



Photo by Alex Lupul

Carolyn Wood and David Doherty, co-owners of the Dortwood Observatory, stand inside of the dome that houses one of their telescopes on March 29. Located in the backyard of their Cobourg, Ont. home, the Dortwood Observatory is a not-for-profit observatory open to all ages.

Observatory streams skies online

By Alex Lupul

One Cobourg couple is determined to share the beauty of the universe with others, without even needing to leave the house.

David Doherty and Carolyn Wood own and operate the Dortwood Observatory, a not-for-profit observatory located in the backyard of their north-end home.

Before the start of the COVID-19 pandemic, David and Carolyn would welcome visitors to their home to view numerous celestial events through a series of open houses.

The couple's garage has been transformed into a learning centre, with walls layered with images of planets, stars and other celestial bodies, while their backyard has been outfitted with a wheelchair accessible platform that their observatory is stationed on.

Through the use of their high-powered telescope, visitors are able to get closer than ever to parts of our solar system, which to the naked eye would normally appear as little more than dots of light.

"We want to give back," said Wood. "We want to teach people that we need to respect the planet that we're on. We need to understand how vast the universe is

'Through their expressions and the excitement in their voices, you can really tell that they are so happy to see something so incredible.'

Carolyn Wood

and how unique our planet is."

But with the COVID-19 pandemic putting a damper on events such as these, Doherty and Wood were determined to continue connecting with fellow astronomy lovers.

On the Dortwood Observatory's Facebook page, viewers can watch live streams of the interesting phenomena that David and Carolyn point their telescope towards.

The live streams have been a great success, reaching viewers from all over the world and allowing the couple to continue sharing their love of astronomy.

"We all have the same thing in com-

mon, the same moon and the same planets," said Doherty.

The observatory is still very much a labour of love for the husband and wife team, and self-described "amateur astronomers," as they operate on donations alone. But for the couple, the greatest repayment has been through the reactions that they have received.

"Through their expressions and the excitement in their voices, you can really tell that they are so happy to see something so incredible," said Wood.

"We still get that when we look up," said Doherty. "I hope never to lose that."

Passion for hairstyling keeps woman coming back to career

By Annie Duncan

A strong smell of chemicals fills the air and with a look of concentration on her face, Julie Fox, a hairstylist at Jazz Hair Studio, applies a bleach mixture to the ends of her client's hair.

Fox has been a licensed hairstylist for 17 years but has left and come back to the profession on many occasions.

She believes hairstyling is not a career to enter into lightly and that you should do hairstyling for the passion, not just because. She describes the job as hard work, and one takes its toll on the mind and body.

Fox says that there isn't a thing about hairstyling that she doesn't love and never gets tired of her work because she has turned her hobby into her profession.

"I love going to work every day. Even on days when I'm exhausted and really don't want to go to work, by the time I get here I'm good to go," says Fox.

She takes pride in making people feel good, but says it can be a very high-pressure job. "We are basically dealing with people's halos, and you don't want to mess that up," Fox says.

Fox didn't start her post-secondary education with hairstyling and spent many years pursuing education in the accounting and general arts and science fields at Loyalist College, as well as working in the financial industry for three years.

Still unpleased with her work life, Fox started looking for work of any

kind and ended up getting a job doing shampoos and other odd jobs at Joseph Anthony's Hair Salon.

While working there, Fox rekindled an old love for hair that she had never pursued and a year later, was going for her hairstyling certificate at St. Lawrence College, as well as earning her Wella master colourist certification.

After many years of hairstyling, Fox decided to leave the industry for a nine to five, Monday to Friday office job to be able to be home with her family in the evenings and on weekends.

Fox describes the atmosphere of her work environment during that time as lacking creativity and connection. "It was just not for me," Fox says.

Fox never stopped doing hair, though, continuing to do it on the side for her family and friends, but says that she definitely fell behind on the ever-changing hair trends when she returned to the profession at the beginning of 2019.

Popular hair trends like ombre, balayage and fashion colour weren't as popular when she had stopped hair dressing and she says, "It was a whole new learning curve, all over again."

Fox celebrated her first year at Jazz Hair Studio, and she says she has spent the year rebuilding her clientele and getting up to date on the newest hair trends.

"It's almost like I'm starting all over again," says Fox, but she appreciates the encouragement and support from Jazz Hair Studio to continue her education further.



Photo by Annie Duncan

Julie Fox prepares her client's hair for a colour correction which involves lifting the hair with multiple rounds of bleach. Fox's client came to her with magenta tips and asked for platinum blonde.



Photo by Sabah Rahman

Hayden Morgan is pictured in his living room using a saw to smoothen a walking stick as his three-year old daughter observes his work.

Woodcarver loves ancient history

Passion for the past merges with art to create swords

By Sabah Rahman

Hayden Morgan's childhood was not an easy one and he is candid about how it was shaped through his complex, and often difficult, family relationships, when he was growing up. As a child, Morgan would play in sword fights with his friends pretending to be Legolas, a Sindar Elf of the Woodland Realm and one of the key members of the Fellowship of the Ring, from J.R.R. Tolkien's classic *Lord of the Rings* and the *Hobbit* chronicles. Morgan loved playing with swords and shields as a kid, and the first-ever sword he made for himself was carved with a simple pocketknife.

Through high school, he paid more attention to ancient history and wanted to study archeology after he graduated. Morgan is honest that he never had the grades to apply to the program in university, but his passion for learning about the past never faded. Wood-

carving allowed Morgan to merge his passion for ancient history with his art, and one of his first-ever projects was a Roman gladius sword, which he eventually gave away to a friend.

In 2018, after graduating from the photojournalism program at Loyalist College, Morgan attempted to begin his own photography business. The business did not pan out and it was his frustration with himself that got him starting woodcarving more seriously.

Working with a piece of wood has always been an instinctive exercise for Morgan, and even to this day he is not prescriptive about the art of carving and relies on using simple hand tools and gauges his measurements with his eye rather than a ruler.

Having to deal with anxiety and mental health issues his entire life, woodcarving brings a sense of calm, Morgan explains, and often he finds himself working on a project for hours without sensing the passage of time. It helped him to ground himself in the moment.

Woodcarving has also been a way to connect with nature. Morgan was taught survival skills and hunting growing up. He will often forage fallen branches and driftwood for his proj-

ects. Morgan is also self-taught when it came to identifying the quality as well as the specific type of wood by noting the way the wood smells, observing patterns of the bark and the leaves of a tree.

Morgan laughs at the memory of the time when he inadvertently brought home a piece of wood that was infested with termites. He reminisces he won't be making that same mistake again.

Much of his woodcarving skills are self-taught in the same way of 'learning by doing,' and often, by making mistakes along the way. He learned that wet wood will eventually warp when it dries, and a piece of wood sanded in the wrong direction of its grain may weaken its strength causing his swords to break during play sword fights.

Since his first few swords that he carved just with a pocketknife, Morgan has made more historical replicas, most notably of the Excalibur sword from the King Arthur legend, which he still owns.

One of his longest projects was a walking stick that he made for himself that took him over a year and a half to complete. On it he carved different animals, birds and insects that he has encountered in his lifetime so far. Sur-

prisingly, the stories are a mixed bag of happy and terrifying memories, and Morgan reflects mother nature can be scary sometimes. The walking stick is complete with a large clear green marble glued at one end, which Morgan notes is fashioned after Gandolf's staff, the famous white wizard fighting evil in the world of *Lord of the Rings* and the *Hobbit*.

Morgan is confident he does not want to monetize his work, and he admits honestly that he is not entirely sure if there is a real market out there where consumers would demand these products. Woodcarving machines cost of a lot of money and require special software, Morgan explains.

Morgan instead focuses on perfecting his skills and working on more commissioned projects for his friends. He started to carve a small cow for his partner who loves them, which is not finished yet, although it was meant to be a sweet Valentine's Day gift for her. There are multiple projects in play, Morgan explains. He is simultaneously working on making a walking stick for his friend, his daughter, and shaving down a long branch to make a bow.

As he wraps up the interview, he finishes sanding down a toddler-sized

walking stick for his three-year-old daughter who watches her father working in their living room. She picks out a marble from a small plastic container to match the marble on her father's walking stick.

Morgan explains sword fighting with wooden swords is something that he has passed on to his sons now, especially his eldest son who will often defeat him. "I don't go easy on him and he wins," adds Morgan, quite proudly.

Woodcarving has brought many gifts into Morgan's life as he looks forward to the next chapter in his career. He has recently started in a dream job as a publisher of his own magazine, which will focus on stories about everyday people in the local community. Morgan is excited about the new role and is nervous about being in the driver's seat again. He reflects that he will finally get to work closely with photographers on creating content and stories, which harks back to his studies in photojournalism and Loyalist College.

From the looks of it, woodcarving is not going away or be replaced by his paid employment any time soon, as he sits on his couch and continues to work quietly on one of his many concurrent carving projects.

Loyalist's cannabis program first of its kind

Growing industry offers great potential in career opportunities

By Ethan Cairns

Cannabis was legalized Oct. 17, 2018 and Loyalist College jumped on the opportunity to start a program that caters to this industry and help people get jobs.

"The cannabis applied sciences program was the first of its kind, not only in Canada but in the world," said Dr. Josh Powles, professor, and co-ordinator of the cannabis applied science program at Loyalist.

Powles graduated from Queen's University with a PhD in molecular biology. He has been teaching at Loyalist for more than five years in the biosciences department and the cannabis applied science program. Powles has always had a passion for biology and during his PhD, he gravitated to plant molecular biology.

"During my PhD, I discovered a novel protein that linked to antibiotic resistance, cancer, and fungal treatment and that bridged my background in plant molecular biology to the medical side and this industry."

As an expert in cannabis, Powles discusses the plant's place in society, including recreational, medicinal, and probable future uses. He explains how the cannabis industry could support agriculture and applied industries in his classes.

"The majority of biotechnology or



Photo by Ethan Cairns

Dr. Josh Powles, co-ordinator of the cannabis applied science program at Loyalist College.

chemistry jobs are aimed toward the cannabis industry," said Powles. There

are many jobs such as regulation of legal cannabis, cultivation, extraction,

formulations, and everything in between.

"In our program, we work with leaders in the industry to find out what skill sets are required in what companies and cater our program along those guidelines.

"The quick growth of the cannabis industry has hurt itself," said Powles. The industry started with cannabis 1.0, with plant-based substance and vaping material. The program first started out by working along with these aspects of the industry.

Cannabis has three distinct aspects: medicinal, therapeutic, and commercial. Growers and processors are searching for opportunities to add value across all three dimensions, whether it is supplying low-THC stems to a textiles maker or turning one cannabis strain into a topical cream and beverages.

Cannabis 2.0, as it is known, includes edibles, beverages, extracts, and other formulations that benefit and maximize the potential cannabinoids of the plant. The program adapted to this quickly and secured jobs for students in ground-breaking research and production. Currently, the program is working on adapting to bringing more of the medical and pharmaceutical side of the industry forward in the curriculum.

"The cannabis industry is super exciting. I cannot explain how friendly and over generous companies and people are in this sector," said Powles. "The younger industry is wanting to change things and be able to get Ontario and all of Canada to the potential of where they want it to be. They not only are helping the industry grow, but are helping our students as well."



Photo by Calder Sidley

Hailee Daniels is the owner of Ontario Archery Supply, offering services to a niche but dedicated archery population. Daniels stands with her black bear and deer that took her years of preparation to acquire.

Challenges faced with archery business

Ethical hunting a key element to many hunters

By Calder Sidley

A small building, situated on a large lot, in a relatively small city, is home to grass-roots operation Ontario Archery Supply. Starting three years earlier, owner Hailee Daniels opened the small doors for business after finding a fascination with archery working for other local sporting goods stores.

With a passion for hunting, Daniels stepped back from her previous profession as an air/heat technician when she was pregnant and stepped into her new one. About six years later, she decided to

branch out on her own and the hunt for a perfect space was on.

The current store was a former car lot, nearly condemned. She took on the project of rebuilding it herself in exchange for the cheaper price. The tiny building hosts plenty of space for her many customers. The building resembles Mary Poppins' hand bag, somehow double the size on the inside than out.

Daniels explains she was drawn to bow hunting because of its increased personal involvement, dedication and difficulty. A bowhunter needs to be up close and personal to the game, approximately less than 30 yards in order to get a proper chance at an ethical shot.

An ethical shot is considered one that will deal a lethal impact to limit animal suffering and is a heavily discussed topic in the hunting culture. An archer's woodsmanship skills need to be about

three times better than gun hunters to not scare off game with their scent or sounds.

Daniels explains that she sometimes goes years between harvests. Because of this, she will not shoot if it is a questionable shot, and only hunts mature animals. Also a stubborn hunter, once she finds a certain deer she is interested in harvesting she will not hunt anything else until that specific deer is tagged either by her or someone else.

There is a great deal of time, consideration and care for the animals in the hunting community. "It's not about murdering something for fun... We work hard to maintain their habitats and health, we want them to live full happy lives, because we care for the animal," explains Daniels, saying she also will often tear up and cry while harvesting the meat out of care and respect for the animal allowing her to eat.

Ethical hunting is an important and key element of the sport to a lot of hunters. Daniels says the worst thing that can happen during a hunt is if a shot is not clean and the animal suffers. This is the reason many archer's target train so much, and do their research on animal anatomy.

Hunting is not just a seasonal hobby but year-round lifestyle, with hunters spending most of their time putting out food lots, watching herd health and size and reporting their findings and concerns to the Ministry of Natural Resources. Most money for conservation of wildlife and their natural habitats comes from hunters, buying tags and buying into competitions.

Despite the care for animals and the money put into the conservation from the sport, Daniels explains that she and her fellow hunters still receive a lot of

pushback from different communities but mostly anti-fur and anti-meat consumption groups. It has resulted in her being verbally and even physically assaulted, recalling instances where she had rocks thrown at her, numerous comments on social media, texts and phone calls, even having her children's lives threatened.

Asked why the pushback was so intense, Daniels says there is a lot of misinformation about the culture and hunters. They are often portrayed in the media as trophy hunters, although most hunting is hardly similar in ethics and tactics.

There is currently a lack of dialogue between both sides, she says, usually just a nasty back and forth. Daniels would like to see education and renormalization of the sport and culture in the mainstream media and society. It's maybe not for everybody, but it is a lifestyle, she adds.

Female pilot achieves many firsts in career

By Paige White

Lola Reid Allin has accomplished many firsts in her career as a pilot. From being recognized as the first Canadian woman to fly the Twin Otter, WWFC's first female chief flight instructor, and in 2020, receiving an Alumni of Distinction Award from the Waterloo Wellington Flight Centre, she is recognized as an example of excellence in aviation.

For most of her early life, she didn't believe that a career in aviation was possible. She grew up in the Belleville area and was inspired by the sight of planes above, but took notice that once those pilots left their planes, that they were all men. When Allin showed interest, she recalls her father saying something along the lines of "don't be silly, girls can't be pilots". When she later went on to break through these barriers, she also recalls that her grandfather questioned why she was taking away jobs from men.

"It didn't occur to me that I would face so much opposition. Flying the aircraft was the easiest part," said Allin.

Behind every accomplishment she achieved while flying there were many instances of being asked questions like what was being served for lunch, or comments like, "oh, another empty kitchen," when she was a woman in the air instead of in the home.

It is comments like this that reflect the pervasive attitude that women shouldn't be pilots.

Allin left her career as a pilot after experiencing loss in her family, and on a whim, took a vacation to Mexico. On another whim, she decided to move there. She left because of the continual frustration of being a lone female pilot subjected to constant scrutiny.

In 2014, Allin saw an unfortunate incident in the news that would draw her back into the aviation world. A napkin stating that the cockpit is "no



Photo by Paige White

Lola Reid Allin poses with her dog and travel bags from travelling to over 50 countries. Since retiring as a pilot, she has found success as a published writer, photographer, and traveller. She walks the H.R. Frink trail with her dog every day.

place for a woman" was left by a passenger that was directed at the WestJet pilot. After seeing this in the news, Allin began what has transformed into public speaking and writing as a means of sharing her experiences

and showing the world that women do have a place in aviation.

Allin says that if "you can't see it, you can't be it," and that explains why more women and girls don't pursue careers in the industry.

Allin is currently working on publishing her memoir with the working title of "Against The Wind." In addition to her accomplishments as a pilot, she has found success since transitioning away from aviation as

a career. She is a published photographer, writer, and world traveller who, among many things, reminds us that women always have and will continue to make a place for themselves above the horizon.



Photo by Felix Chagnon

Owner of Junk In The Box, Pierre Fuller, has been enjoying the hunt of finding lost treasures in people's "junk" since he was a teen.

One man's junk is another's treasure

By Felix Chagnon

For over six years, Junk In The Box has been a true treasure chest where individuals can discover items from new to used, and from antique to unique.

Owner of Junk In The Box, Pierre Fuller, fell in love with his hobby of discovering items and reselling from the age of 13, when he had his first yard sale.

"I started out doing storage units, 25 to 30 years ago, before it became big on TV and people started to think that there were millions in them," he says. "It's the

hunt that I love. Going in those units or people's garages and cleaning it out and discovering what's there and then taking the time to clean the items, set it up on the shelf and try to sell it," he adds.

Today, Fuller's operations take place in his store, located in downtown Trenton. A row of antique furniture filled with antique pieces to the left leads to the back wall where dozens of vintage plates, signs and decorative collectables of the previous decades are displayed. On the other side of the store, hundreds of small collectables like glass figurines, plates and

accessories are overlooked by a shelf filled with different types of lamps. Shelf units filled with movies, DVDs and books stand in front of a glass display filled with jewelry and collectables.

The "original yard sale," as the nickname goes, is visited daily by regular customers and also by curious individuals who happen to be passing by.

"When someone comes in and tells me what they collect or are interested in, what I do is, if I do see it somewhere, I'll buy it, because I know that there is a regular customer that eventually come in and buy

it," explains Fuller. "Most times, what I bring in is usually a hit because it's what the people want and not what I want," he adds.

As the inventory constantly evolves, customers who walk in sometimes stumble upon articles that remind them of past memories or close relatives.

"The best story I can think of is when I had bought stuff at an auction and I brought it in to display them. They were little miniature cannons and other little figures. "One day, a lady and a guy came in and he asked me how much I wanted for them.

He then asked to see the box in which I bought them in and asked to buy it as well. "As they walked out, the lady came back and was crying. I asked if everything was alright and she replied, 'I'm just so happy, you made my brother so happy. Those cannons and that box that you just sold him were his 30 years ago, before our grandfather passed and our family sold some of his belongings.'

"That was pretty amazing, a great heartfelt moment," Fuller says as he recalls some of the great memories his passion has allowed him to experience.

Taxidermist respects animal he works on

By Christie Leja

Between Thomasburg and Tweed, Ont., on the west side of Highway 37, sits a small, weather worn and unremarkable home. Inside, what was once an old wood panel-lined coffee shop, is now Trophy Buck Taxidermy. The owner, Steve Nicholson, sits on the diner-style stools that line his converted worktop and points to a deer form he is currently working on.

"Anyone can learn to put this puzzle together, but how to put it together to look natural, how to give it emotion. That's the art of it."

Nicholson has been practising taxidermy for over two decades. What started out as an outlet for his creativity and a search for a new hobby, blossomed into a job Nicholson loves. He learned from a local taxidermist, books, and trial and error. His passion and respect for the animals can be seen in his work, and is exceptionally remarkable since he is self-taught. The process of his service is a long one, with most jobs taking between 15-18 hours of hands-on work, which doesn't take into account the wet tanning process of each hide and dry time.

"Maybe it's because of my respect for the animal, maybe it's the manner in which I have taught myself over the years. It's a longer process, but that hard way is always the best way."

The Ministry of Natural Resources, in accordance with the Fish and Wildlife Conservation Act, outlines thorough and responsible conservation guidelines for hunters and the trade of taxidermy. Nicholson is adamant in outlining the responsibility he has to the environment and wildlife in his role as a taxidermist. Everything that is brought to him to be mounted is hunted by a permit-carrying hunter, in accordance with correct hunting season, and he is providing a service for these clients.

"It's good the regulations we have up here. In the United States it's a different story. I could hunt and sell the animal myself. Here we have rules to protect our wildlife, we respect our animals. It's a really good thing." Nicholson's studio is lined with deep freezers, racks and baskets full of varying sizes of antlers, all from jobs he



Photo by Christie Leja

Steve Nicholson, certified FROW (Foundation for the Recognition of Ontario Wildlife) measurer and owner of Trophy Buck Taxidermy, sits in his workshop off Highway 37.

has been hired to do.

He is currently the busiest he has ever been and had long-time client and avid hunter George Pearn pick up his finished piece. Nicholson has created a tableau with the mounted deer that makes it seem as if the deer is standing on a forest path lined with evergreens. Pearn is sim-

ply ecstatic with the results and time put into his piece.

"I don't care how long it takes, I have been coming to Steve for years. I know what he does is amazing and it's why I pay him the big bucks... no pun intended," Pearn beams as he loads the tableau into his truck.

As Nicholson gets up to point out that same form he is going to use to mount a deer, he talks about the sculpting process he uses when creating his work. All of the forms come premade. Most taxidermists use them as is, but Nicholson takes the time to make sure everything is just right and personalized to each

animal.

"Part of my outlook on taxidermy is somewhat untraditional, in the sense that I put my work together using my heart, not reference photos. I use that connection with the animal, the respect and emotion to recreate it how I feel it would look."



Photo by Ron Lavoie

Corporal Ezzard Nari poses with his Aikido weapons at the Afghanistan Repatriation Memorial in Bain Park in Quinte West.

Instructor adapts to pandemic with Aikido outdoor classes

By Ron Lavoie

Ezzard Charles Neri is adaptable. A corporal in the Canadian Air Force, for the last six years he has been stationed at CFB Trenton.

Neri has been practising Aikido, a Japanese martial art, for 20 years, and now he is running an Aikido club, or “dojo,” at the base. Adapting to new circumstances is a skill he has honed as a soldier and as a martial arts instructor.

Neri served overseas in Task Force Afghanistan in 2008. In Kandahar, he worked in security for detainees and later in close protection. There, he was tested for the competencies required for close protection, but he is not sure if his martial arts background was a factor in his selec-

tion.

“I had to go through a test to see if my skills were up to par with what they needed for a bodyguard. Guarding a VIP, shooting, awareness.” In this case, the VIP was a brigadier general.

During the past year, life on the base (and at the dojo) has been different. Lots of things were changed to reduce the possibility of an outbreak on the base, but Neri adapted smoothly. “Mentally, it really didn’t affect me. I was almost prepared by how I was trained for the last 20 years in the Army and the last seven years in the Air Force.”

The biggest change for Neri is that there has been less travel. “In the Army, I was always travelling. It was easy to be on tour. Here, I’m more static; I’m more support role. When COVID hit, we were sent

home, and we waited for orders. When orders came, they put me in a production role to produce thousands of masks for Canadian Armed Forces personnel and first responders in the area.”

The pandemic has also affected classes at Aikido of Quinte West. It too, has adapted, with Neri’s help.

When he moved to Trenton, one of the first things Neri did was look for a local Aikido dojo. He found one in Belleville, at the Core Centre. His advanced Aikido skills were quickly recognized, and Neri eventually became the chief instructor of the dojo. The dojo later moved to Trenton High School. The club finally secured permanent space at CFB Trenton.

“We eventually landed space at the 8 Wing Martial Arts Club.” It was not automatic. 8 Wing Martial Arts Club wanted

to make sure Neri had the skills.

“What they did is they sent someone to see me at Trenton High School. One of my students was actually a teacher there, and we trained out of his classroom after school. We’d go in in the evening and move all the desks and plant all our mats down.”

The 8 Wing Martial Arts Club was focused on karate and jujitsu, and so they invited him to drop in for a class.

“It was fortunate because I have a background in classical Japanese Jujitsu and Shotokan Karate, so when I did participate, they were impressed that I could actually blend in.” The report back to the 8 Wing Martial Arts Club administration was favourable, and so Aikido of Quinte West moved on-base.

“They gave me a room, eventually, and we managed to move our mats in.” Then,

a global pandemic got in the way of practice. “We had it steady for about one year, until COVID hit, and then we were all, the entire dojo, forced to not train and figure out how we were going to train.”

After a couple of months with no classes, Neri found the answer, right beside the base, in Bain Park, metres from the Afghanistan Memorial. The club members began to practise outdoors in the park. Instead of hand-to-hand techniques, they would practise only at a distance, using weapons.

The art of Aikido includes practice with the “Jo” or short staff and a wooden sword, or “Boken.” “To be safe, we had to do only Aikido weapons, spaced out. We are still doing it today, into the spring. We are still waiting to get back into the dojo, so, here we are!”

Uncertainties continue for food service staff working at Loyalist

Less students on campus has provided challenges in adapting

By Bradley Edgley

“We thought maybe last year around September, we were going to open again, and things were going to get better, but they extended things longer.”

“Not knowing what was going to happen and not knowing about my job; was I going to have a job? It was a question of job security.”

Jennifer Cancilla, chef for Aramark Food Services at the Loyalist College cafeteria, says questions and uncertainties have been a running theme for her staff over the past year.

“There have been a lot less students here, so we definitely have not been as busy. We have had just one food service open, and it has been a challenge to adapt.”

Since September 2020, the only location to buy food on campus has been the cafeteria, located in the Kente building and only open from 8:30 a.m. until 3 p.m. from Monday to Friday, leaving no options for food to students living on residence, during evenings or weekends. Students have also struggled to adapt to these circumstances.

“The students have been going through challenges, adapting to the online classes and coping with staying home and cooking. We have talked to a lot of students who have been down and out.”

Loyalist College has also made some recent adaptations, converting the gymnasium to a regional immunization centre.

“The vaccine clinic has added a bit of hope to Loyalist College,” says Cancilla. Following the opening of the immunization clinic on March 1, there have been more than 20,000 doses of vaccine administered in Hastings Prince Edward counties, at Loyalist and other clinics in the area.

“Having the vaccination clinic

here has been helpful. We have not got a lot of business because of the clinic. People just want to get their shots and go, but I think it has added some hopefulness. It has been a positive thing to see people come together, supporting each other. There is a lot of support amongst the staff at the college.”

Despite a current spike, COVID-19 case numbers have remained low overall in the Hastings Prince Edward region throughout the pandemic and with progress made by Hastings Prince Edward Public Health, College President Dr. Ann Marie Vaughan announced that Loyalist is planning for a safe return to campus and in-person learning for the Fall 2021 semester. With a return to normalcy at Loyalist on the horizon, Cancilla is positive about the future of dining on campus.

“Next year, I am hoping that business will pick up. We want to make a positive change next year and make sure that the students are taken care of and that they are fed and try to bring a brightness to their day.”



Photo by Bradley Edgley

Jennifer Cancilla, chef for Aramark Food Services at the Loyalist College cafeteria, says questions and uncertainties have been a running theme for her staff over the past year.



Photo by Saddman Zaman

Lorraine Farrar works at L'Auberge de France at Belleville. She is currently studying culinary at Loyalist College.

Finding a passion in cooking

By Saddman Zaman

"I used to enter my baked goods in the fair," Lorraine Farrar said during an interview.

Farrar is a Loyalist College student studying in the culinary program as well as working as a professional cook at L'Auberge de France.

Farrar has been cooking for more than 40 years. She first started cooking at the age of 13 when she made her first pizza with fresh crust. She has always tried to influence her daughters to love cooking just like she inherited the passion for cooking from her mother.

At the age of 25, Farrar entered a local baking competition hosted at the annual Quinte Exhibition at the fairgrounds. In order to enter, the participants had to go through the competition booklet and choose what they wanted to bake. Once finished, it was submitted for competition and judging.

"My baking is not bad, apparently," said Farrar, as she used to win first, second, third and fourth prizes in the competition.

The competition used to have a special category where everyone was expected to cook with the same recipe. Farrar used to

compete against her mother quite a lot. This one time, her brother Brian won the competition while competing against their mother and surprised everyone. "It was a lot of fun," she added.

Before deciding to become a professional chef, Farrar worked in various other professions, including a waitress and bartender. At one point, Farrar became a taxi driver and from there moved on to become a truck driver and worked for two and half years. She was also a dry machine operator and worked in a quality insurance lab at the same place. From

there, she started to work in nursing homes and retirement homes.

Katrina MacGowan, co-head chef of L'Auberge de France, said that Farrar's apple pies are phenomenal. And she should know. MacGowan is the daughter of Farrar and has worked in the restaurant for 13 years. MacGowan used to go to nursing homes and helped her mother by making apple crisps as dessert and everyone at the nursing home loved it.

While becoming a cook, Farrar has had to overcome a lot of challenges. She was a

single mom for many years. Working and taking care of her children at the same time was quite the test she had to overcome. Soon, she remarried and was able to go to school for her culinary experience.

Farrar offers advice to new students wanting to take the culinary program at Loyalist. "You definitely have to have passion for food."

She believes someone needs to love baking and cooking, otherwise they will be frustrated while trying their best to become a cook or a chef.

Taking the sting out of bee misinformation

By Luke Best

With the warmer weather coming, many seasonal changes come with it, flowers are blooming, birds are singing and the bees return, much to the displeasure of many.

There is a lot of misinformation when it comes to bees, and Quinte Bee Rescue's Curtis Hardy wants to stop the stigma.

"People have irrational fears and I find that irrational fears are born out of lack of knowledge and understanding. You need to understand what they do and why they do it," Hardy says.

Hardy works full time as an aircraft mechanic, but bees have quickly become a passion of his. Most people will say that a hobby slowly crept up on them until it's a key staple of their life, but for Hardy it hit him like a Mack truck, dead on in the centre of his forehead.

"I told my wife, 'Hey I want to buy a beehive.' She goes, 'Okay, go right ahead' and the guy I bought the beehive from ran Quinte Bee Rescue before me." He was looking to step out of the business and asked Hardy if he wanted to take over. After going along on a few cut outs, he knew it was for him.

A cut out involves going to a property where bees have formed a hive within the walls, roof or any part of a structure. Hardy will come to the property and open up the walls to get to the hive. He will assess the health of the bees and decide if it is safe for them to be removed at that time, or if they will have to wait.

"I get five to 10 calls every year and I get a lot in the fall because they're more active in the fall," Hardy says.

Trying to remove the bees as the weather is getting colder is a death wish. The bees are more aggressive and if they have to try and form a new hive that close to winter, they will die.

"But if they don't, then I'll come back and get them in the spring," Hardy adds.

Once the bees are removed, Hardy will take them to his property and attempt to quarantine them.

Bees are considered livestock and are semi-social creatures. Left alone, they are very susceptible to mites and diseases. In a patch of flowers, they can easily pass illnesses between hives and devastate a local population, so many beekeepers will go out of their way to rescue wild hives to be able to properly manage and monitor the local population.

It's not uncommon for a beekeeper to expand rapidly. Most will start off with one or two hives, then the next year, immediately be ready for more. They seem to quickly fall in love with the hobby and taking care of a small flying family.

"For an insect that has less than a million neurons in its brain, and breathes through its skin, can only communicate through scent and movement, the complexity of how they live their lives, how they can shift the entire focus of the hive just through the length of the day, the temperature, when they mate, when they expand. "When there's smoke in the hive, how do they know, (a) that a fire is; (b) that it's coming towards them, (c) to get ready quick enough to have enough resources to be able to start up a new hive in a new location, and then quickly turn that off and then redeposit all those and then go build their daily life. It's just amazing to me."

However, Hardy wasn't always a fan of insects, having just started beekeeping five years ago. He recalls what really turned him around on bees. "My second son had been born with some massive brain injuries. He was non-verbal and non-mobile and they told me that he'd never eat orally or express emotion and he did those things.

"I've always had a problem with bugs, stinging insects in particular. I had to stay up all night for the first six months of his life because we'd switch back and forth between me and my wife, and every three hours, we would have to give him anti-seizure medication and stuff like that, so I got very, very addicted to watching whatever the heck had my fancy for videos. "I watched a guy, 628 Dirt Rooster on YouTube, and he does bee rescue. I'm like, that's cool. You know what, I like being self-sufficient, maybe I should do bees. If my son can get over his shit, I can get over mine."

Hardy shares his knowledge of bees with anyone who will listen. His wife



Photo by Luke Best

Curtis Hardy of Quinte Bee Rescue. Hardy works to remove live bees from structures.

suggested getting a plaque put on his chest saying that his secret safe word is 'petunia', so if he rambles on too much about bees, you can tell him to quiet down. Among those who like listening to what he has to say are young students. Hardy has talked to 500 to 600 students at various schools, aging from kindergarten to Grade 7. He doesn't have a script to follow or a structure but instead lets the children ask questions after showing them a hive and describing the lifestyle of bees. Common questions are a lot of hearsay and rumours about bees. The kindergartners often ask where the king bee is, to which the answer

is, there isn't one!

Hardy will do all he can to make everyone feel comfortable, going as far as putting some of the live male drones into his mouth, so the kids can see them harmlessly running around on his tongue. The males don't have stingers so there is no fear of being stung while handling them. "You can't look at someone and say 'you're stupid' for having a fear. Comfort comes from understanding, and I try to get as much understanding out there as I possibly can."