The Townships Sun

115 cents

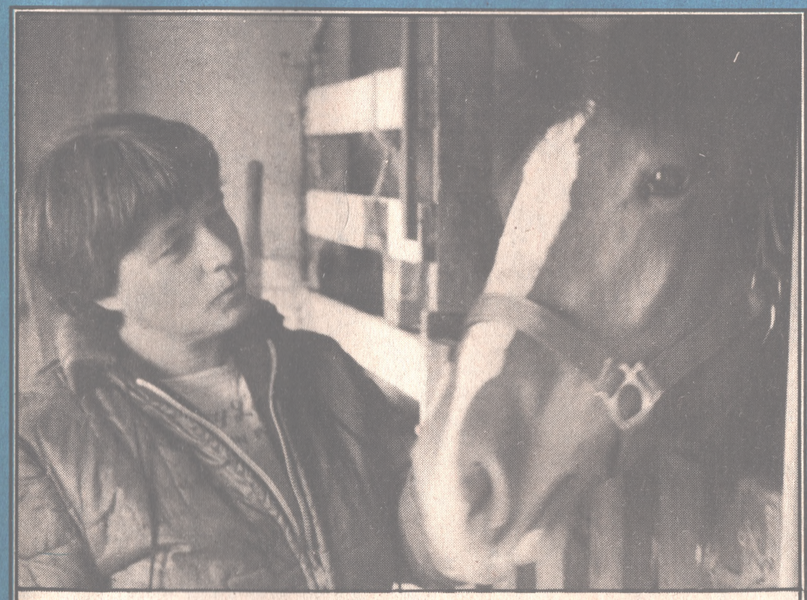


Simmental Cattle Breeder: Dick Stoddard

Volume 10, No. 11

June, 1983
$1.15

The Townships Sun



Conservationist: Gladys Mackey Beattie

- The Piggery
- Raising Hops
- Parish of Dunham; 175th Anniversary
- Toponymy
- Museums
- Simmentals
- Vegetables From the Woods - Part II
- Asparagus
- Aerial Spraying: We all get the Drift

Coming Soon

June 1-5, 8-19

Art and Artisanat Sale and Exhibitions by Festival Lac Massawippi. Artists who are interested may bring their work (2 maximum, please) to the St. James Church Hall in Hatley between 11 a.m. and 4 p.m. on June 1-5. The exhibition will take place in the Church Hall every day from June 8 to June 19.

June 2,3,4,5

Powerhouse is ten years old this year! In honour of this occasion, we are organizing a series of special events, including the following performance:

Silvy Panet-Raymond

"6 13 3 8 11 10 4 1 9 2 7 12 14 5"

l e a g a c n c s h n l s g

The premiere of a new multi-media dance performance by Panet-Raymond and two "accomplices" - Sylvie Labelle, dance, and Louis Montpetit, music.

Admission is $6.00. The show will be performed at TANGENTE, 307 Ste-Catherine W. Tel: 842-3532.

June 4 - August 28

The Summer Market will begin its summer season on June 4th, and will run through to August 28th; hours are 11 a.m. to 4 p.m.

Location: corner of Academy and Curley Streets in Sutton. Take Autoroute 10, (Eastern Townships) Exit 68, route 139 via Cowansville to Sutton.

For sale: handicrafts of all kinds, home baking, produce, jewelry, ceramics, antiques, and flea market.

There will be a canteen, and picnic tables are available. The Summer Market is a family outing sponsored by The Sutton Valley Council, a non-profit organization.

For information, please contact Rod Robertson at 538-2204.

June 6

The Metric System, 7:30 p.m. at the Lennoxville Town Hall, 3rd floor. Mrs. Joyce Booth, a teacher at Sherbrooke Primary School, will be explaining the "Metric System" to us. Metric is here to stay! Why not come out and join us in an evening of simple explanations on how to use metric in your kitchen, and other facets of your everyday life. Free to everyone. This is being co-sponsored by the Women's Institute.

June 11

The Sutton Valley Council Saturday Market is pleased to announce that on Saturday, June 11, Denis Hapi will will be with us. Denis is a stone sculptor, and will have some of his work with him to show and to sell. He will also answer questions about his work. He will also have some stone for sale if there is anyone who wishes to try his hand at sculpture.

June 11

The Thomas More Associates invite you to attend their Benefit Spring Garden Party to be held Saturday, June 11th, 1983, from 3:00 to 6:00 p.m. at 6825 LaSalle Boulevard, Verdun (on the grounds of the Douglas Hospital). There will be a music program and refreshments. Entrance / donation $15.00. Receipts on request. R.S.V.P. Shirley Gowing: 747-0572.

June 15 - July

Check your renewal date for **The Townships Sun**. Now is the time for July expiries to renew! Send your remittance by June 15th so that you won't miss an issue!

June 15-19, June 22 - July 4

Artisans are invited to bring their work to St. James Church Hall, Hatley from 11 a.m. to 4 p.m. from June 15-19. The exhibition and sale will be held in the Town Hall in Hatley from June 22 to July 4.

June 25

Baldwin's Mills Farmers' Market commences Saturday, June 25, at 8:00 a.m. For information, call 849-6452.

Fair Schedule

See the schedule for the 1983 Agricultural Fairs on page 29 of the Second Section.

June 25 - July 3

A solo exhibition of Mary S. Martin's work will be held in Knowlton in the Archives Building of the Brome County Historical Society from June 25 to July 3, 1983. Displayed will be more than fifty new paintings in oils, watercolours and ink, mostly depicting some aspect of our Townships countryside. The exhibit will be open daily from 10 a.m. to 5 p.m. as well as from 7 p.m. to 9 p.m. on Friday, July 1st.

June 27 - July 8

The Massawippi Valley Horsemanship Association will be holding its two-week riding course at the Ayer's Cliff Fairgrounds from June 27 to July 8 inclusive. This riding school / camp has been run successfully for a number of years and has helped to produce some very good riders. Instruction will be offered in basic, intermediate and advanced equitation, as well as stable management, grooming, and equipment. The course is open to adults and children. (Minimum age for children is 7 years.) Evening short courses may also be offered if there is sufficient demand. The cost of the course is $65.00 for members, $80.00 for non-members. For more information, contact Jean-Jacques Belliard, Le Haras Glen Harbour Farm, P.O. Box 51, Georgeville, Que. J0B 1T0.



July 2

The Bury Athletic Association will be presenting the 57th annual Canada Day Celebrations on July 2nd, 1983 in Bury, Quebec.

The Association began this tradition in 1927 by having an athletic programme in the Memorial Park on Dominion Day. In 1930, the Grand Parade was added to the sports events and the day has grown and changed to what you know today.

Mark the date, July 2nd, on your calendar. Then bring your lawnchairs and spend the day with friends and family in Bury, Quebec.

THANK YOU

The Board of Directors and the staff of **The Townships Sun** wish to give special thanks to Doris McKelvey for her long hours of work and her dedication to the paper. Without Doris's help in the tough times, the paper would not have survived. Doris served as Business Manager for **The Townships Sun** for close to two years. Doris will be leaving **The Sun** in order to spend more time with other community-related projects. Thank you, Auntie Do! □

Dear Subscriber,

Please check to see if your subscription is up for renewal this month. We have hundreds of renewals due in July and individual reminders cost **The Sun** "Big Money" at current postal rates. Help us celebrate our birthday by sending your renewal before the 15th of June. That way, we save postage on reminder notices and you won't miss an issue!



X X O O

Your Friends at **The Sun**.

Name _____

Address _____

_____ **Postal Code** _____

The Townships Sun Box 28, Lennoxville, P.Q. J1M 1S8

☐ 1 yr.
☐ 2 yrs.
☐ pensioner

Enclosed please find cheque or money order.

1 year regular	$12.00	2 years pensioner	$16.00
1 year pensioner	$9.00	1 year supporting subscription	$30.00
2 years regular	$22.00	Lifetime	$100.00

Editorial

Readers who follow the farm news will be aware of a recent dispute between Macdonald College and the Quebec Farmers' Association. In brief, the agriculture college has switched funds usually allocated to its contacts with country folk to agribusiness and alumni. Its 11-year contract with Rural Extension Services Coordinator Martin Van Lierop has not been renewed and the Quebec Farmers' Association, Quebec Young Farmers, Quebec Ploughmen's Association, and the 4-H will all vacate their offices on campus and relocate elsewhere.

Sawyerville's Warren Grapes, a graduate of Macdonald and long active in the QFA, wouldn't let us pass on his cryptic summation of the college's action but wondered aloud if this was not a violation of the Macdonald-Stewart family's intent when founding the college. He also asked where Macdonald expected to find its agriculture students if not in the rural community.

But there is something nastier in all this that country folk will recognize and it has to do with the quality of life.

Once upon a time—oh, so very long ago—there were such things as the Good Roads Society, rural electrification projects, Sears catalogues and rural free delivery of mail. Every little village had its own school, its own post office, its own policeman and its own little mill or creamery or furniture factory to provide employment. Every village—believe it or not—also had its own independent grocery store where the local farmer could sell his eggs or maple syrup, or where kids could sell the fresh raspberries or blueberries they'd picked.

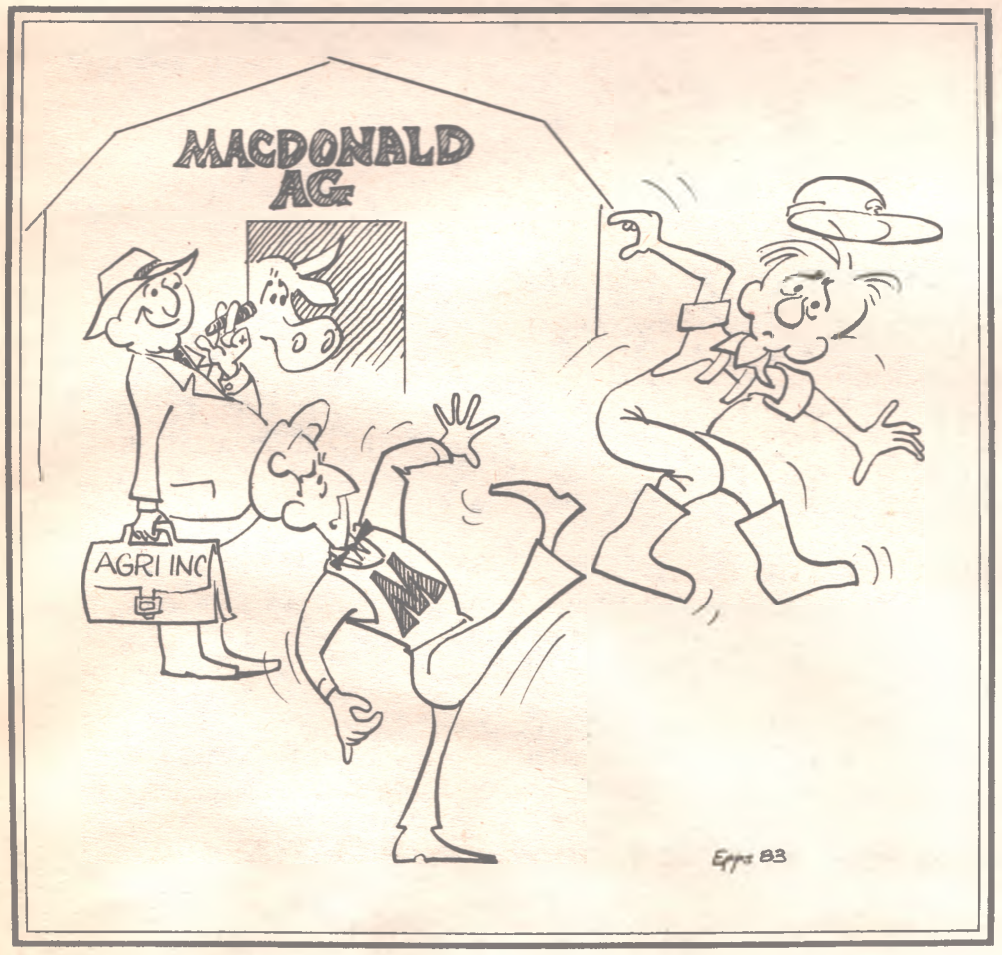
Now all these grocery stores are members of chains with odd names. The eggs are colourless, tasteless and stale. The tomatoes can be used as tennis balls and the carrots are rubber.

All this came about in the interests of efficiency. Agribusiness and governments have systematically replaced diversity with uniformity. Children are bused, industries centralized, and people are encouraged more and more to congregate in areas that can be policed, schooled, serviced and governed with the least amount of trouble. Efficiency, in short, demands that we all become urbanites.

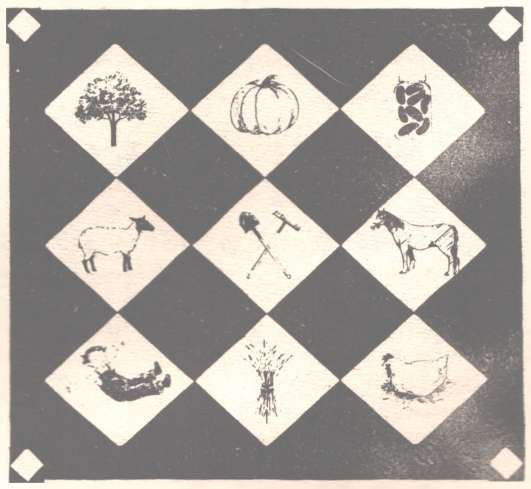
We won't do it, of course. We coutry folk are fiercely independent and will stubbornly resist efficiency. We will continue to resist even without Macdonald College.

B.E.

□



N. O. F. A.
THE NATURAL ORGANIC FARMERS ASSOCIATION



9TH ANNUAL CONFERENCE & CELEBRATION OF RURAL LIFE

JULY 29, 30, 31, 1983
JOHNSON STATE COLLEGE, JOHNSON, VT.

OVER 50 WORKSHOPS, DISCUSSIONS, AND DEMONSTRATIONS INCLUDING:

FARM & HOMESTEAD SKILLS: CRITICAL FARM ISSUES: HEALTH, SPIRIT & VISION:

KEYNOTE SPEAKER: MURRAY BOOKCHIN, Director Emeritus, Institute for Social Ecology
+ Special Performance by BREAD & PUPPET THEATER

Contents

Volume 10, No. 11 **June, 1983**

The Piggery.....7
Toponymy..... *Gail Klinck* 9
The Brome County Historical Museum..... *Gillian Lortie* 11
Parish of Dunham 175th Anniversary..... *Gillian Lortie* 12
Jack, Jen and the Streetcar..... *Bernard Epps* 14
Robin Armstrong Predicts..... *Robin Armstrong* 15
Vegetables from the Woods Part II..... *Gladys Mackey Beattie* 18
Earthly Pleasures..... *Gudrun Brand* 20
Bon Appetit..... *Bijou Ardglass* 23

Second Section

Conservation and Nature Notes..... *Gladys Mackey Beattie* 27
Insight on Collectibles..... *Beverly Musty* 28
The 1983 Agricultural Fair Calendar.....29
Simmentals..... *Gillian Lortie* 30
Museums..... *Jill Gyorgy* 32
Aerial Spraying: We all get the Drift..... *Joe Smillie* 34
Raising Hops..... *Lavina French* 36

Front cover: *Conservationalist Gladys Mackey Beattie* *Photo by Sue Boyer*
Back Cover: *Dick Stoddard, photo by Gillian Lortie*

CANADA

SENATE HOUSE OF COMMONS

Special Joint Committee on SENATE REFORM

The Special Joint Committee of the Senate and of the House of Commons on Senate Reform will hold hearings to consider and report upon ways by which the Senate of Canada could be reformed in order to strengthen its role in representing people from all regions of Canada and to enhance the authority of Parliament to speak and act on behalf of Canadians in all parts of the country.

In its final report the Committee will include recommendations concerning the method of selection, powers, length of term for Senators, distribution of seats and other matters that the Committee considers relevant to the reform of the Senate.

Individuals and organizations may forward requests to appear before the Committee until July 15, and written submissions should be received by August 15. Written submissions may be made in English, in French or in both official languages. If possible, submissions should be typed on 28 cm by 22 cm paper with margins of 3 cm by 2 cm.

The Committee reserves the exclusive right of selecting the witnesses who will be invited to appear before it.

All briefs, correspondence or inquiries should be addressed to:

Joint Clerks of the Committee
Special Joint Committee on Senate Reform
Houses of Parliament
Ottawa, Ontario
K1A 0A4

Joint Chairmen
Senator Gildas Molgat
Roy MacLaren, M.P.

The Townships Sun

Box 28, Lennoxville, P.Q. J1M 1S8
Office: 1 Church St.
Telephone: 819-566-7424.

• Member of A.Q.R.E.M.; Association of Quebec Regional English Media

Susan Boyer - Managing Editor
Chris Ljungkull - Designer/Editor
Doris McKelvey - Business
Gillian Lortie - Business (514) 534-2012
Wendy Whitcher - Typesetter
Bernard Epps - Consulting Editor
Janet Motyer - Staff
Dan Cochrane - Darkroom
Bill Badger - Computer

Subscription rates:
Canada;
1 year - $12.00
2 years - $22.00
1 year pensioner - $9.00
2 years pensioner - $16.00
1 year supporting - $30.00
Lifetime - $100.00
U.S. & Foreign
1 year - $17.00
2 years - $27.00
1 year pensioner - $14.00
2 years pensioner - $21.00

Registered with la Bibliotheque Nationale du Québec. Second Class Mail permit 3764. Return Postage guaranteed. Int'l Serial No. 0316-022x. The Townships Sun is published once a month. Classified ads are free. Four weeks notice of any change of address is needed. Please give new and old address plus expiry date as printed on your last label.

Back copies of The Townships Sun are available at: $2.00 for copies ordered within 1 year of publication, $3.00 for issues prior to 1 year.

Letters

Editor:

I was very interested in Bernard Epps' "History of the Eastern Townships" (April, 1983 issue) which appeared as the text of an address given at Bishop's University on "Anglophone Quebec: Culture and Politics".

I have read much of what has been written about the Townships. Having been a farmer all my life, I have a special interest in Epps' comments on the first grantees, the British American Land Company dealings, the French Seigniorial system as it differed from the English "free and common soccage" and his comparison of Townships farmland with that of Vermont. (Actually, they are much alike in many ways—that is why the settlers liked it here in the first place.)

From my research, it appears that the "Year Without a Summer" was 1816, not 1813. In "Forest and Clearings", Hubbard wrote "the cold seasons of 1816 and 1817 rendered the prospects of the country discouraging."

Robert Sellar in his "History of Huntingdon" mentions in a footnote "the drouth of the summer of 1813 was unparalleled" while in Chapter VII, we find "the years 1815 and 1816 were peculiarly trying owing to their extraordinary coldness. "In 1815, snow fell on the 14th of June. The next year was worse. On the 8th of June, there was a fall of six inches of snow followed by frost at night and it snowed again on the 16th. Corn was a complete failure and starvation stared not a few families in the face."

As if to complement the above sources, Mary (Lovejoy) Taylor, my great-great-grandmother, wrote in her diary under the date of July 2, 1862:

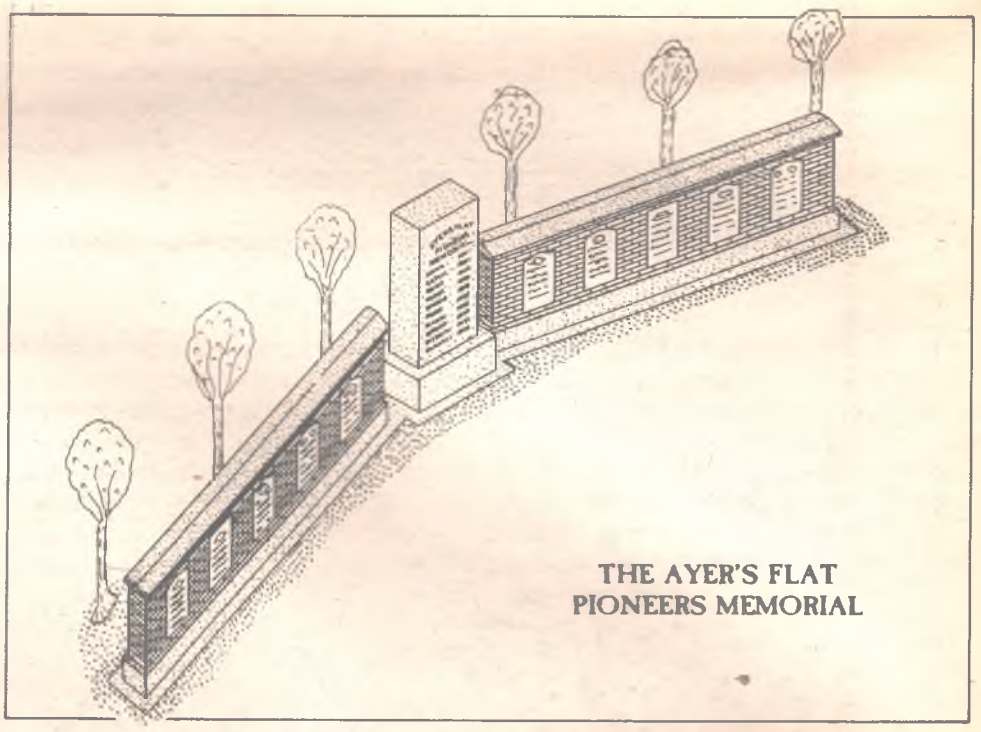
"At 69 years of age, I recall that day in June, 1816 when a snowstorm and hard frost killed all the corn and many kinds of vegetation not excepting the leaves on the trees."

Mrs. Taylor commenced writing her diary in 1822 with a review of the years back to her birth, July 2, 1793, at Danville, Vt. The year 1816 must have been well within the memory of all three writers.

Epps was quite tactful, I believe. It seems to be almost impossible to write, or speak, on current problems in Quebec without showing one's colours. I do not believe I could—with sixth generation grand-children growing up on one side of the family and eighth generation on the other. Hope this will be of interest to your readers.

R. G. Conner,
North Hatley.

I goofed. 1816 is correct. B.E.



THE AYER'S FLAT
PIONEERS MEMORIAL

This is a Registered Cultural Society which intends to erect a memorial in the original Ayer's Flat cemetery as pictured above.

This project has been in the minds of the people of Ayer's Cliff for many years.

The cemetery dates back to 1813 when Mr. Carlton Ayer gave this land as a burial ground. It became redundant when the cemetery behind the United Church was opened in 1879. Since that time the old cemetery gradually fell into neglect and has been in a deplorable state for over 60 years.

This is an appeal for contributions to enable us to carry out this work. Your contribution may be sent to:

The Ayer's Flat Pioneers Memorial Society
P.O. Box 429, Ayer's Cliff, Que. J0B 1C0

Officers:

L.R. Thompson (819) 838-4691
H.M. Pelley (819) 838)4844
E.R. Quinn (819) 838-5626

continued.....

Dear Sir;

I was pleased to receive as a gift a subscription to **The Sun** and enjoyed the February and March issues. In fact, I passed on the February issue, containing the landfill article, to people involved in landfill controversy here.

It was with pleasure that I opened the April issue and was immediately fascinated with the 1835 map of Lower Canada. I then turned to the accompanying story—the text of an address on Anglophone Quebec.

O dear! This is an address at Bishop's University? Not the key-note speech I hope? O dear! I have the same feeling I would have if conned into shaking hands with Uriah Heep—smarmy, you know?

How history can be distorted by omitting pertinent information and emphasizing meritless material to camouflage the omission.

Mr. Epps says it is difficult to make the subject meaningful or give students a sense of who they are. If they have to depend on his interpretation of the History of the Eastern Townships, I quite agree. He is like a musician with all the technique, but no feeling, so he can never reach the hearts of his listeners.

His capabilities are more suited to gleaning the gossip columns of ancient newspapers for titillating bits and pieces. No doubt that is where he has been immersed since the thirties, or he would know one does not stack bodies (even those long dead) for fire-wood or pulp mills.

Sadly, printing this skit has made me wonder about the integrity of your paper and I will view it with a more critical eye in the future.

To close my remarks with humour on a par with Mr. Epps closing quips, I dedicate this hum to Mr. Epps (apologies to the Irish, of course):

"Was your Mom on staff at Auschwitz for there's something in you nasty."

In loving memory of early settlers,

E. Anne Abiarnski,
Albion, B.C. □



A solo exhibition of Mary S. Martin's work will be held in Knowlton in the Archives Building of the Brome County Historical Society from June 25 to July 3, 1983. Displayed will be more than 50 new paintings in oils, watercolours and ink.

A Clarification: Duncan McLeod has let us know that the Island Brook church turned into a garage which we called Catholic in our May issue, was originally the Presbyterian church at MacArthur's Corner, near Milan. The first Presbyterian church was on the Gisla Road, where Donald Morrison lies buried, but it was destroyed by a cyclone in 1917 and two new churches were built to replace it, the one at MacArthur's Corner and Bethany Church in Milan now to be torn down. Good Presbyterians are getting scarce. □

Dear Editor,

First, I want to compliment you on your April issue; it was good reading. I did not receive a copy, but my neighbour kindly loaned me hers.

I have not received the May paper either, but DO know it is out. I have had several phone calls telling me how good my write-up on "The Old Reilly House" was; I know very little about that history. Also, they sent me compliments from Brome County Historical Society by my daughter, who had to tell them it was a mistake.

I have found it was written by Mable Hastings, and realize the similarity in names which made an error easy, but it is regrettable just the same. This is her first try at this, I believe, and I know it takes a lot of doing to get an article together. We are in need of people who do this sort of stories on historical buildings etc; besides, it promotes interest in the community it comes from.

Sincerely,
Mable Boyce,
Sutton, Que.

Sorry, we goofed...

Mabel Hastings is the author of the article "The Reilly House" in the May paper, not Mabel Boyce. Please accept our apologies, Mabel.

The changing state of Canada's official-language minorities

Results presented here are from a cross-Canada survey conducted in the summer of 1982, by the Centre de recherche sur l'opinion publique (CROP) of Montreal, commissioned by the Department of the Secretary of State of Canada.

The official-language minorities of Canada consist of:

- Francophones outside of Quebec
- Anglophones in Quebec

Conclusions drawn from the survey will be used by the Department of the Secretary of State to ensure that programs developed for official-language minority groups are in harmony with the needs of those communities.

Results from Quebec Anglophones

- Only 57% believe they will still be living in Quebec 5 years from now; 21% don't know and 22% believe they will have left.
- 75% believe access to English education in Quebec will decrease over the next five years.
- 80% believe economic and political power of Anglophones in Quebec has decreased over the past 5 years; 66% believe this power will continue to decrease in the next 5 years.
- 75% are dissatisfied with services offered in English by the provincial government.
- Most are concerned about the exodus of young Anglophones.
- 33% feel equal to francophones in the workplace; 33% feel inferior.

Results from Quebec Francophones

- 66% believe education for Anglophones in Quebec is satisfactory.
- 89% are in favour of bilingualism in Quebec.
- 39% believe the provincial government does less for Anglophones now than 5 years ago. 39% believe the situation has not changed, and 11% believe it has improved.
- 50% believe Francophones have unfavourable feelings towards Anglophones.
- A majority believes Anglophones feel superior in business and at work.
- A majority do not want Anglophones who wish to "live in English" to leave Quebec.

General results:

- Relations between French and English Canadians have improved in the past 5 years according to 58% of Francophones in Quebec and 33% of Anglophones elsewhere.
- Bilingualism improves a person's prospects for getting a job or promotion according to 66% of Francophones in Quebec and 40% of Anglophones elsewhere.
- Members of both official language groups oppose assimilation by either group and show an increased interest in maintaining and strengthening both cultures.
- Descendents of Francophones who have been fully assimilated into English communities are showing a renewed interest in their French cultural heritage.
- The needs of official-language minority communities differ from province to province and from one place to another within provinces.

More details will appear soon on the findings of this in-depth survey in areas such as **Education, Employment, Language Use, Health and Social Services, Cultural Activities and French-English Relations.**



Department of the Secretary of State of Canada Official-Language Minority Groups Program

Over 5 million Canadians suffer from some form of lung disease.

Quebec Lung Association

HOUSE OF COMMONS

PARLIAMENTARY TASK FORCE ON PENSION REFORM

The House of Commons Task Force on Pension Reform will be holding meetings to consider the proposals for reform of the Canadian retirement income system contained in the Government of Canada's paper "Better Pensions for Canadians", with special reference to the following:

1. the method of inflation protection proposed for employer-sponsored pension plans;
2. the changes proposed in survivor benefits under the Canada and Quebec pension plans;
3. the issue of expanding mandatory pension arrangements;
4. the financing of the Canada Pension Plan;
5. the proposals to overcome the special problems facing women, including homemakers, under the current pension system.

Individuals and organizations wishing to make written submissions to the Committee relating to the subject of pension reform may do so in French, English, or both official languages. If possible, submissions should be typed on 28cm by 22cm paper, with margins of 3cm by 2cm.

Those appearing before the Committee will be selected from among those who submit a written brief or who make known to the Clerk of the Committee their intention to send a brief **before 5:00 o'clock p.m., on June 30, 1983.**

Submissions, correspondence and inquiries should be addressed to:

Audrey O'Brien
Clerk
Parliamentary Task Force
on Pension Reform
House of Commons
Ottawa (Ontario)
K1A 0A6
Tel: (613) 992-3150 ext. 231

DOUGLAS C. FRITH, M.P.
CHAIRMAN

Short Notes & Lengthy Graffiti

DID YOU KNOW THAT....

The Divorce Act presently requires that one spouse accuse the other of certain wrongs; mutual consent or incompatibility are not acceptable grounds for divorce under the present law. For a divorce to be granted, one of the two spouses must be guilty of a wrong and the other must prove it. There are fifteen possible, acceptable grounds for divorce: adultery, sodomy, bestiality, homo-sexuality, rape, bigamy, physical cruelty, mental cruelty, imprisonment, absence, desertion, separation, non-consummation of the marriage, alcoholism, and drug-addiction. Under the Quebec Pension Plan, when two people divorce, the pensionable earnings received during the marriage by one or both spouses may be partitioned so that each may be eligible under the Plan. This was devised so that a former spouse who remained at home and could not work would be credited with contributions so that he or she could participate in the Plan. This partition should be applied for not later than 36 months after the date of the divorce or annulment. For further details, contact your nearest Régie des Rentes office.

* * *

The Highway Code says that you must give the right of way to any city bus whose driver has put on his turn-signal lights in order to get back in the lane he was using before his stop. Furthermore, a driver approaching a school bus must stop his vehicle more than five metres from the bus. He may not pass it from either direction until the flashing lights are no longer operating and he has made sure that he can do so safely. Failure to do so may entail a fine of $200 to $500 and 9 demerit points.

June Webb
Lennoxville & District Women's Centre



CBC at Kinnear's Mills

On Saturday, May 28th, the little Townships village of Kinnear's Mills was visited by CBC radio. They brought down coffee, French bread, yogurt for the children and a special mobile studio designed by Jerry Kane.

Our correspondent, Helen Jamieson, reports that more than 300 people attended, most from the nearby villages like Leeds, Inverness, and Thetford Mines, but some from as far afield as North Hatley. All the Quebec A.M. crew was there, including John Proctor and Jeannette Kelly, and they danced the night away to Brian and the Country Kings! Charles Bury, editor of **The Record**, refused to dance, but Mark Coté sang "Blue Suede Shoes" and the event was pronounced a terrific success. □

Parrainage Civique de l'Estrie Inc.
Eastern Townships Citizen Advocacy, Inc.,
211 rue des Pins,
C.P./P.O. Box 595, Magog, Québec, J1X 4W3

Citizen Advocacy is a program by which a competent volunteer works on a one-to-one basis with a person who has a handicapping condition. These may include mental or physical handicaps or they may involve individuals with special needs who require the services of someone who can provide guidance around the many bureaucratic mazes. The program provides back-up and support services to the volunteer, evaluates the success of the matching process and continually recruits, trains and matches new volunteers with people who need such a service.

As a Citizen Advocate you can plan your activity around the time you have available in a role that suits you.

Want to help make a new and better life for someone? You could perhaps help a handicapped man or woman integrate into the mainstream of society...be accepted as a person... receive all the rights to which he or she is entitled.

In theory, handicapped persons have the same rights as the non-handicapped. In practice, however, it can be quite another matter. Handicapped people often have difficulty articulating their needs, let alone asserting their rights.

That's where Citizen Advocacy can lend a hand. Should you wish to become a Citizen Advocate, you can plan your activity around the time you have available in a role that suits you.

For example, we are still looking for an advocate for a mildly retarded lady in her 40's living in a foster home in Magog. She would like to have a companion who would take her out a few hours a week to shop, go for a coffee or hamburger or perhaps to go to the movies. Because of her handicap, she cannot do these things by herself.

Interested? Call us and we'll give you all the details. Or, we might tell you about some other people who would also like to have advocates. We are in our office on weekdays from 9:00 until noon and afternoons by appointment. Our address is:

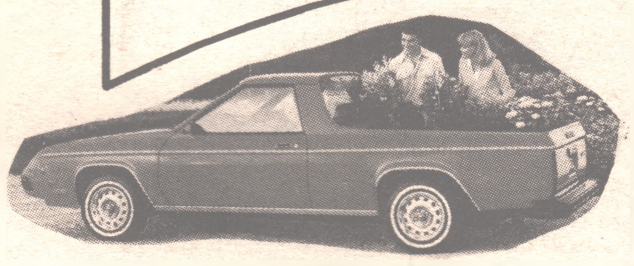
211 Pine Street,
Magog (Side door of St. Paul's United Church.)
Tel: (819) 843-0464 or in Cowansville, (514) 263-5770.

Murielle Parkes

N.V. CLOUTIER
SHERBROOKE INC.

2250 KING WEST
SHERBROOKE, QUEBEC
567-3911

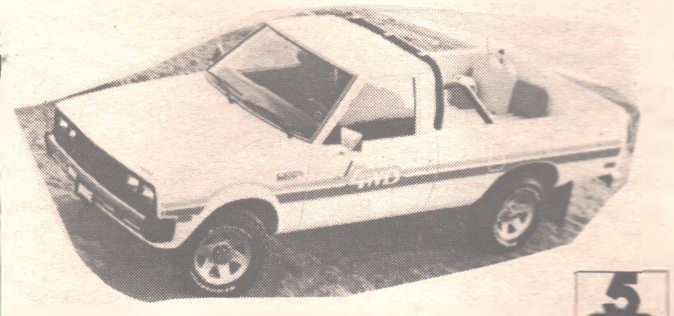
Plymouth
CHRYSLER
Dodge Trucks
SALES/SERVICE



FOUR WHEEL DRIVE SPORT MODEL

Come in and inquire about our unbelievable new guarantees offered by the new Chrysler Corporation.

1 CAA 3 24/40 2 4



TWO AND FOUR WHEEL DRIVE

5 80

The Piggery



The Piggery, which is now the only English summer theatre remaining in Quebec, began officially in 1964. Many years before this, the North Hatley Playhouse group was formed and converted the local curling club building into a theatre. Actors and directors were hired for the summer and housed in the Hatley Inn. The venture was a great success and flourished for ten years. Then, in February of 1963, so much snow accumulated on the roof of the curling club that it collapsed, and while no one was hurt, the building was damaged beyond repair.

Many people in the community were still interested in having a theatre in the area, so in 1964, a committee was formed to find a new building and begin again. Thanks to Mr. and Mrs. Arthur Virgin who gave their financial support, The North Hatley Playhouse was formed. They bought the Reid barn (which had formerly been a piggery) and opened in the summer of 1965.

The piggery had to be rebuilt to make it suitable for a theatre; stage housing and flooring were put in, as well as dressing rooms. After much deliberation over a name, the newly formed company decided to simply call it **The Piggery**, and they have been mounting highly successful professional productions throughout the summers ever since.

Costs of Operations Rise

Of course, the theatre has known setbacks and faced problems, but most of the time, people from the community have come to its aid. The operative word in theatre is, of course, money. Ticket sales cover only about a third of the expenses of **The Piggery**, and as an example, this year it will cost $180,000 to run the two-month season. The personnel accounts for about 60% of these expenses, with advertising and promotion taking the balance.

Unfortunately, production costs are only a part of the story. Like any old building, the theatre must be kept up. Frost cracked the cement floor in the dressing rooms and burst the pipes. This must be repaired before the season opens and will cost around $10,000. Other unexpected expenses can come from outside sources; last summer, just ten days before the season was to open, a fire inspector suddenly appeared. Because of a new ruling, the seats had to be moved an additional 5 cm apart and the bottoms made to spring back automatically. If this was not done, they would close the house. There was no way these changes could be made on such short notice. After much negotiation, the theatre was successful in getting a delay until September. These changes cost $5,000, and the seats were reupholstered at the same time.

Fund Raising A Success

Because of these heavy expenses (many of them unforseen), it is essential for theatres to rely on government grants, as well as grants from institutions and donations from the public. **The Piggery** has for several years had a grant of $6,000 from Canada Council, and it can rightfully be very proud that this year the Council raised its grant 67% to $10,000 with its congratulations to producer Jane Buss and artistic director Perry Schneiderman who joined the theatre last year. This increase is unheard-of and a great honour, as Canada Council grants have been frozen for several years.

One financial difficulty has, in a sense, been created by the very means that was intended to avert such a situation; in the fall of 1981, Mrs. Arthur Virgin died. Of the several instiutions to which she left a very generous sum, **The Piggery** was one. This was given a great deal of publicity in the local media—so much so that many people and institutions refused to contribute to the theatre and still do, on the grounds that it doesn't need the money. The fact is that holdings of the bequest are tied up in litigation in American courts and may be for some years. The theatre is presently receiving modest amounts of interest, and while this is very helpful, it does not begin to defray production costs and other expenses.

Another potential source of revenue for theatres that is not available to **The Piggery** is provincial support. The Quebec government's emphasis on regionalization insists that for any funding, a theatre must produce a Quebec-written play, a thing that is simply not feasible for an English theatre.

Other Problems

A theatre company must be housed, and since North Hatley is a lovely community where people come to spend the whole summer, it is extremely difficult to find inexpensive accommodations. The problem is compounded by the fact that while the various directors and permanent staff stay in the area for the entire summer, many of the actors change from play to play. Finding short-term housing is doubly difficult.

Community Support

Of course, the picture is not all black. If **The Piggery** tries to help various organizations by selling them tickets at deeply discounted rates so that they can have benefit evenings, it in turn is no less indebted to the community for its support. At nearly every moment of crisis, when the theatre has turned to the public for aid, that help has been there. As an example, sets have always been built and costumes made in the barn at the Virgin farm. When other interests bought the property, the use of the barn was denied to the theatre. However, a neighbour, M. Robert Doré, has given the use of his barn free of charge and, moreover, has put a new roof on it to boot.

It is impossible to name everyone who has extended a helping hand to the theatre and who has been involved in it over the years. One could mention, however, Maurice Lemay who always lends the theatre furniture for props, and Ross Hunting, who donated an entire barn of wood last year. Not to be forgotten and deserving special mention has been the untiring support of Miss Emily LeBaron who, as long as she was able to do so, dedicated her time and efforts to the theatre from the very beginning.

Fund Raising

The Piggery does not rely only on donations and grants. It has a very active Board of Directors who all contribute to putting on fund-raising events. The season opens with a Gala evening featuring a sumptuous buffet and a dance afterwards. For the last two years, the Hatley Inn, Hovey Manor and Ripplecove have graciously provided most of the food for these gala evenings free of charge and many merchants have donated items or sold them to the



This year's auction will be different. It is scheduled to last only two hours with only the best articles being put up for sale.

L.O. CASS & SON LTD.
FUNERAL DIRECTORS

AYER'S CLIFF
STANSTEAD
819-876-5213

Webster Cass
SHERBROOKE
300 Queen Blvd. N.
819-562-2685
LENNOXVILLE
6 Belvidere St.

R. L. Bishop & Son Funeral Chapels
SHERBROOKE
300 Queen Blvd. N.
819-562-9977
LENNOXVILLE
76 Queen St.

Gordon Smith Funeral Home
SAWYERVILLE
819-562-2685
COOKSHIRE



Photo / Perry Beaton

Costume designer Evelyn Pille

theatre at discounts. This year the Gala will take place on June 18, and the band will be the well-known group of Robinson and Fowler.

The theatre is proud to provide space in its art gallery for local artists to show their works, and this year the gallery will offer such outstanding artists as Joyce Schweitzer Cochrane (watercolours), Alan Gerrish and Paula Curphey (pottery), Mrs. Thomas Brennan (oils), José Bernard (silk batik clothing), Gil Ross (photography), Dennis Palmer (etchings and watercolours), Lucy Doheny (pottery), and others. Exhibits change with every play.

The auction, also a fund-raiser, will be different this year. The auction itself will last only two hours with only the best pieces being put up for sale. There will be a country fair atmosphere with the work of local artisans for sale, pony rides for the kids, and other events.

The Summer Season

This summer promises to be an exciting season. The artistic director will, for the second year, be Perry Schneiderman, who has outstanding credentials. Schneiderman, now vice-principal of the English acting section of the National Theatre School in Montreal, received his Master of Arts degree from the University of Washington. He then studied with Jacques LeCoq, director of the famous mime school in Paris. He has directed plays at such places as **The Dome** and **Saidye Bronfman** and mounted a special production for American Express at **Place des Arts** in Montreal last year.

The theatre will open on the 23rd of June with a three-day run of **"My Three Angels"**, a comedy brought in by the staff and students of Massey-Vanier. It was produced at Christmas to sold-out houses in Knowlton.

The first professional play produced at **The Piggery** will run from June 30 to July 16 and will be a turn-of-the-century thriller called **"Ladies in Retirement"**. Christine Moynihan, who was a great success in **"Romantic Comedy"** last summer, will star in this production.

On July 21, a light-hearted musical, James Saar's **"Flicks"**, will open. One of the actresses will be Charlene Schipp, one of the finest musical comediennes in Canada, and **The Piggery** feels very lucky to have her.

The last play in the series is **"Sea-marks"** by Gardner McKay. This lyrical drama will run from August 11 to August 27 and will star Michael Mawson who will also direct **"Shakespeare in the Park"** in Toronto this summer. Mawson teaches acting at the National Theatre School and received acclaim for his performance in **"Rexy"** at the **Saidye Bronfman** in Montreal last year.

As usual, there will be country suppers before performances. This year, **The Piggery** is happy to announce a new chef, Mr. Jackie Ditchburn, who has always been in great demand to cater in this area.

Summer, with its stepped-up tempo, is always something to look forward to, and summer theatre makes it all the more enjoyable. **The Townships Sun** wishes **The Piggery** great success in its forthcoming season. □



The Piggery
Theatre
P.O. Box 390
North Hatley, Quebec
J0B 2C0

SUBSCRIPTION
Subscription Tickets
Tuesday-Thursday $18.00
Friday-Saturday $21.00
Senior citizens/
Students $15.00

THE GALA
Savour a sumptuous buffet supper catered with elegance and panache by the Fine Inns of the Eastern Townships; dance 'til dawn to the accompaniment of The Robinson Fowler Band.
$15/person, or $25/couple.
Call 842-2191 to reserve.
June 18—6:30 p.m.

LADIES IN RETIREMENT
June 30-July 16
by Edward Percy and Reginald Denham
A spell-binding and magnificent period drama.

FLICKS
July 21-August 6
by James Saar
A Piggery musical extravaganza coming to a theatre near you!

SEA MARKS
August 11-August 27
By Gardiner McKay
Walter Kerr,
in THE NEW YORK TIMES, raved that 'Sea Marks' was the best two character play of the past season.

SUBSCRIBE NOW!
819/842-2191
SUBSCRIBE NOW!

LÉON DÉSAULNIERS
131 Main St. N., Windsor, Que.
désaulniers automobiles inc.
30 YEARS SERVING THE COMMUNITY
GM
Continuous Protection Plan
PONTIAC
BUICK
Leon Desaulniers
GM
1983 Buick Century Limited Sedan
WE HAVE A LARGE STOCK
WE HAVE GOOD PRICES
AND WE HAVE GOOD SERVICE

Toponymy

"to be or not to be" ....seems to be the question.

by Gail Klinck



Photo / Lortie

In the fall of 1981, at the request of several members, the Townshippers' Association became involved in the situation concerning the proposed name change of the Municipality of the Township of Ascot. As a result of that experience, the Townshippers' Association became increasingly aware of the importance of place names as a vital part of heritage and culture.

During the past 18 months, the Heritage and Cultural Affairs Committee of the Townshippers' Association has involved itself in and in-depth study of Quebec's toponymy and the rules and regulations which govern the officialization and changing of place names. During that time, Townshippers' has come to realize that place names are an integral part of a people's, and a region's heritage, culture, and identity. They not only denote particular places or features, but fix them within an enduring historical and cultural context. This is especially true in the Eastern Townships, whose toponymy reflects early settlement patterns.

The Townships' rich toponymic character also combines a number of aspects of both the French and English naming tradition.

The French naming tradition which was brought to Canada by the early explorers was both commemorative and descriptive in nature. Champlain's map of 1632 shows this mixture with such names as La Grande Baye, Baye de Rochers, Baye des Ballaines, interspersed with commemorative names such as Ste. Claire, le Golphe St. Laurens, Baye de la Conception, and so on.



Photo / Epps

A signp ainter with hiccups?

teristics and specific places and is largely the result of a strong awareness of landscape, locale, and place of origin. This tradition resulted primarily in descriptive and topographical names such as Puddledock Pond, Baa Baa Brook, Grass Pond Village, Hog's Back Mountain, and so on. Names such as Baldwin's Mills, McCourts's Corner and Ayer's Cliff also belong to the descriptive tradition.

With the increasing immigration of French-speaking Quebecers into the Eastern Townships in the 1840's and 1850's, a third naming tradition was created. This tradition combined commemorative names from the French tradition with already existing town or township names

In spite of the Commission's stated desire to safeguard Quebec's place names, it has no policy in place to preserve or protect place names which are not in French or Amerindian languages.

In general, French-Canadian toponymy has largely concentrated on the commemorative rather than the descriptive aspect of nomenclature. The Quebec countryside abounds with place names commemorating Saints and religious events: St. Jean-de-Brébeuf, Notre-Dame-des-Anges, La Conception, etc.

The English naming tradition, on the other hand, concerned itself with the identification of geographical characin the English tradition, in order to create a Parish name. The combination of elements has produced some unusual and beautiful names, such as St.Jacques-le-Majeur-de-Wolfstown, or St. Félix-de-Kingsey. Other names such as Notre-Dame-de-Ham,St. Louis-de-Ha!Ha! have included a touch of humour.

The fourth tradition in the Townships belongs to the Abenaquis Indians, who used this region as part of their hunting grounds. Also descriptive in nature, these Indian place names include: Coaticook (River of the Pines); Yamaska (That is the Toad River); Memphremagog (To the Great Expanse of Water); and so on.

The Commission de Toponymie is the body which sets the norms for the officialization and changing of place names in Quebec. The Commission came into its present form under the Charte de la Langue Française, and is administratively incorporated into the Office de la Langue Française.

The Commission de Toponymie holds exclusive jurisdiction over the names of all geographical entities in the province (except for Crown Land) and holds concurrent jurisdiction with other bodies over place names in organized territories (for example, the names of municipalities and the streets and roads within them).

At present, the Charte de la Langue Française gives the Commission de Toponymie a dual mandate: on one hand, the Commission is to preserve Quebec's place names; on the other, it is to standardize, translate into French, and officialize Quebec's nomenclature.

Although Quebec's English-language place names have undergone translation for the past 15 or so years, for the first time a clear policy to this effect has been put into place (under the Charte). Thus, the implications of the Commission's mandate have a serious impact on English-language place names.

In spite of the Commission's stated desire to safeguard Quebec's place names,(1) it has no policy in place to preserve or protect place names which are not in French or Amerindian languages. In fact, the continued existence of place names which are not in those languages is put in jeopardy by the rules and regulations of the Commission de Toponymie.

> **Generic terms are to be rendered in French and to comply with modern French useage. (2)**

While the translation of common generic terms such as mountain, river, or lake, poses no real problem for the English community, the more unusual terms such as vale, dale, heights, glen, crick, or lane, often have no exact French-language equivalent. A second problem with translation is the loss of the poetic or lyrical quality of the name.

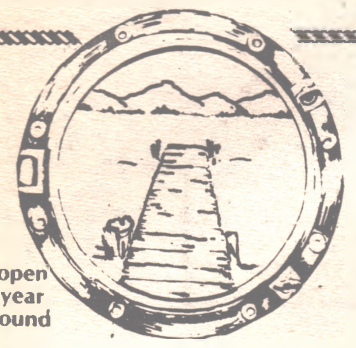
Continued next page

Dr. R. Trempe O.D.
OPTOMETRIST
EYESIGHT SPECIALIST
CONTACT LENSES
146 RUE PRINCIPALE,
COWANSVILLE
[514] 263-0990

Rita
FLORIST INC.
CREDIT CARDS ACCEPTED BY PHONE.
563-4212
1273 King St. W. Sherbrooke

IRF
(819) 562-0266
ROLLIE BLANCHARD
IMPRIMERIE ROCK FOREST INC.
LITHOGRAPHES / LITHOGRAPHERS
Commercial Forms
All your office & business forms
BOOKS ° PAMPHLETS
878, boulevard Queen nord,
Sherbrooke, Québec J1J 3T8

Quebec Licensee
For all your travel
BUSINESS AND PLEASURE
VIA RAIL TICKET DISTRIBUTOR
VOYAGES TRANS-OCEAN TRAVEL
66 King W., Sherbrooke, P.Q.
TEL:563-4515 Zenith: 59010



open year round

the Landing
fine dining on lake memphremagog

LAKE ST., NEWPORT, VERMONT
802-334-6278

Introduce yourselves to our "soon to be famous" summertime menu. We feature treasures from the sea, always fresh, presented to your table.
Entrées include:

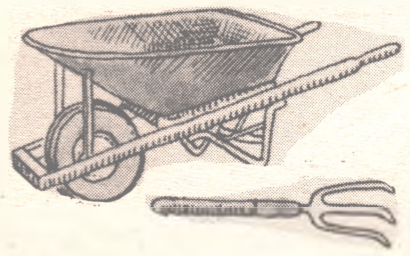
Lobster
Louisiana Gulf Shrimp
Bay or Ocean Scallops
Haddock
Clams Casino
Alaskan King Crab Legs
Sword Fish
Sole
Steamers From Ipswitch
And More From the East Coast

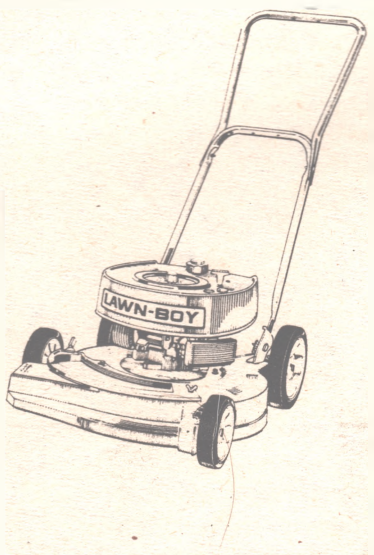
From our broiler, we offer Filet Mignon, New York Sirloin Strip, Top Sirloin and Combination Kebabs.
Prime Rib with Home-made Popovers and Home-made Horseradish Sauce while it lasts, will be an everynight affair.

In addition, we feature a different veal special daily, only the finest in-house cut available.
Duck and chicken are also available to game and poultry lovers.

QUINCAILLERIE MCFADDEN Inc.
564-2333
155 Queen St.
Lennoxville
Tel: 562-7111

RONA for g. ..eners and the greenhouse







Coupe-bordure Weed-Eater
Légère et puissante. Largeur de coupe 8". Bobine de fil de 12'. Double isolation. 596003



Rona exterior paint **special**

Other regulations concern the specific element of the name—the actual name itself.

> **Specific elements of toponyms taken from current usage, such as common nouns, are to be in French, unless a firmly established and exclusive usage has sanctioned a form in another language. (3)**

This regulation particularly concerns the names of geographical entities. According to information provided by the Commission de Toponymie, the "exclusive useage" of non-French-language place names is determined through consultation with local residents and authorities. Those English-language place names which are not used exclusively in English by local populations are translated.

Within the last ten years, hundreds of place names within the Eastern Townships have been translated. For example, Cherry River has become Rivière aux Cerises, Baldface Mountain is Mont Chauve, Tea Table Island is Ile Table à Thé, Island Pond is Etang de l'Ile, and so on. Other names have been changed outright. Trouser Leg Pond is now Lacs Malaga, Hog's Back Mountain is Mont Eléphant, Ben Durban is now Mont d'Urban, etc.

Still another regulation affects the spelling of English-language place names:

> **The components of a compound specific element of an administrative toponym are joined together by a hyphen. This standard also applies to toponyms derived from every language as well as French.(4)**

In this regulation, the word "administrative" refers to municipalities, county names and electoral districts. These names must be spelled according to French-language orthographic rules, for instance, North-Hatley, Sand-Hill and Rock-Island.

A problem with apostrophes? Moes River or Moe's River?

A second problem is the use of apostrophes, which, in French orthography, do not denote the possessive case. Therefore, names no longer carry the apostrophe (for example, Moes-River, Etang Sallys, or Baldwins-Mills).

In October of 1982, the Townshippers' Association presented its policy paper on Quebec's toponymy to the Commission de Toponymie. The paper traced the background of the situation and the problems that the Commission's rules and regulations presented for English-language place names.

Throughout the paper, three points were emphasized: the unacceptability of the prohibition of place names of a particular language in Quebec; government interference in the natural evolution of place names; and the historical

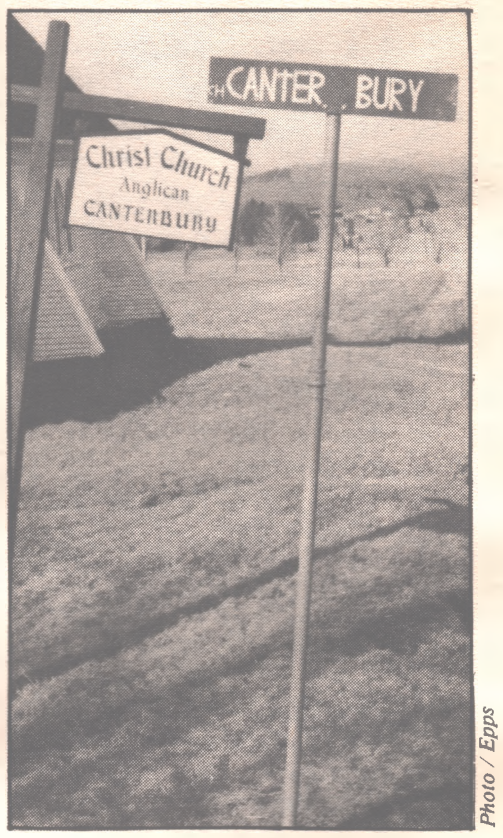


Photo / Epps

Advice to the editor of The Record?

and cultural value of place names of every language.

Several recommendations were made to the Commission, including the adoption of a policy providing for the recognition of the historical and cultural value of English-language place names (including those of Irish, Scottish and Welsh origin), the amending of Commission policy to allow for the various and unique forms of English-language nomenclature, and the reinstatement of correct English orthography in English-language names. Other recommendations concerned consultation procedures and the initiation of an appeals procedure.

Following the presentation of the paper, Townshippers' held a Toponymy Conference, which was attended by numerous representatives from community associations, historical societies, the Commission de Toponymie and the Ministries of Transport, Municipal Affairs, Cultural Affairs, and Immigration and Cultural Communities. Mr. Godin, the Minister for Immigration and Cultural Communities, also attended the conference.

The presentation of the policy paper, as well as the conference itself, resulted in a positive exchange of ideas. This attitude was reinforced when Townshippers' presented a brief on Chapter III of the Charte de la Langue Française (which deals with the mandate of the Commission de Toponymie) to Mr. Godin in January of 1983.

Mr. Godin reacted positively to Townshippers' presentations and, since that meeting, Mr. Godin has made it clear that changes to the mandate and the functioning of the Commission de Toponymie will be forthcoming. It is expected that the specific changes will follow the Parliamentary Commission on Bill 101 in the fall of 1983. □

1. Commission de Toponymie: A propos de noms de lieux.
2. Commission de Toponymie: Guide Toponymique du Québec, p. 31.
3. ibid., p. 31.
4. ibid., p. 33.

The Brome County Historical Museum



"An amazing variety of artifacts from our early Eastern Townships history."

photos and text by Gillian Lortie

The **Brome County Historical Museum** will open its doors to the public on June 1st, 1983 for its 80th consecutive year.

Situated in Knowlton, this museum is owned and operated by the Brome County Historical Society, and is the repository of an amazing variety of artifacts of our early Eastern Townships history.

There are four buildings. The oldest of these was built in 1854, and was the first Knowlton Academy. "The Loyalists Keep Arriving" is one of this year's featured attractions, as well as many Indian artifacts, "The Victorian Rooms", and many old toys.

"The Brome County Historical Museum? That's the one with the World War I German plane," one often hears. There are many other war relics and trophies gathered in The Martin Annex which was erected as a war museum, and was a gift of the late Zelotes E. Martin. It was opened in 1921 by Sir Robert Borden.

The third building has a blacksmith shop, a display of equipment and tools used by the early settlers of the region, and some exquisite quilts on display. In "Mrs. Knowlton's Store", the clothes on display this year are of the Victorian era.

There is also an early country store, set up to depict what some of you may remember, and others wish they had known. An Old-Fashioned Tea Room is open for refreshments during museum hours.

The Archives Building was built in 1967 to house the archives of Brome County. You are welcome to come and do genealogical research here. There is also an assembly room where art exhibitions are held.

It is to be hoped that you will have the opportunity to meet Miss Marion Phelps when you visit the museum. She has been the curator for 24 years, and is a mine of information. She knows the family connections behind almost each article in the museum, and often knows a good story too, which makes the past really come alive.

As with any such organization, the enthusiasm of the members of the Brome County Historical Society is vital, and their many hours of volunteer help is appreciated.

The museum is open June 1st to September on weekdays from 10 a.m. to 5 p.m. and on Sundays from 11 a.m. to 5 p.m. On Sunday, June 5th, the official opening will be held in the Tea Room. Everyone is welcome.

Continued on page 17





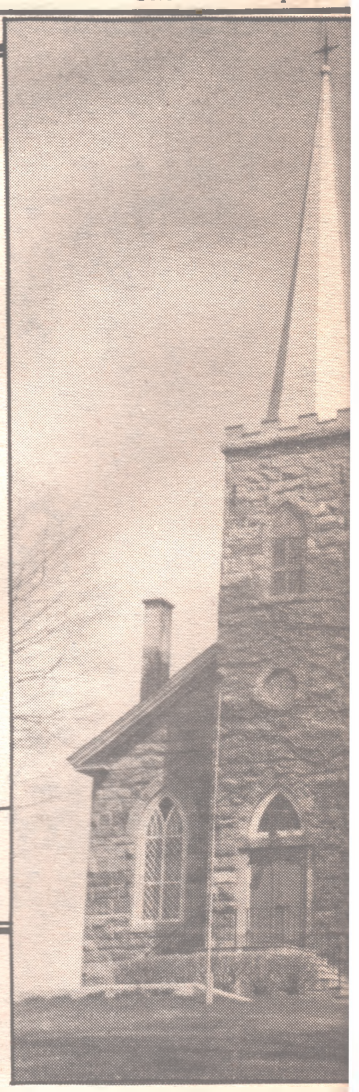
"Maplewood"

This elegant brick house was built in 1855 by James Small. The "Widow's Walk" atop the house was for his sea-faring father, Captain Robert Small, who settled in Dunham in 1834. His sons, Reid and Stephen, formed "Small Brothers", a syrup-producing equipment business still in operation today. The present owners of Maplewood are Ron and Millie Martin.

Parish of Dunham 175th Anniversary

1808-1983

photos and text by Gillian Lortie



The Parish of Dunham - 1

By 1800, settlers in the township of Dunh from missionaries from Missisquoi Bay. How Caleb Cotton was appointed to the newly c first two years, he lived with the eight memb in a two-room house which is now the kitc home.

Church services were held in various scho built in 1820-21. It was large enough to seat 3 was built by 1848 on the same site for a co stained glass windows, wood panelling, a modified) is still played. This beautiful church



"Dunhaven"

Edmund Lister Watson built this charming English-style stone house in the late 1860's. It has a central chimney, and the roof is of slate cut in hexagon shapes. The present owners are Mr. and Mrs. W. F. MacLellan.

Dunham - Early Days

Dunham was the first township to be erected in what is now the Eastern Townships. One hundred square miles of forest was granted to the Hon. Thomas Dunn and his 34 associates. He was a member of the Legislature and Executive Council for Lower Canada, and also Seigneur of St. Armand. The land was divided into 35 parts, five sevenths for the settlers, and two sevenths for the support of the Church and Crown.

The village was called Dunham Flat, named either after Sir Thomas Dunn or after a village in Norfolk, England.

In the early days, the settlers had to take their grain to the grist mill at Philipsburg to be ground. Their first cash crop was potash, used to make glass, soap and gunpowder. A tannery was established in 1829, and the first cheese factory in Quebec was built in Dunham by E. E. Hill in 1864. The Small Brothers Company was founded in 1893, when George and Reid Small bought D. Ingall's patent on ridged pans (tin bent over railroad track) to make maple sugar evaporating equipment; Small Brothers is still open for business.

The Dunham Ladies' College was built in 1875, later becoming St. Helen's School. It is a large and beautiful building, and is now owned by Y.W.A.M.

The houses consti featur interes

The their which areas



The Turner House

The backdrop of woods, stream and pond simply enhance the beauty of this old, stone house, which was built by Asa Westover in the 1840's. He was known as "Captain" Asa because he organized the "Home Guards" who repulsed the Fenians at Eccles Hill in 1870. In 1972, Peter and Gussie Turner bought it and they are restoring it to its former dignity.



The Watson House

"Build your house upon a rock" was taken literally by Edmund Lister Watson, who had this house built in 1905, incorporating Swiss design ideas. Miss Elizabeth Watson, the present owner, is his daughter's niece.



Anniversary
were receiving religious services
in 1808, the Reverend Charles
d Parish of Dunham. For the
f the Andrew Ten Eyck family
section of the John Ten Eyck

uses until the first church was
eople. The present stone church
1,100 pounds. It has beautiful
ıe original pump organ (now
ell worth visiting.

e an unusual number of stone
the Dunham area which
but a few of the many
f architectural and historical

ple of Dunham are proud of
ry and of their community
in one of the most scenic
ıe Eastern Townships.



The Doherty House

It is believed that this house was built in the 1830's by Joseph Baker on the land he had bought and farmed since 1798. In 1886, the farm was bought by Robert Doherty, whose great-grandson and his wife, Wallace and Pat Doherty, still operate the farm.

A Tour of Country & Farm Homes

To celebrate its 175th anniversary, the parish of All Saint's Anglican Church is sponsoring the opportunity to visit the eight historic houses shown here. On Wednesday, June 8th, between 10:30 a.m. and 4:00 p.m., you will be able to enjoy their diversity, admire their antiques and their gardens, and soak up their history.

This is not a bus tour, so you will be free to linger where your interest leads you. Lunch will not be served, but picnic areas will be available.

All day in the Church Hall, there will be an exhibition of paintings by Dunham artist Mary Martin, and a Tea Room will be open from 2:00 to 5:00 p.m. ($2.00). Tickets for the tour cost $10.00.



The Rectory

This large, clapboard house is the third rectory of the All Saints Anglican Church. It was built in 1877, and is now the home of the Reverend and Mrs. Ivor Paterson. Its large, rambling style and ten-foot ceilings are reminiscent of the period in which it was built.



The Hobbs House

This brick and clapboard farmhouse was built in the 1860's, probably by the ngeway family. The interior of the brick section is still in the original state, asting a very elegant stairway, and oak wainscotting in the dining room. It is w the home of Arthur and Claire Hobbs and their family.



The Old Schoolhouse

By 1852, there were sufficient children in this part of Dunham to require a local schoolhouse. The first teacher was Sarah Blake, the mother of Edith Bracey, who is the oldest living member of All Saints congregation. The present owner, Miss Barbara McGibbon, has added a large, charming room to what was originally a one-room school.

Jack, Jen and the Streetcar



by Bernard Epps

Some time ago, **The Sun** asked readers to lend us old photographs (with approximate dates and details) and offered to put our Nineteenth Century Investigative Journalist on the trail of accompanying stories. A lady in Granby sent us this letter;

"Sirs;

"I am enclosing an old postcard. It is a picture of my father's team of mules in 1908. That year there was a sizeable military camp near our home on a farm belonging to Mr. Turner Roberts. My father's uncle, J. Bruce Payne, was a Colonel and urged my father to sell milk for the camp and to be delivered...."

Lieutenant-Colonel Josiah Bruce Payne, according to our Investigative Journalist, was a cigar manufacturer in Granby and also president of Pharoah Asbestos Ltd.. He was a game warden, a Granby councillor for eighteen years, a judge of Common Court for 22 years, a Mason, school commissioner, president of the Shefford Liberal Association, a member of the Granby Curling Club, and a director of both the Good Roads Association and the Dunham Ladies College.

He was also the commanding officer of the Seventh Brigade of the Canadian Field Artillery, and when the First World War broke out, he commanded the 27th Battalion overseas (St. Eloi Craters, Somme, Vimy Ridge, Oppy-Mericourt, Lens, Passchendaele, Ramillies)—but back to the letter;

"In those days there were very large, high milk cans with handles on each side and that was what he carried the milk in on a buckboard wagon drawn by the mules. The soldiers came with their receptacles and had them filled with a big dipper direct from the can. There was a Colonel Bishop at the camp and he took a liking to the mules. I guess he must have made a good offer, as the deal made was to deliver them to a specified hotel in Sherbrooke on a certain date—so on that date early in the morning, he hitched the mules to a wagon with a pole, and using their double harnesses, started out leading another horse hitched to a buggy to have conveyance to get home."

This 'Colonel' was probably Major Frederick Cornelius Bishop of Bishop's Crossing who commanded 'A Squadron' of the Seventh Hussars. It might just possibly have been his brother, Guy D. Bishop (also in the Seventh Hussars) but Guy did not even make lieutenant until 1909, one year after the date of this story.

"He (my father) used to tell us about arriving on King Street and at that time Sherbrooke had street cars. My dad thought both the horse and the mules would be afraid, but they were so tired that they never paid any attention. It was getting dark by the time they reached the hotel where he had to deliver the mules and the attendant took the mules and the horses to the stable where he fed and watered them and bedded them down for the night. My father was offered a drink but he wasn't that kind. He loved to tell us about his companion who was a neighbour who had come along for a ride and he wanted a good full glass and held up the glass with a hand on each side protruding above the glass to make sure he got it full or running over.

"When they had had something to eat, my father went out and got on the first passing street car and rode until he came back to where he had started and then went to bed to rest up for the return trip."

The Sherbrooke Street Railway was begun in 1897 and operated electrically by power generated from the Magog River Falls. The cars generally did not frighten the horses. The Belt Line covered the main business and residential district, the Canadian Pacific Railway Depot, and the Grand Trunk Depot. The Park Line, opened in 1898 after the old covered bridge across the St. Francis (built in the 1830's by the British American Land Company) was replaced by steel, ran up and down King and even had a spur into the Exhibition Grounds. Another line made a twenty-minute round trip as far as the water trough in Lennoxville (Queen and Belvidere) and the price was five cents in Sherbrooke, ten cents out to Lennoxville. A snowplow cleared the tracks on winter mornings and a "sweeper car" with a revolving brush in front took care of horse-leavings.

Jack and Jen, bought by L.J.G.

"You will see by the card that the mules were called Jack and Jen and that they went to "Meadowbrook" farm which, I suppose, was near Bishop's Crossing by the postmark on the back of the card. The initials L.J.G. was a Mr. Gilbert and I guess he worked for Colonel Bishop. The postage stamp has a picture of Cartier and Champlain and the postage date is Bishop's Crossing November 27, 1908.

Our Investigative Journalist believes these names are backwards, that L.J.G. was the colonel and that Mr. Bishop bought the mules for him, because Lewis Jerome Gilbert of Bishop's Crossing was Lieutenant-Colonel commanding the Seventh Hussars. He had been born in Bishop's Crossing on June 2nd, 1870 which would have made him 38 years old when he wrote on the postcard "How is everything? I thought you might like a glance at the mules. They are doing well and I am very pleased with them. Yours, etc., L.J.G."

Lieutenant-Colonel Gilbert, educated at Cookshire Academy, was appointed officer commanding the 117th Eastern Townships Battalion in 1915.

"My father was Charles Edward Payne and was born and lived all his life on the old Payne farm on Granby Hill. He was born on October 8th, 1879.

"Best wishes to **The Sun** and please send me back the picture of Jack and Jen.

Yours,
Dorothy Lindsay"

"P.S. If you do make a story about the mules, please check it out if possible, as I may not have it exact."

Thank you, Mrs. Lindsay.
Next! □

AN EXCELLENT ALTERNATIVE
Rolling Hills
PRIVATE RESIDENCE FOR RETIRED PEOPLE
LENNOXVILLE, QUEBEC TEL. (819) 567-5234

PLOMBERIE PLUMBING QUINCAILLERIE HARDWARE Hudon & Vigneux INC.
HEATING PAINT WALLPAPER
471 ouest, rue MAIN St. West
MAGOG, Qué. TELEPHONE: (819) 843-3530

The Wool Shop Tel.: 567-4344
"THE SHOP FOR ALL SEASONS"
PRETTY & PRACTICAL STYLES IN LADIES' SUMMER WEAR.
DRESSES - SKIRTS - BLOUSES
THE SHOP WITH A DIFFERENCE—
WHERE CUSTOMERS COUNT.
159 QUEEN STREET LENNOXVILLE



Robin Armstrong Predicts

CANCER:
JUNE 21 - JULY 23



June will be a month of ups and downs for Cancer people. It will start with feelings of dissatisfaction or a sense of being unappreciated. In short, you will feel a little too old and dated. This is, of course, a fleeting phase that will last about a week (the first week of June). The next two weeks you will be in the doldrums, neither cheerful nor depressed, simply grey! Relax during this period. By the last week or so of June, once the Sun enters your sign, you will feel your confidence and sense of importance eturning to you. The main lesson for Cancer people is one of proper oncentration. Do not let negative feelings and inhibitions get the better of you. ry to keep absorbed in activities that are uplifting. Remember that this is only a emporary phase. Do not magnify it out of proportion.

LEO:
JULY 23 - AUGUST 23



June will be an exceptionally positive month for Leos. It will seem as if glory and victory surround you. You will gain strong momentum towards your goals. You can expect that your aims and projects might gain sudden popularity. You will be well loved and in the fortunate position of being able to get whatever you ask for. This is a month for strutting your stuff and going after your desires. All systems read go. You have a need for excitement and for reaching out towards new horizons. Do not rest on your urels. Get out into the fast lane and set your dreams in motion. This month ou are a winner. Your sex appeal is high and your perceptions sharp. Now is the me to act on your ideas. This is a good time for travelling, writing, and any orm of communication, but make sure that you have something exciting with hich to inspire others.

VIRGO:
AUGUST 23 - SEPTEMBER 23



June will be one of the most frustrating months in a long time for most Virgos. Your temper will fly out of control at the slightest provocation. You will meet with criticism and interference in any initiative you take. You will feel pressured into a corner and are likely to be overly picky towards those around you. Probably you will be feeling claustrophobic and highly resentful. Your expectations about achieving results will encounter setbacks. My advice for this month is to keep to yourself as much as possible. Keep busy, but ind your own business. Do not try to manipulate the energies of others or it ay backfire. It would be only too easy to lose a job this month because of omething you will wish you had not said. If you are out of work, then make ure that you do not try anything illegal or you will get caught.

BISHOP'S UNIVERSITY EVENING SUMMER SCHOOL

CODE	TITLE	TEACHER	SCHEDULE
BUS 115b	INTRODUCTORY FINANCIAL ACCOUNTING II	R. SCHENK	MON. & WED.
BUS 118b	STATISTICAL ANALYSIS FOR BUSINESS DECISIONS II	D. BEDARD	MON. & WED.
BUS 216b	MARKETING MANAGEMENT	R. MACGREGOR	MON. & WED.
BUS 249b	INTRODUCTION TO FINANCIAL MANAGEMENT	B. NGUYEN	MON. & WED.
BUS 257b	OPERATIONS MANAGEMENT II	D. BEDARD	TUES. & THURS.
BUS 326b	MANAGEMENT CONTROL	R. SCHENK	TUES. & THURS.
CSC 111b	INTRODUCTION TO COMPUTER SCIENCE I	L. JENSEN	TUES. & THURS.
CSC 112b	INTRODUCTION TO COMPUTER SCIENCE II	P. KAESER	TUES. & THURS.
ECO 113b	MONEY AND BANKING IN CANADA	B. NGUYEN	TUES. & THURS.
ENG 092b	ENGLISH AS A SECOND LANGUAGE: ELEMENTARY II	D. NELSON	MON. & WED.
ENG 094b	ENGLISH AS A SECOND LANGUAGE: INTERMEDIATE II	L. GARNEAU G. RAJAN S. SHEERAN	MON. & WED. TUES. & THURS. TUES. & THURS.
ENG 191b	ENGLISH AS A SECOND LANGUAGE: ADVANCED COMMUNICATIVE SKILLS II	N. GILDAY M. BANDRAUK H. LANTHIER	MON. & WED. MON. & WED. TUES. & THURS.
ENG 301b	CREATIVE WRITING	A. MALUS	TUES. & THURS.
FIN 140b	FOUNDATION STUDIO		MON. & WED.*
FRA 092b	PRE-UNIVERSITY LEVEL FRENCH II	D. POTVIN	M. & T. & W. & TH
FRA 102b	COURS DE FRANCAIS, PREMIER DEGRE II	B. BOUTIN	TUES. & THURS.
FRA 202b	FRANCAIS INTERMEDIAIRE II	B. BOUTIN	MON. & WED.
HIS 206b	NORTH AMERICAN INDIAN HISTORY II	A. TRACE	MON. & WED.
MAT 195b	CALCULUS II	C. TSAI	MON. & WED.
PHI 205b	ETHICS I	T. SKEATS	TUES. & THURS.
POL 200b	POLITICS, THEORY AND GOVERNMENT	G. DOHLE	MON. & WED.
PSY 105b	SOCIAL PSYCHOLOGY I	L. STANDING	MON. & WED.
SOC 308b	FORMAL ORGANIZATION	R. WRIGHT	TUES. & THURS.

*Additional class hours outside the regular timetable will be scheduled for this course.

Admission
All applicants must complete the admission application form and supply the required documentation. Application forms can be obtained from the Admissions Office of the University. Students with difficulties should contact the Continuing Education Office.

Fees
The admission application fee (for new students only) is $15.00. Tuition fee per 3-credit course is $65.00, ($435.00 for foreign students). Audit fees are the same as credit fees. The part-time student service fee is $2.00.

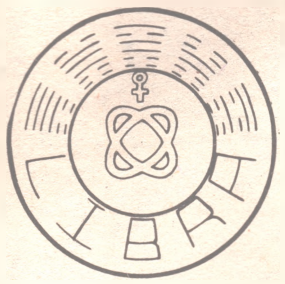
Mature Students
Applications from "mature students" of 23 years of age or older are considered on their individual merits.

Free Tuition
Senior citizens may register free of charge in any University programme.

FOR COURSE DESCRIPTIONS OR FURTHER INFORMATION CONTACT:

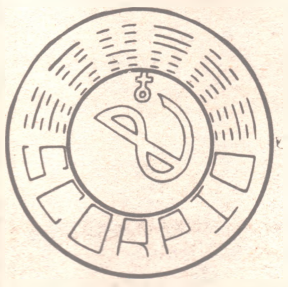
OFFICE OF CONTINUING EDUCATION
Bishop's University
LENNOXVILLE, QUE. J1M 1Z7
(819) 569-9551 OR 569-7878

LIBRA:
SEPTEMBER 23 - OCTOBER 23



June will be a harmonious and easy-going month for most Librans. Any initiative that you must embark upon will unfold smoothly and successfully. You will find that your perceptive powers are also sharply honed and that you will pick up on potential investments faster than usual. Quick wit and a positive charisma will open many doors for you. This will be a very pleasant month filled with love and appreciation, but you must remember that any sincere exchange of affection usually leads to a greater commitment of some kind. Your sex appeal will, of course, manifest a "10" rating and members of the opposite sex will find it hard to keep their hands off you. If you are able to make the right choices and direct your energies accordingly, June will prove to be a magical month of success and splendour. Remember to share the glory!

SCORPIO:
OCTOBER 23 - NOVEMBER 22



June will prove to be a laid-back and indulgent month for most Scorpios. Your appetites will be highly aroused and you will run from one craving to another. Needless to say, this will be a month of overindulgence, the result of which is only too likely to be an increase in your waist line. You will probably burn this excess off next month, but for this month, you have your heart set on relaxing and enjoying yourself as much as possible. Granted, there are still many things that you will have to achieve, but it will be hard for you to make a clear and consistent effort in any one direction. You should exercise caution in your remarks to others, because a wrongly placed word of sharpness could cost you dearly. Keep on your guard against flattery and vanity.

SAGITTARIUS:
NOVEMBER 22 - DECEMBER 22



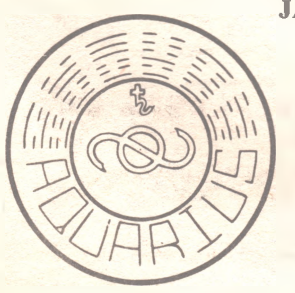
So much potential. So much waste. I have to ask you just what it is that you think you are doing with your life? Where do you plan to go from here? And when? You have gotten yourself so scattered that you are not doing anything properly nor with a correct attitude. There are many people in the world worse off than you and with much less potential, so how can you go around feeling so down? This June, energy seems to work against you. Your vitality is low and so is discrimination. You will seem to be trying too hard and too fast to get what you want. You want to eat the cake without having to cook it first. The lesson you have to learn this month is how not to use your resources. In any kind of investment, you should exercise restraint. Any sudden impulse will bring loss or embarrassment. If you can endure a severe sense of restlessness, then some appreciation will come your way.

CAPRICORN:
DECEMBER 22 - JANUARY 20



June will prove to be an in-between month for most Capricorns. You will continue to benefit from the initiative of last month and you must continue in the same direction, maintaining your discipline. You will not make any remarkable advances or gains this month, but at the same time, you will not experience any severe losses or setbacks either. No one will directly interfere with you; neither will they support you one hundred percent. You need to rely on yourself. Through self-discipline you can avoid much of the outer chaos in the world. If you are going to make any business advancements or sign any contracts, then I suggest that you try to do it in the first week of June and not later. Even though this is not a bad month for you, sometimes wisdom advises one to exercise some restraint. There is no need to show all of your cards at this time.

AQUARIUS:
JANUARY 20 - FEBRUARY 19



June will be a brilliant month for most Aquarians; however, you may not end up with much to show for it. In any form of conversation or intellectual pursuit, you will excel, bordering on genius. If you act on your ideas now, you will make great advances. Do not look for financial assistance from others, and more important, do not wait for it. This month you must increase your activity level and act on your impulses. It is better for you if you are a little hungry, because then you will be all the more motivated. If you are too satisfied, you may not reach out far enough to take advantage of the times. Efficiency and a well-coordinated, well thought-out course of action will allow great advances. Do not expect, nor try to collect, rewards as it would only take away important time from your initiatives. The light is green. Do not hesitate to go forward. Enjoy this momentum while you have it.

PISCES:
FEBRUARY 19 - MARCH 21



Hell hath no fury like a Piscean scorned. You have a tendency to expect too much from others even if you do not express it. This is a month of broken dreams and disenchantment. It is a time when all your efforts will seem to be in vain. Angry resentment is likely to be the result and if you base any initiative on this foundation, you will get yourself into serious trouble. Deception and resentment must be avoided. You may not be able to control what happens to you, but you do have the choice of what attitude you take. There is a need to be compassionate and forgiving, but not to the point of making a fool of yourself. The biggest fight is to avoid expectations. In romance you need to exercise severe discrimination. Any indiscretion on your part will cause great sorrow and dis-ease. In short, do not force things. Sometimes, if you want something too intensely, it is better to do without.

ARIES:
MARCH 21 - APRIL 20



June will prove to be an enjoyable month for most Aries. Your energy level which began to wind up last month will really peak this month. You should be highly active and assertive. Your sex appeal will manifest itself easily and with great results. This is a month when you will be hard to resist. Every initiative that you instigate will bring a greater reward than you had hoped for. You will gain much appreciation and will tend to be excessively catered to and spoiled in romantic areas. Excitement surrounds you and summer is just beginning. Get out there and go after your heart's desire. You seem to be walking in a field of four leaf clovers. On top of all the charm, you will also have your intellect well-attuned. Your intelligence and cunning will go with you and you will be ready for any quick business deals. Quick to act. Quick to react. Much can be accomplished here.

TAURUS:
APRIL 20 - MAY 21



The general atmosphere around Taurus this month will be one of laziness and excessive relaxation. After last month's strong assertion level, you feel that you need a rest...time to enjoy the sunlight, time to let others cater to you. Most of your assertiveness will be put aside in the name of indulgence and pleasure. It just doesn't seem worth it to make forceful expenditures of energy. If your money doesn't run out (which is possible), then you are probably going to put on an inch or two. Your motto for this month should be "Better Hungry than Fat"! You won't listen to me anyway, so you might as well enjoy yourself. One way of getting the most out of the month will be to share your good fortune with your friends. Do not expect to get much back in return. You should rest on your own resources.

GEMINI:
MAY 21 - JUNE 21



For most Geminis, this will be one of your more potent months in about two years. You will still be surrounded by major changes and vulnerabilities (like walking on thin ice) throughout this year and must therefore maintain a certain cautious alertness in all that you do. This June, however, the planet Mars is in Gemini along with the Sun and Mercury. You will be powerfully vitalized and ready for new challenges. You may be a little unstable, but the force is with you now. It is the best energy you will get this year so you must make every effort to accomplish something in this period. You should try to increase your activity level, but be wary of sexual indiscretions. Your sex appeal is also accentuated, but at the expense of your discrimination. It will be better if you keep to the simple and direct route. Any form of desperation will lead to trouble.

ontinued from Page 11





Miss Marion Phelps

— makes the past come alive

Miss Marion Phelps has been curator of the museum for 24 years, and is a mine of information. She knows the family connections behind almost every article in the museum, and often has a good story to go along with the history lesson.



□

RESTAURANT
le falot
Bar Salon - Motel
Salle de Réception
(514) 297-3566
Dining room will be open 7 days a week in June, 5 p.m. to 11 p.m.
opening June 15th ..... Cafe Terrace
11 a.m. - 5 p.m.
"A Sun-filled menu"
CHEMIN DU LAC D'ARGENT close to Théatre de Marjolaine EASTMAN

MANUEL MAYORAL
Hand Crafted Jewelery
creation-reparation
imported from the 4 corners of the world.
237 ABERDEEN ☎ 569-0785
Sherbrooke

Jean Lussier Marine Ltée
1252 PRINCIPALE
GRANBY, QUE. J2G 8C8
TEL. 378-7927
Terry TAURUS 2100



FOR SALE, RENTAL OR REPAIR
Tent Trailers and Travel Trailers
[also propane repairs on recreational vehicles]

SCUBA-DIVING EQUIPMENT, RENTALS AND REPAIRS
DIVING LESSONS
BOAT CHARTER ALSO CANOES, ROWBOATS
ALL YOUR BOATING NEEDS

Low Price is only one of the pleasant surprises.

Vegetables from the Woods

Part II

by Gladys Mackey Beattie

Last month we looked at some of the ways we can make use of Dandelions, Wild Onions and Fiddleheads. By now, I hope you have tried some of the recipes and found them to your liking. Don't give up if you found their flavour strange or stronger than that of garden vegetables. It takes time to develop a taste for new foods—wild or domestic. Just keep in mind that wild vegetables usually have more vitamins (so you don't need to eat a usual serving size), and they require no hoeing or weeding, and are usually free for the picking.

CATTAILS

Every summer, hundreds of acres Leaf Common Cattail—Typha Latifolia—is often incorrectly referred to as Bullrushes, and flourishes in marshes and wetlands here in the Townships. It is easily identified. Its brownish green flowers resembling hotdogs grow on the top of a tall flower stalk. Each spike has two types of flowers, although only one is apparent for most of the year. The lower portion with brown pistillate flowers remains on the plant all summer and is often seen sticking up through the snow in winter. The upper half has staminate flowers which appear in early summer, bloom and disappear. The plant grows from four to eight feet high with greyish, green flat leaves. There is also a Narrow-leaf Cattail—Typha Agustifolia—which lives in marshes and wetlands along the coast. This species has leaves less than ½ inch wide, and the two parts of the flower stalk do not touch each other, but are separated by a wide space.

Unlike many of our "wild food plants", there is no part of the cattail which is poisonous. Blossom, stalk and root are all edible, so even the most innocent of wild food gatherers can harvest the cattail without fear. My favourite part of the plant if called "Russian Asparagus", because it is considered a delicacy in that country. When the cattail plant is two to three feet high, grasp the inside leaves of the stalk and pull. The inside portion of the shoot will break from the root and slip out. Peeling off a couple layers of leaves will reveal a tender, white, fibreless core that will be approximately six to eight inches long. This is good raw or cooked. If you cook it, bring it to a boil in water, drain, and boil it in more water until just tender. These shoots are also very tasty parboiled, then fried in a little oil with a couple of drops of soya sauce, or popped in with a roast of beef. They go well with any chinese style food, since they are a bland vegetable.

Cattail Buds: If you don't mind digging around in the cold mud and like to get your wild vegetables earlier, the bud-like sprouts on the tops of the roots can be snipped off, peeled, boiled and served with butter and salt. These must be harvested before they break through the mud, though.

Cattail Bud Pickles can be made from these sprouts also if they are first parboiled, then sealed in jars with hot vinegar. Age a few weeks before using.

Cattail Flour: If you really don't mind messing around in the mud, the roots can be dug or pulled up, peeled, dried and ground into a flour. This flour must be sifted to remove any fibres from it. It can be then used like any wheat flour.

Cattail Corn: An easier product to harvest is the flower spikes. They must be picked before they break out of the papery leaves that cover them. Peel off the leaves and boil the pale green spikes just as you would corn. Douse them with butter and nibble the yellow buds off the "cobs". Like corn, they have the best flavour soon after picking.

Cattail Pollen: If you missed the first stages of cattail growth, you may be just in time to harvest some pollen! When the bloom spikes appear, they soon will be covered with bright yellow pollen. On a dry, sunny day, place a plastic bag over the flower spike, bend over the stalk, and give it a couple of taps with your hand. The bright yellow pollen will fall into the bag and can be transferred to a covered pail. This pollen should be sieved and dried in a warm oven for a few minutes, then stored in an airtight container for future use. You can substitute this pollen flour for up to half the regular flour in a cookie, pancake or muffin recipe. It will give the finished product a pleasing yellow color and will impart a delicate, corn-like flavour to the item.

Cattail Pollen Pancakes

½ cup of all purpose flour
1½ cups of cattail pollen
1 tsp. baking powder
2 tsp. sugar
⅓ cup of milk

Beat this all together, fry and serve.

If you should be passing a cattail marsh in late autumn, or even winter, and see lots of the dried flower spikes standing, you can collect some of the down or cotton to stuff cushions or to pad your moccasins with. This material was used to fill life preservers and to make mattresses with back in the "good old days". In addition, the dried flower stalks with flower intact were soaked in coal oil to make emergency torches, and the dried outer leaves were used for weaving projects. You can see that the cattail plant has had a very useful history, and that we can still take advantage of its benefits.

BLUE VIOLETS

In my opinion, there is little that can rival the blue violet (Viola Papionacea) for taste, goodness and eye appeal. It is one of the richest sources of Vitamin C that exists. In ancient times, violets were supposedly able to cure all types of ills from hangovers to battle wounds. In the British Isles, Violet Syrup is still sold in drugstores. North American folk medicine ranks violets right at the top of the list. We too can benefit from the useful violet.

Blue violets grow more or less abundantly throughout the Townships where man has not encroached too heavily on its habitat. It prefers moist woodlands and fields without too much direct sunlight. The leaves are heart-shaped, medium to dark green, and heavily veined. The flowers have five petals; the lower one is longer and the lateral petals are strongly veined. The flowers vary in colour from pale to deep violet and an occasional albino one also occurs. Picking the blossoms does not destroy the regenerative properties of the plant as the seeds are borne on some petal-less buds that never open and which appear after the showy blossoms are finished. When picking violets, let good sense be your guide. Pick only where they grow abundantly, never take all the blossoms or leaves. Be careful not to trample plants. Violets are a delicate plant and prefer the fragile environment of a cool, moist soil. In this soft, rich medium, the roots and crowns of the plants are easily damaged. Removing the blossoms or leaves of the plants is not nearly so damaging as the effects of one's feet and knees while moving about doing the picking. For this reason, I do not harvest from the same patch more often than every other year. If you treat your violet patch kindly, it will repay you many times over.



Marsh Blue Violet

Violet Jelly: Pick two cups of blossoms. (This is quickly accomplished by using your fingers like a comb, and letting the stems slide through your fingers, catching only the blossoms in your hand.) Cover the blossoms with boiling water and let this stand for 24 hours. The color and all the vital amines of the violet are water soluble, and will pass into the water. The next day, strain off and discard the spent blossoms. You will find that the liquid is a reddish-brown, but by adding the juice of ½ a lemon (more or less), the lovely violet color will come back. Each picking of blossoms seems to have a different concentration of color, so a little guessing is necessary to determine the amount of lemon juice required to obtain the exact shade of "violet". I found that if I left the infusion slightly darker than ideal, the finished product came out a prettier shade of violet. To two cups of this infusion, add 3½ cups of sugar. Mix well, place on high heat and bring to a boil. Stir in half of a bottle of

commercial pectin and boil hard for one minute, stirring constantly. Pour into sterilized jars, seal, and you have captured a bit of summer.

Violet Jam: Like the jelly, this is a luxury product not to be eaten in great gobs with peanut butter, but to be savoured slowly on tiny tea biscuits fresh from the oven or eaten with vanilla wafers. Since it is not cooked, all of the vitamins are preserved. It takes 2 cups of blossoms, 3 quarters cup of water and the juice of one lemon. Blend the above ingredients in a blender until they become a smooth, violet-colored paste. Slowly add 2½ cups of sugar and blend until the sugar is dissolved. Stir one package of powdered pectin into the boiling water and boil hard for one minute. Pour this hot mixture into the blender with the other ingredients and blend for about one minute. Pour into small sterilized jars. This jam must be kept in the freezer.

Violet Syrup: Make an infusion with the blossoms as for the jelly. Let it set for about four hours and strain off the blossoms. Pick another two cups of blossoms; heat the liquid from the first batch, and pour it over the new blossoms. Let this set for 24 hours, then strain off and discard the spent blossoms. Heat the final liquid, cool, and sweeten to taste with honey or add sugar to the heating liquid until a syrupy consistency is obtained. Bottle while still hot. The addition of a few drops of lemon juice will give the syrup a beautiful violet color. This is good as a pancake syrup, on ice-cream sundaes, or can even be used for cough syrup.

Violet Greens: If you cannot bring yourself to pick those pretty blossoms, then you can settle for the leaves—not to make jam, jelly or syrup—but to eat as you would spinach. Pick only the new bright green leaves and wash well. Shred with scrissors and boil in a small amount of water. Remember that violet leaves, like all green wild vegetables, have a very high vitamin concentration and may be slightly laxative to some people. Eat only small quantities until you have determined your personal tolerance in this respect.

Violet Vinegar can be made by soaking a large quantity of blossoms in white vinegar. A good **Cream-of-Violet Soup** can be made by blending or finely chopping some of the cooked greens in with a can of mushroom soup which has been previously thinned according to the instructions on the can. A few fresh blossoms scattered on the top of each bowl before serving will add a touch of elegance.



COMMON EASTERN MILKWEED



Asclepias Syraca is a familiar plant along roadsides and waste places throughout north eastern North America. The fragrant, pale mauve blossoms attract bees and insects of all kinds. It grows from three to five feet high with opposite oblong leaves that are greyish and downy underneath. The flowers are borne in large, pale purple umbels at the top of the plant, and the large warty seed pods that later form are filled with silk-like threads each attached to a seed. The stems and leaves contain a sticky, thick, milky juice which was once used extensively to remove warts on man and beast. The fresh juice, rubbed on the wart daily, was said to make the wart disappear.

In herbal medicine, a tea made from the fresh leaves was supposed to cure everything from gallstones to asthma. But probably the biggest benefit we can get from the milkweed, unless warts are a problem, is to eat the tender new shoots, buds and pods like any vegetable.

Milkweed Shoots: These are best picked when the plant is six to eight inches high. Tie into bundles like asparagus and boil in two waters, discarding the first when it comes to a boil. These can be served like asparagus, or on toast with a medium white sauce. Try only a few shoots at the first picking. **(Be sure what you are picking is milkweed! Many plants at this stage resemble one another!!)** If your first picking of shoots seems too strong for your taste, try a different patch. The taste and quality of milkweed can vary greatly depending on the season and upon where it is growing.

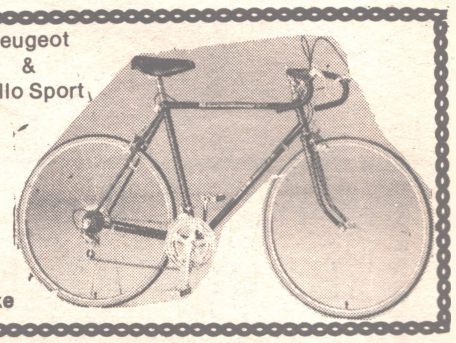
Milkweed Flower Buds are recommended to the novice milkweed-eater as there is no longer any danger of confusing the plant with any other at this flower-bud stage (the plant is now full-grown). Next spring, when you are well-acquainted with your favourite picking spot and know exactly where to find the milkweed plants, try the young shoots, but stick to the flower buds instead this year.

Creamed Milkweed Buds

½ to 1½ lbs of milkweed flower heads [picked just before they open]
2 Tbsp. margarine
2 Tbsp. flour
1 cup milk

Continued on page 21

MUNKITTRICK
BICYCLES AND SPORTS INC.
Peugeot & Vello Sport
1983 BICYCLE EQUIPMENT ARRIVED
RACING AND TOURING EQUIPMENT
SALES—SERVICE
Call: 569-1487 1020 Wellington, S., Sherbrooke



Rated the "overall and most outstanding" restaurant of the years 1980, 1981 and 1982 in the **Townships Sun** "Bon Appetit" column.

EXCEPTIONAL FOOD
Michael's Restaurant
Serving Dinners
Tuesday-Sunday 5-10 p.m.
Main Street
Derby Line, Vermont
Tel.: (802) 873-3500

AUBERGE



LAC BROME
Location: 60 miles east of Montreal, Exit 90 from the Eastern Townships Autoroute [Route 10], then Route 243 south for four miles to Brome Lake.
THE VIKING DINING ROOM IS OPEN FOR:
Breakfast from 7:30
Lunch from noon - 3 p.m.
Supper from 6 p.m. - 10 p.m.
Smorgasbord - $15.50/person
Sunday Brunch noon till 3 - $8.75/person
A GIFT WILL BE GIVEN TO ALL "DADS" ON FATHER'S DAY.
Please call for reservations.
Your hosts:
Irene and Preben Mohr
400 Lakeside Rd.,
Foster, Qué., JOE 1RO
Tel. 1 [514] 243-5755

BUANDERIE SHERBROOKE LAUNDRY INC.

GOOD APPEARANCE PAYS

353 RUE FRONTENAC STREET
SHERBROOKE QUE.

PHONE: 819-562-2633

The Golden Lion Pub

TEL.: 565-1015

INTRODUCING
Authentic Mexican Food
FIRST IN THE AREA

At the lights in Lennoxville

WARM UP TO A COLD BEER

HAPPY HOUR - 5-7 DAILY.
Molson and Carlesburg Draft

Lennoxville Radio Taxi

562-2411

Local & Long Distance

24 Hour Service

1-B Depot
Lennoxville, Que.



Drawing / Jill Smith

Earthly Pleasures

Asparagus

by Gudrun Brand

There is nothing like the first sprouts of asparagus during the first days of spring. To gourmets worldwide, this is truly a special vegetable. Formerly regarded as a luxury, asparagus today is affordable to the asparagus-lover all year round, either fresh or processed.

History records the cultivation of asparagus 200 years before the Christian era. The Romans and the Greeks not only prized this vegetable for food, but all parts of the plant were highly valued for their use in medicine. Due to its laxative and diuretic properties, this plant was recommended in the treatment of dropsy, gout and rheumatism. Some herbalists even claimed that it increased the libido. Today, because of its high content of nutrition, people actually use it as a "spring cleansing" cure. It is very rich in vitamin A; six stalks give 500 I.U.. Asparagus has as much thiamin as an equal amount of rye bread or lean beef. It has half as much B12 as spinach, but twice as much as whole wheat bread or swiss chard. There are 15 milligrams of vitamin C in six stalks of asparagus; this may be compared to 25 in a tablespoon of lemon juice. Six stalks of asparagus also provide 160 milligrams of potassium.

Now to the even more exciting description of how to serve this delectable delight:

Boiled Asparagus

Within hours of picking, tie asparagus in a bundle, plunge in boiling salt water with a pinch of sugar added, or stand upright in an asparagus steamer for 6 to 12 minutes.

In a 700-watt microwave oven:

Arrange asparagus stalks spoke-fashion in dish, tips toward center and stalks out. For six servings, use 50 mL water and cook for 4 to 5 minutes.

For two servings, use 25 mL of water and cook 2 to 3 minutes.

For only one serving, use 15 mL water and cook 1 to 2 minutes.

Whether you use the first or the second method, the next step is to drain the stalks well and serve:
-with melted butter and thin slices of the finest **cold cured ham**,
-with **mushrooms** and **shrimps** sautéed in lemon butter or
-with my favourite—**whipped cream** topping sprinkled with chives and whizzed to the table before the whipped cream melts in slowly. Slightly spectacular!
-also, any kind of mild cheese sauce complements the delicate flavour of the asparagus very well.

There is nothing more refreshing on a hot day than an **asparagus salad**, preferably prepared the day before use.

Vinaigrette - the classical:

1.5 - 2 kg asparagus
pinch of salt
1 tsp. sugar
parsley
tarragon
chives
2 hard-boiled eggs
1 or 2 shallots
1 Tbsp. Capers
6 Tbsp. vinegar
½ tsp. mustard
pepper
one eighth L oil

Mix together the mustard, vinegar, salt, pepper and, while beating, add the oil slowly. Then fold in the chopped herbs, eggs, capers, shallots and serve with the cooled asparagus.

Salad Theodora by Escoffier

Broken bits of cooked asparagus
artichoke hearts
raw mushrooms
hard-boiled eggs

Marinate in oil, vinegar, salt, pepper, 2 Tbsp. mayonnaise, and garnish with truffles and lobster tails.

And how could the frozen asparagus be used in order to bring out the best flavour? I think soups and soufflés are a sure thing.

Asparagus Soup with Avocado

½ lb. asparagus
salt
1 Tbsp. butter
1 Tbsp. flour
1 cup dry sherry
1 ripe avocado, in cubes
[added raw just before serving]

Melt the butter and add the flour. Stir in and heat sherry gradually to form a smooth sauce. Remove the pan from the heat. Have asparagus cooked and puréed. Whisk into sherry mixture with salt to taste. Heat but do not boil. Add raw, cubed avocado pieces just before serving.

I would think that this would be good cold too, with a dollop of sour cream.

Asparagus Soufflé

3 Tbsp. butter
4 Tbsp. flour
1½ cups milk
6 egg yolks
8 egg whites
1 cup cooked asparagus
salt and pepper
pinch of nutmeg
1 Tbsp. chopped fresh parsley
1 Tbsp. chopped chives
1 clove garlic, finely chopped
½ cup Parmesan cheese
one eighth tsp. cream of tartar

Preheat oven to 400 degrees.

Melt the butter and add the flour. Stir in the milk gradually to form a thick, smooth sauce. Remove the pan from the heat and add the egg yolks one at a time. Add all of the remaining ingredients and any of your own that you might think of. Beat the egg whites until stiff, adding a pinch of salt and the cream of tartar. Fold the vegetable mixture into the egg whites. Fill a prepared 6-cup soufflé dish. Sprinkle the top of the unbaked soufflé with ½ cup grated Parmesan cheese. This serves six to eight people.

Place the soufflé in the oven and immediately reduce the heat to 375°. Bake 25 minutes.

May be served with a Mornay sauce.

Baked Asparagus and Cheese Fondue

½ lb. fresh asparagus
4 slices white bread
softened butter
1 cup shredded cheese

Note: cheddar or mozzarella or a combination of both may be used.

4 eggs
2 cups milk
1 tsp. salt
½ tsp. dry mustard

Preheat oven to 350 degrees.

Wash and trim asparagus. Cut in half diagonally. Lightly butter bread and cut into one-inch cubes. Arrange one half of the cubes on bottom of a greased 1½ quart casserole. Arrange one half of the asparagus over the bread cubes; top with half of the grated cheese. Repeat layers, reserving a few asparagus tips for the top for decoration.

In a medium bowl, beat eggs, milk, salt and dry mustard. Pour slowly over mixture. Set casserole in shallow baking pan in centre of oven. Fill pan with enough water to come halfway up side of casserole. Bake for one hour and 2 minutes, or until puffed and golden. Makes 4 servings.

Continued from page 19

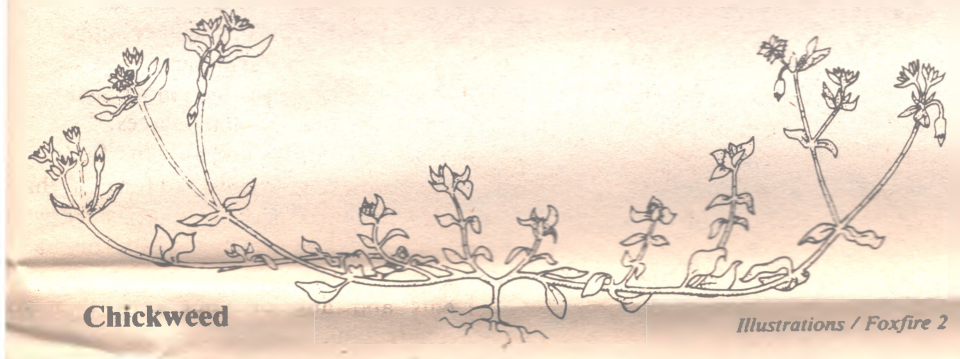
Boil or steam the buds until tender. Melt 2 Tbsp. margarine, add 2 Tbsp. flour, and then the cup of milk. When thickened, pour over milkweed flower heads, and serve.

The very young seed pods are also edible, boiled like the buds and eaten with butter and seasoning, or served with a white sauce.

Stuffed Milkweed Pods

3 dozen medium size milkweed pods
1 onion, chopped
1 tsp. thyme
salt & pepper
2 cups of cooked rice
2 Tbsp. oil
½ lb. hamburger [optional]
1 cup tomato juice

Remove seeds from the pods. Discard the seeds. Boil or steam the pods in water until tender. In another pan, heat oil and then cook onion and hamburger until browned. Add the seasonings, rice, and 2 Tbsp. of the tomato juice. Heat through. Fill the pods with this mixture (held together with toothpicks). Either broil in the oven for a few minutes, or put the stuffed pods and the rest of the tomato juice in a pan and cook for approxiamtely ½ hour. If mixture gets too thick and starts to stick, add a small amount of water.



Chickweed

Illustrations / Foxfire 2

PIGWEED

I hesitate to mention pigweed. It seems every gardener has a different kind of plant that they call pigweed. Even some wildflower guides admit to two kinds of pigweed. The Amaranths with their green flowers in bristly spikes, hairy stems and egg-shaped leaves are **not** the pigweed we are concerned with, even though they too are edible. The pigweed we want is botanically defined as Chenopodium Album, belonging to the Goosefoot family, as its leaf shape shows, and it is also called Lamb's Quarters. The leaves of this plant are alternate; stems are not jointed and the green flowers are borne in many small, dense clusters in the axils of the leaves, or may be in a branching terminal cluster. The leaves are smooth on top, greyish or whitish beneath and are shaped like the foot of a goose. Stalk, stem and leaf are free from any hair or down. It grows in the open, in any rich cultivated soil, or where the land has been disturbed. It is especially fond of gardens.



Pigweed

If you have Chenopodium Album, get out your kettle. Pick the entire young plant before it is one foot high and before the blossom forms. Older plants are like old lettuce and become bitter and should be given the gardeners' traditional treatment. Boil the tender young plant just as you would spinach, seasoning and serving it in the same way. They are very mild, but require longer to cook than spinach. Some wild food fans find them too bland, and like to mix them with other stronger greens.

CHICKWEED

This is another garden weed that should be eaten a lot more. Stellaria Media can become a awful nuisance to farmers and gardeners alike once it becomes established. The stems are thin and weak, much branched with slightly swollen joints. It creeps on the ground or climbs on other plants. The leaves are in opposite pairs. Each leaf is about a half inch long and one quarter inch wide, egg-shaped with a small point on the end. The white star-shaped flowers have five petals. The flowers and leaves close up at night and on cloudy days. The plant receives its name because chickens and birds love it and will consume the entire plant.

Chickweed can be washed and used to make a tossed salad, combined with other greens and onions. It can be chopped or blended and made into a jellied salad by using flavoured gelatin (orange or lime seems to taste best). It can also be liquified in a blender to make a green drink to be mixed with other juices, or can be boiled like spinach and eaten. We prefer our chickweed raw in salads, as its little round leaves make an interesting addition to any green salad.

These are only a few of the many wild plants which we can use for food. Our ancestors and the American Indians used nature's garden extensively to feed themselves and to cure some of their ills. Harvested in reasonable quantities and properly used, we can continue to make use of wild foods as part of our daily diet, while both saving money and obtaining a better vitamin balance for our bodies. □

Here's a little diesel you can really get attached to.

Our International® compact diesel tractors give you the quality and productive features of high-horsepower tractors, scaled down to a practical size for lawn and garden.

All models include features like live hydraulics, 3-point hitch, rear PTO, tachometer, hour meter, and optional all-wheel drive (except model 274). Additional features such as lighted instrument panel, turn signals, fuel gauge and electric engine shutoff, are available on certain models only.

Plus, you can get attachments for mowing, tilling, cultivating, blading, loading and more.

Stop in soon and check out all the features that make this a little diesel you can really get attached to.

Tractor	PTO HP	PTO RPM
234	15.2*	540
244	18*	540/1250
254	21*	540/1250
274	27*	540
284	27.4**	540/1000

*Manufacturer's Estimate
**Official Test



A real feel for the work you do.

INTERNATIONAL HARVESTER CANADA



GEO DELISLE INC. VENTE SERVICE

340, RUE QUEEN — LENNOXVILLE — 569-9821

Dining Out

MAGOG:

Moulin à Poivre
SPECIALTY: BELGIAN FOOD
266 MAIN ST.
MAGOG TEL: 843-4337

LA GROSSE POMME
BISTRO BAR
SPECIALTY: POLISH DELICATESSEN
MAGOG 843-9365

L'Auberge
Cabana
ON LAKE MEMPHREMAGOG
TABLE D'HOTE STARTING AT $8.00
1460 PRINCIPALE WEST
MAGOG 843-3313

WATERLOO:

Le Dragon Vert Enrg.
SPECIALTY: CHINESE CUISINE
4910 FOSTER
WATERLOO 539-1211

WEST BROME:

ALBERTO
ITALIAN CUISINE
WEST BROME
263-5090

COWANSVILLE:

LE MCHAFFY RESTAURANT
STEAKS - SEAFOOD, CREPES
351 MAIN STREET
COWANSVILLE - 263-2552

NEWPORT:

The LONG BRANCH
Steak and Seafood Restaurant
802-334-6420 Derby Rd. Newport, Vt.



SUTTON:

HOTEL A & A CAMILLE INC.
DINING ROOM
RESTAURANT
538-2456

BROMONT:

La Petite Auberge
BROMONT
THE GOURMET RESTAURANT
IN BROMONT
BOUL. PIERRE LAPORTE
RESERVATIONS: 534-2707

Auberge Bromont
June, The month for lobsters.
Restaurant "Côté Jardin"
Réservation : 534-2378

KNOWLTON:

Maison Dressler's
EUROPEAN CUISINE
SUNDAY CHAMPAGNE BRUNCH
KNOWLTON 243-6584

CAFE IAN
LAMB DISHES -
home-MADE LAMBURGERS
MT ECHO ROAD - CHEMIN BENOIT
KNOWLTON 243-6672

DUNHAM:

La Métairie
ANCESTRAL DISHES
RABBIT-LAMB-BOAR-GOOSE
MALENFANT ROAD 295-2141

LENNOXVILLE:

le Café
SEAFOOD - GRAIN FED CHICKEN
VEGETARIAN DISHES CAREFULLY
PREPARED
QUEEN ST. LENNOXVILLE
567-00031

Newport Natural Foods
FOR THE MOST UNUSUAL LUNCHES
QUICHE—SALADS—SOUPS
SANDWICHES
66 MAIN ST. 334-2626

Bon Appétit!

by Bijou Ardglass

Les Mélèzes, Ch. Georges Bonnalay, Eastman. Dinner from 6 p.m. Closed Tuesdays. Takes Visa / MC. Is working on American Express. For reservations call: (514) 297-3163.
Price Range: Moderate.

Last week, a friend of mine returned from a business trip. He had just spent two weeks in Paris marketing a new Canadian product and had been wined and dined every night in the rather lavish restaurants. His product must have been gold nuggets.

"Oh, my liver, Bijou," Pierre moaned (Ever notice how the French Canadians or the French, for that matter, complain about their livers, while we English concentrate on our stomachs? My Alsatian French teacher slapped my wrists once for talking about my stomach in class: "C'est pas beau, l'estomac," she said.)

"Listen, Bijou, can't we just go to a steak house? I want to go where **everything's** charcoal broiled. I can't look another sauce in the face."

"Pierre, you know how I feel about steak houses. Anybody can cook a steak with one arm tied behind his back. Besides, I don't want beef—it's too heavy."

"Well, have surf 'n turf and I'll eat your turf," he said unfeelingly. "I'm hungry."

Cooked Over Maple Embers

Of course, we finally compromised, for I had heard of a new restaurant where practically everything except the dessert was cooked over maple embers, where everything was homemade (even the rolls, the sausages and the pâtés) and while it might not exactly be a steak house, it didn't sound sauced up either. Pierre was still grumbling when we set off down highway 112 towards Eastman.

"A chance that I like you, Bijou," he said. "This will probably turn out to be another of those damned French restaurants where everything is drenched in butter or olive oil."

"Not 'a chance', Pierre. 'Lucky' is the word you want. Now slow down, we're getting into Eastman."

"What's that place—Le Ras des Cannetons? I mean, it doesn't even MEAN anything in French. Where is this place? My liver's beginning to think my throat's cut."

"Your stomach," I corrected mechanically. "Slow down, Pierre, for God's sake. How can you find a place when you're going 100 km per hour?"

We turned into an equivalent of a 7 / 11 store and got directions. Coming from Sherbrooke, you turn right at Le Mas des Cantons (Pierre blushed—he HAD been going a little fast) and continue about six km. Les Mélèzes would be on the right. Look for a big sign with bright green larch trees painted on it.

Les Mélèzes is definitely tucked away in the country. Located on the west flank of Orford, it is newly constructed in what could best be described as "Country Inn" style. For once, the owners don't have a flair for brown and cream. There is lots of natural wood, a lovely beamed cedar ceiling, a stone fireplace, green and yellow tiffany lamps over many of the tables, green tablecloths, very comfortable chairs with green and beige upholstery, warm brown homespun curtains at the windows and attractive macramé hangings in the doorways of the dining room and the kitchen. There are fresh flowers on the tables. Looking into the kitchen, you see an oven with glowing coals in it (a *four de Biot*—named after a town in the Alpes Maritimes) where gratinéed dishes are prepared. Outside, on a nearly finished, glassed-in terrace, is yet another open fire where meats are grilled over glowing maple coals. Such a fire is every male B.B.Q. chef's dream. Unfortunately, music is on the radio with commercials. (Oh, for a tape deck in such lovely surroundings.) Tables are a trifle close together, but ventilation is excellent.

Although not extensive, the menu offers a good variety and the price is right.

We ordered drinks and with these were brought a small pissaladière, a pizza with onions and mushrooms (no anchovies) cut into four pieces. It had been cooked over the wood oven in the kitchen. The drinks, by the way, were not watery or skimpy. One look at the menu confirmed my impression that this was just the thing for Pierre. Although not extensive, it offers a good variety and the price is right—$17.50 to$18.50 for everything: soup or hors d'oeuvre, main course, salad, dessert and coffee. Drinks and wine are, of course, your responsibility.

For openers, I was torn between the house soup (leek and spinach velouté that day) and a specialty, breaded mushrooms with tartar sauce. I chose the latter. Pierre had the hors d'oeuvre maison: slices of an absolutely delicious sausage with cognac and pistachio nuts, jellied pork and a spot of cole slaw on a leaf of Boston lettuce. The mushrooms were also extremely good; very lightly breaded and deep-fried, they were served piping hot with a spicy tartar sauce. The rolls were also out of this world, nice and crisp and very hot. In fact, one thing that bears mention is that everything that was supposed to be served hot was really hot, not tepid.

With dinner, we ordered a bottle of Donini, a dry, white wine from Verona ($13.50). As a main course, I chose sole gratinéed with shrimp sauce and Pierre took the house specialty, shish kebab "Walkyrie", both $17.50. Lamb and beef were also on the menu. The fish was attractively served in a round crust with buttered potatoes on the side, a seemingly unnecessary addition with the already starchy crust. A steamed vegetable might have been more appropriate. The fish was unfortunately cursed with that frozen, not-too-fresh-to-start-with Canadian syndrome. I think that this is basically an extremely good restaurant and am surprised that the chef let a product of such dubious freshness get by.

Definitely Worth Walking a Mile For

The shish kebab was an instant success. It was a large brochette of pieces of pork tenderloin that had been marinated for a considerable time in something very special and very secret which left it with a vaguely sweet flavour. The meat had then been wrapped in bacon and threaded on a skewer alternately with pieces of onion and had been grilled over the coals. It was served on a bed of seasoned rice, cooked just right, and accompanied by small amounts of chopped pickle, raw onion and pickled beets. Divine and succulent are two adjectives that cross my mind when I think about it. Definitely worth walking a mile for.

After this, we were served a large bowl of a really outstanding salad. It was not just an afterthought. Belgian endive, Boston lettuce, spinach leaves and alfalfa sprouts were tossed with an excellent olive oil vinaigrette. There was enough for two generous helpings for both of us. I could see that Pierre was feeling happily replete.

For dessert, Pierre had an absolutely sublime chocolate cheesecake, topped with a thin layer of caramel and chocolate shavings. I had "Mississippi Mud Pie" (coffee ice cream in a chocolate wafer crust)—good, but I would have preferred the cheesecake, chocolate fiend that I am. Also available was pineapple macerated in liqueur and topped with whipped cream.

Service was personal and excellent. Les Mélèzes is a very good, attractive restaurant that definitely deserves a visit. Considering the overall quality (and quantity) of the food, it is a very good bargain.

Dinner for two excluding beverage, tax and tip: $35.00. □

Note from the Editor:

Don't forget the Gala Dinner at the Piggery Theatre on June 18th. It promises to be a sumptuous buffet provided by the Hatley Inn, Hovey Manor and Ripplecove.

CAFE KING
VIETNAMESE CUISINE
SPECIAL: $6.50 soup
imperial rolls
fried shrimp beef brochettes
chicken brochettes
jasmine tea
1619 KING ST. WEST
569-2881
THE BEST IN SHERBROOKE

LA ROSE DES SABLES 566-4622
MOROCCAN CUISINE:
Shish Kebab
Tabboulé Salad
Couscous
BRING YOUR OWN BOTTLE OF WINE
OPEN DAILY - 8 a.m. - 12 midnight
SAT. & SUN. - 10 a.m. - 12 midnight
CAFÉ-RESTAURANT
172 King O., Sherbrooke


La Vieille Maison
Eastman
Spécialité française et italienne
Fruits de mer
Table d'hôte 12.50$ à 16.50$
EVERY SUNDAY AND TUESDAY
UNTIL THE END OF JUNE
ICELANDIC
SCAMPI FESTIVAL
8 delicious scampi (more than half a pound), garlic butter or lemon butter served with rice and vegetables. $14.50
Sortie 106. Autoroute des Cantons de l'Est
Réservations 1-514-297-2288

STORE HOURS
Monday to Thursday
8h to 17h30
Friday 8h to 21h
Saturday 8h till noon

1151 King St. East,
Sherbrooke
562-3891

NEW AT DUBREUIL



KITS FOR COTTAGE - GARAGE - STORAGE SHED

13 FULL SIZE RAFTERS



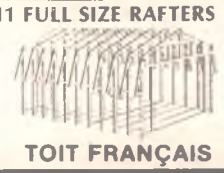
TOIT CAMPAGNARD

13 FULL SIZE RAFTERS



TOIT QUÉBÉCOIS

11 FULL SIZE RAFTERS



TOIT FRANÇAIS

You receive all of the rafters pre-assembled at home. All the material necessary is included in our kit.
IT'S EASY, DO IT YOURSELF!

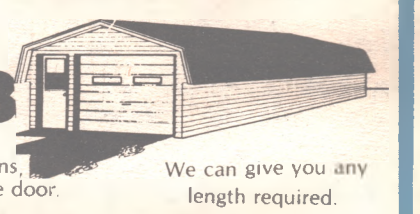
SINGLE GARAGE 12 x 20
COMPLETE KIT
starting at
1734.37
INCLUDING:
9'x7' metal door.
4 sections, 2 windows.



We can give you any length required.

other sizes 14 x 20 ou 24 - 16 x 20 ou 24 - 18 x 20 ou 24

SINGLE GARAGE 16 x 20
COMPLETE KIT
starting at
$2 278
INCLUDING: 9'x7' metal door, 4 sections, 2 windows and service door.



We can give you any length required.

other sizes 12 x 20 ou 24 - 14 x 20 ou 24 - 18 x 20 ou 24

DOUBLE GARAGE 18 x 20
COMPLETE KIT
starting at
$2 681



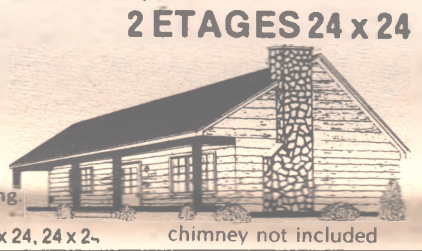
We can give you any length required.

INCLUDING:
2 metal doors, 8'x7' or 9'x7'
2 windows,
4 sections

other sizes : 20 x 20 ou 24 - 22 x 20 ou 24 - 24 x 20 ou 24

COTTAGE KIT starting at
9 675.28
Including: 1. Rafters
2. All materials for Exterior Finish
3. Exterior doors and windows.
4. Insulation for walls, floors, and ceiling.

MODEL QUÉBÉCOIS 2 ÉTAGES 24 x 24



other sizes 16 x 24, 18 x 24, 20 x 24, 22 x 24, 24 x 2-
chimney not included

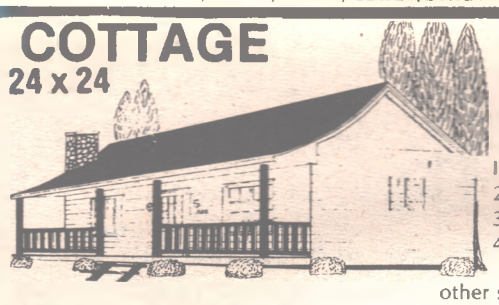
All of these models are on display at our store.

STORAGE SHED 8 x 8
COMPLETE KIT
starting at
$399



other sizes
8 x 8 | 10 x 8 | 12 x 8
8 x 10 | 10 x 10 | 12 x 10
8 x 12 | 10 x 12 | 12 x 12

COTTAGE 24 x 24
MODEL CANADIEN
KIT starting at
$8 580



Including: 1. Rafters.
2. All materials for exterior finish.
3. Exterior doors and windows.
4. Insulation for walls, floors and ceiling.

Chimney not included.

other sizes
16 x 24, 18 x 24, 20 x 24, 22 x 24

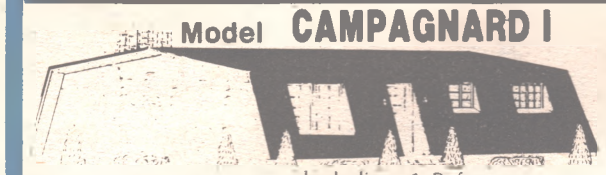
Remember: we can give you any length required.

STORAGE SHED 8 x 10
COMPLETE KIT
starting at
$995



other sizes 8 x 10 - 10 x 10 - 12 x 10

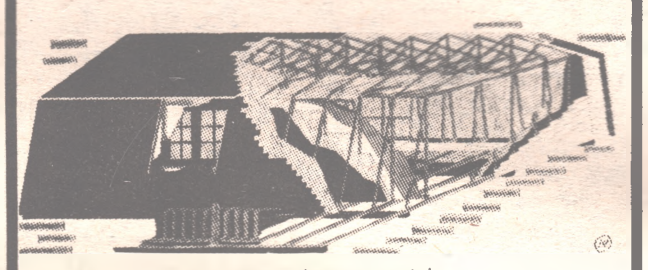
Model CAMPAGNARD I



24 x 24
KIT
$7 882
chimney not included

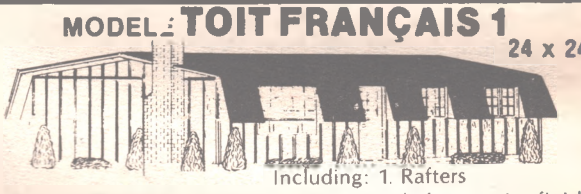
Including: 1. Rafters.
2. All materials for exterior finish.
3. Exterior doors and windows.
4. Insulation for walls, floors and ceiling

other sizes 16 x 24, 18 x 24, 20 x 24, 22 x 24



Detailed Plans of our Materials

MODEL TOIT FRANÇAIS 1 24 x 24



Chimney not included
starting at
$7 297

Including: 1. Rafters
2. All materials for exterior finish.
3. Exterior doors and windows.
4. Insulation for walls, floor, and ceiling.

other sizes 16 x 24, 18 x 24, 20 x 24, 22 x 24

Model CAMPAGNARD II
with side porch 20 x 24



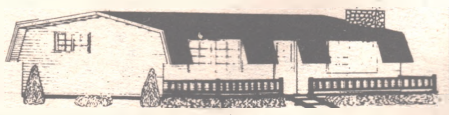
starting at Chimney not included.
KIT **$7 941**

Model CAMPAGNARD III
end porch with roof 16 x 24



Chimney not included.
KIT **$7 847**

Model TOIT FRANÇAIS II
with side porch 22 x 24



starting at Chimney not included.
KIT **$7555**

Model TOIT FRANÇAIS III
with end porch 18 x 24



Chimney not included.
starting at
KIT **$6 357**

LIFE SIZE MODELS ON DISPLAY AT THE STORE
EXPOSITION OPEN 7 DAYS A WEEK
Monday to Friday: 8 A.M. to 9 P.M.
Saturday and Sunday: 8 A.M. to 5 P.M.

VISA and

GABRIEL DUBREUIL INC.

The Townships Sun

Second Section

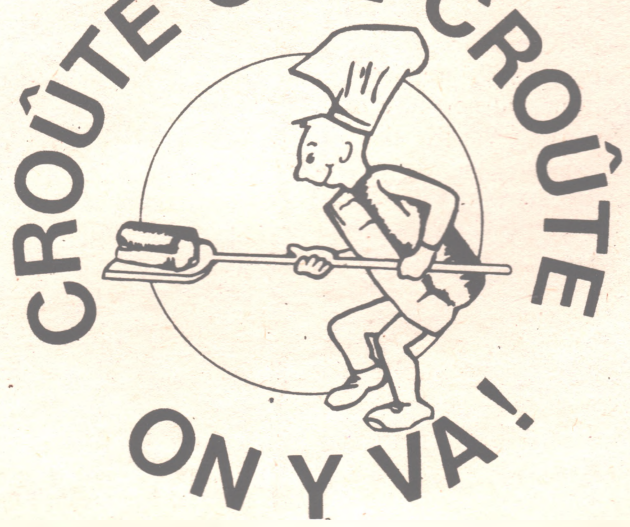
Otto W. Ellmaurer



"View of Lake Memphremagog looking south from Vale Perkins"

acrylic — 24x30

FESTIVAL DU PAIN DE COOKSHIRE INC.



PROGRAM
FRIDAY, JUNE 10TH

P.M.
9:00 Super Evening "Retromanie" with CHLT Radio 63 with host Maryo Bellemare.

SATURDAY, JUNE 11TH

A.M.
10:00 Modeling Contest for kids 5 to 12 years old.
11:00 "La Malle a Pain" puppet show for kids by Clair and Rene.
12:00 Opening of all Stands (70 craftsmen).

P.M.
1:00 Grand 10th Anniversary Parade starts at McDonald Road.
3:00 Official Opening: Baker's products and French Toast tasting.
3:30 Folk Show: Solange Tessier and Nouvel Horizon (3:30 to 6:00 p.m.).
4:00 Musical Gala by The Quebec Fiddler Association (4:00 to 6:00 p.m.).
8:00 Visit to all Stands.
8:30 Musical Show with The Gold Star Band (in the big top).
9:00 Folk Music Evening (Denis Cote on
11:30 accordion and folk group "La Releve Beauceronne".
Super 10th Anniversary Fireworks show.

No Parking on Main Street on Saturday and Sunday.
Large paying parking area.

André Auto Electrique
Superior Muffler Systems
20 Main St. Cookshire
875-3381

SUNDAY, JUNE 12TH

A.M.
9:00 Opening of Stands. French Toast breakfast. Demonstration of bread baking.
10:30 Open Air Mass.
11:30 Registration for many games.
Puppet show for kids by Clair and Rene.

P.M.
12:30 Opening of Games: Karate show, flour blowing contest, surprise game, etc.
Prize Awards: bread flavour.
12:30 Visit of All Stands.
1:00 Provincial Bread Slicing Contest at mobile stand.
1:30 Big Top: folk show with Solange Tessier and the group "Horizon" (1:30 to 6:00).
3:30 Amateur Program at mobile stand with Rosaire Roy (3:30 to 6:00).
6:00 Prize Awards for Games.
7:00 Super Special Festival Show with Denis Cote and folk group La Releve Beauceronne.
11:00 Closing of Festival '83. Rendez-vous in '84 for the 11th edition.

GM
Cookshire Automobile Ltée
505 PRINCIPALE
COOKSHIRE
TÉL.: 819/875-3346
PONTIAC
BUICK
GMC

GRONDIN TURCOTTE & GOSSELIN
Notaires - Notaries
Conseillers juridiques - Title Attorneys
189 St-Jacques
East Angus, Qué. J0B 1R0 (819) 832-2497
80 est, Principale
Cookshire, Qué. J0B 1M0 (819) 875-3307
Assignees of the records of Mtre. Laurent Dumont and Mtre. Emile Larochelle notary.

ASSURANCE
LIONEL H. POPE
INSURANCE INC.
875-3784 and 875-5121
Roma Croteau - res. 875-3276
402 Craig St. S.
Cookshire J0B 1M0

CookshireTex
390, RUE PRINCIPALE
COOKSHIRE, QUÉ. J0B 1M0
Wool Manufacturers of All Kinds
TÉL.: (819) 875-3338

Alain Desaulnier & Robert Joyal
Pharmacists
250 Principal Cookshire **875-3344**
PHARMACISTS

Restaurant Chez Paulo
DAILY SPECIALS
675 Principale Cookshire
875-3782
J.G. Laflotte—Prop.

L. LACHANCE & ASSOCIÉS INC.
Fernand Royer, C.D'a. Ass.
222, rue Principale est Cookshire Tél. (819) 875-3291

Magasin Général
Hardware—Unitotal
40 Railroad St. Cookshire
875-3103

Lanterne Verte
Italian Spaghetti, Bar B.Q. Chicken
365 Principale Cookshire
875-3147

RO-NA
RENOVATION CENTRE
45 Craig St. Cookshire

W. Kerr & Sons
Sheet Metal Working
875-3826

Salon Gérard Paul
Hair Stylist for Men
55 Principale Cookshire
875-3116

Société Mutuelle d'Assurance contre l'Incendie de Compton
COOKSHIRE, QUÉ.
Serge St. Laurent
Directeur Général
80 Est Rue Principale
Tel. (819) 875-3384
1945 Belvidere S.
821-2116

Le Corporation de la Ville de Cookshire
Mayor—Jacques Théberge
Counsellors—
Charles Bolduc, Mme. Lucette Migneault, Gaston Roy, Guy Veilleux, Donald MacMillan, Claude Morneau.
Secretary-Treasurer—M. André Croisetière.

Centre Electronique Jean-Guy Prévost—Prop.
Your Electronic Specialist
High Quality but Low Prices
10 Bibeau St. Cookshire
875-3810

STANDISH BROTHERS LTD.
Vegetation Control Specialists
Pesticide Sales
35 Craig St.
Cookshire **875-3387**



Conservation & Nature Notes

by Gladys Mackey Beattie

I don't have to tell anyone that, this year, spring has been later, colder and wetter than normal. Anyone can look out and see overflowing ditches, sodden pastures and fields still waiting for planting. What we must figure out is how to best cope with it. Obviously grumbling and blaming the American and Russian space programs doesn't help much. If you haven't planted all of your garden, try to buy some seeds of early maturing varieties which will grow despite the cool weather. Almost all seed packets now tell how many days it takes for that particular plant to reach maturity. Spinach, broccoli, cauliflower, carrots and peas are some plants that tolerate, and even prefer, cool weather. Beans, tomatoes, cucumbers, peppers and members of the pumpkin/squash families do best in warm soil. There are varieties of even these that have been developed especially for shorter seasons, and they should be used if at all possible.

Cold Weather Gardening

You can creat a micro-climate around your garden by making a solid fence around it. This lets in the sun, while keeping the cooling winds off the plants. A snow fence or even a permanent planting of cedar hedge will increase yields. The hedge will even provide nesting sites for birds that will help control insects. The use of black plastic over seed beds helps to warm the soil, and controls weeds as well. This is an expensive and short-term method, though. If you have lots of space, old car tires work wonders. For example, you can plant one tomato plant in a tire and space six around the outside. The tire can also be filled with as much water as it will hold, and this will help to maintain the warmth overnight. Many other plants such as cucumbers, squash and peppers will do wonders with an old tire. It makes for a strange-looking garden and requires a lot of hand-weeding, but the plants will benefit enormously. Another method of plant protection I have used with great success is to take some old barn boards—any rough lumber will do—and make upside-down troughs over the rows of plants. I leave the tops open approximately three inches. The rough, brown wood draws the warmth and the plants are protected from frost and wind; they seem to do very well in this "brown house". Of course, when the weather gets warm enough (and usually this is about the same time as the plants are poking their heads out of the trough anyway), I remove the boards. I have been able to plant tomatoes out in these troughs on the 24th of May for the past three years with great success, and did not have to cover them for frost or even give them supplemental watering because of the drying effects of the wind. Perhaps if you have some old boards around, you could try this method even with other plants.

This is a good time of the year to make plans for summer holidays. There are many upcoming activities and events related to nature or to our environment.

Seminary of Sherbrooke Exhibition

The Seminary of Sherbrooke is starting the season off right with an exhibition on insects and the environment. Designed to interest people of all ages, this display, entitled "L'Insecte et son Impact sur l'Environnement", will be at the Leon Marcotte Exhibition Center at 222 Frontenac St., Sherbrooke until the 19th of June. (Open 12:30 to 17 o'clock daily, closed Mondays.) Specially guided tours are available by calling 819-562-7505. The Seminary of Sherbrooke is noted for the excellent exhibits it presents, and this one is no exception to that rule.

Vermont Institute Annual

The Vermont Institute of Natural Science is holding its 11th Annual Bird Conference at St. Michael's College in Winooski, Vt. (near Burlington) on the 11th and 12th of June. It is a non-profit group primarily concerned with educating people on nature and birds, and their birds and plants are pretty much the same ones we have. A very full schedule is planned for the two days with workshops on Saturday, and field trips on Sunday. The workshops cover many subjects: Woodlot Management for Nesting Birds; Techniques for Carving Wooden Birds; Nature Writing; Bird Study Techniques in Elementary Schools; Peregrine Falcon Re-introduction; Hawk Watching, and many others. On Sunday, the field trips are on and around Lake Champlain and in local marshes and mountains. Anyone can choose the topics that interest him the most. There is a very reasonable fee to cover costs. Overnight accommodation, rooms, and all meals are included at the College. For more information, or for reservations, call 892-457-2779, Vermont Institute of Natural Sciences, Woodstock, Vt. 05091.

Canadian Nature Federation Conference

Now is a good time to make plans to attend the Canadian Nature Federation Conference. This year it will be held in Sackville, New Brunswick, on August

Continued on page 29

AUBERGE DU RELAIS KNOWLTON

June Menu

MONDAY Lobster $7.50
THURSDAY 16 oz. Rib steak $6.95
FRIDAY Frog's Legs $7.00
SUNDAY Brunch served from 10:30 a.m. to 2 p.m. $6.50

Roast beef, salad bar etc. $6.50
From 5:00 p.m. until closing

THURSDAY EVENING, ENTERTAINMENT

For the best in dining, make reservations at:

243-6136

Knowlton, Qué.



A HONDA FREE FROM

GRANBY 378-8404 ESTRIE TOYOTA INC

YES, WITH THE PURCHASE OF A NEW 1983 TOYOTA TRUCK, 2-WHEEL DRIVE OR 4x4, ESTRIE TOYOTA WILL GIVE YOU A HONDA MOTO.



15328



Insight On Collectibles

by Beverly Musty



Lowell Davis: Success as a Rural Farm Artist

Back To The Farm

Lowell Davis' success as a rural farm artist is documented by more than fifty one-man shows, thirty-five sold-out bronze editions, and representation in the collections of such famous people as the late President Lyndon Johnson, Mrs. John Connally of Texas, newsman Paul Harvey, and sportsman Ted Williams.

Davis lives on a sprawling 1930 Missouri farm in the heart of the Ozark foothills where he paints not only what he sees, but what he remembers from his childhood—self-sufficient farms, country churches, corn cribs, privies, and so on.



"Waiting For His Master" 4" high

Wearing his traditional farm clothes (overalls, flannel shirt, suspenders, John Deere hat, and on special occasions, a tie), Davis represents a glimpse of the simple rural life that many people feel has vanished. Lowell Davis wants you to pause and reflect on the way our families once lived. He wants you to take the time to smell the roses or maybe even the cows.... to rediscover a pride in our heritage.

Because few people can afford to purchase his paintings, Davis has worked closely with Schmid to transform his rural farm life art into Schmid Sculptured Porcelain figurines, bells, collector plates and lithographs.



"Plum Tuckered Out"

Schmid Sculptured Porcelain Figurine by Lowell Davis, 4" High Second Edition, Limited Issue of 2,500 Sequentially Numbered.

Visitors to Lowell Davis' farm miss the tail waggin', tongue lickin' greeting of Julie, his faithful hound. The spirited Julie once bounded from the front porch to announce every friend and neighbour with a howl. But now, her days are spent caring for a newborn litter in the barn's hay corner. Poor Julie is so plum tuckered out from the duties of motherhood, she's crawled onto an old soda crate to escape the eager pups.

Schmid Presents Border Fine Arts...

These beautiful and lifelike figurines are created in the heather-covered hills of Scotland. A small, gifted group of artists work diligently at the Border Fine Arts studio, aptly named for its location on the Scottish-English border.

When the studio opened six years ago, it was located in a one-room converted farm building. Now, the small but thriving workshop operates out of three newly constructed buildings and boasts over 100 employees.

The man behind this success story is John Hammond. He studied the porcelain making process for several years, believing that it was possible to perfect a technique which captured the detail formerly lost in the transformation from wax to porcelain. This well-guarded secret has become the basis of success for Border Fine Arts.



"Mouse On An Apple Core"
5½" high

"Lowell is directly involved with each stage of production, from the intricate sculpting of wax models to the artist's subtle blending and application of colours.

The works of rural farm artist Lowell Davis are among the many that are created at Border Fine Arts. Lowell works closely with the artists there to achieve the most accurate interpretations of his art. Lowell is directly involved with each stage of production, from the intricate sculpting of wax models to the artist's subtle blending and application of colours.

All figurines produced by the Border Fine Arts studio show their subject in a natural setting. Whether it is the striking "Pheasant" or the timid "Mouse with Apple", each figurine is ornithologically and mammalogically correct—an outstanding example of the natural beauty of rural life. □

COLLECTOR'S CORNER

New Arrivals:

"Rendez-vous" - Ron Sauber's meeting of Alaina and Taylor. Price: $75.00.

"Siesta" - first in a series by Perillo. (Beautiful Indian Children). Price: $70.00.

"Bengal Tiger" - Perillo's Peaceable Kingdom Series. Price: $75.00.

"The Sioux" - first in a series of three War Ponies by Perillo. Price: $95.00. Since we are the authorized Perillo dealer for Quebec, we now have his new Chieftain Busts. These match his sold-out Chieftain plates.

For those of you who were delighted with **"Hog Heaven"**, you're in for another treat, **"Frog Heaven"**.

Norman Rockwell's third **"Stockbridge in Winter"** plate has arrived. Price: $70.00.

The 9th Dali plate, **"Le Pont Alexandre"** is issuing at $43.20.

If you have regretted missing rockwell's **Toymaker**, then don't miss a new series, **"Rockwell's Light Campaign"** sponsored by the Rockwell Society. The first plate, **"The Room That Light Made"**, will issue at $29.50.

"Gossiping in the Alcove" is expected this week. This is the sixth plate in **"Rediscovered Women"**. There are 12 plates in the series.

Two motorhomes loaded with club members and plates will be leaving The Mystery Spot on Friday, June 10 for the fourth annual Plate Fair which will be held in Toronto. I'll give you a good report on it when we return. □

Continued from page 27

11th to 14th. This is being hosted by the New Brunswick Federation of Naturalists. There are over 20 field trips and tours planned to acquaint you with the birds, beasts and plant life of maritime habitats. Included are workshops on photography, lobster boils, clam bakes, and the association's general meeting. Mount Allison University will provide accommodations including meals at a very special rate. (One night's accommodation plus three meals is $25.) Day care services and a youth program for children aged 6 to 12 will also be available for a small charge. If your summer plans include a trip east, perhaps you should check into this detailed program. A holiday is always so much better when you make some new acquaintances and learn more about a region than the average tourist.

For more information, call or write Canadian Nature Federation Conference 1983, R.R. 2, Mary's Point Road, Albert, New Brunswick. E0A 1A0. Telephone 506-882-2100.

Our local bird and nature clubs also have very busy schedules planned. By participating in their activities, you can learn more about nature, and how man has changed the balance of things. These outings are usually free and anyone interested is welcome to attend. Qualified persons are usually in charge of the outings, so it is a good place to ask questions and learn.

. The St. Francis Valley Naturalists Club will hold its last spring outing on June 4th and 5th. This is a birding trip to the Connecticut Lakes of New Hampshire. Motel accommodations are available locally, as well as camping facilities for a modest fee. For more information, call 562-2279.

The Société de Loisir Ornithologique de L'Estrie has several outings planned for this month. On June 18th and 19th, there is a hike planned at Mount Orford Park. For more information, call Laurent Peloquin at 566-8882.

A birding and mountain climbing expedition will be held on June 25th at Ham Mountain. Nesting birds will be observed during the climb, which is not very difficult. (It is also interesting to note the changes in vegetation as one ascends.) Meet at 6 a.m. in the parking lot at the Galeries Quatre Saisons in Sherbrooke. For more information, phone Yves Bachand at 567-0434.

If you have any news or upcoming events that will be of interest to other readers of this column, send them in to **The Sun**. □

AGRICULTURAL FAIRS

JUNE		
	06-12	Chicoutimi
	08-12	Ormstown
	08-12	Richelieu at Sorel
	14-19	District of Drummond at Drummondville
	16-19	Argenteuil at Lachute
JULY		
	05-10	District of Mauricie at Saint-Barnabé North
	07-10	Rouville at Rougemont
	13-17	Papineau at Papineauville
	15-17	Verchères at Calixa-Lavallée.
	19-24	Portneuf at Deschambault
	20-24	District of Joliette at Berthierville
	22-31	District of Saint-Hyacinthe at Saint-Hyacinthe
	26-31	Riviere-du-Loup at l'Isle-Verte
	29-07 / 08	Trois-Rivières.
AUGUST		
	02-07	District of Rimouski at Rimouski
	03-07	District of Megantic at Thetford-Mines
	04-07	Compton at Cookshire *
	08-14	District of Arthabaska at Victoriaville
	09-14	Kamouraska at Saint-Pascal
	09-14	Lotbinière at Saint-Agapit
	09-14	Missisquoi at Bedford *
	10-14	Saint-Sebastien
	11-14	Huntingdon div. "A" at Huntingdon
	11-14	Temiscamingue at Saint-Bruno-de-Guigues
	12-21	Sherbrooke
	15-21	District of Montmagny at Montmagny
	15-21	Saint-Honoré
	16-21	Saint-Félicien
	18-21	Abitibi at Amos
	25-28	Stanstead at Ayer's Cliff *
	24-05 / 09	Quebec Provincial
SEPTEMBER		
	01-05	District of Pontiac at Shawville
	03-05	Brome *
	03-05	Soulanges at Côteau-du-Lac
	08-11	Richmond *
OCTOBER		
	28-06 / 11	International Exhibition of Agriculture at Montreal
NOVEMBER		
	10-19	Royal Agricultural Winter Fair at Toronto

**Look for The Townships Sun booth at these fairs.*

Answering an Ad?

The Townships Sun

Say you saw it in THE SUN!

GIBBS & TAYLOR
INSURANCE ASSURANCES
Danville 20 Principale C.P. 750 J0A 1A0 (819) 839-2701
Richmond 239 Main C.P. 250 J0B 2H0 (819) 826-2680
Knowlton 30 Lakeside C.P. 479 J0E 1V0 (514) 243-0455

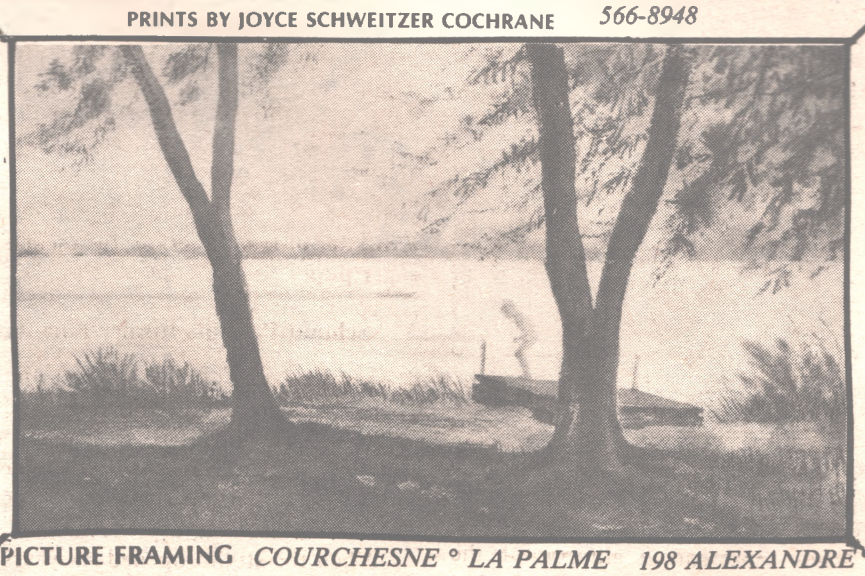
BARGAIN BRITAIN
starting from $538.00
AGENCE DE VOYAGE TRANS-MONDE INC.
263-5444
Manager: Gwen O'Donoughue
102 ALBERT, PLAZA COWANSVILLE COWANSVILLE, QUE.
Quebec Licensee

futon
THE PERFECT BLEND OF EAST AND WEST



DISCOVER THE FUTON
The perfect blend of east and west. A Futon is a traditional
fied to suit Western needs.
* Handmade, 100 percent cotton, 6" thick to provide firm support to the spinal column.
* It's light, easily transportable, versatile, converted by a simple folding from mattress to a sofa.
Single $100.00 Double $120.00
Queen $140.00
Cushions - 24x27x3 $20.00
Protective cotton covers available
Custom made wooden bed frames
pine sieza benches for meditation $25.
for more information call: 514-292-3751
FOREST FARM, R.R. 4, Dunkin, P.Q. J0E 1X0

PRINTS BY JOYCE SCHWEITZER COCHRANE 566-8948



PICTURE FRAMING COURCHESNE ° LA PALME 198 ALEXANDRE

J.N. Boisvert & Fils
ARTICLES DE CUIR ET DE VOYAGE • CADEAUX • ÉQUITATION
LUGGAGE AND LEATHER GOODS • GIFTS • TACK SHOP
TACK SHOP

boots - helmets
saddles
Service is our tradition
FOR THAT
SPECIAL GIFT, Pottery
Figurines
Brass
Copperware
Handbags
Luggage
Change purses
Umbrellas
5 King W. Sherbrooke, 562-0938

The Townships Sun
Come see us for:
Business Cards
Posters
Flyers
Calendars
Pamphlets
Books
We'll do them all for you!

The HOMESTEAD
3905, Rte 147 - R.R. 2 - Lennoxville, Que. J1M 2A3
THE HOMESTEAD IS PROUD TO PRESENT
THE SCHMID SCULPTURED
PORCELAIN FIGURINES BY
LOWELL DAVIS.




(819) 569-2671
• Figurines
• Collector Plates
• Lithographs
Bev & Henry Musty
• Original Art
• Bone China
• Music Boxes



George—a three-year-old Simmental bull, weighing in at 2,550 pounds.

Simmentals

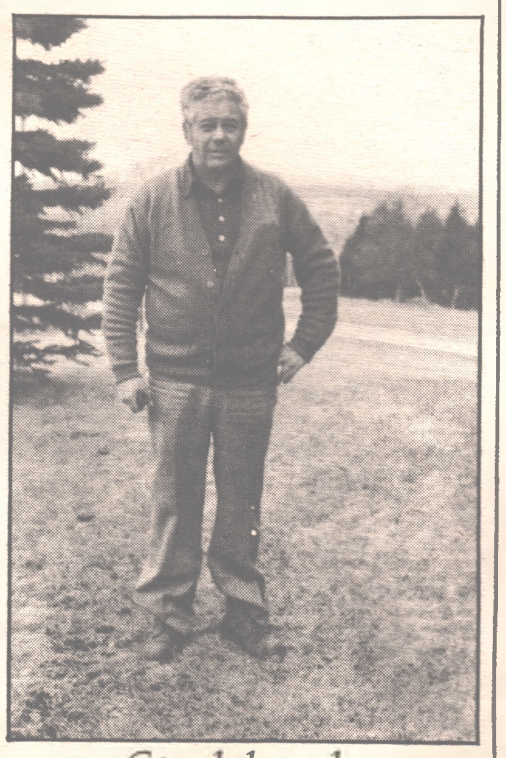
photos and text by Gillian Lortie

I would like to introduce you to George. He is BIG, weighs 2,550 lbs., has a white face and curly hair, and is a three-year-old Simmental bull. Dick Stoddard of Waterloo is George's owner, and when he was asked "Why Simmentals?", this was his reply:

"At the time (1974), they seemed the most promising breed of the so-called 'exotics', and our choice obviously was correct as they have surpassed by great numbers any and every breed being imported since that time. They were chosen by us for the right reasons: mainly structure, milk-producing ability, mothering, docility, fertility and, of course, marketability."

In 1967, a group of cattlemen imported the first Simmental bull into Canada. As of April, 1983, there are 30,000 registered members of the Canadian Simmental Association.

Why the popularity? Simmental cattle originated in Switzerland during the middle ages. They are now found extensively all over Europe, also in Russia, South America and South Africa; the breed is hardy and adaptable to all conditions. They have an unusually fast rate of growth. Whether one is raising cattle for breeding purposes or as suppliers to feedlot operators, Simmentals have the characteristics necessary to make this type of farm activity profitable; first, Simmentals drop calves of 83 to 91 lbs. weight, and second, they produce a generous supply of very rich milk (4.8 to 5.4 b.f.). The combination of these two factors produces calves which show an average gain of 3.25 to 3.5 lbs. daily, so that at six months of age, calves weigh an impressive 100 lbs. more than the average beef calf.



~ Stoddard ~

The potential is enormous for oversea exports, the big U.S.A. market, and even the tanning industry.

Operators of feedlots have proven that Simmentals, or Simmental cross-breeds, have a characteristically fast growth rate, gaining up to 28,000 lbs., with 59 percent usable live weight. Their long, straight backs and heavy muscling indicate a high percentage of choice cuts. The meat is of high quality, and being very lean, it is welcome at the market-place.

Because of their recent popularity, there is a great demand for good breeding stock. Simmentals cross-breed readily with English and Scottish beef breeds such as Hereford, Aberdeen Angus and Shorthorn, as well as the breeds known as "exotic", such as Brahmin, Charolais, and Chianina.

Mike McCormick of West Bolton was the first in the Eastern Townships to invest in Simmentals. In 1973, he purchased three Austrian Simmental heifers from Ireland (at a cost of nearly $100,000). To quote Mr. McCormick:

"My respect for Irish cattlemen, and the recent research they have done, led me to believe that, for our climate, the best user of nutrition to grow muscle



protein is the Simmental. Also, as farmers are traditionally loyal to their present breed of cattle, even the fact that Simmentals look like Herefords adds to their marketability."

Mr. McCormick believes that the province of Quebec could become a great beef-producing area if the government would accord range rights on unused land, freeing cultivated land for grain and hay production. The potential is enormous for oversea exports, the big U.S.A. market, and even the tanning industry. However, back to the present...

The Canadian Simmental Association was incorporated in 1968. To date, there are 75,400 full-blood and purebred cattle registered, and 151,300 percentage cattle. Polled Simmentals are so noted in the registry, after veterinarian and progeny verification.

Simmental cattle are definitely a breed of the future. More information can be obtained from the following addresses:

Canadian Simmental Association
4101, 19th Street N.E., no. 13
Calgary, Alberta
T2E 7C4
Tel: 403-230-1831
or
Quebec Simmental Association
479 Rte. Nationale
St. Augustin, 138
Co. Portneuf, Quebec
G0A 3E0
Tel: 418-878-2053 (evenings) □

ALLIS-CHALMERS



EQUIPEMENTS AGRICOLES
117426
CANADA INC.

ALLIS-CHALMERS
TRACTOR PROGRAM GUIDE
SECOND QUARTER, 1983

EFFECTIVE DATES:
April 4 through July 1, 1983

ELIGIBLE UNITS:
All new 6140, 5050, 6060, 6080,
8000 Series, 4W Series, 7580 and 8550.

Customer's choice of the following:

1. 9.9% Farm Finance Lease* for 60 months.**
OR
2. 9.75% APR financing for up to 48 months.**
OR
3. 11.0% APR financing for up to 60 months**
OR
4. TPD Waiver until February 1, 1984.**

*Rental payments include a money cost equivalent to a 9.9% A.P.R.
**When financed through Allis-Chalmers.



LAWN AND GARDEN EQUIPMENT
PROGRAM NOT APPLICABLE TO LAWN AND GARDEN EQUIPMENT.
34 RUE NORD
WATERLOO, QUE. J0E 2N0 TEL. (514) 539-2807

Write to: Micro-Ami Inc.
P.O. Box 555
Valleyfield, Qué.
J6S 5N6

MICRO-AMI
SUMMER COMPUTER PROGRAMS
AT WESTON SCHOOL

MICROCOMPUTER SKILLS FOR TEACHERS

A special 30-hour program for teachers is being offered each of the last two weeks in August. This program will combine theoretical and "hands on" instruction for half the day, with some practical teaching of children and other half. Participants learn how to plan (flowchart), trace, write, edit and save programs in BASIC or LOGO.

Topics for discussion include:
* software evaluation
* computer literacy
* Computer Aided Instruction
* problem solving
* teaching logical thinking
* creating learning materials
* class management
* available resources

CLASSES LIMITED TO 8 PARTICIPANTS, ONE PER MACHINE.

LOCATION:
Weston School
12 Ballantyne S.
Montreal West

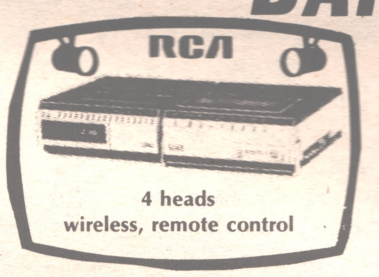
TUITION: **$200**

FOR FURTHER INFORMATION AND REGISTRATION FORMS,

PHONE 694-1189 (Days) *OR* **1-829-3625 (Evenings)**
(514) 829-3625

** COURSES ALSO AVAILABLE FOR CHILDREN, IN LOGO OR BASIC*

VIDEO BARGAIN



RCA
4 heads
wireless, remote control



RCA
$575
8 hours continuous taping
3 speed

CARTE DE MEMBRE CLUB VIDEOTECH
Free membership card with VCR purchase
save 50% on rental
½ prix



RCA CAMERA
$795
zoom lense
ultra light camera
6:1, electronic eye

SOME UNBELIEVABLE VALUES
AT LOW PRICES

VIDEOTECH Inc
910 King W 569-9963

Museums.....

MUSEUMS IN THE EASTERN TOWNSHIPS

ASBESTOS
Mineralogical and Mining History Museum

BEEBE
Beebe Museum

COATICOOK
Beaulne Museum

COMPTON
Louis S. St-Laurent National Historical Park

DRUMMONDVILLE
Drummond Gallery

EATON CORNER
Compton County Museum

KNOWLTON
Brome County Historical Museum

LENNOXVILLE
Lennoxville-Ascot Historical Society Museum

MELBOURNE
Museum of the Richmond County Historical Society

RICHMOND
Denison's Mill

SHERBROOKE
Sherbrooke Seminary Museum
Léon Marcotte Gallery
Point de Vue Gallery
Gallery of the East Sherbrooke
Caisse Populaire
Cultural Centre Gallery

STANBRIDGE EAST
Missisquoi Museum

SUTTON
Sutton Museum

THETFORD MINES
Mineral and Mining Museum of the Asbestos Region

ULVERTON
Blanchette Mill

VALCOURT
Yvonne L. Bombardier Cultural Centre Gallery

WATERLOO
Quebec Hunting Museum

BEAULNE MUSEUM

96 Union Street, Coaticook

The magnificent Norton residence with its superb woodwork is now home to the museum's collections. Special exhibitions on antique clothing and textiles, as well as on folk arts, make the Musée Beaulne well worth a detour.

Open from May 15 to September 15, daily 11 am to 5 pm.
September 15 to May 15, Wednesday to Sunday, 1 pm to 4 pm.
Admission: Adults - $1.50, students and children - $1.00.
Special arrangements for groups [819] *849-6560*
Archives room for consultation

BEEBE MUSEUM

Located on Main Street in Beebe, route 247 North.

Near the border between the United States and Canada, the Beebe Museum's two buildings preserve the flavour of this area's peculiar situation. The old school in Beebe boasts excellent collections of Victoriana, clothing and toys. Don't miss the Struthers Military Room with its array of artifacts and uniforms from the two World Wars. A barn in Rock Island shelters in its stalls a variety of objects from earlier times: a retired post office, the sacristry from the now-demolished Cassville church, numerous carriages and farm equipment. Take a day to explore the unique and scenic border area.

Open from June to September, daily 11 am to 4 pm.
Admission: free
Archives room for consultation

BLANCHETTE MILL

Located on Porter Road, access from route 243 in Ulverton via Moodey Road.

The faithfully reconstructed woolen mill stands as a monument to this important industry as well as to classic architectural design. The mill's exhibits are housed in the former workshops and overlook a picturesque pond and river.

Opening in Summer 1983.

J.A. BOMBARDIER MUSEUM

1000 J.A. Bombardier Ave., Valcourt

The "ski-doo", developed by Québec's own inventor, J.A. Bombardier, has changed the pace of life in the North. Learn how Bombardier worked from his first experimental models to create an internationally acclaimed industry.

Open from Monday to Friday 9 am to 12 pm, 1 pm to 4:30 pm.
Saturday and Sunday 1 pm to 4:30 pm.
Admission: free.

BROME COUNTY HISTORICAL MUSEUM

Located on Lakeside Road in Knowlton, route 243 North.

Established in 1903, this museum has safeguarded its pioneer acquisitions in four buildings: the former Knowlton Academy and the fire station, the Confederation Building containing the archives, and the nearby Tibbits Hill school. Experience life near the turn of the century with a tour of the museum's excellent collections of clothes, quilts and everyday paraphernalia. Highlights remain the "Pioneer Room" and the rare W.W.I vintage Fokker DVII airplane. The Tibbits Hill School poignantly recalls the days of the one-room schoolhouse. Do acquaint yourself with the Brome County of yesteryear at this remarkable museum.

Open from June 1 to September 30, Monday to Saturday 10 am to 5 pm, Sunday 11 am to 5 pm.
Archives centre open year-round by appointment [514] *243-6782*
Admission: Adults - $1.50, students and children - $0.75

COMPTON COUNTY MUSEUM

Located on route 253 South in Eaton Corner

In the peaceful village of Eaton Corner stand two historical monuments, the Congregational Church and the Eaton Academy, which contain the museum's collections of local history and happenings: Indian relics, memorabilia from the first Gaelic settlers, home furnishings from bygone days. See how a late County resident used to drive nails through glass without breaking it, and more...

Open from May 1 to October 31, 9 am to 12 pm, 1 pm to 5 pm.
Flexible schedule for groups [819] *875-3600.*
Admission: free
Archives room for consultation.

DENISON'S MILL

Located southwest of Danville, access from route 116.

The striking mill built in 1850 was declared an historical monument in 1973. The original workings of the mill have been restored and testify to the lifestyle and industriousness of the area's first settlers.

Open June 24 through Labour Day, 1 pm to 5 pm, closed Monday.
Admission: Adults - $1.00, children - $0.50.

LENNOXVILLE-ASCOT

Located at the corner of Main and Belvidere Streets in Lennoxville.

The generations-long heritage of Lennoxville and Ascot has left its treasures. Superior thematic exhibitions offer a view of those decades.

Open Wednesday and Sunday afternoon in July and August.
Admission: free.
Archives room for consultation.

HISTORICAL SOCIETY MUSEUM LOUIS S. ST-LAURENT

Located on Main Street in Compton, route 147 South.

The renovated St-Laurent family property—home, general store and warehouse—recreates the childhood years of Canada's former Prime Minister Louis S. St-Laurent (1948-57). An audio-visual presentation guides you back through the life and times of St-Laurent in this extraordinary national park.

Open from mid-May to mid-October, Monday to Friday 10 am to 12 am, 1 pm to 5 pm. Saturday and Sunday 10 am to 5 pm



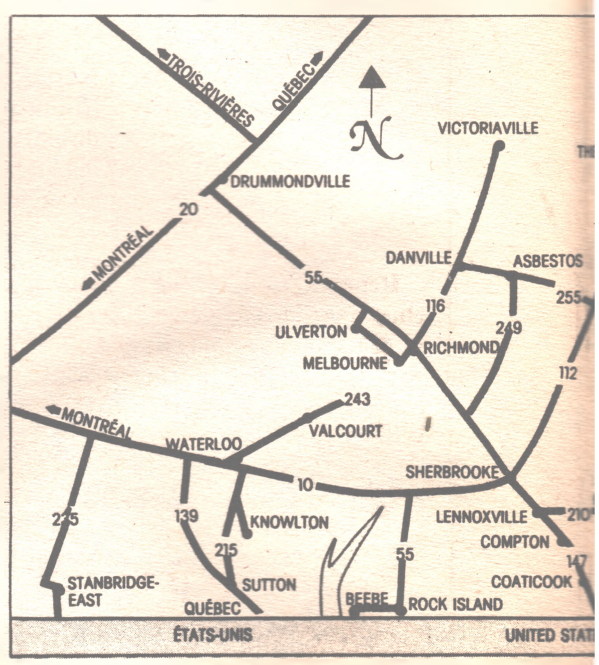
Out-of-season, by reservation only, Wednesday to Sunday [819] *835-9222*
Admission: free

NATIONAL HISTORICAL PARK MISSISQUOI MUSEUM

Located on Main Street in Stanbridge East, access from route 202 South

Stanbridge East reflects today its Loyalist legacy and retains the tranquil atmosphere of the late 1800's. Life in that period is preserved in the museum's three buildings: Bill's Barn with its agricultural equipment of yesteryear, the wonderful Hodge's General Store stocked with original merchandise, and the Cornell Mill, an antique grist mill, home to the museum's collections on past life, art and furnishings. A "mini-village" at the mill with stores, workshops and a school leaves a lasting impression.

Open from the last Sunday in May to the second Sunday in October, daily 10 am to 5 pm





ssion: Adults - $1.50, students and en - $0.75
ıte-controlled archives room for ltation year-round by appointment 248-3153

NERALOGICAL AND MINING TORY MUSEUM OF ASBESTOS

.etendre Street, Asbestos
ral collectors will delight in the um's mineral site near the asbestos of this geologically rich area. The um also exhibits mineral collec-, photos and documents on the long y of mining at the Jeffrey Pit.
daily from June 24 to Labour 10 am to 5 pm
)f-season: Monday to Friday, 10 5 pm
)le schedule for groups [819] 879-

ssion: free



Reprints of this brochure are available at your local museum or write Le Conseil de la Culture de l'Estrie, 138 Wellington North, Sherbrooke.

MINERALOGICAL AND MINING MUSEUM OF THE ASBESTOS REGION

671 Smith Boul. South [route 112], Thetford Mines
The exotic "sand rose" is one of the fascinating minerals in this museum's fine collection. Explore the complex characteristics of minerals at the "minérathèque", an audio-visual presentation, or view a film on asbestos mining and manufacture. Also enjoy exhibitions by local artists or on topics of regional interest.
Open from February to December, Tuesday to Friday 10 am to 12 pm, 1:30 pm to 5 pm. Saturday and Sunday 1 pm to 5 pm.
Admission: Adults - $1.00, Under 18 - $0.50, Under 10 with adult - free.
Special arrangements for groups [418] 335-2123

QUEBEC HUNTING MUSEUM

Located on the Chemin du Camping Road [route 243 South], 4 km from downtown Waterloo
Discover the excitement of the hunt at North America's only museum dedicated to this popular sport. Unusual historical displays in the museum's exhibit building and a wide range of activities on the grounds will make your visit a hit. Tired? Then relax in the museum's wild game restaurant before continuing on...
Opening June 24, 1983

MUSEUM OF THE RICHMOND COUNTY HISTORICAL SOCIETY

Located on route 243 in Melbourne, access from route 55, exit 243
On the banks of the St. Francis River a century-old farmhouse presents life in a typical household of the period. Annual exhibitions of quilts and antique cars are not to be missed.
Open June: Sunday 2 pm to 5 pm
July and August: Wednesday to Sunday 2 pm to 5 pm
September: Sunday 2 pm to 5 pm
Admission: $0.50
Archives room for consultation

SHERBROOKE SEMINARY MUSEUM

195 Marquette Street, Sherbrook.
A veritable storehouse of over 80,000 intriguing items in natural sciences, art, history and culture. The mysterious origins of the "Phoenician Stones" found near Bromptonville tantalize the curious and the museum's collection of stuffed mammals and birds captivates even the youngest visitor...
Open Tuesday, Wednesday and Thursday 9 am to 4 pm, Sunday 12:30 pm to 4:30 pm.
Admission: Adults - $1.00, students - $0.50.
Special arrangements for groups [819] 563-2050.

SUTTON MUSEUM

Located at the corner of Mountain and Main Streets in Sutton.
Formerly an important CPR junction, the community has maintained an interest in the development of communications. Unique collections of antique telephones, telegraphs, radios and televisions are found in the "Communications Hall of Fame".
Open daily in Summer 1983.
Admission: Adults - $1.50, students and children - $0.50.

MANOIR TRENT

Located in the Parc des Voltigeurs, access from autoroute 20, exit 181.
Historical monument and site, the magnificent stone manor house was built in 1838 by George Norris Trent. Now part of the Parc des Voltigeurs, a camping and recreation complex, the Manoir Trent remains as an imposing example of early Québec architecture. Local craftsmen present their skills and wares, adding to the attraction of this remarkable manor.
Open from June 1 to Labour Day, Tuesday to Sunday 9:30 am to 4:30 pm.
Admission: Adults - $2.00, children - $1.00, family - $5.00.

LE VILLAGE QUEBECOIS D'ANTAN

Located a few km from Drummondville, access from autoroute 20, exit 181.
This village on the banks of the St. Francis river recreates a "québécois" community between 1840 - 1910. Sixty-five buildings have been relocated or reconstructed and bustle with the former occupations of past residents as the Village's staff become your hosts. Take a step into the Village and move back in history on an enjoyable learning adventure. Do reserve a day to explore the Village and enrich your understanding of the past.
Open from June 1 to Labour Day, Tuesday to Sunday 10 am to 5 pm.
Admission: Regular - $5.00, 3-17 years - $3.00, family [max. 5 persons] - $13.00.
Special arrangements for groups [819] 478-1441.

LE PRISME

A mineralogy gallery at the Skinner and Nadeau store on Wellington St. in Sherbrooke is open daily from 9 to 5:30 free of charge. It is reputed to be the first of its kind in Canada.

By Jill Gyorgy for the Heritage Committee of le Conseil de la Culture de l'Estrie



Tales of the Townships
by Bernard Epps
Twelve true and exciting stories from the past!
SUN BOOKS
Box 28, Lennoxville, Quebec
J1M 1Z3
$5.50
$5.50
PLEASE SEND ME
____ Tales of the Townships
at $5.50 each
Add $1.00 for postage & handling.
Name _____
Address _____
_____ Postal code: _____



AGRI-CULTURE:



Aerial Spraying: We all get the Drift

by Joe Smillie

On economic grounds alone, there is a great deal of uncertainty in the scientific and technological community about the cost and benefit of these chemical programs. Moreover, the fear of economic loss is a powerful force—"money doesn't talk, it swears."

The greatest controversy lies in the debate about the threat posed to human health by these chemicals. Once again, medical science circles are divided in their opinions. Some say that there is no proven connection between spray chemicals and human ailments; others claim a discernible link between toxic pesticides and specific diseases.

The debate may never end because the legal / scientific community is governed by a format that issues from the "innocent until proven guilty" basis of court room precedure. This diction may work well for criminal law, but in the realm of environmental and medical jurisprudence, it is nonsense. It becomes a "make it to the door" toxicology; that is, if one is not killed or damaged outright by contact with toxic chemicals, it is up to the plaintiff to prove that it was that contact—not anything else—that produced the effect. Most "evidence" becomes circumstantial and dubious in this context.

We must step back from court room logic and look at the question with some common (or is it uncommon) sense. Ecology, the study of the relationships in the global web of life, provides that common sense. The premise of ecology is simple; everything is connected to everything, everything must go somewhere, and there is no such thing as a free lunch. From an ecological standpoint, the use of toxic chemicals will eventually cause harm to the forests, to animal life, and to humans. It is not usually direct; it may be sub-clinical and it probably will be genetic. But in whatever form the side-effects eventually appear, they will not be beneficial. The chemical D.D.T. has been found in polar bears, but they were not sprayed.

Aerial spraying is especially insidious. In spite of numerous spray additives, sprayer technology, pilot skill, and wind monitors, the drift of spray materials is inevitable. This ensures that toxic chemicals will move through the eco-system even faster than if applied from the land. Some chemicals may possibly degrade when moving through the soil as they are carried by water flow. Even this inadequate filtering mechanism is bypassed when aerial spray materials are carried by wind and water to drinking water and other kinds of direct human exposure. Rather than quote scientific studies, government regulations or personal horror stories, it is much easier to cite manufacturer label restrictions to show the dangers involved. If one examines the fine print on an "industrial size" container of brushkiller (24-D, 2,4,5 T) or Fenitrothion, the warnings are ominous. They require protective clothing ("to be washed daily") for spray applicators, and restricted areas to be sprayed ("not within 500 yards of watersheds, do not apply where run-off is likely to occur, restrict to isolated areas"). In fact, there is more damning information in the technical literature of chemical companies than any "crazed environmentalist" could possible invent.

There is a great deal of emotional content in the claim that people are being used as guinea pigs in these spray programs, but unfortunately it is true. The Quebec government, as a concession to the objections of the Ministry of the Environment, has funded a health monitoring program for the people living near the areas that will be sprayed. But what will they monitor? Cancer in twenty years? Susceptibility of their children to viral disease? Or just something sensational like birth defects?

Aerial spraying is especially insidious. In spite of numerous spray additives, sprayer technology, pilot skill, and wind monitors, the drift of spray materials is inevitable.

In the past few weeks, newspaper headlines have informed us about the upcoming aerial spraying program for Quebec forests. Over 1.6 million hectares (3.9 million acres) are to be

Centre du
Tapis Couture
Armstrong boutique du couvre-plancher
566-7111
MORE THAN 2000 ROLLS OF RUGS AND LINOLEUM
LINOLEUM $3.95 m²
Ceramic Tiles 99 CENTS [30.48 cm²]
Wallpaper
THE LARGEST WAREHOUSE IN OUR REGION
820 sud, WELLINGTON, SHERBROOKE, QUÉ. • J1H 5E4

PETRO-CANADA
GARAGE DREW SERVICE ENR.
RONALD DREW PROP.
LICENSED MECHANICS ON DUTY
CONTINUED UNTIL JUNE 30TH
FREE CAR WASH WITH EACH OIL PLUS FILTER AND GREASING
FREE BRAKE INSPECTION
PROFESSIONAL CAR WAXING EQUIPMENT
ENGINE SHAMPOO - $15
NEW SERVICE
SMALL ENGINE REPAIR HONDA—YAMAHA—SUZUKI—
MOTORCYCLE TUNE—UP AND REPAIRS
AT MUCH LOWER COST THAN AT DEALERS
215 QUEEN ST. 562-1220

sprayed with spruce budworm insecticides and 22,000 hectares are to be sprayed with defoliant herbicides. Opoents and supporters of this program have presented scientific evidence to back their claims, but most people are eft, as usual, confused about the issue.

The reasons cited for this massive program are economic. Government policy contends that these sprays are needed to save Quebec forests for harvest by pulp and paper companies to protect investment, provide jobs in East Angus, Windsor, Brompton and other owns, and so that you can read this and other papers. Opposition to this program is based on the premise that these oxic chemicals constitute a health hazrd to large numbers of people.

The first argument rages over whether hese measures are indeed economic; hat is, whether they are cost effective. Quebec Forest Pest Management, consider it a proven control which is environmentally safe. The CAN-USA B.T. trials of 1979 and 1980, which involved four provinces including Quebec and two states, issued a lengthy report which concluded that "B.T. is now a credible alternative to chemical pesticides for spruce budworm control and should be recommended especially in environmentally sensitive areas." There is resistance to B.T. from forest managers because it is more difficult to use and slightly more expensive. However, it has proven its worth and is used extensively in California vegetable production and in many forest services; it is being marketed in over ten brand name formulations.

Many people also want the "unemployed" to clear out the hardwood brush in those softwood forest stands.

The whole spray issue is especially unfortunate because there are alternatives to chemical control methods.

t would seem that the history of spruce udworm spraying in New Brunswick ndicates that chemical control is merely simplistic delaying tactic. It may revent massive damage in any one eason, but allows the budworm to naintain its high population rather than eaking and collapsing as is normal in nsect cycles. Thus, spraying creates ninimal but yearly infestation. There is upport for both sides of this economic rgument. While defoliants do initially educe competition in coniferous stands rom deciduous "weed" trees, many ompanies and states have suspended his policy because it is not cost effective n the long-run.

The whole spray issue is especially nfortunate because there are alternaives to chemical control methods. The Quebec government is also "test"-spraying 60,000 hectares with Bacillus Thurngiensis, which is a bacterial toxin pecific to caterpillars (larvae of butterlies and moths). While the Quebec overnment still considers B.T. experiental, most sources, including those in

While manual control is as effective as herbicides, it is more expensive. However, if welfare and U.I.C. payments are deducted, it would turn out to be cheaper. While I personally detest bureaucrat-run make-work projects, perhaps this one could be run properly. If the young welfare recipients showed as much organization in a forest team as they did in their recent battle with the government, it could be a professional job.

Our technocrats are smart but not wise. Our forest technology needs a biological, not chemical, orientation. Chemical control benefits only foreign chemical companies, slowly poisons our environment, and is only marginally effective in the short-run. The public must demand that the government corporate managers develop ecologically acceptable controls. As a personal effort, people should use B.T. themselves for control of cabbage worms, tent caterpillars, spruce budworm and gypsy moth or any other caterpillar (lipidoptera larvae).

N.O.F.A. Annual Conference

On a more positive note, the Ninth nnual Conference and Celebration of ural Life, organized by N.O.F.A., will e held close to the Townships this year Johnson Community College. Johnn is just a half-hour drive south of ewport.

Up to 900 registrants will attend three ays (July 29, 30, 31) of workshops, scussions, films, exhibits, and hands- demonstrations in small farm techques, food and health systems and gricultural issues. Presenters and reource people will include internationally nown agricultural leaders, consultants, search scientists, successful farmers, chnological innovators, and gardeners.

This conference is more than just an formation-gathering weekend. It is imarily a rural cultural event—young d old farmers getting together again discuss the changes of the past year. he group consists of the people who ve built an alternative to the chemical system of farming. Since it is the Ninth Annual, many of the young farmers have children and the children's program is one of the most successful ever seen. This year, the Bread and Puppet Theatre will also entertain. If you are at all interested in alternative agriculture, don't miss it.

After participating in workshops that are the cutting edge of inventive agricultural research, one can either head to the contra or square dances or relax and watch a movie like "Northern Lights", a story of the North Dakota farmers' take-over of the state government as filmed by two grandsons of the leaders of that agricultural movement.

Pre-registration is required. It costs only $35 if registration payment is postmarked by July 1st. Six organic gourmet meals and camping or dorm accommodations are available. For information, contact:

N.O.F.A. Conference,
P.O. Box 10,
West Charleston, Vermont. 05872
Tel: 802-895-4366 □



PETER CHADDOCK

FARRIER

CORRECTIVE SHOEING

TEL. [514] 684-2885

Paysagistes Hollande inc
Gardening
838-4906

VEGETABLE & FLOWER PLANTS

WE HAVE EVERYTHING YOU'LL NEED TO MAKE THIS YEAR'S GARDEN THE BEST EVER!

late cauliflower, broccoli and cabbage available

Holland Gardens
Janice & Ludwig Voggenreiter
R.R. 1 Ayer's Cliff

Les Services Agricoles
EATON VALLEY
Agricultural Services

AGRICULTURAL AND HORTICULTURAL SUPPLIES FOR FARM, GARDEN, ORCHARD, GREENHOUSE AND NURSERY

MINERAL AND LIQUID FERTILIZERS
NATURAL INSECTICIDES
TUNNEL GREENHOUSES

office and store at Birchton, Quebec
MON.-FRI. 9:00-5:00
SAT. 9:00-12:00 [APRIL, MAY, JUNE]

EATON VALLEY
C.P. 25, SAWYERVILLE, QUEBEC 819-875-3676.



JOS WERA INC

PICK YOUR OWN STRAWBERRIES

Jct. Rtes 143-147

Lennoxville

[819] 562-5938

Le vallon du Jardinier INC. Serres et Pépinière

GREENHOUSE AND NURSERY

ALL YOUR GARDENING NEEDS!

SEEDS
VEGETABLE AND FLOWER PLANTS
FERTILIZERS
PESTICIDES

COMPLETE NURSERY

PICK YOUR OWN STRAWBERRIES

WE WILL LANDSCAPE FOR YOU.

211 ANGUS ST. SOUTH 832-3737
EAST ANGUS [opposite the Forest Station]

PLANTS DOWNEY PLANTS

ANNUALS — PERENNIALS

Lewis AND Helen Welcome You!

Organically Grown Plants
We also arrange Pots & Boxes
Rte. 143 S. — LENNOXVILLE — Tel: 563-1200





Photo / Courtesy of Nina Rowell

In the Hop Fields - Mr. Thomas Dorman is the man in his shirt-sleeves in the foreground, and Mrs. Dorman is second on his right. Among the others are Mrs. Enos Allison, Mrs. Jane Parsons, Mrs. Frank Herring, Mrs. Louis Lizotte, Prudence Parsons (standing at the left end of the Hop box), and Mrs. Henry Herring at the extreme right.
This photo was taken in 1894 on the farm of Thomas Dorman, now owned by great-grandson Mr. Chester Smyth.

by Lavina French

Raising Hops

HOPS (or Humulus Lupulus)—plant or vine—can be easily cultivated and started from seedling or cutting. Once established by pruning and training on a trellis, their cultivation is similar to that of grape production. They prove to be somewhat resistant to disease and are repellent to the majority of slugs and bugs. The flowerette contains a very fine seed which is used for medicinal purposes; it has a sedative, nervine or tonic effect and exerts a very soothing influence upon a person. Hops were also extremely effective as a fomentation or poultice, applied warm to parts of the body to relieve pain or inflammation. A pillow stuffed with hops, it is said, will induce sleep when other things have failed. Tincture of Hops or Lupuline, which is the fine yellow powder contained within the flowers or scales of the Hop heads, is an excellent sedative. It is preferable to other brands as it is said to be extremely valuable for the relief of after-birth pains, for use as a sedative in child-birth, or for wakefulness, nervous inquietude, anxiety and delirium tremens. It may be taken freely, without injury, and a tea may be made from the dried heads and used for the same troubles. These were recommendations made in old medical books or written down by doctoring women of the community.

A bag of Hops was usually found drying in the pioneer kitchens of the County as they were used with an accompaniment of grated potatoes in the making of yeast for bread. Every home had a yeast jar set in a cool place; a cup of this mixture added to flour, fat, sugar, salt and water or milk made a most delicious bread. The odour of this bread as it cooled was enough to bring the children running home from school; the sweet scent could be smelled some distance away. But here is a warning: "Always save a bit of yeast or rising in order to start the next batch".

In the late 1800's and up to 1910, Hop raising was one of Compton County's early industries. Hops were of commercial value. Some of the locations where they were produced included: East Clifton - Range 2, lot 27, by Robert Taylor, Joseph Taylor SR., (now, in 1981, René Marquis and Dr. Lowry own it); Maple Leaf, Newport Township, by Mr. Hurd, Mr. Leonard, Mr. Wood at one and half miles north of the New Mexico Bridge on North River; Coaticook, Bishop's Crossing, Dudswell, South Ham, Brookbury, at Messrs. Dorman's and Parson's (Smiths) Knicky-Knocky, Bury.

Hop raising may have started on a small scale in order to furnish the needs of the still at Eaton Corner in the early eighteen hundreds. Then as the century progressed, it became big business which used considerable acreage. The land had to be prepared, the plants set in and cultivated or pruned, then trained on long poles as they grew. Suitable cultivation went on as they grew during the summer. By the first of September, everyone was busy. This gave young boys and girls who had just finished school an opportunity to earn money.

The boys and men would take drays drawn by oxen or horses out to the fields and load them with the long poles pulled from the ground; a sickle cut the plant from its roots. The poles were entwined with the harvested vine. They then went to the farmyard or shed and were unloaded. The girls placed the long poles on long boxes, 54 in. x 21 in. and 27 inches higher according to the producer's liking or the buyer's order. Wearing gloves, they picked the Hops from the vines (which had a tendency to cling, stick and scratch).

There was fun and often romance in the work. The girls had to be on their guard as the poles were changed because a nearby boy would watch his chance to tip them into the Hop box. It was a good way to tease the girls, as well as to pack down the Hops.

Next, the Hops were taken to the drying sheds where they were placed on slatted floors or floors with a canvas bottom. Heat was sent up into the building. (A tobacco drying shed could be used, for example). Fires were kept



Photo / courtesy of Norman Ward

"The Hop house was a wooden building with an upstairs floor of narrow boards set edge-wise about an inch or so apart, and covered with cheesecloth to prevent the Hops from falling through. The Hops were spread out on this in an even, shallow layer, and turned from time to time to ensure uniform drying. On the floor below, a fire was kept burning night and day in a big box stove, with all doors tightly closed to retain and direct the heat to the Hops above.

"As each day's picking was sufficiently dry, it was packed in bales by a hand press and the floor was ready for the next day's picking."

This photo was taken in Sawyerville at the farm of Wendell Ward in 1922.



HOPS

Hops have been under cultivation since the time of the Roman Empire and grown in Europe since the ninth century. Grown extensively in the U.S., England and Germany, it was once an important crop in New York State, Massachusetts, Vermont and Southern Quebec. It is now grown extensively in the Northwestern United States.

It is harvested in late August and early September by cutting vines one yard above the ground and picking the hop cones, which are then immediately dried in kilns for 12 to 20 hours over slats at about 120°F. Bleached to yellow by sulfur fumes then baled in bundles 20 by 22 by 52 inches, weighing 180 to 200 lbs, they are ready for shipment to market.



Gathering The Hoppe

"Cutte them (the Hop staikes) a sunder wyth a sharpe hooke, and wyth a forked staffe take them from the poales."

going continually until the drying process was completed. Then the product was baled and sold to Sherbrooke (where there was a large brewery) or sometimes to Montreal and England. The harvest was best if completed before the hard frosts came. In later years, it was found that the crop had taken a great deal of fertility from the soils.

When the day's work was done, everyone gathered for food, rest and fun. Today, when looking around the countryside, the place with the big house probably used to be the Hop-Farm. It had to have a large house in order to accommodate the extra help needed and to provide a place to prepare the food. Today you may still hear of what good cooks they had to prepare the food for the Hop pickers. A rest was taken as the sun set, then someone would start to play the mouth organ or fiddle. Young toes would start to twinkle and a frolic would begin—dancing, or square-dancing. But the best night of all would be the final night when possibly some participants wouldn't make it home 'til morning. An engagement announcement or two would not be unusual and all would wait for next year's Hop picking. □

Lavina French lives on a farm outside Sawyerville and is a member of the Compton County Historical Society.

PEPINIERE
ABBOTSFORD
NURSERIES
Inc.

Everything that a good gardener needs:



Fruit trees and bushes
Evergreens
Flowering trees and shrubs
Shade trees
Rose bushes [90 varieties]
Seeds and Bulbs

THE LARGEST SELECTION IN THE EASTERN TOWNSHIPS

open 7 days a week

Rt. 112
10 km. west of Granby

master charge VISA

KUBOTA

SUPER SPECIAL

FARM ECONOMIST.



The Kubota M7500DT is proof you don't have to cut down on features to cut back your budget.

Our largest Kubota comes with 16 forward and 4 reverse speeds. Two or four-wheel drive. 72.2 PTO hp. And a water-cooled diesel engine that never needs a tune-up. It's noted for its incredible fuel efficiency and won't shy away from heavy field work in soft sandy loam or mud.

If you want a tractor that can work on a farm and stay on a budget, get a farm economist to help you. Get the M7500DT.

KUBOTA®
TRACTOR CANADA LTD.

R. MALOUIN & FILS INC.

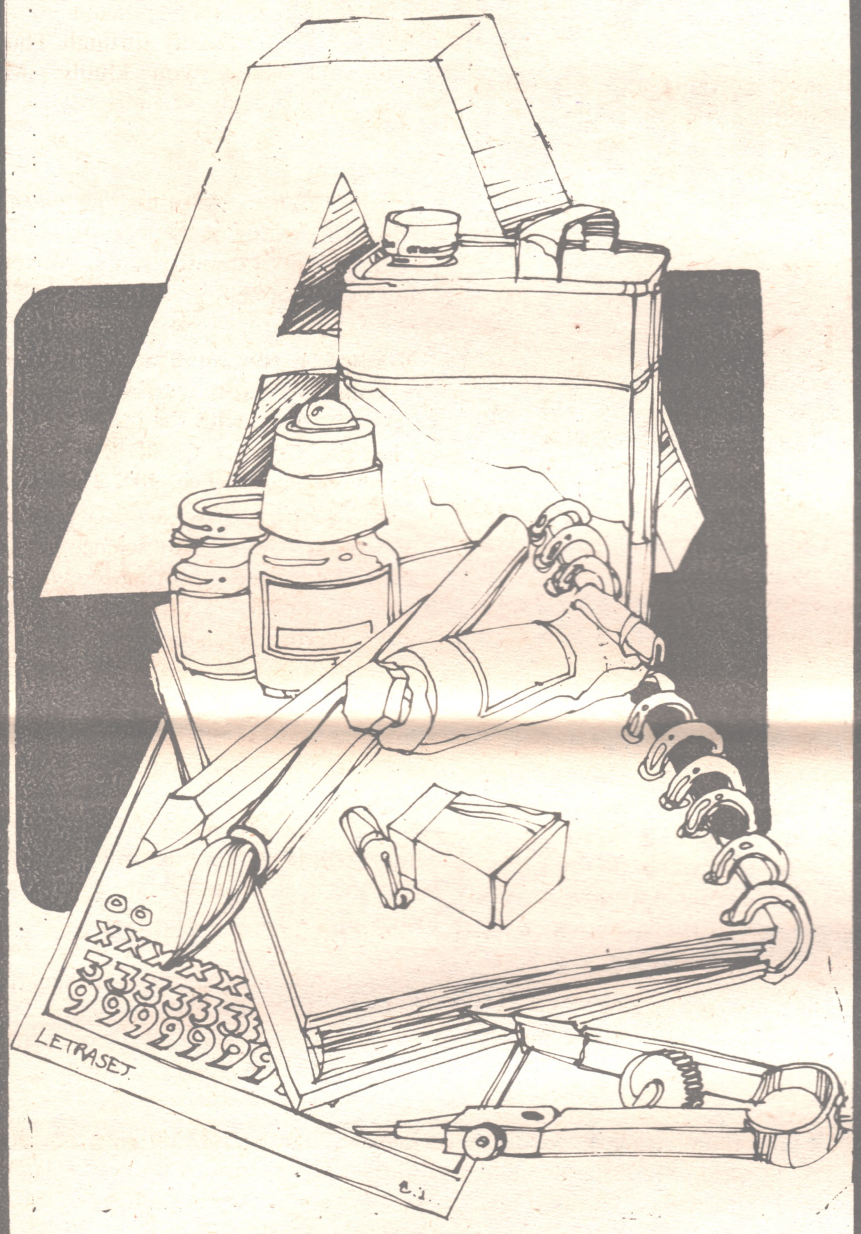
6421 RUE FOSTER—WATERLOO, QUE.

TEL.1-514-539-0494

KUBOTA

ACCU 85

THERE ARE 12 WAYS TO GET A LETRASET PRODUCT MANUAL



UNTIL JUNE 25, 1983

SEE THE LETRASET DISPLAY IN OUR WINDOW

PHONE FOR MORE DETAILS

JUST BUY $25.00 WORTH OF LETRASET PRODUCTS AND YOU'LL RECEIVE A NEW LETRASET PRODUCT MANUAL AT NO ADDITIONAL COST!

Art et Photo
107 Frontenac, Sherbrooke
J1H 1J7 (819) 563-4811

OUR SIMPLE TOOL OF SALE



It is an understood fact. We offer factory discounts, different methods of payment and a huge choice of machines at low prices. But, most important is the way we help you calculate the best price possible on a new Massey-Ferguson Farm machine. A well-sharpened pencil helps us to prove to you that you are getting the best buy!

Big Factory Savings
Our pencils are ready to calculate the Massey-Ferguson factory discounts.

Other Options
Our pencils are again ready to help you calculate other options that are available to you on the purchase of a new Massey-Ferguson machine.

DON'T DELAY - COME IN AND SEE US!

OUR PENCILS ARE SHARPENED AND READY.

MF Massey Ferguson



MASSEY-FERGUSON.

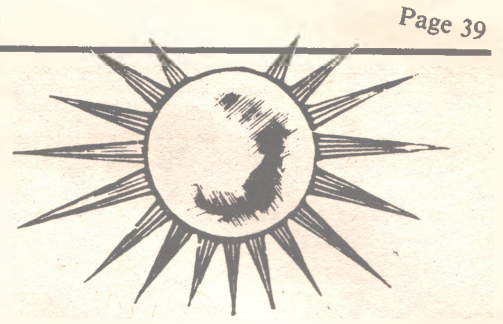
BUILT FOR PROFESSIONALS.

PAUL SIMONEAU INC.
1261 King Street East, Sherbrooke,
Tel: 563-4343

MF Massey Ferguson

24 HR. BREAKDOWN SERVICE

free! [Commercial ads excepted] want ads



•FOR SALE•

One thermopane window, 63''x63'' with cedar frame. Also wish to buy a child's wagon! Call 884-5984 or 569-9466, ext. 57.

One Vita Mix total juicer like new - $100. Baby seat for a bicycle absolutely brand new - $28. Call 889-3153.

Good used lumber, phone 562-1020. Mrs. Florence Aldrich, 4700 Rt. 147, Lennoxville, Que. J1M 2A3

The Piggery Theatre would appreciate any indoor or outdoor games or sports equipment you would like to donate to its auction. For information: (819) 842-2191 or 842-4322.

Rural Route homes will be receiving postal numbers in June. For a beautifully hand-painted mailbox—with your name and new number—call Almut Thouin, 562-1780.

Lennox oil furnace and Lennox oil-fired hot water heater for sale. Also two 250 gallon oil tanks. (819) 569-2671.

Antique ash bureau and antique wardrobe for sale. Also, large wooden stave barrel. (819) 569-2671.

Opportunity for retired man or couple with a ''camper'' to spend summer and fall month rent-free on Lake Memphremagog lakefront property in exchange for helping hand with outside maintenance. Must have reference, car and income. Small-to-medium female dog acceptable. Call Doug at 567-4444.

Moving Sale: Recliner and Vibrator chair, French doors, chesterfield and chair, G.E. humidifier, ladies' fur coat and cloth coat, oak den set, antique electric fixtures, white porcelaine kitchen table, window shades, tailors' pressing boards, ladies' shoes (nearly new), size 6 and 6½, curtain rods, Highboy antique radio, pedestal table, many other articles. Call 569-2793.

Twin beds, includes one rosewood and one teakwood headboard, plus 2 matching bedspreads and pillow covers - $450. Matching glass and chrome coffee table and four-shelf unit - $150. Phone after 7:00 p.m. at 565-0594.

Ideal for retired couple. Nice Swiss-style cottage for rent starting July, next to the Rolling Hills Residence. Meals and services available if desired. Tel: (819) 842-4322.

For sale to a good home, Female Boxer, pure bred, tattooed, 7 months old, housebroken, loveable, good with children, with papers. Also 1 bath tub, one set shower doors. Call 847-0359.

•FOR SALE•

Organ, 4 years old, Technitone made by Matsushita Electric Co., Japan. Call for more details. Also, a rug 9x12 green, with fringe on edge. Record cabinet, solid hardwood, ornamental wall shelf with matching sconces. Call 539-1970.

Bee Hive Supers - frames with drawn comb, bottom boards, inner covers. Very clean and reasonable. Sutton area, call 538-3407.

Samisdat - for what people are really writing, literature between the commercial successes and the pages of the mind. Tenth year running, edited by Merritt Clifton, Box 10, Brigham, Que. J0E 1J0 Sample packet is $2.00.

Shotgun, double 16 GA preferred, but will also consider double 12 GA or double 20 GA. Call 372-7429.

Five Jones' Bee Hives colonies assembled, painted and complete with base aluminium cover, electric knife scraper, smoker screen protector feeder. Two frames honey extractor, unassembled boxes and frames. Used two years. Certified free of diseases. $300 or best offer in cash. Will deliver 40 miles from Richelieu, Quebec. Call 658-5544.

1962 Ford Tractor 2,000, 4 cylinders, 3 point hitch, P.T.O., good tires and good condition. Inspected. Tel: 657-4661

Fireplace - all steel, portable square acorn type with accessories - $75., wringer washer - $50., Coleman space heater (oil) - $50. Call (819) 848-2009.

Oil space heater, vaporizer, Westinghouse floor polisher, men's flight bag and matching carry-on, canning machine, radios, books, carpenter tools, windows of assorted sizes. Please phone for information. All above items are in good condition. 889-2235.

FOR SALE

For sale: Thermo Cyclopad ''Niagara'', Teak and black secretarial desk, typing chair in black, paymaster cheque writer, Pyrene ABC dry chemical fire extinguisher, F78-14 belted tire load range, one only, drapes in white⅓gold 10'x84'', Applause AP344E guitar, IC solid state Prince Amplifier, model PS 70TR, pickup for accordion, Wittner metronomes (2 only), Aqua wet/dry vac, black vinyl chair (makes single bed), Kenmore portable zigzag sewing machine, small boy's blue 10 speed bicycle, teak roll-top desk. Call 562-1847

Moving Sale: household articles and many sweaters at bargain prices. Call 569-2793.

Cap for half-ton pickup, gun cabinet, Bantam hens. Ronald Luce, R.R. 1, Compton. J0B 1L0 Call 835-9269.

Simmental full-blood bulls. One at 14 months sired by Banz. One at 12 months, sired by Kingfield Legion. Call (416) 773-4551 or (416)773-8222. King City, Ontario.

•WANTED•

Renewals from all July '82 subscribers. Help **The Sun** celebrate its birthday by sending your renewal now!

Would like to buy one or two packages of bees: needed immediately. Call 875-3573.

Bilingual pre-school teacher for the fall in Sawyerville. Send letter and resumé to Le Prelude, Sawyerville, Que. J0B 3A0.

Small Business needs part-time bookkeeper (3 mornings a week). Knowledge of payroll and general bookkeeping is essential. Bilingual secretary preferred. Apply c/o **The Townships Sun.**

•MISCELLANEOUS•

Good home needed by end of June for friendly adult cat. Grey neutered male. Telephone 569-0671 or **Townships Sun** 566-7424.

Very old dolls wanted. Must be at least 35 years or older, will receive good home with one who appreciates dolls. I will purchase or accept. Please contact me at 567-1897 Monday through Thursday night. Thank you kindly. Miss Glass, 33 Academy, Lennoxville. J1M 1P9

I would like to share my big country home with a lady pensioner or couple, or would rent rooms to same. Must be able to care for self. Call (819) 842-2205

Wanted to communicate with another egg collector (jade, marble, wood, agates, not shell), with the idea of trading or buying. Contact C. Hall, P.O. Box 581, Shawville, Quebec. J0X 2Y0

Eckankar: the ancient science of soul travel. For free information, please write: Eckankar, 6 Wellington Street South, Sherbrooke, Que. J1M 5C7

Getting Married? Whatever the occasion, you may want to add a special touch to your cards, invitations, etc. by calligraphy writing. I am a student who will do it on the paper you want, the colour you want and in time for your occasion. Call Natalie at 838-5046. Leave a message. Thank you.

Private home in country setting offers breakfast and bed. All activities close by. Supper on request. Call Sutton. 514-538-3407.

Female slightly over 30 with required qualifications wishes to know if ''Handsome Debonair'' (April Sun want ad) 1. possesses own cribbage board, 2. plays Muggins, 3. is a good loser, 4. is dealing with a full deck. If answers are yes to the above, you are a possible candidate for adoption. Please reply in **Townships Sun** want ad.

My free want ad reads:.....

.....

.....

.....

.....

.....

[Clip and send to the Townships Sun, Box 28, Lennoxville, Que., JIM 1Z3]

Deadline for Classified Ads is on the 20th of each month.

Name.....

Address.....

.....

Postal Code.....

Phone No.....

Townships Directory

CENTRE DE
Vol Libre Bromont INC.

SALES AND REPAIR
TO SAILS ON HANG GLIDING ACCESSORIES
MOTORIZED TRICYCLE—1ST LEVEL COURSE

JEAN MADGIN
INSTRUCTEUR CERTIFIÉ PAR LA FQSA

245 RUE GASPÉ
BROMONT, QUÉ.
TÉL. 534-2489

•Pick your own!
•Strawberries and Vegetables grown without chemical products

ferme
SANDERS
rr1 compton

Tél.: 849-6414

SINGER SEWING MACHINES

Centre de Couture Cowansville Enr.

SINGER OUTLET

- Sewing machines
- Vacuum cleaners
- Repairs on all makes
- Wool and sewing material

708 rue Sud,
Cowansville, Qué. J2K 2Y1 Tél.: (514) 263-4331

Tél.: 564-1441



Flowers for all occasions

FLEURISTE LENNOXVILLE ENR.
Aline Petit, Prop.

Natural flowers, dry flowers, green plants.

163, rue Queen Lennoxville, Qué. J1M 1K1

PICKEN SERVICE INC.

George Picken, pres.

Vendeur TOYOTA Dealer

23 YEARS IN SERVICE
TEL. 826-2300

Route 116 (ch. Danville)
RICHMOND, QUE. J0B 2H0

Antiques

Yolande van Zuiden



WE HAVE MOVED! 99, rue Principale ouest
MAGOG, [Québec] J1X 2A6

OPEN 10 TILL 5 TUESDAYS TO SATURDAY
CLOSED SUNDAYS AND MONDAYS

GRONDIN TURCOTTE & GOSSELIN NOTARIES- NOTAIRES

Conseillers juridiques - Title Attorneys

80 est rue Principale, Cookshire
Tél [819] 875-3307

189 St. Jacques St., East Angus
Tél [819] 832-2497

Carla Courtenay

Avocate — Lawyer.

85 QUEEN ST. LENNOXVILLE

Bur.: 564-0184
Rés.: 562-2423

Poulan Chain Saws

DAVID TAYLOR

LAWN AND GARDEN EQUIPMENT

ROUTE 116, RICHMOND

826-5101

YARD-MAN

SCIES à chaîne CLAUDE CARIER SALES - SERVICE - REPAIR

Lawnmowers - snowblowers - 45 models of chain saws - cross-country ski equipment - generators - Polaris Snowmobiles - work clothes for farm or bush.

620 Principale est.
Cookshire, Qué. Tél.: (819) 875-3847

A la Paimpolaise

RESTAURANT FRANÇAIS
CRÊPERIE BRETONNE

SWISS FONDU
SCAMPIS
PEPPER STEAK



WEEKEND SPECIALS $13.00

YOUR HOSTS —
LORIS AND DENISE CASAGRANDE

Route 112 — Magog (Qué.)
Tél.: 843-1502 Rés.: 843-0062

'COUREUR DES BOIS'

Bed and Breakfast

VICTORIAN MANSION 1850
Heart of Townships - Golf and Skiing
Waterloo, Que. Tel.: 539-0404

Ginette et Paul Williams

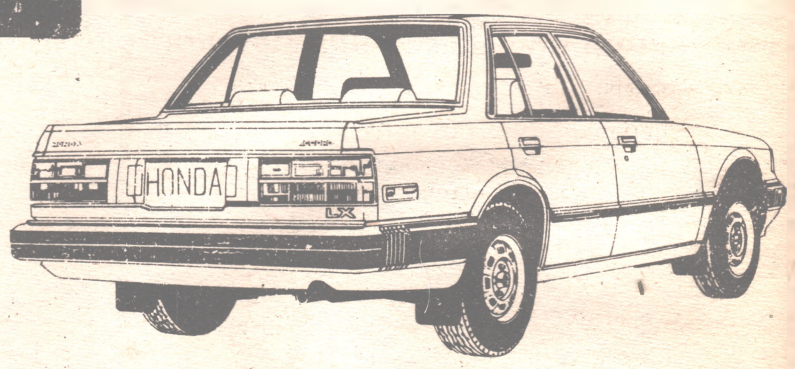
HONDA
LES CANTONS LTEE
GRANBY - QUÉ.
378-9963

HONDA TODAYS ANSWER

THE NEW MODELS ARE SELLING FAST

Accord Hatchback





Accord LX Sedan

AT HONDA LES CANTONS LTÉE.

1711 PRINCIPALE
GRANBY (chemin St-Paul)
direct watt line in 514 area. 1-800-363-1266

COME AND SEE US FOR A NEW DEAL.

(short & long term lease)

TILDEN