

# All the World a Circus

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the Falls in 4.5 seconds, under pressure of 212,000 cubic feet per second and you'll likely die. What'll it be Jimmy?"

Well I don't know about your child but I think Jimmy's response would be: "Ah, you got one of those little roach clips so's

I don't burn my fingers?"

Then there was Hamilton's Karel Soucek who successfully shot the Falls in a barrel only to die a year later trying to re-create the stunt for 45,000 spectators at the Houston Astrodome. Karel's barrel dropped 176' from the ceiling of the Astrodome smashing the side of the water tank and

proving once and for all that going over Niagara Falls in a barrel is not an indoor sport.

In 1930 a 46-year-old Greek, George Strathakis went over the Horseshoe Falls wearing a suit and riding inside a 2000 lb. metal barrel. The stuntman suffocated when the barrel was trapped behind the Falls for 14 1/2 hours but his pet turtle survived the ordeal. Park authorities were pleased that this feat did not precipitate a rash of subsequent stunts in which people went over the Falls in casual clothes and turtle shells.

In 1928 Jean Lussier of Quebec successfully shot the Falls in a rubber-ball type contraption and 20 years later he returned with the grandest stunt scheme of all. This time Lussier was going to go over the Falls in a new and improved rubber ball and keep on going through the rapids, out into Lake Ontario, down the St. Lawrence River and across the Atlantic Ocean to Paris - Lussier was counting on the Horseshoe Falls to put a hell of a lot of bounce in his ball.

Instead, when he arrived in Niagara Falls on the appointed day he walked around visiting the new Carillon tower and other points of interest.

Then, his capitulation was considered a "cop out."

Today, Lussier would display more courage dodging the clicking cameras and whirring Camcorders of Japanese tourists than going over the brink in his ball.

Some survived, many died and Niagara Falls remains a thunderous challenge to every generation's dedicated daredevils. If there was a death penalty for stupidity - none would be alive today.

# Northern Insights

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both told they had to retire. Everyone over 50 was told the same thing, Gerhard and Inge get a pension, but it's only one third what a pensioner gets in West Germany. The pension is still set at the old East German level even though the price of everything has gone up by 200 or 300 per cent, making the pension nearly worthless. The West Germans, they told me, "have swopped down on the east like black ravens". The West German entrepreneurs are called "black ravens" because "they all wear dark suits and ties". In Salow, agriculture is the economic mainstay. This summer, a local co-operative farm had to plough under its entire crop of potatoes, because there was no market for the produce. There was nothing wrong with the quality of the potatoes - they just couldn't be sold, because the West German marketing system has taken over.

Gerhard can't understand the destruction of the produce. "They say they want to build up the East German economy. But how can that be, when we are forced to plough our potato crop under?"

Despite all the problems, Gerhard and Inge say the East Germans won't ever go back to Communism. They say the only people who do want to go back to the old ways are East German police officers and former government officials who benefited the most from Communism. For example, they point with disgust to the secret police, or Stazie, who always received 10 to 20% of their pay in West German currency. The Stazie could shop in the tourist stores, where only western currency was accepted in exchange for a cornucopia of con-

sumer goods you couldn't find anywhere else. In one breathtaking year all those injustices have been swept away. The western "black ravens" have taken over. The East, they say, will take at least six or seven years to adjust. In that transition period, they left me with the impression that East Germany is very much like north-western Ontario - a poor cousin beside much richer neighbours.

Now, Gerhard and Inge can touch and smell what's on the other side of the window pane. They have no words to describe how completely overwhelmed they are by their first visit to North America, and how happy they are to be free enough to make the trip. But despite that freedom, they still can't afford to buy anything they see on this side of the glass, and they have no way of knowing whether they ever will. The Santa Claus parade is over, and the glitter still sparkles in their eyes. But they don't quite believe in Santa anymore, or his promises. For them, October 3rd is Christmas morning. They've woken up, and found nothing under the tree.

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**NOTICE**  
to the

**RESIDENTS OF TERRACE BAY**

Please note that the Municipal Office and the Terrace Bay Recreation Centre will be closed on Monday, October 8, 1990 for Thanksgiving Day.

C. Broughton  
Deputy Clerk-Treasurer



**THANKSGIVING**

*A TIME TO REFLECT*

*Let's give thanks and show thanks for the good fortune we enjoy throughout our lives. To all, our employees and their families, go our sincere wishes for a wonderful Thanksgiving.*

**Minnova Inc.**

Winston Lake Div.



**TERRI CARSON'S PRALINE PUMPKIN PIE**

A bit unusual, yes, but the crunchy praline that tops this traditional pumpkin pie has made this dessert an all time favourite with Terri and her family of six.



**PASTRY**

TENDERFLAKE Perfect Pastry dough for double-crust 9" (23 cm) pie (see TENDERFLAKE lard package).

**FILLING**

2	eggs	2
1 cup	lightly-packed brown sugar	250 mL
1/2 tsp	salt	2 mL
1 tsp	cinnamon	5 mL
1/4 tsp	nutmeg	1 mL
1-3/4 cup	YORK Canned Pumpkin	400 mL
1 cup	evaporated milk or light cream	250 mL

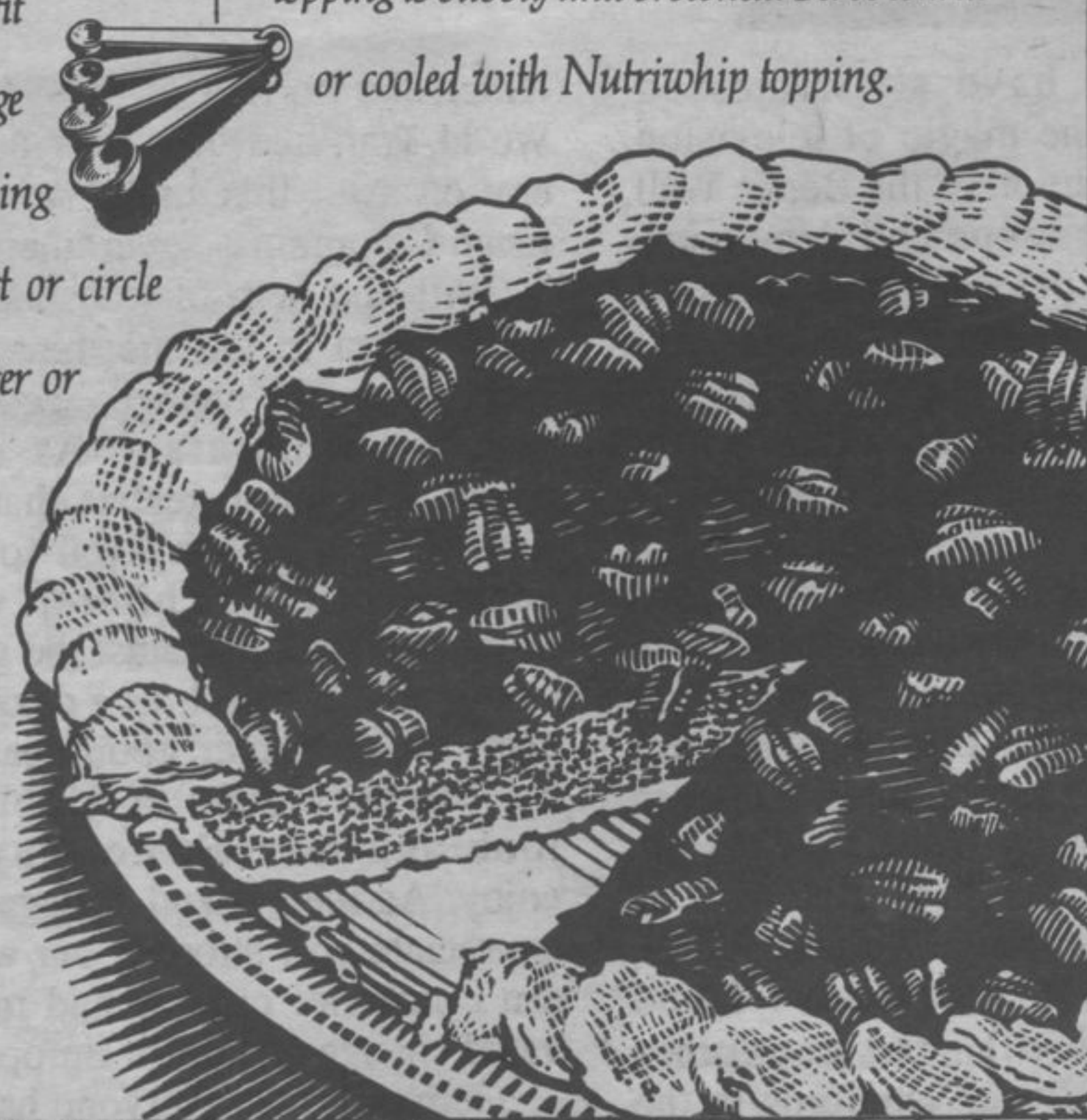
**TOPPING**

1/3 cup	granulated sugar	75 mL
1/3 cup	lightly-packed brown sugar	75 mL
3 tbsp	evaporated milk or light cream	45 mL
1/2 cup	pecan halves	125 mL
	NUTRIWHIP, whipped (optional)	

Roll out half of dough and fit into 9" (23 cm) pie plate. Trim edge even with pie plate. Roll out remaining pastry. Cut out small leaf, heart or circle shapes of dough using small cutter or sharp knife. Place shapes around dampened pie crust edge and press lightly to secure.

Beat all filling ingredients. Pour into pie shell. Bake on lower oven rack in a pre-heated 450°F (230°C) oven for 15 minutes, then reduce heat to 350°F (180°C) for 25-30 minutes or until set. (Insert knife in centre; if it comes out clean, the pie is done.)

Mix together topping ingredients. Sprinkle evenly over pie. Cover pastry edge with foil. Broil 5" (12 cm) from heat until topping is bubbly and browned. Serve warm or cooled with Nutriwhip topping.



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