

THE BEST LITTLE TOWN
BY A DAM SITE!

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PUBLIC NOTICE

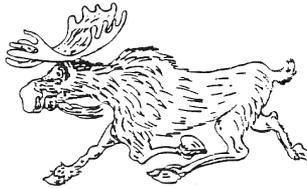
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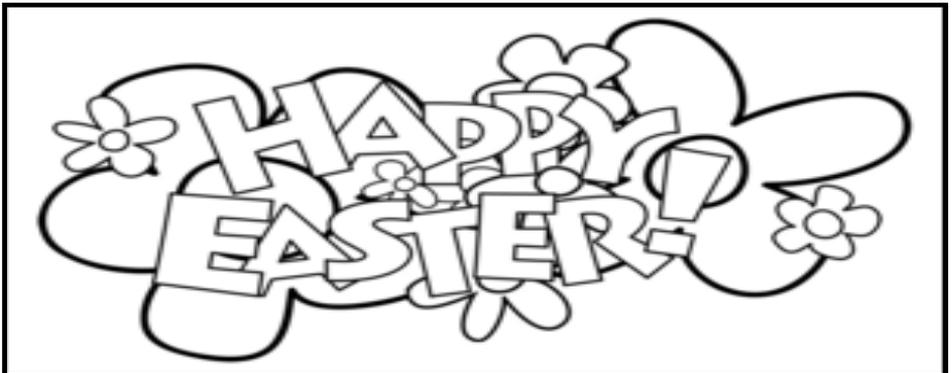


THE LATCHFORD AND AREA

MOOSE CALL



April



COUNCIL MEETING FOR APRIL TO BE HELD ON THE 9th AT THE RECREATION CENTRE @ 7:00 PM . ALL ARE MOST WELCOME TO ATTEND. THIS WILL BE AN ELECTRONIC MEETING AND WILL BE AVAILABLE ON THE TOWN'S WEBSITE

LEGION MEETING TO BE HELD THE SECOND WEDNESDAY OF EACH MONTH @ 7:00PM AT THE SGT. AUBREY COSENS VC629 ROYAL CANADIAN LEGION IN LATCHFORD

LATCHFORD FIRE DEPARTMENT MEETINGS ARE HELD ON THE FIRST

Just Passin Through Again

If anyone tells you they have lived through an event such as this Coronavirus that has put the entire world into a pandemic, they have to be well over 100 and remember the events of 1919. The older we are, the more we have experienced and I recognize that I am old but I have never had to deal with, or experience, a situation like we are living in now. Previous pandemics did not occur in times that offered the level of communication that we enjoy today. That can be good and that can also be bad!

I think these constant status updates appear to be depressing a lot of people judging by the reaction we are seeing among us. During previous mass epidemics, as recently as SARS in fact, we didn't seem to be bombarded daily with updates on an almost hourly basis that are alarming to say the least. The fact that indications are that this could continue well into the summer, July being a month most mentioned as when we can anticipate the end of this very grave time we are presently enduring.

As a senior over 70 (make that, well over), I am constantly being reminded that I must self isolate which I appreciate is supposed to be for my wellbeing. My interpretation is that self isolation doesn't mean turning me into a hermit but rather to just distance myself from others to avoid infecting, or being infected, by others. Those in my age bracket still need exercise and I get mine, primarily, from walking my dogs and as the days get warmer, I intend to be doing a lot more of that while remaining socially distant from others who might be out. The one thing we do have in abundance in Latchford is open spaces so now is a good time to make use of them. I confess to being uncertain as how things are going to be handled at the beach should this last to July as projected.

Enough of the sombre, let's get into some positive ground and that is the fact that the Town has formerly submitted its application for natural gas to Enbridge Gas inc. The application and supporting documentation has also been directed to Ministers Rickford, Walker and Fedeli, MPP John Vanthof as well as other members of Enbridge that will be dealing with this round of expansion. The application will be forwarded to the Ontario Energy Board (OEB) which will review it along with the others. The list of applicant communities will be submitted by the OEB to the Provincial Cabinet in August for selection of the successful applicants.

George L.



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RATES BY DAY/WEEK/MONTH

BEST MAPLE BUTTER TARTS

Make your own delectable custardy tarts instead of buying them. We've subbed in the very Canadian ingredient maple syrup for the more common corn syrup. Plus, we've included variations on the classic, with chocolate and pecans instead of raisins.

3/4 cups packed brown sugar
1/2 cup maple syrup (No. 1 medium grade)
1/3 cup butter melted, 2 eggs
1 tablespoon cider vinegar, 1/2 teaspoon salt
1/2 cup chopped walnut halves
1/4 cup dried currants, 1/4 cup golden raisins
Sour Cream Pastry:, 1 1/4 cup all-purpose flour
1/4 teaspoon salt, 1/4 cup cold butter cubed
1/4 cup cold lard cubed
2 tablespoons ice water (approx)
4 teaspoons sour cream

In bowl, whisk flour with salt. Using pastry blender, cut in butter and lard until in fine crumbs with a few larger pieces. Whisk water with sour cream; drizzle over flour mixture, tossing briskly with fork and adding more water if necessary to form ragged dough. Press into disc; wrap and refrigerate until chilled, about 30 minutes. *(Make-ahead: Refrigerate for up to 3 days.)*

On lightly floured surface, roll out pastry to generous 1/8-inch (3 mm) thickness. Using 4-inch (10 cm) round cutter, cut out 12 circles, rerolling and cutting scraps. Fit into 12 muffin cups; refrigerate for 30 minutes.

Meanwhile, whisk together brown sugar, maple syrup, butter, eggs, vinegar and salt. Divide walnuts, currants and raisins among pastry shells.

Spoon scant 1/4 cup filling into each shell.

Bake in 350F (180C) oven until filling is set and

pastry is golden, 20 to 25 minutes. Run thin knife around edges to release tarts. Let cool in pan on rack for 20 minutes. Transfer to rack; let cool completely. *(Make-ahead: Store in single layer in airtight container at room temperature for up to 24 hours.)*

BRINED MAPLE MUSTARD PORK CHOPS

Brining is a super-easy make-ahead solution that adds flavour and prevents meat from drying out, so it's great for pork. We've used boneless pork loin chops for easier slicing. Prep time 20 minutes Total time 2 hours 30 minutes

4 boneless pork loin chops (3/4 inch/ 2 cm thick), about 440 g Brine:

2 tablespoons each brown sugar and coarse salt
1 cup boiling water, 6 fresh sage leaves
2 cloves garlic crushed
1 teaspoon black peppercorn
2 cups ice water, Maple Mustard Glaze:
1/3 cup apple jelly, 1 tablespoon grainy mustard
1 tablespoon maple syrup
1/4 teaspoon pepper

Brine: In shallow dish, dissolve sugar and salt in boiling water. Add sage, garlic and black peppercorns. Stir in ice water; let cool completely, about 15 minutes. *(Make-ahead: Cover and refrigerate for up to 3 days.)*

Add pork chops to brine. Cover and refrigerate for 2 hours. Remove pork chops from brine; pat dry. Discard brine. *(Make-ahead: Cover and refrigerate for up to 24 hours.)*

Maple Mustard Glaze: Meanwhile, in small saucepan, stir together apple jelly, mustard, maple syrup and pepper. Bring to boil; reduce heat and simmer, stirring, until mixture is thickened and coats back of spoon, about 5 minutes. Place

On March 08 we had eight and a half tables out for cribbage

1st with 7 wins, 239 points – Fran Lefebvre and Sheila Belanger, Latchford

2nd with 7 wins, 234 points – Dale Woods and Jeannine Peever, New Liskeard

3rd with 6 wins, 183 points – Walter and Kathy Greenwood, New Liskeard

50 – 50 Winners: 1st - Dale Woods, New Liskeard; 2nd – Fran Lefebvre and Sheila Belanger, Latchford; 3rd – Charlie Berube and Howard Stewart, Temagami.

The Ladies Auxiliary to Branch 629 would like to thank everyone for their continued support. Please bear with us as we ride out this Coronavirus pandemic that has closed down our Legion Branch until further notice. Stay safe and well.

Comrade Sheila Belanger

1st Vice

Ladies Auxiliary

Subscribers Letters

Dear Sharon;

It's just astronomical how the "time" flies and it is renewal of subscription occurrence. Express my greetings to your husband for me after all George is much older than me! (Typist note- 3 months!) When you mention this to him glance at his facial expression. I am enclosing a cheque (\$24.00) for a renewal of a 3 year subscription. I am also sending you a joke or two. If you wish, you may put them in the 'Call.

Sincerely,

Your husband's old friend,

Al Haarala

Joke 1: A weasel goes into a bar. The bar-

tender says, "Wow, I've never seen a weasel before. What can I get you?" "Pop" goes the weasel!

Joke 2: The Homing Pigeon! A friend shared this at the Cobalt Legion Round Table. "I just sold my homing pigeon for the 25th time!"

A Frank Burke contribution:

Catholic Squirrels

The Presbyterian Church called a meeting to decide what to do about their squirrel infestation. After much prayer and consideration, they concluded that the squirrels were predestined to be there, and they shouldn't interfere with God's divine will.

At the Baptist Church the squirrels had taken an interest in the baptistery. The deacons met and decided to put a water-slide on the baptistery and let the squirrels drown themselves. The squirrels liked the slide and unfortunately, knew instinctively how to swim, so twice as many squirrels showed up the following week.

The Lutheran Church decided that they were not in a position to harm any of God's creatures. So, they humanely trapped their squirrels and set them free near the Baptist Church. Two weeks later the squirrels were back when the Baptists took down the water-slide. But the Catholic Church came up with a very creative strategy! They baptized all the squirrels and made them members of the church. Now they only see them at Christmas and Easter.

Not much was heard from the Jewish synagogue. They took the first squirrel and circumcised him. They haven't seen a squirrel since....

CO-Vid NINETEEN AND ME.

When I was a child, before I could return to school in the Fall, I needed a doctor's note, vouching that I was free of all those childhood diseases. I'd had them all so this was never a problem. Now they have vaccinations for most of them, Rubella, mumps, measles and the like, but not back then in the Dark Ages. They only had a vaccination for small-pox.

I suspect I went out of my way to be sick so I could "isolate" myself away from my family, from whom I honestly inherited my insanity. One disease that did keep coming back was the 'flu, which gave me a good week of privacy every year, at little cost to myself. I could rely on this period of alone-time and in my own crazy way, was grateful for it.

When we lived in the bush, I'd catch the latest bug going around Toronto when the tourists came North every summer and had two home-cures for what-ever it was they brought. If it was a virus, I'd eat a garlic sandwich and it'd go away in a couple of days. Bacteria-driven ones were sent packing by cayenne sandwiches, the bite of the pepper being softened by layers of cheese.

One of these would usually work, although I never knew which until after the fact. I only really messed up once, when I felt some bug coming on and, true to form, ignored it. I went to Town on business and came back with raging pneumonia that put me to bed for three weeks. As the song says: "When will they ever learn? When will they ever learn?"

I mentioned these home remedies to my

favourite pharmacist who was interested but suggested I may have developed partial immunity to the present one from when I'd had the Asian 'Flu as a teenager. This was an epidemic and a half at the time, seriously targeting British school children and completely emptied the classrooms while it raged. The main treatment

for it was stay in bed, drink lots of water and sleep until the fever passed. There were far too many cases for the doctors to handle any other way.

A while ago, I felt a fever coming on and thought "Oh. Oh." I found my old bush remedies didn't work so fell back on my memories of that Asian 'Flu and put myself to bed, muttering: "Starve a fever, feed a cold." It helped that I was not in the least bit hungry, and dealt with the occasional headache by drinking as much water as I could. I likely caught the bug from some snow-mobilers when I was at the store, but who knows?

This treatment seemed to work, although thinking I'm well before I truly am is courting disaster in the form of another case of pneumonia, which may not be as kind to me as the last one was. Huh!

Now, assuming I'm O.K. enough to go about, I plan to do the "Safe Distance Thing" by wearing this mask I'd heard a Palestinian doctor had designed that was like the ones riot police wear when dealing with an angry crowd. That'd stop any spray of infectious droplets in their tracks. I made mine by modifying a plastic see-through dog-collar cone we got years ago, to stop our pooch scratching himself. After some adjustments, it works fine!

So my plans are to keep my activities in line with my appetite and wear my modified dog-collar when I have to go out for the essen-

Rhonda's Garden Tip

Page 6

Planting Seeds

“A Garden is a grand teacher,

It teaches patience & careful watchfulness;

It teaches industry & thrift; above all it

Teaches entire trust” -Gertrude Jekyll-



If there was ever was a time to be creative and use what you already have around the house, now would be that perfect time. This is the primetime for you to lay out all your garden ideas, and choose which ones will get your attention now that spring is here. If you are stuck in the house with the kids, here’s one they can help with, starting seeds indoors. The kids can play in the dirt and learn by enjoying watching build root systems.

Start with a plastic bin, mix 1 bag of organic non fertilized soil, and 1 bag of composted manure, or whatever you may have on hand at home. Let the kids do this muscle work. Use simple plastic cups to start the seeds, you may have some stored away somewhere in the house. The transparent ones work well because you can see when it needs water. When the transparent cup is dark the soil is still moist, when its light in colour, it needs to be watered. Also, easy to write the plant name on the cup – great to recycle afterwards. The kids can have fun scooping the soil into the cups. Fill the cups $\frac{3}{4}$ full, get the kids to poke a hole in the soil with their finger and drop in seeds. Cover the hole back up. Water until moist. Seedlings and seeds need consistent moisture to grow.

Finish up by placing all the cups into a tray, even a box would work and then cover the sides and top with plastic wrap. This creates a greenhouse effect to hold in moisture and heat to help the seeds to grow. Sit the tray on top of the fridge to keep warm and close to the direct light of the kitchen light. Take the tray down every 2 days to check the moisture levels and see if any seeds have started sprouting. Be sure to check your start date of the seed packs. Remember to look through your recycling items, clear plastic containers with plastic lids make a perfect mini greenhouse. Planting seeds indoors not only gives you the opportunity to recycle and use what you have, but teaches the kids patience and care.



Bye for now, **Rhonda**

Subscribers News

While I usually start this column with a comment about the previous month's weather here in Latchford (which was quite good) it has not been a topic of conversation since the start of March. All conversation seems to focus on the Coronavirus/Covid19 pandemic that is impacting the world and has crept into our very back yard as well. As of this writing there are three cases in the District of Temiskaming with one in hospital. In my opinion we all have to be cautious while continuing to live and show concern for others.

Sharon and my oldest granddaughter, Hannah, works as a paramedic down in Springfield, Illinois and we are extremely concerned for her wellbeing as well as that of her mother Jennifer, her four siblings and especially her two children. Distance is not a comfort to anyone at this time. We are fortunate here in Latchford to have a volunteer group led by Francine Blowe who is offering to shop or pick up prescriptions for seniors and others that are unable to do so for themselves. Please call the Town Office at 705-676-2416 or 2120 and they will contact Francine for you.

Renewals were quite light during the month and were led off by one from Joan Carmody whose health has rebounded and she is back in her home in New Liskeard. Complimenting that was one from Al Haarala of Cobalt for another three years of reading the 'Call. Thanks for staying with us Joan and Al!

On the health and fitness front, Marilyn Heavens had a short visit to Temiskaming Hospital but is now back home and happy to be there. Ted Livingston continues to recuperate at home under the watchful eye of Alice. I had a chat with Rose Waddell recently and she is making great progress. I called Rita McDermid recently and I am very pleased to report that she sounds just great, "Hello Rita" was all it took for her to recognize my voice. She asked about everyone and asked me to wish Helen Larose a Happy 90th for her!

On a much more sombre note, Cindy Hunter who had been a resident of Latchford since the early 2000's passed away on February 29. Cindy operated several businesses during her time here in Latchford including her popular "Highway Fries" Chip Stand. Condolences are extended



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C l a s s i f i e d s

Announcements, Want Ads, Employment, etc..... 2.00

Submission Deadline

All ads must be in by the 23rd of each month to be published in the following month's newsletter. Articles may be edited for space

C i r c u l a t i o n

Sharon Lefebvre 676-2129 or write to Circulation Manager at P.O. Box 10, Latchford, ON POJ 1N0.

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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. Thank you again for your support.

PUBLIC NOTICE

STORAGE AVAILABLE

Winter Storage available for boats, cars, trailers, ATVs etc.
Fees are \$15.00 per foot

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Obituary for Cindy Lou Hunter



Peacefully on Saturday, February 29, 2020 at the Temiskaming Hospital, Cindy Lou Hunter passed away at the age of 66. Beloved mother of John Hunter, Rob, Jarvis and Lisa (Sal) Cassaniti. Survived by her grandchildren Justin Hunter, Jesse Hunter, Amilia Hunter, Dorian (Rikki) Cassaniti, Meghan Cassaniti (Cody Toal) and great grandchildren Damian Cassaniti, Theodore Cassaniti and Ava Lahaie. Dear sister of Susan (Josh) Richardson. Sadly missed by her longtime fur baby Keisha. The family would like to give special thanks to Dr. Roedde, Dr. Leget, Dr. Logan and Dr. Carlson for the wonderful care and compassion they gave Cindy over the

years. Cremation has taken place at Lakeview Crematorium, Haileybury. Arrangements entrusted to BUFFAM LEVEILLE FUNERAL HOME, Hai

leybury 705-672-3122. A Celebration of Cindy Lou's life will be held at a later date. As expressions of sympathy memorial donations may be

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SHE DID NOT
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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 Sharon @ 7056 Town Office @705-676-2416 to join up!

Over the Hill by Diane Belanger Armstrong

A lady I met at the Timmins Museum recently suggested this topic for today's column, and what a trove of memories it provoked. Times have changed over the past 60 years, but we are no closer to a cure for the common cold today than we were then.

The first remedy I recalled was a singing commercial on our local radio station during the winter months. It followed the stock market report every day.

Do you remember a barbershop quartet singing, "Stop that cough. Stop that cold in the nick of time. Now don't delay, it doesn't pay, take Masons 49?"

There was another verse, but it has left my memory bank. What was Masons 49? It was a dark brown, popular but vile-tasting cough syrup.

Ginger tea was a home remedy that I still use today. Just grate about a tablespoon of fresh ginger root, add boiling water to make a tea and then add a little honey. A cup of that hot liquid will clear your head and ease the urge to cough.

When I asked friends about treatments for coughs and colds that they remembered from childhood, several told me about wearing mustard plasters on their chests. The recipes for these were varied, but the most common one was to mix a quantity of dry mustard powder with a bit of lard and spread it on the chest – both front and back. Then a piece of flannel was wrapped around the chest and secured with safety pins.

Another said her mother mixed the dry mustard with egg white and little bit of flour to make the plaster, while yet another said her grandmother's recipe included the dry mustard, baking soda and mineral oil. The premise of this remedy was to heat the skin and draw out or loosen the congestion in one's chest.

Along the same lines, was a peach-coloured cotton wool called Thermogene. According to Wikipedia, Thermogene Medicated Wadding is impregnated with capsicum oleoresin and methyl salicylate. A square put on your chest before your vest was supposed to ease your chest and your cough. It was pink or orange. So now we know! For the uninitiated, capsicum is the chemical that makes hot peppers hot.

At our house, I remember mom taking out an ancient, electric two-burner hotplate, plugging it in beside my bed, and bringing a pot of water to a boil. To that water, she added a small quantity of Friar's Balsam and let the pleasant-smelling steam clear my chest.

Again, I asked Wikipedia about this remedy and it said, "Tincture of benzoin is a pungent solution of benzoin resin in ethanol. A similar preparation called Friar's Balsam or Compound Benzoin Tincture contains, in addition, Cape aloes or Barbados aloes and storax resin. Friar's Balsam was invented by Joshua Ward around 1760."

I haven't seen it on the shelves of my local pharmacy in many years, but I do remember how it filled the whole house with a delightful fragrance.

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Over the Hill Continued.....

Alternately, we could buy Smith Brothers Cough Drops with the pen-ink drawings of two heavily bearded brothers on the box. The legend of the first cough drop in America began in a family-owned, small-batch candy store in 1847 and continued until 2015 when the new owners of the company went out of business.

However, you can still buy the drops on Amazon if you still miss the product.

I strive to be very diligent in my research, so I continued looking for suitable recipes for throat lozenges – should you be wanting to make your own.

I found this recipe in a very, very old book that once belonged to my father.

“Take 191 grains of catechu (and no, I have no idea what that is), 273 grains of tannic acid, 273 grains of tartaric acid, 30 minims of capsicum (there’s that hot pepper stuff again) and seven ounces of black currant paste. Combine and add refined sugar to taste, and mucilage of

acacia of each a sufficient quantity. Mix well to produce seven pounds of lozenges.” From “Fortunes in Formulas for Home, Farm and Workshop.”

If you should decide to go into production of your own cough lozenges, please do not ask me to sample your product. I think I will stick to ginger tea.



Diane Armstrong’s book *Over the Hill III* -

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A Frank Burke contribution:

Husband: My wife is missing. She went shopping yesterday and has not come home.

Officer: Age?

Husband: I'm not sure. Somewhere between 50 and 60. We don't do birthdays.

Officer: Height?

Husband: I'm not sure. A little over five-foot tall.

OFFICER : Weight?

Husband: Don't know. Not slim, not really fat.

OFFICER : Colour of eyes?

Husband: Sort of brown I think Never really noticed.

OFFICER : Colour of hair?

Husband: Changes a couple times a year. Maybe dark brown now. I can't remember.

OFFICER : What was she wearing?

Husband: Could have been pants, or maybe a skirt or shorts. I don't know exactly.

OFFICER : What kind of car did she go in?

Husband: She went in my truck.

OFFICER : What kind of truck was it?

Husband : A 2017, manufactured September 16th, pearl white Ram Limited 4X4 with 6.4l Hemi V8 engine ordered with the Ram Box bar and fridge option, led lighting, back up and front camera, Moose hide leather heated and

cooled seats, climate controlled air conditioning. It has a custom matching white cover for the bed, Weather Tech floor mats. Trailing package with gold hitch, sunroof, DVD with

full GPS navigation, satellite radio, Cobra 75 WX ST 40-channel CB radio, six cup holders, 3 USB ports, and 4 power outlets. I added special alloy wheels and off-road Toyo tires. It has custom retracting running boards and under-glow wheel well lighting. At this point the husband started choking up.

OFFICER : Take it easy sir, We'll find your truck.

Irish Alzheimer's

Murphy showed up at Mass one Sunday and the priest almost fell down when he saw him. He'd never been to church in his life.

After Mass, the priest caught up with him and said, "Murphy, I am so glad ya decided to come to Mass. What made ya come?"

Murphy said, "I got to be honest with you Father, a while back, I misplaced me hat and I really, really love that hat. I know that McGlynn had a hat just like mine and I knew he came to church every Sunday. I also knew that he had to take off his hat during Mass and figured he would leave it in the back of the church. So, I was going to leave after Communion and steal McGlynn's hat."

Later, the priest said, "Well, Murphy, I notice that ya didn't steal McGlynn's hat. What changed your mind?"

Murphy replied, "Well, after I heard your sermon on the 10 Commandments, I decided that I didn't need to steal McGlynn's hat after all" With a tear in his eye the priest gave Murphy a big smile and said, "After I talked about 'Thou Shalt Not Steal' ya decided you would rather do



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