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Volume 2 | Issue 8

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Visit: www.claringtonpromoter.ca

Website Link of the Month



Visit www.ClaringtonPromoter.ca Look for and click on the Link of the Month Tab.

Clarington: A Maritime Municipality? Part I

by Charles Taws With assistance from Helen Lewis Schmid

CANADA

CLARINGTON MUSEUMS AND ARCHIVES www.claringtonmuseums.com

40 Wolves Howled for Human Flesh! So, screamed the headline in an article on Clarington's waterfront which appeared in the Sept. 9th 1944 edition of the Toronto Evening Telegram. It was an article on the history of Port Darlington and it was the third on this subject for a series entitled "Schooner Days" by the dean of all Great Lakes historians C.H.J. Snider. Mr. Snider investigated the entire Canadian side of the Great Lakes but he covered the Clarington area particularly well. It may be hard for people today to realize just how important Lake Ontario and the waterfront were to the first pioneers who settled here. From their arrival in 1794 to the beginning of railway transportation in 1856 the waterfront was the pre-eminent area of the Municipality. It had been settled first and everyone and everything that was brought here came in through one of our three busy ports: Port Darlington, Port Newcastle and Port Granby.

The lurid headline above refers to a wolf story that is different from the one used in our Museum Spirit Walks. The Story though did not take place at Port Darlington (the outlet of Barber's or Bowmanville Creek) but at Newcastle (Baldwin's or Wilmot Creek) further to the east. Newly arrived landowner Richard Lovekin had taken a small boat and some men to go into the marsh and cut some hay for their beds. While so

lakeside backyard of Brian Mountford and Sam Wedlock who purchased the original home of Captain Frank Gibson. engaged they heard the howling of wolves nearby. They mimicked the wolves for fun, but their howls brought more in return and soon some 30 to 40 wolves could be seen on the bank and "snapping and howling like a lot of furies". The men pulled their boat out into the lake for safety and when after a long time the wolves disappeared they made their way to their shanty and kept up a large fire the rest of the night.

In 1794 three Loyalist families came from the United States and settled the lakeshore of the western half of Clarington. They were the Burks, Trulls and Conants. Conant in particular had been offered land near Lake Simcoe by Governor Simcoe himself, but he preferred to stay near Lake Ontario as it was the main travel and communication route at that time. In 1796 Richard Lovekin came from Ireland and settled near the lake in Clarke Township or the eastern half of Clarington. All of Clarington was unsettled at this time and covered by an unbroken primeval forest. The trees had never been cut down and were much bigger than the ones we are used to seeing today. These pioneers and others have left accounts of their early days along the lake front. J.T. Coleman recorded in 1875 that "During the winter, these pioneers spent most of their time in trapping and hunting; deer and bear being so plentiful, that an abundance of animal food could be procured with but very little trouble. The furred animals were also very numerous and required little skill to trap them, their skins being about the only thing that could be sold for money." Coleman also recounts other tales of dangerous animals and relations with natives. One story deserves mention because it vividly illustrates the culture clash that occurred when these two peoples met:

This Circa early 1800's anchor recently unearthed itself during a violent storm. Up until that time it was last seen by

Bill Lake and his chums as little boys they walked along the Bond Head lakeside in the 1930's. It now rests in the

John Trull had left his home to go to Myer's Mill in the east. A native woman with four children came to the house and asked Mrs. Trull for "nah-pawnee" (the native word for flour). Flour was exceedingly scarce and she refused to give her any. The native lady entered the

house and after searching found the flour in a kneading trough. "She brought it forth and commenced to divide it equally to every one in the room, by giving a double handful to each, beginning with Mrs. Trull, then to herself, and to each white and native child, until it was all divided, when she took her share in a bag, and travelled off through the woods."

Native people did not have the same concept of ownership that the European settlers had. They shared everything without question and this story shows how misunderstandings could and did easily happen. It is interesting to note that Myer's Mill was in Belleville and that was where the settlers had to carry their grain, either on their backs or by canoe to have it ground into flour. It could take up to two weeks to transport your grain a sack or two at a time by canoe to the mill and back. In the earliest times the settlers were forced to go all the way to Kingston and Napanee. In fact the Town of Napanee

Continued on Page 4 🖙



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Page 2



Managing Change



by Peter Hobb **HOBB & COMPANY** CHARTERED ACCOUNTANTS www.hobb.ca

Changes in our economic environment are happening all the time and happening at a faster pace. For an organization to thrive and grow or even survive in this environment it must also be willing to change. It must be able to identify new opportunities and threats and respond to them. New opportunities could include technological changes in your industry that would allow you to produce your product more efficiently, improve systems and processes, or make it more feasible to enter new markets. Threats could include new players in your space, new and improved products that could be substituted for your product, or an economic slowdown. Organizations are being pushed to reduce costs, increase productivity, improve their products or services, and locate new opportunities for growth. In business things do not remain static.

How do you respond to these stimuli for change? How do you change effectively? Many organizations fail to make positive change. In an article written by John P. Kotter (Leading Change, Harvard Business School Press, 1996) he cited the following reasons for this: allowing too much complacency; failing to put together a group with enough power to lead the change; underestimating the power of vision; under communicating the vision; permitting obstacles to block the new vision; not understanding the effect change will have on people; failing to create short-term wins; declaring victory too soon; or neglecting to anchor changes firmly in the corporate culture.

To change effectively you must manage change. People will change if they believe there is a good reason to change (e.g. a compelling vision), if they have had a say in how they and the organization need to change, they understand how they are being asked to change, are provided with support (e.g. education and training), and they are acknowledged for changing (e.g. rewarded). Change management is meaningfully involving organizational members in determining what changes their organization must take to respond to current and future conditions both inside and outside the organization, collaboratively building understanding of and commitment to those

changes with all stakeholders, and building everyone's ability to change and to implement the changes to which they are committed. The purpose of change management is to help members of an organization change themselves and their organization so that they can effectively and efficiently respond to challenges and opportunities inside and outside the organization. (Gelinas, Mary V. and James, Roger G. Collaborative Change, Improving Organizational Performance. Jossey-Bass/ Pheiffer, 1998.)

In implementing change there are a number of assumptions you need to understand: change can begin anywhere; everyone is responsible for change; there is never enough information; there is no quick fix; change is both toxic and tonic; change requires exchange and communication; change challenges people in power; and change makes everyone restless (Scott, Cynthia D.

and Jaffe, Dennis T. Managing Change at Work, Third Edition, Thomson Learning, 2004).

The publication "Managing Change at Work", identified above breaks change management into five phases. The first phase "Aligning" means indentifying the purpose for the change and a vision of what it will be like when it is completed successfully. The second phase is "Planning". Planning requires getting people to understand the environment in which the change is taking place and to map out the strategy and implementation. The third phase is "Designing" which involves defining new structures, roles, decision making and leadership. The fourth phase is to "Implement" or go live with the change; learning and adjusting as you go. The final phase involves "Rewarding" the people

In business, change is inedible

who make it work.

but necessary to the future sustainability of your organization. Change can be major or minor, but any change, if not handled correctly, can bring about less than the desired results. Successful change will make it easier to bring about future changes giving your organization more flexibility. More flexibility allows your organization to react quickly to a changing environment Increasing its chances for success.





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Sully Has Passed On His Clippers!



I hope you enjoy reading about Clarington's illustrious past. Much of our history has been lost, however much has been saved, thanks to the gifts and endless efforts by members of the public, volunteers, the Staff and Board of Directors of the Clarington Museums.

by Jim Abernethy, Editor jim@ClaringtonPromoter.ca One small piece of history that will not be lost is the traditional barber shop which has

been operating for more than 80 years in Historic Downtown Bowmanville. Sully's Barber Shop is located at 35 King Street East and at a mere 11.85 feet it could be the most narrow building/lot in all of Clarington.

Yes, after 50 years of service Sully the Barber is passing on his clippers to Mandy Brown. Mandy is a young (and pretty) female barber who is very excited about carrying on both the tradition and the name Sully's Barber Shop.

Last week, I spoke with both Mandy and Sully about the sale of Sully's Barber Shop. Sully believes he is leaving his business in Mandy's good hands and he can't wait to spend all day on the golf course.

Mandy is well skilled in the art of barbering and is anxious to meet the many loyal customers who appreciate a traditional barber shop...... so, drop by with the kids and say hello Mandy!

There are two Clarington Museums events this month you should try to support. "Rumours of My Demise" a Zombie Party on October 25th and the "Pumpkin Bee" Jack-O-Lantern carving in Kirby on October 27th..... go to www.claringtonmuseums.ca

Charles Taws article really brings home the fact that we are a relatively young community. It was only 180 years ago that our early pioneers began to move inland from the shores of Lake Ontario. They cleared massive old growth forests to make way for family farms, some of which continue to play an important role in the trade, commerce and the growth of our community.

The Orono Fair is one tradition that has continued throughout most of those years 180 years.

THANK YOU to all of the many volunteers who helped to make the 160th Orono Fair a success. You must all be proud of being part of such a great organization. The Orono Agricultural Society Board of Directors will acknowledge your commitment by hosting the Volunteer Appreciation Dinner & Dance on Friday October 19, 2012 Upstairs at the Orono Arena – start time is 6PM..... bring your family!

Volunteers who are attending this dinner have been asked to please RSVP by October 12th to MaryAnn Found (905) 436-2528 or email: founds@sympatico.ca

If you would like to become a volunteer and help with the 161st Orono Fair please telephone 905-983-9510 or email info@oronofair.com.

VALLEYS2000 UPDATE – the construction of our Valleys 2000 Fish By-Pass Project has been delayed until Spring 2013.



Three unforeseen factors combined to have caused this delay.

First, the record breaking temperatures earlier this year caused both the spring and fall fish spawns to occur much earlier and for longer periods than in normal years.

Second, delays in receiving approvals for new and additional permits from the Ministry of Natural Resources (MNR) resulted in a much smaller window of opportunity to enter the areas of the river bed over which MNR has jurisdiction.

Third, these delays and new/additional permits resulted in increased engineering and construction costs to the project which may require the need for additional funds to be raised before the project resumes in the Spring 2013.

The Board of Directors of Valleys 2000 and their Fund Raising Committee are committed to completing this very important community project as soon as possible.

In the meantime Dave Lawson and hundreds of volunteers have been kept busy hand-lifting thousands of Chinook Salmon (some up to 40 lbs.) over the Goodyear Dam.

Perhaps you have seen the TV coverage of this spectacle on City-TV, Breakfast TV and CBC's The National. The dedication of the many Valleys 2000 volunteers is simply amazing.

I encourage you to learn more about the Valleys2000 organization. Drop by the Valleys 2000 Information Booth during the Annual Bowmanville Applefest which takes place all day Saturday October 13, 2012 in Downtown Historical Bowmanville.

To learn more about the stewardship of the Valleys2000 organization and how you can be involved visit the website at: valleys2000.ca I am pleased to announce that long time Clarington resident



Sully has complete confidence in Mandy's barbering skills.

Tom Ujfalussy has joined the Clarington Promoter marketing team. Tom is a very community orientated individual who has

extensive experience helping small business develop effective marking campaigns to build awareness about their products and services. Please feel free to give Tom a call, he is looking forward to hearing from all of his friends and business associates. Tom can be reaches at tom@claringtonpromoter.ca or by telephone at: 905-623-3963.

Another Grand Opening celebration took place in Downtown Historic Bowmanville...... Coffee & Cakes is the latest addition to the many stores in the Downtown His-



Tom Ujfalussy joins the Clarington Promoter Team as General Manger / Director of Sales



"Mark and Lisa Robinson made it "official" as family and friends gathered around at 47 King St. W., in Bowmanville, for the ribbon cutting! Coffee and Cakes offers a delicious menu of desserts, lunch specials and they are open in the evening! Come meet, greet and eat!"

toric Bowmanville. Proprietors Mark & Robinson have expanded their already successful cake specialty to now include this new retail outlet. If Great after dinner spot to go for coffee and dessert!



--The Clarington Board of Trade & Office of Economic Development (CBOT)have moved and celebrated their grand re-opening with friends and local business! Their new office, at 54 King St. East, Unit 102 in Bowmanville, will easily accommodate staff plus offer space for seminars, meetings and much more!

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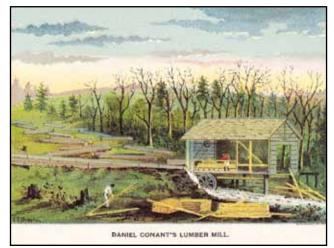
Clarington: A Maritime Municipality? Part I (Continued)

🖘 Continued from Page 1

derives its name from the native word for flour.

For the next two decades pioneers came and settled the lakefront lands. Serious settlement of the interior did not commence until the 1830's. As the population grew so did the need for transportation. Manufactured good and luxuries needed to be brought in and grain and produce needed to be shipped out. With this demand harbours were developed wherever a suitable place could be found. **Port Newcastle**

The development of Newcastle's harbour roughly par-



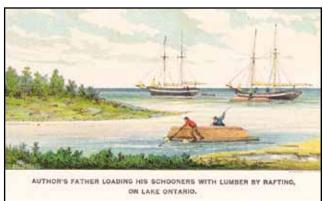
It is verified that Clarington's first settlers, the Burk, Trull and Conant families, came in 1794. However, the Conant's may have been here as early as 1788 to scout out potential settlement sites. Initially they traded with the natives for furs to generate ready cash. Then they built this saw mill to exploit the trees on their land. The trees needed to be cleared to create farm land.



Here was have a postcard view of the Bond Head or Newcastle Harbour. In many ways the development of this harbour paralleled that of Port Darlington. Many interesting old buildings, once summer cottages, can still be seen their today; at the end of Mill Street where the roads turns east, on the north corner, is the old Bennett House Hotel. Ten years ago local resident, Brian Mountford found an old anchor believed to have been from an old schooner.

allels that of Port Darlington (Bowmanville) but on a smaller scale. This harbour was originally called Port Bond Head and it was said by some to be located at one of the best natural locations for a port on the entire north side of Lake Ontario. They claim the bluffs on the west provide a wind break for the prevailing westerlies and that the creek with its substantial flow of water entering the lake created a deep draft for ship's anchorage. Others disagree with this assessment claiming the harbour was cramped and that it could only be approached in good weather. The Bond Head Harbour Company was formed in 1839. A pier with a small warehouse was constructed in the early 1840's. Trade did not meet expectations and Bond Head did not grow as expected. Houses were built but remained empty. Of three taverns only one was opened. Blame was placed on the local swamps. The people felt the miasma or vapours of the marshes and swamps caused illness but in modern times we know it was the mosquitoes carrying a malaria type virus. In 1851 Newcastle and Bond Head merged into one entity and the harbour company was renamed the "Newcastle Harbour Company". During the last half of the 19th Century this harbour was home port to several schooners. In 1906 the steamer Erindale burned at the western pier. The pier was damaged but not repaired. In 2002 Brian Mountford found a large iron anchor along his waterfront property. A rare relict left over from the days of schooners and steamboats.

This concludes Part I. Read the November 2012 edition of the Clarington Promoter for the conclusion of this story - Clarington A Maritime Municipality? Part II



Before the various harbour companies were established and built piers and wharves to accommodate large ships everything, people and cargo, had to be laboriously transferred by smaller boat from the shore.





Bella Body Now Open!

"Last month, it was made "official" at the Grand Opening of Bella Body in Bowmanville. Owner Kristin invites you to join her at her lovely new studio for some Bootcamp, Yoga or Zumba! For more details drop by at 53 King Street East, Corner of King Street and Division Street., Bowmanville or call (905)926-5747 or visit bellybodyfitness.ca <http://bellybodyfitness.ca>"



Happy 90th Jean

"Jean Rickard, lifetime resident of Newcastle, celebrated her 90th birthday on August 19th at the Newcastle Community Hall with family, her two sisters and friends. Family came from Edmonton, Port Carling and Newcastle and friends from Belleville, Cobourg, Norwood, Markham, Stirling and local communities. Instead of cards and gifts a donation box for the Clarington East Food Bank was present and, thanks to everyone, a donation of \$1000.00 was raised. Jean has five children, 11 grandchildren and 4 great grandchildren and all but two were present."

Clarington Welcomes Dr. Shreves

The Clarington Physician Recruitment (CPR) Commit-

tee has been hard at work, and is happy to welcome Dr. Danielle Shreves, a family medicine doctor, to the Clarington community. The CPR Committee has successfully recruited 25% of the current working doctors in Clarington since its inception in 2005.

As of July, Dr. Shreves opened her practice in Suite 201, East Wing, of the Bowmanville Professional Building at 222 King St. East, Bowmanville. Moving to Clarington with her family, Dr. Shreves is excited to get involved with the community. If you are looking for a family physician, contact her office at (905) 440-3584 during business hours.

Lakeridge Health Bowmanville is also happy to welcome a new General Surgeon, Dr. Amir Ibrahim. What a great addition to support our growing community.



With support of our partners from the Municipality, our existing medical community and representatives from the business community, the CPR Committee (a subcommittee of the Clarington Board of Trade) has developed a strong strategic direction in attracting family doctors. Attracting and retaining physicians to Clarington is an essential component to ensuring a healthy community for the residents of the municipality. For more information on the CPR Committee, or to find Clarington doctors who are currently taking patients visit www.cbot.ca/physician_recruitment.

Big Brothers & Sisters Gala!

Join BBBS Clarington for "A BIG Night In The Big Easy..." 2012 Mardi Gras Gala Saturday, October 27, 2012 at the Clarington Beech Centre. 5:30 Cocktails, 6:30 Dinner - Catered by Chanterelle Bistro and 8:00 Live Auction. There will also be a Silent Auction throughout the evening tickets are \$85 per person. For more information contact 905-623-6646 or visit www.bigbrothersbigsisters. ca/clarington.





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Fall has arrived! It's time for comfort food.I have included a Carrot Ginger Soup which we tried last week and enjoyed very much. The Apple Cara-

mel Cake is a borrowed recipe from a great friend Nancy. Enjoy!!!

by Cathy Abernethy HOME PROMOTER CONTRIBUTOR

Carrot and Ginger Soup Ingredients:

· 2 tsps. olive oil

- · 4 medium carrots, peeled and roughly chopped · 1 apple, peeled, cored and diced 4 ½ cups vegetable stock (about 2 cups)
- \cdot 1 small white onion, peeled and roughly chopped \cdot 1 ½ tsps. sea salt or to taste
- 1 clove garlic, peeled and chopped finely
- · 2-3 Tbsp. peeled, minced fresh ginger (see note) · 1 pear, peeled, cored and cut into ½ inch dice
- · 1 cup peeled, cubed butternut squash *Preparation:*
- 1 12- oz. can coconut milk
- Sliced chives
- . In a 2-quart stockpot, heat the olive oil over medium heat. Saute the carrots and onions, and cook for several minutes, stirring often, until softened. Add the garlic, ginger, squash, and apple. Saute until the garlic and ginger are fragrant.
- Add the vegetable stock and salt. Reduce the heat to medium low and simmer, . covered for 45 minutes, or until the vegetables are very tender.
- Let the soup cool slightly. In a blender or food processor, puree the soup until smooth. . Add the coconut milk and taste, then adding salt to taste. Reheat before serving.
- Serve the soup with a small amt. of diced pear and a sprinkling of chives for garnish.
- Note: to peel the ginger, scrape off the skin with a spoon.
- Serves 6.

Apple Caramel Cake

Ingredients:

- · 2 large apples, peeled, cored and thinly sliced
- · 2 Tbsp. sugar
- · 2 tsp. cinnamon
- 1/2 cups vegetable oil
- · 2 eggs
- · 1 tsp. freshly grated orange rind
- 1/4 cup orange juice
- 1 1/2 tsp.vanilla
- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1 1/2 tsp. baking powder
- · 1/2 tsp. salt
 - Preparation:
 - 1. In small bowl, combine apples wedges, sugar and cinnamon. Set aside. .
 - 2. In large bowl, using electric mixer, beat together oil, eggs, orange rind, orange juice and vanilla until smooth and frothy.
 - 3. In separate bowl, stir together flour, sugar, baking powder and salt; add to egg mixture, stirring just until well combined.
 - 4. Fold in apples, mixing only slightly. Pour into well-greased 10" springform pan.
 - 5. Bake in preheated 350' oven about 1 hour (check after about 45 minutes) or until cake tester inserted in centre comes out clean.
 - 6. Cool in pan 10 minutes; remove from springform pan and place on large plate.
 - 7. In small saucepan over medium-high heat, combine butter, brown sugar and whipping cream. Bring to a boil, stirring constantly, just until smooth. Remove from heat; cool slightly.
 - 8. While cake is still warm, make small holes all over surface with toothpick or small skewer; pour warm glaze over cake.
 - Makes 12 servings.



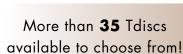


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- - 1/2 cup brown sugar



Pumpkin Picking Season



by Tom Coleman DURHAM FARM FRESH www.durhamfarmfresh.ca

It can be as difficult as picking out the family Christmas tree – picking a pumpkin to suit what everybody wants can be a challenge!! There are so many things to consider: shape, size, colour. But since pumpkins don't take up as much space as trees, let everybody pick their own!

At farm markets throughout

Durham the pumpkins have been piled up and are ready to be carved with some fantastic faces for Halloween. Price's Country Market, Stapleton Farms, and Country Market Garden Centre in Clarington are some great stops to get your pumpkins.

If pick your own is more your style, Knox's Pumpkin Farm and Pingle's Farm Market, both in Hampton, are perfect family destinations for the fall pumpkin hunt.

At Knox's you can also enjoy wagon rides, visits with some farm friends, play area and some delicious baked goods. To find out what other fun family activities they offer, visit their website at www.knoxpumpkinfarm.com for more details and hours of operation.

Pingle's offers an exciting

acquiring the necessary permits

from the Ministry of Natural

Resources (MNR), and in-

creased engineering costs were

incurred to meet some of MNR's

ing by August 1, 2012, but by

that time the company provid-

ing the initial key component of

steel pile driving could no lon-

ger commit its resources to this

Thus, a search for a new

company to provide this initial

work had to be initiated. Fifteen

companies were contacted, and

all of them came in with quotes

that were several hundred

thousand dollars more than

the initial estimate in the ten-

der. One local company from

the Oshawa area has now been

secured, but the cost is \$47,000

more than was originally bud-

later timeframe.

requested changes in design. The permits were forthcom-

play area, a Pumpkin Chuckin

Canon show, a Deep Sea Ad-

venture Maze, and so much

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www.pinglesfarmmarket.com.

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Valleys 2000 Update

Bowmanville Creek Fish By-Pass Construction Will Start June 2013 Valleys 2000 Volunteers Hand-Lift Fish Through Delay

Clarington, September 25, 2012 — While a series of unexpected delays have occurred with the construction of Bowmanville Creek's new fish bypass channel, the Clarington community and Valleys 2000 donors can rest assured that this beloved and much-needed building project will launch in the spring.

All of Valley 2000's corporate and individual donors may also rest assured that their financial contributions are being held securely for this project.

Although the tender had been contracted to begin by June 15, 2012, and the funds raised by Valleys 2000 had been given to the Town of Clarington to pay for the construction, there has been a series of unexpected delays and resulting increased expenses:

First, there were delays with

geted for.



At this point in the autumn, with typical uncertain weather conditions, and the extra costs for curing cement and ensuring the stability of the excavated area should these conditions become extreme, the contractor and engineer have cautioned against going ahead with the construction until Spring 2013.

The Valleys 2000 Board voted at their September meeting to postpone construction until June 15, 2013. In addition to providing ideal weather conditions, the June 2013 launch date provides the time needed for Valleys 2000 to secure the additional funding incurred by the permit delays.

Mid-August, the fish began their trek up the Creek, a month earlier than usual. Thanks to Dave Lawson and his

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many hundreds of volunteers, over 5,000 fish (the majority of them Chinook Salmon) have been hand-lifted over the Goodyear Dam — yes, handlifted — since the fish passage is not yet built.

While the delays are disappointing, the Valleys 2000 team is far from discouraged and together with our community, is now working towards raising the additional funds for the June 2013 construction launch date, alongside hand-lifting the fish.

Find out more about Valleys2000 - Visit the Valleys 2000 booth at Bowmanville's Apple Festival on Saturday October 13. Find out more about the project and how you can help, both financially and by volunteering. http://valleys2000.ca/



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On the private scale this property is a Number Ten! Come and see the spectacular views from this bright and sunny home overlooking the treetops of the neighbouring 500 acre Federal Forest Reserve - Orono Crown Lands.

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See for yourself, visit the virtual tour at: www.jimabernethy.ca

Contact Jim Abernethy for more details or to arrange a personal viewing 905-261-7788 or jimabernethy@royalservice.ca



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3. \$320,000 - 52 rolling acres with spectacular view to the S/E and S/W, GRCA has approved building sites, one of a kind view waiting for your one of a kind house, just needs your plan.

4. \$949,000 - 85 acres on top of a drumlin hill offering amazing 360 degree view. Very rare to find a vacant building site such as this. Some hardwood, mostly good productive farmland.



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