The Townships Sun



Volume 15 No. 9 March, 1988

The Townships Sun

AQREM AMRAQ Writers' award winner 1983 & 1985 & 1987 $1.50

A VISIT TO IRELAND

ST. PATRICK'S DAY PARADE

ST. PATRICK'S DAY SONGS

A DAY IN RICHMOND

THOMAS MOWER MARTIN



March Calendar

1 — *"The farmer and the Taxman"*—a program on farm taxation with Mr. Jim Boulé, QFA Farm Financial Advisory Service, at 11:30 on CF Cable and Videotron channel 23. This may also be seen at 7:00 a.m.—March 5, at 4:30 p.m.—March 7, at 1:00 p.m.—March 8, at 7:30 p.m.—March 12.

3 - 6 — At the Petite salle du Centre Culturel, University of Sherbrooke, le Théatre du Double Signe will present *"Le Vent de Krisis"*, at 8:30 p.m.

7 — The Canadian Club of the Yamaska Valley will meet at 2 p.m. at Auberge Lakeview Inn, Knowlton, Quebec. David Lank, Naturalist, Wild Life Writer and Historian will speak on *Galapagos, The Enchanted Islands,* with a slide presentation.

8 — *Syndicat des Producteurs de Bois de l'Estrie* (*UPA*)—Regional meeting at St. Gerard—Sector of Wolfe—at the Buffet les 3 Mousses, Rte. 112, at 7:30 p.m.

8 — *The Brome County Historical Society* program in the Centennial Archives Building, 130 Lakeside, Knowlton, at 7:30—"Pacific Quest Trail"...from the Mexican border to the Canadian border—slides by Paul Davignon. Admission $2.00—refreshments served following the presentation.

9 — *Syndicat des Producteurs de Bois de l'Estrie* (*UPA*)—Regional meeting at Greenlay—Sector of St. Francis—in the basement of St. Grégoire Church, Greenlay South St., at 7:30 p.m.

10 — *Syndicat des Producteurs de Bois de l'Estrie ~~UPA~~*]—Regional meeting at Waterloo—Sector of Haut-Yamaska—at the Chevaliers de Colomb Hall, 251 Western St. at 7:30 p.m.

10 — Bishop's University Humanities Lecture Series—Ken McLean—*"The Divining / Dividing The Diviners."* at 7:30 p.m.—MacKinnon Red Room—admission free.

11 — *Lecture*—recital on comtemporary music—Gary Antonio, guitar, Room 125 of the MacKinnon Building at Bishop's University, at 12:30 p.m.

11,12,13 — *Provincial Finals* in Artistic Skating—Participation Games—at Lac-Megantic.

15 — *Syndicat des Producteurs de Bois de l'Estrie ~~UPA~~*]—Regional Meeting at Lac Megantic—Sector of Appalaches—at the Chevaliers de Colomb Hall, 5358 Blvd des Vétérans, at 7:30 p.m.

16 — *Syndicat des Producteurs de Bois de l'Estrie ~~UPA~~*]—Regional meeting at Coaticook—Sector of Sommets—at the Salle l'Epervier (Hotel), 80 St. Jacques St., at 7:30 p.m.

16 — The Eastern Townships Historical Society is opening an exhibition: *"Sherbrooke, the electric city"* celebrating the 100th annniversary of electricity in Sherbrooke, 5 p.m. to 7 p.m. at Domaine Howard, 1304 Portland Blvd., Sherbrooke.

17 — Bishop's University Humanities Lecture Series—Adele Holcomb *"Art Historical Illustrations in the Penny Magazine"* at 7:30 p.m.—MacKinnon Red Room—admission free.

18 — *Student Recital*—students of the Music Department of Bishop's University—Room 125 of the MacKinnon Building at 1:00 p.m.

18 — Meeting for parents of *Infant Diabetics* at Caritas—Sherbrooke, 636 Quebec St., Sherbrooke, at 8:00 p.m.

19 — St. Patrick's Society *Banquet and Dance* in Richmond. Tickets must be reserved. Call Fran Enright 826-3419

20 — *St. Patrick's Day* parade in Richmond. Starts at 10:30 p.m. at Trampoline School on Gourn St. parade route—7th Avenue to Craig St. to Main St. to Fair St., returning to the school. Horses & Floats. Join us for some fun!

20 — *The Eastern Townships Historical Society* is holding their annual Brunch and Musicale from 12 noon to 3:00 p.m. at Domaine Howard, 1304 Portland Blvd., Sherbrooke.

20 — *Organ recital*—Héléne Panneton, at Plymonth-Trinity United Church, Dufferin Street, Sherbrooke, at 8:00 p.m.

22 — The Brome County Historical Society program in the Centennial Archives Building at 130 Lakeside, Knowlton, at 7030 p.m.—*"Treking in Nepal"*—slides by Margaret Smith. Admission $2.00—refreshments served following the presentation.

23 — The Women's Centre and The National Film Board present *"The Impossible Takes a Little Longer"* animated by Dollena Warren Giguère. Lennoxville Elementary School—1 Academy Street, Lennoxville, 3rd floor Projection Room at 7:30 p.m.

24 — Bishop's University Humanities Lecture Series—Drew Johnson—*"Canadian Labour and Foreigh Aid: Humanitarianism or Self-Interest?"* at 7:30 p.m.—MacKinnon Red Room—admission free.

25 — *Lecture-recital* on English lute-songs—Daniel Fischlin, Room 125, MacKinnon Building, Bishop's University, at 12:30 p.m.

27 — *University Singers and Chamber Choir*—Premiére of a new work by Donald Patriquin at the Centennial Theatre, Bishop's University, at 4:00 p.m.

27 — *Galerie Horace* is holding an art auction to celebrate the 15th anniversary of the founding of the 'Regroupment des artistes des Cantons de l'Est. The works will be on display March 4-27. The vernissage will be held March 4 at 8:00 p.m.

29 — The Brome County Historical Society Program in the Centennial Archives Building at 130 Lakeside, Knowlton, at 7:30 p.m.—*"Australian World Jamboree Trip"* presented by the Knowlton Scouts. Admission $2.00—refreshments served following the presentation.

31 — The Women's Centre and The National Film Board present *"Prairie Women"* animated by Vicky Doheny, Lennoxville Elementary School, 1 Academy Street, Lennoxville, 3rd Floor Projection Room at 7:30 p.m.

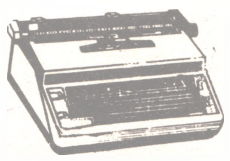
30 — Bishop's University Humanities Lecture Series—Gwendolyn Trottien—*"April in Schifanoia"* at 7:30 p.m.—MacKinnon Red Room—admission free.

APR 24 - 30 — *Reunion for all former students* of Pensionnat de Waterville. Please help celebrate this 25th anniversary. Info: Phone 819-837-2882

"March for Mission"—Richmond, Windsor, Danville, South Durham, and Melbourne Ridge United Church Women are holding a Walkathon to raise money for the Mission and Service Fund. *Sponsor a Walker.* For more information Call Mrs. Sherrill Shaver 826-2329

MAY 17 — The Centennial Commission of Magog wishes to announce that the Memphrémagog Library, jointly with the Lake Memphrémagog Historical Society, will organize a program given in English, entitled *"Magog Remembers Its First Pioneer: Ralph Merry"* on May 17th at 7:30 p.m. at Magog City Hall—Everyone welcome for this activity. Details of the program will be given next month. Admission free. Refreshments served.

Editorial



Green VS Green

Green spaces are getting smaller and farther between everyday. The Urban Sprawl and the Condo Crawl are gobbling up our open areas at an alarming rate. Towns which were once miles apart are now eyeball-to-eyeball and the omnious sparkle of city lights spreads across the nightime landscape, like an uncontrolable disease, oblivious of municipal boundaries and logic.

The fad of condominiums can be seen everywhere. Ugly rural-ized, urban structures despoil picturesque landscapes. The once pastoral town of Cherry River is now overgrown with city transplants.

Small rural communities are soon engulfed in the sprawl of "guests". How can a rural community cope with this scale of development? What will the future hold for this previously, "tranquil village of the plain"? How will the environment cope with the pressures of these masses of "vacationing people"? Will the hordes of people who are "fleeing" the rat-race of the cities, simply bring their city problems along with them, until the "country" is no longer quiet, peaceful, mod and fun? When the fashion has changed, what will happen to the old worn-out, out-dated condos? Will they be the future slums of this country? Factories will likely then follow to "take advantage" of the cheap available labour. Factories likely to be heavily supported by our tax dollars.

Take some photos of your favorite lakes, mountains, rural scenes now, if it is not already too late, so you can show your children and grand-children what it was like B.C. (Before Condos).

"Industrial Parks", are another phenonomen which should be carefully scrutinized. Often these are located right on some of the best and potentially most productive agricultural land around, while our farmers are trying to grow our food on rocky marginal farmland. And we complain about the ever-rising cost of food!

It seems that the "green zones" of our agricultural zoning laws have been undermined by the influence of the "green" of money, and with little thought to the future.

Land trusts such as the one described in this months' Sun, are one way in which some of our green areas can be preserved in a sensible and long-term way. Wilderness and agriculture lands, once gone, are gone forever, we must plan carefully now, if they are to have any future.

GMB

Cover illustration by Isabelle MacKenzie

The Townships Sun

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Volume 15 No. 9 March, 1988

Contents

Short Notes and Lengthy Graffiti ...Gladys Beattie 5

A Visit to Ireland .....Jan Draper 6

Songs for St. Patrick's Day ..... Sun Staff 10

St. Patrick's Day Parade ...Agnes & Dennis Keenan 12

A Day in Richmond ..... Patricia Ball 14

Earthly Pleasures .....Marge Heggison 17

SECOND SECTION

Thomas-Mower-Martin ..... Jacques Boisvert 21

Who Speaks for the Land? 24

Saving the Family Farm .....Russell Pocock 25

Townships Town Crossword ..... Patricia Ball 27

Kidstuff 28

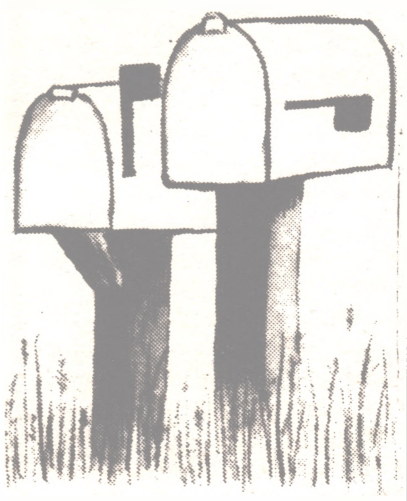
The Book Case .....Pat Lepoidevin 30

Video Reviews .....Ron Romonado 31

Where Have all the Apples Gone? .....Ken Taylor 32

Meteorite Crater .....Canadian Science News 32

...Letters ...Letters ...Letters



Dear Editor:

An informative paper & I read it from beginning to end. Keep up the good work.

Miss Evelyn Harvey
Sutton

Dear Editor:

I enjoy the paper very much. Thanks to the staff who makes it so interesting.

Mrs. Lyla MacLeod
Bury

Dear Editor:

No complaints. Enjoy most of the articles, pictures, etc. Keep it up.

Mr. & Mrs. Stewart Dougherty
Bury

Dear Editor:

I find your paper very interesting and unusual. The column on the rating of restaurants is great. We found the best food served around through your journal.

Therèse Kemps
Garthby, Qc.

Dear Editor:

A thank-you is long over due to you and everyone at the Sun for publishing my Story of Love. I was very pleased to have it accepted and also with the presentation.

Enid Reed Elliott
Beebe, Quebec

Dear Editor:

Just have to get my two cents worth in. Long may the "Townships Sun" rise in the Eastern Townships. Great paper, great reading. I receive my subscription through a good friend in Bromptonville. I enjoy it very much and always look to the "letters" page and find your paper travels far and wide and am with them all, keep up the good work.

Archie Aitken
Iroquois, Ont.

Dear Editor:

Thank-you for printing my last letter in February's issue.

I am writing, again, to ask if perhaps your readers of the Townships Sun can help me out. I would like to know of any Hobby Craft Shows coming up in the Townships or Vermont—and who I would get in touch with about getting a table to show our crafts.

I understand there is a Big one every year in North Hatley called the Piggery—but again I wouldn't know who to get in touch with about this.

Hoping you can help me and I thank-you in advance. Please write to me at: 43 Bourassa St., Granby, Quebec, J2G 6N1

Bob & Margie Page
Granby, Quebec

Dear Editor:

We would like to hear from anyone with information about the early settlers of South Durham.

This is for a "History of South Durham" which is being written.

Perhaps some of your readers are from Durham, or had a grandparent who taught there. The name of the teacher name and location of the school would be of interest, also dates if available.

Please write as soon as possible to:

Jessie Morrill
Box 1263
Richmond, Quebec
J0B 2H0

Dear Editor:

I like the paper very much. Would like more items from this part of the townships.

Mrs. C. Symington
Dunham

Dear Editor:

I was at the Lennoxville Post Office mailing a letter to a friend in London, Ont., who I had visited on the weekend. My friend is waiting to undergo an operation to remove a cancerous tumor.

I was sending him the letter Priority Post, because I wanted him to receive it before his operation in four days. The price came to $10.40 and I only had $9.00. The postal worker behind the counter said I could bring in the balance later in the day, when the gentleman behind me asked how much money I needed. I said $1.40 and he gave me a $2.00 bill. When I asked how I was going to repay him he replied, "It's my good deed for the day."

In these days where everyone is afraid to talk to anyone they don't know and when you least expect it along comes a situation that makes you step back and say, "Okay there still are people who are willing to lend a helping hand without thought of the rewards they will receive." To that gentleman who helped me when I needed help thank-you very much.

Kathleen Hanna
Lennoxville



HEIRS SOUGHT

A while ago Mr. C.W. Dickson brought into the Townships Sun office some very interesting old documents

The documents were:

-a lease to 7 acres in Netley Marsh, Eling, County of Southampton, England made to one John Barney dated June 12, 1815.

-a reversion of the lease on August 10, 1818.

-a court order transferring all goods and chattels of one John Francis Jones to his father, Asher Jones, dated August 28, 1828. John Francis Jones was a second officer on the East India Company's ship "Hugh Inglis" at the Ile de France.

Mr. Dickson believes that both the Barney and Jones families may have come to Canada and settled in the Townships. He would like to hear from anyone who thinks they may be descended from these people.

Mr. Dickson can be contacted by writing:

Mr. C.W. Dickson
R.R. 1
Melbourne, Quebec
J0B 2B0

Short Notes and Lengthy Graffiti

Dr. Vladimir Ignatieff

by Eileen Perkin

Dr. Vladimir Ignatieff, of Cleveland Township, Richmond, has been a member of the Agriculture Institute of Canada for 50 years. He was honoured recently at the University of Western Ontario, London, Ontario and was presented with a 50 year pin. Dignitaries attending included Agriculture Minister Mr. John Wise and former Minister, Mr. Eugene Whelan. Of the six living members across Canada, Dr. Ignatieff was one of the two that were able to attend this event.

Born in Kiev, Russia, he came to Canada from a family farm in England in 1928, & started his Canadian "adventure" working on a farm owned by Evan Robinson in Melbourne, Prov. Quebec. The west beckoned him & after trying different jobs in Northern Alberta such as cutting wood and railroad work, seeking more knowledge, he obtained his Masters Degree from the University of Alberta. Later, after joining the Armed Forces and the Calgary Highlanders, spent the years 1941 to 1945 in service overseas in Italy. Upon returning to Canada and still wanting further education, Vladimir graduated with a PHD from the University of Toronto. This was an especially important time, as it was there that he met his wife Florence. One of the highlights of this distinguished gentleman's life was the career spent working Internationally with the Food and Agriculture Organization of the United Nations.

The Ignatieffs are much loved and respected in the community. Since 1970, they have enjoyed their retirement here at "Beechmore", their home, where Florence keeps the home fires burning and an open house for their family and friends. They have a son, daughter, son-in-law, daughter-in-law and 5 grandchildren. Over the years both have been active in different organizations in the area. Their wisdom and "up beat" outlook on life has enriched us all. She is a member of the Spooner Pond Women's Institute, the A.C.W. of St. Anne's Anglican Church, and was a great asset to the Ladies Auxilary of the Wales Home. Vladimir is a life member of the Royal Canadian Legion Branch 15, Past President and Honourary President and Life Member of the Richmond County Historical Society, Past President of the Board of St. Andrews Presbyterian Chuch in Melbourne, and is a member of the Anti-Nucular War Group.

Right now, the family is very proud and excited about a newly published book, "Russian Album". It is the life story of 4 generations of the Ignatieffs and is written by their nephew, Michel of England, son of George Ignatieff, past Canadian diplomat for 25 years. The book is for sale and I am sure we all wish them great success, continued health and happiness. □

by Gladys Beattie

POTATOES



One potato, two potato, three potato...

Canada produces approximately 6 billion pounds of potatoes each year.

Canada exports over 2 billion pounds of potatoes to over 28 countries each year.

Canadians consume about 122 pounds of potatoes per person a year as fresh, frozen, French fries, dehydrated and canned potatoes.

Canadians eat about 6 pounds of potato chips per person a year.

Fresh potatoes are the largest moving volume vegetable at retail.

There are 77 varities of potatoes available to licensed commercial growers.

Canada imports 300 million pounds of potatoes from the U.S. annually. (We also export the same amount to the U.S. annually.) □

WRITE US A LIMERICK

'Tis the season to think Irish, and the limerick has traditionally been considered as Irish as Paddy's Pig...so get out your pen and paper. Here is all you need to know to become a famous "limerick poet."

Limerick

A limerick is a form of humorous verse. It takes its name from the city of Limerick, Ireland. No one knows how or where the form originated. The limerick is a poem of five lines, with strong beat and rough anapectic rhythm. The first two lines (each with three feet) rhyme with the fifth. The third and fourth lines (each with only two feet) also rhyme.

Limericks may cover a wide range of subjects. The first line often begins..."There was a..." and ends with the name of a person or place. The last line ends with an usual or far-fetched rhyme. Edward Lear's Book of Nonsense (1846) made the form popular.

There was a young lass from Quebec,
Who stood in the snow up to her neck.
When asked, aren't you friz?
Replied, Yes, I is,
But we don't call this cold in Quebec. □

EASTERN TOWNSHIPS SCHOOL BOARD

ADULT EDUCATION SERVICES

FRENCH CONVERSATION COURSE

French Second Language Courses are designed to improve the communicative skills of the students in the French language.

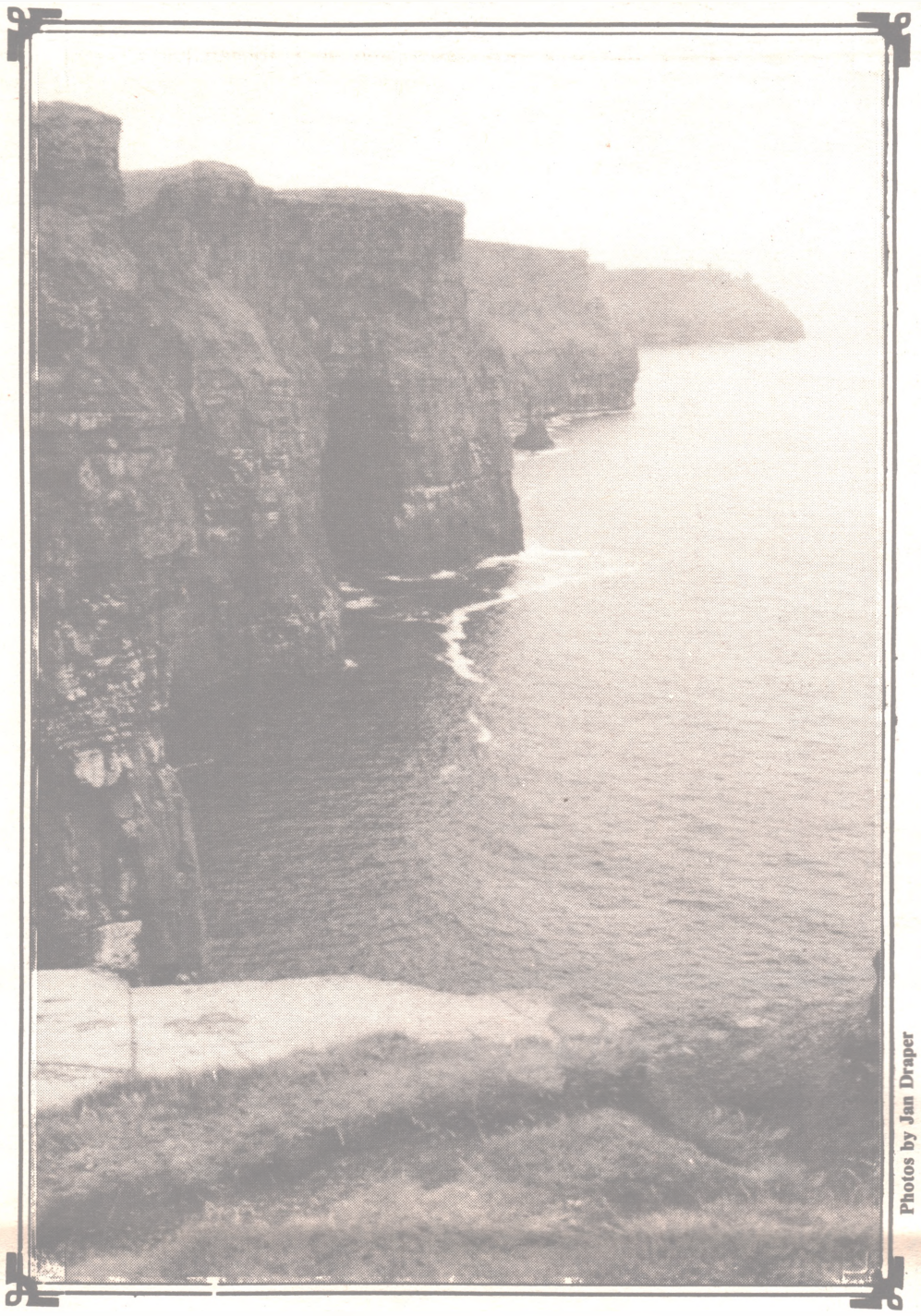
Intensive Courses

Location:	ETSB Adult Ed. Center 50 Grandes-Fourches S. Sherbrooke
Starting Date:	March 14, 1988
Format:	5 afternoons«week 1:00-4:00 p.m.
Duration:	90 hours (6 weeks x 15 hours)
Level:	Beginners, intermediate
Fee:	$45.00

REGISTRATION AND PLACEMENT TEST

ETSB Adult Ed. Centre, 50 Grandes-Fourches S., Sherbrooke
March 8 1:00-3:00 p.m. or 7:00-9:00 p.m.

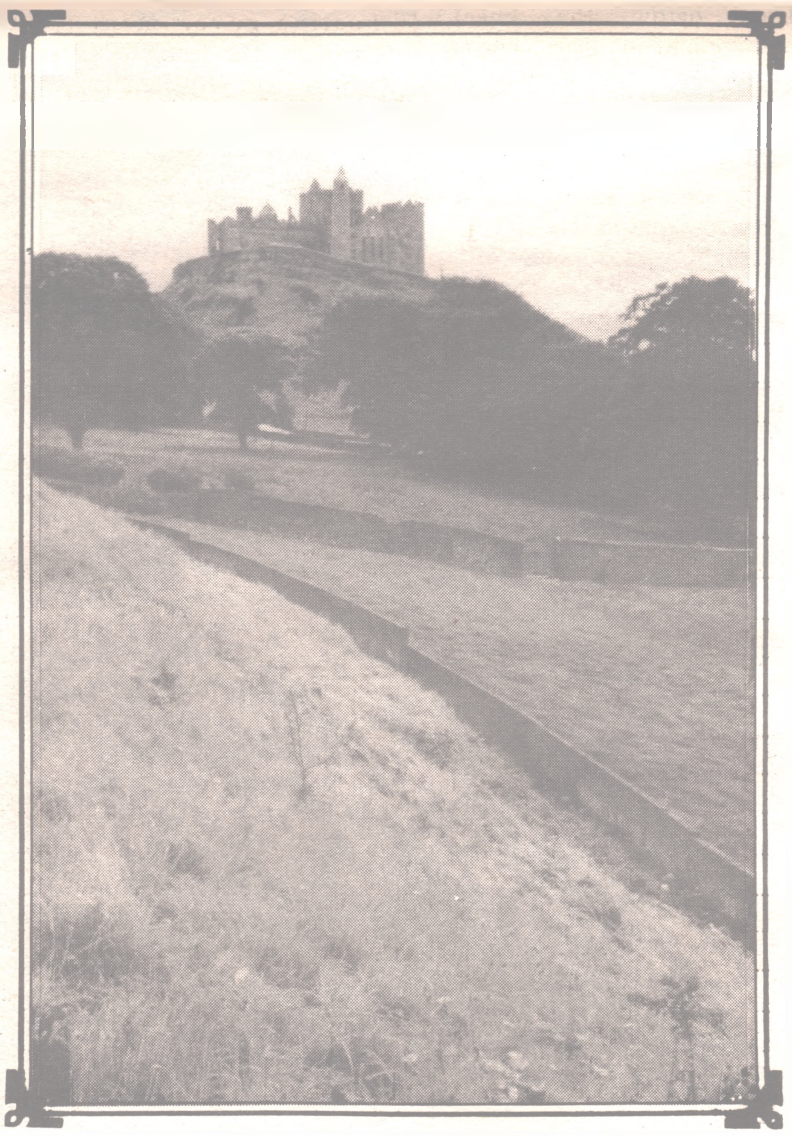
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Photos by Jan Draper

A VISIT TO IRELAND

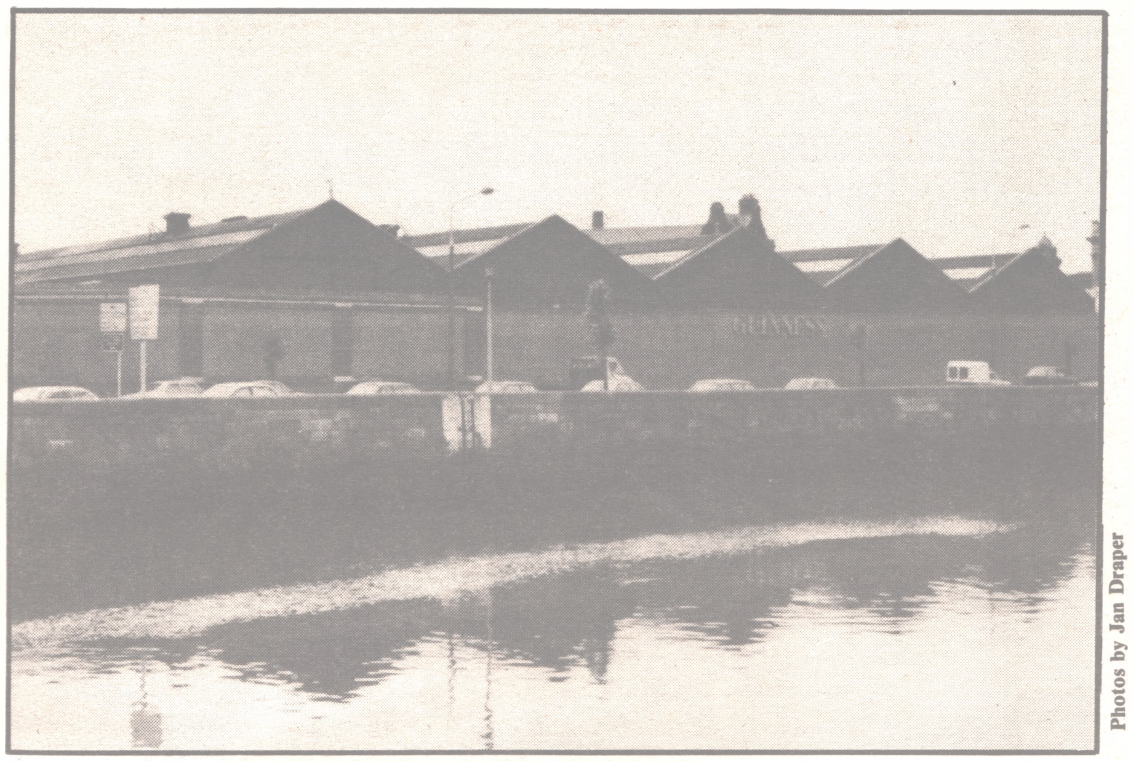
by Jan Draper



With Canadian snow still falling, St. Patrick's Day brings welcome thoughts of the famous forty shades of Irish greenery. To keep spirits lifted, now may be the perfect time to plan a summer vacation in Ireland. A holiday in the Irish Republic is not for those who wish to travel the fast lane to glitzy disco's or tropical beaches. For those who prefer rural pleasures, quiet walks on rainy days, fly fishing, or exploring older, slower paced cities, Ireland is ideal. Most important, the Irish people extend a warm welcome. Even the Irish tourist bureau, *bord fealte* (pronounced bord felt shu) is outstanding in its personalized reception of visitors. Present in nearly every Irish town, these tourist bureaus are staffed by extremely charming and helpful individuals who can supply maps and information (often free), give clear directions, and make reservations. If last summer is any indicator, it is possible to wait until arrival in Ireland to make reservations and, of course, there are *bord fealte* offices in both Dublin and Shannon airports.

To begin an Irish holiday, consider landing in Shannon rather than Dublin. Shannon Airport is relatively small, not very busy and boasts a world famous, duty-free shop. It is easy to rent a car right in the airport. A rented car gives a degree of freedom that a bus tour might not provide, but does have some drawbacks. The faint of heart may prefer not to experience the thrill of navigating Irish roads. Though relatively few accidents appear to take place, drivers in Ireland are creative interpretors of the rules of the road. In the towns, streets are often very narrow and parking eccentric; in the country, roadways are frequently populated by sheep and goats. Nonetheless, the opportunity to pull over and admire the spectacular views makes driving worthwhile.

The rapid changes in the Irish landscape are never adequately described in tourist brochures. Like the Irish weather, scenery can be different at every turn of the road. Travelling around the western peninsulas of Kerry and Dingle, the visitor will see green pastures divided by stone walls into tiny fields, dotted with grazing animals. Then, around a corner, the sea coast will appear, blue waves crashing onto the rocky shore and twinkling in the sun. Around another bend, the mountain's crags will disappear as a cloud materializes around them: a momentary shower, another turn in the road and the sun will raise mists over brooks hurrying down green hills.



Photos by Jan Draper

Along with the good food and company, pubs offer Guiness Stout, a thick, dark beer served at room temperature. Here is the Guiness Brewery situated on the Lippey River.

Such weather demands versatile clothing. A windproof raincoat, preferably with a hood, is essential, along with a wool sweater. Just before I left Canada, I dropped my cotton tights and undershirt into my suitcase. I wore them often! Skimpy nightwear can be left behind considering the brisk nights and shared bathrooms. Even during the daytime Irish women choose longer skirts (at least below the knee), appropriate in that climate. Generally, autumn clothes are fitting, with one or two summery outfits and something of a more formal nature for dinner out or the essential trip to the theatre.

No matter what tourists wear, Irish hosts provide a memorable welcome. Meeting Irish people, the best part of the trip, is easily done by staying at the many Bed and Breakfast establishments. The Irish Tourist Board makes this very convenient. Several inexpensive publications list the homes, farmhouses, even castles, in which there are Bed and Breakfast businesses meeting government-set standards. For each house, the listing includes a phone number, photograph and description of available facilities (rooms and meals) and prices. Since farming is a special interest of mine, I chose to stay in farmhouses. A double room for one night and breakfast next morning costs about twenty dollars per person (nine and a half Irish pounds). The rooms are comfortable, and impeccably clean. The breakfast menu is substantial: porridge, bacon and eggs, toast, Irish soda bread (wonderful!) and lots of tea or coffee. Each farmer was pleased to give a tour of the farm and explain the operation. Staying at one Bed and Breakfast for several days almost guarantees adoption into the family, usually a close-knit and traditional unit.

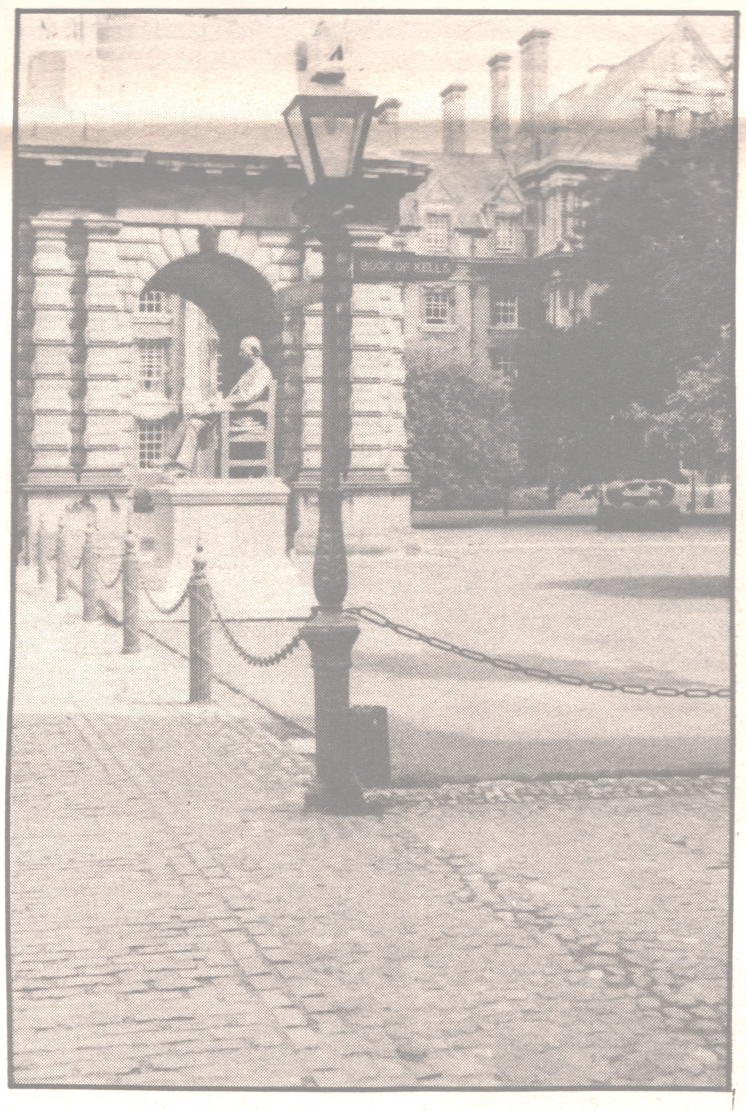
Dinner is offered at many Bed and Breakfast's and is well worth the price. Irish women pride themselves on their cooking and for good reason. Every course consists of ample and excellent food.

All in all, the Bed and Breadfast is one of the most interesting and economical aspects of travel in Ireland!

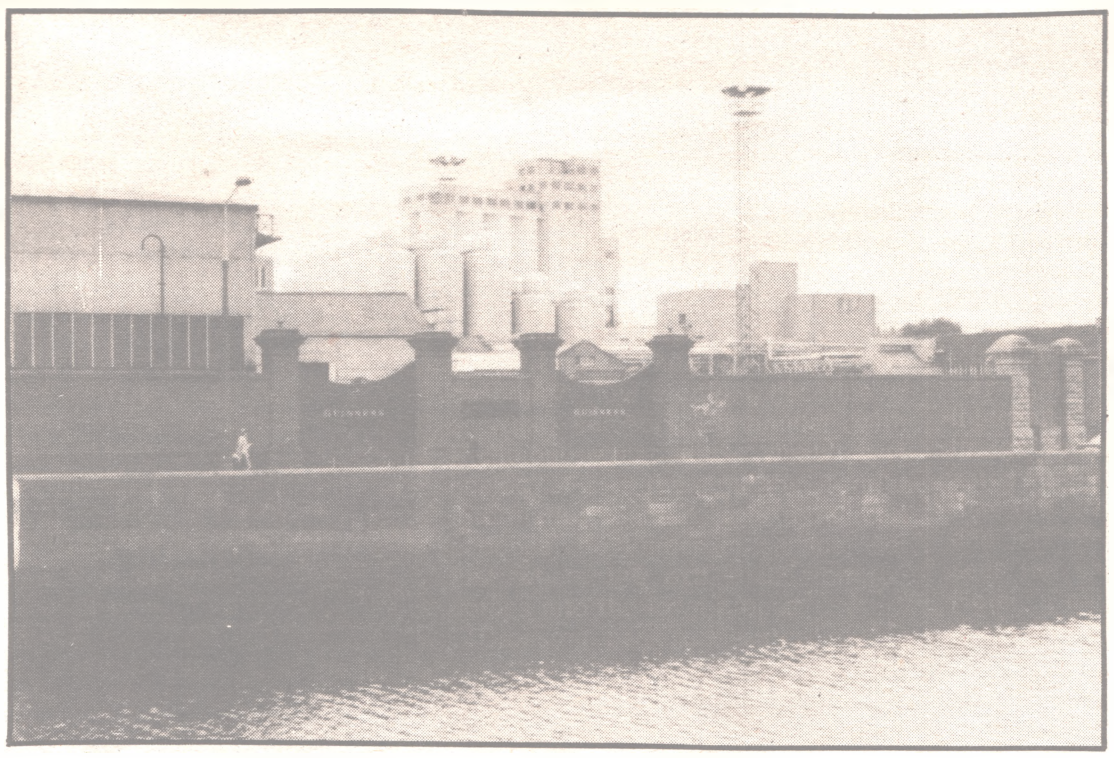
Walking through the Irish countryside is a pleasing pastime but walking through historical sites may be more to others' tastes. Cashell (rhyming with castle) is one of my favourite places. This ancient stronghold is exposed to the elements but the graceful lines rise beautifully into the sky above Cashell Rock. At Caher a medieval castle has been re-stored; informative young guides give tours there during the summer season. KilKenny, a walled city, is itself a history lesson. The tourist bureau includes a sound and light show of the history of this town, an excellent way to begin a tour. My favourite memory is of the rose-coloured windows of KilKenny's Black Abbey.

For the fishing enthusiast, Ireland has pleasant surprises. Both fly and bait fishing for a variety of species, including trout, are available. Larry and Eileen Ryan at Clonanor Farm (near Clonmel) are attempting to publicize to tourists the different kinds of fishing in Ireland. Larry and his sons take guests to local streams and dispenses flies and information. Fly fishing in Ireland is definitely one of the classic experiences for any afficianado of this sport.

Though disco fans might not find too many neon night spots, pubs are everywhere. Open all day, pubs serve the best food at lunchtime and at tea. "Pub grub" is inexpensive plentiful and delicious. Entire families come in to eat and the atmosphere is friendly and comfortable. Along with the good food and company, pubs offer Guiness Stout, a thick, dark beer served at room temperature. In the evenings, local people come to talk and sing over a few pints of Guiness or one of the lighter Irish beers. Visitors are welcome.



Campus of Trinity College, Dublin.



Lippey River Guiness Brewery.

Emporium
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Photo by Jan Draper

Statue of Charles Parnell presiding over O'Connell Street, Dublin.

For confirmed shoppers, Ireland offers many beautiful objects: crystal, ceramics, lace, linens, woolens and much more. The exchange rate and relatively high prices in Ireland don't leave much room for bargains, although, the quality of the workmanship justifies the cost. Irish sweaters, for example, are about the same price as in Canada. The duty-free shop at Shannon is the best place to pick up some items. We checked the price list when we arrived and compared those prices with the ones throughout Ireland. On our way out of Ireland we chose last minute gifts from the extensive choice at the duty-free store.

One souvenir I am most fond of is an Irish fragrance called Frond. Years ago a friend visiting Ireland brought me a bottle of the scent and I decided that if I were to take a trip to Ireland I must manage to go to the perfumerie, Vincent Crafts. A small cottage industry, this perfumerie produces several lines of fragrance, among them Freoch (Heather) and Man of Arvan. The owner, Brian Vincent, studied the making of perfume at parfumeries in France and then went with his wife to the "Burren" area to use native plants in the production of his fragrances. Although the scents can be bought all over Ireland and even in North America, a trip to Vincent Crafts is interesting and fun.

Any tour of Ireland will include the many towns and cities: Sligo, Tipperary, Waterford, Limerich. All wonderful names. Dublin too isn't to be missed. It's a beautiful, old city that runs at just the right pace. Parks, universities, libraries, theatres: it's difficult to choose which to visit during a brief stay. Frequently, in Dublin, we saw thing we hadn't planned to see because we were lost often. Street names change without warning. Amused Dubliners are happy to give assistance to the perplexed tourist. Not a great navigator, I made countless acquaintances asking for directions.

There's much more to Ireland, of course: peat fires, monasteries, fishing villlages, horse farms, religious shrines, local fairs....When all the world becomes Irish on the seventeenth of March, think about going and seeing Ireland for yourself.

Special thanks to the bord fealte, to Joan and Pat Ryan of Tipperary; Larry and Eileen Ryan, Clonmel; and D'Arcy Ryan, Eastman, Québec. □

ERIN
THE EMERALD ISLE

Air conditioned by westerly winds and ocean currents, Ireland flourishes under 30 to 60 inches of rainfall a year and temperatures ranging from 32 to 70 degrees F.

The Irish Republic occupies roughly five-sixth of the island. The first official language is Gaelic, and the second is English. The population is close to 4 million people with two-thirds of these urban and one-third rural. Rolling farmlands cover much of the central part of the country, while mountains rise near the coast. The country is divided into 26 counties, many of which are famous for something.

In the 1840's, the Irish [then more than 8 million souls] suffered the terrible potatoe famine and hundreds of thousands of people died while hundreds of thousands more were forced to leave their homeland. During the next century, five million more people left, forced out by economic problems. A large percentage of these arrived on North American shores.

Great Britain ruled Ireland for hundreds of years before Ireland gained its independance in 1921. Since that time, their economy has improved greatly. Almost 95 percent of the people are Catholics.

Their basic monetary unit is the Irish Pound. Their chief agriculture products are barley, dairy products, livestock, potatoes, poultry, sugar beets and wheat. The chief products manufactured are: alcoholic beverages, chemicals, clothing, cured tobacco, machinery, metal products, paper, processed foods and textiles. Tourism is also important, and the Irish are renowned as being a friendly and hospitable people, and not to be judged by the actions of the people of North Ireland.

St. Patrick brought christianity to Ireland around 400 A.D. He was born in Britain and was taken to Ireland as a slave in the early 400's. After six years of slavery, he escaped and went to France, where he studied for the priesthood. He returned to Ireland as a Christian missionary in 432. The Irish people accepted Christianity and came to regard Patrick as their guardian saint. He introduced Latin literature and the Roman alphabet into Ireland. After his death, Irish monasteries flourished as centres of learning. □

ST. PATRICK'S DAY GREETINGS

Failte

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Lennoxville

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Songs for St.



The Band Played On

Casey would waltz with a strawberry blonde,
And the band played on,
He'd glide 'cross the floor with the girl he ador'd,
And the band played on,
But his brain was so loaded it nearly exploded,
The poor girl would shake with alarm.
He'd ne'er leave the girl with the strawberry curls,
And the band played on.

It's a Great Day for the Irish

Oh, I woke me up this morning and
I heard a joyful song
From the throats of happy Irish-men, a hundred thousand strong.
Shure, it was the Hibernia Brigade,
Lining up for to start the big parade,
So I fetched me Sunday bonnet, and the flag I love so well,
And I bought meself a shamrock just to wear in me lapel.
Don't you know that today's
March Seventeen?
It's the day for the wearing of the Green!

It's a great day for the Irish,
It's a great day for fair!
The sidewalks of New York are thick with Blarney,
For shure you'd think New York was old Killarney!
It's a great day for the Shamrock,
For the flags in full array,
We're feeling so inspirish, shure because for all the Irish,
It's a great, great day!

It's a great day for the Irish,
It's a great day for fair!
Begosh, there's not a cop to stop a raiding,
Begorra all the Cops are out parading!
It's a great day for the Shamrock,
For the flags in full array,
We're feeling so inspirish, shure because for all the Irish
It's a great, great day!

My Wild Irish Rose

If you listen I'll sing a sweet little song.
Of a flower that's now drooped and dead,
Yet dearer to me, Yes, than all of its mates,
Tho' each holds alof its proud head.
'Twas given to me by a girl that I know;
Since we've met, faith, I've known no repose,
She is dearer by far than the world's brightest star,
And I call her my wild Irish rose.

Chorus:
My wild Irish rose,
The sweetest flow'r that grows,
You may search every where, but none can compare
With my wild Irish rose.
My wild Irish rose the dearest flow'r that grows,
And some day for my sake, she may let me take,
The bloom from my wild Irish rose.
They may sing of their roses which by other names,
Would smell just as sweetly, they say,
But I know that my Rose would never consent
To have that sweet name taken away.
Her glances are shy
When e'er I pass by
The bower where my true love grows,
And my one wish has been
That some day I may win
The heart of my wild Irish rose.

Sweet Rosie O'Grady

Sweet Rosie O'Grady,
My beautiful Rose,
She's my little lady,
That everyone knows,
And when we are married,
How happy we'll be;
I love sweet Rosie O'Grady,
And Rosie O'Grady loves me.



When Ir

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And while
throughout all
Let us smile ea

Patrick's Day



Eyes Are Smiling

n your eye, and I'm

ld be there at all.
in your smile
's beguile,
a tear drop

lilting laughter's
ong,
inkle bright as

all the while and
nile,
smile for me.

re smiling,
wn in Spring
laughter,
angels sing.
are happy,
seems bright and

es are smiling,
ur heart away.

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r heart,
even sunshine more

weet song.
ay long,
r so tender and

me of life is the

al care or regret;
ringtime is ours
outh's hours,
chance we get.



Peggy O'Neil

If her eyes are blue as skies,
That's Peggy O'Neil,
If she's smiling all the while,
That's Peggy O'Neil,
If she walks like a sly little rogue,
If she talks with a cute little brogue,
Sweet personality, full of rascality,
That's Peggy O'Neil.
Annie Rooney sent a fellow looney,
But a million fellows now are feeling spooney,
When they meet Peggy O'Neil,
Molly-O was never never slow,
But I want you to know she couldn't make a show,
Along with sweet Peggy O'Neil,
Rose O'Grady was a perfect lady with a simple winning baby smile,
Peggy isn't simple, that is why she has the other girlies beat a mile,
So if you meet a girl who's sweeter than Bedelia,
And you feel you want to say I'd like to steal ya'
That's Peggy O'Neil.
Sweet personality, full of rascality,
That's Peggy O'Neil.

Cockles and Mussels
(Molly Malone)

In Dublin's fair city,
Where girls are so pretty,
I first set my eyes on sweet Molly Malone.
As she wheel'd her wheelbarrow,
Thro' streets broad and narrow,
Crying Cockles and Mussels!
Alive, alive-O!
Chorus:
Alive, alive-O! Alive, alive-O!
Crying Cockles and Mussels!
Alive, alive-O!

She was a fishmonger,
And sure 'twas no wonder,
For so were her father and mother before.
And they each wheel'd their barrow
Thro' streets broad and narrow,
Crying Cockles and Mussels!
Alive, alive-O!

She died of a fever,
And no one could save her,
And that was the end of sweet Molly Malone,
But her ghost wheels her barrow,
Thro' steets broad and narrow,
Crying Cockles and Mussels!
Alive, alive-O!

I'll Take You Home Again Kathleen

I'll take you home again, Kathleen
Across the ocean wild and wide,
To where you're heart has
ever been
Since first you were my
bonnie bride.
The roses all have left your cheek
I watched them fade away and die;
Your voice is sad when ere you speak,
And tears be-dim your loving eyes

O I will take you back again
To where your heart will feel no pain
And when the fields are fresh and green
I'll take you home again Kathleen.

I know you love me Kathleen dear,
Your heart was ever fond and true;
I always feel when you are near
that life holds nothing dear,
but you
The smiles that once you gave to me,
I scarcely ever see them now;
Tho' many, many times I see
A dark'ning shadow on your brow
I will take you back again.

O I will take you back again
To where your heart will feel no pain
And when the fields are fresh and green
I'll take you home again Kathleen.

ST. PATRICK'S DAY PARADE

by Agnes & Dennis Keenan







The street parade was held on St. Patrick's Day, March 17. It was composed of a mounted Grand Marshal, a Deputy Marshall and two assistant foot marshals with a band; plus the marching members of the St. Patrick's Society joined by members of the St. Andrews, the George and St. Jean Baptiste Societies.

March is here and with it comes St. Patrick's Day. The day we celebrate the Feast of St. Patrick. The Irish world-wide stop and remember their ancestors and the homesod. This year the Richmond & Vinicity St. Patrick's Society will celebrate it's 111th anniversary.

The society was founded in 1877 with the encouragement of the, then parish priest of St. Bibiane's Church, Father Quinn, an Irish immigrant himself, who had come to Canada at age eleven with his parents. Thomas, his mother, Mary, brother Thomas (age 6 yrs.) and three other children. Unfortunately, his father, mother and the three other children died of thyphus, and are all buried at Grosse Ile; with hundreds of other Irish immigrants.



Photos Courtesy of A.F. Gariepy, Art Photography

As we can see by these photos we seem to be getting less snow in March.



St. Patrick's Society Float 1977



St. Micheal's School Float

Father Quinn felt that with the large number of Irish settlers in and around the Richmond area it was desirable to found a society of Irishmen, in order to help preserve their heritage, traditions and culture.

Thus, the St. Patrick's Society came into being in April, 1877.

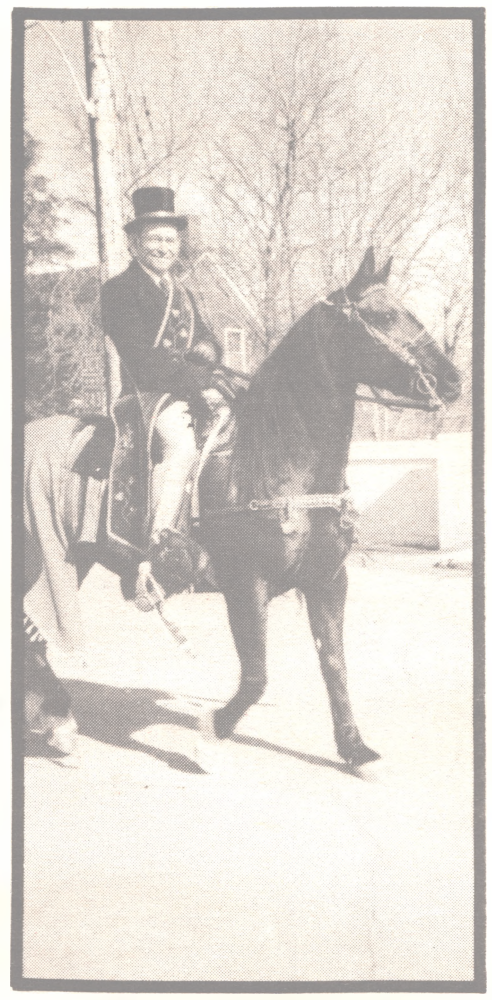
In the early years it was strictly a society of Irish Catholic men. In order to be accepted into its ranks it was necessary to be sponsored by a member in good standing. As the years passed this requirement was phased out.

In 1972, due to the excellent help from the ladies it was decided to include them as active members & since that date there has been ladies on the executive committee. Today, the membership is open to people of all faiths and nationalities.

Originally, the street parade was held on St. Partick's Day, March 17. It was composed of a mounted Grand Marshal, a Deputy Marshal and two assistant foot marshals with a band; plus the marching members of the St. Patrick's Society joined by members of the St. Andrews, the George & St. Jean Baptiste Societies. The parade went through the town to St. Bibianes Church, where benediction was held. After construction of Holy Family Church, the participants of the parade alternated churches each year. The year of the Centennial, 1977, the directors of the Society decided to organize a parade with floats, mostly horse drawn. It proved such a success that the parade has continued in this manner.

This year's parade will be held on March 20th at 1:30 p.m. and a banquet & dance will be held at the Community Centre March 19 at 7 p.m. (Info 819-826-2178) Everyone is welcome to join in the celebrations or to be a spectator. □

Happy St. Patrick's Day.



Originally the parade was led by a Mounted Grand Marshall and the tradition continues.



The Queen's float, St. Patrick's Parade Centennial Celebration March, 1977.

A DAY IN RICHMOND

by Patricia Ball



One of the streets of beautifully preserved old houses.



This building was built in 1877 now being used partly as a police station.

Photos by Patricia Ball



Caisse Populaire, an example of the new architecture.

A story on Richmond? Sure! So I picked up the camera and a friend whose mother is in the Wales Home and headed north on Autoroute 55.

On 55, beyond Windsor, there is a rock cut; two rugged grey walls on the sides of the road. When I go through that cut I always feel that I am entering Richmond "territory". The signs to Richmond are much farther along, but this is my personal signpost.

A short time later, I stopped to take a picture of the roadsign, it seems that all stories about towns are supposed to start that way, and I stopped just outside the town to take a picture of the view across the bridge.

The drive out to the Wales Home is familiar, but now I was looking at the town, not casually, but to see what it was like. What would I describe? How would I describe it so that someone unfamiliar with Richmond would know what I was seeing? First, there is the Tourist Information Center. It is a railroad caboose, no longer in service, set just where the exit road from 55 comes into the town proper.

Crossing back under the road I see on my right St. Bibiane Catholic Church. This is a red brick structure, narrow compared to its length, with a high front gable that is very attractive. Next to this is a fine old building which, though there is no sign, I assumed to be a convent. Out this way is also a building, obviously remodelled, on which someone has carefully preserved the old gingerbread gable with its intricate curves and swirls. This is a priceless bit of history. Down in the centre of town I found another. This old building had also obviously been remodelled more than once. The old brick and the basic roof lines had not really been changed. It was very easy to imagine what it would have been like when it was built. A sign proudly says that this was in the year 1877.

I drove slowly around for an hour or more. The town is long and narrow, stretched along three or four streets running parallel to the St. Francis River and crowded up and down the cross streets connecting them.

I don't have a knack for street names and what would they mean to someone unfamiliar with Richmond? But Richmond does have a starting point; the intersection at the end of the old bridge which leads to Melbourne across the St. Francis River. From here the street stretches to the right and left along the river. Here one sees the end of the Grand Central Hotel, a narrow old building on the river side of the main street; here one sees the massive dyking which has been raised between the town and the river to eliminate the traumatic and costly flooding that has been Richmond's fate in the past.



The old Brunswick Hotel, now an old folks home. An example of the use of old buildings.

Businesses are spread out along this street for about a half mile. I walked along the first part of this street, stopped for coffee in a restaurant, noted the bars, saw the sprinkling of businesses. Here the old, the renovated and the new are side by side, a mosaic that is seen in many older towns, a pattern that is repeated throughout Richmond. There is a mini mall, sections of a building stepped up a slope, and a bank—a nineteen-twenties design—it is squat, four-square and solid, seeming to exude strength and permanency.

Around the corner, on a side street, is the new and modern building of the Caisse Populaire, speaking of new growth and prosperity. There are businesses that have been operating for many years: Dyson and Armstrong Automobiles, Desmarais Hardware, J.H. Coles Hardware, and there are newer businesses like a tanning salon and accountants who offer computer services.

Then there are the homes. Many of the older homes are brick and reflect the prosperity of the earlier years. There are three story homes with high pitched roofs, a few mansard roofs, and roofs with the typical chimney on each end which is French-Canadian design. There are old wooden buildings that must have been farm houses, large, and extended with a wing at the back. Most have been cared for and are in excellent condition. Most seem still to be single family homes, not the conversions one sees in many places.

Richmond was a crossroads leading to settlements. One advertisement in the old issues of the Sherbrooke Examiner, circa 1895 reads "The cheapest prices this side of Montreal". The signs of decline are there: Older buildings in need of repair, hotels no longer full of travellers. The signs of new growth are there too: the sign on the old Brunswick Hotel that proclaims it is now a residence for senior citizens, the old bank building which now carries a sign announcing it is a bar, a truck carrying a large sign for the new Korvette store. I looked in vain for the flashy new house, the ultimate modern bunglow, there is none; but I saw several very well designed, modern apartment buildings.

Richmond is not a town in which one can describe the main street and say 'this is the town'. Not all the businesses are on the main street. On an upper street, I found several small factories and the liquor commission store. Further up I saw the buildings of Brown Shoe, Richmond's largest employer, and beyond that, Gel-Gar Textiles.

The Town of Richmond is a good drive from major cities and so is largely self-sufficent—I found several insurance agencies, a lawyer and notaries. I found hardware stores, plumbers, automobile agencies, small department stores, fleuristes, boutiques, a boucherie. I missed one thing, I could not find a motel or a bed and breakfast house They may be there, just not in the areas of the town I travelled. I found the churches and the feed mill on the street next to the river, on the south from the bridge, On an upper street on this side I found the St. Francis Elementary School and off in a corner by itself I found the corner by itself I found the Richmond Regional High School, looking like a collection of children's building blocks. Triangular roofs, holding clerestory windows, point to the sky, letting in light and making the building a less monotonous shape than a simple rectangle, less like a huge institution. They make the building look smaller than its actual size—in modern expression—more human size, and thus a better place to be.

The French words used above are no accident, they are the spirit of Richmond. In all the businesses I entered, the people slipped easily and unconsiously from one language to the other. People talk of a totally bilingual Canada; they have only to visit Richmond to see it in action.

The story of Richmond is the people who live and work there; Walter Stevens, at Dyson-Armstrong who left his work to answer my questions about the Dysons, the unnamed waitress in Chez Therese who told me that the building had once been the location of the old Southern Canada Power and Eastern Townships Telephone and that the water had floated everything on the first floor of the building during the last flood.

Richmond is the people I met on the street who smiled and nodded, and the couple I stopped to ask about an old factory building. They were very friendly and kind. Richmond is the people who play darts and the people who organized the Mousquiri Atom Hockey Tournament. Richmond is the people who put on the annual Pickle festival and the St. Patrick's Day Parade. Richmond is the children I saw playing in the school yard, and the people who gather at its churches on Sunday. Richmond is the people who belong to the Knights of Columbus and the Lions clubs.

Richmond is a place where one can walk into the restaurants and order just a cup of coffee and be treated with all the courtesy given to someone who orders the most expensive meal on the menu. This same courtesy was shown in the stationery store and in the paint store where I said I was just looking.

Richmond is a place where a man, who came to play hockey in a neighbouring town, found a girl and stayed. He tells me he has been there forty years.

I know I saw only a part of the Town, and I saw many things that I have not described. I hope that what I have done is give a sense of what the town is and encouraged you to visit it; or if you live there or know it, to see it in a new way. □

Photos by Patricia Ball



The shopping centre. A far cry from the frantic pace of the big city shopping centres.

Earthly Pleasures

by Marge Heggison



IRISH CREAM LIQUEUR

1 can sweetened condensed milk
1-1½c Irish whiskey
1c 18% table cream
3 eggs
1 TBsp chocolate syrup
¼ tsp. coconut extract [optional]

Combine all ingredients in a blender until smooth. Keep refrigerated and shake before pouring. Cover and store refrigerated for up to one month. Makes 1 litre.

IRISH COFFEE

Place in a 7-oz. goblet or coffee cup, 1 jigger Irish whiskey and 1-2 tsp. sugar. Fill to within ½" of top with freshly made hot coffee. Stir until sugar is dissolved. Float on top chilled whipped cream. Serves 1.

DUBLIN DREAM

1 TBsp instant coffee
1½ TBsp instant hot chocolate
½ oz. Irish Cream Liqueur
3 / 4c boiling water
¼c whipped cream

In an Irish coffee glass, place coffee, hot chocolate and liqueur. Add boiling water and stir. Top with whipped cream. Serves 1.

IRISH COFFEE PIE

CRUST:
1 / 3c melted butter
1c crumbs [cookie or graham]
½c finely chopped pecans
1 TBsp. sugar

filling:
¼c cold water
1 envelope gelatine
2 / 3c milk
2 egg yolks
2 egg whites
½c sugar, divided
2 TBsp instant coffee
¼ tsp. salt
¼c Irish whiskey
½c whipping cream

Combine ingredients for crust. Press into 9" pie plate. Bake 10 min. at 375°F. Set aside.

Sprinkle gelatine over cold water. Let stand 5 minutes. Combine milk, ¼c sugar, instant coffee and salt. Stir over heat until hot. Beat egg yolks with whiskey. Stir a little hot coffee mixture into yolks; stir into coffee mixture. Cook 1-2 minutes until slightly thickened. Remove from heat. Stir in gelatine until dissolved. Pour into bowl; chill 20 min. until slightly thickened.

Beat egg whites and ¼c sugar until stiff and shiny. Fold into gelatine mixture.

Whip cream. Fold into gelatine mixture. Chill 20 minutes. Whip with rotary mixer until smooth. Pour into baked shell, mounding high. Chill 3-5 hours. Garnish with toasted pecans.

IRISH SODA BREAD

4c sifted flour
¼c sugar
1 tsp. salt
1 tsp. baking powder
2 TBsp caraway seeds
¼c butter
2c raisins
1 1 / 3 buttermilk
1 egg
1 tsp. baking soda
1 egg yolk, beaten

Sift flour, sugar, salt and baking powder into mixing bowl; stir in caraway seeds. Cut in butter until mixture looks like coarse meal; stir in raisins.

Combine buttermilk, egg and baking soda; stir into flour mixture just enough to moisten dry ingredients.

Turn onto floured board and knead lightly until dough is smooth. Shape into a ball and place in a greased 2 qt. casserole. With a sharp knife, cut a 4" cross about ½" deep in center of dough. Brush with egg yolk.

Bake at 375°F about 1 hour, or until tester inserted in center comes out clean.

Cool in pan 10 minutes; remove. Cool on wire rack before cutting. To serve, cut down through loaf to divide in quarters; thinly slice each quarter. Makes 1 loaf.

IRISH RAISIN BREAD

2½c flour
2½ tsp. baking powder
1 piece shortening, size of an egg
7 or 8 cut cherries
2 eggs
1 tsp. salt
3 / 4c sugar
1c raisins
3 / 4c milk
¼c currants [optional]

Sift together flour, baking powder, salt and sugar. Add remaining ingredients. Place in greased and floured loaf pan. Bake at 300°F about 50 min. Makes 1 loaf.



IRISH LAMB STEW

3 lbs. lamb shoulder
1 qt. cold water
1 sliced med. onion
1 celery top
½ [10½ oz.] can consommé fat
1 clove garlic, crushed
1 tsp. brown sugar
1 sprig parsley
1 / 8 tsp. thyme
1 bay leaf
¼ tsp. pepper
2 finely shredded, peeled potatoes
12 small whole onions, parboiled
6 potatoes, cut to walnut size
1 TBsp salt
2c cooked peas [fresh, canned or frozen]

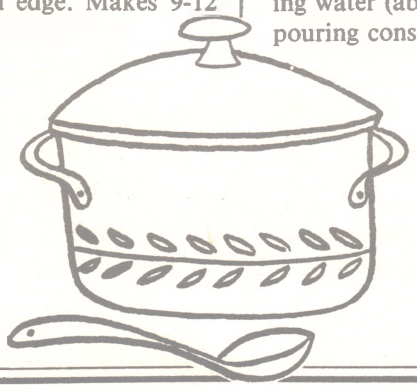
Trim bones and skin from meat; cut in 2" pieces.

Place all trimmings but skin in heavy saucepan with water, sliced onion and celery. Simmer slowly until all flavour is drawn from trimmings and bones, about 30 minutes if bones are small. Strain; reserve liquid for stew, adding consommé.

Brown meat in heavy skillet with fat. Place in stew pot; add garlic, brown sugar, parsley, thyme, bay leaf and pepper. Add shredded potatoes and boiling broth to cover.

Cook slowly, uncovered, to reduce broth, about 1½ hours (liquid will be slightly thickened and shredded potatoes entirely dissolved).

Add whole onions, potato pieces and salt; cook 30 mins. Serve in tureen with circle of peas around edge. Makes 9-12 servings.



MINT SWIRL BROWNIES

1 3-oz package cream cheese, softened
¼c butter or margarine, softened
3 / 4c sugar
2 eggs
2 / 3c all-purpose flour
½ tsp. baking powder
¼ tsp. salt
1 / 3c chopped nuts
1 1-oz square unsweetened chocolate, melted and cooled
½ tsp. peppermint extract
Several drops green food colouring
Chocolate Glaze

Cream together cream cheese, butter, and sugar; beat in eggs. Stir together flour, baking powder, and salt; stir into creamed mixture.

Spoon half of the batter into another bowl; stir in nuts and chocolate. Drop chocolate batter from tablespoon checkerboard fashion into greased 9x9x2-inch baking pan. To remaining batter, stir in extract and food colouring. Spoon green batter into open spaces in baking pan. Swirl with spatula to marble; do not overmix. Bake at 350°F for 15 to 20 minutes. Cool; pour Chocolate Glaze over top. Cut into bars. Makes 24.

Chocolate Glaze: Melt one 1-oz. square unsweetened chocolate and 1 Tbsp butter or margarine over low heat; stir constantly. Remove from heat; stir in 1 cup sifted powdered sugar and ½ tsp. vanilla till crumbly. Blend in enough boiling water (about 2 TBsp) till of pouring consistency. □

A few recipes from the Sun Staff for St. Patrick's Day



POTATOES IN MUSTARD SAUCE

2 tablespoons butter
4 large potatoes
6 scallions, finely chopped
6 teaspoon salt
Freshly ground black pepper
1/8 teaspoon nutmeg
2 teaspoon prepared (Dijon type) mustard
2 teaspoons cornstarch
1¼ cups milk, simmering

Butter a small baking dish. Peel potatoes and slice very thinly. Place a layer of ⅓ of the potatoes in the dish. Sprinkle with a few scallions and season with salt and pepper. Repeat to form 3 layers. Combine nutmeg, mustard, cornstarch and ¼ cup hot milk in a small bowl. Add remaining milk and pour over the potatoes. Dot with butter. Cover the dish and bake in a 350° oven for 1 hour. Serve with roast meat or chicken or broiled fish.

DUNDEE CAKE

3/4 cup butter
3/4 cup sugar
4 eggs
2 cups flour
1¼ teaspoons baking poweder
2 tablespoons baking powder
2 tablespoons ground almonds
1¼ cup currants
1 *cup golden raisins*
¼ cup candied cherry halves
⅓ cup chopped mixed candied orange and lemon peel
Grated rind of 1 *lemon*
Split blanched almonds

Cream the butter and sugar together until light and fluffy. Add 2 eggs, 1 at a time beating well after each addition. Sift together the flour and baking powder. Beat in 1/2 cup of flour. Add the remaining eggs, 1 at a time, and beat well. Add the remaining flour gradually. Fold in all the other ingredients except the split almonds. Butter and flour an 8" spring form or other deep cake tin and place a circle of buttered wax paper on the bottom. Transfer the batter to the prepared tin distributing it evenly. Arrange the split almonds in circles over the top of the cake. Bake in a 350° oven for 1 1/2 hours or until a cake tester comes out clean. Cool 5 minutes in the pan before transferring to a wire rack.

BOXTY
(Potato Pancake)

4 cups peeled and grated potatoes (about 2 pounds)
1⅓ cups flour
2 teaspoons salt
6 tablespoons milk
2 tablespoons butter
¼ cup brown sugar
4 tablespoons melted butter

Squeeze grated potatoes as dry as possible in a linen or terry-cloth tea towel. In a bowl, combine the potatoes, flour and salt. Stir in the milk gradually, using just enough to make the mixture hold together. Let the mixture stand 1 hour. Heat a 9 to 10 inch heavy skillet until very hot. Drop in the butter and let it melt. Pat the potato mixture into the skillet with a spatula, distributing it evenly. Cook over medium heat until the underside is set and golden brown. Slide the pancake out onto a plate and invert it back into the skillet. Let the other side brown. Serve the pancake straight from the pan with brown sugar and melted butter. □



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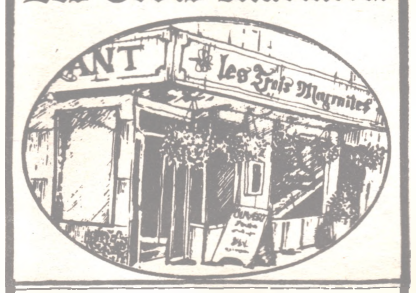
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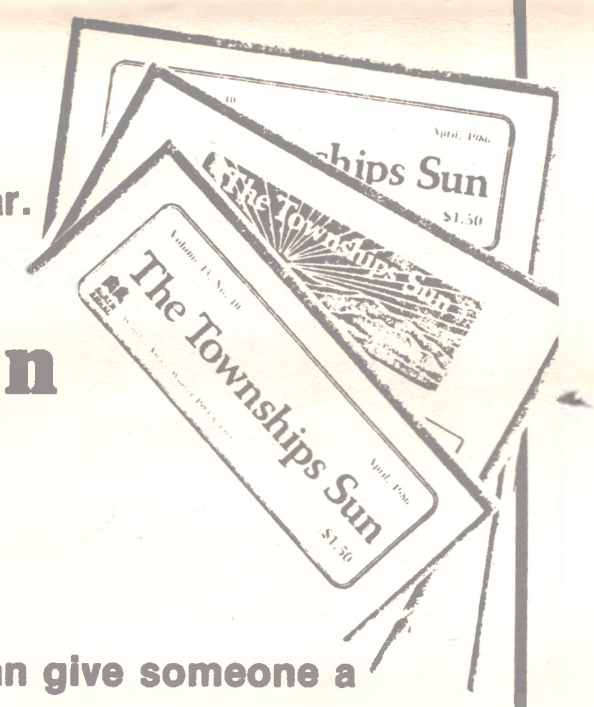
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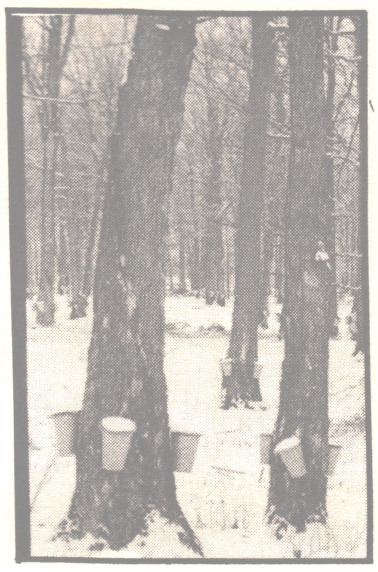
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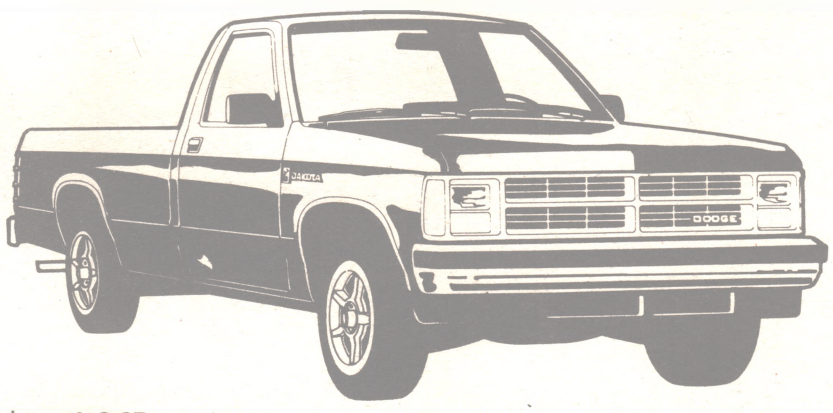
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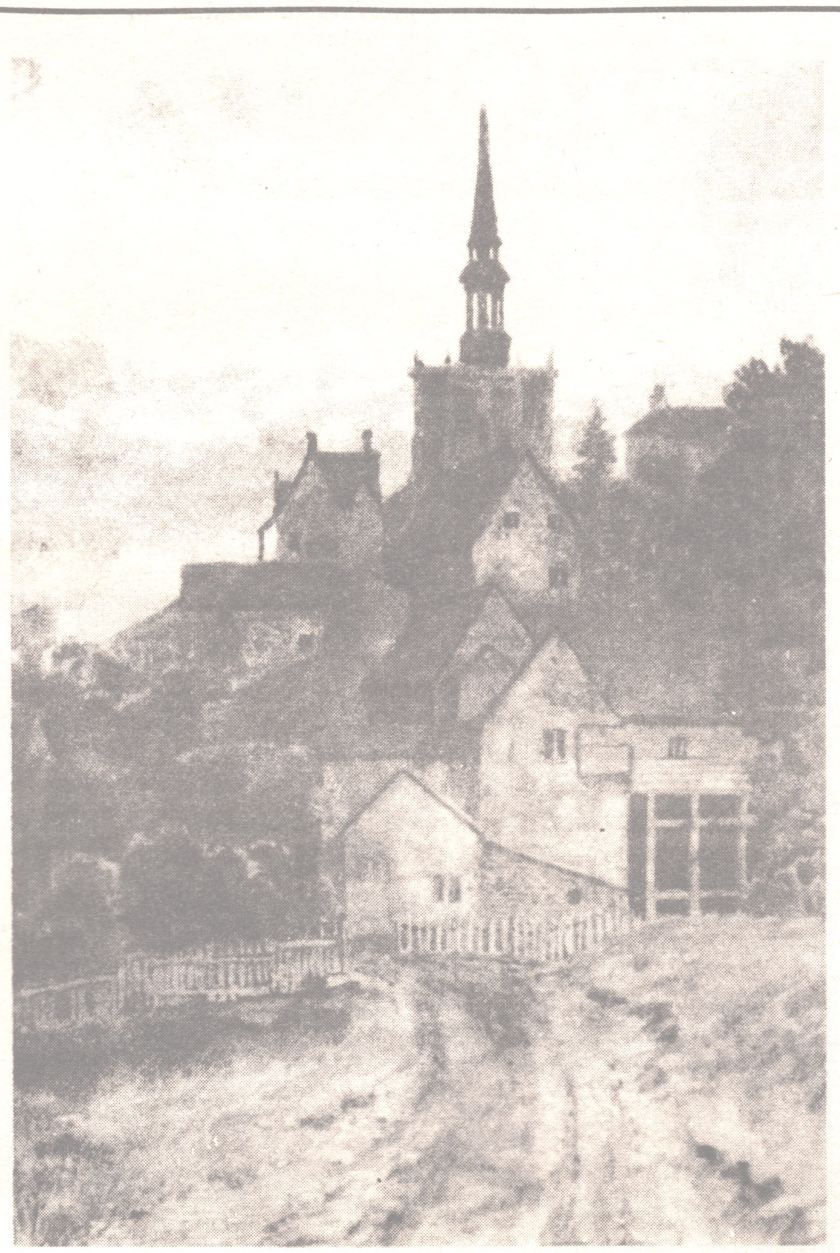
SECOND SECTION



Photos Courtesy of archives: La Société d'histoire du Lac Memphrémagog

Portrait of E. May Martin. This painting is part of the permanent collection at the Confederation Centre Art Gallery and Museum, Charlotteotwn, Prince Edward Island.

THOMAS-MOWER-MARTIN



I have found in Encyclopedia—"Thomas-Mower-Martin, painter: born Oct. 5,1838, in London, England; died in Toronto, March 16, 1934. Had some art training in London but was largely self-taught Came to Canada, 1862, settled in Toronto and became noted for his landscapes, of which 77 are reproduced in colour in *Canada* (1907), a volume on which he collaborated with Wilfrid W. Campbell. Martin was a charter member of the Ontario Society of Artists, 1872, and of the R.C.A. (Royal Canadian Academy), 1880; in 1876 he was appointed the first director of the Ontario School of Art. He was also well known as an etcher and was a founder member of the Toronto Etching Society, 1885.

Mrs. Victoria Baker, Assistant curator of early Canadian art to the National Gallery of Canada, in a letter to our society (January 29, 1988) it is mentioned: "Thomas-Mower-Martin exhibited in 1878 at F.W. Coate & Co. in Toronto, 2 oil paintings entitled: *On the Magog River* and *Waterfall near Sherbrooke*, also a water colour: *Village of Magog, Mt. Orford in distance.* 8 years later, we find that a water colour, *Mount Orford, Looking across Lake Memphremagog* was exhibited at Jones & Walls."

When he published the book "*Canada*" there were two paintings of our area: One entitled: *In Sherbrooke, Eastern Townships,* the other one: *Owl's Head Mountain, near Montreal.* It was impossible for me to determine when exactly he came to Lake Memphremagog, but, I can give you a few extracts from the letters exchanged with Mr. Dunn. "His first documented visit to Lake Memphremagog was in 1911 and a photo of him standing beside a cottage at Eagle Point proves it." When he died he was survived by four daughters and one son. "One of his daughters, Barbara, had married Henry Munderloh, who was descended from the Black-adder family, who in 1834 had obtained the land in Quebec running north of the international border, some 200 or 300 acres. Thomas-Mower-Martin's daughter owned Eagle Point Farm and had a cottage by the lake where he visited." We are sure that he came many times to visit Beautifuls Waters and made many sketchs. "His family owns a large oil canvas 28x35 inches representing the east shore of Lake Memphremagog and Bear Mountain in the back ground, also many water colours of recognizable scenes of our area."

Painting done by Thomas-Mower-Martin for a book entitled: "Canada", *1907. The title of this painting is:* "In Sherbrooke, Eastern Townships."

by La Societé d'historie du Lac Memphrémagog

Jacques Boisvert, President

On December 18, 1986, La Commission de Toponymie du Québec, officialized the name, Pointe Thomas-Mower-Martin, for a point South of Reid Bay on the east side of Lake Memphremagog a short distance from the US border. When I found out about the name, the first question I asked myself: "Who was Thomas-Mower-Martin?"—I said: «was» because to have a personal name given in Quebec to a street, building, lake, a point etc...., that person has to be dead.

In a letter received from the Commission de Toponymie de Québec we can read: "By the affirmations of his great grandson, Michael Dunn, it appears that Thomas-Mower-Martin had relatives in this area and being a painter by profession, he had painted a few oil canvases on the region."



Painting done by Thomas-Mower-Martin for a book entitled: "Canada", *1907. The title of this painting is:* Owl's Head Mountain.



Thomas-Mower-Martin sketching in his garden in Toronto.

A cousin of Mr. Dunn's mentioned in a letter that: "In an attempt to determine when Thomas-Mower-Martin might have been in the Eastern Townships, I looked through some of my papers for clues. First I notice that Thomas-Mower-Martin followed the railways—which were being built with such vigor in 1870's. The Intercolonial opened in 1876* AND AT THE 1877 exhibition of the Ontario Society of Artists, Thomas Mower-Martin showed paintings such as: *Fresh from the Saguenay Rock off Cacouna, At Murray Bay,* and *St. Francis River Above Sherbrooke.* At the 1880 exhibition of the OSA, his works included *Falls on the Magog River* and *Mt. Orford from the Magog Road.* I might point out that time could elapse between the act of painting and the showing in public...What these indicate is that Thomas-Mower-Martin made several trips to the Townships in the mid-seventies to eighties."

(His paintings were bought by the Marquis of Lansdowne, the Marquis of Lorne and hang in Windsor Castle. He exhibited in the Colonial and Indian Exhibition, London, England in 1886. He was secured as an illustrator for the Dominion Illustrated in 1888(1)).

As you probably know, Magog is celebrating its Centennial in 1988 and during August an exhibition will be held for artists like: Kreighoff, Hunter, Fraser, Holdstock, Holgate, Edson, Coburn, Eaton etc...who painted scenes of our region. We hope to also get a canvas by Thomas-Mower-Martin, the only painter to have his name officialized on Lake Memphremagog. We also know that his daughter, E. May Martin, was a famous water colour painter and can read in the introduction of a pamphlet written (by Jennifer C. Watson) for the Robert McLaughlin Gallery of Oshawa presenting Water Colours by E. May Martin (1865-1957): "I have found four exhibited titles of the Otonabee River, eight of Bala and *countless* of Lake Memphremagog." So with a little bit of luck The Magog Centennial Committee should be able to present a few of her very special water colours.

(1) Source: Musée des beaux arts de Montréal—short biography of Thomas-Mower-Martin R.C.A. □

Note from the author: In order to write these articles, archives are of the greatest importance to us and we count on your generosity to send us: photographs, documents, books, newspaper clippings, postal cards. Please do not hesitate to contact us at: La Société du Lac Memphrémagog, 446 Main West, Magog, J1X 2A9 or call at: (819 843-1212

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WHO SPEAKS FOR THE LAND?



Ruiter Valley Land trust "innukshuts"—Inuit for "in the shape of a man pointing the way to the wilderness.

At a time when so much news is bad, whether about foreign affairs, economic pressures, political corruption, acid rain, or the destruction of the rain forests of the Amazon, it is heartening to read of an increasing concern and effective action on the part of people in looking after their own region. It's called bio-regionalism.

Bioregionalism means being inhabitory, and fitting ourselves to a particular place, not fitting the place to our tastes. It is living within the limits and the gifts of nature, and living in such a way as to ensure sustainability of the environment. As defined by Peter Berg, one of the founders of bioregionalism, it involves "becoming native to a place through becoming aware of the particular ecological relationships that operate within and around it.....It involves applying for membership in a biotic community and ceasing to be its exploiter."

An effective instrument of bioregionalism is the *land trust* where a group of people in a region form an organization to acquire and preserve land in the wild. One of the first such trusts in Canada is the Ruiter Valley Land Trust located north of Dunkin, Quebec, in the heart of the Sutton mountains. A not-for-profit charitable organization, the Trust holds an option on 560 acres in the Ruiter Valley, which it plans to develop as an education and conservation center, and as a model which others can modify and apply to their own region. To date, 112 acres have been donated to the Trust, and a fund raising campaign to "preserve an acre for the future", continues with the aim of acquiring the remaining land.

Once the Trust is established the plan is to acquire, where possible, the development easements of the surrounding land, mostly forest and abandoned farms. According to Quebec law, a development easement, or servitude, can only be given in favour of another piece of land, called "the dominant land". A development easement cannot be granted to an individual. It is the aim of the Trust to use this legal instrument, as had been done most effectively in the New England States, to act as a balancing force in favour of wilderness in the wilderness-development equation.

"We are not against development," says Jacques Marcoux, of Mansonville, member of the Executive Committee of the Trust. "What we want to do is to preserve the rural nature of our region, and to ensure that some overall plan is respected in guiding the forces of development. We don't want to have happen here what happened in the Laurentians."

The Ruiter Valley Land Trust plans, not simply to maintain most of its land as wilderness, but to farm those portions of the land suitable for sustainable agriculture. They encourage those people whose properties ring the Trust lands to become its trustees and caretakers. Stansje Plantenga, of the Executive Committee of the Trust, says "the land needs people to care for it. A hundred years ago in the Townships about 80% of the people were farmers; now 3% are. This means that the land is abandoned and becomes "an investment commodity" open to the bidder with the highest price. But the land needs people to hear its needs and meet them. The wildlife needs to be heard and to have its needs met. If it takes eight square miles for a pair of bob-cats to survive, we need to preserve large blocks of land in the wild, not just corner lots and small parks. After all, who speaks for the land?"

The Land Trust is patterned somewhat on the idea of the Commons in Britain, large areas of land which had collective useage by local inhabitants for the grazing of cattle, wood-gathering, mushroom picking, hunting, turf-gathering etc. The lands of the Ruiter Valley Trust, though maintained as wilderness in perpetuity, will be used for educational and recreational purposes. Plans are in gear for students from the two schools in Mansonville to plant seedlings on the Trust lands in May, and to go on an "identification of edible wild plant" tour in the early summer.

Today, people may not need the right to turf-gather, but the question of who owns the land, and to what extent, still remains, and is being brought into focus by the increasing price of property in the Townships. "Unless we move soon," says Robert Shepherd, of the RVLT, wilderness will be too costly to acquire, and once it's lost, it's lost forever. Then where will our children go when they want to explore the wild forest?"

Where will the money come from to buy the 560 acres for the Trust? Walter Markham, Chairman of the Board of the Trust, replies: "From individuals, corporations, foundations, and from specific donors who concentrate on conservation and wildlife, like Wildlife Habitat Canada, the Canadian National Sportsmen's Shows, the Bombardier Foundation and others. It's tough to raise money for any charitable organization today, what with the many appeals for many worthy organizations being made. But you know, if we don't keep our land and forests healthy, if we don't keep our soil and air pure, ultimately we'll have no charities left to make appeals for. It's a matter of priorities; we have neglected the land for too long."

Wes Jackson of the Land Institute of Kansas claims that we need "a high, eyes-to-acres' ratio, lots of people watching and working the land, making sure that the soil structure is maintained, that wet lands are not all drained and built on, that fertility be restored organically and not chemically, etc.

The Trust will send two members to the Third North American Bioregional Conference in Vancouver in August. "The bioregionalists value the local qualities of a region," Ron Alward of the Trust adds, "they look to revitalize the land and towns and villages, developing local talents as perhaps the best way to make sure we start healing the planet rather than destroy it. For our Trust, we appeal both for financila help and for the ideas and input of those who live in or near the Trust lands." Of the 14 members of the Board of Trustees of the RVLT, seven live nearby in the Townships. □

For more information on the Ruiter Valley Land Trust call Stansje Plantenga at 514-292-3454.

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Canada

SAVING THE FAMILY FARM



by Russell Pocock

Some New Ideas

In a recent Sorecom poll of 7,500 farm families across Quebec, 61% of these families said that they were relatively satisfied with their situations, although 85% of them felt that they still earned less than other specialized workers.

This high level of satisfaction is somewhat surprising if you've been following various movements across North America to save the family farm. All across North America, outside of Quebec, the family farm is threatened. We only have to travel outside of La Belle Province to realize that although times are tough enough here, we have good reason to count our blessings.

I, recently, attended a two day conference in New England which was oriented at trying to find some new solutions to the family farm crisis. Reports from all across New England show that the family farm is up against the wall. The farm economy is under many stresses. We, in Quebec, have been sheltered from Farm-gate prices for milk, meat and farm produce are low while costs of running the family operation are even higher than they are in New England. Older, well-established family farms are able to hang on by living on their savings, earning off-farm income, or by selling building lots. Young people wanting to get into farming have little hope. The situation in New England is so bleak that people are forcing themselves to look at the situation in an entirely new way to try and save some family farms before there are none left. Some of the solutions they are coming up with are very interesting.



What if the people living in your community appreciate and value the presence of your farm? Perhaps it is one of the last functioning farms in the community. Maybe it is one of the last dairy herds to be seen in the area, and one of the last well-kept heritage properties with animals, cultivated fields and a sugar bush. What if the community values the presence of your farm and meetings are held in your kitchen to come up with a plan to keep your farm functioning within the community? The community realizes that the farm is an important element and is part of the reason why they choose to live there. If all of the farmland in the area becomes developed as residential property it, then, loses its attractiveness and becomes just another suburbia.

It seems as though agricultural planners working for the American Federal Government decided at some point that New England was not destined to be a strong agricultural economy as it once was. They would rather see it as the playground for the large urban



populations of the Eastern seaboard such as Boston and New York. The demand for country property or a 'country place' as a second home for urban people has driven rural land prices sky-high. Some farm land is going for as much as $100,000 an acre closer to the urban sprawl surrounding New England cities. There is no farmland protection policy in these areas, so any farmland is under pressure as potential building lots for country homes. Imagine yourself farming near a small southern New England town on a piece of land that has been in your family for generations. On top of all the problems, which every farmer must confront today as far as falling selling prices and production costs, you must confront land speculation. Farms all around you are being bought up at incredible prices by people taking them out of production, dividing them into building lots, raising local taxes to a level where its costing more than $10,000 a year just in municipal and school taxes. Slowly, the entire farm infrastructure begins to crumble away and disappear. Not only do churches and schools close down, but the services essential to running a farm are forced out as well. Slowly, you begin to see the writing on the wall. The only way to survive in this situation is to sell off a building lot or two each year, and that may not appeal to you as a real alternative. You love this farm that has been in your family for generations and you can't bear to begin selling it off a block at a time. Or perhaps the farm needs to stay intact to be a viable operation. What to do?

Once the community realizes that it needs and wants the farm to continue then all kinds of interesting things can happen. If the farmer is unable to earn the money necessary to maintain the farm by simply running the farm, then, the community itself must intervene to save the farm. They may decide to "adopt the farm" to assure its' survival.

This may sound a bit far-fetched to us here in the Townships, where the family farm is still the rule. But let me assure you that the scenario described above is exactly what is happening in different parts of New England.

A community can "adopt a farm" in different ways. One mechanism is with a land trust. Use the above farm as an example. Money is raised in the community to buy the farm and to put it into a land trust situation. This means that the farmer is removed from most of the financial responsibility and only has to concern himself with actually operating the farm. He no longer owns the farm in the strict sense, but is given the assurance that the farm is his to operate for as long as he cares to. This may even include a condition that he can pass the right to farm onto his children as well.

Farm families that I've spoken to have pointed to the very interesting side effects of the 'land trust' situation. The connection between farmer and community becomes real. Each realizes how dependant they are upon the other. They may work together to see how the community can become more involved in the farm's activities.

One farmer in Amherst, Mass., spoke of how many families are looking to renew contact with a farm situation for themselves and especially their children. In his situation, approximately sixty families are putting up $1,000 each year in return for vegetables, small fruit, eggs and milk on a weekly basis. This has allowed the farmer and his family to meet most of their running expenses through this very open-ended exchange with these families. The farm is already financially secure through the land trust mechanism where donations bought the farm and the family only has to worry about the running expenses and their own cost of living. Any surplus produce can be sold on the market. Essentially, the exchange between the farmer and the sixty owner families is the lifeblood of the farm and the farmer is reorganizing the farm to serve those families better. Before, the farm was only growing vegetables and selling to chain stores. Now, the farm is diversified. Much of the land has been taken out of vegetables and has been put into hay and pasture for a small dairy herd to supply the families with milk. Other land has been planted into fruit production. Twice a week the families can come for produce at fixed hours. Other visits are becoming common with seasonal festivals and work bees to help harvest vegetables in the fall or plant in the spring. The children love having a farm to visit and to see where food comes from. The farmer is a lot less stressed knowing that the land is secure and that his revenue is secure through this arrangement and is not based upon the amount and market price of goods he produces.

In another case, near Burlington, Vermont, land worth $50,000 an acre was bought up by a group led by a local developer and made available for farming just to keep the land off the housing market. These people realized that the entire community would be poorer if the land was taken out of farming. They, again, "donated" the money to turn the land over to a land trust which locks the land into agricultural use permanently, changing the tax structure and allowing someone to farm it without exhorbitant land price pressure.

This is an important development for all of us who are concerned about the preservation of our farmland. Although here in Quebec, agricultural land has been kept off of the development market with the "zonage agricole" legislation. We have reason to be interested in the land trust idea. It may be a way for groups interested in farmland preservation to buy up farms as they come into the market to ensure that these farms are cared for and not over-exploited. These examples from New England were groups who insisted that the land be always farmed organically or bio-dynamically. Just as wildlife areas may be bought by ecologists to preserve wildlife for future generations, we may soon be seeing valuable farmland (valuable to the community) being bought up by groups not wanting to see that land become a Christmas tree plantation or a gravel pit or housing.

Perhaps the most interesting aspect of this entire discussion is the growing realization on the part of the population that the care of farmland for future generations is something we all must share and not expect farmers to struggle on under ever-increasing difficulties. If we agree that people don't have the right to destroy land, then they shouldn't have to bear the cost of saving it all by themselves, either. □



TOWNSHIPS TOWN CROSSWORD

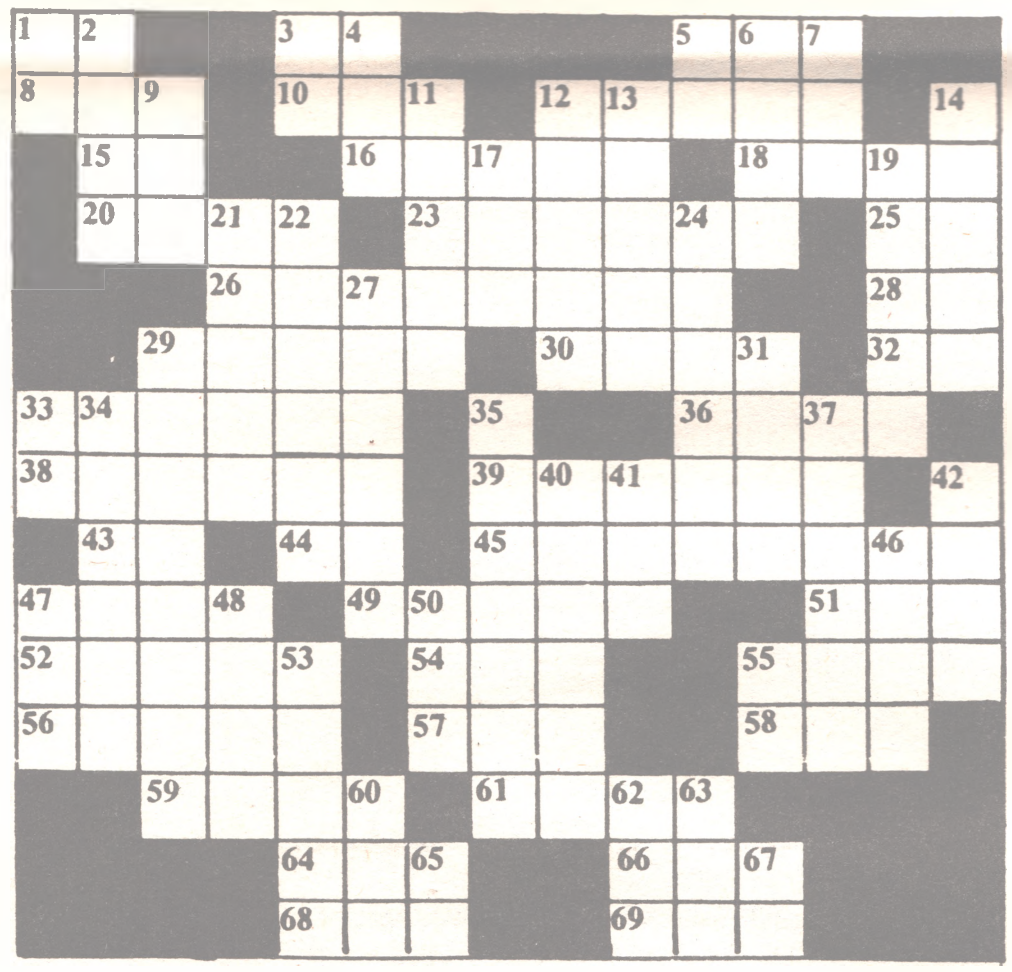
by Patricia Ball

ACROSS

1 Exists
3 Male pronoun
5 Upon a
8 Female deer
10 Clumsy one
12 Uncovered
14 Twentieth letter
15 Over head
16 Flowing water
18 ---- and every one
20 Core
23 Balsam poplar - Balm of ------
25 About
26 TOWNSHIP TOWN
28 Printer's measure
29 Not wrong
30 Goodbye motion
32 Per --
33 Christmas display
35 Indefinate article
36 Direction
38 Life's work
39 Small swan
42 Twentieth letter
43 Exist
44 Transport system (abr)
45 Fasten again
47 Capable
49 Give up
51 Mixed letter
52 Cut bread
54 Western State (abr)
55 Bridge
56 Unwanted insects
57 Self
58 French of 36 across
59 Many - a ----
61 Water container
64 Building extension
66 Weapon
68 Non-commissioned officer
69 Mrs. Lennon - Yoko ---

DOWN

1 Kind of card
2 Liguid meal
3 Part of Christmas words
4 Hearing organ
5 Either --
6 Want
7 Woman's name
9 Top of a newel post
11 Brawl
12 Under
13 Locale of games
14 Subject
17 Pep
19 High point
21 Very short time
22 Further up
24 Coming
27 Native berry tree
29 Savour again
31 Mixed letters
33 Cubic centimeter
34 Unruly crowd
35 Area or size
37 Postage
40 Bright colour
41 Move about
42 Comparison word
46 Outerwear
47 Snake
48 Prefix for exterior
50 Cold slippery surface
53 German city
55 Direction
60 Tender loving care
62 Self
63 Go fast
65 Behold!
67 Negative



SOLUTION PAGE 33



MAKE A LEP
FOR S



For the Head
You will need: A large, clean potato and a vase about 7 inches high on which the potato sits securely.

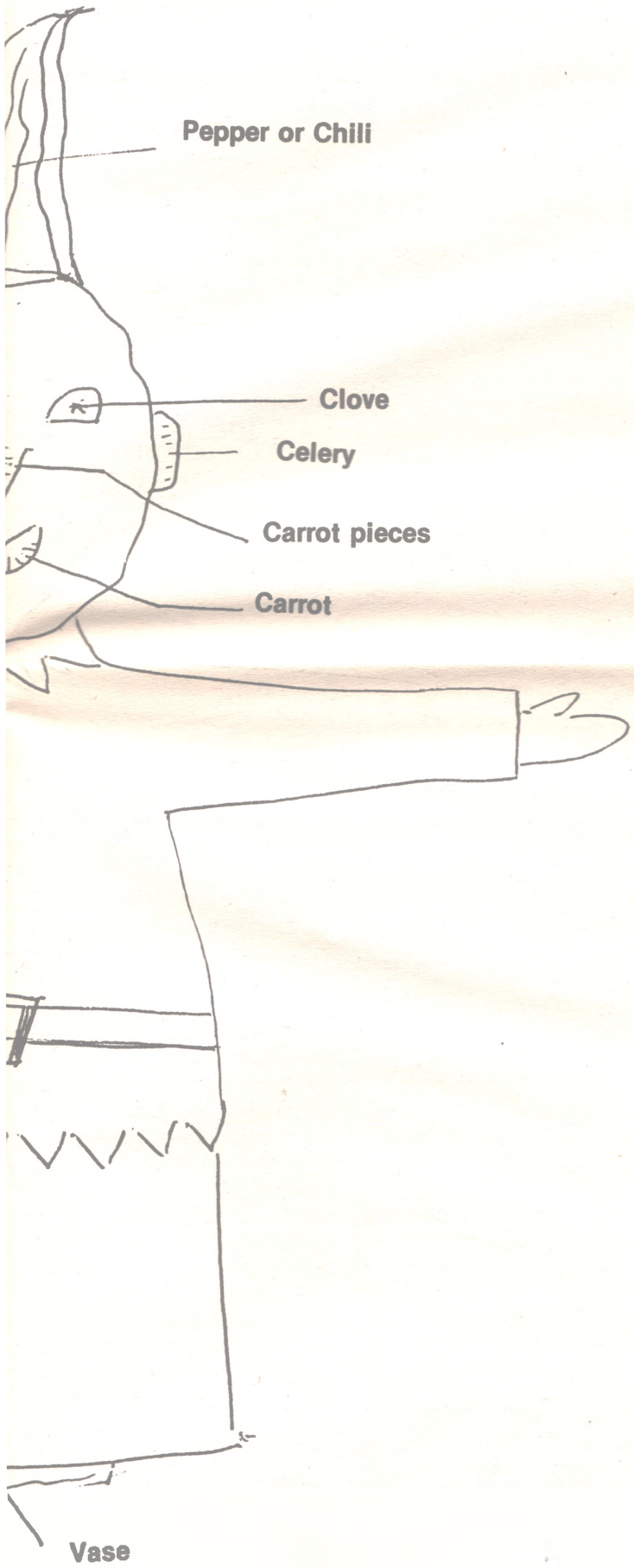
Also: A large carrot, a piece of celery, a green or red pepper or chili, 2 cloves, toothpicks to fasten pieces of vegetables together.

For the Body:
You will need: 2 squares of green felt. (Approx. 8x8 each square—long enough to cover the vase.) Pink felt for hands, black felt (or fabric) for belt, gold paper (or felt) for buckle and neck piece. Straight pins.



ECHAUN CENTEPIECE
PATRICK'S DAY





Directions: Using pieces of vegetable make a face and cap for the Leprechaun as shown in the sketch. Put it, securely, on the vase.

Fold **both** sections of the green felt in half and cut out his frock. Cut the sleeve ends and the frock bottom in points. Sew up shoulder and underarm seams. Turn the frock right side out and fit the neck around the potato, using pins to hold it in place.

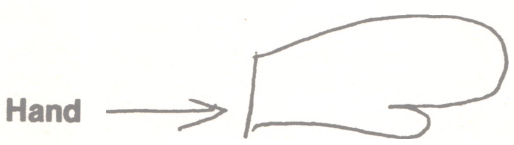
Cut a circle of gold paper (or felt) to make a collar for the frock.

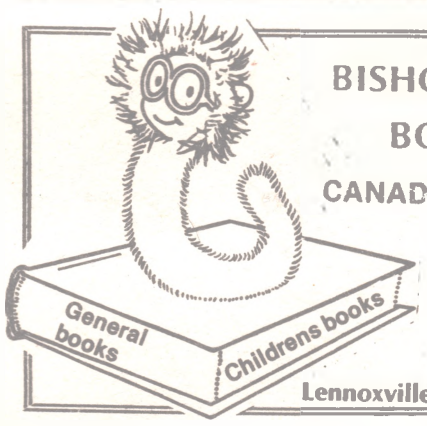
Measure the "waist" of your Leprechaun and cut a strip of black felt for his belt. Make a buckle from a piece of gold paper or felt and glue (or pin) it in place.

Make a skirt with the remaining green felt and cover the lower part of the vase.

Make some hands from the pink felt and stitch them into the sleeves.

Watch out now because your leprechaun is already to work some magic in your house. □

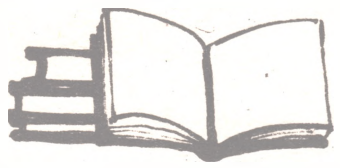




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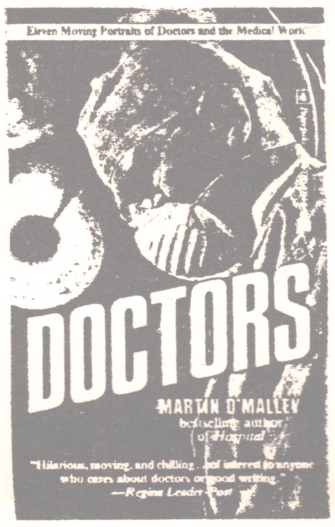
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The Book Case

by Pat Lepoidevin



Doctors [*Martin O'Malley Paperbacks $4.95*]

This is a well researched and engaging account of the medical profession. There is always an interest in the daily drama of life and death and the people who are in the midst of it all.

There are many different kinds of doctors—the ones that bring you into the world; the ones that are there when you depart—and many others during your lifetime. This book discusses their training, their problems and their differences.

Most people only see a doctor perhaps once a year or in an emergency. They depend on their doctor's ability to take question their decisions. From the time he (or she) enters the medical profession a doctor must be prepared to dedicate most of his time to his career. Families and friends usually have to take second place.

This book describes eleven different kinds of doctors. It is not your usual type of story—but facts about the kind of life a doctor has both inside and ourside of the hospital.

Car Travel Games [*Usbourne Publishing Co. $4.94*]
Air Travel Games [*Usbourne Publishing $4.94*]

These are small paperback books designed to help children pass the time when travelling. With Easter coming up this may be the time to have a look at something to entertain the young traveller. The Air Travel Game book introduces the cabin crew and offers games concerning the beginning of the flight. There are puzzles, riddles and ideas on keeping a log and much more.

Car Travel Games contains puzzles, games and activities to help make the most boring journey fun.

There is a bit of trivia information on each page.

These books cover a wide range of things to do so would be suitable for any young reader.

All the books mentioned above are available at Bishop's University Book Store.

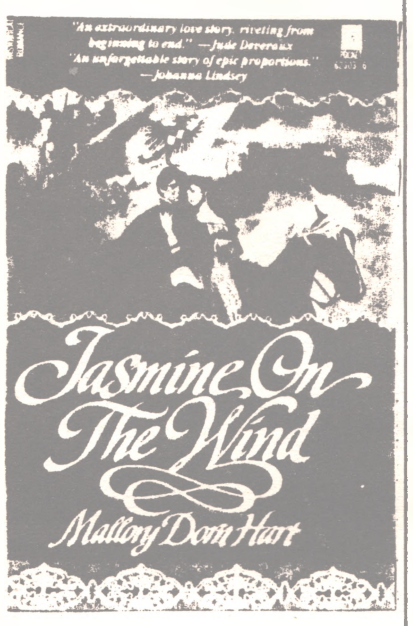


Jasmine On the Wind [*Mallory Dorn Hunt Pocket Books $5.95*]

This is a historical romantic novel that is set in Spain during the late fourteen hundreds. Dolores lives in the back of her father's saloon with her aunt, two brothers and a little orphan boy named Franco. They are street urchins who spend their time as pick pockets in the heart of the city. Their father has taught them this way of life and luckily they have managed to do their mischief and escape unharmed. One night while in the saloon they overhear gossip of a large royal party that will be riding through town. Franco manages to lift the purse from one of the riders, but is seen and must flee for his life. Being caught stealing from a Royal Count could mean death. Once safely home he can hardly wait to show off his prize. Franco and Dolores have grown up together as children, now while struggling over possession of the purse Franco realizes that Dolores has grown into a woman. They have little time to enjoy this new found love as Franco is soon caught and hauled off by the Royal Guards for stealing. He refuses to reveal the hiding place where he has put the purse as he does not want to betray his adopted family. Although badly beaten by the guards he remains silent. He is finally taken before the Count himself where he expects to hang for his crimes. It is here the discovery is made that Franco the orphan boy is of royal blood and actually a missing heir. His parents were unjustly accused of a wrong doing and died without being able to prove their innocence. Their land and titles were taken away by Queen Isabella and Franco is persuaded to try and regain his heritage.

continued.....

Cont. from pg. 30



This is the story of the fight between the Moslems and the Christians. Granada is the last stronghold of the Moors and it is there that Franco will eventually make his stand.

While Franco is having his adventures Dolores is also busy growing up. Her father is finally discovered by the constables and both he and the aunt are brutally killed. Dolores escapes and with the help of a priest enters a girls' school at the convent. While there, she is befriended by a Baroness. The Baroness dies when the two girls are travelling and Dolores takes on her identity.

The two young pick-pockets who began life in the streets now mix with Royalty and discuss State affairs. They are involved in a cruel war and sometimes seem to be on opposing sides. Dolores is taken prisoner by the Moors and it is only through Franco's interference that she is not sold as a slave. Franco has spent three years training to be a gentleman and soldier and is now a spy in the Moor's court.

Franco's love for Dolores turns to cruelty when he finds that she has betrayed a young friend. Franco must not only defeat the enemy but finds himself torn between his past and his future.

At the end of the war both Franco and Dolores go their separate ways. Franco disappears into the hills to try and erase the past. He has received his title and lands back from Queen Isabella yet feels the cost was too great.

Franco and Dolores are given a final chance to prove their love for each other and hopefully find happiness.

This story is written with great attention to authentic detail of the times. It is an era that has always held readers in fascination. The fiery haired Dolores and dark eyed Franco will take you on a romantic historical adventure.

Share the Flame [*The Official Retrospective book of the Olympic Torch Relay*] *Whitecap Books $39.95*

On November 17, 1987, the Olympic Flame left St. John's, Newfoundland, to begin one of the longest relay journeys in the event's history. By the time the flame reaches its destination in Calgary it will have travelled eighteen thousand kilometres, been carried by over seven thousand participants and seen by millions of Canadians. This book will take you on that journey step by step as it passes through each Province and Territory. Some of Canada's best photographers have tried to capture the feelings of the participants and the excitement of the crowd as the torch passed through the various towns and cities.

The origin of the Olympic Flame can be traced back to religious beginnings of the ancient Olympias. At that time there was not a torch relay. This is a modern idea that began in nineteen thirty six for the Berlin Games. The torch relay has proven so popular it has now become a tradition. Each kilometre of this journey has been well planned so that the route is safe for the runners, still feasible in our winter weather and offers high visibility for the many spectators. The route taken will allow the Oympic flame to pass within a two hour drive of ninety percent of all Canadians.

This is not just a parade of well known athletes as the project was designed to include Canadians from all walks of life. One of the oldest runners is Dr. Bourne, 77, a retired physician from Montreal and former Olympic swimmer. The youngest sprinter is little Bruno Leveque—just four year old. Some families were fortunate and had a record eight members running. Wherever the Olympic Torch was carried, crowds gathered to cheer them on.

This book is in a large format with over three hundred full colour pictures. It describes the journey of the flame and tries to capture the feeling of excitement of all Canadians who are joining together in the sharing of this great Olympic experience.

Publication date is expected by February 25th so it should be in local Book Stores shortly after that date.

A five dollar coupon is available at your Petro Canada dealer that can be redeemed at any participating Book Store when you purchase this book. This book will be available in either French or English. □

Video Reviews

Videos provided by Club Video Lennoxville

by Ron Romonado

Nadine

Set in Austin, Texas, in 1954, though with surprising little geographical and period detail, *Nadine* gets a boost via superb casting. Kim Basinger, here a pregnant and beautiful but nearly divorced hairdresser, confirms that *Blind Date* was no fluke; she does have a flair for comedy. So does Jeff Bridges, the hubby whose failing beer joint has an accordion-playing bartender; so, as always, does Rip Torn, here cast as the rattlesnake-fancying cheat who's trying to kill them.

His flunkies already have bumped off a sleazy photographer who wouldn't relinguish secret copies of highway blueprints that can make Torn (or anyone who has them) quite rich. But Basinger has witnessed the murder, having just arrived at the photographer's studio to retrieve some nude shots she hopes no one has ever seen.

The rest soon falls into place. The folder Basinger absconds with has the blueprints instead of the nudes, Bridges won't let Torn have them, and the next 24 hours are devoted to sadistic one-up-man-ship. Bridges' ability to extricate himself from impossible situations is a deft touch helping to explain why combative Basinger still loves him; his "think-fast" routine with Torn's boxed-in rattlers is especially wicked.

Nadine is hardly award-winning entertainment. Yet many will enjoy this likable movie. The film's pleasures are small but genuine. It is agreeable entertainment for the family.

La Bamba

If it were not for the drunken half-brother who complicates the squeaky clean life of 50's rocker Ritchie Valens, there would be very little sense in a film about Valens' short life and tragic death. Richie was only 17 and had been on the charts for only eight months on February 3, 1959, the day the plane in which he was riding with Buddy Holly and the Big Bopper crashed during a snow storm near Mason City, Iowa. While he was alive, Ritchie managed to buy a house for his mom, record "La Bamba" and a couple of other hits and meet the nicest girl in high school.

In a sense, then, this should be called the Bad-Boy Bob story. It is Bob (Esai Morales) who comes flying in on a motorcycle, seduces Ritchie's girlfriend, drinks too much, sells dope, feels sorry for himself and generally has the sort of high old self-destructive time that makes for good, if somewhat cliched, movie drama.

Dragnet

Like the original classic TV series *Dragnet*, this movie opens up with the dry announcement: "This is the city. Los Angeles-4,000 square miles of constantly interfacing humanity." This time it's the voice of that usually crazy, off-the-wall Dan Ackroyd who plays the humourless, no-nonsense Sgt. Joe Friday, hero and narrator of *Dragnet*. In perhaps the performance of his career, Ackroyd deadpans his way through the movie. Friday is a stickler for the rules, knowing them to the last sub-clause. He cites a number of them when insisting that his new partner, Pep Streebek (Tom Hanks), get a haircut and generally clean up his appearance.

Not only does Friday have to put up with his off-beat partner—who likes to wear the underwear of his policewomen-girlfriends—he must solve the mystery of a convoluted evangelical / smut scam. Both Friday and Streebek must contend with a strange array of characters which include a power-hungry religious fundamentalist (Christopher Plummer), his corrupt police commissioner friend (Elixabeth Ashley) and a porno publisher (delightfully played by Dabney Coleman). Dressed as punk rockers, the two erstwhile detectives save a pretty young kidnap victim (Alexandra Paul) from a bank of devil worshippers. Friday falls in love with the girl whom he insists on calling "the virgin Connie Swail."

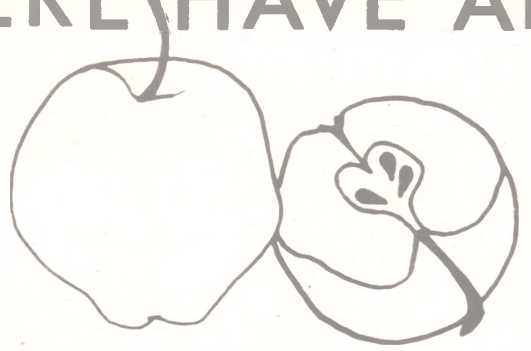
The movie is a little slow at times but overall it provides for some reasonable comedic entertainment for the whole family. But remember, "Just the facts, ma'am."

Dirty Dancing

Seventeen year old Frances "Baby" Houseman (Jennifer Grey) arrives at a resort in the Catskills for a family vacation. She is slightly bored, but resigned to it all. She is wandering around the resort one night when she discovers what the staff is up to. Behind closed doors they are playing gritty rock and blues records. And they are dancing. This is slow, hot, sexy, grind-the-pelvis dancing—dirty dancing. Baby's life is about to be changed.

Dirty Dancing is quite irresistible, with its curious blend of raw sexuality, adolescent good spirit and its ultimately unrealistic fairytale view of what is involved in a young girl's loss of innocence. As for the dancing, well, it was never this hot in *Flashdance* or *Footloose*. Patrick Swazye and Cynthia Rhodes are so hot together you may have to turn down the heating. □

WHERE HAVE ALL THE APPLES GONE?



by Ken Taylor

Have you ever wondered where all those really good tasting apples have gone? Ask a young person what apple he/she likes and the response might be "the red one with the bumps on the end, the sour, green, granny one" or perhaps attempting to recite the only apple known, **McIntosh**. Ask an oldtimer from the country and the answer might go like this "well I like the **Yellow Transparent** for sauce, **Melba** for eating, **Wealthy** or **Wolf River** for pies, **Golden Russet** for cider and **Scott Winter** for storage". Ask the government for the sales statistics and you will discover that the number 1 apple in North America is the **Red Delicious**. Ask the commercial apple growers of Quebec what is the number 1 apple produced and they respond "**McIntosh**"; which explains why the supermarkets stock so many cello bags of these old, leather-skinned Macs year round.

Why do we have such a diversity of answers? Let's look at a brief history of the apple. This fruit has supposedly been around since Eve tempted Adam in the Garden of Eden and has been revered ever since. Nobility, heads of government and country folk alike developed their favorites. This was done with such enthusiasm that, by the turn of this century there were nearly 6000 named varieties of apples!! How does a named variety come about? Mostly by chance—but I will elaborate more on this later. For now, let us look at the original Red Delicious apple tree that grew from a chance, wild seed on Jesse Hiatt's farm (Peruk, Iowa, USA) in 1885. He cut the tree down several times trying to clear his land for crops only to have it regrow from the root each time. He finally decided to let this persistant little tree live and when it started producing sweet, reddish apples a few years later he was glad that he had. The story goes that he tried to sell these apples (which he called Hawkeye) to the local people but had very little success as there were too many other fine tasting apples to choose from **at that time**. He then sold the tree (distribution rights) to Stark Brothers Nursery in 1895. The name was changed to Red Delicious and, with much marketing hype, grafted trees were sold throughout North America, both to the commercial grower and the backyard gardener. Still the consumer had hundreds of tasty apples to choose from and generally would not buy these Red delicious apples. About 1940, apple orchards were starting to become the scientific, controlled, production units that they are today. The number of apple varieties generally available to the consumer dropped to about 60, meaning less competition for "Red Deli". Then society started to accept bland, tasteless fast-food; epitomized by the boring sameness of the billions of MacDonald's hamburgers gobbled down by young and old alike. This was paralleled in the apple industry by eliminating as many varieties as possible until the present day situation wherein we are left with maybe a half dozen apples to choose from. Of course, while varieties were being eliminated, the remaining few were honed to so called "perfection" particularly our venerable, old Red Delicious. The skin was made to turn totally red—weeks before the apple was ripe— so that the grower could pick and ship the apple while hard and unripe. The **flavour** did not develop but that didn't seem to matter to the consumer as this "beautiful red sawdust" of the apple world racked up millions of dollars in sales to reach number 1. To make matters worse, this apple is virtually impossible to grow here in Quebec. Add to this, the fact that another foreign import is grabbing sales—the Granny Smith apple from New Zealand—and you can understand why Quebec is caught in the crazy situation of being a net importer of apples while struggling more and more to market the surplus of locally grown apples (mainly McIntosh).

According to the American Rural Advancement Association there have been over 6000 varieties of apples that have become **extinct** since the turn of the century—maybe its time we started to take notice and try to save some of our valuable genetic heritage before it's too late!

Here are some things to do:

1. In the fall visit some old orchards in the region and identify any tasty or disease resistant apples. Return in March to cut a piece of scionwood from the best trees for propagaion (grafting). If you do not know how to graft then attend a grafting workshop or get a friend to show you how.
2. When buying apples make sure you **do not** buy Red Delicious or Granny Smith but instead ask for any of the following superior varieties:

Pie Apples	**Best Taste**
Bramley	Jonagold
Cortland	Spigold
NW Greening	Mutsu
Duchess	Fuji
Pearmain	Gala
Wolf River	Red Haralson
Summer Granny	Sweet Sixteen
Wealthy	Ashmeades
Red Astrachan	Mantet Kernel
Transparent	Melrose

Storage Apples	**Cider Apples**
Keepsake	Golden Russet
Melrose	Roxbury Rsst
Idared	Winesap
Prairie Spy	A. Kernel
Freedom	Cousinot
Scott Winter	Pink Pearl
Golden Russet	Foxwhelp
MN 447	Geneva
Fameuse	Gold. Del.
Fuji	Dolgo

3. If you cannot find very many of the apples listed above then you should think of planting your own trees in the backyard or "back 40". With the recent advances in dwarfing rootstocks you can now plant as many as 40 dwarf trees in the space previously occupied by one tree.
4. If you discover a chance wild seedling or if you know of a local tree with exceptional fruit then contact someone to evaluate it with you and then propagate the tree before it gets destroyed. □

METEORITE CRATER

by Canadian Science News

More than 100 craters have been carved out on land by extra-terrestrial objects such as comets, asteroids, and meteorites, but a team of Nova Scotia geologists has just identified the first such crater found under the ocean.

Not only is the crater a unique find for geologists, but also it could be helpful to scientists trying to find out whether the dinosaurs were killed off by the after-effects of a giant meteorite impact.

One of the geologists, Dr. Georgia Pe-Piper of St. Mary's University in Halifax, says the crater was made about 50 million years ago.

Dr. Pe-Piper says that the 'Montagnais' crater, as it is called, was actually located 15 years ago by Mobil Oil Corporation prospectors searching for oil off the coast of Nova Scotia. Seismic readings of the Earth's crust revealed a deep circular feature far beneath the ocean floor, which the oilmen believed was an underground oil deposit.

Subsequent drilling, however turned up nothing, and the company concluded that the circular feature was instead a dome of volcanic rock.

Curiosity about the feature ceased until the mid-1980's when Dr. Pe-Piper took up research on volcanic rock, for which she examined samples of the rock unearthed by the Mobil drilling expedition.

Looking carefully at the samples, she concluded that the rock was not volcanic at all. Instead, it appeared to be the remains of a high-impact collision, probably of a meteorite or comet nucleus.

The crater, 45 kilometres in diameter, lies about 2,800 metres below the ocean floor, buried by sediments accumulated during the last 50 million years.

The rock in the crater is clearly different from the rock above and below it, says Dr. Pe-Piper. For one thing, much of the rock in the crater is sedimentary rock which underwent a sudden melting. Second there is also rock which endured a 'shock metamorphosis' indicating that it was given a severe blow, she says.

"Taking this geochemical evidence together with seismic readings, it looks very much like there is a crater there," she says.

Dr. Pe-Piper says there are probably many more craters buried under the ocean floor, but it will be difficult to find them because exploring the ocean floor is such an expensive task. "Finding this crater was an accident," she says.

From the evidence so far, it appears that an extraterrestrial object hitting the ocean floor makes the same sort of impact that it would on land. "It appear that the water doesn't affect the impact," says Dr. Pe-Piper; though she doesn't yet know why, she adds.

She estimates that the object that made the Montagnais crater was about two to three kilometres across.

Scientists who study dinosaurs are bound to be keenly interested in the crater. According to one popular theory, the dinosaurs became extinct after a huge meteorite hit the Earth, causing sudden climatic and ecological changes to which the dinosaurs failed to adapt.

Examining the fossils above and below the Montagnais crater, the scientists will be looking to see if the collision had any effect on the plants and animals that lived before the big splash. "Can a meteorite impact produce a mass extincion of life?" asks Dr. Pe-Piper.

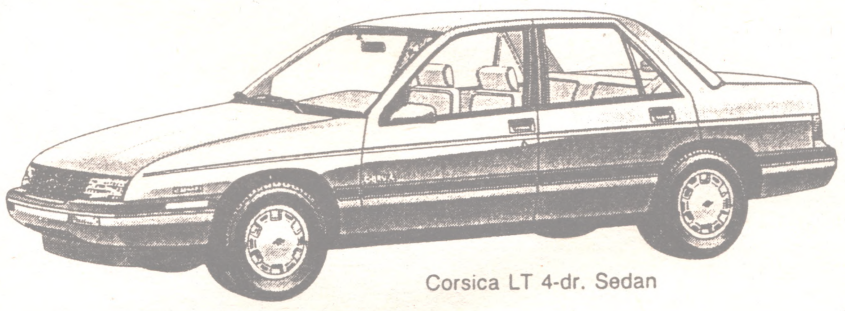
She emphasizes that the Montagnais meteorite is not the one that might have brought down the dinosaurs, which died out about 65 million years ago, 15 million years before its impact.

Meanwhile, other scientists will be searching for signs of the meteorite's other effects. The collision probably caused huge tidal waves, whose effects may be found elsewhere in the geological records.

Dr. Pe-Piper's collaborator was Dr. Lubomir F. Jansa of the Bedford Institute of Oceanography in Dartmouth. Their work was funded by the Geological Survey of Canada. □

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LOST — Family Bible —

Mr. Gordon R. Sanders is searching for the Sanders family bible which once belonged to his mother, Mrs. Dudley Bouchard — (Mrs. Morton H. Sanders—Daisy Belle Aldrich). The Sanders family lived at the corner of Route 143 and the Nichol Road. Mrs. Bouchard (Sanders) lived in Lennoxville and at the Wales Home. She died in 1958. Please send any information to:

Mr. Gordon Sanders, 22 Picardy, Baie d'Urfe, Quebec, H9X 3G2

SOLUTION

1 I	2 S			3 H	4 E				5 O	6 N	7 A			
8 D	O	9 E		10 O	A	11 F		12 B	13 A	R	E	D		14 T
	15 U	P			16 R	I	17 V	E	R		18 E	A	19 C	H
	20 P	I	21 T	22 H		23 G	I	L	E	24 A	D		25 R	E
			26 R	I	27 C	H	M	O	N	D			28 E	M
		29 R	I	G	H	T		30 W	A	V	31 E		32 S	E
33	34 R	E	C	H	E		35 A			36 E	A	37 S	T	
38 C	A	R	E	E	R		39 C	40 Y	41 G	N	E	T		42 T
	43 B	E		44 R	R		45 R	E	A	T	T	A	46 C	H
47 A	B	L	48 E		49 Y	50 I	E	L	D			51 M	O	A
52 S	L	I	C	53 E		54 C	A	L			55 S	P	A	N
56 P	E	S	T	S		57 E	G	O			58 E	S	T	
		59 H	O	S	60 T		61 E	W	62 E	63 R				
				64 E	L	65 L			66 G	U	67 N			
				68 N	C	O			69 O	N	O			

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Farm: South of Lennoxville. 100 acres minimum. Quiet district. Tel. 819-835-9379.

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Metal bath stool; Wood stepladder; Niagara Cyclo-massage Chair; 100' of 3' Lattice; 7-8 lengths of 12' Clapboard. Call Douglas: 567-4444 evenings.

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Mature Dog: as companion for large, gentle bitch aged ten. On isolated lakefront property. Write Lewis, Austin, J0B 1B0 or telephone (514) 292-5505.

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To Purchase: books, brochures photographs, post cards etc. about the Eastern Townships. Call: (819) 477-2993 or write: Books, 1420 Boulevard Mercure, Drummondville, J2B 3M4

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To Purchase: good price offered, following booklet published in 1914: "Pictorial Coaticook, Past and Present; Souvenir of Old Home Week.' Please call: (819) 477-2993 or write: Books, 1420 Boulevard Mersure, Drummondville, J2B 374

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For Needy Family: Pots & Pans, cutlery, dishes, linen. as soon as possible. Call Peggy: 821-2256.

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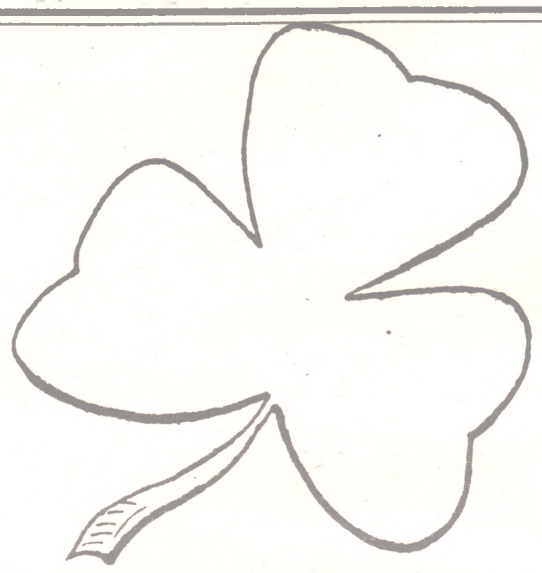
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MISCELLANEOUS

Income Tax Returns: Prepared in confidence. Call: 562-8503 "or" 569-5485 *after 6 p.m.*

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Thrift Shop: St. Peter's A.C.W. is open every Wednesday from 9 a.m. until 1 p.m. Located in the lower hall of the church at 200 Montreal St., Sherbrooke. Good used clothing, books, and household articles are offered for sale at bargain prices.





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Environmental risks aren't only Acid Rain or Industrial Toxic Wastes. Each one of us in his or her own way has a daily impact on the quality of the environment.

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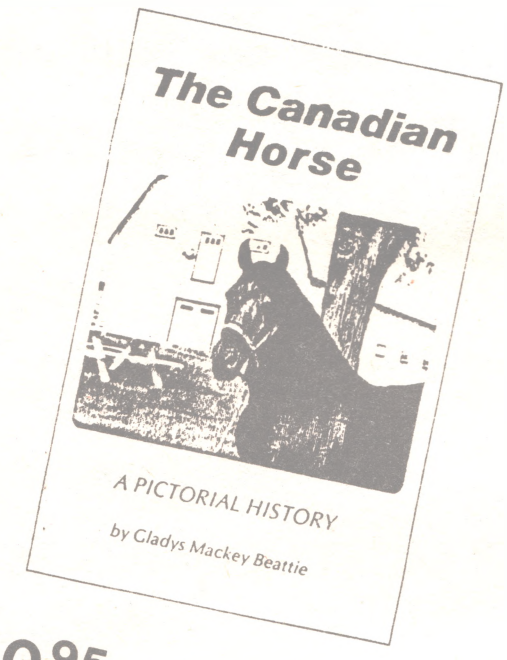
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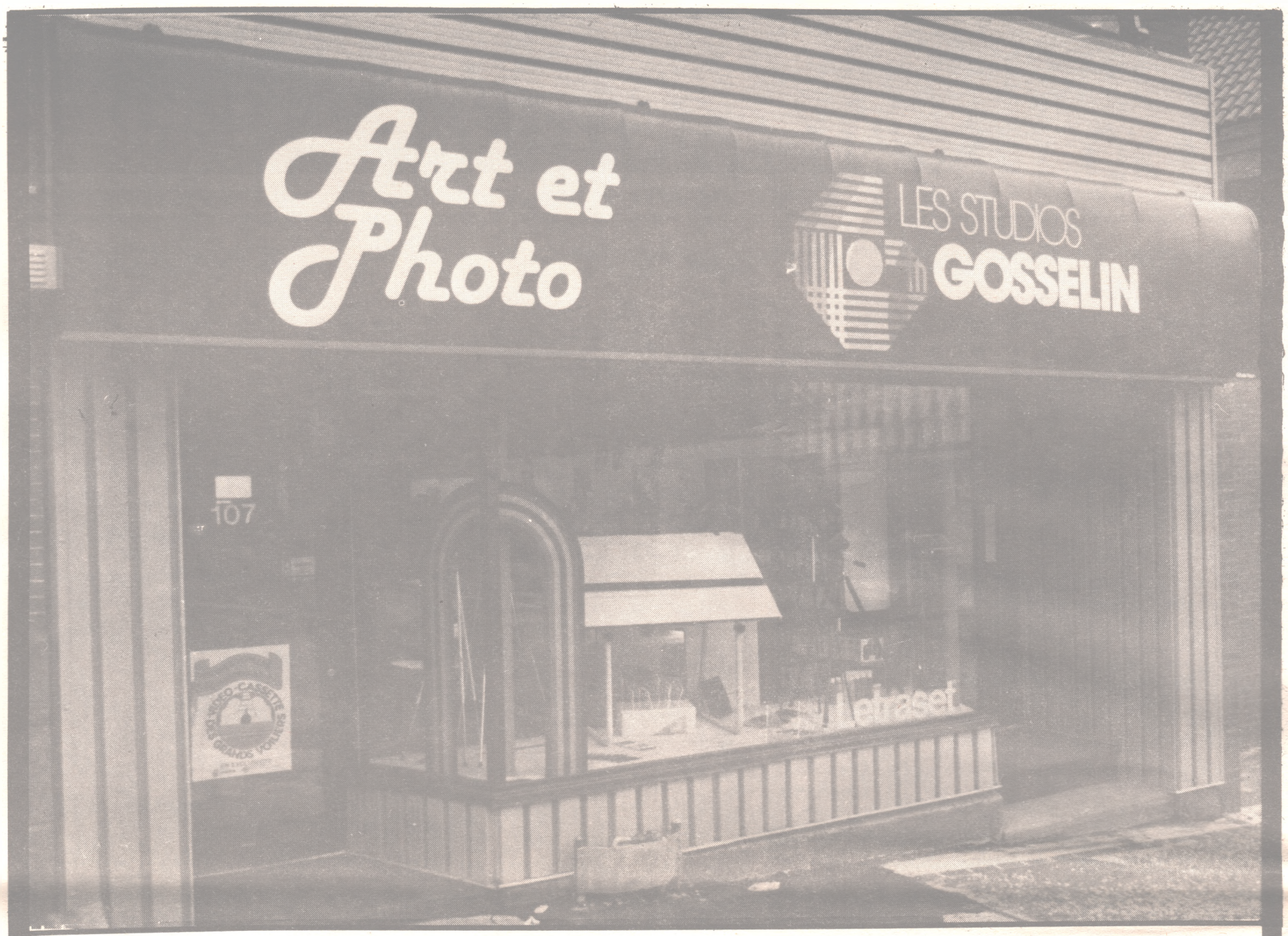




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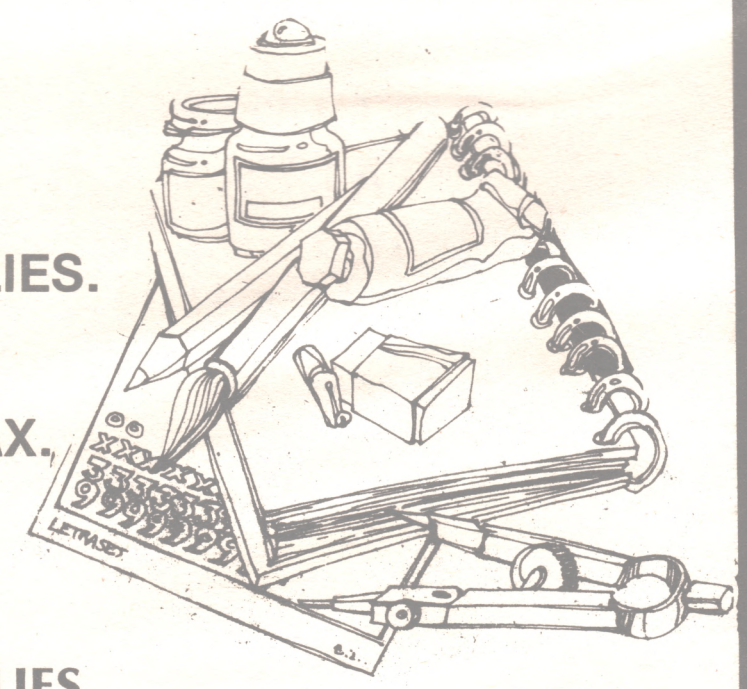
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