

THE MILLBROOK HIGHLIGHTER

Volume 1, Number 5

Millbrook, Ontario, Wednesday, July 20, 1983

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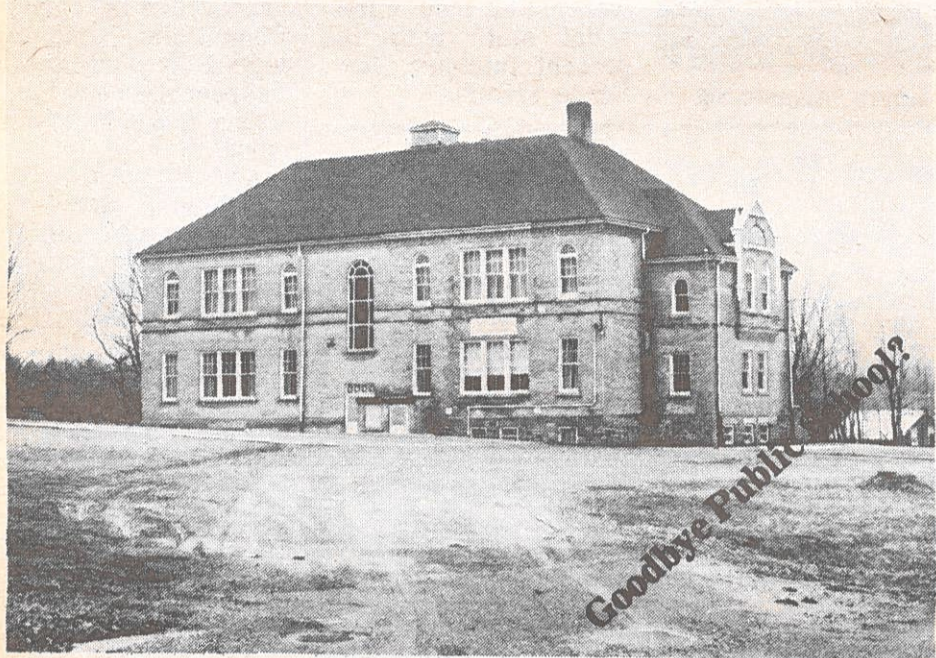


Photo Jamie Richards

The fate of the old Millbrook Public School is uncertain unless area residents show more interest. Town is looking for proposals.

M.P.S. What Now?

By Celia Hunter

Lack of interest shown by the community in the fate of the Millbrook Public School Building may result in it being torn down.

At a Public Meeting called by Millbrook Council to hear proposals for use of the building in the event that the village purchases the property, only seven ratepayers attended. None had specific suggestions. The meeting was held July 4 at 8 p.m. at the Arena.

The Council of Millbrook would like to see the building preserved, but cannot buy the school without firm community support, which so far has not been forthcoming. Council has just over two months left in which to make a decision. After that time, the Peterborough County Board of Education (PCBE) can offer the property for sale on the open market. There has been a suggestion that subdivision developers may be interested in the package.

At present, the PCBE is asking a price of \$75,000 for the school building and the land surrounding it. They offer an alternate package of just the school at a price of \$25,000 and the land on which it sits at an additional \$19,000, bringing the total to \$44,000. The remaining land they suggest could be sold off as building lots at a value of \$31,000.

The asking price set down by the PCBE is based on an independent appraisal of the property conducted by W.J. Dietrich of Peterborough. The Board is committed to realize the maximum value of the property for the benefit of the County taxpayers, and has stated that they will accept no lesser offers.

It was suggested at the public

meeting that the appraisal obtained by the board may have overlooked the problem of the property's present zoning. The school building and the land are currently zoned for institutional use only, which adversely affects the value of the land as building lots. Council therefore agreed that an appraisal conducted with that in mind may be valuable when discussing the price with the PCBE. Council would have to give approval to any zoning changes.

Concern has also arisen as to the present state of the building and what the cost would be to bring it up to fire safety standards. The building was closed as a school, based on an Ontario Fire Marshall's report. The cost of bringing the building up to standard quoted by the PCBE at the time of the school's closing last year was over \$50,000, according to some council members. Council is currently looking into this.

In the meantime, George Raab and Murray Carew, who were both present at the public meeting, have undertaken to canvass as many villagers as possible in order to gauge support and gather ideas for the use of the school. Suggestions that arose at the meeting included a museum and art gallery, a community centre teaching arts and crafts, and a nursery school. Raab and Carew are to report their findings at the council meeting August 2.

If the Village of Millbrook were to purchase the property at the price demanded by the PCBE, the cost to each taxpayer would be \$46 per year over a 10 year debenture period. This would not cover the cost of repairs and upkeep.

School of Historic Value: LACAC

By Celia Hunter

In a bid to save the Millbrook Public School building from the developer's bulldozer, the Local Architectural Conservation Advisory Committee (LACAC) made a representation to Millbrook Council July 5 urging that the school be designated as an historic building.

Mr. Harry Williams, speaking for LACAC, explained that by designating the building as being of historic value, it will be protected from being torn down. The owner of an historic building can alter the interior of the structure, but is bound to preserve the exterior and maintain it in good repair.

By so designating the

building, it was pointed out that the value of the property would be affected. The appraised value of \$75,000 would be considerably reduced due to the limits placed on usage of the building and land.

The Peterborough County Board of Education (PCBE) has already stated that it would oppose any such move when a proposal was made to designate the school several years ago. The Board would have 30 days in which to make a formal objection.

Mr. Williams felt however that they would have no grounds for appeal, as he feels the building qualifies in all respects.

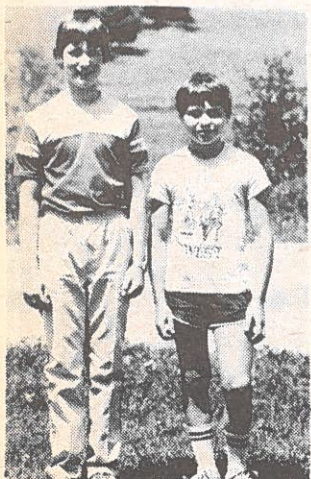
Designation is based on historic interest and

value, not on age, although the structure would also qualify in that regard. The north part of the building was constructed in 1889, while the addition to the south was built in 1927.

Council will consider this option, but agreed to withhold their decision on the matter until after the August 2 Council meeting, when they hope to hear the results of a survey being conducted by George Raab and Murray Carew on community support and ideas for use of the building.

At that time, the cost and extent of the repairs needed to bring the structure up to fire regulation standards should also be available.

Local Youths Save Pal



Jason Bates, left and Bob Armstrong saved friend Troy Hogg.

By Celia Hunter

Two area boys saved a third youth from possible drowning at the Wallace Point Park on the Otonabee River June 28.

Jason Bates, 12, of Millbrook, Bob Armstrong, 11, of Fraserville, and Troy Hogg, also 11, of Bailieboro, were swinging out over the water from the government dock on a rope. When Troy Hogg, who is a poor swimmer, took his turn, his feet dragged in

the water, leaving him stranded at the end of the rope over 20 feet of water.

Answering Hogg's call for help, Bates stripped off his outer clothing and plunged into the water, while Armstrong ran to the campsite nearby to get help. Finding no one there, he returned to find Bates supporting his friend in the river, using the rope to keep them both above water.

See RESCUE page 3

Horse Show Held July 2

By Celia Hunter

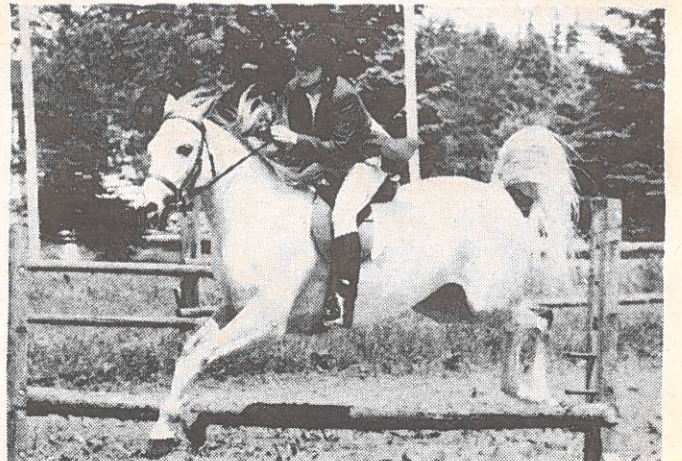
The Trent Valley Arabian Training Horse Show was held at the Millbrook Fairgrounds on Saturday, July 2 at the height of a heat wave.

The show, which was open to all competitors, attracted very few outsiders, and most of the entrants were club members. A spokesperson for the club attributed this to lack of advertising on the part of the organizers.

Judging the events was Sharon Murray of Uxbridge. The top senior winners were Barb Morrison of Omeme on Chateau Gai, and Barry Morrison of Port Hope on Buchanan's Gabeau.

Top junior winners were 15 year old Lucy Frund on Lusaro Sheeran, and 17 year old Andrea Frund on Dr. Seuss. Both girls are from Millbrook.

Tammy Fitzgerald, Cheryl Gilbert, and Duane Mattos handed out ribbons to the winners of English, Western, Halter, and Performance classes.



Lucy Frund on Lusaro Sheeran at Millbrook horse show July 2. — Photo by Jim Chaplin.

CLUB NEWS

Historical Society Catalogues Old Cemetery Gravestones

By Doris Ingham

Millbrook-Cavan Historical Society met for the final meeting of the season on June 27. The members gathered at 7:30 p.m. in the cemetery of Centreville Presbyterian Church. There, in spite of a light drizzle, they proceeded to catalogue the tombstones and their inscriptions.

In time the society hopes to do all the cemeteries of the area. It was decided to start with Centreville because it is the burial place of John Deyell, first settler in Cavan township, and his wife. John lived to be 103 as recorded in Mrs. Eakin's history of Cavan township and Millbrook.

The president, Jocelyn Daw, of the Historical Society distributed forms with space for names, dates of birth, and death, and any other information or inscriptions to be found on the stones.

Nearly the entire cemetery was covered, but some members are going back to clear flat laying stones that had their inscriptions partly covered by grass and were hard to decipher.

After spending more than an hour in the cemetery, the members re-assembled at the home of Doris and Walter Tarasuk on the 13th Line of Cavan township. The host and hostess let everyone there make a tour of the beautifully restored

house which had been built in 1866. It consists of 15 rooms and care has been taken to keep the old time atmosphere.

The guests were given the opportunity to examine the original crown grant to the land to Samuel Foe in 1830. It was described as lying in the "Province of Upper Canada." It states that the grant was issued "in the 11th year of the reign of George, the fourth, of England."

In 1886 on the land then belonging to George Wilson, he built the house in which the Tarasuks now live. Present at the meeting to answer questions were Leona and Isobel Wilson, 5th generation descendants of the man who built the house.

In a brief business period the president told of the planned project of having Mrs. Eakin's history of Cavan and Millbrook re-printed.

Jocelyn told also of the work being done by Kathy Barclay, a student hired for the summer to work three days each week in the library, and for another two days of the week to do research for the Historical Society. She will look through old newspapers and interview old time residents to collect information for the production at a later date of a history of the area.

It was decided to continue membership in the Ontario Historical Society.

New Youth Pastor at Christian Assembly



Larry Armstrong

The board of Millbrook Christian Assembly are pleased to announce the appointment of Mr. Larry Allen Armstrong as their new youth pastor. He will be working on their ministerial staff with the present minister, Rev. Lorne Trimble.

Larry is the son of Mr. and Mrs. Noble Armstrong, Dobbin Avenue, Peterborough. He and his wife Jocelyn have two sons, Seth and Nathan. He is a 1978 graduate of the Eastern Pentecostal Bible College, Peterborough and has recently been ministering to youth in Norwood.

An official induction for Pastor Armstrong into the youth ministry of Millbrook Christian Assembly took place during the morning church service June 26.

Mr. Armstrong is ministering in all Sunday morning and evening services at the church during the month of July.

During the summer months, Larry will be getting to know many of our area youth and plans an active program for them come September.

Cavan Bylaws - Building Laws

1. The building inspector is required to be notified of all construction.
2. Dumping of refuse or garden waste materials is strictly forbidden on township roads.

Cavan Women's Institute End Meetings for Summer

By Nancy Mitchell

Cavan W.I. celebrated the first day of summer with a program about barbecuing presented by the Family and Consumers Affairs Group.

The beautiful weather and lovely surroundings at the home of Donna Van Drunen both served to make this evening enjoyable for all.

Nancy Rae, a home economics teacher and one of our members and Wendy Schad who works at Consumers' Gas gave an amusing and informative demonstration on a propane barbecue to the 27 ladies present.

Two members were greatly surprised when honoured by the Institute. Jane Tinney received a certificate of merit recognizing her many years of participation in 4H and W.I. and Mildred Braithwaite received a china flower arrangement as a gift for her new home. At an earlier meeting, Ruth Traynor and Mildred Braithwaite were also given certificates of merit and Anna Brown received a life membership.

Nora Hare was pleased to report that Jean Tripp, of the Cavan W.I., has become president of the East Durham District.

Although there are no meetings during July and August, the members will be busy catering for a wedding on July 9 and taking care of lunch at an auction on July 23.

The members carried a motion to pay for a gym set recently purchased by Cavan-Millbrook Nursery School, send a donation to the Peterborough City-County Disaster Trust Fund, donate an item to the Millbrook Senior Citizen's Complex and give a cash donation to a local resident requiring medical treatment.

Guest speakers at the May meeting of the Cavan Women's Institute were Brian Mitchell of the Addiction Research Foundation in Peterborough, and Jean, a member of Alcoholics Anonymous.

Brian used a flip chart entitled "It's Just Your Nerves" as a resource in discussing women's use of minor tranquilizers and alcohol.

Four delegates from the Cavan Branch attended the Durham East District Annual Meeting held in Elizabethville, where it was learned that Linda Caldwell, our home economist for a number of years, is being transferred to the Elmvale Agricultural Office, taking up the position of rural organization specialist in the North Simcoe District.

New Secretary

Mrs. Debby Gibson, from Millbrook, has been hired as the new secretary for Cavan Township.

Bible Study Founder Honored

By Eileen Armstrong

Marie Calberry was presented with a friendship quilt and cushion as a farewell gift at this season's final meeting of the Tuesday morning Bible Study Group held June 14 at the Millbrook Arena.

The quilt, made up of 42 blocks, was made by the women who have attended the Study Group this year, each one working on a square. There were many different designs represented, including patchwork, applique, crochet, and embroi-

dery. The quilt was presented by Karen Aiken on behalf of the ladies at the pot luck luncheon.

Mrs. Calberry first started a small Bible Study Group 11 years ago. It was originally held at various homes within the community until three years ago when space in the Millbrook Arena was offered. Since that time, the group has grown steadily, and women from all denominations attend regularly. Mrs. Calberry is moving to Peterborough; however, meetings, of the Bible Study Group will recommence in the Fall.

COMMUNITY CHOIR

Interest has been shown locally in the formation of a Community Choir, to bring people together in an informal atmosphere, to sing anything from rounds and folk songs to cantatas and operetta.

A choir master or mistress is required as well as many eager voices of all tones and talents. Previous experience and a knowledge of reading music are not required. It is hoped that this will be a fun and rewarding experience. For further information, call Joanne Rowland at 932-3214.

Bus Trip for Srs.

A senior citizens bus tour to Niagara Falls on July 27 will be sponsored by the Millbrook Recreation Committee.

There is room on the bus for 47 passengers. The cost will be determined by the number of participants. Part of the cost will be paid by the Recreation Committee.

The tour group will assemble at the Millbrook Municipal Hall at 7:45 a.m. for an 8 a.m. departure.

It is advisable to make reservations as soon as possible. For information call Mrs. Florence Bell at 932-2003.

Mount Pleasant Library Summer Schedule

Hours as usual: Tuesday and Friday 1:30 - 4:30 p.m., Thursday 2:30 - 4:30, 7 - 9 p.m.

July 12 and 19 crafts and stories beginning at 2:30 p.m.

July 26 - Puppet Show at 3:30 p.m. This has been changed from a morning performance.

First two weeks of August, closed for vacation.

August 16 - crafts and stories beginning at 2:30 p.m.

August 30 - summer ending party and presentation of "Hog Wild" reading program certificates.

Seniors Complex Opens

By Celia Hunter

There was a large crowd on hand for the official opening ceremonies at the Senior Citizens' Lodge in Millbrook on Sunday, June 19.

The Honorable Allan Lawrence, M.P. for Durham-Northumberland, was present to welcome the first residents and to congratulate the village on the Lodge. Also delivering statements of welcome and congratulations

were the Honorable John Turner, M.P.P. for Peterborough, Mr. Rae Stewart, President of the Board of Directors for the Millbrook Non-Profit Housing Corporation, and a representative from Canada Mortgage and Housing.

Lieutenant Colonel (Retired) Art Thorne, long-time resident of Millbrook and a prospective tenant of the Lodge, cut the ribbon and Millbrook Reeve Gerry Todd declared

the complex officially open. The Reeves of Cavan, South Monaghan, and Manvers Townships also spoke at the opening.

The keys to the Lodge were presented by Mr. Tom Clarke of Partak Limited, Cobourg, to Mr. Lawrence Argue, Consulting Engineer, whose firm donated the flagpole on the site, and were then in turn presented to Mr. Rae Stewart.

Gifts, including \$500 from Partak Limited to go towards payment and installation of a sign for the complex once a name has been decided on, were presented to the Millbrook Non-Pro-

fit Housing Corporation. Others included a wheelchair from the Millbrook-Cavan Fire Department, a plaque presented by Canada Mortgage and Housing, and gifts from the Millbrook and District Lions Club, Mr. and Mrs. Allan Earle, and the Millbrook Orange Lodge.

Members of the Millbrook Scout Troup raised the flag, and music was provided by the Millbrook Royal Canadian Legion Junior Drum Corps under the direction of Ted Fullagar. A reception, with refreshments provided by the women of the Millbrook churches, followed the ceremony.



Photo Jamie Richards

Rae Stewart, president of Millbrook Non-profit Housing Corporation, proudly holds key to new seniors complex at official opening June 19.

School Study Committee Named

At the June 23, 1983 Board meeting, the Peterborough County Board of Education passed the recommendation of its Ad Hoc Committee naming the composition of the School Accommodation Study Committees for the four schools named this year for possible closure. The Committee for Millbrook High School will be made up of the following individuals:

Trustee (Chairman), Don Clarke; Trustee, Stu Calberry; Superintendent, Dr. Terry Hawkins; Principal, John Devan; Teacher representative, Harry Ellis; Parent represen-

tatives, Wendy Brown, George Luchuk, Pat Sutton; Ratepayer representatives, Grace Glass, Vicki Trerise.

This Committee will begin meeting in September of 1983 and make its report to the PCBE in February of 1984.

"This Committee, to be able to do a thorough and capable job, must have the weight of the community solidly behind it. In order for Millbrook High School to remain in the community where it belongs, the community must lend it active support," said Wendy Brown, a member of the committee.

RESCUE

continued from page 1

Armstrong used a branch to reach Hogg and drag him in to safety, while Bates held him up and pushed him towards the dock.

Hogg, a student at South Monaghan Public School with Armstrong, said he was thankful that his two friends helped him out, and the rescuers were understandably pleased with the outcome.

Commented Bates, who attends Millbrook Intermediate and High School, "I feel pretty good because I helped save someone's life."



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Village Taxes Up Education Main Cause

By Celia Hunter

Taxes are up 7.7 percent this year for ratepayers in the village of Millbrook, thanks to large increases in the school board levies.

The village's portion of the budget calls for an increase of only 4.19 percent in the mill rate, well within the 5 percent that Council pledged. The school board levy has risen from last year's figure of \$95,658 to a startling \$106,365, with the Elementary School portion up by 12.85 percent and the Secondary School revenue up by 10.78 percent.

The village budget, with levy requirements

this year of \$82,995, covers general government, protection to persons and property, transportation, environment, social services, and culture and recreation. Revenue required for the County levy increased a mere \$478 over 1982 figures.

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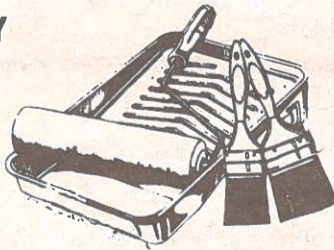
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THE MILLBROOK HIGHLIGHTER

Established 1983

Published monthly by Millbrook Intermediate and High School students council, Millbrook, Ontario L0A 1G0.

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 Wednesday, July 20, 1983

Opinions expressed in this publication are those of the writers and not necessarily those of the staff of the paper, the staff of Millbrook Intermediate and High School or the Peterborough County Board of Education. The Highlighter is a self-supporting non-profit publication.

Advertisers in the Highlighter agree that the publisher shall not be liable for damages arising out of errors in advertisements, however caused and there shall be no liability for non-insertion of any advertisement beyond the amount paid for such advertisement.

Letters to the editor are welcomed by the Highlighter and should be on topics of community interest. The editors reserve the right to edit letters for length, grammar, clarity and libel. Letters judged unsuitable cannot be acknowledged or returned.

Letters must be in good taste and bear the name and address of the writer. Anonymous letters will not be published. Address letters to: The Editor, Millbrook Highlighter, Millbrook, Ontario L0A 1G0.

EDITORIAL

Presently I am living on a farm in Napanee and working as a Junior Aggie. In the short space of time that I have been here (since the 21st of June) I have learned quite a few things that perhaps those of us who don't live on a farm never realized!

For one thing, the average farmer is not your lazy, easy going person that the media sometimes falsely describes.

Some people in the city, purely from lack of knowledge, nothing else, think that the farmer is a simple minded person, only concerned with his crops, livestock and so on. They picture someone with a pitch fork in one hand, straw hat on his head and a stalk of grass hanging out of a toothless mouth!! This is really not so!!

Farmers are very aware of other things than their own farms. They seem to be more community oriented and involved in many various things despite their seemingly non-existent spare time. It seems to me that a lot of them have a very clear view of what goes on in suburbia and would rather skip the corruption and under-handedness. Certainly, the farmer is not lazy - working 14 hours on the average is definitely not the working day for a lazy person. There is constantly something to do - something is always breaking down, needs painting, cleaning, cooking, feeding... yes, animals can't milk themselves or feed themselves.

As a result there are very few holidays for the farmer, unless they can find good help and this is extremely expensive. Not for these people are the health clubs or golf courses after five, like the average joe in the office can do after an eight hour day. Not to say that these people don't tire mentally, but physically, forget it!

The farmer often has quite a lot of bookkeeping and records, pedigrees, etc. to keep in order to keep his operation moving smoothly. Especially in these economically unstable times, with massive farm bankruptcies, the farming operation imperatively must keep the books straight. Thus the farmer is thoroughly fatigued from all points of view!

For those of you who complain about food prices, let me give you a few reasons why they are high and why agriculturalists aren't to blame. First the food, milk, meat etc. is expensive to raise - veterinary bills, food supplements, machinery, housing etc. for livestock, and herbicides, insecticides, fertilizer, etc. for crops, are not cheap. Most operations do not make very much in the end and it is your retailers etc. who put the price up or a marketing board for the consumer.

The farmer has nothing to do with food prices. He gets whatever a marketing board will give him for his produce according to demand in many cases.

So don't bite the hand that feeds you! I hope I have driven some of the media's misconceptions out of your minds. Perhaps it would be good for some of them to spend some time on a farm and really see what agriculture is all about.

Your comments are welcome.

Deborah Luchuk Editor-in-Chief

LETTERS

Subdivision Could Possibly Get Go Ahead

If council is in favor of saving the high school, why are they stalling on the subdivision proposal?

This question has been put to me five or six times over the last few weeks and I am sure that there are some who have let the question go unasked.

While I can't speak for the entire council, I will try to clear up the mystery as I see it.

What the developer is seeking is a go ahead from council for a subdivision of some 80 odd residential units, an apartment building, and accommodation for seniors all to be build in the vicinity of the high school.

Here we have more students for our threatened high school, more business for the downtown merchants, and a wider base for our property and school taxes to be levied on, so what's the problem?

It has been suggested that even if this subdivision were already completed, if each unit had one high school aged child and if that child went to the Millbrook High School, there would still not be enough to influence the school board trustees in regards to the school's future.

The part about it helping our downtown section cannot be so easily dismissed and indeed I feel that it could be a very real benefit.

That leaves only the tax base, and what I believe to be the real problem.

At one meeting council had with the developer, it was suggested by the developer's lawyer that the money was in place for this plan to proceed and the developer would immediately, upon approval of the plan as a whole, build three model homes (he now has approval for 23 units and has had for three or four years).

Council was advised against such a move at this time because of possible future problems with the developer in the way of road access standards and sewer capacity.

It was felt that at some point down the road, the developer could require the village to upgrade these, and possibly other, services if they did not meet the standards needed for the completion of his already approved subdivision. This could translate into a tax burden for the residents of Millbrook rather than the predicted savings.

It was also suggested at that time that what could be done if we had an Official Town Plan would be to give the developer a R1-H zoning, which means that the developer has approval of his planned subdivision but council has the power to hold construction of say the second phase until it is satisfied with the work done in the first. I'll point out that this is what prompted council to pursue the matter of acquiring an Official Town Plan for the Village of Millbrook.

Since that meeting council has met with a new lawyer for the developer and he has raised a few points that council was previously unaware of and which prompted us to seek additional information on our own. We consulted a law firm in Peterborough and had a representative of this firm make a presentation to council.

Initially, he was against the subdivision proposal based on the fact that we were pursuing a town plan and he felt that we should wait to see what this property would be zoned as when the town plan was completed. At this point it was mentioned that council felt that unless there was serious objections from the community, this particular piece of property would probably be zoned residential in our plan.

Upon hearing this, the lawyer changed his position and seemed in favor of the subdivision.

He also assured council that there were pre-cautions that could be taken to guard against any future problems in regard to sewers, roads, lights, etc., in the way of performance bonds and that while we could not use a R1-H zoning without an Official Town Plan in place, we could achieve much the same results through contractual agreements.

If these points can be ironed out with the developer, along with the time factor involved in selling these units, then I for one would be happy to see this project commence.

The concern of council was binding future councils to financial obligations caused by hastily made decisions on the part of the present council. If this is resolved then I think the path will be cleared for this work to begin.

Don Hedlund

Councillor
 Village of Millbrook

Volunteer Work Can Aid Later Career

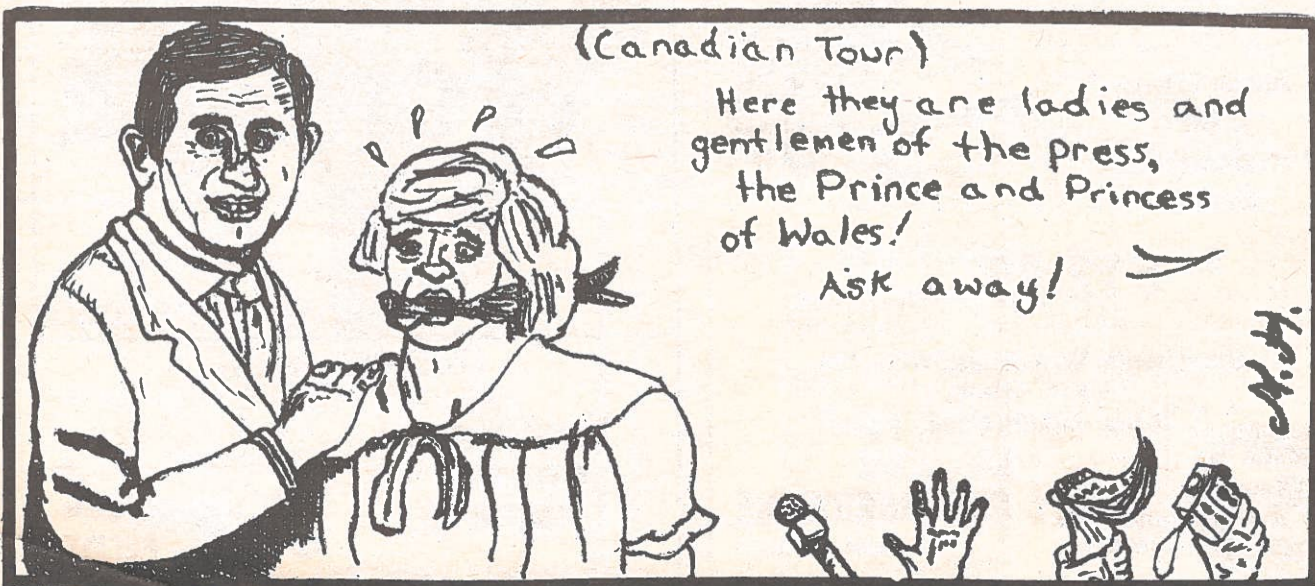
I recently had the pleasure of interviewing 12 young people from Millbrook and district for positions as day camp counsellors in our Summer Youth Program. What an impressive group they were! Ranging in age from 16 to 21, their qualifications, common sense and initiative far surpassed my expectations. Apart from paid employment, which a few had not yet experienced, all had done volunteer work in our schools, churches and other community programs. All were lively and enthusiastic and obviously interested in the program - not just the money that went with the jobs.

Unfortunately only three could be hired. To them - congratulations, I'm looking forward to the pleasure of working with you. To those who

weren't hired - know that it was an extremely difficult decision to make and I would without hesitation have hired you all had our budget allowed it.

To others who are now or will be looking for jobs, young and not so young, please keep in mind that when employers ask if you have had experience they don't necessarily mean paid experience. Your hours spent as a volunteer in a community program may just be that little extra that you need to get a job. Find a program that suits your interests or career goals and volunteer. It will not only help to fill some of those long "I'm bored" hours now, but it may literally pay off in future job searches.

Lianne Landry
 Sec'y Millbrook
 Recreation Committee



Help Still Needed with Paper

A VIEW FROM THE COUNTRY

By Jim Chaplin

It has occurred to us at the Highlighter that among our readership there may be people, with or without specific skills, who would be interested in helping with the publication but are apprehensive about coming forward. We strongly urge anyone who is interested to contact us. Don't feel that because the paper appears to be running smoothly that all the help needed is at hand. This is not the case.

Keep in mind also that the publication is a community project and is in no way connected to or run by the Peterborough County Board of Education. The Highlighter is published with the cooperation of the Millbrook Intermediate and High School but students who are involved are strictly volunteers and do not have class time for working on the paper and receive no credits for their efforts

at this time. We hope come September this will change.

In any event there is always room for more adult involvement and no one who shows an interest will be turned down.

Anyone experienced in lay-outs or willing to learn would be a tremendous asset. Work in this area would be concentrated in a few days prior to each publication date. Help with lay-outs would take a load off of those who are currently involved deeply in the publication.

All of us are volunteers and have only so much time to give. At present there are those who are overloaded.

Even inexperienced people could be of great help. A couple of hours or so once a month could be helpful with circulation for instance.

Advertising sales in the various small communities would break up the work load and make for greater convenience to the business community.

Correspondents are also still required. We have capable people from Pontypool and Fraserville but need representation in the other villages.

If these correspondents feel uncomfortable about covering major stories or events in their areas we will do our best to cover them as we are

informed. There are, however, many things of interest that we just can't cover or don't know about.

Even letters to the editor are helpful. Comments on any subject of interest to readers are welcome. All letters of course must bear the name and address of the writer.

The various columnists

would also welcome comments, suggestions and criticism.

This is your paper. Get actively involved and help make it a success.

Comments, suggestions or inquiries may be directed to the high school at 932-2789, to myself at 932-5487 or mailed to The Millbrook Highlighter, Millbrook, Ontario, L0A 1G0.

51 Students Graduate from Millbrook Intermediate

By Jim Chaplin
Grade eight graduation ceremonies for Millbrook Intermediate School were held June 24 at South Cavan Public School.

A total of 51 students received their elementary school graduation certificate.

A number of special trophies and awards were also presented.

The Atchison-Stewart Award for the best all-round student was presented by Mrs. Barbara Stewart to Karl Armstrong.

Caroline Gaffney received the Teacher's Federation award as the student who best exemplifies the character of the school.

The trustee's award for academic excellence went to Lisa Westheuser.

Jim Park won the Lions club trophy for athletic achievement by a male student and the Legion award for athletic achievement by

a female student was shared by Leslie Dickinson and Audrey Brown.

Awards for academic improvement in grades six, seven and eight were also presented. Jason Mitchell in grade six, Arnoud Braat in grade seven and Paul Buck and Robert Norsworthy in grade eight were the recipients.

Valedictorian Audrey Brown said in her address that she had been told it was customary to make remarks about students who were distinct or unique but she felt this would not be possible because "everyone is distinct and unique in their own way."

The teachers were a different story. "I'm used to saying things behind their backs," she said, "so would all the teachers please turn around."

She said she was apprehensive at first about the move from South Monaghan to

Millbrook but is now glad it happened because it gave her a chance to make new friends.

School principal, John Devan, in a brief address to the graduates advised them to "lead when leadership is needed and follow when support is needed."

He was introduced by master of ceremonies David Cummings who made a reference to how windy it can get on the school hill. Whether or not this had any bearing on the length of speeches is not certain.

The 1983 graduates are Mark Ahrens, Caroline Alexander, Olive Henderson, Brent Allison, Diane Armstrong, Karen Armstrong, Karl Armstrong, Kelly Baker, Jamie Bell, Kim Bowers, Steve Brackridge, Debbie Branscombe, Audrey Brown, Paul Buck, Robin Cameron, Sheryl Cavanagh, Eddie Chaplin, Barry Danford, Janet Danilko, Leslie Dickinson, Michael Duncan, Marion Dunschede, Tim Dykstra, Craig Eadie, Rick Fallis, Caroline Gaffney, Greg Gillis, Martin Hawker, Mike Norton, Danny Hughes, David Keates, Rick Kennedy, Lynn Koropatwa, David Legge, Greg Luchuk, Heather Lunn, Greg Manley, Terry Matwey, Erica Mayhew, Krista McCue, Luanne McKinlay, Shelly Meadus, Robert Norsworthy, Jim Park, Troy Pritchard, Stacy Sanderson, Robert Terpstra, David Van Beek, Yvonne Van Dyk and Lisa Westheuser.

Following the official ceremonies there was a light lunch and a dance for the graduates, their parents and guests.

New Arena Manager Hired

The Community Arena for Millbrook, Cavan and South Monaghan Townships is to have a new Arena Manager, starting August 1.

The successful candidate, chosen from among eight applicants, is Don Millar of Burk's Falls, Ontario. A graduate of Humber College, he has been the Arena Manager for the Armour, Ryerson and Burk's Falls Arena Board for 5 years, from 1978 to 1982.

Terry Higgs of R.R. 1, Cavan will fill the Assistant Manager's position, starting August 15.

Forty-five applications were received by the Arena Board for the two positions which became vacant this summer.



Photo Jamie Richards

David Cummings congratulates grade 8 valedictorian Audrey Brown after her address to graduating class June 24.

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— Cavan Orange Stronghold in Early 1900's —

HISTORIC CAVAN

By Brian Greer

The "glorious 12th", the anniversary of the victory at Boyne on July 12, 1689 by William of Orange over the Catholic James was a day for great celebration by Canadian Orangemen.

It was natural that the Orange Lodge, that had influenced Irish Protestants so much in the old land, should be carried over to the new. Generally, wherever an Ulsterman went, a Loyal Orange Lodge followed.

This dictum was never more pronounced than in the County of Durham, which included the old electoral districts of Durham East and Durham West, the former containing the Township of Cavan. By 1833 there were 1,950 Orangemen in the county making Durham the 2nd largest Orange

center in Upper Canada.

That Cavan Township was an Orange stronghold is evidenced by the fact that of the 63 Lodges before 1902 in the County of Durham, 12 of them were situated in this specific township. Moreover, the earliest lodge in the County, dating from September 14, 1830, was L.O.L. No. 40 found in the Township of Cavan on what is known as the Fallis Line or the 6th Concession. Its significance, in terms of the area's Orangeism, can only be fully appreciated when one realizes that it was the 40th Lodge to be built in Canada, and that Brockville, far to the East, contains L.O.L. No. 1.

By the late 1860's, through the 1870s and 1880s the name "Cavan Blazers" became synonymous to all Loyal Orange members of the township. Prior to these dates, the Blazers were the younger men, the more radical section of the Order. In fact they

became well known as the mainstay of Orangeist power to resist what they saw as Papal aggression.

While newspapers gave glowing accounts of the gathering of thousands, the massive parades, the flow of liquor, the drinking of toasts, the 'hell-fire' speeches, and the pledging of allegiance all over Canada on the 12th of July, the Blazers made their own headlines. On these days the Cavan Orange usually joined with the towns of Peterborough and Port Hope for the festivities. Cavan had the distinction of supplying or bringing the largest number of brethren to these gatherings. On one occasion in particular, in the year 1864, the Peterborough Examiner is quoted as printing "the train from Peterborough met in Millbrook with two trains literally filled with the members of that Order and thence travelled on to Port Hope for the 12th celebrations."

On July 15, 1869, under the heading "The Twelfth of July", the Peterborough Examiner reported, "There was general quietness and good order everywhere in the Dominion during the day and evening." However at the end it added the qualification that there was "less disturbance or manifestation of feeling than in former years." In the following year, the Examiner noted rioting and violence in the Kingston and Bathurst regions, both areas where there was a large Catholic population and in New York, it reported that the parade had turned into a pitched battle between Protestants and Catholics, "with over 100 killed and 300 wounded"; 60 or 70 of the wounded died later.

Closer to home the scene was the same. In 1846, Billy Parker, a South Emily Orangeman, received a beating in Lindsay by some Irish Catholics; and after the July 12th celebration that year hundreds of Cavan and Emily Orangemen marched on Lindsay seeking revenge.

As early as July 6, 1830 one finds J. Hutchison, Mayor of Peterborough, writing to John Huston, Captain of the Durham Voluntary Militia, Justice of the Peace and leader of the Orangemen in Cavan, almost begging Huston to keep his "damn" Cavan Blazers out of Peterborough during the 12th of July parade that year. Similarly, one finds a letter, dated June 22, 1831 from the Lieutenant Governor of Upper Canada to Edward McMahon, of the Government House of York, directing McMahon to write to Huston on the religious disputes and upheavals by the inhabitants of Cavan and the neighbouring Townships.

These conflicts, nay open battles, were not confined to July the 12th. March 17th, the Irish Catholics' Patron Saint's day was equally explosive. One of the events to which a definite date can be attached occurred on March 17, 1863, St. Patrick's Day, when the Catholic Irishmen of Peterborough and surrounding area planned a monstrous parade. The Orangemen of Peterborough called in the Cavan Blazers to help them prevent it. The Peterborough Examiner gives the following details. First these Orangemen, their rank boosted by the arrival of the Blazers, met the Catholics on the Market Square with "drawn swords and loaded muskets". Only the Mayor and the marshalls prevented bloodshed. The St. Patrick's Day parade, however, was not held. Later that same day the Irish 'Citadel' at Ned Phalen's Hotel on Simcoe Street, in which a number of Catholics had been cornered, was besieged by the Blazers with the help of a nine pound cannon with the intention of shooting up the works. Only after Mayor Charles Perry officially read the Riot Act did the Blazers disperse and the "bloodshed which at one time appeared inevitable was prevented". No matter, the Blazers returned home delighted with their day's work.

The Blazers, as did the rest of the Orange Order in Canada, drew many of their traditions from Ireland. July the 12th was time to toast "the glorious and immortal memory of the great and good King William who saved us from Popery, slavery, knavery, brass money and wooden shoes", and, if the circumstances dictated, to aggressively maintain the Protestant faith.

Bethany Couple Run Successful Studio

By Fran Fearnley

Everyone has just finished eating ice-cream sundaes. Remnants of the yard sale are gathering dew in the garden. Two high-spirited young children, Brewster and Amberlea, will have to be calmed, dressed for bed and lulled to sleep before we can move to the studio.

It was the studio - originally a General Store, built in 1912 - which drew Paul and Beverley Williams to Bethany seven years ago. They needed space for Beverley's weaving and Paul's leather sculptures. This husband and wife team started their 'creative' partnership ten years ago, with two years of married life already behind them.

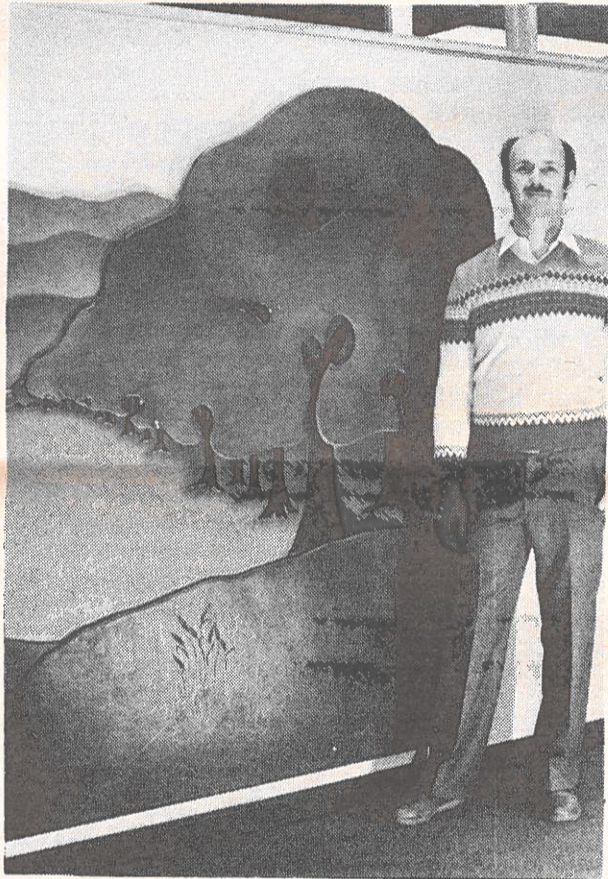
Their business has flourished. "We didn't come here with the idea that our market would be local," says Beverley. "The community has been supportive in lots of ways, but our clients are still basically in Toronto and Ottawa." They travel to about six major shows a year to exhibit work and also accept gallery showings when the opportunity arises.

So what are leather sculptures? Paul generally works from moulds, either fibreglass for body forms, which are exactly what their name suggests, or wooden moulds for smaller pieces such as vases,

bowls and bags. He wets the leather "until it becomes like clay, very elastic and easy to work with" and then pulls it over the mould. Once he has the shape he wants, Paul uses tiny nails to hold the leather in place and then dries it in an oven. When dry the edge with the nail marks can be cut off and the mould removed. The leather, stretched and stiffened, keeps the shape it was 'baked' in. Paul can then etch on designs using a special knife which pivots to allow flexibility.

What about leather supplies? Paul grins, "I rustle cows." In reality he buys whole cow hides. The central piece can be used for large sculptures and the odd shaped pieces can be used for smaller items.

Paul and Beverley have both become very careful in their selection and use of all their materials. An Ontario Arts Council publication 'Crafts and their Hazards' helped make them more cautious. "We used to eat in the studio all the time. Now we have discovered that this is potentially dangerous and we don't even drink tea down here." Paul now uses a latex glue which doesn't give off fumes and they both use water-based dyes which are less toxic than other kinds. Fortunately this has also improved the quality of the colouring. The results are subtle and



Paul Williams with mural he designed for Ministry of Revenue in Oshawa.

attractive. This was not always the case, Paul adds, "There was one year, before we discovered these dyes, when I was making pieces in varying shades of mud!"

Do the Williams' ever combine their talents to make a joint creation? "We have done a wall hanging which combined my weaving with one of Paul's leather pieces, but we weren't entirely happy with it. Fortunately the client was!" Beverley laughs and adds, "And then there's

this." She picks up a feather-light basket - it's woven, but in rawhide. This was a joint creation, Beverley explains, "I stumbled upon the idea, Paul cut the rawhide, I wove it, he moulded it, I sewed it, he wrapped the leather around the rim."

Their first attempt using this new technique earned them a prize at a show last week. This successful experiment has opened up a whole new avenue of exploration for them both.

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If You Can't Beat 'Em, Eat 'Em

STONE SOUP By Evelyn Raab

So you've nurtured your garden lovingly. You've weeded and mulched and fertilized and mesmerized and horror of horrors, the fruits of your labor are being enjoyed by every creepy crawly in the neighborhood. Your radishes look like they've been shot with a pellet gun, your lettuce looks like a computerized phone bill, and your broccoli harbors enough little green worms to take the fun out of eating broccoli forever.

Take heart! All is not lost - you are simply looking at it the wrong way. If your garden is

producing more bugs than vegetables, to heck with the vegetables - eat the bugs! I realize this may seem a bit radical as a solution to the perennial bug problem, but really, what could be easier? Just think of the energy you'll save. Instead of picking the worms out of the broccoli, you pick the broccoli out of the worms - it's certainly bigger and easier to see and besides, who cares if you accidentally leave a little broccoli in, anyway?

In addition, this approach totally eliminates the problem of pesticide residues poisoning your family and leaching into the ground water. Plus, insects can be easily raised indoors without any special equipment - as anyone who has left a box of crackers around long enough can tell you. Insects are high in protein and come in endless varieties, a fact I cannot fail to notice whenever I put my nose to the ground.

The following recipes have not been handed down in my family for generations. (Nor are they likely to be). They come from a book entitled Entertaining With Insects which was a gift from a peculiar friend along with a handwritten recipe for Grilled Gorilla Foot. (I will spare you the Gorilla Foot recipe this time). I'm not sure what she was trying to tell me. Perhaps she felt my cooking had become too humdrum, or maybe she suspected we'd fallen on hard times lately. At any rate, try these if you dare! It should make for some unusual dinner conversations, anyway.

Maize Casserole

- 3 C fresh corn, cut from cob
- 1 1/4 C soft bread crumbs
- 1 C fresh insects
- 1 egg, beaten
- 1 1/4 t salt
- 1 T celery, chopped
- 1/8 t pepper
- 2 T butter

Combine corn, 1/4 C of the crumbs, insects, egg, salt, celery, pepper, onion, and 2 T butter broken into small pieces. Turn the mixture into a greased 1-quart casserole. Melt remaining butter, mix with remaining crumbs and sprinkle over top of casserole. Bake at 350 degrees for 40 minutes or until crumbs are brown and corn is tender.

Insect Quiche

- 1/4 lb. bacon, sliced into 1-inch lengths
- 1/4 C insects, cleaned
- 3/4 C Swiss cheese, diced
- 1/3 C green onions, chopped
- 5 eggs
- 2 C cream
- 3/4 t salt
- 1/8 t cayenne pepper
- 2 T parsley, chopped

Line pie plate with pastry, prick with a fork, and brush with egg white. Fry bacon, and insects in a

heavy skillet until bacon is almost crisp and drain on absorbent towels. Sprinkle insects, bacon, cheese and onion in pie shell. Beat together the remaining ingredients and pour mixture into pie shell. Bake at 375 degrees for 35-45 minutes, until top is golden.

New Orleans Surprise Pie

- 1/4 C butter
- 2/3 C brown sugar, packed
- 2 eggs
- 3/4 C dark corn syrup
- 1/4 t salt
- 1 t vanilla
- 3/4 C cleaned insects

Line pie plate with pastry. Combine all ingredients except insects and beat until smooth. Stir in insects. Pour into pastry crust. Bake at 375 degrees for 40 or 50 minutes until filling is set and pastry is nicely browned. Cool. Serve topped with whipped cream. Surprise!

Peanut Butter Worm Cookies

- 1/2 lb. earthworms
- 1 C peanut butter
- 1 egg
- 1 C sugar
- 1 C flour
- 1 t vanilla

Boil the earthworms for 10 minutes and drain. Mix together all ingredients. Roll dough into small balls and place 1 inch apart on an ungreased cookie sheet. Bake at 350 degrees for 15 minutes.

PONTYPOOL NEWS

New Minister Inducted

By Nettie Aiken

An induction service for the new minister for the Bethany and Pontypool charge, the Reverend John Lindsay, was held on July 4.

The Reverend Lindsay, who is now settling into the manse and getting to know area residents, will be taking his holidays in August after preaching to area congregations during the month of July.

A Red Cross swimming program is available in Pontypool this summer. Contact Melisande Neal at 277-2480 for information.

Also available are meetings of the La Leche League, a self-help group of mothers and other women interested in the practice of breast-feeding. No doctor's certificate is needed. For information, call Mrs. Neal at the aforementioned number or Rosina Arsenault at 277-2564.

Since the nearest leagues are in Peterborough and Bowmanville, women from Millbrook and from throughout the area are also welcome to the Pontypool chapter.

Villagers are reminded that the gravel area immediately behind the Fire Hall, at the entrance to the park, is legal parking for firefighters only. It is for their use in case of a fire call. Your cooperation is requested in heeding this regulation.

Ruth Richardson was the winner of the jackpot at the last bingo of the season in Pontypool. Five other players won groceries. Bingos will commence again on September 13.

Each year the Community Hall makes a donation towards the Grandview Grade Eight graduation. This year is no exception. This contribution is in the form of an Art Award.

The Keenagers closed for the season

with a dinner in the Pontypool Community Hall, catered by Peggy-Jo's Snack Bar. If you have not yet tried the fare of this establishment, you are in for a treat when you do. Although there was a small turn-out for the Keenagers Auction at the end of May, they were happy with the financial returns.

Marion and Herman Webb celebrated their fortieth wedding anniversary at a party in their honour held June 25.

Your columnist recently had a visitor from Ohio, who was delighted to find a memorial stone in Pontypool Cemetery belonging to an ancestor of hers. Decoration Day for this cemetery is the third Sunday in August.

The sympathy of the village goes to the family and friends of the late Mrs. Ruth Fisk.

Now that school is out, please keep a close eye when travelling on our highways and roads for children, who do not necessarily think of safety first. Also, please take caution not to get too much sun at once. Don't spoil your summer fun by getting a bad burn and suffering the ills of sunstroke.

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Cabbage - Steam It or Stuff It

TEMPTATIONS FOR THE PALATE

By Chef Ron Hunt

The Country Cabbage. Try it - Simply Steamed or Stuffed and Sauced.

What I like about cabbage is its crunchiness when eaten raw or lightly cooked as in my favourite coleslaw or sauerkraut. Simply steamed, I like it for the sense of satiety it brings without a load of calories. When treated a bit more intricately, as in Cabbage Strudel, for instance, I like it for its versatility.

I like cabbage because it can outshine the orange when it comes to vitamin C (depending on the variety, cabbage contains from 110 to 249 milligrams of C per pound, as against 150 to 180 milligrams in a pound of peeled oranges). Cabbage is low in fat and high in fibre.

I enjoy cabbage lore too - from the Greek myth that the first cabbage sprang from the tears of a prince whom the wine god Dionysus punished for trampling his grapes, to Ambrose Bierce's definition in *The Devil's Dictionary*: "A familiar kitchen vegetable about as large and wise as a man's head."

When the time comes to talk about cabbages, my thoughts always ramble back to Alsace, France, where the storks perch crazily on chimney tops and crooked wooden carts laden with cabbages roll in from the neighboring countryside onto every village street.

The people of this province can never seem to get enough of their most noted and loved dish, and each community has its own cabbage rules and recipes.

Colmar, which is in the heart of French cabbage country, have their own special recipe for stuffed cabbage (the French call it *chou vert farci*): this recipe will come later.

What a pity many cooks turn the fire too high and too long under this solidly built (but not unbreakable) food. When overcooked, cabbage turns from crunch to mush and its fragrance becomes a pungent odor that can turn off any hunger waves within range.

Far more sensitive to the virtues of cabbage are those who, like the Alsatians, have cooked it enough to come to know it. Their friend is a reliable vegetable, available year round. There are so many delicious things to do with it that any willing cook who experiments with care and imagination can serve a cabbage fit for a king.

So, for those who want to upgrade a perhaps plebian friendship with the cabbage to something royal, I offer a review of the varieties that are called for in some of my recipes.

The familiar cabbage with smooth, pale green leaves that are tightly appressed to form a compact head is, of course, the faithful standby we've all used in coleslaw, and as a companion to corned beef and for making stuffed whole cabbage or rolls.

Red cabbage is the acknowledged favourite for serving pickled, or cooked with apples. It's decorative qualities should not be overlooked. When cut through, there is often a design of marbled red and white which makes a colourful addition to green salad or a natural centerpiece composed of vegetables and fruits.

Lesser known is the Savoy cabbage with its curly, sometimes yellowish leaves forming a solid head similar to iceberg lettuce. Its flavour is milder than the common green cabbage and it, too, makes

excellent coleslaw. The Savoy makes a natural centerpiece, tossed in a basket with halved pomegranates and bunches of greens.

Chinese cabbage, also known as celery cabbage, contains a flavour reminiscent of common cabbage but with a distinct, yet delicate, tartness. Its broadribbed, whiteish green leaves, strongly veined and prettily crinkled, grow in a cluster the shape of romaine lettuce.

Cabbage Clues:

Choose well-trimmed, reasonably solid heads, heavy for their size. Leaves should be firmly attached to the stem.

Whole cabbages can be stored in the refrigerator in plastic bags for several weeks. Shredded cabbage keeps about one week. Don't wash until ready to use.

One medium head of cabbage (about 2½ lbs) yields 16 one-inch slices and about nine cups shredded raw cabbage (seven cups cooked).

The top half of the cabbage head is considered more tender and easier to shred. If it is at all practical, cut in half horizontally, using tops for salad, bottoms in cooked recipes.

To retain cabbage nutrients, cook as quickly as possible, adding a minimum of cooking liquid and salt.

A whole unshelled walnut dropped into the cabbage pot cuts down on cooking odors.

Cabbage flavour is especially compatible with anise, basil, caraway, celery seed, dill, mustard, fennel, nutmeg, oregano, savoury and tarragon.

Save cooking water for soups. It contains valuable nutrients.

WHOLE STUFFED CABBAGE ALSATIAN

1 large head green cabbage

Filling

2 large teaspoons sour salt or citric acid

½ cup cold water

3 eggs, 1 large onion, 3 lbs lean ground beef, ¼ cup uncooked long grain white rice, ¼ cup dry red wine, 2 teaspoons salt, 1 teaspoon freshly ground white pepper.

Sauce

1 29-oz can sauerkraut, undrained,

1 16-oz can tomatoes, undrained,

1 10-oz can tomato soup, 1 cup dark brown sugar, firmly packed, 1 cup golden raisins, ½ cup dry red wine, 2 large carrots, thinly sliced on the diagonal.

1 24-inch square cheesecloth. String.

10 to 12 ginger-snaps crushed.

To Prepare Cabbage: Make cuts around cabbage stem with paring knife. Steam stem side down in colander over 2 to 3 inches boiling water 10 to 12 minutes, or until leaves are pliable and will not break when rolled. Drain and separate leaves. Scrape heavy vein from each leaf to make it lie flat.

For Filling: Dissolve sour salt in water in small bowl. Puree eggs with onion in food processor or blender. Combine beef, rice, wine, salt and pepper with 2 to 3 tablespoons dissolved sour salt and onion-egg puree in large bowl and blend well. The

filling should be strongly seasoned and tart to the taste or its flavour will be flat compared to the sauce.

For Sauce: Combine sauerkraut, tomatoes, soup, sugar, raisins, wine and carrots in large bowl and mix well.

To Assemble: Spread out cheesecloth square. Place 6 or 7 cabbage leaves in slightly overlapping circle with stem ends facing outer edge of circle. Cover center with cabbage leaf. Spoon half of filling into centers of leaves, gently spreading to outer edges but leaving about 2-inch border of cabbage leaves. Cover with second smaller layer of leaves and spread with 2-3rds of remaining filling. Make third layer of leaves and cover with remaining filling. Hold two corners of cheesecloth with each hand and bring edges together to reshape leaves into form of whole cabbage. Tie securely with string and cut off any excess cheesecloth above string.

Break any remaining cabbage leaves into bottom of 6 to 8 quart dutch oven. Place cheesecloth covered cabbage, rounded side up and tied side down, in pot and cover with sauce. Bring to simmer over medium heat, reduce heat to low, cover and cook 1½ hours, basting occasionally. Remove cabbage and place rounded side up in ovenproof serving dish. Remove cheesecloth. Cut cabbage into eight wedges.

Preheat oven to 350 degrees F. Discard cabbage pieces from bottom of Dutch oven. Add crushed gingersnaps to remaining sauce. Cook over medium heat until gingersnaps are dissolved and sauce is thickened. Taste and adjust seasonings. (Flavour should be sweet and sour).

Spread sauce evenly over and between wedges. Cover with foil tent and bake 20 minutes. Remove foil and bake an additional 25 minutes, basting once or twice during baking. Baste again just before serving. (Can be prepared up to 3 days ahead, covered and refrigerated, or frozen for several months).

Temptations Steamed Cabbage:

1 medium Savoy cabbage (about 2 lbs)
Sugar, Freshly grated nutmeg, 1 stick un-salted butter, melted, ¼ cup freshly grated Parmesan cheese, 2 tablespoons minced parsley. Discard any wilted outer leaves from cabbage. Cut cabbage into 8 to 10 small wedges. Place in colander, strainer, or steamer basket and rinse thoroughly under cold water. Sprinkle lightly with sugar and nutmeg. Bring 2 inches water to boil in large deep saucepan and set colander into it. Reduce heat to medium, cover and steam until just tender, about 7 minutes. Do not overcook. Remove wedges to heated serving dish. Top with melted butter, Parmesan and parsley just before serving.

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Pets Sometimes Need First Aid Too

CRITTER TWITTER

By a Dark Horse
Household accidents are a fact of life. As unpleasant as they are, most of us are prepared to some extent to handle them. We reach for our first aid kit to apply burn compound, or use a pair of tweezers to remove a splinter. Our pets also have their fair share of accidents, yet we are ill prepared to help them.

The following are some of the most common accidents accompanied by the appropriate first aid procedure:
Quills - It's not really the old porcupine's fault, it being his only means of defense. But what a painful encounter it is for the dog who meets up with this creature. Usually Rover appears at the back door, after his early morning run, with a face full of quills. Old wives tales come to mind, "cut off the end of the quills," or

"apply vinegar to soften them and they will fall out." These are complete nonsense and can be harmful and painful to your dog. If there are a few quills sticking out of his nose, you may be able to remove them yourself with a pair of needle nose pliers. If the dog has quills inside his mouth, stop everything and take him to the veterinarian. He will give your dog an anesthetic and quills can be removed quickly, painlessly, and safely.

causing a slow, painful death. Anti-freeze is one of the most lethal poisons because it has no smell or taste, thus the animal consumes it as readily as water. Poisoning symptoms include staggering and convulsions. Most poisonings can be fatal, so if you suspect your pet has ingested a poison, rush him to your vet to have his stomach pumped. If there must be a delay, you may administer a mixture of charcoal and warm water to help neutralize the poison in the animal's stomach and keep him warm. Keep poisons away from areas frequented by pets.

Bee Sting - An encounter with a swarm of bees can be painful and even fatal to your pet. Some animals, like people, are severely allergic to bee stings and will die without medical attention. If your pet begins to swell around the throat and head area, and has difficulty breathing, you don't have time to waste. Wrap him in a blanket to keep him warm (in case he is in shock), and rush him to your veterinarian, who will give him an injection of antihistamine to counteract the poison from the bee sting.

Car Accidents - An unhappy consequence of letting our pets roam at large is the increasing number of road accident victims. When an animal is hit by a car (if he is still alive) he is usually in a state of shock; that is to say, his body functions, heart rate, respiration, etc., are greatly impaired. To treat shock (which can be fatal) keep the animal warm. Be careful moving an injured animal, for he may unintentionally bite you. It is best, if possible, to slide him on to a board. If a limb is obviously broken, be careful not to move or jam it as you may cause further damage. If possible, immobilize the broken limb by cushioning with a small pillow. Rush your pet to the veterinarian for further treatment of shock and injuries.

Cuts and Scrapes - Broken glass, jagged pieces of steel and many other objects can cause serious injury to your pet. Many cuts require veterinarian attention. If your animal comes home with a cut foot, check and see if there is a foreign body still lodged in the cut, (i.e. a piece of glass). Remove it if possible. If there is blood pulsating out, an artery has been cut, and time is of great importance. Apply a pressure bandage. Any clean rag or towel will do at this moment, press it to the wound and apply pressure. Now wrap the pressure bandage on the foot with strips of clean sheet or length of bandage. Rush your pet to the vets for immediate attention, as he may have lost a great deal of blood.

Heatstroke - One of the main killers of our pets in the summer time is heatstroke. Pets love to accompany the family in the car. Even when leaving car windows rolled down a few inches, the heat in the car can soar to 110 degrees F in a few minutes on a day that is 70 degrees F outside. Your pet can be dead in 5 - 10 minutes. If you find an animal victim of heatstroke, hose him down with cold water to help lower body temperature, apply ice packs if possible, and rush him to your veterinarian for further treatment. You can help unfortunate pets, left unattended in a hot car, by rolling the car windows down. If that is not possible, and the animal is in distress, call the police to help enter the car and administer cold water treatment to the affected animal. Make sure the owner is aware of the serious nature of leaving a pet to suffer heatstroke.

A scrape where the skin is removed but not broken can be treated by washing the affected area with a mild disinfectant soap, then apply a disinfectant such as Bactine.

Poisoning - "Curiosity killed the cat," is an old saying and could well apply to our dogs as well. In today's household many items are poisonous to our pets. Household plants such as Dieffenbachia and Poinsetta, are lethal if consumed by cats. Warfarin (mice and rat bait), if consumed directly by a pet or indirectly by eating a mouse or rat that has already taken the bait, acts to hemorrhage within the animal

It is extremely dangerous to let a pet ride in the back of a pick up truck.



Pets need first aid too. — Photo Harold Glass

Larmer Family Holds Annual Picnic

By Celia Hunter
Seventy descendants of one of the first homesteaders in the Millbrook area, Isaac Larmer and his wife Martha, gathered at Squirrel Creek Conservation Area on Sunday, June 19, for their annual reunion and picnic.

Martha, lived in a stone house on the quarter line off the 4th.

The gathering, which included Mrs. Olive Larmer of Peterborough, the oldest living descendant, and Mrs. Florence Ball, the oldest immediate descendant, featured a picnic, a business meeting convened by Franklin Larmer of Port Hope, and races and games for the children. Michael Heeringa, age 6

months, was honoured as the youngest of the Larmer line, and his great aunt and uncle, Florence and Melville Ball earned the prize as the longest married couple.

Many of the Larmer family have remained in the vicinity of Millbrook, although one member, Mrs. Doreen Stewart, had travelled from Bogota, Colombia to take part in the reunion.



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Now is Time to Think About Winter Wheat

A Farmer's Viewpoint

By Ken Fallis

I wondered about a title for this column; my neighbors and I always called it fall wheat, and I'm glad to find that many farmers still do. When I entered agricultural college, I found the usual terminology was winter wheat so I soon became used to the academic name. Then some author titled a novel "Winter Wheat" and the winter wheat crop at least got some cultural recognition. "Fall" is easier to say, (one syllable), faster to type, and I must say, I personally prefer autumn leaves to winter snow drifts. Wheat planted in the spring is known as spring wheat the world over. But wheat or rye, or barley, or triticale planted in the fall, have now become designated as winter. Possibly a tribute to the crop's ability to cope with a Canadian winter! So, in deference to the establishment, for this article I'll call it winter wheat, and those readers with respect for the past will know I mean fall wheat.

Soft, white, winter wheat is a specialty product entirely different from bread flour wheats, graded as hard, red, spring wheats. Soft white wheats are used for pastry flours, dry cereals, eg. Muffets, Shreddies, etc. While high protein content is desirable in bread wheats, it is undesirable in the soft white wheats, so an off-grade Western spring wheat, makes better livestock feed than a soft, white winter wheat.

For Southern Ontario, winter wheat, because of the longer growing season, 2 months in fall, 4 months in spring and summer, outyields our best spring wheat varieties by so much that there is virtually no spring wheat grown south of Temiskaming District. Because of the limited volume of soft white wheat, it usually commands a premium over hard red spring wheats.

Quality and Yield Characteristics

The buyer and the milling companies, rightly, I think, set certain specifications to meet the requirements for the product they are producing. Broadly stated, they are for white winter wheats, low protein, high bushel weights. Farmers also have some rights. If they are to provide protein levels of less than 9 per cent, bushel weights, ie. test weights of 72 to 76 kilograms per hecto litre vs 60 to 63 lbs. per bushel, then the farmer must be assured of two things: 1. a variety of the crops that will meet these requirements without sacrificing yield per acre and, 2. a price per unit of product that makes the crop attractive in competition with his other options.

The wheat variety, Dawson, Golden Chaff was around in the 1920's and satisfied the requirements for Muffets and Shredded Wheat. Dawson's Golden Chaff, no longer a commercial variety, still remains the standard for milling quality in soft wheats.

D G C was no slouch in yields either. It had, however, one handicap, loose smut. Loose smut does not affect quality, it just isn't there when the crop is threshed. Bunt Smut, on the other hand, could render the wheat unsaleable. But bunt is readily controlled by seed treatment; in the 1940's, Mercurials, Ceresan and Panogen.

In the 1960's it was discovered that commercial and game fish were containing high levels of mercury. In seed grain, all of two ounces of mercury went on an acre of land. This, it was felt, posed a serious threat to fish eaters since the mercury applied in Grey County, might end up in Georgian Bay, Lake Huron, or Lake Erie. Exit Panogen and Ceresan, two of the most effective and lowest cost seed dressings we've ever had. But the lobby for a pure environment did not extend to the mercury loaded effluent from paper mills, dumped directly into the Waubigoon River. You see, if the "oh what the heck" Reed Paper were forced to safely dispose of toxic wastes the operation might become unprofitable, a lot of people would be unemployed. But the difference between 10 cents an acre, and \$2.00 an acre for seed treatment, is not supposed to be significant. Generally the only people who get laid off when the farm goes broke are the farmer, his wife, and his family.

We now return to the question of loose smut in winter wheat. While the Mercurial seed dressings eliminated the bunt, they did nothing to control loose smut. And D G C, the leading, almost the only variety in Ontario, was running from 10 - 20 per cent loose smut. This relates directly to yield. If a wheat plant is destroyed over winter, or by a bug in the spring, neighboring plants tiller out to make up the deficit. But with loose smut, the plant develops right up to the heading stage, using sun, water and plant food, then ending up with a bare stock.

In about 1946, Cornell University introduced a new wheat, Cornell 595, which had the willing qualities of D G C, plus resistance to loose smut. This resistance pretty well expressed itself in a roughly 10 per cent yield increase over D G C. New York State developed a wheat breeding program which resulted in the varieties Genesee and Yorkstar being released in 1952 and the mid 1960's. Genesee quickly took over from Cornell 595 being equally acceptable to the miller, and apparently superior to yield in Cornell.

Canada rightly concentrates its research program on the spring wheats of the Western Prairies. That's where the big acreage and the big dollars are. But during the 1950's and 1960's at the Ottawa Research Station, was a Swiss plant breeder, Fred Gfeller. He produced a variety which, at Ottawa, and other Agriculture Canada Stations and Ontario stations, outyielded Genesee, and equalled in quality all previous varieties.

When the variety was licensed Freddie's colleagues, provincial and

federal, insisted that this new wheat be called Fredrick. This variety virtually took over from all previous winter wheats. Because of some concern over a single variety Yorkstar persisted for sometime, and is still available in some areas. The big thing for Yorkstar is good yields, the thing against it is low bushel weight, mostly less than 60 lbs.

We're thinking about fall planting, 1983. If you're growing Fredrick, why not stay with it? If you're an innovator, try Houser, Favor, or Gordon. But present day varieties are so good, that the more important thing is when and where you plant it.

When? In this particular zone, sometime between September 10 and September 25. Earlier than September 10 doesn't help, later than September 25 may not hurt, depending on the amount of heat and sunshine in October.

Where? Ideally, wheat should follow a legume sod, alfalfa or red clover. If you're taking second or third crop hay from the alfalfa field, or red clover seed off the red clover field, it may bring you fairly close to that September 25 deadline, but for hay or clover seed, its worth the risk.

Wheat can also follow soybeans,

early varieties like Maple Arrow, McCall, Evans. Even if soybean harvest is a bit late, the soil texture and residual nitrogen from the beans may well compensate for the wheat being sowed in the first week in October. In Southwestern Ontario wheat is usually seeded just before or just after October 15. But do not sow wheat after wheat. There are many good reasons to avoid this, but they are better not discussed in public.

Even if wheat follows a legume sod, or legume crop such as soybeans, it should always be under seeded with a legume such as red clover. By using your own, or your neighbors red clover seed you are providing a nitrogen plant food without subsidizing a natural gas well in Western Canada, and a fertilizer industry which converts natural gas into nitrogen fertilizer. And, the organic matter and its soil improving qualities supplied by a legume plow-down crop cannot be purchased from the fertilizer company.

If winter (fall) wheat fits into your crop plans for 1984, it's not too soon to start planning where, when, and how to get the best returns from this soil conserving crop with the highest dollar net returns of any cash crop in this soil and climate area.

OMB Rejects Zone Change

Village of Millbrook By-law 82-16 failed to win approval at a hearing of the Ontario Municipal Board (OMB) held July 4 at Cavan Township Hall in Millbrook.

The hearing was called as a result of objections arising from earlier council approval of the By-law, which had been requested by Ernst Hadorn in order to authorize spot-zoning of his residence and place of work to allow light manufacturing on the premises.

The building owned by Hadorn, at 14 King Street West, was originally constructed as a bank, and later became the village's United Church Manse. Hadorn purchased the building in 1959, and in 1962 started manufacturing tents, sleeping bags, ponchos, and other related goods; under the name of All Weather Tent Company.

Since the passing of the village zoning By-law enacted in 1974, he has been operating under the right of legal non-conformity. Stating that he wished to protect his investment in the

building and the business and legalize the existing situation to avoid complications at a later date, Hadorn requested that his premises be re-zoned.

Opposition arose from the wording of the By-law, which designated the property for light manufacturing. The implications of such a category, which was not defined, precipitated the hearing.

Overturing the council decision on the By-law, Mr. Diplock of the OMB stated that "Mr. Hadorn has a right to do what he wants to do and is doing it now." Work of the type he is doing now can be carried on indefinitely by either Mr. Hadorn or his successor to the property.

Alec J. Grant of the firm Totten Sims Hubicki, acting as village planner, stated that "the nature of the non-conformity appears to be general," indicating that the manufacturing taking place on the property need not be limited to its present form.

The property would however revert to single dwelling residential zoning if production on the premises were to cease for a period of six months.

Asked for his reaction to the ruling, Hadorn agreed with a friend who declared that "Ernie has lost the battle but won the war, because now his position is clarified."

"I know where I stand now," Hadorn said.

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Area Runners To Compete In Sudbury

By Wendy Brown
Two local athletes have qualified for the Ontario Legion Championship to be held in Sudbury August 6, 1983. Brian Brown, 15, qualified in three events, winning the 400 m run in a time of 56.6 seconds and the 200 m run in 23.37 seconds. Although running the 100m hurdles for the first time, Brown managed a second place finish, with a time of 15.32 seconds, qualifying him for the provincial championship meet in this event also.

Garth Carlson placed second in the long jump with a leap of 5.55m, qualifying him for the provincials in this event. His second place in the shot put of 11.21m was barely under the qualifying distance.

Also competing in the District F track and field qualifying meet in Belleville, June 18, was Melinda Brown.

Although she did not qualify in either of her events, the 800m and 1500m., she turned in a strong performance in both.

Official Plan In Making

The Village of Millbrook is finally to have an Official Plan.

At the Village Council meeting of July 5, proposals for the drawing up of an Official Plan were considered. Two firms made application for the project: Totten Sims Hubicki and The Greer Galloway Group.

The project was awarded to Judy Coward of The Greer Galloway Group, at a firm upset limit quoted at \$9,800. Judy Coward lists as past undertakings the drawing up of Official Plans for North Monaghan, Hastings, and Norwood, among others.

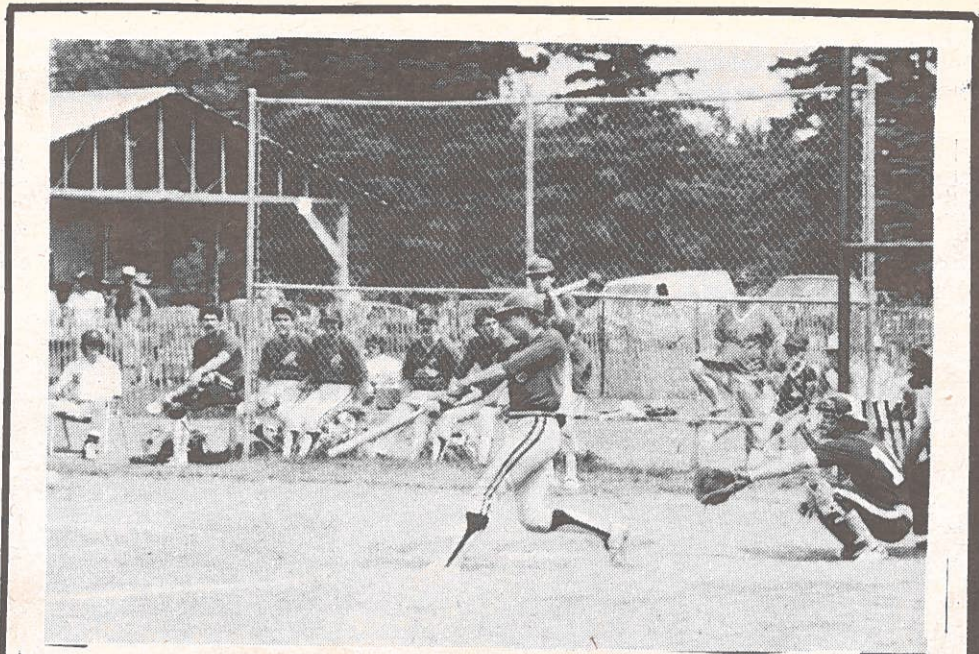


Photo Jamie Richards

The annual "500 Fastball Tournament" was held in Pontypool June 17, 18 and 19. The championship was won by the Peterborough Liftlock Team in a 2-1 victory over the Pickering Cavaliers. Shown here is a game between the Cavaliers and Fraserville. Most valuable player in the tournament was Gord Barker and the best pitcher was Wayne Wells. Both were members of the championship team.

Awards Presented to South Monaghan Students

By Eileen Armstrong
South Monaghan Public School held their annual activity and awards day on June 22nd. The students enjoyed games and races in the morning. Awards were presented in the afternoon by Principal Don Luther and staff. Tabs and certificates were presented for Music, Sports, Athletics and various other categories. Several students received Academic Tabs.

The winners for the Canada Fitness Award of Excellence were Shane Smith, Tanya Webster, Kevin Kusenko, Nicole Braithwaite, Wendy Luther, Jessica Rowland, Cherly Dunkley, Jason Gibbard, Graeme Cameron, Melanie Lennox, Andrea Luther, Bob Armstrong, Mike Worr, Angela Trotter, Francine Deck and Laurie Walker.

Ontario Teachers Federation Award Winner - Tracy Monk. Stuart Darling Award Winner - Vincent Steenburg.

Winners of Track Suits for Ontario Heart Foundation Jump Rope

for Heart were: Colleen Gibbard, Marion Lunn, Wendy Luther, Aherne and Louise Andrea Luther, Jason Brown.

\$3,000 to Millbrook Dam From Cavan Council

Cavan Council has voted the sum of \$3,000 as the Township's contribution towards repair of the Millbrook Dam, and has forwarded the sum to the Otonabee Region Conservation Authority (ORCA).

Repair work on the dam is required in order

to make the Pond, which is the focal point of the newly created Mountainview Park, suitable for swimming and boating.

ORCA is the body in charge of the repair work and they will authorize and oversee the project.

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NOTICE OF TENDER

Tenders will be received at the Township of Cavan Municipal Office for the following:

Repair, restoration and painting of existing Bell Tower.

Tenders will be received by the undersigned until August 2, 1983, 5:00 p.m.

Christine Wright
Clerk-Treasurer
Township of Cavan
P.O. Box 189,
Millbrook, Ontario
L0A 1G0

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BIRTH

WACKER — David and Julie are happy to announce the safe arrival of Daniel Paul, born May 31, 1983, weighing 9 lbs., 8½ ozs. A brother for Derek. Proud grandparents are Mr. and Mrs. R. Wacker and Mr. and Mrs. R. White, all of Toronto. Many thanks to Dr. Liston and Dr. Harriman and the maternity staff of Peterborough Civic Hospital.

CARD OF THANKS

The family of the late Bill Daynes wish to express their sincere appreciation to relatives, friends and neighbors for their many acts of kindness, and sympathy, floral tributes, donations to the Memorial Fund, food, cards, phone calls shown to us during our recent bereavement of a loving son and brother. Special thanks to Padre Robert Rennie, Reverend Charles Hainer, officers and men of the Canadian Forces School of Aerospace Ordnance Engineering Base Borden, and the Comstock Funeral Home. — Earl, Shirley, Denise and Chris.

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NOTICE TO CAVAN TOWNSHIP RESIDENTS

In the interest of cost savings due to lower maintenance requirements; and longer wearing road surface, the Roads Department will be applying a new surface treatment called 'High Float' to the following roads.

Con. 9 - Cavan-Manvers Boundary Road - approx. ½ mile
Con. 10 - approx. 1 mile
Con. 11 - approx. 2 miles
Con. 12 - approx. 2 miles
Village of Mount Pleasant - approx. ½ mile
Village of Cavan - Mill Street and portion of connecting street - approx. ¼ mile

All locations given, have various areas where 'high float' will be applied.

OIL AND CHIP TREATMENT

Cedar Valley Road - north of bridge on the east quarter line to the bridge at 'Camp Rollin Acres' - approx. 1 mile.

Council and the Roads Department wish to apologize for any inconvenience due to dust or road noise, etc. which may occur during this surface treatment.

No definite completion date may be given due to weather conditions, etc., but the above mentioned road surfacing will begin the week of July 18.

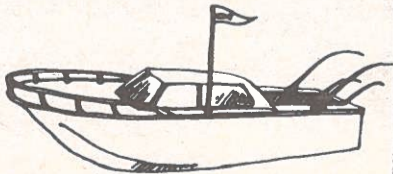
Council looks forward to continuing a 'High Float' program over the upcoming years.

Howard Robinson
Road Superintendent
Township of Cavan

Christine Wright
Clerk-Treasurer
Township of Cavan

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PRODUCT OF ONTARIO Green Onions 3 BUNCHES FOR .99	PRODUCT OF NEW ZEALAND Kiwi Fruit 2 FOR 1.
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