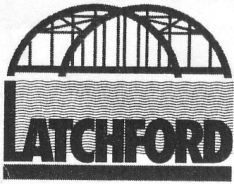


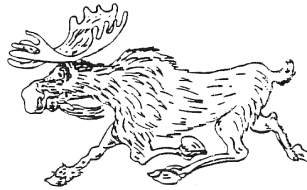
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INSIDE THIS  
ISSUE:



THE LATCHFORD AND AREA

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July 2025

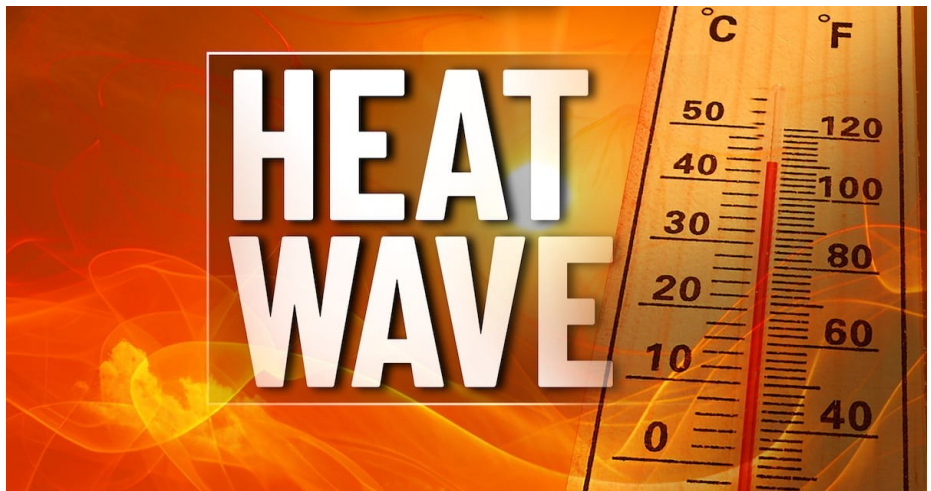
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**PUBLIC NOTICE**

~ **ALL** dogs must have current year tags per By-law 639/04. The cost per dog is: \$20.00

~ Remember to Poop & Scoop ~

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



**COUNCIL MEETING FOR JULY TO BE HELD ON THE 8th AT THE LATCHFORD TOWN OFFICE COUNCIL CHAMBERS AT 6:00PM. ALL ARE MOST WELCOME TO ATTEND.**

**LEGION MEETING WILL BE HELD ON THE SECOND WEDNESDAY OF EACH MONTH AT THE ROYAL CANADIAN LEGION IN LATCHFORD.**

# Mayors Report

## Latchford House of Memories and Ontario Loggers Hall of Fame

Visit the Latchford House of Memories This Summer!

The Latchford House of Memories Museum is open for the season! Come explore local history and celebrate the stories that shaped our community. We're open Wednesday through Sunday from 10 a.m. to 5 p.m., and admission is just \$5 per person.

We're excited to showcase some fascinating new additions this year. Stop in to see the original truck door from A.J. Murphy's Mill on Lady Evelyn Lake, generously donated by George Shields—a tangible piece of our rich forestry history.

Another must-see is the longest board ever milled in Latchford, which once hung in Ye Olde Millhouse. Signed by dozens of Latchford residents from the 1970s and 1980s, this board is more than lumber—it's a time capsule. Come find your name or those of your family and friends!

While you're here, help us honour this incredible country of ours by purchasing a Canadian flag to be added to our growing outdoor art installation. Flags can be dedicated in your name or in memory of a loved one. Each flag is \$10, with proceeds going directly toward building maintenance and exhibit upgrades.

Whether you're a longtime resident or visiting for the first time, there's something for everyone at the Latchford House of Memories. We can't wait to welcome you!

**Trina Breault**

**Phone: (705) 676-6453**



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maintenance agreements!!  
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Still heating with oil?  
Looking to switch to Propane?  
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# From the kitchen of Diana

Page 3

## GERMAN BLUEBERRY CAKE

1 1/2 cups (190g) all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup (115g) unsalted butter, softened  
3/4 cup (150g) granulated sugar  
2 large eggs  
1 teaspoon vanilla extract  
1/2 cup (120ml) milk  
2 cups (300g) fresh or frozen blueberries  
1 tablespoon lemon zest (optional, for extra flavor)  
1 tablespoon powdered sugar (for dusting, optional)

Preheat your oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment paper for easy removal.

In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.

In a large mixing bowl, beat the butter and sugar together until light and fluffy (about 2-3 minutes). Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract and lemon zest. Gradually add the dry ingredients to the wet mixture, alternating with the milk. Mix until just combined—don't overmix!

Gently fold in 1 1/2 cups of the blueberries (reserving some for the top) using a spatula. The batter will be thick. Then pour the batter into the prepared cake pan and spread evenly. Scatter the remaining 1/2 cup of blueberries on top. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean. If using frozen blueberries, baking time may be slightly longer. Let the cake cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely. Dust with powdered sugar before serving, if desired.

## Serving Suggestions:

Serve warm with a dollop of whipped cream or vanilla ice cream, enjoy with a cup of coffee or tea for an authentic German-style treat or drizzle with a simple lemon glaze for extra sweetness.

Notes: Use Fresh or Frozen Blueberries – If using frozen, do not thaw; just toss them in a little flour before adding to the batter to prevent sinking.

Make It More Moist – Swap half the butter for sour cream or Greek yogurt for an even softer texture.

## Want Extra Crunch?

Sprinkle sliced almonds or coarse sugar on top before baking.

## Storage Instructions:

Refrigerate: Store in an airtight container for up to 4 days; Freeze: Wrap tightly in plastic wrap and freeze for up to 2 months.;Thaw at room temperature before serving; and Reheat: Warm slices in the microwave for 10-15 seconds for a just-baked taste!



**Happy Canada Day!!**

**Hello everyone!**

I hope everyone is enjoying the sunshine!

The Legion is open Friday at 7 pm, Saturday at 2pm and Sunday at 1pm. Come out and enjoy talking and soaking up the rays with family and friends on the back patio.

Come out and play pool, darts, corn hole bag toss , horseshoes, board games or watch sports on the TV.

Come out every Saturday night to play fun darts. It was fun watching them try to get 180! Fun darts will start at 7pm Everyone is welcome to come out and join in on the fun.

More events may be added. Keep checking our Facebook Page-Royal Canadian Legion Latchford. Sgt. Aubrey Cosens V.C. Br 629 and Friends of Latchford page.

The Legion is open Friday nights at 7 pm, Saturdays at 2 pm and Sundays at 1pm.

Rental of the Legion for special occasions is available. Please contact Vicky (705-679-4062) or Sharon

(705-676-1115) if you would like more information or to book a date.

If anyone would like to become a Branch member, please contact me or stop at the Legion for an application form.

If you like to bartend, contact Vicky or Sharon. You will need a valid Smart Serve Certificate.

June will be our last Branch and Ladies Auxiliary meeting until September.

**Here is the Legion contact information: [sgtaubreycosensv.c.629@hotmail.com](mailto:sgtaubreycosensv.c.629@hotmail.com)**

**705-679-4062**

**Lest we forget.**



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**Are you looking to have home or cottage renovations done.**

**Give me a call, I can do it all from new kitchens, baths, decks, docks, windows just to mention a few.**

**I have space on my calendar this winter if you would like an idea of cost we can come have a look and work out an estimate for you.**

## Obituary Paul Joseph Alfred McDonald

Paul Joseph Alfred McDonald of Latchford, Ontario, passed away peacefully on June 25, 2025, surrounded by the love of his family. Born on November 3, 1935, in Ottawa, Ontario, to the late Lawrence and Rose (née Proulx) McDonald, Paul leaves behind a proud and loving legacy in his six children: Rose-Anne Wright (Gerald) Brookfield, N.S.; Mary Wickens (Ray) Earlton; Cathy Gow (Scott) Sudbury; Dianne Arpa (Dan) Thornloe; JoAnne Gaboury (Scott) Bonfield; and his only son, Grant McDonald (Trudy) of Latchford. Paul was a cherished grandfather to Brent (Kara), Michael, Shawn, Cameron, Eden (Riley), Braeden, Brett, Dylan (Karla), Dawson (Katera), Kelsey, Dalton (Riley), Kyla (Steve), Avery (Cameron), Lukas, Bailey (Victoria), and Brody (Daphne).

He was blessed with many great-grandchildren: Rosalie, Amelia, Emberly, Lily, Olive, William—and two more on the way. Siblings: brother Larry McDonald of Port Alberni, B.C., and sister Melanie Goodwin (Dave) Smiths Falls, Ontario. Paul is predeceased by his beloved wife, Lorraine (née Robertson); his parents, Lawrence and Rose; brother Mickey; sisters Rose-Marie Belinger and Catherine McKean; and great-grandson Felix. Paul devoted his career to protecting Ontario's forests, a passion that shaped his life. On April 22, 1954, he graduated with honours from Kemptville Agricultural College. In 1955, he began working for the Department of Lands and Forests before continuing his education at Scaling School in 1957. He trained in the winters and fought forest fires during the summers before the Department became the Ministry of Natural Resources (MNR). His work with the MNR first took him to familiar Latchford for four years, and then in May 1960, to Lady Evelyn where he met the love of his life and began a family. Later, he moved to remote Franz, Ontario, to serve as Chief Ranger

Officer. Three years later, Paul selflessly pursued a demotion as Deputy Chief Ranger Officer at Hado headquarters in Monetville, knowing this would help his dream of returning to work in Temagami and live in Latchford; after eight years, that dream came true. Some of Paul's fondest memories were of childhood summers when his mother would take him and his siblings to visit their grandmother in Latchford. To him, it was his paradise and later in life he purchased his first home there, where he lived for 52 years.

After retiring from the MNR with 32 years of service, Paul began his own wood-cutting business, Sawdust City Sam's Fuel Wood, supplying firewood to local seniors. Of all his accomplishments, it was in these later years that cutting wood, sharing stories, and helping others that brought him some of his greatest joy. Paul had a lifetime of experiences that made for fascinating stories, always shared with anyone who cared to listen. He took great pride in telling people that his descendants are now spread all across Canada. Our father's health began to decline following the heartbreaking loss of our mother six years ago. Yet, with strength, grace, and the loving support of cherished family friends Maxine Cannon, Marilyn and Don Heavans for whom the family is so grateful, as he was able to remain in the family home before spending his final six weeks in the Temiskaming Hospital.

The entire McDonald family extends sincere heartfelt thanks for the many calls and visits from friends, and the wonderful, compassionate care Paul received as a patient during his final days. Rest peacefully Dad, we love you. Your stories, your laughter, and your love will live on in us. Family will have a private celebration of life at a later date. Donations can be made to the cancer society! Paul's final care was entrusted to Buffam Leveille funeral home. Condolences and tributes can be left at [www.buffamleveille.com](http://www.buffamleveille.com)



# Rhonda's Garden Tip

Page 6

## Canada's National Flower

Happy Canada Day!! By now everyone is familiar with the symbol of Canada, being the maple leaf, but what is Canada's national flower? What is a flower that represents Canada's unique characteristics? After some digging into Canada not having a national flower, other information came up with the Bunchberry (*Cornus Canadensis*) flower as Canada's official national flower and was adopted in 2017 after a national vote. This striking little wildflower is native to every province and territory in Canada, thriving in the cool forests and northern climates showing its hardiness and adaptability. The Bunchberry is related to the Dogwood family, but quite different in how it looks, its growth habit, and ecological role. Other names from the same family are, Red Twig Dogwood, Creeping Dogwood, and Dwarf Dogwood.

A remarkable trait of the Bunchberry flower is its explosive flowering process, its tiny flowers open in less than a millisecond, shooting pollen into the air faster than any other plant, neat feature. Similar to other dogwood species, each plant have small, clustered flowers surrounded by petal like bracts – this is a dogwood hallmark. Dogwood plants produce berries that are valuable food for birds, wildlife, and insects throughout the year. However, there are a few differences between a Bunchberry flower and a Red Twig Dogwood flower. One being a low growing groundcover, while the Red Twig Dogwood is large and grows as an upright shrub. Second, the Bunchberry produces red cluster berries, while the Red Twig dogwood produces white or bluish berries. The stems of the Bunchberry are thin and green, whereas the Red Twig has woody stems that are deep red in the winter, great for flower arrangements. Both look great in any garden or landscape. Let's Celebrate Canada!!

**Bye for now**  
**Rhonda**



## Subscribers News

I have to start this month's column with an apology for my tardiness which has resulted in the delay for the July issue which is the first one of our 36th year of publication! Having 14 members of our U.S. arm of the family visit was a great pleasure and the bonus was provided when our grandson, Brandon Gravelle and his fiancé, Chelsey Perry, opted to get married while they were here and chose Grandma and I as their attendants! My friend Chris Oslund was the officiant and Francine and Will Blowe graciously allowed the use of their waterfront property for the perfect setting! Even the weather was spot on!

And, while forest fires rage in various parts of Canada, we have been very fortunate in this part of the Province with few burning in the Northeast! The only fire casualties were Herb Adshead's daughter Roxie and husband Dion Kerfont together with their daughter Bella from Flin Flon, Manitoba who had to anchor down here for a month before they could get back into their home in that community which, fortunately, was still standing! The only calamity I am aware of in Temiskaming District was a significant mudslide into the Blanche River up north of Englehart! Renewals for the month were led off by the Mayor of Coleman Township, Dan Cleroux who opts for another year. Next in was one from former Latchford lad, Lindsay Wellar of New Liskeard which was followed by one from John Mann of Kingston who opted for two more years of the 'Call. Then, a pair of my cousins from the Lloyd side of the family, sisters Patricia Rogers of South Porcupine and Sydney Ouellette of North Bay elected to get the Moose Call for another 2 years! Thanks goes out to those that insist on including the extra!

On the health and fitness front, I have to extend well wishes to Linda Bowin who has had to make a few trips to Sudbury for medical attention but have to confess to being unaware of others who may be ailing or infirm. As noted elsewhere in this issue, we lost our noted resident Paul McDonald last month and his obituary is included. I was so pleased that I did get in a visit with him in hospital and had a great conversation with this brilliant man. RIP Paul.

With the passing of Paul, there is a rumour circulating in Latchford that I am now the oldest male resident of Latchford? I guess it's time to start fibbing about my age!

**George L.**

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1 year - Large Print \$10.00  
1 year - Regular Print 8.00  
U.S Subscriptions \$15.00

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### PUBLIC NOTICE

#### **STORAGE AVAILABLE**

**Winter Storage available for boats, cars, trailers, ATVs etc.**

**Fees are \$15.00 per foot**

\*\*\*\*\*

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**Diane Armstrong 705-235-5918**  
**74 Powell Avenue South Porcupine, ON**  
**P0N 1H0 [armstrong.diane6@persona.ca](mailto:armstrong.diane6@persona.ca)**

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**Reader's Note:**

Hi!

Here is a cheque for my renewal. Keep up the good work for Latchford.

**Patricia Rogers (Lloyd)**

**Dad Jokes**

What do you call a well-balanced horse? Stable.

A bossy man walked into a bar...And ordered everyone a round.

Do you know what they say about a clean desk?  
It's a sure sign of a cluttered desk drawer.

I told my friend 10 jokes to make him laugh.  
Sadly, no pun in ten did.

"I thought the dryer was shrinking my clothes.  
Turns out it was the refrigerator all along."

"Have you heard about the chocolate record  
player? It sounds pretty sweet."

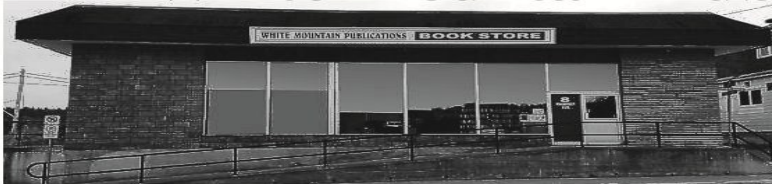
"What has more letters than the alphabet?" "The  
post office!"

"Why did Billy get fired from the banana factory?  
He kept throwing away the bent ones."

"Dad, can you put my shoes on?" "No, I don't  
think they'll fit me."

"I have a joke about chemistry, but I don't think  
it will get a reaction."

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## My view from OVER THE HILL July 05, 2025

### The Many Tales of a Flour Bag By Diane Armstrong

In a time before flour was packaged in convenient paper bags, homemakers bought flour in huge cloth sacks. They were sewn at the top with string. Because most homemakers baked their own bread, pastry and cookies, an ample supply of flour was needed. Therefore, the flour was purchased 50 pounds at a time.

Brand names that I recall were Maple Leaf Milling, Gold Medal, Purity, Lake of the Woods and Five Roses. Once the bag was empty, it was soaked in a bleach solution to remove the printing. Sometimes it was hung on the clothesline for days; wet regularly with a hose and the sun did the bleaching. Then when it was washed and dried, the flour bag began a new life.

Table cloths and aprons were made of flour bags, then embroidered with colourful floss and occasionally a fancy edge of tatting or crochet work would be added. Sometimes the bags were cut to size and stuffed with feathers to make bed pillows. Other bags became pillow covers and were also embroidered.

My mother made "waists" from the bags for my sister and me. These were sleeveless undergarments that fell from the shoulder to just below the waist, and pinned to the bottom edge, were long elastics with clips on the ends to secure our stockings. Many may recall those horrible brown knitted stockings that never quite reached the top of our legs.

It was while she was sewing those dreadful pieces of apparel that my mother taught me how to do English smocking with embroidery floss. I

learned on the scraps left over from her pattern. Mom also made bedroom curtains for us out of flour bags. They were trimmed with blue & white checked gingham material. When making drapes for the living room, she used the bags as liners to prevent the sun from bleaching the more expensive fabric.

At Hallowe'en, flour bags were always in demand for ghost costumes, but when their life as a scary creature was over, the material was washed and ironed and new uses were discovered. We made babies' bibs and tea towels for drying dishes. As with many other household items, both the bibs and tea towels were adorned with embroidery.

When almost worn out, several layers were stitched together, quilted style, making a thick pad. Squares roughly 6 or 7 inches would be cut from this pad. The edges were bound with colourful material and turned into pot holders. My grandmother saved all the worn pieces of flour bags and cut them into strips, dyed them various colours and then as a winter hobby, she hooked or braided rugs out of old flour bags. Another memory from my grandmother's use of the bags was that she used a dampened bag to put over her bread or cinnamon rolls while the dough was rising.

By the time I was in Girl Guides learning the basics of First Aid, flour bags were beginning to lose their popularity. However, I learned how to make a sling from an old flour bag and the rest of the material was cut into wide strips and became a teaching aid for bandages and tourniquets.

**Continued on page 11.....**

## 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 the Town Office @705-676-2416 to join up!**

### **The Many Tales of a Flour Bag continued..**

And when the material was too worn for a practical purpose, flour bags were used for scrubbing floors and dusting furniture. I'm sure there were many other uses for the flour bags of yesterday, but even if they were available today, no one would bother to give them new life. We have become a throw-away society.

**That's my view from Over the Hill.**



"Whatever you do,  
always give 100%.  
Unless you're  
donating blood."

BILL MURRAY

THE  
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