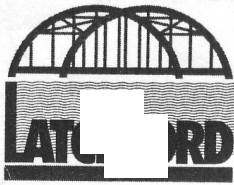


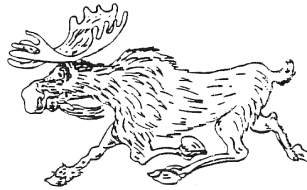
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THE BEST LITTLE TOWN  
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INSIDE THIS  
ISSUE:



THE LATCHFORD AND AREA

MOOSE CALL



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# September 2025

WELCOME  
BACK TO  
SCHOOL

#### 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

**LATCHFORD SENIOR CITIZENS ACTION GROUP MEETINGS ARE HELD THE 1ST MONDAY OF EACH MONTH AT THE LEGION.**

**LATCHFORD LIBRARY BOARD MEETS THE THIRD TUESDAY OF THE MONTH AT THE FRED KEENAN CENTER.**

**COUNCIL MEETING FOR SEPTEMBER TO BE HELD ON THE 11th AT THE RECREATION CENTRE @ 7:00 PM. ALL ARE MOST WELCOME TO ATTEND.**

# Mayors Report

Hope all have been enjoying this weather. As we know winter will be upon us fast enough. Take advantage of the nice weather when you can!

Laurel our Interim Clerk Treasurer is now finished at the office end of Aug. Hoping she enjoys her time back out west and good luck on new endeavours.

Malorie will be starting as our new CAO on Sept. 2nd. If you have the opportunity, please stop down and introduce yourself to her.

Our local fire department held their annual Duck Race on Aug. 23rd. It was a great turnout! In the eight years I have attended this is the first one that went a very long time. Mother nature had something in mind and kept those ducks going for a very long time!! Congratulations to the winners!!

The fundraising for the playground equipment is now up to \$10,000. Thank you to all that have donated!! We are in the process of purchasing one of the pieces and hopefully will be set up next year in the spring.

The hiking trails out Murphy Mill Road are coming along nicely! Thanks to the volunteers that have been working on that. The new sign has been put up to show the map of the trails. Looks amazing. Thanks Roger and Sophie as they installed the sign and Sophie with be amazing art refreshed the signs in the trails.

Hope all get to enjoy their Labour Day weekend with family and friends.

**Mayor  
Sharon Gadoury-East**



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maintenance agreements!!  
You won't want to miss out!

Still heating with oil?  
Looking to switch to Propane?  
We can do that!

# From the kitchen of Diana

Page 3

## MUSHROOM CHICKEN WITH GARLIC CREAM SAUCE

4 boneless, skinless chicken breasts

1 tablespoon olive oil

8 oz mushrooms, sliced

3 cloves garlic, minced

1/2 cup chicken broth

1 cup heavy cream

1/2 teaspoon thyme

Salt and pepper to taste

2 tablespoons chopped parsley (for garnish)

Heat olive oil in a large skillet over medium-high heat. ..

Season the chicken breasts with salt and pepper and add them to the skillet. Cook for about 6-7 minutes on each side until golden brown and cooked through. ..

Remove the chicken from the skillet and set aside. ..

In the same skillet, add the sliced mushrooms and cook for 3-4 minutes until softened. ..

Add the minced garlic and cook for an additional minute, stirring to combine. ..

Pour in the chicken broth, scraping the browned bits from the bottom of the skillet. ..

Stir in the heavy cream and thyme, and bring to a simmer.

Return the chicken to the skillet, spooning the sauce over the top. ..

Simmer for 5 minutes until the sauce has thickened slightly. ...

Garnish with chopped parsley and serve immediately.

Prep Time: 10 minutes | Cooking Time: 20 minutes | Total Time: 30 minutes

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Hello everyone!

I hate to say it, summer is almost over. School is commencing, cooler weather has been showing her ugly face and camping season is ending soon. I hope everyone had a great summer and hopefully we get nice weather in the fall.

The Legion's general meetings start again on Wednesday September 10<sup>th</sup> at 7pm. All members are welcome to attend. All meetings will be on the second Wednesday of the month.

Sunday Family Games Day will be recommenced on Sunday September 7<sup>th</sup> and open every Sunday after.

Bring out the kids for board games, play darts, pool, corn hole toss game, card games and more. We open at 1 pm to 6 pm.

On Sunday September 21<sup>st</sup>, there will be a Sheila Belanger Memorial Cribbage tournament.

Sheila loved her cards! All are welcome! Registration is at noon, cards start at 1pm.

Please DO NOT leave pop cans at the Legion anymore. Thank you!

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

The Branch Meeting for September will be on Wednesday September 10<sup>th</sup> at 7pm. And every

2nd Wednesday of each month.

The Ladies Auxiliary meetings will be on Wednesday September 10<sup>th</sup> at 6pm. . And every 2nd Wednesday of each month.

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 1pm-6pm.

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

**Here is the Legion contact information:**  
**sgtaubreycosensv.c.629@hotmail.com**

**705-679-4062**

**Lest we forget.**

Terry Burrows Contracting  
17 Main Street  
Latchford On  
Call or text 705-676-1113

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.

## Reader's Letters

**George:**

Find enclosed for another year of the Moose Call.

You and your team do an excellent job at keeping your readers up to date on what is happening in L.A.

Thanks and take care,

**James Rae**



## Duck Race

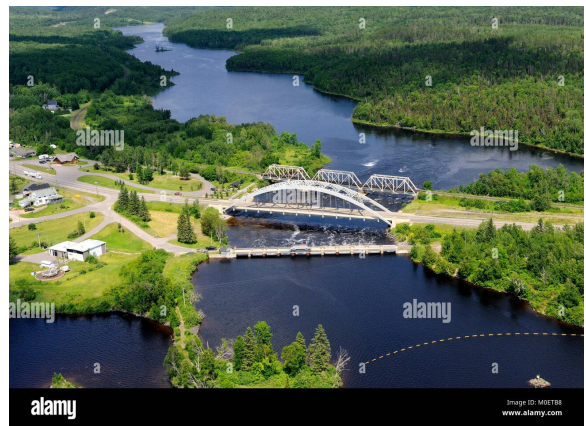
The 2025 Latchford Duck Race had some unusual circumstances. Only three ducks made it to the finish line, with the others getting caught in the backwash of the dam. Adding to the unusual conditions, the finish line broke free of its mooring, making it easier to determine the winners among the few ducks that finished. It took about 45 minutes for the winning duck to cross the finish line. The race was held on a clear day without rain.

While the exact names of all winners are not specified in the search results, one participant mentioned winning second place and receiving \$300, which they split with the Fire Department. The prize for first place was \$1000, second place was \$300, and third place was \$200.

While the event has concluded for the year, information about next year's race is anticipated to be released by the Latchford Volunteer Fire Department.

## FOUNDING OF THE TOWN OF LATCHFORD

Latchford began in 1903 as Montreal River Station, a town site and river crossing for the Temiskaming and Northern Ontario Railway, the colonization line designed to open the Little Clay Belt to settlement and provide access to the area's vast timber resources. In 1904, a three span iron bridge was built to carry the railway across the Montreal River and construction of a station house and water tank soon followed. The town was surveyed in 1905 and renamed in honour of Francis Robert Latchford (1856-1938), then Ontario Commissioner of Public Works. A brief boom period ensued when silver was discovered to the northwest in 1906 and Latchford became the provisioning and starting point for prospectors travelling up Bay Lake. Latchford was incorporated as a town in 1907 and by 1911 its population was 429. As area silver deposits were depleted Latchford's prosperous timber and pulp mills assured its longevity, giving the town its nickname of "Sawdust City."





# Rhonda's Garden Tip

Page 6

Harvest time is here, along with the cooler temperatures and vibrant colours of autumn. Weather your vegetable harvest is big or small a great way to preserve your harvest is with pickling. The most traditional method is vinegar brine pickling, where veggies like cucumbers, beans, carrots, or beets are soaked in a mixture of vinegar, water, salt, and spices, creating a tangy and long lasting preserve that can be stored for months. Another popular method is fermentation pickling, which uses saltwater brine instead of vinegar to encourage beneficial bacteria, giving veggies like cabbage, carrots, or radishes a sour, probiotic rich taste. For faster results, refrigerator pickling is a simple option where vegetables are packed into jars with hot brine and stored in the fridge, ready to eat within a few days, but best eaten in a few weeks. A more time consumed method is lacto-fermentation, often used for sauerkraut or kimchi, where veggies are submerged in salted brine and left to ferment naturally at room temperature, creating deeply flavoured and gut healthy preserves. Finally, spiced or sweet pickling can be used for fall vegetables like beets, onions, or pumpkin, where sugar, cinnamon, cloves, or mustard seeds are added to create unique, seasonal flavours. Each method of pickling allows you to enjoy fall's bounty well into the winter months.

## Steps to Pickling:

**Vinegar Brine Pickling;** Best for cucumbers, carrots, beans, cauliflower, beets. \*Wash and cut veggies into slices, spears, or chunks. \*Pack them tightly into sterilized jars. \*In a pot, mix vinegar, water, pickling salt, and spices (optional) mustard seed, dill, garlic, peppercorns. \*Bring to a boil. \*Pour the hot brine over veggies, leaving about ½ inch of headspace. \* Seal jars with lids and process in a boiling water bath if long term storage is desired, or refrigerate for short term use.

**Fermentation Pickling;** Best for cabbage (sauerkraut), radishes, carrots, green beans, peppers. \*Wash and chop veggies \*Make a brine with non-iodized salt and water (1-3 tablespoons salt for every 4 cups of water). \*Place veggies in a clean jar and pour the brine over them, fully covered, use a weight to keep them below the liquid. \*Cover loosely to allow gases to escape. \*Let ferment at room temperature for 1 to 3 weeks, tasting occasionally until the flavour is right, then put in the fridge.

**Refrigerator Pickling (Fast Pickles);** Best for cucumbers, zucchini, peppers, onions, carrots. \*Slice veggies thinly for faster pickling. \*Pack into jars with herbs or spices like dill, garlic, chili flakes. \*Heat vinegar, water, salt, and sugar (optional) in a pot until dissolved. \*Pour hot brine over veggies, seal, and let cool. \*Put in fridge for at least 24 hours before eating, best within a few weeks.

**Lacto-Fermentation (Natural Fermentation);** Best for sauerkraut, kimchi, root veggies. \*Chop or shred veggies (cabbage works best). \*Massage with salt until juices are released. \*Pack tightly into a jar or crock pot so the natural brine covers the vegetables. \*Weigh down to keep veggies covered. \*Ferment at room temperature for 1 to 4 weeks, checking flavour and skimming any surface scum. \*Once its tangy, transfer to the fridge.

**Spiced or Sweet Pickling (Seasonal);** Best for beets, onions, pumpkin, squash, carrots. \*Cook or roast veggies lightly if they are very hard like pumpkin or beets. \*Pack into jars with spices, cloves, cinnamon, allspice, and mustard seed. \*Make a brine with vinegar, sugar, salt, and water, adjusting sweetness to taste. \*Pour hot brine over vegetables and seal jars. \*Process in hot water bath for long term storage, or put in fridge for quicker use.

**Bye for now  
Rhonda**

rhonda's Cards



rhondas\_artstudio



## Subscribers News

I have to start this month off with a major apology for a significant error that I made in the August issue when I erroneously reported the passing of our resident Arthur Cole. While Art remains a patient in the Temiskaming Hospital it is my understanding that he is very much still with us and hopefully on his road to recovery. I was told that he had passed and didn't take the time to ensure it was accurate for which I sincerely apologize. Get well soon, Art!

While August started off with more of those sizzling hot temperatures that we had experienced through much of July, reality checked in by month's end and I have even suggested to the final decision maker in our house that perhaps we should burn a little propane? Another rejected proposal, at least for the time being.

We made a trip down into my old stomping grounds, Stratford, for a Celebration of Life mid August and as I hadn't been down in about five years, I witnessed a lot of changes and not all for the better, in my humble opinion at least. Lower Dufferin County in the area of Shelburne, along 89 Highway, is infested with those infernal wind turbines that destroy the scenery. The rolling, picturesque farmlands are no longer as picturesque. The growth around all the centres we passed through, both big and small, was very evident throughout the southwest but is not evident well south of North Bay and certainly not here in the North.

Renewals, as is wont recently, were few and they were led off by one for two more years from Liza (Garreau) Willett of Haileybury. This was followed by one for another year from North Cobalt's modern day equivalent of the late Willis Lathem, Theresa Treen, which she exemplifies by her love and care for "little" horses! Then the month was rounded out by one for another year from James Rae of Haileybury who has a summer home here in Latchford. Thanks to all for your continued support and the extra so many opt to include, most appreciated.

On the health and fitness front, we lost a former resident with the passing of Fred Dufresne, who with his wife Joanne, raised their 4 sons here in Latchford prior to moving to Coleman Township. Joanne (formerly Robert) is well remembered as a longtime assistant to Lynn Godden, Clerk-Treasurer for the Town.

Chief Mike Beaupre and the Latchford Volunteer Fire Department have to be complimented on holding yet another successful Dam Duck Race! They had to contend with numerous reluctant "racers" in the pack but Donna Livingston, Reiner Mielke, and Francine Blowe were the winners for 2025!

**George L.**



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each month to be published in  
the following month's newslet-  
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space

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Sharon Lefebvre 676-2129 or  
write to Circulation Manager at  
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### S u b s c r i p t i o n s

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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P0N 1H0 armstrong.diane6@persona.ca**

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## September events in our area.

Riverside Farmer's Market: May-October

The Riverside Farmer's Market is open Saturday mornings from 8am-Noon at Riverside Place in New Liskeard

The Coffee House: SEPT 9

The September edition of the Coffee House is Tuesday, September 9th from 7-10pm at St Paul's United Church Auditorium at 70 Wellington Street in New Liskeard

New Liskeard Fall Fair: Sept 11-13

The 2025 New Liskeard Fall Fair is September 11-13

Midway: Sept 11-13

Canuck Amusements Midway will be at the New Liskeard Fall Fair from September 11-13

New Liskeard Golf Club 3-Man Tournament Sept 13-14

The New Liskeard Golf Club's 3-Man Tournament is the weekend of September 13-14. Cost is \$480 per team. Contact the pro shop: 705-647-6651

Elk Lake Mini Putt Tournament: Sept 13th

The Elk Lake Urban Golf Revival Mini Putt Tournament is Saturday, September 13th with a 10am shotgun start. Cost is \$35 per person. To

register call Josee: 705-648-5164

Terry Fox Run: Sept 14

The 2025 Terry Fox Run is Sunday, September 14 beginning at 10am at the Pool & Fitness Centre, 77 Wellington Street South in New Liskeard

Family Fun Day On The Farm: Sept 20

Family Fun Day On The Farm is Saturday, September 20 from 11am-3pm at the Breault Family Farm at 117411 Sales Barn Road in New Liskeard

Explore Your Options Job Fair: Sept 25

The Far Northeast Training Board is hosting the Explore Your Options Job Fair on Thursday, September 25th from 11am-4pm at the Horne Granite Curling Club in New Liskeard

Soup's On in Cobalt: Saturday Sept 27th

Soup's On in Cobalt is open the 4th Saturday of every month from 11:30am-1:30pm at St. James Anglican Church with free soup & buns

CWE Wrestling: Sept 28

CWE Wrestling's Rumble to Remember Tour comes to the Haileybury Curling Club on Sunday, September 28th. Click 'more info' for online tickets

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## Dad Jokes

- I used to hate facial hair, but then it grew on me.
- Where was King David's temple located?  
Beside his ear.
- What lights up a soccer stadium?  
A soccer match.
- 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.
- How bad were the fish's grades?  
They were below sea level.
- What do you call a shoe made out of a banana?  
A slipper.
- How many computer programmers does it take to change a light bulb?  
None, that's a hardware problem!
- When do computers overheat?  
When they need to vent.
- How did the telephone propose to his girlfriend?  
He gave her a ring.
- What goes up and down but doesn't move?  
Stairs.
- What did the worker at the rubber band factory say when he was fired?  
Oh, snap.
- How did the two cats end their fight?  
They hissed and made up.
- Why don't astronomers like Orion's Belt?  
It's a big waist of space.
- When is a door not a door?  
When it's ajar.
- Why can't you trust duck doctors?  
They're all quacks.
- What do you call a can opener that doesn't work?  
A can't-opener!
- Why do hummingbirds hum?  
Because they don't know the words!
- Why do cows have hooves and not feet?  
They lactose!
- How do you make a water bed bouncier?  
Add spring water!
- What job did the frog have at the hotel?  
Bellhop!
- What kind of tea is hard to swallow?  
Reality!

## 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 Anne @705-676-2492

## Fun Facts

A crocodile cannot stick out its tongue, as it is held in place by a membrane at the roof of its mouth

All polar bears are ambidextrous, using both paws equally.

An ostrich's eye is bigger than its brain.

The world's smallest mammal is the bumblebee bat, found in Thailand.

Some sharks can live for up to 500 years.

A snail can sleep for up to three years.

Tigers have striped skin, not just striped fur.

The human stomach has to produce a new layer of mucus every two weeks to prevent itself from being digested by stomach acid.

The average person produces enough saliva in a lifetime to fill two swimming pools.

The electric chair was invented by a dentist.

The cigarette lighter was invented before the match.

Chainsaws were originally invented to help with childbirth.

American Airlines saved \$40,000 in 1987 by eliminating one olive from every first-class salad.

IKEA is an acronym for the founder's name (Ingvar Kamprad), the farm he grew up on (Elmtaryd), and his hometown (Agunnaryd).

Mount Everest is not the tallest mountain on Earth. Mauna Kea in Hawaii is taller when

## Discover Your Inner Zen

With the Support of the Latchford Town Council

### I am pleased to announce Community Based Yoga

Join Tricia Anderson every Wednesday for a rejuvenating 1 hour Yoga Session  
Suitable for ALL Levels

Time: Wednesday April 17th 5:30-6:30 Pm

Location: The Latchford Recreation Centre

Cost: \$10 per session and ½ price for Seniors

### Benefits of Yoga

- Improve flexibility and Strength, not only strength of Body but of Mind
- Reduce stress and enhance your mental clarity
- Connect with others in YOUR Community
- Suitable for beginners to the Experienced Yogi

I am a Certified Yoga Instructor and will guide you through each pose with care and expertise

Please Bring your own mat, water and wear comfortable clothing. No PRIOR yoga experience is necessary- just an open mind and a willingness to learn.

**Contact Tricia Anderson via email [Triciaanderson23@icloud.com](mailto:Triciaanderson23@icloud.com) to reserve your spot and answer and answer any questions you may have.**

measured from its base on the ocean floor.

Your brain is constantly eating itself in a process called phagocytosis, which helps to preserve gray matter.

Bubble wrap was originally invented to be used as wallpaper.



# **HOME HEATING**

## **Fire Prevention Tips**



**3 FEET** →

**KEEP ANYTHING FLAMMABLE THREE FEET AWAY FROM ALL HEATING APPLIANCES AND CHIMNEYS.**



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