

Letter to the Editors

Dear Sirs:

I have heard that you are publishing a newspaper for this community. I do not think that this community should have a local newspaper and I hope to tell you why in this letter. Number one, this community is too small to justify the publication of a local newspaper. Number two, this community does not need a newspaper because it knows what the news is without a newspaper. Number three, this community is too poor to be able to afford the publication of a newspaper. Number four, the newspapers of Brantford, Hamilton, Hagersville, and Caledonia, provide adequate coverage of local news. Number five, no newspaper published here could attain the journalistic standards set by competing newspapers. Number six, even though several issues may be printed, what guarantee have we that this newspaper will continue to be published? Number seven, the editors of the paper have no special qualifications for their positions. Number eight, a newspaper could be a good thing but the chances are that it will do more harm than good. Number nine, this community has not had a newspaper in recent years, and therefore I submit that it does not need one. Number ten, it is impossible for anyone to report and discuss news with 100% objectivity; but, anything less than 100% objectivity is not the complete truth. Therefore, reporters or discussers of news and of current events, are to some degree purveyors of untruths. For these reasons, therefore, I conclude that this community ought not to have a local newspaper.

Respectfully yours,  
(name withheld by permission of  
the editors)

Answers to Quiz

1. chipmunk, skunk, wood chuck 2. Massachusetts, Oregon 3. Canada, Mexico, Nicaragua, Peru 4. spears 5. road and bridges 6. farming 7. corn 8. potatoes 9. sassafras and wintergreen 10. chicha

Women's Column

Indian Hot Biscuits by Wilma Kamieson

5 cups flour	1/3 cup shortening
4 tsp. Baking Powder	milk
2 tsp. salt	

Sift dry ingredients & cut in shortening finely. Add enough milk to make a soft dough. Knead batter in floured board until smooth. Cut and put in greased pan. Bake about  $\frac{1}{2}$  hour at 400 degrees. May also be baked on top of stove as a large scone. Cover and use medium heat. Turn after 10 minutes. An electric skillet bakes scones beautifully without burning.