



TRUCK DRIVERS WANTED

Competitive Wages • Good Benefits • Home most nights and Week-end.

Class 1 drivers with minimum 2 years flatbed experience, must be able to enter the US.

Come and visit our website for more information on the company.
<http://rhredikertransport.ca>

REDIKER TRANSPORT
Stanstead, Quebec
819-876-2755

Ontario, Quebec opt out of alert system test

Page 3

THE RECORD

THE VOICE OF THE EASTERN TOWNSHIPS SINCE 1897

Lake Memphremagog under observation in new Concordia Study

Page 5

\$1.00 + TAXES

PM#0040007682

TUESDAY, MAY 7, 2019

Queen Street dropping to one lane on Wednesday

Record Staff

Work on the sidewalk in Downtown Lennoxville on Queen Street between Church and Speid will result in the closure of one lane of traffic starting this Wednesday May 8 until June 1.

The speed limit will be reduced to 30 km/h and flag people will be on site to direct traffic.

Several roadwork projects underway in Sherbrooke

Lennoxville is one of the 4 construction sites starting in the City this week, bringing the number of projects underway to more than 20.

Among the projects to be launched this week are the reconstruction of Elm Street in its entirety (completion of works started in 2018).

In order to enforce the speed limit, which is now being reduced near work areas, the Sherbrooke Police Service will still ensure an increased police presence around Sainte-Catherine Road, near the Université de Sherbrooke where a new

CONT'D ON PAGE 3

Labour minister announces \$5.2 million for work/study programs



GORDON LAMBIE

Boulet made the funding announcement while flanked by Richmond MNA André Bachand, Mégantic MNA François Jacques, Orford MNA Gilles Bélanger, and Saint-François MNA Geneviève Hébert

By Gordon Lambie

Jean Boulet, Provincial Minister of Labour, Employment and Social Solidarity, Minister Responsible for the Mauricie Region and Member of the Na-

tional Assembly for Trois-Rivières was in Sherbrooke on Monday to announce new funding for programs meant to help address Quebec's labour shortage. During his visit, which was a part of a province-wide tour to meet with re-

gional players in the field of employment, Boulet announced \$5.2 million for work-study programs in the Estrie region that focus on industrial metal fabrication and the automotive industry.

CONT'D ON PAGE 3

THE RECORD

is available online too!

Visit our website at www.sherbrookerecord.com

To **SIGN UP** (e-edition), or You can contact our offices.

And by adding **\$5** to your 12-month print renewal, you can get online for 1 year also. Just remember to include the email address.**

You can reach us at **819-569-9528** or by email at billing@sherbrookerecord.com

The Record e-edition

There for you
24-hours-a-day
7-days-a-week.
Wherever you are.

Access the full edition of the *Sherbrooke Record* as well as special editions and 30 days of archives.

Renew or order a new 12-month print subscription and get a 12-month online subscription for an additional \$5 or purchase the online edition only for \$125.00

Record subscription rates (includes Quebec taxes)

For print subscription rates, please call 819-569-9528 or email us at billing@sherbrookerecord.com

12 month web only: \$125.00
1 month web only: \$11.25

Web subscribers have access to the daily *Record* as well as archives and special editions.

Subscribing is as easy as 1,2,3:

1. Visit the *Record* website: www.sherbrookerecord.com
2. Click e-edition.
3. Complete the form and wait for an email activating your online subscription.

Weather



TODAY:
SHOWERS

HIGH OF 12
LOW OF 0



WEDNESDAY:
SUNNY

HIGH OF 10
LOW OF -2



THURSDAY:
SUNNY

HIGH OF 14
LOW OF 4



FRIDAY:
RAIN

HIGH OF 8
LOW OF 6



SATURDAY:
CLOUDY PERIODS

HIGH OF 16
LOW OF 1

The recipe of mother



DISHPAN HANDS

SHEILA QUINN

What is the recipe of your mother?

No, not her favourite recipe, or treasured recipe, or that recipe that she won't share with anyone...I mean what is the recipe that makes her HER.

Some mothers are made of Pond's cold cream and spots of flour, navy blue, glasses that won't quite stay on their noses, of driving with the music playing really loud in the car, of Frankie Valli and the Four Seasons, and some mothers are made of Def Leppard's album *Hysteria*, played in order, on vinyl.

The recipe of our mothers, can trigger memories, longing, wonder, and sometimes a whole new perspective as we age and understand just a little more poignantly who she is (or was). For those who are adopted, there is more than one recipe - the one they grew up knowing, loving and being close to, and the one that is mysterious, or different, or somewhat familiar or unknown.

It's a recipe we can't create ourselves. That recipe is born of a whole set of circumstances, it's aged and cultivated (even if not in the traditional form of 'cultivation'), this recipe, like all recipes, has temperature and time, and when created over and over again develops its own inertia.

Some may want to forget that recipe - an unfulfilling or even empty relationship, with the potential to be so full, can mean that one whiff or the sight of a shade of lipstick, or a song, can transport that woman's child to a place of want, of hopes unrealized - and all that comes with what we do with that. What do we do with that? We can pine, we can accept, we can fight, we can resist, demolish, rebuild, ignore, avoid, deny, but whatever the means of coping (or not) the reality of the recipe still exists.

When we find ourselves fortunate



Sheila Quinn and her mother around November 1973.

enough to experience the magic of the recipe of a good mother (or even a great or magical one), we are bound for life to those things. We are bound to her smell, to the sound of her mouth, to the look of her eyes, her hair, to the way she walks, the way she looks when she's thinking about various things (inspiration, creativity, worry, anger, frustration, determination, pain...), we are bound to her by countless invisible umbilical cords, attached to the all of the senses of her.

Every love poem seems to have her at the heart of it.

Every song about power seems to venerate her in its refrain.

Every bulleted list is laced with reminders of her way to get things done.

Every gladiator seems slightly less impressive.

Every wooden spoon has menace in it, but rarely the threatened contact. It becomes something you mix with in time.

She can be anything, wear anything, she can evolve at every age, she is cyclical even if society resists it, and her potential is never gone. After what seems like a lifetime of one way, she can change flavour in a flourish, in a heartbeat, if she needs and/or wants to.

With the arrival of each calendar-marked celebration are the groans of commercialization, but the reality is, without the intention of a day, so much

time can just slide by, and she will continue on, until she doesn't. So why not use this opportunity in the flurry of it all to take time, to take it hostage, and to take at least a day to acknowledge this power.

My mother is crossword puzzles and decorated lists (she doodles), she is all the shades of pink (but mostly pastel), she is smart black suits and the perfect cut of jeans, she is accounting and accountability, she is a yardstick of risk (that she occasionally cracks in half and throws over her shoulder), she is all of the hours of the day or night. She is the phone. She is all of the best danceable rock 'n roll. She is rollercoaster face (the thing she and her sister have, where they laugh without breathing with their mouths wide open until they cry). She is current events. She is community building. She is full of mysterious ingredients, many of which I will never know. And that mixture is something I can not summon or repeat, it is a living thing sustained by her, and is the most powerful thing I know.

Happy Mother's Day to all of us, fortunate to be here, here because of one or more mothers, for better or for worse, but always with their own recipes too detailed to truly share, for truly we can't - they have to be experienced.

Ben by Daniel Shelton



LOCAL NEWS

Public Safety Canada says it received notifications last week from Ontario and Quebec that the provinces are opting out of the testing because neither wants to send unnecessary alert tones to residents dealing with historic flooding.

Citing concerns for flood victims, Ontario, Quebec opt out of alert system test

The Canadian Press

The country's two biggest provinces won't take part in what was supposed to be a nationwide test of Canada's Alert Ready system on Wednesday.

Public Safety Canada says it received notifications last week from Ontario and Quebec that the provinces are opting out of the testing because neither wants to send unnecessary alert tones to residents dealing with historic flooding.

System operators are mandated to conduct nationwide testing of the service twice a year, blasting out distinctive electronic tones on LTE-enabled wireless devices such as cellphones, as well as

through television and radio.

Provinces and territories that are part of the system can opt out of a test if they think it would be too disruptive during a real emergency.

The system was launched for TV and radio in 2014 and expanded to cellphones last year, alerting Canadians about potential dangers, including natural disasters, biological and terrorist threats and civil emergencies.

It has also been used to issue localized Amber Alerts when police seek the public's help to find missing children, although there have been complaints from wireless users that the alerts have been issued too broadly.

More than 100 alerts have been issued

through the system since its launch and government officials say it has been proven to save lives.

A recent example cited by officials was the alert that warned residents of Ottawa and Gatineau, Que., of tornadoes that struck the region last September.

A glitch in the public-alert system when it was first tested a year ago affected mobile devices across Quebec. An official with Canada's telecom regulator said at the time that a coding issue originated with emergency-management officials in that province and Pelmorex Corp., which operates the system.

"This test revealed a number of technical challenges that have since been addressed," Public Safety Canada

spokeswoman Karine Martel said in an email.

Another test last fall "represented a significant improvement from the first test," she said. "This time, alerts were issued in every provinces and territory across Canada over TV, radio and wireless."

Testing on Wednesday is scheduled to be conducted at 10:55 a.m. local time in New Brunswick and Newfoundland, 10:25 a.m. in Labrador, 12:55 p.m. in Prince Edward Island and at 1:55 p.m. in Alberta, British Columbia, Manitoba, Nova Scotia, Saskatchewan, the Northwest Territories, Nunavut and Yukon.

Queen Street

CONT'D FROM PAGE 1

sidewalk is under construction. The speed limit is reduced to 30 km / h.

The Jacques Cartier Bridge remains completely closed to vehicular traffic until May 31 because of work done by the

Quebec Ministry of Transport.

Motorists must make a detour via Galt West, Belvédère Sud and King Ouest Streets, Galt Street West, University Boulevard, Highway 410 and King Street West. Pedestrian and walking traffic is permitted on the bridge during con-

struction.

More than \$ 46.6 million will be invested in more than 121 major projects planned this year. As a safety measure, the speed limit around major construction sites is now reduced by 20 km / h and fines for speeding are doubled. To

find out more about all the work in progress and planned in 2019 and to find out which sites have an increased police presence, visit sherbrooke.ca/travaux.

Labour minister

CONT'D FROM PAGE 1

"In order for our businesses to be able to make their development projects a reality, they must be able to count on a qualified workforce," The minister said. "The training being offered through work-study programs responds particularly well to the needs of employers while also allowing workers to develop their employability."

Boulet pointed out that there are an

estimated 30,100 positions to be filled in the Estrie region between 2017 and 2021, with more than 26,000 of those being due to retirements across a wide range of different jobs. Those retirements, he added, will leave 33 professions in a situation where the demand for skilled workers is greater than the number of workers available. The two fields targeted in Monday's announcement are the areas expected to be in the most dire need, with 22 per cent of people cur-

rently working in the automotive industry in the region right now expected to retire in the next ten years.

278 workers will benefit from the training programs funded by Monday's announcement, which the minister indicated is not a complete solution, but part of a collection of efforts that fit into a four part action plan.

Part one of the proposed plan is greater integration of people currently underrepresented in the job market including women, people with physical and mental handicaps, and people with criminal records. Although not part of his general presentation on the subject, Boulet also later included immigrants and temporary foreign workers in this group.

"We want to ensure to integrate as much as possible in order to serve the needs of the market," he said, putting a particular emphasis on the inclusion of people with disabilities. "We are convinced that Quebec will be enriched through the inclusion and employment of people with disabilities," he continued.

Part two of the plan, according to the minister, is worker adaptation to help bring skills up to par with the workforce's changing needs.

"There are jobs today that will not exist anymore in two years, and jobs that don't exist but will in six months," Boulet said, "We need to learn to adapt and look to the future."

On that note, the minister described

training for the jobs of the future as part three of his four part plan, highlighting the fact that, "young people represent 54 per cent of the needs that we will have in the job market over the next ten years."

Part four, he added, involves increasing efficiency and productivity through digitization and automation of certain aspects of the workforce.

Speaking of the new investment on Monday, Boulet referred to it as a "practical investment," saying that while the workforce shortage is not a problem with a simple, overnight solution, he feels that this is one area where concrete work can be done.



GORDON LAMBIE

Jean Boulet, sitting with a panel of other local CAQ MNAs, hears a question from Robert Roy, the Prefect of the Haut-Saint-François MRC as a part of a discussion with local actors in field of employment.

NOTICE



TRCF's annual general meeting will be held on **Tuesday, May 21, 2019** to receive the Annual Report, the Financial Statements and to elect Directors for the following year.

The meeting will commence at 2:00 p.m. at the Foundation office: 257 Queen, Sherbrooke (Lennoxville), QC.

Please confirm your attendance by May 16 at 819-822-3314.

Work-study program for PABs and auxiliary health and social services attendants

Record Staff

Through partnerships with the CIUSSS de l'Estrie - CHUS, three new vocational training centers will now offer the work-study program for personal assistance training in institutions and at home. The Lac-Mégantic Le Granit Training Center, the Sherbrooke 24-June Center, and the Coaticook - CRIFA Vocational Training Center join the Granby Regional Integrated Training Center (CRIF) and Lennoxville Vocational Training Center (LVTC) who launched cohorts in the spring.

A student enrolled to health attendant (PAB) or a health and social assistant (ASSS) in these centers can have a paid job while studying in a residential and long-term care center (CHSLD) or with the home support team (SAD) in their area.

The student will have the opportunity to work at an hourly rate of \$17.95 from one to five days per week according to the formula chosen by the vocational training center, the time of year and its availability. A job is guaranteed following successful completion of the program.

According to Myrienne Lareau, Head of Teaching Department at the Human Resources, Communications and Legal Affairs Directorate of the CIUSSS de l'Estrie - CHUS, the work-study programs will ensure a qualified succession for our users, especially given the current labour shortage. "The students will be paired with experienced PABs and ASSS and will lend a hand to the teams in place. We are pleased to have entered

into partnerships with all the vocational training centers in our territory," commented Lareau.

All interested persons are invited to attend one of the events below to exchange with experienced PABs and ASSS as well as representatives of the vocational training centers and the CIUSSS de l'Estrie - CHUS. Registration for the work-study program can be done on site.

Thursday, May 16 from 10 a.m. till 7 p.m.-Information session and registration at Centre 24 Juin, located at 164 Wellington North, Sherbrooke.

Tuesday, May 21 from 7 p.m. until 9 p.m.- Information session and registration at the Centre de formation professionnelle de Coaticook - CRIFA (Coaticook), located at 125 rue Morgan in Coaticook.

Saturday, May 25 from 9 a.m. until 4 p.m.-Haut-Saint-Francois job fair, located at 188 rue Kennedy, East Angus.

Wednesday, May 29 from 2 p.m. until 6 p.m.- Information session and registration at Centre régional intégré de formation - CRIF (Granby), located at 384, rue York, Granby.

Thursday, May 30 from 6:30 p.m. until 8 p.m.- Information session and registration at Centre de formation Le Granit, located at 3409 rue Laval, Lac-Mégantic

Saturday, June 8 from 9:30 a.m. until 5 p.m.-Memphremagog MRC job fair, location to be determined.

Wednesday, June 19 from 6 p.m. until 7:30 p.m.- Information session and registration at Lennoxville Vocational Training Center (done in English), located at 1700 College Street (Door 6), Sherbrooke.

Anti tobacco advocates call on Quebec government to appeal vaping ruling

The Canadian Press

An anti-tobacco group is urging the Quebec government to appeal a court ruling that invalidated certain sections of the province's tobacco legislation pertaining to vaping.

The ruling handed down by Quebec Superior Court on Friday confirmed the province's right to legislate on vaping, but struck down provisions banning demonstrations of vaping products inside shops or specialized clinics and prohibiting the advertising of vaping products to smokers seeking to kick their habit.

The challenge to Quebec's Tobacco Control Act, adopted in 2015, was brought by the Canadian Vaping Association and L'Association quebecoise des vapoteries, who argued the law in-

fringed on its members' rights, particularly freedom of expression.

Justice Daniel Dumais has suspended his ruling for six months to allow lawmakers to rewrite the problematic sections of the province's tobacco law to make them valid.

But Flory Doucas of the Quebec Coalition for Tobacco Control says the judgment doesn't take into account the rise in vaping among youth that's occurred since e-cigarettes were legalized by the federal government in May 2018.

Health Canada has said it's concerned by the trend, and in April federal Health Minister Ginette Petitpas Taylor launched consultations on potential new regulatory measures aimed at reducing the uptick of vaping among youth.

Townships history tidbits

The other St-George's

By Taylor McClure
Special to The Record

So there is more than one St-George's Anglican Church in Quebec.

It didn't take parishioners and former Lennoxville firefighters long to point out that the church in this photo is set too far back on the property to be the church on Queen Street in Lennoxville. Also, Lennoxville Fire trucks have only ever been red.

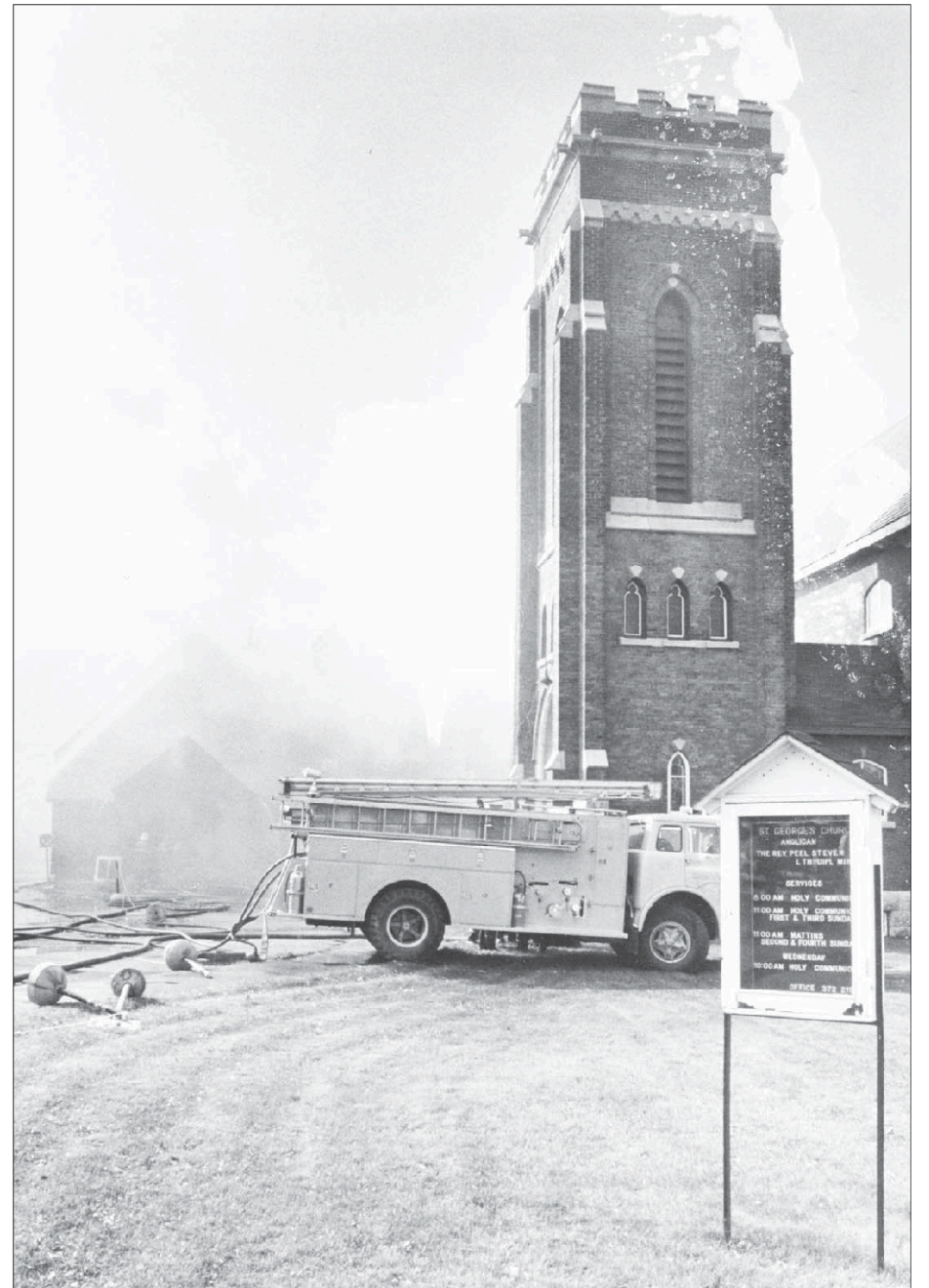
While the history of the Lennoxville church was interesting, This St-George's Church, located in Granby, has a different story to tell.

Construction of the church began in 1843 following the purchase of ten acres of land in Granby by Reverend Johnson of Abbotsford. With the arrival of British settlers to Granby, there was a want for a Church of England missionary in this area of the Townships.

The church was made from wood and the final product, which cost 1600\$, was completely paid for through various donations. In 1907, the wooden church was torn down and

replaced by a new brick building. Unlike the wooden church, the cost of the new St-Georges Church came with a massive price tag of \$35,000. The new church follows the Collegiate Gothic style of the old universities in England and contains beautiful, handcrafted stain glass windows. The Church experienced a fire on October 10, 1978 that resulted in \$60,000 worth of damage to one of Granby's most significant historical landmarks.

The Granby fire chief at the time, Denis Turgeon, stated that the fire started in the basement of the chapel in the furnace room and made its way to the stairwell only to continue spreading to the main floor. The church hall was completely destroyed by the blaze but it was replaced in 1980. The QPF arson squad was called to investigate the incident as Turgeon questioned how the fire could have started in a room with a cement floor near a cement wall. Referred to as the "The Cathedral of the Eastern Townships," the St-Georges Anglican Church remains a significant part of Granby's heritage and continues to open its doors to the entire community.



RECORD ARCHIVES

Lake Memphremagog under observation in new Concordia study

By Emilie Hackett
Special to the Record

The City of Magog is the object of a unique research project led by Concordia University's Dr. Ali Nazemi. It will observe the effects of climate change on the atmosphere, bodies of water such as Lake Memphremagog, and wetlands like the Marais de la Rivière aux Cerises. The study aims to help better understand environmental disturbances due to climate change, in order to improve water, land, and energy resource management, all while developing strategies and efficient tools to reduce the impacts of climate-related natural disasters.

Nazemi, professor at Concordia's Department of Building, Civil, and Environmental Engineering, believes that Magog is a good location because of its marsh, reservoirs, and lake. For this study, two ultramodern meteorological stations were recently installed; one on the MacPherson pier on Main Street and the other in the marsh. Instruments will collect data such as the climate's variation, water volume, levels of precipitation, and the frequency, duration, and intensity of extreme heat or cold waves. The research team will also have two drones to observe the entirety of the lake.

which will allow us to develop local solutions to manage water and land resources and to prepare ourselves against extreme meteorological conditions that become more and more frequent in the area," explained Nazemi. "Moreover, the results will serve as a basis to create models that can be used elsewhere in other ecosystems."

According to Magog Mayor Vicki-May Hamm, the study is an opportunity for Magog to develop tools to help prevent the negative impacts of climate change. Lake Memphremagog goes beyond the Canadian border and provides drinking water for around 200,000 people, she pointed out. "It generates hydroelectricity and plays an essential role in water level control because of its two dams. We are fortunate to also have the Marais de la Rivière aux Cerises, which contributes to land drainage, on top of being a unique habitat with diverse fauna and flora," added Hamm.

"To face the new challenges that await us, and to avoid natural disasters that could affect more than just the people of Magog as well as the territory's biodiversity, we need reliable data and new tools, which this research's results will allow us to develop," she commented.

"The support I have received has been essential in determining which sites were appropriate to install the stations

and tools," said Nazemi. "My hope is that the continuing partnership between Concordia University and the City of Magog will become a role model in Quebec, across Canada, and in the world, inspiring similar community-academia initiatives towards our collective fight

against climate change."

The project will continue until at least 2021, and is funded by the Canada Foundation for Innovation, the Quebec government and Concordia University.



EMILIE HACKETT

Shakil Jiwa, engineering student, Ali Nazemi, Concordia University professor and project lead, Laura Patriganni, director of the Marais de la Rivière aux Cerises centre, Josiane Pouliot, geographer at Concordia University, and City of Magog councillor Diane Pelletier pose together at MacPherson pier, where one of the project's weather stations was recently installed.

Cookshire Eaton still waiting for water test results

By Matthew McCully

The water advisory in Cookshire Eaton is still in effect, according to Town Manager Martin Tremblay.

As of last week, citizens have been asked not to drink or cook with the water in the municipality pending results from water quality testing following the discovery of an unidentified substance spilling into Eaton River, adjacent to the well that supply's the town's water.

According to Tremblay, the results were expected today, but had not arrived by press time. When the results arrive, the municipality will confer with the Ministry of Environment before taking any action, he said.

In the meantime, the municipality is continuing to distribute drinking water in local businesses and organizations.

Citizens can also bring containers to fill at Salle Guy-Veilleux located at 75, rue Castonguay in Cookshire today and tomorrow between 8 a.m. and 8 p.m.

PHELPS AIDE PHELPS HELPS SUMMER PROGRAM ASSISTANT Phelps Aide Phelps Helps

Job type: 30 hours/week, 10 weeks starting June 10th, 2019
Reports to: Executive Director (Coordinator of Summer Program)
Location: 272 Dufferin Street, Stanstead, QC, J0B 3E2

About Phelps Helps

Phelps Aide Phelps Helps is a non-profit organization offering educational and career support to youth from the Stanstead area. Phelps currently offers 9 distinct programs, aimed at reducing the drop-out rate, and help local youth discover and reach their future career goals.

For more information about Phelps Helps, visit phelpshelps.ca

About the Summer Program Assistant position

This opportunity will provide career-related work experience for a local youth who is interested in working with children in their future career. It will allow the development of teamwork, leadership, classroom management and curriculum development skills.

Tasks include:

- Plan and prepare activities for 1-week STEAM summer camp for ages 8-12 (in August)
- Prepare the location for Summer camp
- Participate in counsellor (ages 14-18) hiring and training for Summer camp
- Support administrative requirements for Summer Camp (promotion and registration)
- Animate Summer Camp with support of the program coordinator
- Support organizational daily tasks (office maintenance, clerical work)
- Participate in community outreach activities (family softball tournament, special events, etc.)

Your Qualifications and Attributes

- High School diploma
- Experience and interest in working with children
- Planning to pursue a degree in Education, Recreational Studies, Children's Psychology, or the like
- Proficiency in Excel, PowerPoint, and Word
- Understanding of the Stanstead area
- Good time management and ability to work autonomously
- Bilingual

Position to become effective June 10th

Please submit your application (CV and cover letter) by May 17th to
Katie Lowry, Executive Director, at klowry@phelpshelps.ca

272 Dufferin Street, Stanstead, Quebec J0B 3E2 • 819-704-0799 • phelpshelps.ca

"Watch me, Grandma!"



Macular degeneration is the leading cause of blindness in Canada. It can destroy your central vision in a few short months and the ability to see the faces of those you love. If you experience any change in vision, consult your eye-care professional.



1 800 563-2642
www.cnib.ca

EDITORIAL

As the SNC-Lavalin scandal unfolds, we see politicians held hostage by corporate threats of job losses or head offices moving to other countries.

SCIENCE MATTERS

Stop fiddling while the planet burns

By David Suzuki

Will someone please tell me what the hell is going on? Last October, the Intergovernmental Panel on Climate Change released a special report indicating that global emissions are still rising despite more than three decades of warnings. Now we're on a path to a 3 to 5 C temperature rise above pre-industrial levels by 2100. The IPCC concludes that anything above a 1.5 C rise will take us beyond our ability to "manage" the consequences, but that it's still possible to keep global average temperature increase at or below that.

The report's urgency, coupled with the possibility of remaining within a manageable temperature, should be the driving force behind all we do from here on. Yet some federal and provincial political leaders continue to downplay or deny the reality and severity of climate disruption, loudly opposing proven measures to address it. Canada is warming even faster than most of the world! Even those who agree it's a crisis are doing little about it. They are not leaders.

Swedish teen Greta Thunberg says political inaction is destroying her future. She refuses to listen to politicians' words and instead judges them by their actions. When I was her age, we would say, "Big talk, no action." Thunberg has listened to what scientists are telling us and is taking their predictions seriously. Every child on Earth has the right to say that no government is acting in their best interests. But kids can't vote, so ignoring them has no apparent political consequences, at least until they are old enough to vote or their voting-age parents rise up and demand action on their behalf.

Prime Minister Justin Trudeau and Environment and Climate Change Minister Catherine McKenna have young children who will surely be greatly affected by climate change, but they've done little to raise the IPCC's alarm or

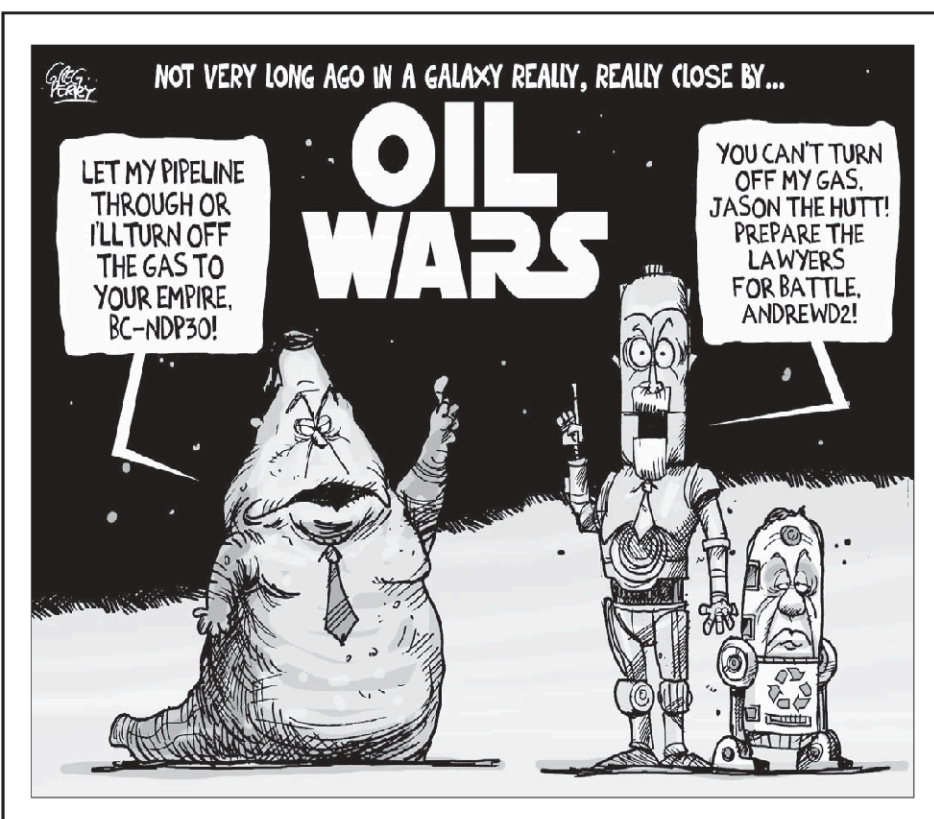
educate the public about the severity of climate disruption. It's all because of politics. They don't want to jeopardize their chances in the next election so they avoid antagonizing some segments of society.

As the SNC-Lavalin scandal unfolds, we see politicians held hostage by corporate threats of job losses or head offices moving to other countries. As economist and Columbia University professor Jeffrey Sachs recalls, ozone-depleting CFCs were not eliminated by raising taxes on them or encouraging the public to stop buying CFC-containing spray cans or refrigerators. They were legislated out.

We're in a battle for a liveable future and must make a declaration of war against catastrophic climate change. It's too late to remove the carbon we've already put into the atmosphere, so we'll have to live with the results for decades. But it makes no sense to continue to add to what is already at a devastating level higher than it's been for millions of years.

I used to say it's as if we're in a car heading toward a brick wall at 100 kilometres per hour, and everyone is arguing about where they want to sit rather than looking ahead, putting on the brakes and turning the wheel. I don't say that anymore because we're more like a Road Runner cartoon. Road Runner approaches the edge of a cliff, then stops suddenly or turns to avoid it. But Wile E. Coyote keeps charging straight ahead and goes over the edge. Wile E. has that moment of realization when he's suspended in air, looks down and sees he's gone too far, then plunges to the canyon bottom.

Many of my colleagues argue it's too late, that we're like the coyote, already over the edge, about to fall. Is that an argument for doing nothing? I don't think so, because we still don't really know whether we're the coyote or the roadrunner. And even if we fall, we might be able to avoid being crushed by the falling rock or anvil. Let's stop all the



name-calling and denial, listen to the experts, seize the challenge and make the commitment to meet the IPCC target.

The economic, social and environmental consequences of whatever governments do or don't do now will be enormous, but we have to do all we can

to keep from hitting bottom. As Abraham Lincoln said, "Commitment is what transforms a promise into reality."

David Suzuki is a scientist, broadcaster, author and co-founder of the David Suzuki Foundation.

Learn more at www.davidsuzuki.org.

Letters

So Quebec, we live in a new world.

The planet has got the 'hots', our politics are in confusion, our leadership is confused, sex is mixed up, and too much high tech. AI (artificial intelligence) is threatening to take over. It's time to stop worrying about religious trinkets and get down to business and study the options for a good set of plans for an 'ARK'.

The water is rising

SINCERELY, W.A. BEGBIE
SHERBROOKE

The Record welcomes your letters to the editor. Please limit your letters to 300 words. We reserve the right to edit for length, clarity, legality and taste. Please ensure there is a phone number or email where you can be reached, to confirm authorship and current town/city of residence. Names will not be withheld but the address and phone number of the writer are not published, except by request. Preference is given to writers from the Eastern Townships.

THE RECORD

6 Mallory, Sherbrooke, Quebec J1M 2E2
FAX: 819-821-3179
E-MAIL: newsroom@sherbrookerecord.com
WEBSITE: www.sherbrookerecord.com

SHARON McCULLY PUBLISHER (819) 569-9511
MATTHEW McCULLY ASSOCIATE EDITOR (819) 569-6345
GORDON LAMBIE ASSOCIATE EDITOR (819) 569-6345
SERGE GAGNON CHIEF PRESSMAN (819) 569-4856
JESSE BRYANT ADVERTISING MANAGER (450) 242-1188

DEPARTMENTS
ACCOUNTING (819) 569-9511
ADVERTISING (819) 569-9525
CIRCULATION (819) 569-9528
NEWSROOM (819) 569-6345

KNOWLTON OFFICE
5B VICTORIA STREET, KNOWLTON, QUEBEC, J0E 1V0
TEL: (450) 242-1188 FAX: (450) 243-5155

PRINT SUBSCRIPTIONS

For print subscription rates, please call 819-569-9528 or email us at billing@sherbrookerecord.com

ON-LINE SUBSCRIPTIONS

QUEBEC:	1 YEAR	108.72	5.44	10.85	\$125.00
	1 MONTH	9.78	0.49	0.98	\$11.25

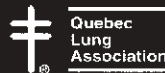
Rates for out of Quebec and for other services available on request.
The Record is published daily Monday to Friday. Back copies of The Record are available.

The Record was founded on February 9, 1897, and acquired the Sherbrooke Examiner (est. 1879) in 1905 and the Sherbrooke Gazette (est. 1837) in 1908. The Record is published by Alta Newspaper Group Limited Partnership.

PM#0040007682

Return undeliverable Canadian addresses to The Record, 6 Mallory Street, Sherbrooke, QC J1M 2E2

Member
ABC, CARD, CNA, QCNA



To help you quit smoking

Local Sports

The silver lining for MacLennan is the 2020 Summer Olympics in Tokyo are over 14 months away, which gives her time to recover and return to form.

Olympic trampoline champion Rosannagh MacLennan breaks her ankle

By Donna Spencer
THE CANADIAN PRESS

Olympic trampoline champion Rosannagh MacLennan is grounded with a broken ankle.

The 30-year-old from King City, Ont., took time to come to grips with her injury before going public with it.

Winner of Olympic gold in both 2012 and 2016, MacLennan posted a photo of herself in a cast on social media Monday.

She told The Canadian Press she landed awkwardly on the side of the trampoline competing at a World Cup in Minsk, Belarus on April 21.

Ranked fourth after the first of her two routines, MacLennan says she made a mistake to start her second routine as she bounced to gain height.

"Honestly, I picked a bad bounce to go on," MacLennan said Monday. "Rather than being patient and waiting for another one I decided to go, and right from the start was kind of scrambling, travelling all over the trampoline and substituting skills.

"The next thing I knew I was on the

side frame instead of the trampoline. The balls of my feet were on the frame and my heels were on the springs and my feet flexed back pretty aggressively."

When she tried to walk, MacLennan couldn't put weight on her left ankle. She underwent X-Rays in Belarus and again upon her return to Canada.

She'd sustained a small fracture in her fibula, but a more serious one in her talus bone.

The silver lining for MacLennan is the 2020 Summer Olympics in Tokyo are over 14 months away, which gives her time to recover and return to form.

But 2019 is an important year for MacLennan in terms of qualifying a quota spot for Canada in women's trampoline in Tokyo. So she wants to compete at the next World Cups in Russia and Spain in September and October respectively, as well as the world championship Nov. 28 to Dec. 1 in Tokyo.

"It's definitely a hiccup in the path or a bump in the path, but I've faced worse in that path," MacLennan said.

In the months leading up to the 2016 Games in Rio, MacLennan dealt with

concussion-like symptoms stemming from neck injuries.

She dialled back the difficulty on her Olympic routines and still defended the gold she'd won in London.

MacLennan wanted to know the extent of her ankle injury and the prognosis before speaking about it publicly.

"It's OK to feel emotional, but you want to make sure you're not panicking when you don't know what's going to happen," she explained.

"Definitely more comfortable now knowing all the information and having a plan in place."

MacLennan also didn't want talk of her injury to take attention away from the Elite Canada trampoline event in Calgary this past weekend. MacLennan would have competed there if not injured.

"In the past, my injuries have been predominantly concussion-related or neck-related and it's not that, so I was actually really grateful it was my ankle and not my head," she said.

MacLennan will be in an air cast for six to eight weeks, but she's planned

hard workouts to accelerate her return to the trampoline.

"The main objective is to stay strong, stay fit and stay mentally in it," MacLennan said.

She'll do core and shoulder workouts as well as swimming and one-legged drills on an assault bike. MacLennan says she can maintain her flips and spatial awareness suspended from bungee cords.

"I'm working with my sports psychologist preparing for some of the stresses I will undoubtedly face in the next few months," MacLennan added.

"I know it's not going to be a smooth path back, even when I get the cast off.

"When I get back to the trampoline, I'll probably face challenges with strength, range of motion and mobility in the ankle, which is a pretty critical joint for what I do.

"I think the more you can do ahead of time to prepare yourself for that, it makes it easier to have thoughts you can rely on to help navigate that."

Vigneault adds former NHL head coaches Therrien, Yeo to Flyers' staff

The Canadian Press

The Philadelphia Flyers will have a wealth of head coaching experience on their bench next season, with Mike Yeo and Michel Therrien joining the NHL club as assistants.

New Flyers head coach Alain Vigneault announced Monday that Therrien and Yeo will join returning coaches Ian Laperriere, Kim Dillabaugh and

Adam Patterson on his staff.

Therrien has spent parts of 12 seasons as an NHL coach, including two stints with the Montreal Canadiens (2000-03 and 2012-17). He coached Pittsburgh in between his tenures in Montreal, leading the Penguins to an appearance in the 2008 Stanley Cup final.

Yeo has coached parts of eight seasons with Minnesota and St. Louis.

"I am excited to add Michel and Mike

on our coaching staff to work alongside Ian Laperriere, Kim Dillabaugh and Adam Patterson," Vigneault said in a statement. "Both men have enjoyed success at all levels throughout their coaching careers, including working together at the NHL level. Each brings a considerable amount of experience and knowledge to our group, which I have no doubt will help lead our team to immediate success."

The Flyers hired Vigneault last month to fill their vacant head coaching position, held on an interim basis by Scott Gordon after Dave Hakstol was fired in December.

Vigneault, who has led the Vancouver Canucks and New York Rangers to Stanley Cup final appearances, is being tasked to lead the Flyers there for the first time since 1975.

Toronto, Philadelphia tied 2-2 heading into game 5

The Associated Press

Philadelphia 76ers (51-31, third in the Eastern Conference during the regular season) vs. Toronto Raptors (58-24, second in the Eastern Conference during the regular season)

Toronto; Tuesday, 8 p.m. EDT

EASTERN CONFERENCE SECOND ROUND: Series tied 2-2

BOTTOM LINE: The Toronto Raptors and the Philadelphia 76ers are in a 2-2 series tie in the Eastern Conference sec-

ond round. The Raptors won the previous matchup 101-96. Kawhi Leonard scored 39 points to lead Toronto to the victory and Jimmy Butler scored 29 points in the loss for Philadelphia.

The Raptors have gone 32-9 at home. Toronto is 11-7 in games decided by 3 points or fewer.

The 76ers are 20-21 in road games. Philadelphia is fourth in the league with 47.8 rebounds per game. Joel Embiid leads the 76ers with 13.6.

TOP PERFORMERS: Leonard is averaging 26.6 points and 7.3 rebounds for the

Raptors. Pascal Siakam has averaged 20.2 points and collected 6.6 rebounds while shooting 51.4 per cent over the last 10 games for Toronto.

Embiid has shot 48.4 per cent and is averaging 27.5 points for the 76ers. Butler has averaged 17 points and added 5.7 rebounds while shooting 42.2 per cent over the last 10 games for Philadelphia.

DURING THE PLAYOFFS: 76ers: Averaging 112.6 points, 50.2 rebounds, 25.7 assists, 6.8 steals and 5.6 blocks per game while shooting 46.5 per cent from the field. Their opponents have averaged

105.6 points on 42.8 per cent shooting.

Raptors: Averaging 102.8 points, 41.9 rebounds, 22.9 assists, 7.6 steals and 4.2 blocks per game while shooting 46.1 per cent from the field. Their opponents have averaged 95.7 points on 40.5 per cent shooting.

Raptors Injuries: Chris Boucher: out (back spasms), Jeremy Lin: day to day (back), OG Anunoby: out (appendix).

76ers Injuries: None listed.

Death



Lorna Bernice GUNTER (1936-2019)

Passed away peacefully at the Centre D’Hébergement Richmond on Thursday, May 2, 2019 in her 83rd year. Beloved wife of the late Lorne Lyster and mother of Cecil (Suzanne), Laura, Beverley (Pierre), Tina, Wesley (Manon), Late Karen (Dave), Claire (Paul) and Jamie (Julie). She also leaves to mourn her brothers and sisters Calvin (late Florence), Julia (Wayne), late Jack (Pat), Merlin (Mary) and the late Gary (Heather). She was the loving grandmother of 16 grandchildren and 12 and a half great-grandchildren. Visitation will take place at Cass Funeral Home, 295 Principale Street South, Richmond Quebec on Thursday, May 9, 2019 from 7 p.m. to 9 p.m. and on Friday, May 10, 2019 from 10 a.m. to 11 a.m. followed by the funeral service at 11 a.m. Interment in the Maple Grove Cemetery.

Celebration of Life



Lillian “Lu” Madelyn RIDER

A Celebration of Lu’s life will take place at the Uplands Museum, 9 Speid St., Sherbrooke (Lennoxville), on Saturday May 11th, 2019 at 4 p.m. A gathering of friends, family and associates to celebrate Lu. We hope to see you there. Light refreshments will be provided. On Sunday, October 28th, Lillian Madelyn Rider, Lu to all family and friends, passed away peacefully after a brief illness.

Predeceased by her parents Hamilton Milford and Margaret (nee Fuller) and siblings Frederick Fuller (Jill), Martha Russell Chamberlain (Ken d.) and John Hamilton Fuller (Sandra). Lu was a loving sister, sister-in-law, aunt, great aunt, and friend! Born in Sherbrooke, Quebec, on August 31st, 1939, her affinity with the Eastern Townships brought her to Bishop’s University in 1956, graduating in 1959 with her BA. Back to get her High School Teaching Certificate in 1960, a lifelong athlete, Lu participated in various sports and a number of University Clubs and became a loyal and dedicated fan of the Bishop’s Gaiters. In 1967 Lu decided on another path, enrolling in the McGill University Graduate School of Library Sciences and earned an MLS in 1969. For the next 26 years, she was a Reference Librarian at the McLennan Reference Library at McGill, active in the AMUL and served as its President. In 1995 she retired to Lennoxville in the Eastern Townships, and in 1997 embarked on “her third career” volunteering as Archivist and past President of the Lennoxville-Ascot Historical & Museum Society at “Uplands”, the Georgian-style mansion that houses the museum and archives. She gloried in the Eastern Townships way of life and her many friends and neighbours! So many of us will miss this amazing woman. Godspeed Good Lady!! With appreciation, donations in Lu’s memory can be made to Bishop’s University Library or Lennoxville-Ascot Historical & Museum Society Archives (at Uplands).

Celebration of Life

Graveside Service

BULLOCK, Alan – A graveside service will take place at the Marlinton Cemetery, May 18, 2019 at 12 noon, open to family and friends, following the service a celebration of life at old Beebe Catholic Church, Principal Street. Serving sandwiches and coffee.

Datebook

TUESDAY, MAY 7, 2019

Today is the 127th day of 2019 and the 49th day of spring.

TODAY’S HISTORY: In 1847, the American Medical Association was founded in Philadelphia.

In 1915, a German U-boat sank the RMS Lusitania, killing 1,198 off the coast of Ireland.

In 1945, Germany unconditionally surrendered and withdrew from World War II.

In 1998, Mercedes-Benz announced its \$36 billion merger with the Chrysler Corporation.

In 2000, Vladimir Putin assumed the presidency in Russia’s first democratic change of office.

TODAY’S BIRTHDAYS: Robert Browning (1812-1889), poet/playwright; Johannes Brahms (1833-1897), composer; Pyotr Ilyich Tchaikovsky (1840-1893), composer; Gary Cooper (1901-1961), actor; Eva Peron (1919-1952), Argentine first lady/actress; Johnny Unitas (1933-2002), football player; Tim Russert (1950-2008), journalist; Brekin Meyer (1974-), actor; Aidy Bryant (1987-), actress/comedian; Earl Thomas (1989-), football player; Alexander Ludwig (1992-), actor.

TODAY’S FACT: In 1977, Seattle Slew won the Kentucky Derby. The horse went on to win the Preakness Stakes and the Belmont Stakes, becoming the 10th horse to win the Triple Crown and the first to do so while undefeated.

TODAY’S SPORTS: In 1982, a jury ruled in favor of Raiders owner Al Davis in an antitrust lawsuit against the NFL, allowing Davis to move the team from Oakland, California, to Los Angeles.

TODAY’S QUOTE: “If you get simple beauty and naught else, / You get about the best thing God invents.” – Robert Browning, “Fra Lippo Lippi”

TODAY’S NUMBER: 16,024 – height (in feet) of the Carstensz Pyramid, the highest summit of Puncak Jaya in Indonesia. Canadian Patrick Morrow became the first person to scale the “Seven Summits” – the highest peak on each of the seven continents – when he reached the top of the Carstensz Pyramid on this day in 1986.

TODAY’S MOON: Between new moon (May 4) and first quarter moon (May 11).

CASS FUNERAL HOMES
295 Principale S., Richmond QC
PHONE: 819-826-2502
FAX: 819-564-4423
www.casshomes.ca

THE GIFT OF BEING THERE

24 hours a day - 7 days a week - 365 days a year

The Quebec Division responds to nearly 700 emergency situations every year, coming to the assistance of thousands of victims.

Help the Red Cross help others...

Canadian Red Cross
Québec Division
www.redcross.ca
1 800 JYCROIX
(1 800 597-7549)

2019 Richmond Youth Fair card party

What do cinnamon rolls, toilet paper, a popcorn popper, candy dishes (candy included), and beauty products have in common? They were some of the prizes won by friends of the Richmond Youth Fair who attended their annual fundraising card party.

Sixty-eight supporters came out Thursday evening, May 2, to play Military Whist in the Richmond/Melbourne United Church Hall. Seventeen tables were filled with cheerful, talkative people sharing news with each other.

French and English friends were warmly welcomed and thanked by the Richmond Youth Fair Committee President Sarah Fowler. After the ten rounds of cards were played, the flags were counted and the results were announced. The first place team of winners won 29 flags. They were Danielle Pilon, Lou Joyal, Nicole Clark and Shirley Beasley. The members of the second place team with 26 flags were two married couples, Ron and Bev Jones and

John and Jackie Sharman. Two teams chose items from the prize table because they held the last place with 11 flags. They were Annie Day, Darlene Beaudet, Gordon and Loretta Irwin, as well as Helen Knowles, Freda Coote, Elizabeth and Andrea Blouin.

There were enough prizes left so that twenty-nine other people were happy to win door prizes. Their names are Gerry Ouellet, Pat Jackson, Amanda Woodford, Lise Boisvert, Robin Converse, Lou Joyal, Shirley Smith, Loretta Irwin, Phyllis Bouchard, Bev Jones, Carol Nixon, Wendy Ridley, Richard Goodfellow, Marie-Berthe Skerry, Audrey Gunter, Darlene Beaudet, Matty Banfill, Annie Day, Helen Knowles, Betty Chabot, Melodie Pariseau, Ian Smith, Ron Jones, Sylvia Morin, Colette Pageau, Fernand Lussier, Elizabeth Mastine, Marie-Pierre Pariseau and Debbie Knowles.

The last prize to be chosen was the bag of groceries. It was overflowing and

went home with Lise Boisvert. Her kind friends helped her carry the items.

A delicious lunch of homemade and store-bought treats was served by busy kitchen workers Betty Vander Wal, Noreen Brown, Pierre Peron, Audrey and Amanda Gunter. Where did all that tasty food come from? Many of the people who had donated prizes also provided sandwiches and sweets. A special thank you to our Richmond/Melbourne United Church friends who support us by lending their cozy hall and handy kitchen for this annual fundraising event.

This card party was so successful that we will be holding another one in the fall on Thursday, October 3, 2019. Please mark that date on your social calendars.

The members of the Youth Fair Committee appreciate all the community support and say THANK YOU!

Mary Goodfellow,
Youth Fair Secretary

RATES and DEADLINES: ANNOUNCEMENTS & NOTICES

BIRTH NOTICES, CARDS OF THANKS, IN MEMORIAMS, BRIEFLETS:
Text only: 40¢ per word. Minimum charge \$10.00 (\$11.50 taxes included)
Discounts: 2 insertions or more: 15% off
With photo: additional \$18.50. **DEADLINE:** 11 a.m., day before publication.
BIRTHDAY, ANNIVERSARY & GET-WELL WISHES, ENGAGEMENT NOTICES:
Text only: \$16.00 (includes taxes)
With photo: \$26.00 (\$29.90 taxes included) **DEADLINE:** 3 days before publication.
WEDDING WRITE-UPS:
\$26.00 (\$29.90 taxes included) WITH PHOTO: \$36.00 (\$41.40 taxes included)

Please Note: All of the aforementioned (except death notices) must be submitted typewritten or neatly printed, and must include the signature and daytime telephone number of the contact person. Can be e-mailed to: clas-sad@sherbrookerecord.com - They will not be taken by phone.
DEADLINES FOR DEATH NOTICES:
For Monday’s paper, call 819-569-4856 between 1 p.m. and 5 p.m. Sunday.
For Tuesday, Wednesday, Thursday or Friday’s edition, call 819-569-4856 or fax 819-569-1187 (please call to confirm transmission) or e-mail: production@sherbrookerecord.com between 9 a.m. and 5 p.m. the day prior to the day of publication. The Record cannot guarantee publication if another Record number is called. Rates: Please call for costs.

TOWNSHIPS' CRIER

TOWNSHIPS

If you want to drink, that's your business. If you want to stop, we can help. Call Alcoholics Anonymous 1-888-424-2975, www.aa.org

LENNOXVILLE

Mother's Day Brunch at the A.N.A.F. Unit 318, 300 St. Francis, Lennoxville on Sunday, May 12 from 10:30 a.m. to 12:30 p.m. Come enjoy eggs, pancakes, bacon, sausages, ham, potatoes, baked beans and much more. All welcome. Info: 819-346-9122.

RICHMOND

Tea & Talks. May 7. 2 p.m. - 4 p.m. at RRHS (375 rue Armstrong). A social afternoon for seniors to get together. And talk! Bring a friend to make it double the fun. Free refreshments.

NORTH HATLEY/LENNOXVILLE

The Saint Francis Regional Ministry of the Anglican Church is organizing Christian Meditation sessions. The approach used is centering prayer. This is a contemplative Christian practice which involves sitting in silence, letting go of thoughts and emotions in order to rest in the presence of God. All are welcome to join us on Tuesdays from 6 p.m. to 7 p.m. at St Barnabas' Anglican Church, 640 Sherbrooke Road in North Hatley and on Thursdays from 6 p.m. to 7 p.m. at St George's Anglican Church, 84

Queen Street in Lennoxville. The sessions have already begun. For more information, please contact Sam Borsman at 819 620 6058.

TOWNSHIPS

Mental Health Services: Learn "what, where, when and how?" and get answers to questions at a public meeting close to you. MRC Haut St-François: May 14, 10:00 to noon, Pope Memorial Elementary-CLC, 523 Stokes, Bury; MRC Brome-Missisquoi: May 16, 6:30-8:30 p.m., Emmanuel United Church, 203 Principale, Cowansville; MRC Sherbrooke: May 17, 1:00-3 p.m., Amédée Beaudoin Centre, 10 Samuel-Gratham, Borough of Lennoxville (over the fire station); MRC Coaticook: May 21, 1:00-3 p.m., Elie-Carrier Community Centre, 464 Merrill, Coaticook; MRC Memphremagog: May 24, 5-7 p.m., Princess Elizabeth Elementary-CLC, 120 Bellevue, Magog. These information sessions are presented by Mental Health Estrie in collaboration with the CIUSSS de l'Estrie-CHUS, local CLSCs and community organizations in each area.

LENNOXVILLE

Lennoxville-Ascot Historical and Museum Society and Uplands Cultural and heritage centre welcome all public to attend a Tea & Talk on Nina May Owens (1869-1959), one of Canada's earliest women artists, whose work is presently displayed in the Art-Bridge exhibit at Uplands. The talk will be given by her granddaughter, Margaret Owens. Free entrance. Tea & scones will be served. Friday May 10 at 1:30 PM. Uplands, 9 Speid Street, (Borough of Lennoxville). Info & reservations info@uplands.ca / 819-564-

0409.

LENNOXVILLE

Treat mom to a special Mother's day tea menu! Charge per person. Sunday May 12, 1 - 4:30 pm. Uplands, 9 Speid, Sherbrooke (Borough of Lennoxville). Info & reservations (recommended) 819-564-0409 / info@uplands.ca

NORTH HATLEY

Fundraising concert «In Memory of Cheryl Stroud», 3 PM June 1st, 2019 at St-Elizabeth's Church (3115 Capelton, North Hatley). In a program of works by composers Franz Schubert, Ludwig van Beethoven, Max Bruch, Francis Poulenc, Gabriel Fauré & Nino Rota. Presented by Uplands Chamber Players; Pauline Farugia (clarinet); Erich Kory (cello); Daniella Bernstein (piano). Admission charged. All profits to go to Uplands Cultural and Heritage centre. Info & reservations 819-564-0409 - info@uplands.ca

STANSTEAD

Mother's Day coffee party on Saturday, May 11 from 9 a.m. to 11:30 a.m. at Christ Church Hall, 548 Dufferin, Stanstead. Sales tables, attic treasures. Free drawing for Mother's Day Cake. Please join us for coffee and goodies. All welcome. Thrift Shop will also be open.

BULWER

The 500 card parties will be taking place as follows at the Bulwer Community Center, Jordan Hill Road, on Thursdays, May 9 and 23, at 1:30 p.m. Admission for cards and lunch with prizes following the card games.

NORTH HATLEY

Mother's Day Brunch at the North Hatley Legion, 95 Jackson Heights, on Sunday, May 12 from 10 a.m. to 1 p.m.

Reservations please. Family tables available. Call 819-842-2933 after 2 p.m. Advance notice: Father's Day Chicken & Rib Supper, June 15.

RICHMOND

Scott Woods is coming to the Townships for his only Quebec performance! He will be performing his Fiddling Around Concert in Richmond at 7 p.m. on Thursday, May 9 at Richmond Regional High School, 375 Armstrong St., Richmond. Fiddling Around is a spectacular two-hour foot-stomping hand-clapping Branson-Vegas style show which features a multi-talented group of performers. This year the profits will help the Richmond County Historical Society. Contact 819-826-5883, 819-826-3118, 819-816-2267 or for Visa or Mastercard purchases call 1-855-726-8896.

LENNOXVILLE

Alexander Galt High School Music (50 years young!) will be holding its Spring Concert on Friday, May 10 starting at 7 p.m. in the Galt Auditorium. There is no entrance fee, but donations are accepted.

BULWER

The Bulwer Branch of the Quebec Farmers Association will meet at the Bulwer Community Center on May 9 at 8 p.m. Pot-luck lunch. All are welcome. See you there.

BURY

Centre Communautaire de Brookbury - Pot-luck Supper and Silent Auction on Saturday May 11 at 5:30 p.m., 571 Route 255, Bury.

Miserable at home

Dear Annie

TUESDAY, MAY 7, 2019

Dear Annie: I've been married for 32 years, but my wife and I have never made a great pair. We now have two grown children and a well-established life in the local community. I find great fulfillment in my work and my hobbies, but our home life is miserable - for me, for my wife and for my children. I've thought about divorce, of course, but my wife wouldn't be able to support herself financially, so I'd need to send her payments, I'm sure. How do I balance my needs with hers? We vowed "for better or for worse," but she has been a negligent wife, refusing to help support the family when we've been at our breaking point. I'm so torn. I don't want to break her heart or put her in a financially and emotionally precarious situation, but I also know I'm setting a terrible example for my children by staying with someone who makes us all miserable. What do you think? Is there any way out of this nightmare? - Stuck

Dear Stuck: Failure is an orphan, even in relationships. I'd ask for you to look for your part in this. While I don't know exactly what you mean by "(she) makes us all miserable," it doesn't sound totally fair. Perhaps your wife is struggling with untreated mental health issues; it's hard for me to guess at what's going on without knowing the specifics. Regardless, my advice

to you is to give marriage counseling a sincere try. It's the least you can do for your marriage, yourself, your wife and your children.

Dear Annie: My daughter is getting married in two weeks and I have been battling pneumonia for more than six weeks. I'm being heavily medicated, so I am hoping to feel well by the time of the wedding. I have been told by my doctor and several medical friends that I can't get close to people or it could really set me back. There will be family and friends attending that I would want to hug and be close with. Photos alone keep people pretty close together. I'm at a complete loss as to how to handle this. - Anxiously Recovering

Dear Anxiously Recovering: While I understand your desire to embrace and be close with all the friends and family that will be at the wedding, you should heed your doctor's advice and try to keep a safe distance. Let your family know the situation ahead of time and ask that they avoid giving you hugs, as it will be easy to forget in the moment. As for photography, talk to the photographer about poses that won't require your being cheek-to-cheek with anyone. Congratulations on your daughter's wedding. Know that even if pneumonia means your experience of her big day isn't exactly how you always envisioned it, it will still be wonderful.

Dear Annie: Regarding the letter from "Bewildered in VT": It appears the children have filed a petition to determine incompetency with the court in order to establish a guardianship. Each state differs, but the general idea behind the guardianship process allows a concerned person to file a petition with the court to determine whether a person is able to care for themselves and their property. The person who is being required to submit to the evaluation is entitled to an attorney, so her sister should have one representing her. Generally, the court will appoint one (pro bono) or she can retain one. I would encourage her to make sure her sister has an attorney specializing in guardianships and elder law. Typically, there will be a hearing and witnesses are permitted to testify, so "Bewildered" should be sure to attend. - Whitney C. Glaser, Esq.

Dear Whitney: Thanks very much for the free legal counsel.

"Ask Me Anything: A Year of Advice From Dear Annie" is out now! Annie Lane's debut book - featuring favorite columns on love, friendship, family and etiquette - is available as a paperback and e-book. Visit <http://www.creatorspublishing.com> for more information.

Send your questions for Annie Lane to dearannie@creators.com.



CANADIAN
RED CROSS
QUÉBEC

Make a **donation**
or become a **volunteer**

WWW.REDCROSS.CA

CELEBRITY CIPHER

by Luis Campos

Celebrity Cipher cryptograms are created from quotations by famous people, past and present. Each letter in the cipher stands for another.

"HLNYKRDS BKXOAW ZL BOYK HKNH
GKNH RB XPPLVLW RB ELVYLRJLW
NB N JNAONZAL SRPH NDW DXH NB N
KNVW WOHT." — NAZLVH LRDBHLRD

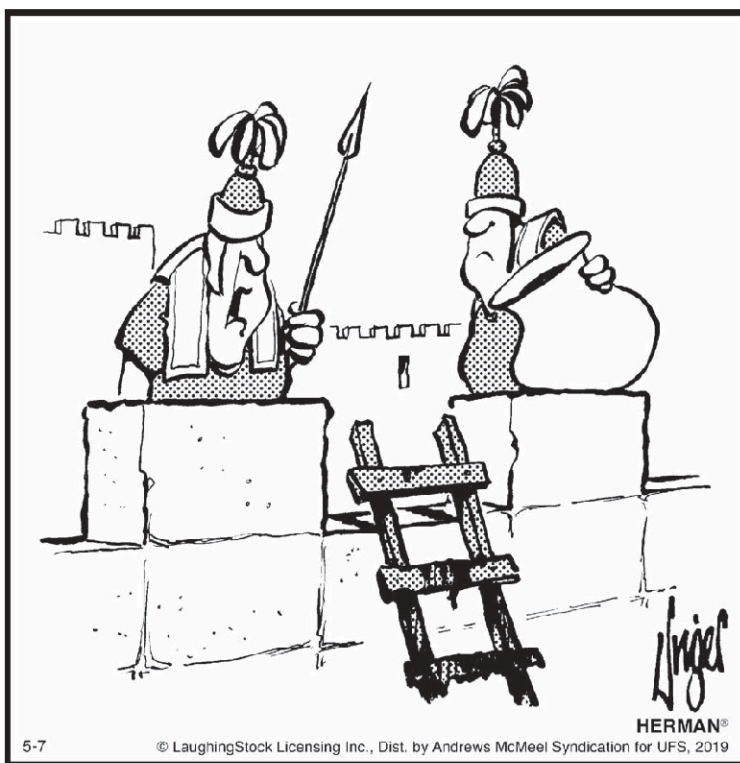
Previous Solution: "To know even one life has breathed easier because you have lived; that is to have succeeded." — Ralph Waldo Emerson

TODAY'S CLUE: M sjenbe 9

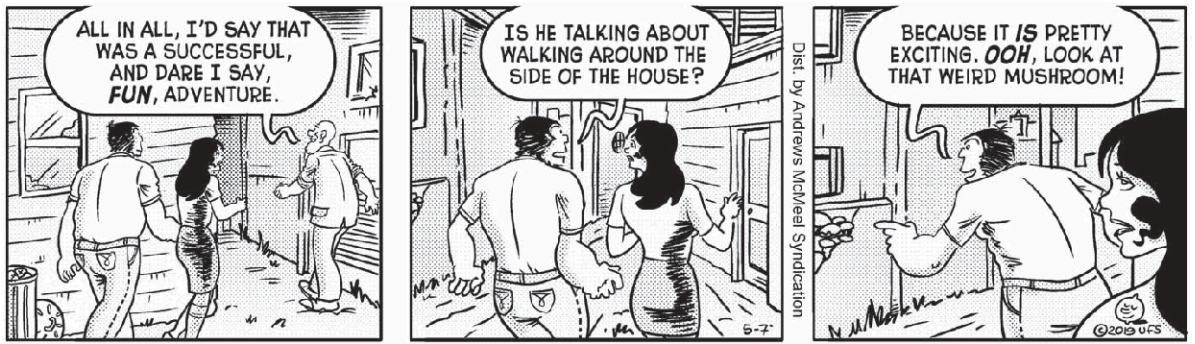
REALITY CHECK



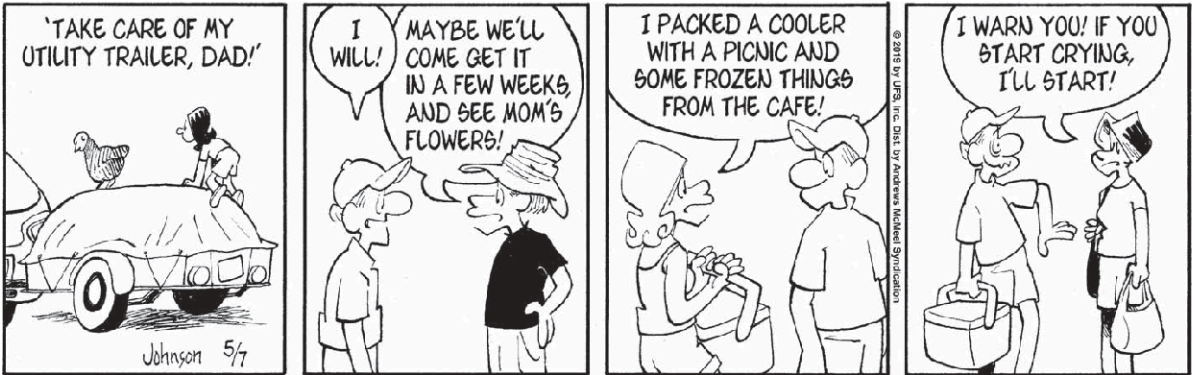
HERMAN



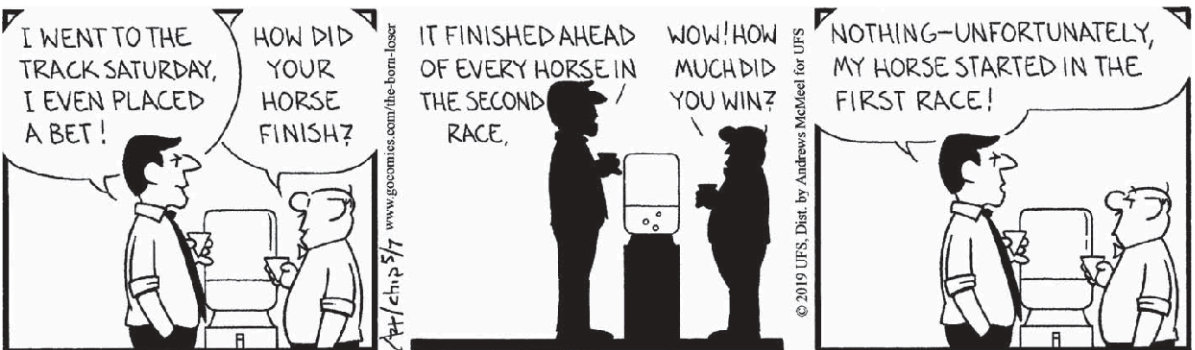
ALLEY OOP



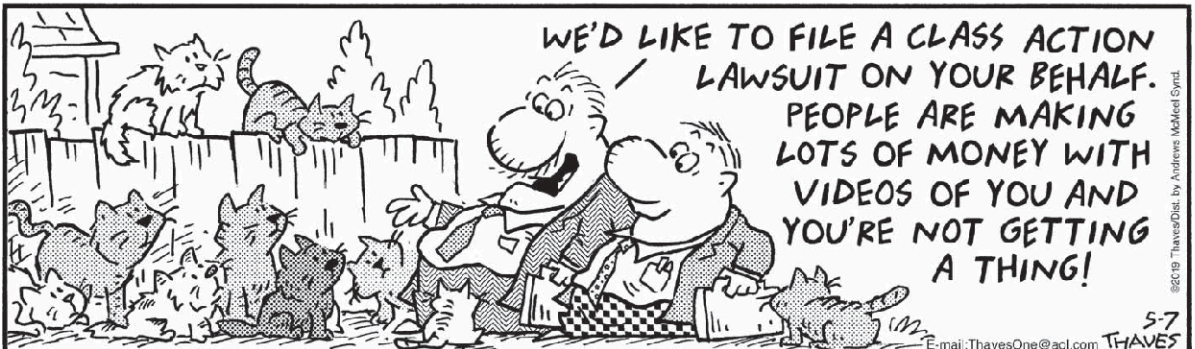
ARLO & JANIS



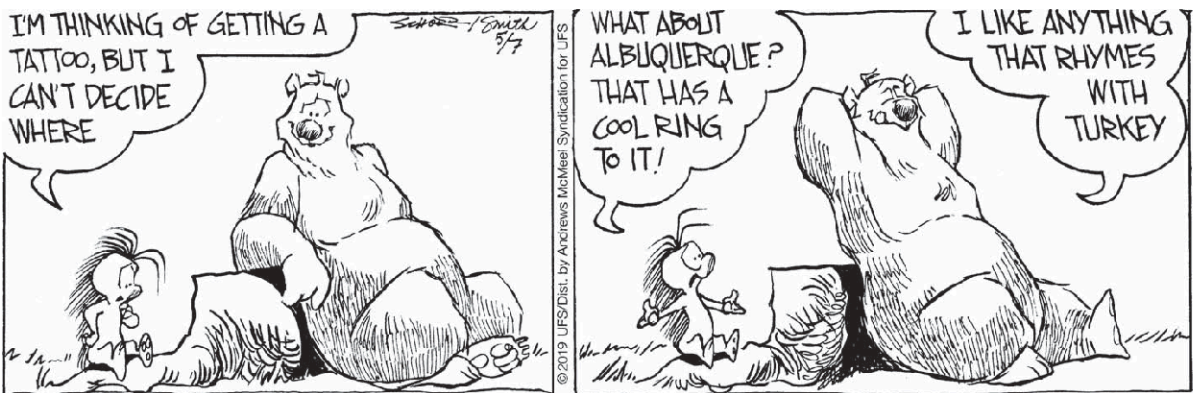
THE BORN LOSER



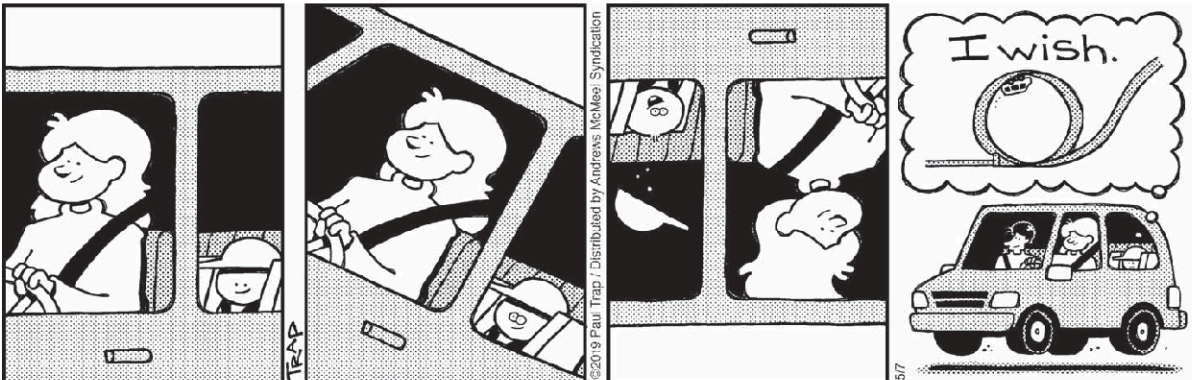
FRANK AND ERNEST



GRIZWELLS



THATABABY



Go grocery shopping with dietitians. When you choose products with the Health Check symbol, it's like shopping with the Heart and Stroke Foundation's dietitians, who evaluate every participating product based on Canada's Food Guide. www.healthcheck.org Check for Health Check™

Diabetes The New EPIDEMIC REACT NOW! Diabetes Québec Information and donations: (514) 259-3422 or 1.800.361.3504 www.diabete.qc.ca

CALL SHERBROOKE: (819) 569-9525 BETWEEN 8:30 A.M. AND 4:30 P.M.
 E-MAIL: classad@sherbrooke.com
 OR KNOWLTON: (450) 242-1188 BETWEEN 9:00 A.M. AND NOON

DEADLINE: 12:30 P.M. ONE DAY PRIOR TO PUBLICATION
 OR MAIL YOUR PREPAID CLASSIFIED ADS TO
 THE RECORD, 6 MALLORY, SHERBROOKE, QUEBEC J1M 2E2

CLASSIFIED

Buttermilk and salt key to this crispy oven fried chicken

By America'S Test Kitchen

Soaking chicken in seasoned buttermilk guarantees that your crispy chicken will come out of the oven moist and juicy on the inside.

Salt doesn't just enhance flavour -when you soak meat in a salty solution (a brine), the salt reshapes protein molecules and helps them hold onto moisture when the meat is cooked.

Buttermilk contains lactic acid, which is a mild acid that gently breaks down some proteins and makes chicken more tender.

Follow this recipe with your kids.

CRISPY OVEN-FRIED CHICKEN

Servings: 4

Prep Time: 10 minutes

Cook Time: 1 1/2 hours

Prepare Ingredients:

- 2 cups buttermilk
 - 2 tablespoons Dijon mustard
 - Salt and pepper
 - 1 teaspoon garlic powder
 - 3 pounds bone-in chicken pieces (split breasts, drumsticks, and/or thighs)
 - Vegetable oil spray
 - 4 cups cornflakes
 - 1 teaspoon poultry seasoning
 - 1 teaspoon paprika
- Gather Cooking Equipment:
- 2 large bowls
 - Whisk
 - Paper towels
 - Plastic wrap
 - Rimmed baking sheet
 - Aluminum foil
 - 2 cooling racks
 - Large zipper-lock plastic bag
 - Rolling pin
 - Instant-read thermometer
 - Oven mitts
- Start Cooking!

In large bowl, whisk together buttermilk, mustard, 2 teaspoons salt, 1/2 teaspoon pepper, and

garlic powder.

Use paper towel to grasp skin on one piece of chicken, then pull off and discard skin. Repeat with remaining pieces of chicken. Add chicken to buttermilk mixture and turn to coat well. Wash your hands. Cover bowl with plastic wrap and refrigerate for at least 30 minutes or overnight.

Adjust oven rack to middle position and heat oven to 400 F. Line rimmed baking sheet with aluminum foil and set cooling rack inside baking sheet. Spray rack with vegetable oil spray.

Place cornflakes in large zipper-lock bag. Add poultry seasoning and paprika. Seal bag and shake to combine. Use rolling pin to crush cornflakes into small pieces. Pour cornflake mixture into second large bowl.

Remove one piece of chicken from buttermilk mixture, add to bowl with cornflake mixture, and toss to coat. Use your hands to gently press crumbs onto all sides of chicken. Place chicken on greased rack in baking sheet. Repeat with remaining pieces of chicken. Wash your hands.

Spray chicken all over with vegetable oil spray until each piece is shiny. Place baking sheet in oven and bake until chicken breasts register 165 F on instant-read thermometer and drumsticks/thighs register 175 F, 35 to 45 minutes.

Use oven mitts to remove baking sheet from oven (ask an adult for help). Place baking sheet on second cooling rack and let cool for 5 minutes. Serve.

Nutrition information per serving: 438 calories; 166 calories from fat; 18 g fat (2 g saturated; 0 g trans fats); 155 mg cholesterol; 1160 mg sodium; 26 g carbohydrate; 1 g fibre; 7 g sugar; 39 g protein.

For more recipes, cooking tips and ingredient and product reviews, visit <https://www.americastestkitchen.com>. Find more recipes like Oven Fried Chicken in "The Complete Cookbook for Young Chefs."

(The Associated Press)

Tap into country cuisine for your next meal

Few foods can be as comforting as down-home cooking that uses ingredients pulled straight from a backyard garden or a local farm. Simple, delicious flavors are often the crux of country cooking.

While fried chicken, grits and leafy green vegetables are hallmarks of country cooking, particularly in the southern region of the United States, many different ingredients can be used to create country-inspired meals.

Pork is a mainstay of many country dinner tables. This recipe for "Pork Chops with Butter Bean Salad" from "Real Simple Dinner Tonight: Done!" (Time Home Entertainment) by Allie Lewis Clapp and Lygeia Grace is a great representation of a simple, yet tasty meal.

Pork Chops with Butter Bean Salad

Serves 4

- 1 slice sandwich bread, torn into pieces
- 4 tablespoons olive oil
- 2 scallions, sliced
- Kosher salt and black pepper
- 4 boneless pork chops (1 inch thick; about 1.5 pounds total)

- 1 bunch spinach, thick stems removed and leaves thinly sliced (about 4 cups)
 - 1 14-ounce can butter beans, rinsed
 - 1 tablespoon red wine vinegar
 - 1/2 teaspoon dried oregano
- Heat oven to 400 F. In a food processor, pulse the bread and 2 tablespoons of the oil to form coarse crumbs. Spread on a rimmed baking sheet and bake until crisp, 5 to 6 minutes. Toss with the scallions, 1/2 teaspoon salt, and 1/8 teaspoon pepper.

Meanwhile, heat 1 tablespoon of the remaining oil in a large ovenproof skillet over medium-high heat. Season the pork with 1/2 teaspoon each salt and pepper and cook until browned, 2 to 3 minutes per side. Transfer the skillet to the oven and roast the pork until cooked through, 6 to 8 minutes.

In a large bowl, toss the spinach and beans with the vinegar, oregano, the remaining tablespoon of oil, 1/2 teaspoon salt, and 1/8 teaspoon pepper. Top the pork with the bread crumbs mixture. Serve with the salad.

(Metro Creative)

NOTICE OF MEETING



Townshippers' Association

Notice is hereby given that the 40th annual general meeting of Townshippers' Association will be held at Studio Georgeville, 20 Carré Copp, Georgeville, on Friday, June 7, 5 p.m.
 Light refreshments served. Cash bar.

THUMBS UP!

Whatever you're after, just thumb through the Classifieds and you'll be good to go!
 That's all there is to it!



819-569-9525
 450-242-1188

MS lives here.

Multiple sclerosis never hits just one person. It affects the entire family.

MS Multiple Sclerosis Society of Canada
 1-800-268-7582 www.mssociety.ca

275 Antiques

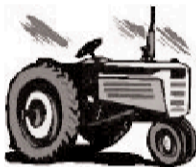
WE BUY from the past for the future, one item or a household, attic or basement, shed or garage. We like it all, give us a call. 819-837-2680.

290 Articles for Sale

MOBILITY SCOOTERS, new and used, at affordable prices (starting at \$800). Different styles. Trade-ins accepted. Call for an appointment at 819-769-1654, Magog.

Need a tractor?

Find it in the Classifieds!



(819) 569-9525
 (450) 242-1188

SUDOKU

DIFFICULTY RATING: ★★★★★

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

5/7

© 2019 Dist. by Andrews McMeel Syndication for UFS

PREVIOUS SOLUTION

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

HOW TO PLAY:
 Each row, column and set of 3-by-3 boxes must contain the numbers 1 through 9 without repetition.

NEA Crossword Puzzle

ACROSS

- 1 Trim the grass
- 4 Bed choice
- 8 Not masc. premium
- 11 — — Statue of a god
- 13 Coax
- 14 Happy sighs
- 15 Pierre's parent
- 16 Wrench or hammer
- 17 Subways
- 19 Eco-friendly feds
- 21 Harness piece
- 22 Tibet's capital
- 26 Witness
- 30 Smidgen
- 31 June honorees
- 34 Before, in verse
- 35 Man or boy
- 36 Shivery feeling
- 37 Dashed
- 38 Stared at
- 39 Grassy field

DOWN

- 40 Relax
- 42 Dawdles
- 44 Lighten up
- 47 Authorize
- 49 Hotel employees
- 51 Expense account
- 54 Fix a manuscript
- 56 Paris street
- 57 Lummoxes
- 58 Gutter locale
- 59 Watchdog org.
- 60 Fizzled firecracker
- 61 Extend over
- 62 Hardened
- 1 Sir's companion
- 2 Different
- 3 Squander
- 4 Japanese robe
- 5 Bad day for Caesar
- 6 Neither's partner
- 7 Winner's feeling
- 8 Back again
- 9 I, to Caesar

Answer to Previous Puzzle

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

- 10 Mad Max
- 13 Four Corners state
- 18 Hair conditioner
- 20 Tissue layer
- 23 "An apple — — ..."
- 24 Mall event
- 25 Sacked out
- 27 Gull relative
- 28 Graceful steed
- 29 Descartes or Coty
- 31 Surrealist painter
- 32 Like good brandy
- 33 — citizenship
- 35 Award for valor
- 40 Employ
- 41 Tidy up
- 43 Yellow-stone sight
- 45 Vassals
- 46 Liszt opus
- 48 Duffer's pegs
- 49 Bounty rival
- 50 Ticket info
- 51 Husk
- 52 Water, on the Seine
- 53 Rural addr.
- 55 Skip stones

Your Birthday

TUESDAY, MAY 7, 2019

Expect interference if you share your feelings and personal plans with others. Someone from your past will disrupt your life if you fall for his or her persuasive tactics. Don't let boredom lead to mistakes. Avoid joint ventures, tempting offers and indulgent or improper behavior.

TAURUS (April 20-May 20) — Protect your reputation, possessions and position. Make a positive change that will stabilize your life. When in doubt, go directly to the source.

GEMINI (May 21-June 20) — Share your thoughts and feelings with a special someone. Building a solid relationship requires honesty. If someone breaches your trust, question his or her loyalty. An open dialogue will be necessary.

CANCER (June 21-July 22) — Compromise will get you where you want to go. What you have to offer and how you get what you want in return will be determined by the standards you set.

LEO (July 23-Aug. 22) — Participate in events that offer help to people in need. Don't be a follower when you can be a leader who makes a difference. Romance is highlighted.

VIRGO (Aug. 23-Sept. 22) — Walk away from discord or anyone who is being difficult, indulgent or over-the-top. If you cannot make a difference, move on and try something that will get positive results.

LIBRA (Sept. 23-Oct. 23) — Pay attention to what's going on at home and any-

thing regarding joint money matters. A meeting will help you sort out any differences you have with someone close to you.

SCORPIO (Oct. 24-Nov. 22) — Take a break and make personal changes that will leave you feeling good. A different approach to your lifestyle will encourage you to save money. Avoid joint ventures.

SAGITTARIUS (Nov. 23-Dec. 21) — Partnerships will be highlighted. Consider what you have to offer and what you will get in return. Negotiate and map out how to move forward. Romance is in the stars.

CAPRICORN (Dec. 22-Jan. 19) — Make a clean break from anything or anyone who isn't heading in the same direction as you. Surrounding yourself with supportive individuals will lead to positive change and success.

AQUARIUS (Jan. 20-Feb. 19) — Observe, but don't follow. If someone pressures you to do something that isn't right for you, turn your attention to personal growth, self-improvement and spending time with a loved one.

PISCES (Feb. 20-March 20) — Don't get angry when you can get moving. Channel your energy into something that moves you. Helping others will raise your profile and lead to unexpected rewards. Take the initiative and make a difference.

ARIES (March 21-April 19) — Get out and explore new possibilities. If something appears to be confusing or inconsistent, walk away and do your own thing. A lifestyle change will be enlightening.

TUESDAY, MAY 7, 2019

With three left, lead the lowest

By Phillip Alder

David Garrick, an 18th-century English actor, playwright, theater manager and producer, said, "The boughs that bear most hang lowest."

After playing third hand high on the first round of a suit, the more cards you still hold, the lower the one you will play on the second round.

In this deal, how should the defense go against three no-trump after West leads a fourth-highest club five?

North used a transfer bid, then jumped to three no-trump to ask his partner to choose between three no-trump and four spades. With only a doubleton spade, South went with the nine-trick game, but afterward wished he had not. Since both red-suit finesses were winning, four spades would have made with an overtrick.

East wins the first trick with the club ace and will immediately return the suit. With three cards left, he leads his lowest, the three. (Yesterday, we saw that he plays high-low with a remaining doubleton.) Then, when South follows with the queen, West knows that that is either declarer's last club, or he began with Q-J-10-6 and played a clever and misleading 10 at trick one.

If South did start with four clubs, the

North		05-07-19	
♠	A Q J 7 4	♠	10 9 6 5
♥	J 8 5	♥	K 9 4
♦	Q 10 9	♦	K 2
♣	7 2	♣	A J 6 3
West		East	
♠	8 3	♠	10 9 6 5
♥	7 6 3	♥	K 9 4
♦	8 7 4	♦	K 2
♣	K 9 8 5 4	♣	A J 6 3
South		Dealer: South	
♠	K 2	Vulnerable: Both	
♥	A Q 10 2	South	West
♦	A J 6 5 3	1NT	Pass
♣	Q 10	2♠	Pass
Opening lead: ♣ 5		North	East
		2♥	Pass
		3NT	All Pass

contract is surely unbeatable. So, West should take trick two with his club king and return the club four. East will win with his jack, and the defenders will pull in the first five tricks.

Yes, here it would have been easier if East had led the jack at trick two, but in other layouts that would confuse partner. Sticking to the textbook plays will work best in the long run.