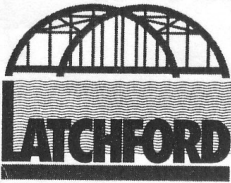


33 YEARS!!!

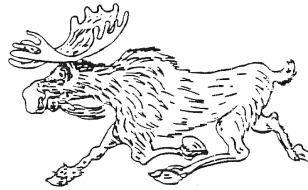
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INSIDE THIS ISSUE:

Just passin through	2
Dianna's Recipes	3
Legion news	4
Letters to the call	5
Rhonda's	6
Subscribers report	7
Message from the mayor	9
Obituary	10
Funny	11
Fire Department news	12



THE LATCHFORD AND AREA

MOOSE CALL



July 2022

HAPPY CANADA DAY

**PUBLIC NOTICE**

~ **ALL** dogs must have current year tags per By-law 639/04. The cost per dog is: \$20.00 Spayed or Neutered or \$20.00 Non-Spayed or Non-Neutered (please provide papers upon obtaining license).

~ **Remember to Poop & Scoop** ~

Animal complaints can be reported to the Town Office @ 676-2416

**Council Meeting for July to be held on July 21st 2022 at the Recreation Centre@7:00pm. All are welcome to attend.**

**Legion meeting will be held on the second Wednesday of the month at the Royal Canadian Legion in Latchford**

**Fire Dept Meeting will be held on the first Wednesday of the month.**

# Just Passin Through Again

The Latchford Volunteer Fire Department often goes unrecognized for their contributions to our community but they are a very much appreciated, while sometimes overlooked service to the residents of Latchford and, in the case that follows, area. They can't dictate the time of day or weather conditions when they are called to serve. On June 17th (I believe) the LVFD was called into service in the early hours of the morning to respond to a cottage fire on Lake Anima Nipissing. Chief Mike Beaupre accompanied by Roger Clark, Natalie Hunter, Trent Matton, John McNaughton and Willie Blowe were able to respond. I am going to share with you an exchange of messages I had from and with a very appreciative recipient of this service as it was his partner's brother who owned the cottage.

He (Michael Matheson) posted a picture of the inferno that the fire had become and I enquired as to whether this was the Anima Nip fire. He responded, "Latchford has to have the best volunteer fire department of all time.... They were absolutely fantastic...professional and empathic...that fire should have cascaded to neighboring cottages...but for the quick professional response, Truly impressive!"

"Ironically...one of the many buildings saved...all of the wood used to build the building was purchased from the Latchford Fire Department, The pictures show the devastation...in hindsight I should have posted what was saved...by the Latchford Fire Department and its voluntary team."

"Remind them that it was them that limited the damage to one place. Remind them that they saved the new bunkhouse. Remind them that it was them that saved the tool shed that housed the equipment used to build most of the buildings on the property. Remind them that those 13 cords of wood that were singed if left uncontrolled would have been devastation to all the trees that surround them. They showed great judgement in their actions. Let them know it was little comments like, "this is still a beautiful place" that helped the family deal with their loss."

While we all appreciate the efforts of our Latchford Volunteer Fire Department and do try to demonstrate that, few have the eloquence to express it in the manner that Michael Matheson has. Thank you Michael! This type of effort wasn't previously possible due to lack of coverage for the volunteers and insurance on the equipment when they entered into an unorganized township. That was changed due to the efforts of the Elk Lake Council and its FD as they were spending a lot of time responding to calls in the unincorporated without compensation for the community and endangering both their volunteers and their equipment.

George L.

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# From the kitchen of Diana

A few months ago we ordered a Ninja Air fryer that had two separate temperature controlled oven drawers in it. I thought that was quite something since it's like having two mini ovens. They work very well and the non stick on the drawers makes clean up a breeze compared to the some of the first air fryers. Before the Ninja Air fryer, it was a Sous-Vide Cooker and before that a Cuisinart version of a George Foreman Grill, (the first 2 were acquired with airmiles). Aren't basements great for taking the overflow of small kitchen appliances! With more of these type of appliances, it doesn't take long to run out of storage room in the actual kitchen. Since my real passion is baking, the kitchen cupboards house stacks of baking pans and baking dishes in varying sizes and shapes - last count I have 72. At this point, I'm taking my life in my hands if I acquire even one more pan or dish. With small appliances associated with baking and a large selection of cake decorating tools, they probably fill up at least half the kitchen. The office/hobby room upstairs takes the overflow of decorating tools, cake boards, fancy food boxes, etc. I do realize I'm going to have to give it all up one of these days, just Not Yet says this alleged hoarder. (I'm sure everybody has to have 3 cookie presses, one manual, one battery and one electric, right? Aha! Thought so! Figured that was completely normal.)

So this month here's a recipe for a fish that is no stranger to the north and although written with for an air fryer, can be air-fried, oven-baked or pan-fried. Here also is a Contest-Winning Raspberry Cream Pie that can be made with either fresh or frozen raspberries. (I have many happy memories of picking wild raspberries in Latchford, but the best part was eating them in my Mom's traditional raspberry pie afterwards à la mode.)

## AIR FRYER WALLEYE RECIPE

4 Walleye fillets (can vary by the size of the air fryer and fillet)

1 egg

Veggie Oil – 4 tablespoons

Breadcrumbs (or favorite fish coating)\*

1 Lemon

Set Air fryer to 350 degrees Fahrenheit

Mix the breadcrumbs and the vegetable oil together; stir until loose

Dip fish fillets into the stirred egg, shake and then drag through breadcrumbs. Coat the fillet and shake off excess breadcrumbs.

Cook for 12 minutes. Adjust time for the thickness of the fillet. Squeeze lemon over fish or slice and serve as a garnish. Serve after completion.

\* We like Panko crumbs better than bread crumbs or flour for the coating, but that is just our preference.

## CONTEST-WINNING RASPBERRY CREAM PIE

Whether you use fresh picked or frozen raspberries this Raspberry Cream Pie is delicious. It takes about 30 minutes to prepare plus chilling and serves 8.

1-1/2 cups crushed vanilla wafers (about 45 wafers)

1/3 cup chopped pecans 1/4 cup butter, melted

FILLING: 1 package (8 ounces) cream cheese, softened

2/3 cup confectioners' sugar

2 tablespoons orange liqueur\* see a substitute below

1 teaspoon vanilla extract

1 cup heavy whipping cream, whipped

TOPPING: 1 cup sugar

3 tablespoons cornstarch

3 tablespoons water

2-1/2 cups fresh or frozen raspberries, divided

Continued on page 11.....

There is no news for inclusion this month. Just a reminder that our bar and patio remain open on Friday evenings from 7:00 to 10:00 pm and Saturday afternoons from 2:00 pm until 7:00 pm. Horseshoes are held on dates as determined by that committee and posted in advance.

Enjoy your summer!

**Francine Blowe**

**President**

**Ladies Auxiliary**

**Perry Livingston**

**President**

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## Latchford and Area Moose Call

### Note of Thanks

The Burns Family would like to thank everyone for all the cards, calls and expressions of sympathy for the loss of Art who passed away on April 26th at Temiskaming Hospital.

Art will be fondly remembered for having the gift of gab, his quick wit, his generosity and his story telling.

### Introducing Dr Matt Scott

After 10 years of dedicated service to the patients of the Latchford Medical Clinic, Dr Gretchen Roedde is able to move on towards retirement. She has secured a very capable replacement ensuring that her patients will be well cared for long into the future and that the Clinic will remain a viable and important part of Latchford. Thank you for great service Dr Roedde and enjoy your future!

As of August 01, 2022, Dr Matt Scott will be taking over the Clinic when his contract with the Ontario Ministry of Health. Dr Scott is no stranger to the area having grown up in Hailybury where his parents still reside. This recent graduate of the Northern Ontario School of Medicine comes highly recommended by his peers in the area. Dr Matt is an avid hiker and outdoors person and looks forward to trying out our Neighbour Woods Trail system and other spots in the Latchford area.

In conversation, he indicated to me he was not looking at establishing a practice for the short

term but rather something in the 30 to 40 year range as he is only in his mid-thirties. I assured him I was very pleased to hear that but confessed to him I doubted I would be around for his retirement. Welcome to Latchford Dr Matt Scott!

**George L.**

## 10 Facts about you

- 1: You r reading this right now
- 2: You r realizing that is a stupid fact.
- 4: You didn,t notice i skipped three.
- 5: You r checking now.
- 6: You r smiling.
- 7: You r still reading this even thought its stupid.
- 9: You didn,t realize i skipped eight.
- 10: You r checking again and smiling about how u fell for it again.
- 11: You r enjoying this.
- 12: You didn,t realize there,s only supposed to be ten facts.

*thanks for read and smile....Regards, Arshi*



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# Rhonda's Garden Tip

Have you ever thought of transforming your small front lawn into a full garden? Check out the picture ideas below!



rhonda's Cards



rhondas\_artstudio



Bye for now Rhonda



June delivered a mixed bag of weather here in Latchford but at least we avoided one of those dreaded June frosts (at least as of this writing) but if the gardens are growing as quickly as the grass it should be a bumper year for both flowers and vegetables. Thanks to one hot spell the water temperature got up sufficiently so that those inclined were able get swimming. Yes, summer has officially arrived in Latchford!

As the June issue was a tad late (to put it mildly and you can blame that on us volunteers) there were no renewals to report for June. I remain hopeful that this is not indicative of waning interest in the 'Call but rather a circumstance of the timing of the June issue. I have to share a tinge of regret with you when I had to say good bye to Irene (Remillard) Ranger who sold her home here and moved to Perth, ON. to be closer to family. Irene and I were a few weeks apart in age and grew up together here in Latchford.

During June the two Celebrations of Life were held for the late George Brunton and the late Robert Hachey. Both were held in Sgt Aubrey Cosens VC Br 629 Legion and were very well attended both by family and friends. July will witness another round of Celebrations of Life here in Latchford as well. At this point I am aware of four that will be held. The first is for the late Kim (Hunt) McKeever and it will be held at the Latchford Community Centre beginning at 2:00 p.m. on July 16. Following that on the same day but at Br 629 will be the Celebration of Life for the late Linda Gadoury beginning at 3:00 p.m. The third one is a private family Celebration and is not open to the public. On July 30, the family is holding a Celebration of Life for the late Sheila Belanger at Br 629 beginning at 2:00 p.m.

On the health and fitness front, Fran Lefebvre made it home from Sudbury, driven to her home by friend Francine Blowe and sister in law Sharon Lefebvre, and continues her recover in the comfort of her own home. And, speaking of Sharon Lefebvre, circulation manager and my wife, she ended the month by suffering a broken femur in her right leg and as I write this we are waiting to hear from North Bay Regional Hospital in regards to next steps and I imagine the ones taken by Sharon will be quite gingerly, as the expression goes. To the foregoing and all else who may be ailing or infirm a speedy return to good health is wished and I am confident that all readers join me in extending.

In closing, I wish to extend my sincere apologies to the Burns family for missing the insertion of Art's obituary in a timelier manner. Too much happening is my only excuse. Please accept my apology.

**George L.**

### **NOTICE**

The Latchford Recreation Committee would invite residents to consider joining their group, as several members have resigned and some are moving away, so very few members will remain. Should they not be able to recruit more people, this organization could very easily fold and this would be very detrimental to the children and adults of Latchford as they provide many activities for all ages throughout the year. Call Francine Blowe @1-647-927-9757 Town Office @705-676-2416 to join up!

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1 year - Regular Print 8.00  
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**Editorial Policy**

: We will not print any news, items, letters, or otherwise containing slanderous, defamatory, or injurious information in reference to the character of any person or entity. The writer of all articles must be identified when items are submitted but may request to remain anonymous in print. All such requests will be honoured.

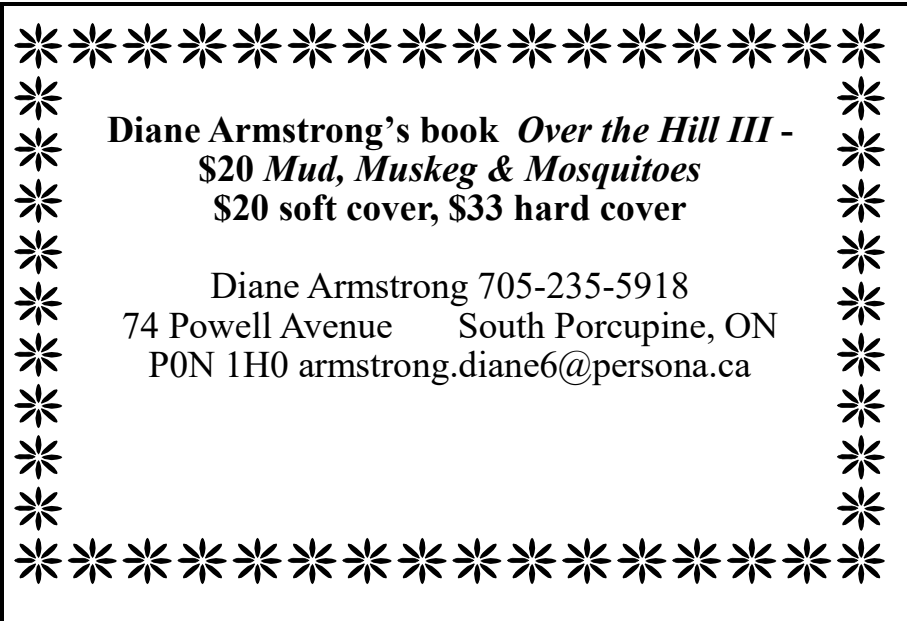


**The Latchford Volunteer Fire dept. would like to thank everyone who has donated pop cans and aluminum products over the years. We will no longer be accepting any more of these donations. Please put your pop cans out with your regular recycling.**

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## MESSAGE FROM THE MAYOR

“Welcome to Latchford” is the message and it is echoed by all who enjoy living here in the gateway to the District of Temiskaming. Situated on the shores of Bay Lake and at a bend in the majestic Montreal River, we are uniquely located with pristine water on three sides of Latchford. Founded in 1904 and incorporated as a town in 1907, we have evolved from a being a major lumbering and pulpwood community which once simultaneously featured three major sawmills and two pulp operations to primarily a dormitory and retirement community. While our residents are few, the one thing we have in abundance is natural beauty and it surrounds us in all seasons.

We are equally proud of our colourful history. A history that not only incorporates our lumbering past but that of being a major transportation centre as well as a supply point for water access mining sites. Elk Lake received its supplies on large river boats from the “Port of Latchford” until 1912 and the famous inventor Thomas Edison had a

mine across the lake from town.

Despite all the activity that has occurred here over the last century plus, we have not done anything to negatively impact the natural beauty of the area we are so fortunately situated in. Wildlife abounds in the surrounding transitional forest and sport fishing still provides ample rewards for those who pursue it both in Bay Lake and the Montreal River as well as the countless other lakes accessed from here. Launching your boat in Latchford allows travelling some 70 kilometres up river to Mountain Chute or the short portage over the Mattawapika Falls dam launches you into Lady Evelyn Lake.

Regardless of reason, make it a point to visit Latchford because you can be assured you will be genuinely welcome!

**George Lefebvre**

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IN MEMORY OF  
**ARTHUR  
JAMES  
"ART"  
BURNS**



**Obituary for Arthur James "Art" Burns**

---

Peacefully at the Temiskaming Hospital, Arthur "Art" Burns, at the age of 80 years passed away on April 26, 2022.

Born on September 17, 1941, in Latchford, to the late Arthur John Burns and his surviving mother Evelyn Anderson Burns. Art began his career working for the Lands & Forest in Temagami, where he met his life long friend David Robson. Art then worked for William Milne and Sons, Johns Mansville, as their Bush Foreman. He later went into Sales for Oregon Chains, Export Manager, Hawker Siddeley Canada, TreeFarmer Division, and retiring from Palfinger, in Findlay Ohio. Art's career took him to many destinations on the Globe, he had a story to tell of the many places from Bainbridge, Ga, Moscow, Sarajevo, Singapore, Sydney, Mexico City, Panama, Poland, London, Austria, Buenos Aires to name a few.

Predeceased by his wife Beverlee Burns, his father Arthur Burns and youngest brother Gary Burns. He will be lovingly remembered by his mother Evelyn Burns, sister Laurie Taylor, and brothers Dan and Ross Burns; his children Robin (Phil) Koistinen, Dan (Bett) Burns, Dana Laronde, Artie "AJ" (Tammy) Burns. He will also be fondly remembered by his many grandchildren, great-grandchildren, nieces, nephews, and extended family.

Our family would like to thank his caregivers, especially Bett and Dan, Aunt Laurie, Dave, as well as Dr. Goddard and Temiskaming Hospital Nurses and Staff. We would also like to thank Donald & Gina Knight, from Gardiner Montana, Felix Frank, from Brantford, and Jeff Black from Tobermory for visiting Dad in March, it really lifted his spirits to re-tell his stories.

In keeping with his wishes, cremation has taken place at Lakeview Crematorium, Haileybury. As an expression of sympathy memorial contributions can be made to the Canadian Cancer Society. Condolences and memories can be left at [www.buffamleveille.com](http://www.buffamleveille.com)

### Diana's recipe continued....

Combine the wafer crumbs, pecans and butter. Press onto the bottom and up the sides of a greased 9-in. pie plate. In a large bowl, beat the cream cheese, confectioners' sugar, liqueur and vanilla until light and fluffy. Fold in whipped cream. Spread into crust. Chill until serving. In a small saucepan, combine sugar and cornstarch; stir in water and 1-1/2 cups raspberries. Bring to a boil; cook and stir for 2 minutes or until thickened. Transfer to a bowl; refrigerate until chilled. Spread topping over filling. Garnish with remaining berries.

\* Substitute for orange liqueur in bakung is 2 tablespoons of orange concentrate or 2 tablespoons of orange juice and a half teaspoon of orange extract.

### Funny

Can someone please shed more light on how my lamp got stolen?

Why is she called Ilene? She stands on equal legs.

Hummingbirds usually hum when speaking because they don't know the words to use.

How did the bird break into the house? It came with a crow bar!

I am tired of the constant ups and downs in my life, so I got to stop using the stairs.

Vegetarians don't always need to purchase their vegetables because their boss also award them with compensatory leave

How do trees have so many friends? They branch out!

My ex said I should get her a birthday gift without expecting anything in return, then I got her a guitar with no string attached to it.

I almost forgot what a boomerang was, I'm glad it came back to me!

Why would I be laid off from my candle manufacturing company because I refused to work on wick end?

Why is Danny good at all sports? He got athlete foot!

I feel the sadness of skeletons because they literally have no body



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## Latchford Volunteer Fire Department News!

Cottage, cabin, motorhome, RV and camping season is upon us! As such, the Latchford Volunteer Fire Department would like to remind the residents and visitors of Latchford of some seasonal property fire safety tips. It is a good idea to test smoke alarms monthly or each time you return to your seasonal home. You should pack new smoke alarms and extra smoke alarm batteries in case they need to be replaced. If your seasonal home has a fuel burning appliance, you should have a properly working carbon monoxide alarm.

When you arrive at your seasonal home, you should develop and practice a fire escape plan, making sure everyone knows what to do if the smoke alarm sounds. In case of an emergency, make sure you know the telephone number for the local fire department and your seasonal home's emergency sign number. Make sure to clean barbecues before using them. Keep an eye on lit barbecues and make sure all combustibles, children and pets are kept well away from them. Do not leave barbecues unattended. You should also check heating appliances and chimneys prior to using them. If you are using candles, make sure to burn them in sturdy candleholders that will not tip over. Do not leave candles unattended.

Blow candles out when you leave. Never refill a space heater while it is operating or still hot. Be aware whether or not Kerosene heaters are legal in your area and only use them where approved by authorities. Do not use the kitchen oven range to heat your space. It can be a fire hazard and a source of toxic fumes. If you are planning on having camp fires, make sure to check with local authorities on open-air burning restrictions and follow local burning regulations. Be aware of current fire bans in your area. Do not build a campfire on a windy day, as sparks or embers from the fire could travel far, unintentionally setting fire. Keep an eye on the

wind direction to make sure sparks are not landing on flammable materials. If you become concerned about wind changes, put the fire out. Stack extra wood upwind and away from the campfire so that sparks from the campfire cannot ignite your woodpile. Do not build campfires too close to buildings, tents, trailers, dry grass, leaves, overhanging tree branches or any other combustibles. You can build a campfire surround with rocks to contain your campfire. You should be aware that rocks taken from the river or lake may explode due to moisture in the rock overheating by the campfire. You should use crumpled paper and/or kindling to start a fire instead of flammable liquids.

Do not use gasoline to start a campfire. Make sure to properly store all lighters and matches and keep them out of children's reach. Do not leave campfires unattended. Make sure that a responsible adult is monitoring the campfire at all times. Supervise children around campfires and do not allow horseplay or running near or around the campfire. Make sure to closely supervise children while roasting treats over a campfire. A flaming marshmallow can easily ignite a child's clothing. A heated metal skewer can be a burn hazard, as well as a puncture hazard. Remember, loose clothing can easily catch fire.

Do not reach into a campfire to rearrange pieces of wood. Make sure to have plenty of water, sand, dirt and a shovel around to douse the fire when you're done. If there is a fire hydrant near your property, keep it clear of debris for easy access by the fire department.

The LVFD would like to wish Latchford's residents and visitor's a happy, healthy and safe cottage, cabin, motorhome, RV and camping season this

**Chantal**