There was local musicians... and they always supplied the music—old country music with waltzes and foxtrots. And then there was the square dancing. We had a gentleman there that was single and he was a really good dancer. He would teach us dances and we would learn how to do square dancing... We all enjoyed it. And you didn't have to have a partner to go."

Thankfully, neither set of parents discouraged dancing at the hall as did many other Niverville parents at that time

A STEADY CAREER

George began his career on a farm owned by the Kehler brothers, the largest farm in the area at the time. One of the brothers, he says, was responsible for building the community's feed mill. In 1950, George moved on to what would become his longest work experience, with the B&A Service Station, located where the Niverville Credit Union sits today.

For 40 years, George was known as the local fuel truck driver, delivering to farmers all over the southeast. He stayed at this job through two ownership changes. The Niverville service station eventually became a Gulf but eventually shut down its Niverville location and moved to St. Adolphe as a Shell station. George continued to work from that community business.

As a young woman, Anne found employment in Mr. Wiens's grocery store. She eventually relocated to the post office where she worked for 30 years until the age of 65. In this unique position, Anne was able to keep her finger on the pulse of the community, writing a regular weekly column called Niverville News for The Carillon over the course of those three decades. Because of Anne's efforts, Niverville residents were able to keep

abreast of what was happening on a local level.

But a full retirement wasn't in the cards for the couple—at least, not for another 20 years. "When [George] retired from his

"When [George] retired from his job, we took over cleaning till we were in our eighties," says Anne.

As a team, they provided janitorial services at the post office, Al's Plumbing, and the Manitoba Hydro building. The travel and leisure many couples enjoy in their silver years wasn't meant to be for this hard-working couple.

SON OF IMMIGRANTS

George was born just two months after his immigrant parents and older sister landed on Canadian shores in 1926, having fled Russia. The family settled into a house on Third Avenue South and both parents found employment at the local chicken-killing plant.

George's childhood memories are fading, but he does recall growing up in a musical family—mostly guitars, he says. Anne's family, too, was musically inclined. Her brothers played mandolin, guitar, and the autoharp. Her dad played the violin. Together, they entertained at many a wedding.

LIFE ON THE FARM

Anne was raised by her father and three older brothers on a farm near Tourond. Sadly, her mother died of tuberculosis when she was a tender three years of age. Anne's mother was the first patient to take up residence at the newly built St. Amant Centre and Anne recalls her father talking about how lonely her mother was there.

Like all farm children of the time, Anne was put to work as soon as she was capable.

"You learned how to milk cows at an early age, and in summertime you herded your cows out on the road allowance," she says. "You took them out to graze and then you brought them back. I didn't enjoy that."

D BRENDA SAWATZKY

In spite of the hardships, Anne is still thankful that her father managed to keep the family together, a promise he'd made to his wife as she lay dying in the Winnipeg care centre.

THE CARMICHAEL SCHOOL

Later, Anne built happier memories at the one-room Carmichael school.

"[There] we could all play together," she recalls fondly. "The girls could even play football... You brought your lunch and everybody had jam sandwiches in those days. Anybody that had bologna sandwiches, that was just special."

One of her most vivid memories was the loss of a favourite teacher, Mr. Fast, who succumbed to the bitter cold while trying to make his way home on foot in a Manitoba blizzard. The much-loved teacher was father to Alex Fast Sr., a long-time resident of Niverville and previous owner of Wm. Dyck and Sons. She says the entire school was shaken by the tragedy.

TOUROND TO NIVERVILLE

Living in a household of men with one small girl, Anne's father had to hire young ladies to help with household chores and cooking. By the time Anne was a young teen, those responsibilities became hers. She credits her brother's new wife for teaching her many household skills.

"She had patience," Anne says. "She taught me everything. Except one thing: I didn't like to cook, but I had to cook. There was no such thing as not wanting to cook. I had all the excuses I had not to cook, but that changed."

Anne's oldest brother eventually took over the farm and Anne moved with her father to a home in Niverville where she took care of him as he aged. There, Anne met George. Her father went on to find love again too.

"My dad married after he'd been a widower for 26 years," she says. "He found a soulmate. She was very, very good for him and for us, too."

Throughout their married years, George and Anne attended the Niverville Mennonite Church where George became a long-standing usher while Anne worked on the Ladies Aid committee and taught Sunday School.

MAKING THE BEST OF IT

For decades, Anne also volunteered with the United Church quilting group, sewing many a beautiful blanket which would be sold to help fund a variety of mission projects.

In August 2018, Anne suffered a sudden stroke which stole a good deal of her mobility and independence.

"Imiss those women and I miss the work," she says. "I was quilting quite a bit for the Thrift Store, too."

Thanks to the excellent care and physiotherapy she received at Bethesda Hospital in Steinbach, she's able to get around now with the aid of a walker and sometimes a wheelchair.

"It's a very hard thing to accept," Anne says. "One day you're okay and the next morning you can't move your legs... but I'm very fortunate. I just have to look at others... You have to say to yourself, 'Life is this way now,' and you make the best of it."

She says that, while on the rehab ward at Bethesda Hospital, she has seen other stroke victims that didn't fare as well.

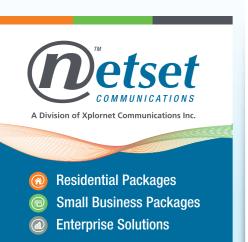
George, too, struggles with mobility these days, hampered by debilitating arthritis in most of his joints.

But they are grateful that they still have each other. They do some socializing in the dining hall and at different manor functions, but mostly they enjoy spending time as a couple in their suite. Their daughter regularly stops by to cook them breakfast, appealing to their appetites for things they don't get in the dining room.

LACK OF NEIGHBOURLY CHARITY

Looking at the way the world has changed over their many years, Anne says she feels like technology has affected the way people relate to one another now, creating a social atmosphere that isn't as conducive to positive human interaction. She also marvels at the seeming lack of neighbourly charity.

"In [the old days], if someone had something then we all had something," she says. "If your parents would kill a cow, then everybody in the neighbourhood would have beef. They shared... I think there was more compassion for people than there is nowadays. Everybody is too busy and independent."





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A new look for the chamber

The logo represents action, interdependence, and relationship through the arrows that show movement and connection. The arrangement of the lettering indicates support – the chamber is supported by Niverville, and Niverville is supported by the chamber. The use of lower case lettering brings a modern look to the chamber, while the uppercase lettering for Niverville within two lines implies strength.

The logo is designed in such a way that the graphic can stand on its own without the lettering, once it has become familiar ... like the iconic Nike swoosh or Apple's apple.

A chamber of commerce is based on the collaboration it builds among people, business, community, and government. The chamber's new logo reinforces this.



Winterfest Craft Sale and Market looking for vendors

Saturday, November 16 will be the Fifth Anniversary for the Niverville Winterfest Craft Sale and Market. Applications are now being accepted for space in the event.

Preference will be given to local crafters and artisans. Direct marketers will be considered, but we have a limit of 15 percent of total vendors.

Applications can be found on our website: Niverville.com/wf. You can also message through our Facebook page: facebook.com/ Niverville/winterfest for information. If messaging, please indicate what you are selling and where you are from.

From returning vendors and our waitlist, we have enough sign and jewelry makers and knit/crochet vendors. For direct marketers, we already have Epicure, Mary Kay, Norwex, Scentsy, Tupperware, Sweet Life Tea and Coffee. Usborne. and Sunrider.

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1 Q LOCAL NEWS







Firefighters give Niverville preschoolers a tour of the town's fire engine.

IRENE FALK

Firefighters Visit Niverville Preschoolers

By Evan Braun

⊠ editor@nivervillecitizen.com

On Tuesday, May 21, a group of firefighters stopped by the Niverville Co-op Playgroup to talk fire safety. Irene Falk, director of the preschool program, says the visit is always a big hit with the kids.

Indeed, members of the fire department have been making their annual visit to the preschool for about 20 years, and according to Fire Chief Keith Bueckert it's a huge highlight for them as well.

"Our message to the preschool is about matches and lighter safety," Bueckert says. "We tell the kids that matches and lighters are tools and not toys. If you see matches and lighters lying around, tell a big person or bring them to a big person. We never want kids to play with fire. Matches and lighters, when played with, start little fires that can

turn into big fires. We talk about good and bad fires. For example, a birthday cake with candles is a good fire. But an unattended candle that tips over can start a bad fire."

It's not all talk, though. After a short presentation, the firefighters took the preschoolers outside and gave them a tour of the town's fire engine, even giving them a chance to look inside.

"The kids are awesome," he adds, smiling. "They ask questions about Sparky the Fire Dog, but mostly they like to tell stories. Lots of stories they tell about their parents. Some, I am sure, they would not like repeated."

Bueckert emphasizes that the sooner people start educating kids about fire safety, the better. He says that children playing with fire is a major cause of fires in the province and cases in our hospitals' burn units.

"Practicing a fire escape

plan for your home is very important," Bueckert says. "You have to realize they are taught the fire drill in school, so they should know how to escape their home. Parents should know that smoke alarms do not always wake up kids."

There are new models of fire alarms, he says, that play recordings of a parent's voice to help wake a child, and recent studies show that these recordings are effective.

He also points out that we need to be more fire-conscious now than ever, since modern constructions techniques have led to homes that burn fast and produce more smoke.

"When a smoke alarm sounds in new construction, we may only have two minutes to escape. Have a meeting place and don't go back into the fire for anything. Call 911 and teach your child about 911."





Expanded Horizons: Delivering Medical Aid, and Hope, on Hospital Ships

By Brenda Sawatzky

bsawatzky@nivervillecitizen.com

For Laura Klassen of Niverville, charitable giving has taken on a far deeper meaning than just reaching into her wallet. On Easter Sunday, Klassen returned home from an eightmonth volunteer tour with the Mercy Ships of Africa. This was her fourth such adventure in seven years.

Mercy Ships is a charitable organization that brings trained medical personnel to countries which are underserved in affordable healthcare services. Their goal is to bring hope and healing to some of the world's poorest by docking a hospital ship off the coast of countries that need help. In the years that Klassen has volunteered, she's served as a nurse in Madagascar, Benin, and

"It really opens up your horizons and your world," Klassen says. "It's changed my perception of the world and my [level of] compassion."

Klassen began volunteering with Mercy Ships in 2013, only four years after receiving her Licensed Practical Nurse (LPN) certification.

"I've always had Africa in my mind," says Klassen. "It just sounded like a big adventure... I saw the Discovery Channel show about the Mercy Ships... It was all about the ships and how they have to look out for pirates and it just sounded like a lovely adventure."

Only once in her four years of service, though, has one of her ships ever had a concern about pirate infiltration. Typically, the ship is docked on the coast of the African mainland and doesn't leave until it returns to Spain for drydock during the summer months.

Once, in Klassen's experience, the ship headed to Madagascar to serve the people of the island. This was one of Klassen's more memorable experiences.

"It was very interesting," she says. "The Indian Ocean is very rough and this ship is actually a converted train ferry so it's flat. It's not like cruise ships that have a bow. So, when it comes down [from a wave] it just slams. I was seasick the whole time, unfortunately."

It was also on this trip that Klassen had to confront the prospect of a pirate attack. While it didn't occur, the ship's captain instructed all those aboard on what to do in the event of such a scare. A predetermined code word was to be spoken over the PA system and each volunteer was then to lock themselves in their sleeping



Laura Klassen with a patient and her mother while on a medical mission in Africa

quarters until they were told it was

On all four excursions, Klassen was assigned to the eye team, a group of specialists providing eye surgery for children and adults. Many surgeries involve the removal of cataracts, a problem that exists more frequently in African countries due to constant exposure to bright sunlight and dust blowing in from the Sahara Desert. The team performed about 16 surgeries every day for ten months.

As an LPN, Laura worked in pre-surgery, giving patients eyedrops and checking their vital signs. One of the most difficult jobs, she says, was sending patients away when their blood pressure and sugar levels were too high. They were instructed to see a doctor on the mainland to help correct these problems, then return for another try once their vitals were under control.

"Some of the [patients] travel from quite far to get [to us] and then they'll just stay in the city wherever they can," Klassen says. "A lot of them will just sleep on the street."

She recalls one desperate woman who returned time and again only to be sent away. On her last return, just two days before the surgical team was preparing to quit for the season, Klassen turned to her deep faith, asking God to help this woman's vitals be strong enough to clear her for surgery. They were and Klassen rejoiced in an answered prayer.

Another memorable patient for Klassen was a 13-year-old who had been rendered almost blind. When the girl first arrived, she was aggressive and violent, striking out at pre-surgery staff. After a surgery to restore her vision, she was a different child, tranquil in the face of her new lease on life.

While eye correction has a prominent place in the surgical units, other medical ailments are addressed as well. The ship's hold contains five operating rooms, each run by a volunteer surgeon specializing in different fields.

Within these operating rooms, bones and cleft pallets are repaired, tumors removed, and gynecological problems corrected. Burn injuries are also quite common, many of them on small children since local mothers cook their meals over an

open flame while keeping their little ones within reach.

Most young patients are accompanied through the surgical process by caregivers who have to make their own sacrifices within the ship's four cramped recovery rooms.

There was minimal space, so the [patient's] caregiver would sleep under the [recovery] bed to save space," Klassen muses.

The Mercy Ships organization also provides volunteer services beyond the ship's hull. Palliative care workers provide aid in the local city. The medical staff holds mentorship programs for local doctors and nurses, better equipping them to perform the same surgeries in their own facilities. The organization has been instrumental in renovating and equipping local hospitals and dental offices, which has helped reduce the number of patients needing to wait for treatment on the ship.

During any given year, the ship houses about 200 day crew, most of them volunteers from around the world. This number also includes local translators paid by the organization.

Volunteer staff don't need to have medical credentials to provide aid. They arrive each year for varying lengths of time to provide housekeeping, food services, communications, hairdressing, and education for on-board children. Mercy Ships welcomes volunteer families with young children as well, the kids benefiting from the unique foreign experience and, hopefully, becoming future volunteers themselves.

For Klassen, forging friendships with volunteers from around the world has been one of the biggest rewards. Two of Klassen's closest friends are now from Holland and Alaska. She has also built Facebook friendships with some of her African patients who regularly send joyful videos of their post-surgery advancements.

"What's nice about working with the Mercy Ships is getting to know the... [local] translators, because you get to go to their home and sometimes their churches," Klassen says of her weekend excursions onto the mainland.

She describes African churches as loud, happy places with lots of dancing. There are times, though, when foreign visitors aren't necessarily welcome.

'We went to a drum-making village and there were some little kids that had never seen a white person, so they were afraid of us," Laura laughs. "That was a little funny. They would scream when they saw us."

Klassen says her Mercy Ship experiences wouldn't be possible without financial assistance from her church, family, and friends. She's also thankful for her employer at Bethesda Place in Steinbach, a longterm care facility, who gives her the leave every couple of years to do this.

They have been gracious enough to give me four leaves of absence," Klassen says. "There are many people who work for Mercy Ships that have to quit their jobs to go because they couldn't get a leave, so I'm very grateful."

These experiences have fueled her desire to travel and experience different countries and cultures. She imagines that, eventually, she might find new ways to volunteer her skills, but for now there is still much of West Africa she has yet to see.

And each time she returns home, she has to face the challenge of re-acclimatizing to the affluent North American lifestyle.

"If I can share my [overseas] story... it makes the transition easier," Klassen concludes.

Commentary

Making Our Voices Heard

By Greg Fehr

Our government procedures have been structured around rules of order and procedure—all with the noblest of intentions. Through this order, we can achieve a consistency of process and ensure that people and policy receive consistency in expectations and deliberation. An inconsistent process could easily lead to inequality.

Unfortunately, these processes have become overly complex to the point that only a student of politics may fully grasp them. Even the practitioners themselves, our councillors and legislators, often depend on administration to guide them—not in making decisions, but rather in wading through the procedural mire.

As a new councillor, I at first found myself more than once confused by all the rules and requirements.

The policies we have in place are for the benefit of citizens, to ensure that their voices are fairly heard, honestly and transparently. But simply put, if our systems are confusing to those who work with them all the time, it's no surprise that the general public finds them daunting.

Perhaps in the early years of parliamentary procedure, when the only "citizens" that counted were those of the educated upper class, the system worked well. Everyone who mattered understood how to work within the system to have their voices heard.

Today, how many of us understand how to properly and effectively get our voices heard beyond the ballot box? When it comes to provincial legislation, do we understand the processes around committees and the ways in which the public can speak out? Do we know what does and doesn't require a public meeting on the municipal front? Do we understand the rules regarding a public hearing and what our options are?

Our collective ignorance (not stupidity) intimidates us, and this intimidation leads to frustration and a lack of participation. The systems that were designed to ensure that people have a voice now serve to keep people silent. Perhaps this is due partially to the way the system has evolved, and perhaps it's also due partially to the public's failure to stay educated on how it all works.

Recently, an editorial in another newspaper got people talking on social media about whether public council meeting should be recorded and broadcasted.

In this golden age of technology, it would be very easy to record and even livestream meetings. When you consider the busy lives of the people who can't make it to meetings in person, this seems like an obvious choice.

Yet the prospect of recording and streaming meetings isn't without potential pitfalls.

First and foremost, while this will allow more people to get educated about municipal decision-making, how many people will actually watch? CPAC does a great job of televising House of Commons and Senate debates, yet I suspect only a tiny number of political geeks ever tune our cable boxes to this channel.

If I'm a member of the public with strong enough feelings to attend a public hearing, I may find it intimidating just to register, rise, and speak my thoughts. Will the knowledge that I'm also being recorded add to my intimidation?

While we may need to look at changes to the way we currently do things, there are a number of mechanisms already in place for people to get involved—mechanisms which people may not be aware of.

In regards to a public hearing, do you know that a properly written submission—not a social media rant—is considered with the same weight as an in-person presentation? Do you know that buried in

the fineprint of those notices you get regarding meetings is instructions about accessing information and asking questions ahead of time?

Nothing will change if we

just complain about decisions after they are already made. Nothing will change if we embrace complacency. Instead we need to educate ourselves about the ways in

which we can guide and assist our leaders. Government and procedure must set the table, but we must sit down to eat.

Education is a two-way street—with a good teacher

and a willing pupil. The ballot box isn't the only way for us to make our voices heard. In fact, public input and engagement is required. Our leaders are thirsting for it.

Our Community's Role in Feeding the World

By Candace Alarie

Food. It's essential for human life. It provides us with the energy and nutrients we need to perform our normal daily functions.

For most reading this now, you've likely never had to consider where your next meal will come from today, tomorrow, or next year. Many of us have grown up without any sense of food insecurity and don't give a second thought to how we'll continue to feed ourselves or our families in the coming weeks.

Unfortunately, not everyone shares this level of food security. According to the World Food Programme, one in nine people still go to bed on an empty stomach while one in three suffer from some form of malnutrition.¹

The world's current population, according to the United Nations, is just over 7.7 billion people, and we, as a human population, cannot currently feed the entire globe. The global population is expected to grow to more than nine billion people in the next 10 to 15 years. The global population is expected to grow to more than nine billion people in the next 10 to 15 years.

Why does this matter?

We live in an agricultural community where you no doubt see an increase in farming activities through the spring, summer, and fall. In an area where the majority of us take food security for granted, it can be

easy to get hung up on the inconveniences of living in an agricultural community. You have been caught following a slow-moving tractor on the highway, heard a yellow airplane buzzing in the air in the thick of summer, or smelled the lovely odour of what best fertilizes the soil surrounding us.

What we need to remember is that these are all the essential components of growing a healthy crop and maintaining a stable local economy.

That slow-moving machinery you got caught behind on the way home from work sows the seed required for the crop to grow and then cuts it down to process for harvest. That smelly fertilizer ensures that the soil has the nutrients the crops need to grow strong and thrive. Aerial applicators—in laymen's term, crop-dusters—ensure that the crop survives the perils of insects and fungi throughout its growing season

Now that warmer temperatures are upon us and the threat of flooding has dissipated, you have no doubt noticed a lot of heavy machinery in nearby fields. Farmers are working the local landscape from sunup to sundown in hopes of a great and productive growing season.

Not only is farming a way of life for members of our

community but it's responsible for a larger global cause. We may not think of agriculture this way because we're surrounded by it most of the year, but the place we call home is responsible for producing a large part of the world's food supply. According to the Government of Canada's Agriculture and Agri-Food Division, Canada is the world's largest exporter and one of the largest producers of crops such as flaxseed, canola, pulses, oats, and durum wheat—all of which can be seen being farmed on the prairies.5

What's at stake if the crop doesn't survive?

Agriculture helps to maintain a stable economy. The livelihood of our farming community should hit close to home, not to mention the ability of your neighbours to make a living. A low crop yield hurts the individual farmer as well as everyone else in the ag sector in southern Manitoba. Many of us living here may not physically sow the seeds, but we may sell it, nurture it, protect it, or insure it.

On a grander scale, a low crop yield also puts at risk our ability to feed our global neighbours. We have a responsibility, as a large provider of the world's food supply, to ensure that our crops are healthy and abundant so we can work to feed as much of the growing global

population as possible.

The next time you pour yourself a bowl of cereal, understand that it may have come to you from a field not too far away. Then think about what might happen if the cycle of agriculture was disrupted. Consider the impact it may have on you at home and the rest of the human race.

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Sports & Recreation

Fundraiser Helps Send Teenager Play in Western Canada Games

By Lorelei Leona

A pair of moms got their heads together last month to help make a dream come true for a local teenager trying to get to the Western Canada Summer Games.

Elijah Pastoor, a 15-year-old NCI student, is one of 18 players selected to represent Team Manitoba at the Games, which take place August 9-18 in Swift Current, Saskatchewan. Elijah has been playing soccer since he was four years old. He previously played for the Niverville Soccer Club before joining the Niverville Rush for the past three seasons. He has also played on NCI's school

A highlight of his young career was winning gold at the Manitoba Games in 2016, when he played with the Eastman regional team.

Dedicated to honing his craft, Elijah often spends hours in Hespeler Park by himself or with teammates training.

'You will often find him on his own or with friends at Hespeler Park just practicing on their own," says his mother Michelle Pastoor. "Part of their training was playing high-level teams. The team travelled to Vancouver and Seattle just last week to play a couple games out there. They won't be doing their regular weekly sessions, as all the boys do play on their own teams, but they will have some training camps over the next couple of months leading up to



Elijah Pastoor doing what he loves: playing soccer

MICHELLE PASTOOR

the Games."

Tryouts for Team Manitoba took place in November and December. The players were whittled down over three weeks until the final training squad was selected. In the end, 22 players were selected, but after further training throughout the winter only 18 have been chosen to attend the Games.

"Before I got the phone call telling me if I did or didn't make the team, I had to wait around a week," says Elijah. "That was a very stressful week, to say the least. Once I got the call, I felt pretty amazing. It was cool to accomplish something I worked towards for three years.

After being selected, however, the family had to change

gears—working hard to gather the funds needed to allow him to go. And another local mom recognized Michelle's dedication to her kids, as well as Elijah's passion for the sport, and decided to help them raise the money.

"I am so very proud of Elijah's dedication to sports and the drive he has," says Sue Thompson, whose son also tried out for the Games. "When they mentioned that the trip would cost \$3,000plus, Michelle had said, 'I will do what I can to pay for this if he makes it.' She will not say no if an opportunity arises for her kids, no matter the cost."

THE FUNDRAISER

Thompson, along with her hus-

band Jason, planned an evening dinner fundraiser at Lucky Luc's in St. Pierre-Jolys on Saturday, May 25. Tickets cost \$25, and Thompson said they hoped to sell all 170 seats at the Bud, Spud, and Chicken Cordon Bleu event.

As a single mom, Pastoor intends to take her other children with her. With tickets to the event costing more than \$400, the expenses were likely to grow further once accommodations were factored in. The recent trip for exhibition play in Vancouver already required \$1,000.

According to Thompson, the evening was a resounding success, with a total of \$3,189 being raised.

"They were so happy and thankful," Thompson says, noting that the family was in tears in response to the outpouring of community support.

Michelle has great pride in what her son has been able to accomplish in terms of representing his home province.

'We are so very grateful for all the love and encouragement he has received," Michelle says. "It means so much to know there are so many people behind him and supporting him. The Western Canada Summer Games will be such an incredible experience for him. And of course he has a passion for soccer like no one else I know. When he sets his mind on something, he works hard to make it happen. [I'm] so very proud of

INBRIEF

Golf Tourney Raises Funds Fore the Kids

By Lorelei Leona

The St. Adolphe Nursery School took advantage of the warm spring weather by hosting a golf fundraiser at Maplewood Golf Club in St. Pierre-Jolys. The tournament kicked off on Saturday, May 25 with a 1:00 p.m. shotgun start.

The fundraiser, called Fore the Kids, is one in a series of events the committee has organized over the past year in an effort to raise money to support the community's daycare. The not-for-profit St. Adolphe Nursery School is relying on community support to help fund the expansion from a 23-spot daycare to a 113-spot facility.

Registration included a golf cart, green fees, an all-you-can-eat dinner from Danny's Whole Hog, as well as transportation to and from the St. Adolphe. The day also featured a 50/50 draw, silent auction prizes, as well as prizes for the top competing teams.



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St. Adolphe Man to Hit the Badminton Court at U.S. Seniors Games

By Brenda Sawatzky

bsawatzky@nivervillecitizen.com

Gerard Gill of St. Adolphe has been busy practicing his swing. In June, he'll be participating in the United States' National Senior Games being held in Albuquerque, New Mexico, where senior athletes from around the continent will gather from June 14–25. At 61 years of age, Gill will be competing in three categories of badminton—singles, doubles, and mixed.

The Games features competition in 20 sports between men and women 50 years of age and over. They take place every second year and are hosted in a variety of American cities. According to the Games' website, it's "the largest multisport event in the world for seniors"—and it's been running for more than 30 years.

"I want to have fun and make a few friends, but I want to win a few games in each of my events," says Gill. "That's what I'll shoot for."

The 2017 games, held in Alabama, hosted well over 10,000 athletes. Gill says this year they're anticipating registration to be around 13,000. Gill expects that in his age category, 60 to 64, he'll be competing round-robin-style with about 50 athletes.

"It's going to be a lot of games in a concentrated period," Gill admits. "I guess that would be my concern, a little bit. When I play here, I tend to play [one] day and give my arm a rest [the next day]. [At the games] it will be every day. I've got a good physiotherapist, so she's been helping me along,



Gerard Gill of St. Adolphe.

■ BRENDA SAWATZKY

too."

In his many years of playing badminton, Gill has never suffered an injury. He attributes that to his regular physiotherapy maintenance sessions.

Gill spent his entire career as a teacher and principal in Winnipeg and around Canada. In most of the schools where he worked, he also coached badminton.

"I was in my mid-twenties teaching at a school in Alberta, and they needed someone to coach badminton and I had just played in high school," recalls Gill. "I started coaching then and I've been coaching pretty much ever since."

His career also includes coaching for the 2013 Manitoba Winter Games and occasionally filling in at the Rady Centre in Winnipeg. In the past few years, Gill has been practicing for the big U.S. competition with the St. Pierre Badminton Club. In the winter months, he keeps his game sharp in Phoenix where he and his wife Maria vacation

every year.

Arizona is also where Gill tried out and qualified for the Games.

"You had to play in a qualifying tournament," Gill says.
"In Arizona, they have something called the Arizona Senior Olympics and you had to go to that tournament. You had to finish in the top three in your age category in your events. I was lucky enough to do that."

Gill also stays fit by running three times a week around his St. Adolphe neighbourhood. His life goal is to still be playing badminton in his eighties and nineties. He also hopes to pass his passion on to his two granddaughters, Susie and Lily, who are 10 and 11 years of age. In addition to playing with them on a backyard court, he and his wife enjoy taking the girls to local tournaments.

"There's a junior national badminton tournament going on right now at the Sports for Life Centre in downtown Winnipeg and we took Lily on Sunday to watch some of the 12- and 13-year-olds," Gill says. "It's just a phenomenal level of badminton for young athletes."

Gill asserts that badminton is the fasted racket sport in the world.

"The shuttle [birdie] reaches speeds of over 400 kilometers on a smash," he says. "[It] speeds up really quickly, but it also has drag—it looks like a parachute—so it loses speed quickly, too. So it's the agility, speed, finesse, and power that make it a beautiful game."

While Gill hopes to place in the top three, it won't qualify him for the World Series of Badminton. For that, competitors are required to go through a formal written application process with a country's national badminton association. That level of achievement, he says, still feels rather daunting.

"In other areas of the world—say, Malaysia, Indonesia, China, Denmark, the U.K.—badminton is as big as hockey is here," he points out. "The elite athletes in those countries would be treated the same as Scheifele or Wheeler with the Jets and they play in arenas as big as [Bell MTS Place]."

For now, Gill will apply his competitive spirit closer to home, making new friends with similar interests along the way.

"That's part of the beauty of the game in a way," Gill says. "Playing badminton has a social aspect to it. Making friends and having fun. Building relationships is as important to me in badminton as the sport itself."

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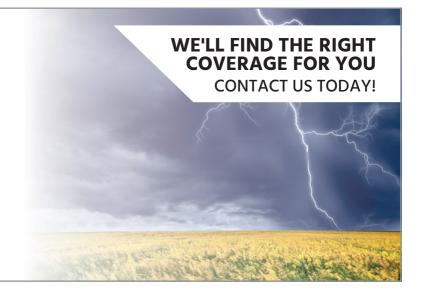


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Ken Rempel and Audrey Neufeld of the Niverville Credit Union present a cheque to fundraising co-chair Clarence Braun.

₩ WADE KEHLER PHOTOGRAPHY

Sparkle Gala Gives CRC a Fundraising Kick

By Evan Braun

⊠ editor@nivervillecitizen.com

The Sparkle Spring Gala, the third annual fundraising gala for the Community Resource Centre (CRC), descended upon the Heritage Centre in Niverville on Friday, May 10. Hundreds of guests showed up for the chance to contribute to a worthy causeand have a good time doing it.

The gala came on the heels of the project receiving \$16.3 million in major grants from all levels of government last month. The Government of Canada is contributing up to \$7.8 million, the Province of Manitoba is providing up to \$3.5 million, and the Town of Niverville is kicking in \$5 million.

That still leaves about \$3 million to be raised through local fundraising efforts like the annual

The evening started out with an hour-long craft beer tasting in the atrium, compliments of the TransCanada Brewing Company. Guests then made their way into the ballroom for a prime rib dinner.

Libby Hanna, co-chair of the CRC's fundraising committee, emceed the program. Mayor Myron Dyck delivered some remarks updating the guests on the progress of the CRC, which is already under construction sandwiched between the Niverville High School and the existing arena. The crowd also heard from Ron Schuler, an MLA who will

be running for the Progressive Conservatives to represent Niverville's constituency in the next provincial election.

The other fundraising committee co-chair, Clarence Braun, oversaw a couple of cheque presentations. The Niverville Credit Union donated \$75,000 and Hub Insurance and Ray and Cara Dowse collectively donated \$30,000.

One of the new fundraising initiatives introduced at the gala is the Builder's Seat option, whereby members of the community can donate \$1,000 to sponsor a seat in either the fieldhouse or the new arena. The names of these individuals will be featured on a prominent Donor Wall when the facility is

completed.

The bread and butter of the evening's fundraising activities involved both a live and silent auction. Fifty-seven different businesses and individuals from the community contributed prizes, including 31 for the silent auction and 12 for the live auction. In addition, a separate raffle gave guests the opportunity to win beer, wine, and a Yeti cooler.

After the main program, people danced the night away, with local cover band Last Call playing several sets.

According to the fundraising committee, this year's gala resulted in about \$33,000 of revenue, not including the cheques that were presented during the program.

■ IN BRIEF

NES Students Go Medieval in Joust!

By Evan Braun

The Grades Three and Four classes at Niverville Elementary School took the stage earlier this week to perform the school's spring play, Joust! A Mighty Medieval Musical.

The 30-minute spectacle depicted the legend of King Arthur and the Knights of the Round Table—in a way never seen before, in a world where all weapons have been replaced by musical instruments. The evening was packed with jousting knights, delightful damsels, and court jesters.

There were four performances in total from May 1-2, each with its own cast from one of four Grade Four classes. A different Grade Three class performed the choir parts for each show.

The lead character, King Arthur, was performed by Willa Dowse, Caleb Reimer, Jireh Woligroski, and Natalie Haiko. The role of the wizard Merlin was played by Cooper Lavin, Vienna Wiebe, and Landon Enns. In one of the performances, however, Merlin was creatively split into two parts, with "Mer" being played by Kyara Waldner and "Lin" being played by Roulin Zhang.

Music teacher Karli Davidson was responsible for teaching the play's seven songs as well as the dance choreography. Grade Three teachers helped built the set and operate lights and sound, while Grade Four teachers rehearsed the script with their classes and handled the costumes.



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Alexandre Tetrault in concert.

ALEXANDRE TETRAULT

Young Fiddler Eyes the Future

By Lorelei Leona

Alexandre Tetrault may only be 16 years old, but the young musician has his eyes set on his future, and he's working nonstop to get there.

The student is currently in the tenth grade at Gabrielle-Roy in Île-des-Chênes, but he's taking mostly eleventh grade courses so that he can graduate early and focus on his music.

Tetrault has been playing the fiddle since the age of four, after his grandfather gifted him a fiddle for his birthday, realizing that the only way to get the boy to dance was to play old-time fiddle music.

As a young child, Tetrault had an ear for music, creating his own compositions early on, before finding his passion for electronic music in the second grade and producing his own composition by age nine.

"My taste in EDM has since grown," he says of the variety of EDM (electronic dance music) genres available. "I now produce Trap music, Tropical House music, and I mostly make instrumental rap beats for rappers in a software called FL Studio. This heavy bass music controls my life. It's what I live for and what I hope to make a career out of one day."

The 16-year-old tries to experience and appreciate other genres of music as well. In 2017, he stepped out of his comfort zone and joined a rock/traditional band called Chiens de Prairie as their fiddler, further growing his passion.

"[EDM] has gotten me through a lot of tough times growing up," he says. "And when I was the most down, I turned to this genre and it always seems to heal me. Producing it not only heals me, but also gives me hope for the future."

While producing his own music keeps him quite busy, Tetrault is also eager to share his passion for fiddling by participating in local events and competitions, including Festival du Voyageur.

The teen has competed in Brandon's winter fair, where he has competed in his age category. For the past two years, however, he has opted to join the Open Category, which pits the best fiddlers in the competition against each other. He placed third both times. During the competitions, he has played all-original compositions, which will also be featured on his upcoming album.

"In the future, I hope to become an international producer. I work every day towards it and never do I feel like I'm taking a step back," he says. "My goal is to change the electronic industry and add fiddle to heavy bass music. I feel like that genre would really catch the population's attention and help me towards success. My fiddle is part of me, and I can play absolutely anything on it. I must use that wisely."



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