

THE ISLANDER

Newsletter of the Christian Island Cottagers' Association

NEWS & FEATURES

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Back To The Islander!

BY ANDREY SPIWAK

The Islander Newsletter has taken on various forms over many decades. The first issue, "The Island Omnibus," was published in 1964, followed by "The CICA News" in 1965. Beginning in 1990 "The Islander" has been circulated. There is a long list of individuals who have taken on the responsibility of creating The Islander Newsletter. They have all contributed well to sharing information to our association. With this edition we carry on the tradition of providing an entertaining platform to communicate with cottagers and share in the history of cottage life on Christian Island. This edition owes a big thanks to Keith Burrows for believing in the idea of the Islander and continuing the tradition!

OPENING WEEKEND CHECKLIST

SOURCE - COTTAGE LIFE



It's time to open the cottage, making the first visit one of the most chore-filled weekends of the year up here. But there's no reason it must be all work and no beach. Sure, there are things that absolutely need to be looked after, but not everything is urgent. So, to make sure you have time this weekend to relax on the deck, beer in hand, the following is a simple checklist of tasks you absolutely need to do so you can make the most of your opening weekend.

Before you go

There's nothing worse than arriving at the cottage to realize you've forgotten something. Sure, you'll always need to make one more trip to the hardware store, but the better prepared you are, the more quickly you'll be able to kick back and relax. Try to remember all and any keys you'll need. Track them down and make sure you bring them with you. Put a tool kit together. You will need tools. Figure out which ones you're going to need and pack them. And don't forget the duct tape! Gather some cleaning supplies. You're definitely going to need to do a little bit of cleaning. Even if all you do is wipe off the deck chair, you'll need to have the right equipment to do it!

On arrival

There's no telling what could be waiting for you when you arrive at your cottage property, especially if you haven't been there all winter. The first thing you'll want to do is look around for any outdoor or indoor issues that need to be fixed. Check for any damage to power lines, phone lines, the chimney, the deck, the dock, windows, screens, and under the cottage at the posts, pads, and beams. After surveying your property, head inside and check cupboards and counter tops for signs of mice or other animals and look for any water damage that may have occurred over the winter.

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Benjamin Franklin

OPENING WEEKEND CHECKLIST

Continued...

Tuning up

Before the relaxation begins, start the cottage season off right with a few minor chores that will make sure everyone is safe and sound for the summer. Replace batteries in smoke alarms and carbon monoxide detectors; make sure your fire extinguishers are charged; replace batteries in any flashlights; clean the eaves troughs; clear any large branches off the building and trim any that may have become too close to your cottage over the winter; & replace any filters that may need to be changed.

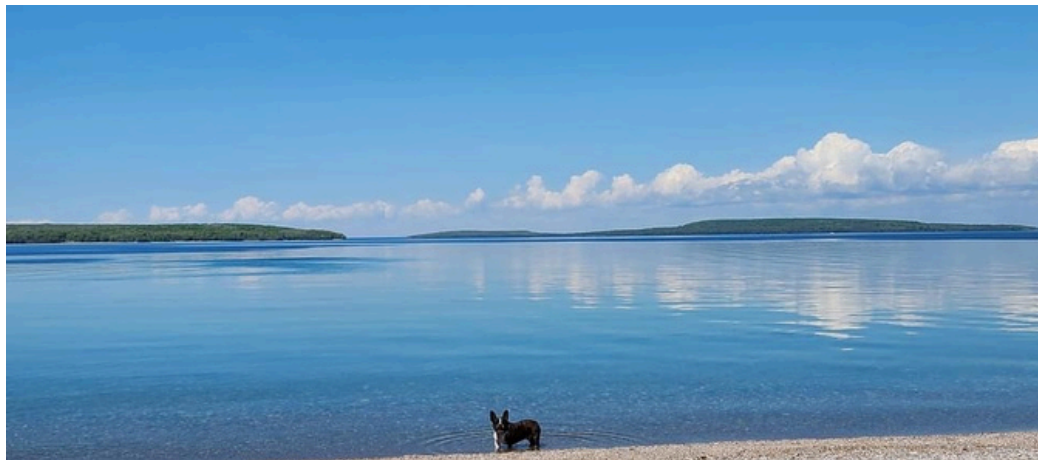
Turning on the taps

Perhaps the most involved part of opening the cottage is getting your water system going. If you have a pump that draws directly from the lake, here are the steps to get it up and running. Inspect all lines for signs of damage. Replace the pump's filter. Prime the pump. Open a cold-water tap in your cottage and be sure the cold-water valve to your hot water tanks is closed. Switch on the water pump at the panel box. Open all valves between the pump and your cottage. Open all cold water taps to remove air from the system. Close all the taps and look for leaks and hissing.

Turning on the hot water

Once your water's running, you need to fill your hot water tank with water before turning it on. It's simple, really, but there are a number of steps you should follow to ensure you do it right. Be sure the hot water tank is off, and all your taps are closed. Connect a hose to the drainage valve and run it outside. Open that tap. Open a hot water tap. Close the drainage valve. Turn on the cold-water intake to fill the tank. Watch the open hot water tap. Once water is flowing through it, the tanks is full. Turn on the hot water tank and watch for leaks.

That's it! Now time to relax!



Dog Reminders For The Upcoming Season

- Leash your dog when not on your property; anytime you leave your cottage your dog must be on a leash and under your control.
- Poop and scoop; always have poop bags with you when on a walk and don't leave evidence your dog just went #2 on a trail or road.
- Always keep an eye on your dog; don't let it leave your property and wander to other cottages. Not everyone is comfortable with dogs running up to them, especially small children.
- If your dog does leave your property please go after it and get it under control. If there is an incident with another cottager, apologize and please don't be combative.
- Keep your eyes open for island dogs; they usually can be found unleashed on their properties, often at the end of driveways looking at the road. The island is their home and they like to roam around. Please watch out for them in large groups, especially when walking with small children or your own animals.
- Respecting other people's space is an important part of being a cottager on Christian Island; keeping this in mind will help ensure everyone will have a great summer.

Thank you for your understanding! If there are any questions please contact CICA at info@islanderonline.ca.

Fun Fact Corner:
Niijii means
'friend' in Ojibwe.



COTTAGE CREATIONS

“GRILLED FLANKSTEAK WITH PEPPERONATA”

Prep Time: 10 minutes Cook Time: 50 minutes Serves: 6 people

SOURCE - TRAEGAR CANADA

Ingredients

1/4 Cup Olive Oil
 2 Tablespoon Red Wine Vinegar anonymous
 2 Tablespoon Brown Sugar
 2 Teaspoon Sea Salt
 1 Teaspoon Fennel Seed
 1 Teaspoon Paprika
 1/2 Teaspoon Freshly Ground Black Pepper
 2 Clove Garlic, Crushed
 1 Flank Steak
 5 Bell Peppers, Mixed Colors
 5 Tablespoon Extra-Virgin Olive Oil
 1 1/2 Teaspoon Kosher Salt
 1 Yellow Onion, Thinly Sliced
 2 Fennel Bulbs, Stalks And Cores Removed, Thinly Sliced
 2 Clove Garlic, Minced
 1/4 Teaspoon Red Pepper Flakes
 2 Tablespoon Capers, Drained
 2 Tablespoon Sherry Vinegar

Steps To Follow:

For the Marinade: Combine the olive oil, vinegar, sugar, spices, and the garlic in a baking dish that is large enough to hold the flank steak. Stir to combine.

Add the flank steak to marinade and turn to coat. Cover with plastic wrap and refrigerate for 1-8 hours. Remove the meat from the refrigerator one hour before grilling.

For the pepperonata, when ready to cook, set temperature to High and preheat, lid closed for 15 minutes.

Line a baking sheet with aluminum foil.

Place the bell peppers in a large bowl. Drizzle with 1 Tbsp of the olive oil, sprinkle with a teaspoon of salt and toss until the peppers are well coated. Transfer to the prepared baking sheet.

Roast for 15 minutes on the grill, turn the peppers, and continue roasting until the peppers are charred and soft, with their skins beginning to peel away, an additional 20 minutes.

Return the peppers to the large bowl, cover tightly with plastic wrap, and let sit for 10 minutes. When the peppers are cool enough to handle, remove the stems, skin, and seeds. Cut the flesh into rough strips and set aside.

In a large saute pan over medium heat, warm the remaining 4 Tbsp olive oil. Add the onion and fennel and cook, stirring occasionally, until softened, about 8 to 10 minutes.

Add the garlic, crushed red pepper, and ½ tsp salt and cook, stirring constantly, until fragrant, about 1 minutes. Stir in the capers and vinegar and allow the vinegar to reduce for 1 minute. Remove from the heat and stir in the roasted peppers.

Taste and adjust the salt and pepper as desired. If using immediately, finish with a generous drizzle of extra-virgin olive oil.

To grill the steak, set the temperature to High on the grill and preheat, lid closed for 15 minutes.

Remove the steak from the marinade and pat dry with paper towels. Place on the grill and cook, turning once, until the internal temperature reaches 135 degrees for medium-rare, about 10 minutes per side.

Remove from the grill and allow to rest for 10 minutes before slicing.

Serve flank steak with the pepperonata. Enjoy!



"...an aggressive plant that spreads quickly & out-competes native species for food & water."

WHAT ARE PHRAGMITES?

SOURCE - GEORGIAN BAY FOREVER

Georgian Bay is home to some of the Canada's most pristine coastal wetlands. Many creatures and organisms depend on these wetlands for life-sustaining activities like food and foraging, nurseries, spawning, shade, and shelter. Invasive Phragmites is a significant threat in Ontario and we are particularly concerned about its effects on the health of Georgian Bay's coastal wetlands.

- Very successful invasive grass/plant (reed from Europe) that spreads easily and out competes native plants
- Although typically thought of as marshy, this plant thrives in many conditions (even harsh) and has no natural controls
- Nutrient bully, disperses chemical from roots that harm other plants
- Frequently grows densely and develops into LARGE Mono-Dominant stands where it is an impossible habitat for the survival of many native species – virtual 'Dead Zones'.
- Can grow in excess of 15 ft. high blocking views, access ways to waterfronts, and creating municipal visual hazards
- Seeds and stolons are easily distributed by wind (10 km radius), flowing water, and through human interaction usually from moving heavy equipment.
- Spread is rapid and facilitated by road construction where you often see stands of Phragmites in culverts and ditches
- In Ontario, it is illegal to import, deposit, release, breed/grow, buy, sell, lease or trade invasive Phragmites (*Phragmites australis* subsp. *australis*). More info at Ontario.ca
- Difficult, but not impossible to stop. The more we leave it, the more difficult and expensive the clean-up of the invasive Phragmites will become.

For more information, please visit georgianbayforever.org.

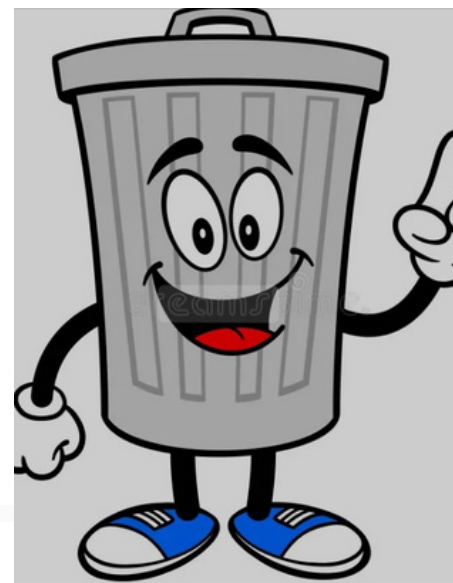
GEORGIAN BAY
FOREVER



Protecting your water.

GARBAGE & WASTE REMINDERS

A friendly reminder that cottagers need to take responsibility and maintain the cottage garbage bins to keep them clean. Cottagers are jointly responsible with other cottagers with whom you share the bin to keep the containers clean, painted and in a state of good repair. Cleaning the bins is not the responsibility of the BFN Waste Management team. Please remember to close bins to discourage wildlife from gaining access to the garbage.



1. Garbage pickup is on Monday and Thursdays
2. Cottagers at BSB and Lighthouse must place their garbage within the bin that was assigned to them, with one garbage can per cottage.
3. Any more causes overflowing and a mess which attracts animals.
4. No loose waste of any kind must be deposited in the bins. All garbage must be in black garbage bags.

Composting:

If you can, please compost. Composting will keep fewer 'delicious' smelling items out of the garbage bins. You can use sealed compost bins or the more traditional open composts but please compost only non-protein items so that pets don't get into the pile. If you compost, please remember that certain items such as chocolate, onions, and grapes are poisonous to dogs and are perhaps best kept out of the compost.

-
1. Recycling pickup is on Wednesday.
 2. Please use clear large bags or blue recycling bags and place recycling beside the garbage bins
 3. Recycling includes: glass, clear plastic (with a 1 or 2 label in the triangle on the container), aluminum cans, paper and folded cardboard
 4. Please rinse out glass or food containers as best as possible.



Rosemarie Hackenberg

A cottage owner on Big Sand Bay, she passed away on October 19, 2022, at the age of 86.

Rod Henderson

A cottage owner on Big Sand Bay, he passed away on March 13, 2023, at the age of 79.

Dolores Casey

A cottage owner on Big Sand Bay, she passed away in 2023 at the age of 94.

Gord Martin

A cottage owner on Lighthouse Point, he passed away on November 28, 2023.

James Ellis Park

A cottage owner on Big Sand Bay, he passed away on December 11, 2023, at the age of 73.

Vernon Denholm

A cottage owner on Big Sand Bay, he passed away on June 24, 2023.

Eileen Harris Lyons

A cottage owner on Big Sand Bay, she passed away on July 4, 2023.

John Wingrove

A cottage owner on Lighthouse Point, he passed away on December 5, 2023.

Geoffrey Norris

A cottage owner on Lighthouse Point, he passed away on June 26, 2023.

Kenneth Milton Upper

A cottage owner on Big Sand Bay, he passed away on August 24, 2023, at the age of 94.

Lloyd Douglas Reed

A cottage owner on Big Sand Bay, he passed away on May 4, 2025, at the age of 87.

MEMORIES OF CHRISTIAN ISLAND

'Island In The Sun' By Teresa Howes

Retirement, like graduation, marriage or having your first child, is a significant juncture in one's life. Upon retirement, I found myself reflecting on my life - my history, future, and those people and places you trust will be constants in your life. The constants in my life are my husband Steve, my six siblings, and until very recently, my parents and a dearly loved uncle along with my cherished grandmother, who have passed away. There are places in life that are also constants. One is my cottage on Christian Island on Georgian Bay. The cottage has been an instrumental part of my life since I was three years old. Now, almost sixty years later, the cottage remains an important place in my life.

My island perspective is somewhat different from the average person's as I am physically challenged by cerebral palsy. As a child, I was physically able to join in on most activities with family and friends. However, as I aged, my limitations became more pronounced, which affected my experiences at the cottage.



Our first cottage which was bought around 1965, was located on Big Sand Bay. Eight years later my parents sold it and bought a cottage on the lighthouse side, which has been our family cottage ever since. There were a few drawbacks to Big Sand Bay, which I assumed factored into my parents' decision to sell that cottage and buy on the Lighthouse side, the main one being that there was no electricity. This made cooking and refrigeration a challenge. Food was stored in coolers and in a well which was out back of the cottage. We cooked on a Coleman stove with propane. To clean dishes water was carried up from the beach. There was no inside washroom. We had an outhouse out back of the cottage. This made it difficult with young children, especially with my mobility challenges. Given that we were a large family, and extra friends were invited up, cooking and cleaning did not come easy. Of course, these chores were largely left to my mother as soon after dinner, the children quickly took off outside to play. In the evening, kerosene lanterns were lit, or flashlights were used. As one can imagine, we turned in rather early while at this cottage. Otherwise, we were somewhere along the beach at a bonfire. I have many good memories of the time spent on Big Sand Bay. We knew so many families along the beach. My parents visited with adults, and there were lots of children of all ages to swim and have fun with. It seemed as though every night someone would have a bonfire. Many fellow cottagers have become lifelong friends.

I was eleven when my parents bought the cottage on the lighthouse side. We named it Toola which it is still called today. Just like Big Sand Bay, the beach is beautiful, and the water is clear with a sandy bottom. I was sad leaving my friends on Big Sand Bay. A major advantage of the Lighthouse Side was that it had electricity. We could cook, there was a fridge, stove and lights. Plus, we now had an inside washroom including a shower! You don't realize how much you depend on electricity until you don't have it.

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MEMORIES OF CHRISTIAN ISLAND

I didn't know many people on the Lighthouse side but within a few weeks I met a group of kids that I hung around with for that first summer and many summers going forward. In the 1980's my parents decided to pass ownership of Toola on to those of their children willing to take it on. Four of my siblings took over ownership. At that time I was attending university and not in a position to commit financially with the others. But I was glad that the cottage remained in the family and am thankful that Stephen and I were welcomed up to the cottage each summer. I doubt our Toola is vacant for any one night during July or August, and most of June and September as well. I love that it is popular and enjoyed by family and friends. I have visited the Island every year except two years, and this was due to the pandemic restrictions of 2020-2021. As a child, there were not many rules of the road on the Island. People were often seen riding on the hood, or roof of cars. Seat belts or speed limits weren't enforced. I don't think it was even mandatory to have car insurance or even a driver's license. Many teenagers learned to drive a car on Christian Island.

Today all that has changed. All the rules of the road enacted on the mainland are enforced on the Island. During the sixties, there was one small store, or more like a stand, where items one could purchase were limited to cigarettes, pop, and possibly bread. Today there are two fair-sized stores, with quite a selection of goods. There are also a couple of gas stations. For many years electricity was only at the Lighthouse side of the Island. Back then we plugged our telephone into a telephone pole in order to make a phone call. Later, we had a party line, then our own individual phone number. Cottagers still rely on landline phones as wireless service is limited. When visiting the Island today, I often find myself sitting on the front deck, staring out at the beach and bay, flooded by childhood memories of the many summers enjoyed on the Island.



I wonder where the time has gone? It seems like yesterday I was running down the beach, swimming, boating or hanging out with kids. Currently the fifth generation, my great nieces and nephews are enjoying summers at Toola. I wonder how many more generations will continue. Only time will tell. A part of me feels a great deal of sadness for all the time that has passed; loved ones who are no longer with us; and lastly, for the physical abilities I have lost. In some ways I feel like a different person than that child who ran down the beach swimming and played with my peers. I feel very limited physically on the Island. I now require a walker to help with stability and I use a scooter to travel any distance. Since the Island is very sandy I am unable to use these mobility aids, and I require assistance when walking anywhere. Regardless, I still love Christian Island. It's a part of me.

Teresa Howes lives in Toronto with her husband Steve and still loves visiting Christian Island.



CONTACT INFORMATION



info@islanderonline.ca



islanderonline.ca

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CICA MEMBERSHIP

<https://www.surveymonkey.com/r/CICAmembership>

SOCIAL COMMITTEE

info@islanderonline.ca

Want to join our committee? Have ideas for social engagement? Let us know!

NEWSLETTER

info@islanderonline.ca

We want to hear from you! Send to us your newsletter contributions today!

BEAUSOLEIL FIRST NATION

<http://www.chimnissing.ca/>

<http://www.bfntourism.ca>

GEORGIAN BAY FOREVER

<https://georgianbayforever.org/>



CALL FOR SUBMISSIONS

Share your views, insights & experiences of the Island with other cottagers. Share topics related to community events, highlight member accomplishments, birthdays, anniversaries, memorials, stories, recipes, & photographs,

If you are interested in contributing to the Islander Newsletter, please send submissions to info@islanderonline.ca as often as you wish. All members are encouraged to submit. Please include the author name with a submission.

All materials submitted are subject to editing for content & space considerations at the discretion of our publishing team.

NEXT EDITION

Fall/Winter 2025

Submission Deadline - September 30, 2025



CICA LAND ACKNOWLEDGEMENT

The Christian Island Cottagers' Association serves the cottagers of Christian Island. We operate virtually and, on the land of the Beausoleil First Nation who call the island G'Chimnissing. G'Chimnissing has been a site of human activity for 15,000 years and the Beausoleil First Nation are Anishinabek custodians of these lands. We would like to acknowledge the sacred domain on which we enjoy our cottages and operate as a community organization.