

175 people attend Gesgapegiag March



Gilles Gagné

Photo: Gilles Gagné

GESGAPEGIAG – The Gesgapegiag Health and Community Services Centre, Wejgwapniag School and the Gesgapegiag Police Department hosted a memorial walk on June 4 to honour the 215 children who did not return home after attending the Kamloops Residential School. The purpose of the march was also to remember the many children who died in the residential school system. The march started at the Wejgwapniag School and ended at the softball field. The event was attended by people of all ages and by a number of Non-Natives. *SPEC* will publish a broader coverage of the event in its next issue.

Sylvain Roy resigns from PQ caucus

Gilles Gagné

CARLETON – Sylvain Roy, Member of the National Assembly for the riding of Bonaventure, announced on June 4 that he is withdrawing from the Parti Québécois caucus, effective immediately, because he no longer trusts the leader of the party, Paul Saint-Pierre-Plamondon.

Sylvain Roy refers to an incident that led to his departure from the party caucus, without explaining the incident.

The Gaspesian politician recently voiced a position that was opposed to the Parti Québécois stand on Cegep education. The party supports the francization of all Cegeps, something Sylvain Roy is opposed to, however, Mr. Roy did not specify if his position on Cegeps has something to do with his decision to sit as an independent. He says that



Photo: Courtesy of Sylvain Roy's office

Sylvain Roy

he will keep serving his constituents until the end of his term which is the fall of 2022.

Mr. Roy was first elected in September 2012, and re-elected in April 2014 and October 2018. He was a sociology teacher at the Carleton Cegep prior to his political career.

He was being treated for throat cancer during the last electoral campaign.

CASA volunteers come to the aid of the Manor

Cynthia Dow

“I saw the call for volunteers on Facebook, and I just had to do something,” Ashley Renouf told *SPEC*. The Richmond Manor, a non-profit residence for seniors in New Richmond, had put out an urgent plea for cooks in the wake of the departure of several staff members earlier this spring.

In fact, some local organizations have been struggling to find cooks recently. There seems to be a lack of resources in food preparation.

Ashley approached her employer, the Committee for Anglophone Social Action, and asked if there was some way they could help. CASA came up trumps. The organization asked all their employees if they would like to help, and six women came forward to take on two days a week in the Manor kitchen.

“I love cooking anyway,”



Photo: CASA

CASA's cooks! From left, Madelyn Hayes, Sally Walker, Kathy Gallon, Rebecca Renouf, Ashley Renouf and Cindy Carney.

Ashley noted, “I had been cooking for seniors at Family Ties monthly for some time.” For her shift, she has to leave her home before six in the morning and returns about

6:30 at night.

Asked what she likes best about her long days at the Manor, Ashley noted how appreciative the seniors are. “They stop into the kitchen

and say, ‘Oh, it’s the CASA bunch!’ They thank us for coming and tell us how much they enjoy the meals. They love the desserts!”

CASA’s Executive Direc-

tor, Kim Harrison, told *SPEC* that CASA had also received a letter from the Manor, asking if they could help with ongoing financial woes. In particular, the Manor was looking for funding opportunities that would help supplement salaries, as the current salary scale cannot compete against salaries and benefits offered by other employers.

“I was so pleased to see our employees step up,” Ms. Harrison said, “They even went in on the long weekend to cook. Of course, some of them knew the seniors at the residence because of their involvement in the CASA Wellness Centre activities.”

For his part, President of the Board for the Manor, Dwight Coull, said, “This help from CASA has been much appreciated in these trying times. It’s such a challenge to find staff right now, and we’re working hard to get more support from the government.”



**Each vaccination
brings us closer to this moment.**

Follow the vaccination sequence
planned for your area, and book
an appointment online at

[Québec.ca/COVIDvaccine](https://quebec.ca/COVIDvaccine)

Police report

A 60-year-old man from Pointe-à-la-Croix, Lucien Grenier, died on May 30 when the car he was a passenger in collided with two moose at approximately 10:40 p.m. on the Chemin de la Petite rivière du Loup in Pointe-à-la-Croix. “According to the police officers who intervened at the accident site, the driver only sustained minor injuries but the passenger was unconscious from the impact. He was still unconscious in the ambulance. He was pronounced dead upon his arrival at the hospital,” explains Sgt. Claude Doiron, spokesperson for the Sûreté du Québec. The two moose also died as a result of the collision. “The investigation is completed since there was no foul play in that accident. Speeding was not a factor. The two moose just appeared in front of the car,” adds Sgt. Doiron.

The Boucherie-Charcuterie du Havre of Caplan was heavily damaged by a fire in the wee hours of May 30. An electrical problem is suspected as the cause of the fire. The butcher and shop formerly located in Caplan east had just relocated to the town’s centre in the building of the former Restaurant Gaspésien. “We were called to assist the firefighters briefly but the situation was under control after a short while,” says Sgt. Claude Doiron. Owner Fernand Robichaud had moved his business from Caplan east to that building just a couple of weeks prior to the fire. It had, in fact, been officially opened five days before the fire. It will be renovated. Damage is concentrated in the kitchen area. Mr. Robichaud is also installing a restaurant-pub in the building. A Gofundme campaign was launched by a Caplan citizen to support Fernand Robichaud. The goal was set at \$20,000. Mr. Robichaud is very moved by the support of his clients. The butcher shop will return to its original location in Caplan east during renovations.

The Federal Department of Fisheries and Oceans has prohibited shellfish harvesting in three Gaspé Peninsula areas: Miguasha, Port Daniel and in a part of Gaspé. The closure is effective now and is caused by pollution, in accordance with the prohibition orders mentioned below, and pursuant to subsection 3 (1) of the management of contaminated fisheries regulations. In Miguasha, the closed zone goes from Pointe aux Corbeaux to Pointe Labillois, excluding the waters of Bassin de la Rivière Nouvelle. In the bay of Port Daniel, shellfish harvesting is prohibited between Pointe du Sud-Ouest to the west side of the Highway 132 bridge, excluding the mouth of Petite Rivière Port-Daniel and an area of 300 metres on either side of the mouth of the Castilloux stream surrounding the main effluent of Port-Daniel, up to 1.75 kilometre offshore. As for the Saint Jean River’s estuary east, the closure zone covers the foreshore and waters of Saint Jean River’s estuary, inside a perimeter delimited in the east by a line drawn on the railroad tracks and in the west by a line drawn between coordinates 48.769953 N 64.400533 W and 48.789498 N 64.399964 W. For more information on shellfish harvesting and open and closed harvest areas, Fisheries and Oceans Canada invites the public to visit its website at www.dfo-mpo.gc.ca/CheckBeforeYouHarvest.



Photo: G. Gagné

The price is still very high after week five and the catches seem to be reaching a record-setting pace so far in 2021.

Lobster price remains high at \$8 per pound after mid-season

Gilles Gagné

SAINT-GODEFROI – The price of lobster remained high during the first half of the 2021 season, as fishermen received \$8 per pound for the first five weeks since the April 24 start. While the price of \$8 had been seen once or twice in previous years, five straight weeks at that level is a first.

“The price remained strong on the American market of live products, and it also remained strong on the processed lobster market as well. So we maintained the price at \$8. I saw that it decreased very slightly in the Magdalen Islands last week (week five) but it was still \$7.95 per pound. We maintained \$8 here in the Gaspé Peninsula,” explains Roch Lelièvre, president of Lelièvre, Lelièvre et Lemoignan, one of the Sainte-Thérèse-de-Gaspé lobster processing plants.

“I see a slight downward demand on the American market this week (week six). I will not make a prediction with regards to the second half of the

season but I can say that the average will be high. It is always hard to predict because there is never a season similar to another one. I don’t see a major downfall in the price though so it would be fair to say that the average (of the season) might be close to \$8,” adds Mr. Lelièvre.

The seasonal record in the Gaspé Peninsula stands at \$6.78 per pound. If the price decreases a bit over the sixth week or later, the tendency of the last years usually leads up to a price hike towards the end of June, since Quebec’s Fête nationale, Canada Day, and Independence Day in the United States trigger a higher demand for lobster.

“The price is not the only factor of abundance this year, as the volumes are also impressive,” says Roch Lelièvre.

“The fishermen are experiencing a good season, a very good season. At mid-season, they have already landed 80% of the 2020 volumes, from what I can see. I have not calculated it precisely but that’s my first impression,” he says.

Year 2020 was not a record season for the Gaspé Peninsula lobster fishermen but it was an outstanding year, volume-wise. However, the prices were low, mainly because of the COVID-19 pandemic, which kept everybody cautious during the first weeks.

The Lelièvre Lelièvre et Lemoignan plant currently employs 200 people, mainly in lobster processing. Fifteen Gaspesian lobster fishermen deliver their catches there. The company also buys the catches of 40 New Brunswick lobster fishermen.

“The catches are good on the New Brunswick side as well but not evenly distributed. It is good in the Miscou (Island) area, in Shippagan and in Grande Anse but it is difficult in the Caraquet area, for reasons that I can’t figure out,” says Roch Lelièvre.

Most of the Gaspesian lobster is sold on the live market while the smaller New Brunswick shellfish is essentially processed when it is acquired by a Gaspé Peninsula buyer.

Competition at Gaspé Airport

Nelson Sergerie

GASPÉ - After years under the yoke of a monopoly, Gaspé has been served by two air carriers since May 31.

Pal Airlines made its inaugural flight on the afternoon of the May 31 at Michel-Pouliot Airport, while Pascan has been in operation since last August following the departure of Air Canada in March 2020 due to the pandemic.

Currently, Pal Airlines offers flights on Mondays, Fridays and Sundays, while Pascan offers daily flights.

The prices promise to be attractive to passengers used to paying up to \$1,600 for a return flight from Gaspé to Montreal in the past.

A verification made on June 3 on the carriers' websites show that a one-way flight on June 14 and a return flight on June 20 between Gaspé and Montreal will cost

\$698 with Pal Airlines. A departure on June 14 and return on June 19 with Pascan is \$669, all expenses included.

“Our goal is to operate an airport and provide the best service to the people. In the case of competition like the one that is unfolding, it will be quite a marked downward pressure on prices,” hopes Mayor Daniel Côté.

In its last budget, the Town indicated that it recorded a deficit of

\$800,000 in 2020 in the operation of its airport and forecasts a similar deficit in 2021.

Having two carriers and government assistance will help reduce it (the deficit), especially if ridership is pres-

ent.

“If there is a lot of traffic, there could be a profit for the year 2021 and the profits of 2021 could help us to absorb the deficit of 2020. But there is still a lot of speculation,” notes Mayor Côté.



First days of June provide Gaspesians with a break

Region goes to green colour code

Gilles Gagné

MARIA – During the last days of May and the first days of June, Gaspesians caught a bit of a COVID-19 break. Only 16 new coronavirus cases were reported between May 29 and June 4 in the Gaspé Peninsula and the Magdalen Islands, compared to 19 during the last full week of May and 67 during the week prior to that.

Only one case was declared between June 2 and 4. As of June 4, only 16 active cases were reported in the region. The situation was sufficiently good for Quebec's Health and Social Service Minister Christian Dubé to announce on June 4 that the region would switch to a green colour code, effective June 7.

Initially, Quebec Premier François Legault had not included the region in the small

set of regions that would go to the green colour code, in his June 1 address to the province. He had granted that status to the North Shore and to Abitibi-Temiscamingue.

The Public Health Board of Quebec judged at the time that the situation in the Avignon and Haute-Gaspésie was still worrisome. Three days later, the picture had changed. There were nine active cases in Avignon and seven in Haute-Gaspésie still, but the outbreaks were controlled.

Those numbers also mean that there was not one active case registered in the Bonaventure, Percé Rock and Côte-de-Gaspé MRCs, as well as in the Magdalen Islands, as of June 4.

As of May 31, 71.6% of the Gaspesians and Magdalen Islanders had received their first vaccine shot, and 14.3% had received their second shot. It was still much better



Photo: G. Gagné

The number of people going for COVID-19 tests remains relatively high, like here in Maria, but the number of active cases is decreasing in the region.

than the Quebec corresponding proportions, at 59.9% and 6.7%.

Moreover, those numbers did not include the major vaccination drive that took place during the first days of June, notably at Maria's community centre.

Editorial section

Gilles Gagné Commentary



Another tragedy for the First Nations

When he talks about his childhood, Innu singer and songwriter Florent Vollant sometimes tells the story of how he and some of his siblings were sent to a residential school. At the beginning of the 1960s, his family was still living a predominantly nomadic life between Mani Utenam, near Sept-Îles, and Labrador. Somehow, that reality was threatening the federal civil servants who were supposed to take care of the Innus, who were called Montagnais at the time.

So those civil servants contacted Florent Vollant's parents and told them that at the residential school, the children would no longer be freezing, that they would no longer be hungry and that they would learn more. The parents believed the government officials and let some of their children go.

Florent Vollant was about six or seven years-old at the time and he could not remember being hungry or being cold while living with his parents, despite sleeping under a tent during winter hunting trips.

"But at the residential school, I was hungry and I was freezing many times," he now recalls.

Despite a rather long stay at the residential school, where speaking Innu was forbidden, Florent Vollant did not lose his language and his desire to promote his culture, however, he admits having suffered immensely from his stay there. His early adulthood years were very tough and he now says that music saved him.

His parents were not that lucky. They developed

a serious drinking problem because they had lost their "raison d'être," their children and the drive to pass on their knowledge to them. They were never the same after that. One of Florent Vollant's brothers died much too young as well. He probably never recovered from his residential school years. That is the singer's interpretation of his brother's demise.

There are tens of thousands of First Nations' people across Canada that went through what the Vollant family experienced.

The discovery of a mass graveyard holding the remains of 215 children on the property of a former residential school located in Kamloops, British Columbia, is so unsettling that it becomes difficult to find the words to express the sentiments triggered by that news.

A rising number of Non-Natives are incensed, troubled by that account of events. A rising number of Non-Natives also admire the extraordinary resilience of First Nations' people facing those realities.

The residential schools' reality is a staggering proof of that resilience. University of Saskatchewan historian Jim Miller's research shows that between 1831 and 1996, about 150,000 First Nations, Inuit and Metis children were placed in more than 130 residential schools across Canada. About 6,000 of those children were killed while being "educated" there. Some died of sickness. Some others were probably beaten to death. It is believed that the death of as many as 3,000 of them was never communicated to the parents, hence the presence of unreported mass graveyards.

Overcrowding and unsanitary buildings created massive tuberculosis epidemics which ravaged Native residential schools throughout their history.

It is not as if we, as Canadian society members, didn't have the means to be aware of that reality. The Bryce Report, filed in 1907, revealed a mortality rate of 24% in the 15 residential schools visited, with the rate reaching as high as 47% in Old Sun's, Alberta.

A year after the closure of the last residential

school, CBC and Radio-Canada interviewed in 1997 an Oblate missionary of the Lebrét school in Saskatchewan who flatly admitted that they totally ignored the Native culture in residential schools. That missionary said that the objective of education was to enable the Natives to integrate into society and to earn a living.

That certitude of knowing what was "best" for the Natives was widely spread back then, as if different cultures could not interact and work together.

In fact, since at least 1850, the will of the colonial government ruling in what was to become Canada in 1867 was to either destroy the Natives or integrate them, in the sense of assimilating them to the dominant culture of the colony and later the country.

In 1892, a partnership was formed between the federal government and the churches which administered residential schools. The residential school system became the cornerstone of the assimilation regime imposed on First Nations.

The Gaspé Spec

BOARD OF DIRECTORS:
President: Roger Wise
Vice-President: Elaine Sexton
Treasurer: Ray Venables
Secretary: Maria Chatterton
Directors: Hayden Sams, Bonita Annett, Bethany Paetkau, Patricia Ste-Croix Annett

208-B Gérard D. Levesque
New Carlisle, Que.
G0C 1Z0
Tel: 418-752-5400
specs@globetrotter.net
thegaspéspec.com

Published every Wednesday by:
Les Publications de la Côte Inc.
(Sea-Coast Publications Inc.)

(Taxes included)
1-year (paper or digital): **\$46**
6-months (paper or digital): **\$25**
Outside Canada:
1-year paper \$165 digital: **\$46**

SPEC welcomes letters to the editor on subjects relevant to topics covered by the paper. **Letters must be kept within 300 words or less** and may be edited for clarity or to remove any slanderous, sexist, racist or homophobic statements. We reserve the right to reject any letters. Opinions or letters published do not necessarily reflect the editorial policies or beliefs of this newspaper. All letters must bear the handwritten signature of the writer and include the address and number(s) for verification purposes. (Address & phone number will not be printed.). **The Publisher shall not be liable for slight changes or typographical errors that do not lessen the value of an advertisement. The Publisher's liability for other errors or omissions in connection with any advertisement is strictly limited to publication of the advertisement in any subsequent issue or the refund of any monies paid for the advertisement.**

We acknowledge the financial support of the Government of Canada.
We acknowledge special funding from the Ministère de la Culture et des Communications.

Canada Québec

Member of:
QCNA, CARD

News Media Canada
Médias d'Info Canada

CMCA
AUDITED

Publisher:
Penny MacWhirter

News Editor:
Gilles Gagné

Office Manager
Joan Imhoff

JOURNALISTS:
Nelson Sergerie
Diane Skinner

CONTRIBUTORS:
Cynthia Dow,
Jeanie LeLacheur

Decrease in tourism in 2020 in the Gaspé

Nelson Sergerie
GASPÉ – In 2020, 682,000 tourists visited the Gaspé, a 13% decrease from 2019

The economic spinoffs were also negatively impacted: dropping 8% to \$349 million, according to Tourisme Gaspésie, which unveiled the findings following its annual general meeting held last Friday.

Unsurprisingly, the pandemic had an impact on last year's tourist season: 92% of tourists were Quebecers, while the norm is 80%. The closed borders forced them to travel within the province, while depriving the region of some of its clientele, particularly those on fall cruises.

The summer and fall went beyond expectations with 532,000 visitors - a drop of 14% from 2019 - and a loss of \$283 million. The occupancy rate of campsites increased by 19% between June and August

and hotels noted a drop from 9% to 50%. This data puts a halt to the growth of 29% over the past four years.

Sanitary measures will still be in force during the 2021 summer season.

"I wish for a summer like last year, at least. We want to have people, but we are asking them to reserve," explains Tourisme Gaspésie director Joëlle Ross.

The winter was more difficult with a loss of 21% of visitors to 127,600 and the fallout decreased by the same proportion to \$55 million. The occupancy rate fell five points to 27%, mainly due to the ban on travel to the Gaspé towards the end of winter.

Organizations linked to free tourism or "van life" have been made aware of the boondocking situation which hit the headlines last summer. "We know that this is a phenomenon that exists and that we will not

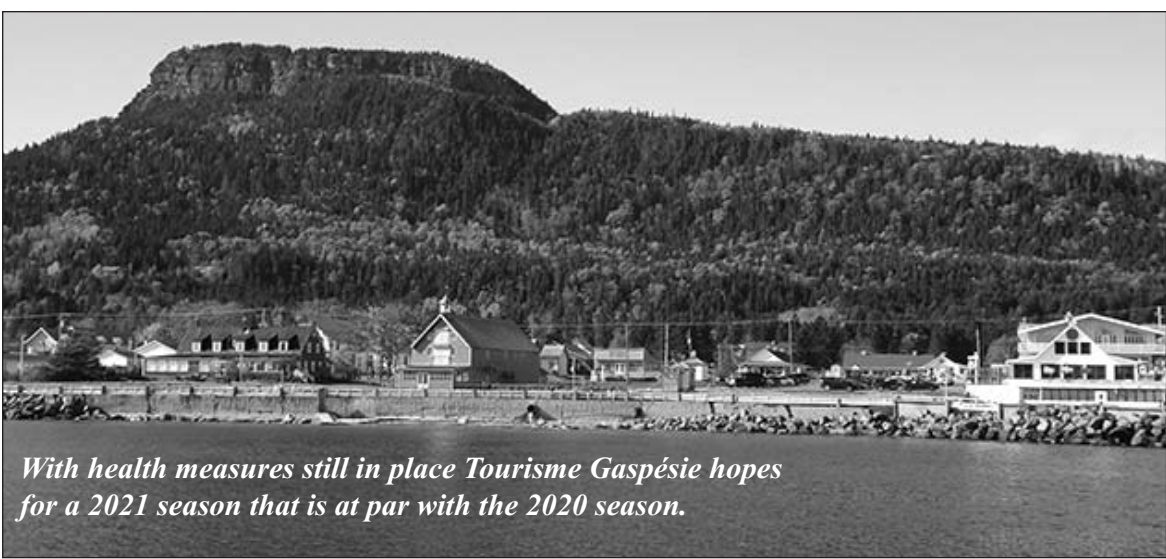


Photo: N. Sergerie

be able to counter either. These people who are supposedly concerned about the environment, we hope they respect it in the best possible way," says Ms. Ross.

Several municipalities have taken action to try to curb the enthusiasm of this clientele, some of whom have caused damage to the environment or even left the location in a deplorable state after their visit.

Finding a place to stay in Gaspé is not easy

Nelson Sergerie, LJI Journalist

GASPÉ – Similar to dozens of other families, a woman from Gaspé has been looking for a place to stay since January and worries that she might be forced to camp out.

Mélanie Cassivi will find herself on the streets at the end of June, when the owner of the house she is renting will legally take over the property.

Even with a good income, all of her research has been in vain. "I called all the landlords and everyone who takes care of housing in Gaspé and they all have endless waiting lists," says Ms. Cassivi.

She has pets and does not want to part with them, which could, to a certain extent, be a hindrance in the search for an apartment.

Living under significant stress, Ms. Cassivi cannot book a mover, nor order furniture, not knowing where she will end up. Her child is living with anxiety, not knowing what will happen in the fall.

Ms. Cassivi is calling for affordable housing. "I want a place to be able to stay and have a life. If I have to pay \$1,500 for housing and be locked in four walls because I no longer have the ability to live, that doesn't work either," Ms. Cassivi explains.



Photo: Courtesy of M. Cassivi

The mayor of Gaspé sympathizes with people who will not be able to find housing on July 1 due to the lack of apartments. Even the Municipal Housing Office in Gaspé is overflowing with needs greater than the supply, adds the elected official.

An entrepreneur from the region has been working to develop dozens of housing units on the property that was for sale for several years near the Gaspé shopping centre.

Daniel Côté does not want to specify the name of the pro-

moter out of respect for the discussions. "If we want to have a big impact, it takes a big project and we are working on it. I can't reveal more than that right now."

Several small projects are also in sight. "Every housing unit right now is important." He says no matter if it's a triplex or 12-unit "we'll take them all."

According to the mayor, between 200 and 300 units are needed to fill the shortage.

Gaspé still offers a five-year tax credit for developers.

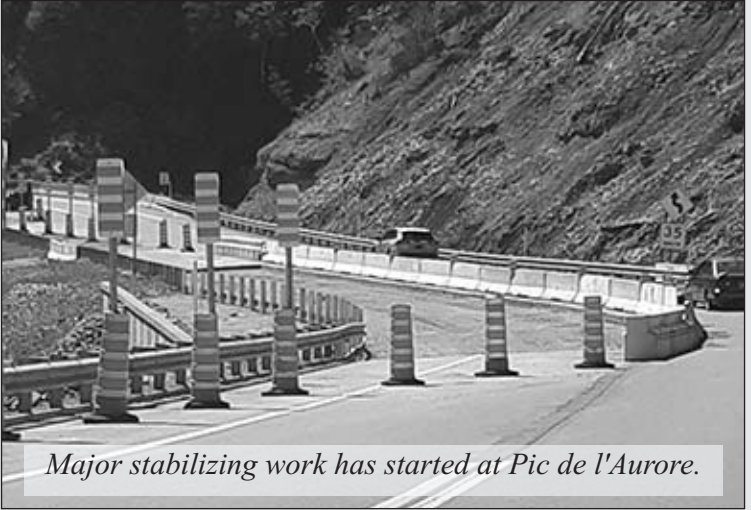


Photo: N. Sergerie

Several large road projects in the region

Nelson Sergerie, LJI
GASPÉ – Traffic in the region will be impacted as major road construction projects get underway.

One of the most more significant projects is the one to restore full load access to the J.C. Van Horne Bridge between Pointe-à-la-Croix and Campbellton starting in the summer.

A load limit was put in place in July 2019 and modified in October 2019 to between 22 and 43 tonnes depending on the type of vehicle. Deficient structural elements led the authorities to implement the payload restrictions. The J.C. Van Horne Bridge was commissioned in 1961.

Public Services and Procurement Canada say the contract is expected to be awarded towards the end of June with work to begin afterward and be completed in the winter of 2022.

The ministry ensures that the public will be informed of traffic obstructions when the work schedule is known.

More work at Pic de l'Aurore in Percé

Work to stabilize the embankment along Route 132 in the Pic de l'Aurore sector in Percé began on May 31.

A landslide that occurred under the road in the spring of 2019 forced the work. The work aims to stabilize the retaining wall by installing stonework approximately 60 metres below the level of the road.

The contract for the work is \$7.5 million. The work will take three years and will be carried out in the summer.

Frequent landslides on the east side were observed regularly before 2015, which led the MTQ to shift the curve a little further to the west. In the fall of 2016, other incidents had taken place in this area.

Ottawa will repair rue du Quai in Gaspé.

The repair work on rue du Quai, near the Sandy Beach wharf in Gaspé, will be carried out in the coming weeks. Ottawa is responsible for carrying out the \$3.9 million project entrusted to Bonaventure's P.E.C. Bonaventure.

According to Public Services and Procurement Canada, the reconstruction should be completed in the fall. The Sandy Beach wharf and the rue du Quai were transferred to the Government of Quebec on March 30, 2020, as were the infrastructures of Gros-Cacouna, Rimouski and Matane. As part of that transfer, Ottawa was responsible for repairing the street.

CASA to be active on World Elder Abuse Awareness Day on June 15

Gilles Gagné

NEW CARLISLE: – The Committee for Anglophone Social Action is raising awareness in recognition of World Elder Abuse Awareness Day on June 15.

The purpose of World Elder Abuse Awareness Day is to recognize the significance of that sort of abuse as a human rights issue and for countries to create policies that foster respect for elders and provide them with the tools to continue to be productive citizens.

Regionally, the main goal of World Elder Abuse Awareness Day consists of providing the communities with an opportunity to learn more about the abuse and neglect of older people.

The day aims to engage people in discussions about promoting dignity and respect of older adults, points out Sally Walker, CASA's outreach worker for seniors.

Ms. Walker says CASA represents English-speaking seniors both regionally and provincially. She sits on several committees to ensure that Gaspesian seniors are considered when it comes to planning and activities. "My role leading up to June 15 is to give input and share ideas



Photo: G. Gagné

Some of CASA's outreach worker Sally Walker's tasks consist of ensuring that community members are aware of the types of abuse that exist and of raising awareness about the ways to counter such abuse.

in collaboration with local partners to make June 15 a success. On the actual day, I help deliver materials to RPA (private residences for seniors), restaurants and so on," explains Ms. Walker.

Elder abuse can take many forms: psychological, sexual, financial, among oth-

ers.

"Our goal is to ensure community members are aware of what types of abuse exists and to create awareness," adds Sally Walker.

COVID sanitary measures make Ms. Walker's tasks more complicated, limiting the close contact she would potentially have with elders for whom human interactions are very important and often don't happen

enough.

"Due to COVID measures this year, we will focus on the distribution of informative materials to seniors' residences. Also, CABs, the volunteer centres, will volunteer to make and prepare cupcakes in individual wrapping to certain locations for seniors," says Ms. Walker.

Since the beginning of the pandemic, she has found ways to stay in contact with seniors.

"In a red zone, I was not able to visit in the homes. I made weekly phone calls to seniors to ensure they were okay and (help) if they needed a service that could be done by phone. In the case of an emergency, I gave the senior the choice to have a visit following the COVID protocols or gave the senior the option to sit outside to chat. CASA also adapted its senior's wellness programming and made it virtual, so that helped them to stay connected. Now that we are in a yellow zone, I am allowed to visit more frequently following protocols," explains Ms. Walker.

She acknowledges that some seniors experiencing abuse are not always in a position to obtain help from family members, as the latter can be, and are in fact, often the source of the problem.

"If they do not know of a professional they can turn to,

they can contact the outreach worker in their area to assist them with the steps to find help," remarks Sally Walker.

Elders experiencing situations of vulnerability or abuse can also contact community workers, like Simone Leblanc. She is there to listen, support, accompany and refer. On her flyer, she insists that the service she offers is free and confidential. Referring to a community worker is a way to take action on improving one's living conditions, break isolation and improve the quality of life.

Simone Leblanc can be reached at 581-884-0410 or 418-865-2740, extension 9 at the Ascension-Escuminac Volunteer Centre.

Sally Walker or Ms. Leblanc can also find another community worker for the elders living out of their territory of intervention.

"CASA's territory is the MRC of Bonaventure for Anglophones. We don't leave anyone hanging. If there is a need for a senior in another MRC, I will go," points out Sally Walker.

The outreach worker for the seniors program she works for is called ITMAV, an acronym for "Initiatives de travail de milieu auprès des aînés en situation de vulnérabilité," which means community work with elders experiencing vulnerable situations.

Three processing plants will now buy shrimp catches

Nelson Sergerie

GASPÉ – On June 2, a day after *Fruits de mer de l'Est du Québec* in Matane confirms they will buy shrimp at the prices set by the *Régie des marchés agricoles et agroalimentaires du Québec*, Marinard follows suit.

The director of the Office of Quebec Shrimp Fishermen, Patrice Element, thinks the decisions may cause a ripple effect.

Element says the question did arise of whether *Fruits de mer de l'Est's* decision influenced Marinard's decision. He says it's entirely possible that it did, but it's also possible that other issues factored in as well.

North Atlantic Shrimp from Anse-au-Griffon had agreed a few days after the Régie's decision in mid-May to pay \$1.48 per pound for large shrimp; \$1.15 for medium ones and \$0.96 for small ones until June

30.

The season is looking promising. "According to preliminary information, the catch rates are roughly similar to what we saw last year. If it continues in this direction, we should have no problem capturing all the quotas," says Element. Quotas were set at 17,999 tonnes in 2021.

The *Fruits de mer de l'Est du Québec* shrimp processing plant in Matane agreed on June 1 to purchase shrimp at prices set by management. "There were changes to be made at their plant and they would be completed within a few days or are about to be completed," Element said explaining the two-week delay in purchasing shrimp.

Discussions between the Office and the Quebec Fishing Industry Association to set prices from July 1 to the end of the season will begin over the next few days.

Local Journalism Initiative

The Gaspé Spec is pleased to announce that the *Local Journalism Initiative* which began last year will continue for a second year.

As a LJJI journalist, Nelson Sergerie will be covering civic issues in underserved areas, where there is a noted gap in information when it comes to civic issues.

His primary focus will be on civic institutions such as, municipal, provincial and federal governments; school boards and health institutions.

He will cover those civic issues in the eastern part of the region, as well as, the communities of Gespeg, Gesgapegiag and Listuguj.



Nelson Sergerie, LJJI Journalist
nelsonsergerie@hotmail.com

Funded by the Government of Canada

Canada

QCNA

Government’s lack of openness irritates nurses, respiratory therapists

Gilles Gagné

CARLETON – About 40 nurses, auxiliary nurses and respiratory therapists held a demonstration on Highway 132 in Carleton on June 3 to denounce the Quebec government’s unwillingness to reinvest in improving the working conditions of health workers.

The demonstration was organized by the SIIIEQ, the French acronym for the union of nurses, auxiliary nurses and respiratory therapists of Eastern Quebec, affiliated with the *Centrale des syndicats du Québec*, the CSQ. The goal was to demonstrate their dissatisfaction with the government, which still refuses to negotiate in good faith.

“We have made no progress in a year. It takes two people to tango and with the Legault government, we don’t make any forward step. They (the government negotiators) have not made one concession. Our members are suffering from work overload, compulsory overtime, a lack of work-family balance and some professional recognition,” explains SIIIEQ president Pier-Luc Bujold.

“The working conditions are at the heart of our preoccupations. We see that the government has no real desire to move forward and negotiate improved working conditions for the health network, despite its desire for a quick settlement. When you want to settle a convention, you have to take important steps. We are ready, but the government must prove some goodwill. We don’t see that,” he adds.

Shortage of nurses

Pier-Luc Bujold points



Photo: Gilles Gagné

Nurses, auxiliary nurses and respiratory therapists demonstrated along Highway 132 in Carleton on June 3 to express their impatience regarding the lack of consideration shown by the Quebec government since the beginning of negotiations, 20 months ago.

out that money is a main issue in the current negotiations.

“It sure is a big point, however, the government is refusing to tackle any question where money is involved. Four years down the road, if things don’t change, there will be a shortage of 24,000 nurses in Quebec. The emergency is now. The health system is leaking from everywhere. We lose nurses because they switch to another profession, because they retire or because they leave for private agencies. That leads costs to skyrocket as those private agencies are charging huge amounts to the government to do the work of public sector nurses. Reverting to those private agencies costs way more than paying fairly the nurses of the public system,” explains Mr. Bujold.

Money is far from the only issue raised by the unions of nurses, he says.

“Working conditions and the organization of work are also very important. Compulsory overtime and work overload are important problems

but so much could be avoided if permanent positions could be granted instead of keeping people in precarious positions. Stability is hugely important for health sector employees. So, providing them with stable jobs, on stable units, instead of switching people around, would make wonders to the health system. Some people never work with the same colleagues. It is very hard to develop cohesion in those conditions and there is a loss

of efficiency as a result,” assures Pier-Luc Bujold.

A predominantly female environment

The vice-president of SIIIEQ, Annie Bélanger, who is the representative on the negotiating committee calls upon Premier François Legault to give clear mandates to the government negotiating team.

“These are the members we represent, mainly women

who experience the inconvenience of an overworked health system every day and for now, what we are offered is window dressing,” deplores Ms. Bélanger.

Pier-Luc Bujold stresses that the working agreement expired on March 31, 2020 and that both parties have been negotiating since November 2019.

“Truth be told, the government must acknowledge that issues like the organization of labour and the shortage of nurses is far from a new problem. There are reports dating back from year 2000 that were explaining the effects of incidents that have occurred repeatedly since, like the Heron and Sainte-Dorothée residences tragedies at the beginning of the COVID crisis. There is nothing new,” says Mr. Bujold.

“We should be able to feel that we are a priority group at the negotiating table. We do not feel it at all. It is rather contempt for our professions and working conditions,” he concludes.

A conciliation process began at the end of May between the parties without the government taking any steps to achieve a reconciliation approaching a settlement.

When it comes to the weather, May was an odd month

Nelson Sergerie

GASPÉ – With snow, abundant rain in the eastern part of the Gaspé and even a record temperature high, May 2021 will make its mark on meteorological history.

In the beginning of May, the weather was crisp, to the point where on May 6, 13 centimetres of snow was measured at the Michel-Pouliot Airport in Gaspé. Despite the quantity, it was not an exceptional event because in 2020, some 18 centimetres was recorded for that same date.

The weather warmed up, thereafter, so much so that on May 26, the thermometer reached 28 degrees celsius, breaking the 27.2 degree celsius mark recorded in 1934. The average for the whole month was established at 8.0 degrees celsius in Gaspé, or 0.3 degrees warmer than normal.

Precipitation varied from area to area: the northeastern peninsula received some 111.6 millimetres of precipitation at the Gaspé airport, 125% above normal at 89 millimetres. However, the weather was particularly dry in the Bay of Chaleur area with barely half the usual precipitation.

“It’s major. Some farmers will certainly complain about it because it has a big impact on agriculture. This drought was particularly marked further west. In southwestern Quebec, only 15% of what’s normal fell,” said meteorologist André Cantin of Environment Canada.

The first half of June is shaping up to be warmer than normal. “What is forecast for the whole month is above normal temperatures and probably below normal precipitation,” the meteorologist predicts.



5727

ASSET-BASED 3PL

Powered by **Integrity**. Driven to be **Different**.

gaspe@shipENERGY.com
shipENERGY.com | 1-866-530-9555



AN APPROACH THAT PAYS!

Société de comptables professionnels agréés

ASSOCIATES

ALPHONSE BERNARD, FCPA, FCA
CLAUDE BERNARD, CPA, CA
HÉLÈNE LAGACÉ, BAA

alphonsebernard.ca
CARLETON-SUR-MER
418-364-7471
CPA



DIANE LEBOUTHILLIER

MP • Gaspésie - Les Îles-de-la-Madeleine

Serving the English-speaking community of our beautiful region!

Grande-Rivière office 418 385-4264	Magdalen Islands office 418 986-1489
Sainte-Anne-des-Monts office 418 764-2890	New Richmond office 581 355-0060

Email: diane.lebouthillier@parl.gc.ca

**Even once vaccinated,
you still need
to protect yourself.**



**Let's work together to keep respecting health measures
so we can protect each other.**

[Québec.ca/coronavirus](https://quebec.ca/coronavirus)

Reflections

by

Diane Skinner Flowers



Flip - Flop summer

I would love to experience a flip-flop summer one more time. I am referring to the summers so long ago, going back fifty plus years. Almost all children wore flip-flops, those light sandals made of plastic or rubber with a thong between the big toe and the second toe. There were no fancy Birkenstock sandals for us because the flip-flops, available in a variety of colours, were available for a dollar or so. Money was a little scarcer back then. Nobody was concerned about designer labels or arch support. Our other pair of summer footwear was often white canvas running shoes, worn with no socks. At the end of the day, those runners were pretty humid!

However, it is not the flip-flops themselves that I yearn for. It is those long, hot summers of playing, bike riding, kick the can games, picking berries and especially days spent on the beach. For a kid from the big city, spending eight weeks every summer on the Gaspé at my beloved grandparents' home was heaven. It was like living in another world, a world of freedom, fresh air and family. Even the food tasted better then, or is it just my memories of a sweeter time?

How did we spend our days? There was never any problem finding things to do. One of our favourite days was what we called "A Beach Day." Planning started early for spending the day at the beach. The big group of friends and cousins would just know to gather and begin the long walk to the beach, around noon. As we walked, we would pick up more people. I cannot recall ever getting a drive to the beach... or a drive home. The walk home was more of a challenge because we were exhausted, sunburned and it was an uphill trudge, while wearing flip-flops.

Getting ready for the day involved proper attire (bathing suit and towel, usually wrapped around our neck and hanging down on both sides). Next was the drink and snacks. In those days nobody brought water. In fact if someone had predicted that fifty years hence people would buy water for drinking it would have been unbelievable to us. The drinks were always "pop" or as we called it then "soft drinks." There were so many flavours to choose from! Pink cream soda, clear cream soda, Fanta orange (not orange juice) and the most popular of them all, Pepsi. Some would bring a bag of chips, which back then was only available in one flavour – plain.

Some of the group would bring a chocolate bar which was not a good choice because it was usually a pile of chocolate goo by the time they ate it. Others would bring sandwiches, but nothing too fancy. One of the most popular was made with Sandwich Spread. Do you remember Sandwich Spread, which is still made by Kraft? Of course, this concoction was spread on white homemade bread and wrapped in waxed paper, no sandwich baggies fifty years ago.

As I look back on those childhood summers, it seems that adults were not very involved with our daily adventures. We planned our days, spent most of our time outside but always made it back home for meals. Sometimes the fun would continue after supper right up until dark..

It was a simpler time. We were not concerned about what stuff we owned except for a bicycle. Owning a bike was critically important to us. Walking and biking were our main means of transportation. Riding in a car was a fairly big deal because it was not usual, however, the best of all was riding in the back of a pickup truck; the wind whipping our hair, feeling as free as a bird. Those were the days, my friend. Those were our flip-flop summers.

(National Flip-Flop Day is held on June 18 this year. A good day to look back on your flip-flop summers.)



Where are the bat maternities in the region?

Gilles Gagné

NEW RICHMOND – Quebec's Department of Forest, Wildlife and Parks is conducting a bat maternity research campaign during the months of June, July and August in the Gaspé Peninsula and Magdalen Islands.

The bat population is experiencing a decline, mainly due to a fungus of European origin that spread to Quebec in 2010 causing an infection called white nose syndrome. In just a few years, that syndrome has decimated bat populations living in caves and caverns in the eastern part of North America. The presence of the white nose syndrome was confirmed in the Gaspé Peninsula in 2013.

The ministry's teams are trying to track the decline in bat populations by focusing on the places where females gather to give birth and feed their offspring. These places, called maternities, are usually found in attics, in the eaves of some roofs and inside or along certain building walls, where heat accumulates, however, most of the places where those maternities are located in Quebec remain unknown, which is a major shortcoming in the current research context.

The collaboration of the citizens of the Gaspé and the Magdalen Islands is important



Photo: Department of Forest, Wildlife and Parks

Bats usually gather in spots where heat tends to accumulate.

in discovering maternities and in guiding the research efforts of ministry employees.

Some signs may indicate the presence of bats in homes like small noises, sounds of scratching or chants at dusk, as well as feces, often stuck on the exterior walls under the openings through which they enter and leave.

If people are aware of a place, such as a cottage, a house or a shed, frequented by a group of bats during the summer, they can contact Jean-Philippe Baillargeon, wildlife technician at the Gaspé Peninsula and Magdalen Islands'

management department of fauna. He can be reached at the following email address: gaspesie-iles-de-la-madeleine.faune@mffp.gouv.qc.ca

The Department of Forest, Wildlife and Parks is asking citizens to be careful because, while bats are easy to see, people must avoid touching them, because they can carry the rabies virus. People who have come in contact with a bat should contact the Info-Santé service at 811.

The public can get additional information on bats through consulting <https://chauve-souris.ca>.



INVITES YOU TO THE NOW YOU SEE US PHOTOGRAPHY EXHIBITION



SEE THIS GASPESIAN COMMUNITY
THROUGH THE EYES OF THE PEOPLE
WHO LIVE HERE.

SATURDAY, JUNE 19TH, 2021
10 AM TO NOON AND 6 PM TO 8 PM
TOWN HALL, NEW CARLISLE

Covid-19 safety measures in place

Funded by the
Government
of Canada

Canada

Spotlight on business

Two local businesses collaborate on new products

Gilles Gagné

ESCUMINAC – Two Gaspé Peninsula leaders in the alcohol and food industry, the Pit Caribou microbrewery and Érablière Escuminac, are collaborating on the development of new products, beers with a hint of maple, and alcohol flavoured maple syrup.

The initiative requires for now a very low investment, namely the acquisition of alcohol barrels from distilleries but Jean-François Nellis, co-owner of Pit Caribou, and Martin Malenfant, owner of Érablière Escuminac, are very enthusiastic about the potential of the new products.

“The idea comes from Martin. He came up and said that it would be interesting to age some maple syrup in barrels that had previously contained scotch, bourbon or whiskey. He mentioned that some of my beer could also age in those barrels,” explains Jean-François Nellis.

The aging process of the Pit Caribou beer will last six months. In fact, one product will be ready on time for June 23, which will mark the 14th anniversary of the microbrewery whose production facility is located in the L’Anse-à-Beaufils sector of Percé.

“We will launch our barley wine on June 23. We are also developing a scotch ale that will be ready in six months. It should have a 10 to 11% alcohol content. The barrels can be used four or five times,” points out Mr. Nellis.

Tests will also be conducted between the microbrewery and the maple grove, as some barrels used by Pit Caribou to produce maple-flavoured beers will go back to Érablière Escuminac to conduct tests.

“The scotch ale will be



Photo: Jean-François Nellis

Pit Caribou master brewer Pascal Thériault takes good care of the barrels containing the new beers that will offer mixed flavours, including maple syrup.

ready in October. We will also have a batch ready for next spring, to eat with *oreilles de christ* (pork rinds) and beans,” he says emphatically, describing a typical sugar camp menu.

Pit Caribou is the largest of the six existing Gaspesian microbreweries. It was also the first to take off. It employs between 40 and 50 people in the peak summer season. In 2020, it was awarded Quebec’s microbrewery of the year.

In Escuminac, Martin Malenfant is just as enthusiastic as Jean-François Nellis when he talks about the new products. The maple grove is the largest organic producer of syrup in the Gaspé Peninsula, with about 85,000 trees that are tapped.

“I had the idea of using al-

aging in oak barrels for a few months and he has already tasted the result, even if the aging process is not completed. Those barrels used to contain cognac, bourbon and scotch and small quantities of those products were absorbed by the wood. He tasted the cognac sample.

“The taste is outstanding! It is really surprising. It is like refreshing. It doesn’t taste of strong liquor. There is a slight taste of cognac,” says Martin Malenfant.

He thinks that the barrels that have been used to age the Pit Caribou beers “might contain too much yeast for what I am producing, maple syrup with a slight alcohol flavour. We will run some tests and see. (...) I am convinced that if we cannot find a good product, we will find a third partner to use those barrels. There are regional distilleries here and they like working with yeasts,” explains Mr. Malenfant.

“It is our first collaboration, Jean-François and I. We will have others. It is a fine partnership. I am very happy to be associated with Pit Caribou and it is reciprocal. We are moving at the same pace. There is not one dragging the other,” assures Martin Malenfant.

He thinks that the maple syrup flavoured with cognac, scotch or bourbon holds good export potential.

“I will sell it regionally. I

have so far tested it with my staff and several people who came here to the maple grove. People are quite satisfied. It can make a solid marketing tool, I am sure. They will be sold in gift boxes of three bottles each containing 200 millilitres. The scotch flavour will sell mainly in England and Ireland, the cognac flavour will sell in France and the bourbon one in the United States. People from those countries will taste the other two as well. I also think that I will sell 500 millilitre bottles of maple syrup flavoured with cognac,” points out Martin Malenfant.

The maple syrup tasting either of scotch, cognac or bourbon will be ready to put in bottles in August. “It will be marketed on time for the Christmas period,” he predicts.

Products from Érablière Escuminac are sold in approximately 15 countries, on three continents. The company employs about 20 people during the peak production season. In 2019, they became the first maple producer to garner enough points and earn the gold medal of Quebec’s agricultural merit.

What will the Érablière Escuminac’s new products be called? “We are not there yet! We will find a name and a label that will fit with what we already sell,” remarks Mr. Malenfant.

BUY A SPOT FOR YOUR BUSINESS CARD
AT THEGASPEPEC.COM

Grenier, Grenier & Grenier LAWYERS Réal Grenier, b.a., LL.B. Jules Grenier, b.a., LL.B. 960 Grand D. Lévesque Blvd. P.O. Box 919 New Carleton Place (Q.C.) J2C 1C2 Tel.: (416) 752-3358 • Fax: (416) 752-6835	This advertising space could be yours! PME Tremblay & Berriault, notaires inc. Notaires et legal counsel Gaël Tremblay, notary Serge Berriault, notary 1180 Avenue Blvd. West, New Richmond, Ont. Tel.: (905) 360-5241 • Fax: (905) 360-5115 Email: gtreblay@tremblayberriault.com	OHMEGA GROUP Grouping, repair and maintenance 3 Rue Cartiers Gatineau, Québec G8X 2P1 Tel.: (418) 368-5425 Fax: (418) 368-7290 www.ohmegagroup.com
Forage Moreau Inc. 418-392-9501 Mathieu Mercier - Driller/Owner - Artesian Well Drilling - Budgetary Price - Bilingual Service - RBOQ: 5672-1467-01 www.moreauforage.com	Richard Ste Croix Dentiste Construction and repair of dentures. We also make dentures on implants. 11 Avenue West, Capet Québec G1X 1E5 Tel.: (418) 368-1325 Fax: (418) 368-1342	CLINIQUE D'OPTOMÉTRIE L'ÉMERILLON LENSES CRAFTED ON THE PREMISES PASPÉBIAC: 100 Grand D. Lévesque Blvd West • 418-752-5553 CHANDLER: 260 Rue Lévesque Blvd East • 418-689-5553 MARIAS: 435 Perron Blvd West • 418-759-5555
Dr. Pascal Cyr Optométriste Dr. Stacey Storrak Optométriste	OHMEGA GROUP Grouping, repair and maintenance 3 Rue Cartiers Gatineau, Québec G8X 2P1 Tel.: (418) 368-5425 Fax: (418) 368-7290 www.ohmegagroup.com	BLINGUAL SERVICE ASAP 1180 Avenue Blvd. West, New Richmond, Ont. Tel.: (905) 360-5241 • Fax: (905) 360-5115 Email: gtreblay@tremblayberriault.com

OR BY CONTACTING
SPECS@GLOBETROTTER.NET

You are cordially invited to
Family Ties'
Annual General Meeting
June 22nd, 2021
4:00 PM
Via Zoom
Please RSVP by Friday, June 19th, 2021.
A Zoom link will be forwarded to you.
Please join us!

World Kidney Cancer Day 2021 - We Need to Talk about How We Feel!

Kay Ross

When you have kidney cancer, life can feel overwhelming, stressful and lonely. Anxiety, depression, and fear of recurrence or simply “not feeling right” are almost universal.

To add to that, the impact of Covid-19, the isolation in lockdown, loss of social support, increased financial stress, concerns over postponed blood tests, scans and surgeries and feeling extra vulnerable about their life has made this one of the hardest ever years to be living with cancer.

The theme of World Kidney Cancer Day 2021 on June 17 is “We need to talk about how we feel.”

The 2018 International Kidney Cancer Coalition Global Survey showed 96% of patients experience psychosocial problems, but fewer than half ever talk about how they are feeling with family, close friends or health professionals.

The good news is, studies show that those who do open up about their emotions often feel better just by talking; conversations can also lead to simple life style changes that improve emotional well-being; and talking about their psychosocial issues with a health professional can be a pathway to support and that can transform their kidney

cancer journey.

Kidney Cancer Canada has witnessed this on a much smaller scale. Twice a month we have virtual coffee chats for patients and caregivers in both French and English. We encourage our patient and caregiver community to participate, where it is a safe environment to share their experiences and gather information and tips on how to deal with their problems.

My husband David always felt so much better after having shared with other patients about kidney cancer issues and feelings. He came away not feeling so alone. The feedback we are getting is that these chats are extremely helpful to them with regards to information and also to their psychosocial well-being. Caregivers also go through much the same issues as patients along with their own issues that are specific to caregiving. We encourage both patients and caregivers to talk to someone about what they are going through and how they are feeling.

To help kidney cancer patients with this issue the International Kidney Cancer Coalition has developed a Personalized Psychosocial Well-being Report. By answering nine simple questions, patients will get a snapshot of their psychosocial well-being today with suggestions to help them feel

better in the future.

Kidney Cancer Canada/ Cancer du rein Canada is here to help patients and caregivers through their cancer journey by providing information, education, advocacy and support as well as spreading awareness of kidney cancer as a significant health issue. If you know anybody who has recently been diagnosed with kidney cancer or is living with kidney cancer, please let them know we are here for them and that they are not alone. We can be reached at www.kidneycancer canada.ca or 1-866-598-7166.

I would like to leave you with just one question – “What are you doing today to keep your kidneys healthy?”



Photo: K. Ross

David found talking helped.



BIG THRILL SALES EVENT

21 VERSA



S MT

\$199
MONTHLY

64 MOS.
LEASE
\$0 DOWN

21 SENTRA



S CVT

\$49
WEEKLY

64 MOS.
LEASE
\$1,795 DOWN

21 KICKS



S

\$52
WEEKLY

39 MOS.
LEASE
\$995 DOWN

20 QASHQAI

S FWD CVT

0%
84 MOS.
FINANCE



OR
UPTO
\$3,000
NCF STD CASH

21 QASHQAI



S FWD MT

\$59
WEEKLY

60 MOS.
LEASE
\$0 DOWN

21 ROGUE



S FWD

\$79
WEEKLY

39 MOS.
LEASE
\$950 DOWN





ROY NISSAN

158, boulevard Gaspé, Gaspé, Quebec
Tel.: (418) 368-6226 / Fax.: (418) 368-1221
E-mail: roynissanventes@cgocable.ca

Announcements...



In Memory

MCCOLM: Ruth

In loving memory of Ruth (Burton) McColm who passed away June 11, 2001.

*Twenty years have passed,
Since God called you home.*

*He saw you were weary,
And needed His care.*

*He took you to heaven
To be with you there.*

*You're still in our hearts.
We'll never forget*

*How we loved you then
And we love you yet.*

*Together one day on God's golden shore,
Our eternal home to share forever more.*

Loved and sadly missed by daughter, Anola, son-in-law Eldon and grandchildren Ellis, Clayton and Lisa.

A prayer to St. Jude to be said in cases despaired of

St. Jude, glorious apostle, faithful servant and friend of Jesus, the name of the traitor has caused you to be forgotten by many but the true church evokes you universally as the patron of the things despaired of. Pray for me who is so miserable, pray for me that finally I may receive the consolations and the succor of heaven in all my necessities, tribulations, sufferings, particularly (here make your request) and that I may bless God with the elect throughout eternity. Amen. St. Jude, apostle, martyr and relative of our Lord Jesus Christ of Mary and of Joseph intercede for us.

M.C.G

**PURCHASE YOUR
ANNOUNCEMENT ONLINE AT
THEGASPESEC.COM**



Four Generations
of Monument Craftsmen

HIGHEST QUALITY - BEST PRICES

MONUMENTS, MARKERS, CEMETERY LETTERING,
LASER DESIGNS AND PORTRAITS

SALES REP:

Steven Imhoff

418-752-6041

Covering Port Daniel to New Richmond

Card of Thanks, Birth Announcement, Prayer, Engagement, Birthday, Anniversary, Memorial Service announcement:

\$30 (\$35 with picture) up to 20 lines.

In Memoriam: \$30 (\$35 with picture) up to 20 lines - \$40 (\$45 with picture) for more than 20 lines

Obituary or Wedding: \$40 (\$45 with picture) (Max. 300 words)

**SUBMISSIONS FOR THIS PAGE MUST BE IN OUR OFFICE
BY WEDNESDAY AT 4 P.M.**

Grenier, Grenier & Grenier LAWYERS



Réal Grenier, b.a.ll.l.
Jules Grenier, b.a.ll.l.

96 Gérard D. Levesque Blvd, P.O. Box 519
New Carlisle (Quebec) G0C 1Z0
Tel.: (418) 752-3308 • Fax (418) 752-6935

**This advertising
space could
be yours!**

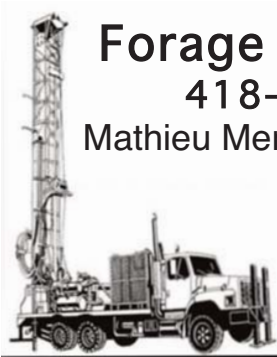


Tremblay & Barriault, notaires inc
Notaries & legal counsel

Gaël Tremblay, notary
Serge Barriault, notary

119B Perron Blvd West, New Richmond, Que.
Tel.: (418) 392-5282 • Fax: (418) 392-6155
E-mail: gaeltremblay@notarius.net

**FULLY
BILINGUAL
SERVICE**



Forage Moreau Inc.
418-392-9501

Mathieu Mercier - Driller/Owner

- Artesian Well Drilling
- Budgetary Price
- Bilingual Service
- RBQ: 5672-1467-01

foragemoreaumercier@gmail.com



By Appointment

Richard Ste Croix

Denturologist

Construction and repair of dentures.
We also make dentures on implants.

9 Adams Street, Gaspé Tel.: (418) 368-1525
Quebec G4X 1E5 Fax: (418) 368-1542



**GROUPE
OHMEGA
GROUP**

Going beyond and reliable since 1982



**Electricity - Plumbing
Automation
Industrial computing
Counter sales**

3 Rue Cerisiers
Gaspé, Québec G4X 2M1
Tel. (418) 368-5425
Fax (418) 368-7290
www.groupeohmega.com



Dr. Pascal Cyr
Optometrist



Dr. Stacey Starrak
Optometrist

CLINIQUE D'OPTOMÉTRIE

L'ÉMERILLON

LENSES CRAFTED ON THE PREMISES

PASPÉBIAC: 104 Gérard D. Levesque Blvd West • 418-752-5553
CHANDLER: 260 René Lévesque Blvd East • 418-689-5553
MARIA: 435 Perron Blvd West • 418-759-5553



**BILINGUAL
SERVICE**

**MEMBER
OF**



Canada's Largest Network of Optometrists



**Les
Pétroles
C. Poirier inc.**

SUBSIDIARY OF



DISTRIBUTORS OF PETROLEUM PRODUCTS :

DIESEL, FURNACE OIL, STOVE OIL, DEF, GAS AND MOTOR OIL

BONAVENTURE

125, Route 132
Bonaventure QC G0C 1E0
418 534-2777

CHANDLER

125, Route Leblanc
Pabos QC G0C 1K0
418 689-2595

GASPÉ

216D, Montée Sandy Beach
Gaspé QC G4X 2B3
418 368-8777

Proud to serve you!

harnoisenergies.com

COAST ROUND-UP

GASPE:
Gaspé Cancer Foundation

The citizens of the MRC of Côte de Gaspé are asked to please note that the Annual Gaspé Cancer Foundation Membership Campaign is in full swing. May we remind you that membership fees are \$12 per year. New members have a 30-day waiting period before being eligible to receive their travel assistance. If you are a member in good standing, are afflicted with cancer, and must travel out-

side the region for treatment, you are eligible for the following travel assistance: Chandler \$50, Maria \$80, Rimouski \$190, Rivière-du-Loup \$210 Québec \$240, Montreal and Sherbrooke \$300.

NEW CARLISLE:
Drive-In Gospel Meetings

Meetings at Fair Haven Bible Camp grounds. Sundays at 2 p.m. beginning May 30. Rain or Shine. COVID-19 considerations/social distancing will be respected. All are welcome - invite a friend! For more information, please call 418-752-3372.

NEW CARLISLE:
50+ Club
Annual AGM Meeting

On Monday, June 21 the New Carlisle 50+ Club will be holding their annual general meeting beginning at 2 p.m. at the New Carlisle Town Hall. Welcome to all members.

NEW CARLISLE:
Heritage
New Carlisle

Just published! Now available: The Cox House of New Carlisle by Historian Bob Chisholm. Born and raised in New Carlisle, Quebec. Mr. Chisholm lived in the Cox house from 1936 to 1940.

The famous Cox house, built circa 1786, holds many stories from New Carlisle's early days, including the Courthouse and the Caldwell family. Mr. Chisholm always had an interest in family history. Included in his various writings, he has had several publications, including the Chisholm Family and his memoirs. Cost: \$20 plus postage and handling: \$5. To order by email: heritagenc@globetrotter.net. Telephone: 418-752-1334 or facebook: centre culturel et d'interprétation Kempffer-pape officielle.

ANGLICAN CHURCH OF CANADA
Sunday, June 13

New Carlisle
10 a.m. Holy Eucharist

Port Daniel
3 p.m. Holy Eucharist

UNITED CHURCH

Sunday, June 13

10 a.m. Hope Town

On the lighter side...



Guess Who?

I am an actor born in Toronto, Canada, on May 5, 1970. I gained fame on an arresting television series and a popular Tina Fey-driven series, and later

I appeared in many films both in-person and as a voice actor. My deep voice lent itself well to a Lego movie hero.

Answer: Will Arnett

SUDOKU

7		2	8	9		4		6
				6	4			2
6	4			7				
4		7	3					9
		5	6	1				7
3		6						
2		4	7	8		5		
1		8			5			4
			1		2	7		

Fun By The Numbers

Like puzzles? Then you'll love sudoku. This mind-bending puzzle will have you hooked from the moment you square off, so sharpen your pencil and put your sudoku savvy to the test!

Level: Beginner

Here's How It Works:

Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

8	8	7	2	4	1	6	9	5
4	9	2	5	8	6	8	7	1
6	1	5	9	8	7	4	8	2
1	2	8	7	5	4	9	6	3
7	4	8	6	1	9	5	2	8
5	6	9	8	2	3	7	1	4
8	5	6	3	7	2	1	4	9
2	7	1	4	9	5	8	3	6
9	8	4	1	6	8	2	5	7

ANSWER:

SURF SHOP WORD SEARCH

H N U S F K P R E T A N K B K B S W I R
D G R X A W A N V S E I R D N U S T D X
T A C C E S S O R I E S U K S S L S F T
T G D V S S R O S W D H R H U C C H I V
K X M C L U P F U G R B L W N E H I E B
B E R E E R C N N V A I O P S I P R O S
G K A S W F C K G H U T B T C N X T R E
W G E F O I E U L C G T I G R U P U G V
S R W S T N I H A F H U V S E M S B L A
N M T P B G D E S I S H S W E S S E E W
I N O U H H O T S T A U I I N P M T A A
F V O R P E O A E G R P T M E I X B S D
F B F E R W H W S F U D H W L D E T H K
P X R V B V G I B D L W G E D O F S C U
V V S O W I A O M I I M P A D V G A A I
F M R C X L A E R X W S S R A G P R S C
V M S H O R T B O A R D E V P K X O X P
V W B M D U F C K H U E C F C D E K K A
P R V H C A E B V P T O X A B M A P N D
I M W L C R E V C S E G B A U M G I D N

Find the words hidden vertically, horizontally, diagonally, and backwards.

WORDS

ACCESSORIES
BACKPACK
BEACH
CASE
COVER-UPS
FINS
FOOTWEAR
HOODIE
LEASH
PADDLE
RASH GUARD
SHORTBOARD
SUNDRIES
SUNGLASSES
SUNSCREEN
SURFBOARD
SURFING
SWIMWEAR
TANK
TOWELS
T-SHIRT
WAVES
WAX
WETSUITS

ARIES – Mar 21/Apr 20

This week's agenda is a clean slate, Aries, and that gives you plenty of time to rest and recharge. Spend a few moments each day to think only about yourself.

TAURUS – Apr 21/May 21

The nature of a relationship with a close partner may get a bit confusing this week, Taurus. Do not react quickly to a situation without processing your thoughts first.

GEMINI – May 22/Jun 21

Gemini, focusing on spiritual things this week can help you get your priorities in order. It also may help you to slow down and smell the roses for a change.

CANCER – Jun 22/Jul 22

Your success and receptive attitude may make people skeptical of your purpose, Cancer. Some may even feel jealous. Continue to forge ahead with your plans.

LEO – Jul 23/Aug 23

Sometimes it is difficult to make up your mind, Leo. However, this week you will be at peace with all of your decisions and will not second-guess them at all.



VIRGO – Aug 24/Sept 22

Virgo, if you are feeling a little uncertain about things at the moment, you may just need a new perspective. Run some ideas by someone you can trust.

LIBRA – Sept 23/Oct 23

Libra, you will be confronted with a big decision this week. You should take the time to think about it and maybe mull over a few opinions from trusted friends.

SCORPIO – Oct 24/Nov 22

Scorpio, you may need to feel free of some burdens before you can focus on the best version of yourself. There are some obstacles arriving that stand in the way, but they can be resolved.

SAGITTARIUS – Nov 23/Dec 21

Sagittarius, share your vision of life with others who have similar goals. The camaraderie that results will help you to make a list of your collective priorities.

CAPRICORN – Dec 22/Jan 20

Life has taken a few twists and turns over the past few days, Capricorn. Luckily you have been able to go with

the flow and change your plans on the fly.

AQUARIUS – Jan 21/Feb 18

Aquarius, another peaceful and stress-free week is on the horizon. Even though things may not be taxing, take a day off if you can spare it and spend it having fun.

PISCES – Feb 19/Mar 20

Pisces, before you can reach the summit, you have to cover a lot of ground and may stumble backwards a few times. Dig in your heels.

FAMOUS BIRTHDAYS

JUNE 6

Hyuna, Singer (29)

JUNE 7

Allen Iverson, Athlete (46)

JUNE 8

Kanye West, Rapper (44)

JUNE 9

Natalie Portman, Actress (40)

JUNE 10

Faith Evans, Singer (48)

JUNE 11

Claire Holt, Actress (33)

JUNE 12

Adriana Lima, Model (40)

Marvellous Mussels

Diane **Skinner**

Mmm, mussels! One of the most delicious foods that you can enjoy this summer are mussels! They are a scrumptious seafood. Mussels can be served smoked, steamed, fried, grilled, boiled, baked or even barbecued. This shellfish is affordable, and quick to cook.

Mussels are part of a large group of invertebrates, animals without a backbone, called mollusks. The mussel's external shell is composed of two hinged halves that are closed by strong internal muscles. The shells provide support for soft tissues, protection from predators and protection against desiccation.

The mussel is part of a large group of molluscs, which also includes clams and oysters. The wedge-shaped shell is longer than it is wide and the colour is most often a dark blue with some black and brown.

The inside of the shell is silvery and is pearly and lustrous. On the outside of the shell is a filament called byssal. These threadlike bits are used by the mussel to anchor it to rocks. The byssal threads are so strong that scientists have studied them to see if they can be used



Mussels are delicious, affordable and are a healthy source of protein.

Coconut Curry Mussels

Serves 4

- 3 pounds of mussels
- 1 can coconut milk (unsweetened)
- 1 tbsp. butter
- 2 minced garlic cloves
- 2 tbsp. lime juice
- 3 tbsp. Thai curry paste
- ¼ cup cilantro (chopped)
- 2 tbsp. fresh ginger, grated

1. In a large heavy pot, melt butter and add garlic and ginger. Cook over medium heat for about 1 minute.
2. Add curry paste and coconut milk and whisk until smooth. Allow to simmer for a few minutes.
3. Add mussels and stir. Cover with tight lid.
4. Cook on medium-high for about 7 to 10 minutes. Stir just once.
5. Check for unopened mussels. Discard them.
6. Remove pot from heat and add lime juice and cilantro. Stir.
7. Serve in bowls, including some of the broth for dipping crusty bread.

Photo: A. Castille

in industry or even in surgery. Nature has so much to teach us.

Walking along the beaches of the Gaspé you will likely have seen the shells broken open on the sand, having been washed ashore by the tides.

Rinse the mussels in water and remove the "beard." Check that your mussels are alive just before you cook them. If not, they will be inedible, even poisonous. If your mussels are open when you get them, they

are dead and should be thrown away immediately. When you cook your mussels, they will open slightly and you can peek inside to see the soft parts.

The most common method of preparing mussels is to steam them. To prepare your mussels, sauté some green onion, thyme and garlic in hot oil to create a stock base. Add some wine, chicken broth and lemon juice. Cover your pot and steam over a medium to

high heat for about 10 to 15 minutes until the mussels open. Serve with fries, a crispy green salad and a baguette. Do not forget the garlic butter for dipping.

Three ounces of mussels contain about 70 calories and are nutritious powerhouses. Mussels contain significant amounts of vitamins and minerals, and Omega-3. If you serve them with garlic butter it ups the calories, but also the

flavour.

Mussels are one of the most sustainable choices of seafood. While other kinds of fish and shellfish have been overfished or are in low supply, mussels are plentiful and readily available. The mussels we buy may be wild or farmed, but both have minimal impact on the ocean environment.

Mussels are delicious, affordable and are a healthy source of protein.

Canteens: Fun Dining

Diane **Skinner**

Eating is one of the joys at anytime of the year, but there is something particularly fun about eating food from a canteen in the summertime. There are many, many canteens to choose from and anybody you speak to will quickly tell you about their favourite canteen.

Canteens are fun dining, not fine dining, but are often very satisfying and delicious. Canteens can be small trailer type buildings with no indoor eating area. Some have a small indoor/outdoor area to eat. Do not expect linen tablecloths. When you stop at a canteen you will likely find many similar items offered on

their menu. You will definitely find burgers of various kinds, hot dogs and fries, for starters.

The canteens of the Gaspé serve the best poutine and in all its variations. The traditional poutine has fries, cheese curds, and gravy. The cheese curds are added just before serving the dish and then hot gravy is ladled over top so that the curds are warm, but not melted. Curds should be fresh and they should make a squeaky sound when eating them.

At least a few canteens on the Gaspé serve lobster poutine! If you are very hungry you might order a galvaude. Traditionally this ultimate poutine has fries, gravy, curd cheese, peas, coleslaw and chicken, but this can vary from canteen to canteen. If you can eat all of it, you will feel stuffed for hours afterwards.

Poutine was first created in the province of Quebec in the late 1950s,

though who actually invented it first is not certain. Over the years it has become a symbol of Quebec cuisine. It is available in other provinces, but never tastes quite as authentic. In cities such as Montreal, Quebec City and Drummondville, they hold annual poutine festivals. According to the Merriam-Webster Dictionary, the word poutine is from a Quebec slang word that means "mess."

Every canteen is unique and offers a different menu. In most cases you go up to a counter and order through a window. When you get close to the window, the first thing that hits you is the mouth-wa-

tering smell of food cooking on the grill or in the deep fryer.

It is an experience that you do not get at a regular restaurant. It is delicious because it tastes like homemade food, not pre-prepared or previously frozen. Warning: Do not worry about calories or fat content. Enjoy the food. You do not eat this every day.

Diners can eat at picnic tables or in their cars. You can take it with you to the beach, hotel, or just park some place with a view and enjoy your canteen food. Canteens are the fun side of Gaspesian dining. You can eat salad tomorrow.



Poutine was first created in Quebec in the 1950s, though who actually invented it first is not certain.

Photo: D. Skinner



VILLAGE
Real Estate Agency

Suzanne Landry

CERTIFIED REAL ESTATE BROKER AEO
418-752-0792
suzannelandry@royallepage.ca
www.suzannelandry.ca

**Friendly bilingual service
from Matapedia to Port Daniel
19 years experience**

Go fly a kite

Diane Skinner

We have wind! Excuse us, but the Gaspé experiences a lot of windy weather. That is part of the maritime climate. Whether you find the wind breezy, blustery, brisk or wild, enjoy it as part of living here. Buy or make a kite and fly it, especially near the shoreline. It is loads of fun to run along the beach with your colourful kite and its tail flapping behind you.

Very simply, wind is air in motion. Wind is caused by air which flows from an area of high pressure to an area of low pressure. Because of the rotation of the Earth, the wind does not always go directly from a high pressure to low pressure area, but veers off to the right, if you live north of the equator. When high and low-pressure areas are closer together, the



stronger the wind will be.

Wind speed is measured in kilometres (or miles) per hour and the Beaufort scale is used to identify the intensity of the wind. On the Gaspé we see the effects on land and on the water. Descriptions for water conditions caused by wind vary

from calm and rippled all the way to exceptionally high waves and sea completely white with driving spray. On land, wind speeds can range from calm to causing widespread structural damage. We have experienced the whole spectrum on the Gaspé Peninsula.

Many of the explorers and fishermen who travelled here hundreds of years ago did so in

ships powered by wind and sails. Later the people who colonized the Gaspé also travelled here using the power of the wind. The wind assisted their voyages but they were in turn hampered by the lack of wind. On days when there was little or no wind, the long passage became even more so.

We should be grateful for the wind because without it we would not have waves! We would miss the relaxing sound of the water lapping on the shore. The wind is also a powerful cause of erosion and those who live right beside the water know full well that the wind is a powerful agent for change. People who have lived here many years can attest to the changes in our coastline caused by wind and water.

The wind offers loads of recreational opportunities. Kite flyers need wind. So do parasailers and sailboats. Wind-socks, flags and wind chimes

*I often sit and wish that I
Could be a kite up in the sky,
And ride upon the breeze and go
Whichever way I chanced to blow.*

would be pointless without the wind.

The future of energy on the Gaspé Peninsula is wind turbines.

Wind turbines are one of the fastest growing sources of energy in the world. On the positive side, it has the potential to be one of the least expensive sources of power available and it is, of course, renewable. The environmental impact is still a source of study and debate.

I think that we could call the Gaspé the “Windy Peninsula” but in a good way. Like all of you, I have had a mouthful of sand on a windy day at the beach. I have also laughed heartily at someone whose umbrella flips inside out in the wind. The wind has been, is now and will continue to be, an important part of our lives.

So, make or buy a kite and get out there and enjoy the wind. Go fly a kite.

Get ready for summer driving

Diane Skinner

The good weather is coming and the time is right for cruising. Summer drives are a great way of enjoying the weather and experiencing the beautiful Gaspé Peninsula. So, roll the windows down and turn the music up and drive.

Getting your car ready for summer is part of the enjoyment. Spring cleaning is not just for your home! A clean, safe vehicle will add to your driving pleasure. Seasonal maintenance is not just for winter driving!

Check your oil. It is helpful to mark down when the next recommended check is to be made and follow those suggestions. The level of your oil should reach the mark on your oil dipstick. It should look light brown. If it appears black and thick it is time for an oil change.

Top up your windshield fluid with summer fluid. This is made specially to do a better job of cleaning bugs off the windshield.

Check your tires. To know what tire pressure you require look inside the driver's door for the recommendations of the manufacturer. While you are checking tires, take the time to measure the tread on your tires. You can use a tire gauge for this task.

Give your vehicle a deep and thorough cleaning,

both inside and out. Wash the exterior. Use a soft sponge and car cleaning solution and wet the vehicle all over. Then rinse well with fresh water. Use a bucket or hose. Wash the windows, wheel wells and hubcaps. Dry with a soft chamois. This prevents streaking.

Get rid of any garbage or unneeded items in the car. Clean out the glove compartment thoroughly and any other areas where you stash stuff.

Clean the dash thoroughly. If you have an old toothbrush, this is a handy cleaning tool to get into the cracks and crevices.

Vacuum the floor well and clean the mats. Remove them from the car and wash them. Allow them to dry thoroughly before putting them back in place. If there is a lot of caked on salt use a hard bristle brush with warm water and rug cleaner. Leave the doors open while the carpet dries.

Use a dry cloth to clean your steering wheel because some cleaners will make it slippery. To clean fabric seats, use foamy upholstery cleaner and a stiff bristle brush. If you have leather seats, just wipe them down with a damp cloth.

Now you are ready to go cruising on a beautiful, sunny day in your safe, clean vehicle.

GO FOR A Modern and Affordable Well designed Quality home



Dream it! Build it! Live it!

CHOOSE AN HMC BUILT HOUSE

Factory-built, sheltered from the weather using a method which reduces costs and production time offering the highest quality standards and the best energy efficiency

IMAGINE YOUR HMC HOME A move in ready home with the decor of your choice and designed the way you want, no hassles, no worries

Representative
Robert Bilodeau



 **hmc**
Les Habitations Mont-Carleton

1 877 666-3168
hmcmaison.com
RBQ: 8000-7883-06