

READERS & VIEWERS



Enclosed is my renewal. I can't send any meaningful donation at this time, so I've taken out a two-year membership. Hope this helps! I'm also writing to

say "thank you" for your excellent editorial in the Autumn 2020 issue. As you know, here in Hamilton we have almost weekly issues with people needing a rescue from one of our waterfall areas. It's so selfish and thoughtless of these selfie-seeking non-competent hikers. The risks they put the rescue responders in just for the sake of a thrill or a photo is unconscionable. You make this very clear in a no-nonsense tone. Here's hoping people read and inwardly digest your comments.

Trudi Down, Hamilton



A friend passed on your magazine which we thoroughly enjoyed, the July, August, September one. Please start [the subscription] with the next copy. The photos in the magazine are beautiful.

Valerie McAvoy, Burlington

Your magazine is one I always picked up at Decew/Morningstar Mill when I was a docent for the Miller's House. Sadly this season the Mill is closed, in fact fenced off to any visitors of the house, mill or Bruce trail. The magazine is brilliant! Informative, interesting and full of wonderful photography. Your summer 2020 issue with your heartfelt hope of continuing was particularly poignant, but direct and on point. We wish to make a donation and purchase a 2 year subscription for our son. Please send details of where that donation and request for subscription should be mailed.

Gail Coy and Frank Coy,
by email



See what influence your articles have on us readers! Here is what has happened today. We have several buckthorns on the property, apparently, which I was unaware of until my husband, Jock, pointed them out to me and started digging holes. But tell me please what is a farm jack and cable puller. He loves your magazine so when my grace period with my B&B, now closed due to the virus, is over, I will be taking out a subscription to your magazine and thank you for such informative articles. Nice picture of Mike working there.

Sandy Proudfoot, Farmer's Walk B&B, Mono



As per the recent Escarpment Views, Brampton Heart Lake Rotary would be delighted to invite Spencer to speak at our August 6th weekly meeting - via Zoom at 7:30pm for 15 minutes.

Syd Harmon by email



I am enjoying the new issue, and the apple pie cookies in the Foodland ad on page 7 sound delicious, but surely it requires baking. The bottom crust would surely disintegrate in no time from the apple juices unless it was strengthened by the baking. Now I may be wrong, although I did win the apple-pie baking contest on my street many years ago. Can you inquire with your advertiser if it forgot the baking instructions?

Doug Yonson, Nepean

Foodland's response:

The reader is correct, they would be soggy cookies. The baking instructions were omitted from the ad. I have added the correct baking instructions:
4. Brush remaining egg wash over lattice tops. Cover and refrigerate cookies 30 min. Meanwhile, preheat oven to 375°F (190°C). Bake 25 to 30 min., until cookies are golden brown and filling is bubbling. Cool completely on wire rack.

Foodland

I made the apple pie cookies from the Autumn 2020 NEViews. Found no oven temp or time and an extra tbsp cinnamon, but I managed to make awesome cookies by reading thru and correcting these and baked for 17 minutes at 425F. It might be better if someone reviewed the recipes before publishing, as a non-baker would struggle, and wonder what to do with the extra cinnamon, or have really spicy cookies.

Patricia Virag, by email

READERS & VIEWERS



I am writing from Toronto Life magazine and was hoping to license this image I saw on your site...
Daniel Neuhaus,
 Director of Photography, Toronto Life Magazine, Toronto



Is it possible to get a copy of the 2011 summer edition? I am particularly interested in the scenic caves in the town of Blue mountains. Many many thanks.
Irene McLeod, by email

I really enjoy your magazine, but the latest edition seems to be "sold out." I'd appreciate receiving the latest edition, if possible.
Barbara Palmer, Owen Sound

Editor's note: Back issues can be viewed online for free through <https://neviews.ca/back-issues/> or ordered at <https://neviews.ca/product/back-issues/> or by mailing \$10 to Niagara Escarpment Views, 50 Ann St., Georgetown ON L7G 2V2.



My NEV bandana isn't just fashionable and eye-catching; it has been a fine mask, too.
Rosalie Matthews Rufelds,
 Ottawa

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QUICK ONE-POT BEEF & POTATO STEW

Prep Time: 10 min. | Total Time: 50 min. | Serves: 4

Ingredients

- 2 tbsp olive oil
- 8 oz blade steak, cut in 1-in. (2.5 cm) cubes
- 2 cups mini potatoes
- 2 cups whole green or yellow beans, trimmed
- 1 cup shiitake mushrooms, stems discarded, sliced
- 1 cup baby carrots
- 8 whole pearl onions, peeled
- 5 sprigs fresh thyme (or 1 tsp dried)
- 1 bay leaf
- Approx. 2 cups beef broth
- Salt and pepper to taste

Directions

1. Preheat oven to 230°C (450°F). Heat oil in a Dutch oven over medium-high heat on stovetop. Brown all sides of the beef.
2. Add potatoes, beans, mushrooms, carrots, onions, thyme, bay leaf and broth to the pot. Bring just to the boil, then remove from heat. Cover and place in oven to braise 15 min.
3. Remove lid and continue braising in oven until potatoes are fork-tender, another 15 min. Add more broth to stew if needed. Discard thyme stems and bay leaf. Season to taste before serving.



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 9 Bay St S
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