MESSAGE FROM THE PRESIDENT

-- David Latter --

In June we wished for hot, dry weather. It was not to be. But September and October looked to be the best months of the summer. Better late than never.

It has been a hard slog for the celebrations on the lake this summer. The Canada Day boat parade organized by Stephanie Joiner got off to a good start. There was a lot of reaction from the cottagers along the main channel. All was going well until a squall blasted the parade and drove all the participants home to shelter and dry clothes.

It got worse at the Regatta. A high of 15° C and intermittent rain tried to put a damper on the proceedings but the young participants gamely rose to the occasion and turned what could have been a miserable day into an artistic and financial success. Thanks to everyone who attended, participated and socialized. And special recognition for Kelly Moore and her team who organized the event and managed well in the adverse conditions.

This fall we are trying, with the support of the Archipelago, to have the public trailer storage area beside the tennis, court cleaned up. This will free up more public parking and address what has become an eyesore. Abandoned trailers will be removed sometime this fall. Those of you who use this area to store your trailer, are asked to leave an identity tag in a water proof bag, on your trailer.

Loons are an important part of the Healey Lake experience. Nancy Gilchrist, who has written an article on loons in this edition of Dock Talk, is interested in hearing from everyone who observes newly hatched loons and whether they survive until the fall migration. Next summer we are asking our members to notify Nancy when, where and how many baby loons you see.

The Fall AGM passed a resolution requesting the executive, to hire an engineer firm to assess the current state of the Healey Lake Dam (West section). It has developed several small leaks in the last two years.

It has not been possible to make a visual assessment this year as water has been flowing over the dam all summer. We were hoping that a professional review could be conducted sometime in the fall.

Since the AGM however, MNR has advised the following;

"The Healey Lake Dam is the property of MNRF and unless the Healey Lake Property Owners Association wishes to acquire ownership of the structure MNRF will not authorize the association to sponsor an inspection of the dam at this time."

This is a disappointing development. The HLPOA has a vested interest in maintaining the integrity of the dam. It is just one of several thousand dams in the MNR inventory.

The executive is following up to see if it can change this decision as no investment from MNR was required.

Unfortunately Debbie Slaughter our new treasurer is moving from the lake. We are again looking for a volunteer to fill this position.

Thanks to Dave Duggan we have launched a re-designed web site in early August. We hope you find it easier to navigate and helpful in finding out events and stories of interest on Healey Lake.

If you have any suggestions for making it more user friendly and effective we would like to hear from you.

Happy hunting for those who are interested. Have a safe fall on land and water.

If there are any issues on particular concerns that need the attention of the Executive, please email me at dlatter@bellnet.ca or call my cell at 416 407-4965.



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HEALEY LAKE GOLF TOURNAMENT -- Joe Bamford --

A SUCCESSFUL ANNUAL EVENT!

A great time was had by all who attended this year's Healey Lake Golf Tournament. Where else could you have a pontoon boat pick you up and drop at your dock or relax on a bus run ride to and from Healey Lake listening to Canada's band "The Tragically Hip" on the bus ride back.



Participants enjoyed 18 holes of play on a beautiful golf course and all participants win a prize for playing.

Offering our greatest appreciation to all sponsors!

See you in 2018 for bigger and better!





HEALEY LAKE TENNIS CLUB

-- John Creen --

While the good weather lasted well into the fall, the nets have been stored away for the winter. Come spring, we'll be ready for another season!

We're hoping for increased interest and a better turn-out in 2018, with an aim to securing enough memberships and court booking fees to also cover equipment updates.

A BIG Thank You goes out to to Mariners Cove for once again looking after the court bookings in 2017.

As always we are looking for volunteers to cut grass, participate in general clean up, etc...if interested, send an email to imcreen@gmail.com

Thank-you,

John Creen





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-- Grant Walker - Ward 6 --

I have had three main initiatives this year besides the regular ongoing business;

1) Illegal Docks: At or Adjoining Access Points

This issue had to be addressed after a number of people asked or complained about this practice which has been going on for many years.

Before the township was formed, this property was crown land manager by the MNR When the township was formed, the 66 foot road allowances were transferred to the township. The access points remained under the purview of the MNR for a number of years until they notified the township resources were note available to maintain them.

The Township entered into a partner agreement with the HLPOA to keep them open. These areas are maintained for loading and unloading, guest parking and material delivery convenience and are NOT intended to be used as permanent boat docking areas.

Once the practice was questioned by a number of people, (especially after the trouble at Pine Bay), staff and I along with advice from our lawyers decided that in fairness to all residents of the township, the docks should be removed. We have tried to give residents and property owners ample time to comply with the changes.

I know of three complaints from the users of these docks;

- One observed that if all docks were removed from Kapikog Bay, there would be nothing. We agreed and with the help of your association, will be installing a dock similar to those at other access points on the lake.
- One wants to come to council to state his case which I arranged for the September meeting.
- One has sent a long and detailed letter with a list of objections — I am still gathering information to provide a fully informed response.

2) Vandalism at Pine Bay

At the time of writing, the vandalism seems to have stopped at Pine Bay. Our intent was to try and make a very limited space work for all who tried to use it. I believe we must share and look out for each other and unfortunately, that was not happening at Pine bay so we tried to fairly establish some rules to make it fair and equal for everyone.

3) Trailer Parking Area

Work on cleaning up the trailer parking area is proceeding slowly. I've heard that Charlie Smith reports the old ugly transport trailer will be removed soon. Our by-law enforcement officer is training on a new program for identifying trailers/vehicles from license numbers. We have notified people to identify what they park or remove it. We are getting advice from lawyers on the steps to take with things left after all our other efforts fail.

It is our sincere hope that after the area is cleaned up, we along with the HLPOA will have a system to prevent this situation from happening again. This initiative will provide additional space for use on unusually crowded or long weekends.

This is where we are at with those three projects for the year. I'm sorry some people are upset and I know change is difficult — but these issues had to be addressed, action needed to be taken and we have tried to make it as fair and painless as possible for all involved or impacted parties. At the AGM, one individual was quite concerned with the dock removals and thought when the property was originally purchased from the MNR, it included a dock at Kapikog Bay. I cannot find any official record of this, but I am prepared to convene a meeting with the individual, myself, staff and anyone else involved to review any material or transaction records we are not aware of.

I believe this is the last issue of Dock Talk for the year and would like to wish everyone a great fall and enjoyable winter season.

Frant Walker

If you have any questions or concerns, feel free to call me at +1 705 720 4422 or home/cottage at +1 705 739 3675 grant@olresources.ca



Well, the summer has sped by with lightning speed it seems. The weather has not been the greatest but true cottagers just love to be here and enjoy life no matter what Mother Nature brings us!!

The loons arrived on our lake in April and in the month of June have been successful with their nesting and have reared their young. Until recently, loons were thought to mate for life. Banding studies have shown that loons will sometimes switch mates after a failed nesting attempt, or even between nestings in the same season.

I have had 2 reports of loon family sightings, one in Pine Bay of a loon pair with one young loon and another of a loon pair (with 2 young) which was in the bay down by the Marina. An interesting fact is that a loon family can put away a lot of fish. Biologists estimate that parents and two chicks can eat about a ½ ton of fish over a 15-week period.

Many large lakes, particularly in areas with a higher loon population, have either small or large groups of adult loons that are not members of a breeding pair. Many of you I am sure have seen a group of 4 or more loons swimming together during the summer. These loons move around to nearby lakes throughout the summer, and on any one day, several or all of them may be in an identifiable group. Loon experts refer to members of these groups as "rogue loons" or "floaters".

Floaters are adult loons who don't have territories or mates. They are capable of breeding and sometimes take over a territory during the summer or in a future year. Floaters arrive soon after the territorial pairs arrive in the spring and stay on the lakes until fall migration. Not all members of a floater group are non-breeders. Occasionally, a member of a breeding pair from a small nearby lake flies to a large lake to feed and join the group for a time. Floater groups trespass into the territories of nesting pairs frequently. During the incubation period, the loon not on the nest typically joins the group and interacts non-aggressively with them. The group swims together, and it appears that the territorial loon tries to lead them out of the area. At times, the peaceful nature of the group becomes agitated and aggressive displays occur. Occasionally, both members of a territorial pair will join the group, particularly in late summer.

After the chicks have hatched, the floater groups pose a threat to the territorial pairs. When they approach a territory boundary or a nursery area, the pair moves out to intercept them and escort them away. The chicks are often sent into the weeds along the shoreline where they wait until they are retrieved by the adults. Floater loons sometimes kill young loon chicks. The purpose of these attacks is related to natural selection and is a common occurrence in the animal world.



In the month of September, group feeding is quite common as loons gather on larger lakes while migrating. Like many young birds, juvenile loons are really on their own after mom and dad leave at about 12 weeks after their birth.

The parents head off on migration in the fall, leaving juveniles to gather into flocks on northern lakes and make their own journey south a few weeks later. Once the juveniles reach coastal waters on the ocean, they stay there for the next two years. In the third year, young loons return north, although they may not breed for several more years (on average they are six years old when they start breeding).

Our loons will be migrating south sometime in the month of October to the area around the Gulf of Mexico. For the loons to be able to "take off" from any lake, the loon runs along the surface into the wind. The distance needed to gain flight depends on wind speed; in calm times the bird may run as far as several hundred metres before it gains enough speed to take off. Once in the air the loon can travel swiftly. Its relatively small wingspan (130 to 140 cm) carries it at average speeds of 120 km per hour during migration.

Next spring, we look forward to the loons returning to Healey Lake. They will return in pairs, when the ice starts melting, to their nesting grounds to claim their territory where we will once again have the pleasure of spending the summer with them.

Have a wonderful winter and see you in the spring of 2018!

Nancy

GEORGIAN BAY BIOSPHERE UPDATES -- CONTRIBUTED --

Forest Health Updates

The summer of 2017 was great for our trees! The wet conditions helped trees to grow and produce a bumper crop of seeds. However, warmer conditions in September and into October may also be good for forest pests, so before closing your cottage take a look at your trees and check for invasive species. The TOA's forest health webpage lists invasive species that are known to be in our area, including information on how to identify and manage them:

www.thearchipelago.on.ca/index.php/environment/forest-health

Water Quality Monitoring

The 2016 report includes Lake Partner Program data for each ratepayer association, including data summaries and trends, and recommendations for future monitoring. Give the report a read to understand water quality conditions in your area and compare it to neighbouring regions.

Read: Volunteer Water Quality Monitoring Program Report?





SOCIAL MEDIA -- Ron Hutzul --

DID YOU KNOW

The Association website is www.healeylake.org and that it is newly updated, highly informative and incredibly useful and informative?

In addition, Healey Lake has a presence on a number of popular social media sites. And while it's great to share all of your Healey Lake adventures with family and friends, it's nice to see what others on the lake are up to as well.

When posting, be sure to use the hashtag #healeylake





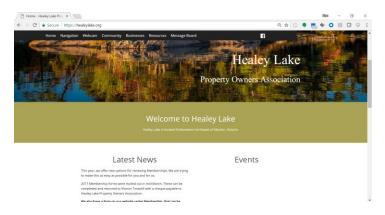
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WEBSITE UPDATE -- Dave Duggan --

As many of you may already know, we launched the latest updates to the Healey Lake website update in August.

The website has a clean, refreshed look and some great new background pictures from cottage owner Andy Zeltkalns. It is our plan to update a few pictures each year. Almost everything that was on the old website is included in the new website - you just may have to go look for it!



The Lost & Found, Guestbook and Buy & Sell have now all been merged into the Message Board. When you submit an item for the Message Board, it needs to be approved before it appears on the website. This is to prevent any inappropriate messages appearing as happened a few years ago. If you don't see your item appear, please just drop me an email at davejduggan@me.com. Usually any delay in approving an item is due to email receipt quantity.

PHOTOS & VIDEO

In the last few months we have added Pictures under the Community Tab, which include some great old pictures from Dan MacLeod. We have also included YouTube videos which can be found below the pictures.

A big thank you to Charlie Smith for hosting the Webcam. Most of the time the webcam works great but when it does not, it is Charlie who helps 'right the ship'. I don't know if we will be adding back a 2nd webcam. Finding the right location on a year round property is tricky, and the setup and periodic maintenance requires someone with moderate computer knowledge.

FEEDBACK & COMMENTS

Please reach out to the Latters or myself if you have any ideas. If you have any other suggestions for website content, info or improvements, please let me know.

COTTAGE WATCH

-- Richard Martin --

As I spent this past weekend dodging rain drops and stacking the last bit of winter fire wood, the thought of getting the snowmobile out for a cottage watch run seems a far way off.

That being said, we do still need a group of volunteers that are willing to spend a couple of hours a month, during the winter season to help monitor the cottages on our lake. As in years past, all paid HLPOA members receive 'free' cottage patrols of their properties to identify any unusual activity or safety issues that may arise during the winter months.



It is well known that many cottages are closed up, making them easy targets for break-ins. Monitoring the properties regularly with cottage patrols helps keep our lake community aware of what's happening even when cottagers have left for the season. We ask that each volunteer spends time each month through the winter patrolling their assigned cottages and provide a report if there is anything unusual noticed (so we can notify the cottage owner).

Depending on ice conditions this usually starts in January and runs through March. If you were part of the cottage watch last year I will be contacting you shortly to see if you are still interested this season. If you haven't volunteered before and are interested in helping out or have any questions about the cottage watch program, feel free to reach out.

I can be contacted by email at mooseslodge@gmail.com or by cell at +1 416 450 4000. I expect to be dropping off patrol lists in late December/early January depending on lake conditions.

Richard

MEMBERSHIP UPDATE

-- Sharon Tosswill --

Hello everyone – I hope you all enjoyed a great time at the lake this summer! And for all those winter cottagers, here's to a great one for you as well.

Membership for the 2017 season is currently at 203.

If you would like to have cottage watch this winter and have not paid please do so promptly so the correct numbers can be given to Richard. The closing date was Thanksgiving.

Click the button below or click visit: www.healeylake.org



Cottagers paying via PayPal must send their completed membership forms. Send signed forms to Sharon.

Membership Rates for 2018 are projected to be;

Cottage Owner: \$40.00 Associate Member: \$20.00

Please email question or inquiries to Sharon Tosswill:

Sharon tosswill@hotmail.com

THE LAST WORD -- Ron Hutzul --

Its hard to accept that it's necessary to include this AGAIN, but consideration for fellow Healey Lakers in the use of shared resources has always been a part of cottage life. Let's hold everyone accountable to ensure we can ALL enjoy the shared resources provided & maintained by the HLPOA.

The owner of this boat CONTINUES to use the shared public dock for personal boat docking.



"THE LAKE-ED CHEF"

-- Ron Hutzul --

BEEF AND SQUASH CHILI

Cook Time: 90 minutes – serves 4-6

INGREDIENTS

	1 dried ancho chile	1 (12-ounce) bottle lager	
	1 dried pasilla chile	1/2 acorn squash (scrubbed)	
	3 cups chicken broth	sliced into thin wedges, ther	
	3 tbsp vegetable oil	into 1" pieces	
	1 pound boneless beef chuck	2 tbsp fresh lime juice	
_	roast, cut into 1/2" pieces	2 tbsp pepitas	
	Salt & Pepper	1 cup Sour cream	
	1 onion, finely chopped	1 Avocado - chopped	
	4 cloves fine chopped garlic	Sliced red onion (for serving)	
	2 teaspoons ground cumin	2 lemons: 1 juiced, 1 cut into	
	1 tsp dried oregano	wedges for serving	

DIRECTIONS

- 1. Toast chiles in a dry small skillet over medium-high heat, turning occasionally and pressing down to help them make contact with the pan, until darkened in color and beginning to soften, about 3 minutes. Transfer to a bowl and cover with 2 cups boiling water; let sit 30 minutes to soften. Drain; remove seeds and stems. Purée chiles and broth in a blender until smooth, about 1 minute.
- 2. Once chiles have soaked 10 minutes, heat 1 tablespoon oil in a large heavy pot over medium-high. Season beef with salt and pepper and cook, stirring occasionally, until browned all over, about 5 minutes. At this point, quite a bit of liquid will have accumulated; continue to cook until it has evaporated, about 3 minutes. Transfer beef to a plate.
- Add 1 tablespoon oil to pot, then white onion and garlic; season with salt and pepper. Cook, stirring often, until softened, 6–8 minutes; onion juices will help loosen anything left on bottom of pot. Add cumin and oregano and cook, stirring, 1 minute.
- 4. Return beef to pot and add beer. Bring to a boil, reduce heat, and simmer, stirring occasionally, until almost completely reduced, about 4 minutes. Add chile purée, season with salt and pepper, and bring to a boil. Reduce heat and simmer until liquid is slightly thickened and meat is tender, 20–25 minutes. Add squash; cover and cook until tender, 10–15 minutes. Stir in lime juice.
- 5. Meanwhile, preheat oven to 350°F. Toss pumpkin seeds and remaining 1 teaspoon oil on a rimmed baking sheet; season with salt. Bake, stirring occasionally, until golden brown, 8–10 minutes. Let cool.
- 6. Serve chili topped with sour cream, avocado, red onion, and toasted pumpkin seeds.

Stay Connected: Visit <u>www.healeylake.org</u> for the latest news and updates!



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