

THE BEST LITTLE TOWN BY A DAM SITE!

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PUBLIC NOTICE

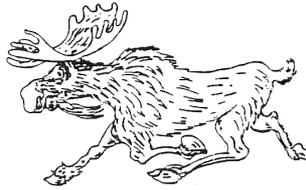
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THE LATCHFORD AND AREA

MOOSE CALL



December



COUNCIL MEETING FOR DECEMBER TO BE HELD ON THE 17th AT THE RECREATION CENTRE @ 7:00 PM . ALL ARE MOST WELCOME TO ATTEND. MASKS ARE TO BE WORN BY ALL PUBLIC PARTICIPANTS.

LEGION MEETINGS ARE CANCELLED UNTIL FURTHER NOTICE DUE TO COVID-19 CONCERNS.

LARCHFORD FIRE DEPARTMENT MEETINGS ARE CANCELLED UNTIL FURTHER NOTICE DUE TO COVID-19 CONCERNS.

Just Passin Through Again

While the Town had been advised that the Province was to reach a decision in mid November as to who the recipient communities would be in this round of Natural gas expansion we are still waiting. Contact was made with Enbridge Gas, post mid month as to when the announcement was forthcoming and was advised they are still waiting but are hopeful that an announcement will be made in early December. This pandemic appears to have impacted every facet of government which I guess is understandable and my mother always did stress that patience is a virtue.

Brite Spark films were able to wrap up their filming of Latchford and the Sgt Aubrey Cosens VC Memorial Bridge on November 17. Unfortunately that was the coldest day of the month with a bitter north wind blowing throughout the day. They expanded their area of interest to include interviewing me and I felt the wrath of the wind and cold despite being dressed for it. Of greater concern was the fact that the two fellows came up from Toronto and we all know what that area of Ontario is famous for right now. Aggravating this was the fact they wanted to ride around Latchford, in my car, while filming the Town and interviewing me and no one with a mask on!

While they had been tested for Covid the week prior and were free of it, I could think of many other places I would rather have been. They were a pair of pleasant professionals who have shot documentaries from the Arctic to the Antarctic so after consulting with my doctor and undergoing a brief period of isolation with only my dogs and cat, and Sharon getting to spend time with her Mom and sister, life has returned to normal, or as normal as it gets these days. They were also able to interview Jocelin Roy of Notre Dame du Nord who was crossing the bridge in a transport when it failed! These fellows advised me that the documentary is destined for the Discovery Channel so that set the hook as far as this fish needed. In ensuing discussion with Lucy Adkins of Brite Spark, she estimates that it will be complete mid 2021.

As we close in on Christmas, the holidays and the conclusion of what has been the strangest year that many of us have ever lived through I want to extend a very Merry Christmas and a Happy New Year to all who live here and/or read the Moose Call. I have always been told that "adversity builds character" but after 2020, I think all of us have all the character we will ever need. Now, all we want is a return to normalcy.

Merry Christmas and a Happy New Year to you and yours!

Take care and stay safe. **George L.**



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RATES BY DAY/WEEK/MONTH

From the kitchen of Diana

Page 3

FRENCH CANADIAN TOURTIÈRE

(Makes two 9-inch pies)

2 lbs. Ground pork
1-1/2 lb. Ground veal
1-1/2 cups hot water
1-1/2 tsp. Salt
1/4 tsp. Pepper
1 large onion, chopped
1 sprig celery leaves
1/2 tsp. Allspice
Dash cloves
1 large potato, peeled
Double Basic Pastry recipe

Combine pork, veal, hot water, salt, pepper, onion, celery leaves, allspice and cloves in a large heavy saucepan. Bring to a boil, turn down heat, cover and cook gently for half an hour, stirring occasionally. Add one whole potato and continue cooking gently 1 hour (potato will absorb excess fat). Then lift out and discard potato and celery leaves. Cool meat mixture (it should be thick but still moist). NOTE: At this point, I make about 1 to 2 cups of gravy and set aside to cool. Heat oven to 375 F. degrees. Line two-9 inch pie pans with pastry. Fill with meat mixture. Add just a bit of the gravy over the meat mixture if more moisture is needed and reserve the rest of the gravy for later. Cover with remaining pastry and seal edges well and flute. Cut slits in tops to let steam escape. Bake pies about 1 hour or until pastry is very well browned. Reheat gravy. Serve hot with gravy. (Serves 12)

Best Coconut Ice
Cauldronsandcupcakes.com

Coconut Ice Candy is traditionally British. My father-in-law used to make it at Christmas. I

don't have his recipe, but this one I found has been a prize winner several times, so I'm definitely going to try it this Christmas.

500g icing sugar (4 cups of confectioners sugar for my USA friends), 250g unsweetened desiccated coconut (2 and 1/2 cups), 1/2 cup condensed milk, one egg white, 1/3 cup of vegetable shortening,

1 teaspoon pure vanilla extract (if only have artificial vanilla, use a little extra), pink food colouring.

Sift the icing sugar into a large bowl, and then add the coconut and gently mix through to combine.

Melt your copha and allow it to cool slightly. Whisk the egg white just a little, and add the egg and condensed milk to your dry ingredients. Then add 1-1/2 teaspoons of vanilla essence. Mix until well combined into a firm, moist mass. Divide the mixture in half, and colour one batch a cheerful pink with your food colouring. Press the white mixture into the bottom of a baking paper lined tin. Smooth out with the back of a spoon, and then gently press the pink layer over the top. Smooth and press in well with your spoon and then refrigerate until set (about 2 hours). Remove from tin and cut into bars or small squares. It will only need to be refrigerated if you live in a hot climate. Or you could just eat it all...Perfect for gifts, or with a cup of tea as a happy-making treat.

□□

**MERRY CHRISTMAS TO YOU AND
YOURS AND BEST WISHES FOR A HAPPY
NEW YEAR!**

Thanks to the ingenuity of Poppy Chair Sharon Lefebvre and her assistants, our Poppy Campaign was a huge success! The rotation of volunteers that manned the tables at the Dam Depot and briefly at the Post Office resulted in realizing the highest revenues for the Poppy Campaign in many years, if not ever. Br 629 extends our deepest appreciation to all who contributed and wore your poppy.

While Remembrance Day services had to be muted due to Covid, they were held directly at the Cenotaph and at the Cosens Monument in snow free conditions and in the mildest weather we have had on the 11th in a number of years. Attendance was modest as was preferred but our Branch wishes to express our appreciation to all who attended while socially distanced and thank those who paused for a moments silence at the 11th hour.

Lest we forget

Comrade Sheila Belanger

1st Vice

Ladies Auxiliary

President George Lefebvre

It's an educational service. Tutoring, virtual lessons, one - on-one lessons.

Respectfully ,

Leslie-Ann Thomas
(Montessori, OCT)
Ontario, Canada



From Bill Parliament:

Brains of older people are slow because they know so much. People do not decline mentally with age, it just takes them longer to recall facts because they have more information in their brains, scientists believe. Much like a computer struggles as the hard drive gets full, so, too, do humans take longer to access information when their brains are full. Researchers say this slowing down process is not the same as cognitive decline. The human brain works slower in old age, said Dr. Michael Ramscar, but only because we have stored more information over time. The brains of older people do not get weak. On the contrary, they simply know more. Also, older people often go to another room to get something and when they get there, they stand there wondering what they came for. It is NOT a memory problem; it is nature's way of making older people do more exercise. SO THERE!

Now when I reach for a word or a name, I won't excuse myself by saying "I'm having a senior moment". Now, I'll say, "My start up disk is full!" I have more friends I should send this to, but right now I can't remember their names.



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MERRY CHRISTMAS AND A HAPPY NEW YEAR

We celebrated Christmas when I was a lad by opening our presents on Christmas Eve, then eating our faces off on Christmas Day. My dad would light the little candles on the tree while we opened our presents and blow them out when that was done. It looked very beautiful, though none of us realised how dangerous it was.

Before that happy day, my parents met their social obligations by sending out hundreds of home-made Christmas cards, which we would print from my mother's unintelligible lino cuts and stuff into the mail box at the last minute, even though it was already full to overflowing. I suppose Mom was happy her duty was done, but who knows?

I remember two delicious eating experiences from those times. My mom used to bake our Christmas puddings in September, so they would mellow out before the Big Day. She would mix in some silver sixpences and we kids would have a thrill when we found one in our slice. However, the absolute peak of the meal was the pudding that she had baked the September the year before. Talk about smooth and delicious!

The second treat was at a friend's party. Our hostess called it "Flaming Dragons" and it was! She took some raisins and poured brandy over them, then set it alight. Her guests took some fruit in their fingers and popped it into their mouths, blue flames and all! Wow!

Cut to Canada and we, the family, did the usual thing, roast turkey, presents and booze (for me openly, but secretly for the children. They already knew about alcohol from nicking some of my home-brew in the basement. Remember I was an alcoholic so there was plenty).

When the marriage died and I was living on my own, I decided to not celebrate

Christmas, but celebrate Yule instead, meaning no presents, just lots of eats. I invited my ex-landlord to Christmas Dinner which was very nice of me, since we were both "batching" it.

However, someone told me that the best way to cook a 25 pound turkey was overnight. That way it is full of flavour and very tender. When I asked about the required temperature of the oven, I was told 325 degrees F. I dutifully put the bird in at eight o'clock in the evening and by eleven, it smelled done. At ten o'clock Christmas Morning, it was extremely well-cooked and by lunchtime, when my company arrived, it was more like a suit of mediaeval armour than a tender, juicy roast. There was just enough edible meat under the hardened breast-plate for two slightly inebriated guys to have a good Christmas dinner.

The same thing happened when I celebrated Christmas at my daughter's in Berlin, Germany, but for a different reason.

She was living in a bed-sitter there, but it had a cook-stove, so I ordered a turkey to cook for a party she was holding. I timed it to coincide with the time of the party and succeeded nicely. I turned the stove down to "1" on the dial to keep it warm and waited with her for her guests to arrive. Little did I know that on German cook stoves, "1" was the highest temperature they can go, not the lowest. Oh dear! Once again, the mediaeval turkey breast plate came to the fore. There was just enough tender turkey meat for the party, but none left over, which really was a good thing, as my daughter did not have a freezer nor even a fridge.

So there's some good and not-so good memories for me this season!

**All the best from
Charlie by the lake.**

Rhonda's Garden Tip Page 6

We can always use our garden tools and flower containers for outdoor Christmas arrangementstake a look.



Subscribers News

I will certainly not be whining about the weather here in Latchford during November. It was a downright balmy month and even set record highs at one point. When you end the month with Bay Lake still open and the ground basically free of snow you know that you have had a "November to Remember" here in Latchford! Let us all hope that this month is indicative of the winter ahead especially for those poor snow birds that tend to head south for winter!

Renewals were solid during the month and we even had a new reader when Terry St Jean of Calgary subscribed for his aunt Jill Gravelle of Logan Lake, BC by sending her a year's subscription to the 'Call. Bill Parliament of Niagara Falls who had trouble finding a cheque to send in his renewal with took no chances as upon finding his chequebook renewed for 5 more years! James Aldred of Richmond Hill, Edith Rabillard's nephew, opted for 3 more years and sent along a raft of lighthearted columns for our use. Every Aldred I have had the pleasure of meeting have had a wonderful sense of humour and it's great that James is sharing his.

Carole Lonsdale of St Catherines renewed for 2 more years and included a very generous donation to the Moose Call that warrants a special thank you. Daintree (Grozelle) Wright of Deep River stays with us for another 2 years as does Sandra Houghton, another subscriber from St Catherines. Rounding out the month is a renewal from our very first subscriber, Bert Jones now of North Cobalt whose letter of reminiscence appears in this issue. Also in for another year of reading is Mitch Bigras of Woodstock who was gifted with his subscription by his mother Carolyn and Marie Turcotte of Temagami sent in her renewal.

We offer big thanks to all for your continued interest and support as well as the additional so many include with their renewals and we sincerely hope that you continue to enjoy our little paper. On the health and fitness front, I am not aware of any local hospitalizations but to all who may be ailing or infirm, a speedy return to good health is wished by all readers.

On a much more sombre note, I regret to report the passing Millie Eden who, with her husband Bill, lived here in Latchford for a number of years on King Street. Her daughter Mary, and husband Brian Pugsley, presently live in and own that home. As noted in the letter from her sister Helen Lee, our oldest subscriber at 100 years young, Velma Moul has passed away. The Crockford family lived in Latchford during the 1930's and always had fond memories of their years here and stayed in close touch. We were able to print Pat Sedore's obituary for the benefit of her many friends here who still remember her fondly.

Our deepest condolences are extended to the surviving family members and friends of those mentioned.

In closing, on behalf of all of us who contribute to the Moose Call in a variety of ways, we want to wish you and yours a very Merry Christmas and a Happy and Healthy New Year! After 2020, 2021 better be prepared to give us a break!

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 Sharon @ 705-676-1115 Town Office @705-676-2416 to join up!

Advertising

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

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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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CONTRIBUTORS: Sharon Lefebvre, George Lefebvre, Monique O'Shaughnessy, Edith Rabillard, Sheila Belanger, Bill Vandenhooogen, Laurel Gadoury, Jaime Allen, Frances Lefebvre, Rhonda

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.

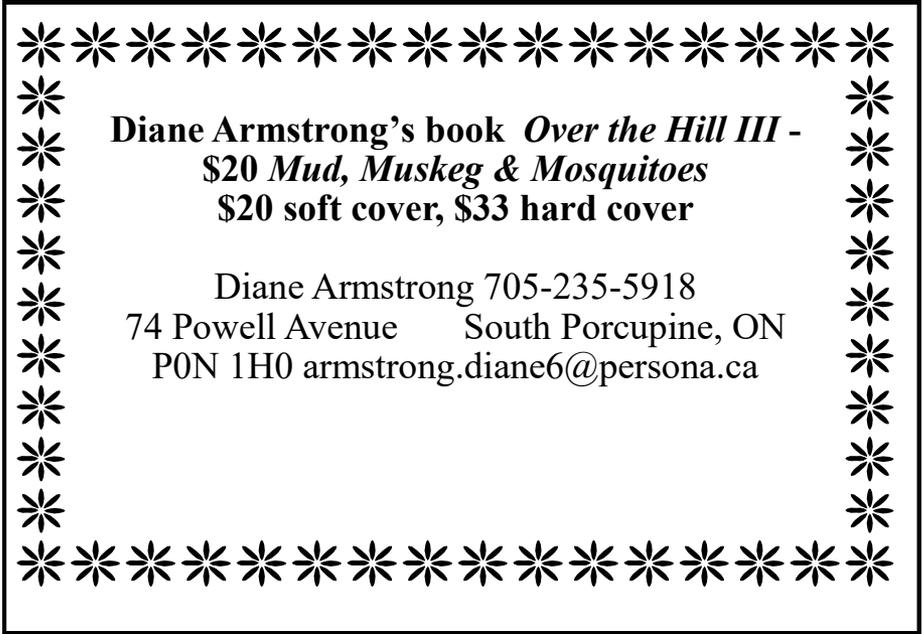


The Latchford Volunteer Fire dept. would like to thank everyone who has donated pop cans and aluminum products over the years. We will no longer be accepting any more of these donations. Please put your pop cans out with your regular recycling. Thank you again for your support.

PUBLIC NOTICE

STORAGE AVAILABLE

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



Diane Armstrong's book *Over the Hill III - \$20 Mud, Muskeg & Mosquitoes*
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 P0N 1H0 armstrong.diane6@persona.ca

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Answers to "Yum! Christmas Goodies!" Crossword

- Across**
1 Mint
4 Cranberry
7 Milk
8 Molasses
10 Shortbread
13 Plum
14 Vanilla

- Down**
2 Tourtière
3 Goose
5 Rum
6 Brandy
8 Marzipan
9 Sugar
11 Punch
12 Cider

Letters to the Moose Call**Hi Sharon;**

Please renew my subscription to the ("L. A. Times"lol) Moose Call for another two years. Please put the difference towards paper, ink and mailing (coffee fund too). I hope all my northern friends stay sell and stay safe. Love this summer weather in November!! Will make the winter months fly by! Say "hi" to George for me.

Take care my friend,
Carol Lonsdale

Hi Sharon & George;

Please sign me up for another year of the Moose Call. Just a little note to let you know that your hard work over the 33 years was much appreciated. The home town will always be a special memory to me. A few weeks ago I took sister Frances for a tour of the home town.

We walked the dam and the park. Then, we took a walk up the railroad tracks to check the house that Mom and Dad lived in. We had discussions on Gordon's mill where Fran worked and Murphy's mill where George and I and Aunt Irene O'Shaughnessy worked. We finished off our tour up the hill where we checked out the old house where we were raised. The house has been moved and now looks like it is a utility shed. We have great memories in this area with the shunter (driven by Louis Johnston) that ran by our house taking the lumber up for piling behind the Livingston's.

Best wishes,

Bert Jones

Ed Note: Bert is one of the two people that insisted the Moose Call continue after the two month trial run in the summer of 1988. Our thanks to you Bert for your continued interest and support.

Dear Sharon;

Please cancel Velma Moul's Moose Call. I very much regret to inform you that my beloved sister Velma passed away suddenly on Nov. 10, one month short of her 101st birthday.

She loved Latchford and always enjoyed going up for a visit.

Thanks Sharon,

Helen Lee

Blessing to you all.

Deep River, ON**Dear Sharon**

Enclosed is my renewal for my Moose Call for another two years. A little extra for the coffee fund. Thanks Sharon.

Daintree (Grozelle) Wright**Hi;**

Enclosed is cheque for yearly Moose Call. Enjoy it!

Merry Christmas!

Marie Turcotte**Hello to All,**

I drove to Kemptville today to visit Rita McDermid in her new 'home'. It is a recent build, open concept in the large lobby area, lots of windows, has a warm and cheerful air about it, and many of comfortable chairs. It was a full house when I arrived, lots of chatting, a friendly crowd.

The safety protocols are top-notch, and staff are very attentive.

Rita has adjusted very well to the change in her retirement living home, a real trouper as was said back in the day. She informed me that she is enjoying her 'three squares', her hearing and eyesight are good, and we had lots of laughs.

Rita misses her friends in Latchford, but her memories are rich and she speaks glowingly about the little town and the good people in it..

Many thanks to the Moose Call for keeping us up to speed on people and happenings.

Barry Wellar, Ottawa

Over the Hill by Diane Belanger Armstrong

The building of the Temiskaming and Northern Ontario railway (T&NO) had begun its northward push from North Bay. The discovery of silver in Cobalt sparked great interest in investment and prospecting. North Bay's Daily Nugget, a local newspaper, soon began the publication of a weekly newspaper, The Cobalt Nugget, in 1906, bringing news of silver claims, local businesses, and stock prices.

A nugget is defined in two ways — a nugget is a small lump of gold or precious metal or is a valuable idea or fact. What better name for a Northern newspaper? The Cobalt Nugget was bought by another company, moved to Cobalt and in 1909, was renamed the Cobalt Daily Nugget. When gold was discovered in the Porcupine, they branched out and started printing yet another newspaper called the Porcupine Nugget in 1910. Between the latter two newspapers, a fellow historian, Maggie Wilson of Cobalt has sent me a few articles that enable me to tell what life was like for those who ventured into a land of no roads, no railroad and just water, trees, rocks and gold. Here are a few "nuggets" that tell of early life in the Porcupine:

The first report of a woman into the Porcupine was unnamed.

The Nov. 7, 1910 headline read, "Lady walked 15 miles of bad trail."

She was described as "one well-known Cobalt lady, formerly connected actively with the Cobalt Presbyterian Church and married to an official of one important mine. She was dressed in full male attire (probably the reason her name was not mentioned) and walked 15 miles from noon to 7 p.m. It should be added that on arriving at Brewer's stopping place, a hasty change was made to skirts with the assistance of a resident lady."

However, another woman claimed to be first. Her name was recorded and she was Mrs. Reamsbottom, who accompanied her husband, Harry in the summer of 1909, when the discovery of gold was made in the Porcupine. They had just been married and chose to spend their honeymoon pro-

specting.

The headline read, "First Woman into Porcupine Camp" and went on to say, "The trip in and hardships of the journey and subsequent rigors and discomforts of tent life were too much for Mrs. Reamsbottom and she took so ill that she had to be carried out to the Steel" — meaning the T&NO Railway which had reached Kelso.

Claims were being staked at a furious rate and so much interest was being shown to the Porcupine, it was announced on Oct. 8, 1910, the first issue of the Porcupine Nugget would be published weekly from Cobalt. The paper "will be produced by the maintenance of trustworthy men in the Porcupine camp who will collect the news and send it out daily to Cobalt." They soon had a circulation of 5,000 copies. By 1910, much commerce was established up to and including the Porcupine, with supplies arriving in winter via teams of horses or in summer by watercraft. Many businesses were already established in Cobalt. Noted in the newspapers was Mr. William Jamieson, the owner of Crown Bakery in Cobalt. Also mentioned were Campbell and Deyell, a complete assaying and crushing business who were constructing buildings at the south end of Porcupine Lake, and Knight Bros. & McKinnon, lumber merchants. There was a telephone line from Porcupine into Kelso, where the T&NO ended, with a branch to Matheson, owned by Mr. Miller. Phones were installed at Frederick House Hotel, the Crawford halfway house and at Brewer's Stop-Over at Hill's Landing. It was reported by Mrs. Charles Hinks, that there is "almost positive assurance that a daily mail service to Porcupine and return from Kelso will be established after New Year."

Another headline "nugget" from the December 12, 1910 issue, "Police Will Search for Joy Water". Further reading indicated constables would be stationed at Kelso and Porcupine to inspect baggage for illegal liquor. In January 1911, the Porcupine Gold Camp was flourishing. It was time to party. "Mr. Thom Hersey

Continued on page 11.....

Over the Hill continued.....

gave a housewarming to mark the opening of his new business in Porcupine City. Mr. Hersey thanked Mr. McMurrich, Mrs. Ferrier, Mrs. Swalm, and Miss Reilly who helped plan the event. Fifty people attended including the entire feminine population of the city. The festivities lasted until Sunday morning. Music was provided by “Scotty” Wilson (a barber) and Mr. Gallagher (first MPP of the Porcupine), who alternately presided at the piano.” “Among the ladies in attendance were Mrs. Ferrier, Miss Reilly, and Mmes. Swalm, Duke, McGregor, Bottley, Burnand, Jamieson, McNairn, Aufhammer, Welsh and Gehhon.” Thank you, Maggie Wilson, for these colourful nuggets of early life in the Porcupine Gold Camp. **That’s my view from Over the Hill.**

Obituaries

Mildred “Millie” Eden

Peacefully at the Temiskaming District Hospital on Friday, November 6, 2020, Mildred “Millie” Florence Eden (nee Newton) passed away at the age of 86. Loving wife of William “Bill” Eden for 64 years. Beloved mother of Randy (Wendy) Newton, Sandra Johnson, Dan Eden, Debra Eden, Doug (Pauline) Eden, the late Bill Eden and Mary (Brian) Pugsley. Survived by many grandchildren and great grandchildren. Sadly missed by many extended family members and friends. Friends were received on Monday, November 9th from 6:00 pm until 9:00 pm at BUFFAM LEVEILLE FUNERAL HOME, Haileybury, 705-672-3122 and a funeral service was held on Tuesday, November 10th at 11:00 am with Rever-

end Valerie Paterson officiating. Interment followed in Mount Pleasant Cemetery. As expressions of sympathy memorial donations may be made to the Temiskaming Hospital Foundation. **Online condolences accepted at www.buffamleveille.com.**

Sedore, Marjorie Patricia ‘Pat’

Peacefully went to be with her Lord and Savior with her family at her side on Monday, October 19, 2020 at the age of 93. Beloved wife, and best friend of Al for over 65 years. Loving mother of Pam MacDonald (Greg), Phil Sedore (Bonnie). Cherished Grandmother of Paul, Sandra (Andrew), Jennifer (Darrell) and Jeffery. Special Great Grandmother to David and Emily. Pat was predeceased by her parents and brothers. Pat will be dearly missed by her best friend Ellen Kerr for over 77 years of memories and fun. Mom will be remembered for her love of family, and her generosity to others. She was a charter member of the Kiselo Mission Circle, founded in 1944. Mission work was very important to Pat throughout the years. Pat was able to worship and spread the word of the Lord through her strong beliefs her entire life. During her years in Latchford she was a faithful member of the Latchford United Church and used to walk in Murphy Mill Road to volunteer at the Library. In accordance with Pat’s wishes Cremation has taken place and a private funeral service was held. In Pat’s memory, donations to Gideons International Canada or the charity of your choice. Funeral arrangements were entrusted to Pleasantview Funeral Home, Fonthill, ON.

THE DAM DEPOT

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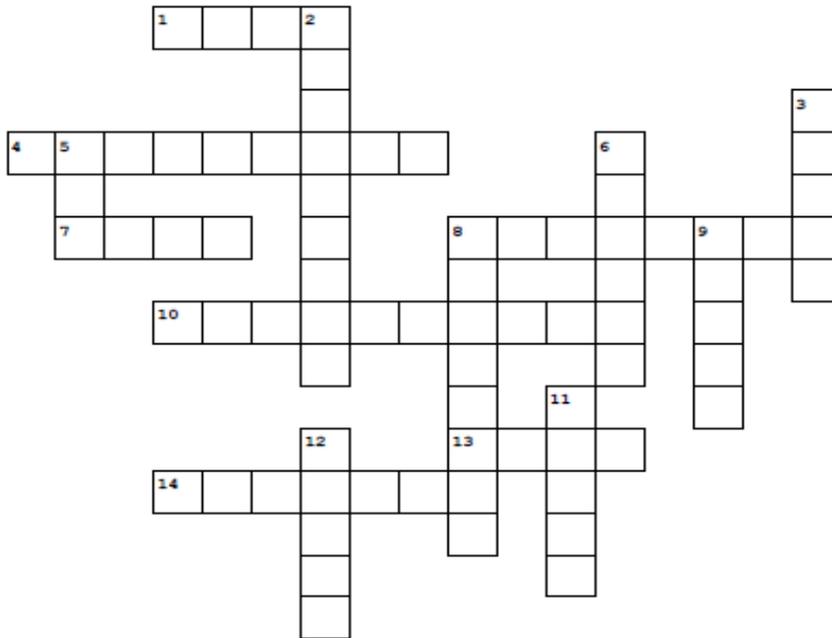
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Yum! Christmas Goodies!



Across

1. an after dinner candy
4. sauce accompaniment to turkey
7. drink left out for Santa on Christmas Eve
8. thick pourable ingredient used in making Gingerbread
10. a traditional Christmas Cookie
13. Christmas pudding
14. a flavour extract that comes from a bean

Down

2. French Canadian meat pie
3. a bird sometimes cooked for Christmas instead of a turkey
5. Jamaican liquor
6. popular liquor used to soak fruitcake
8. the almond layer between fruitcake and icing
9. dance of the _____ plum fairy
11. a party drink served from bowl
12. hot apple drink



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