



MORE ELECTRICITY ?

When I was eleven my folks bought an 80 acre farm in Michigan. There was no electricity in the area so we used kerosene lamps for light. It was a mellow peaceful life we had.

Dad bought three or four cows, two horses, two pigs and a couple dozen chickens. About half of the land was woods and pasture. We farmed less than 40 acres to raise food for the animals. We had about a half acre for garden.

My folks, my sister and I picked blackberries in the woods every summer and mother canned them.

After about a year the other farmers and dad got together and got REA to put electricity into the area. Each farmer had to pay some money to install the power lines.

We all thought that this was real progress. Now we could have electricity! Now we could buy all of those fine electric labor saver appliances and tools. Mind you, we were happy before we had electricity. We had time to visit with the neighbors and go to town once a week. We could even see the stars in the sky before we got our fine electric yard light.

After dad bought mom an electric stove and refrigerator, had the house, barn and chicken coop wired he had spent all of his money. Now there were a whole lot more fine labor saving appliances that we still wanted. But we needed more income.

I don't recall how dad did it but he bought some more cows and more chickens because this was where we got our money - from selling milk and eggs. Because of the additional animals we had to raise more hay, more corn, more oats, more soybeans and needed more pasture land.

Somehow dad managed to buy adjacent unoccupied 80 acre farm. Now our two horses were not enough to work all of this land so he bought two old tractors which were always needing repair (and gas).

Thus we were able to increase our milk and egg checks and buy more electrical labor saver appliances and pay the increasing electric bills. With the electric lights we were able to work until late at night and get up before dawn to start working again. This was certainly glorious progress.

cont.

We could now buy rugs for our house so that we could use our electric labor saver vacuum cleaner. Mom got an electric egg beater too. We had to work longer hours and work harder but it all seemed worthwhile then because we had what everyone else had - Electricity! Boy were we lucky!

(Little Free Press, 715 E. 14th, Minneapolis, MN 55404)

Appropriate Technology

The group held two events in August. A pleasant and productive log chinking bee was held at the home of Alan Dolan and Susan Clarke near Chaffey's Locks. This was a first for our group, and we hope to hold more in the future.

The seminar this month was on the topic of "Putting Up Food" The events included a demonstration of apple cider making-with sample tastes for thirsty observers. Discussion ranged over freezing, canning and root crop storage with emphasis on safety, nutrition and convenience.

Barb Jones shared hints on making jam with honey and provided sumptuous samples. Hans Schietrowsky brought his home-built dehydrator and discussed its virtues. Sauerkraut making was ably demonstrated by Elsa Schietrowsky.

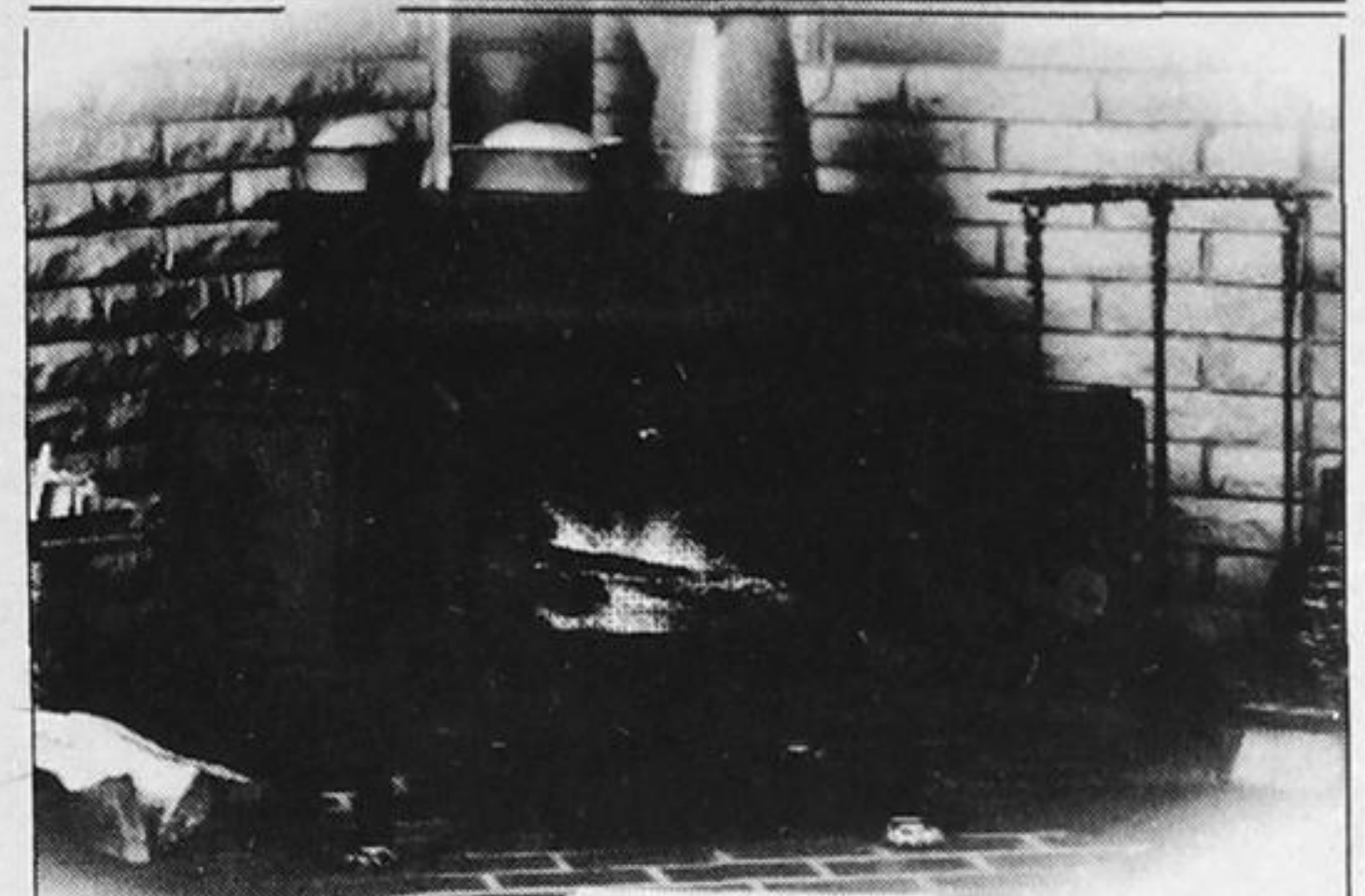
The evening was a thoroughly enjoyable exchange of information. This seminar was arranged by Garry Allen. We hope to rotate responsibility for future programs.

A General Meeting of the AT group is planned for September 20 at Skycroft, near Chaffey's Locks. You're invited to arrive between 6 and 8 p.m. to explore several energy displays on the site.

The General Meeting will commence at 8 p.m. The Steering Committee will report on its activities and proposed future seminars. The Food Co-op, Labour exchange and book sharing will be discussed. Business will be followed by two films, hopefully "Waterloo Farmers" and "The New Alchemists". Please plan to attend.

A seminar on woodlot management, tree felling and chainsaw maintenance is in the works for early October. Watch for details in the October Lantern.

An open and shut case for heating your home with wood.



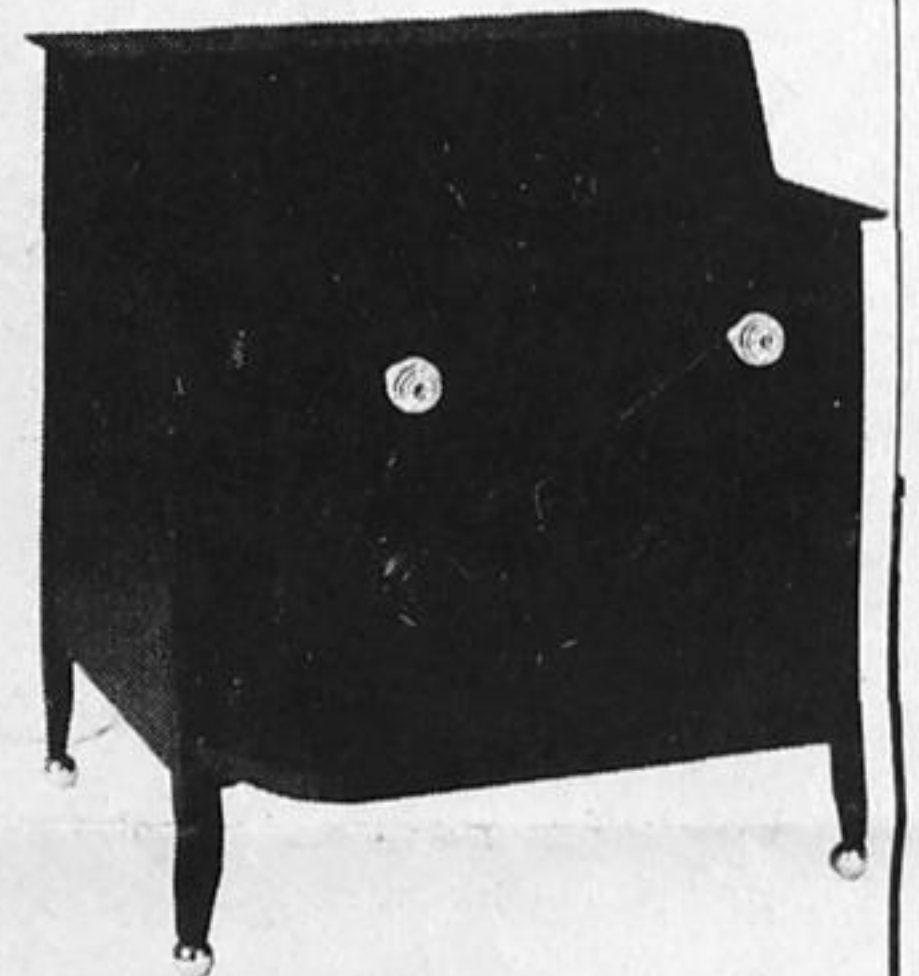
Considering the cost of oil, gas and electric heat these days, it's easy to see why hundreds of thousands of homeowners across North America have turned to wood heating.

It's more economical (it can trim 50% or more off your heating bill). Wood smells and sounds as good as it burns. And it's one form of energy that's still growing.

But what do you burn wood in to get the most heat out of it? We'd like to suggest a Fisher Stove.

The Fisher's unique two-step combustion chamber recirculates wood gases back into the flames, resulting in more heat and fewer ashes. Its patented spin draft controls and virtually airtight construction mean you can regulate how much heat it puts out. And because it's made from carefully welded, heavy plate steel, it will give you years of remarkable heating efficiency.

We have a variety of Fisher Stove models to choose from. So come in soon and find out what makes a Fisher a Fisher. Case closed.



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EVERY SATURDAY THROUGH SEPTEMBER
Portland to Chaffey's Locks
THROUGH NARROWS & NEWBORO LOCKS

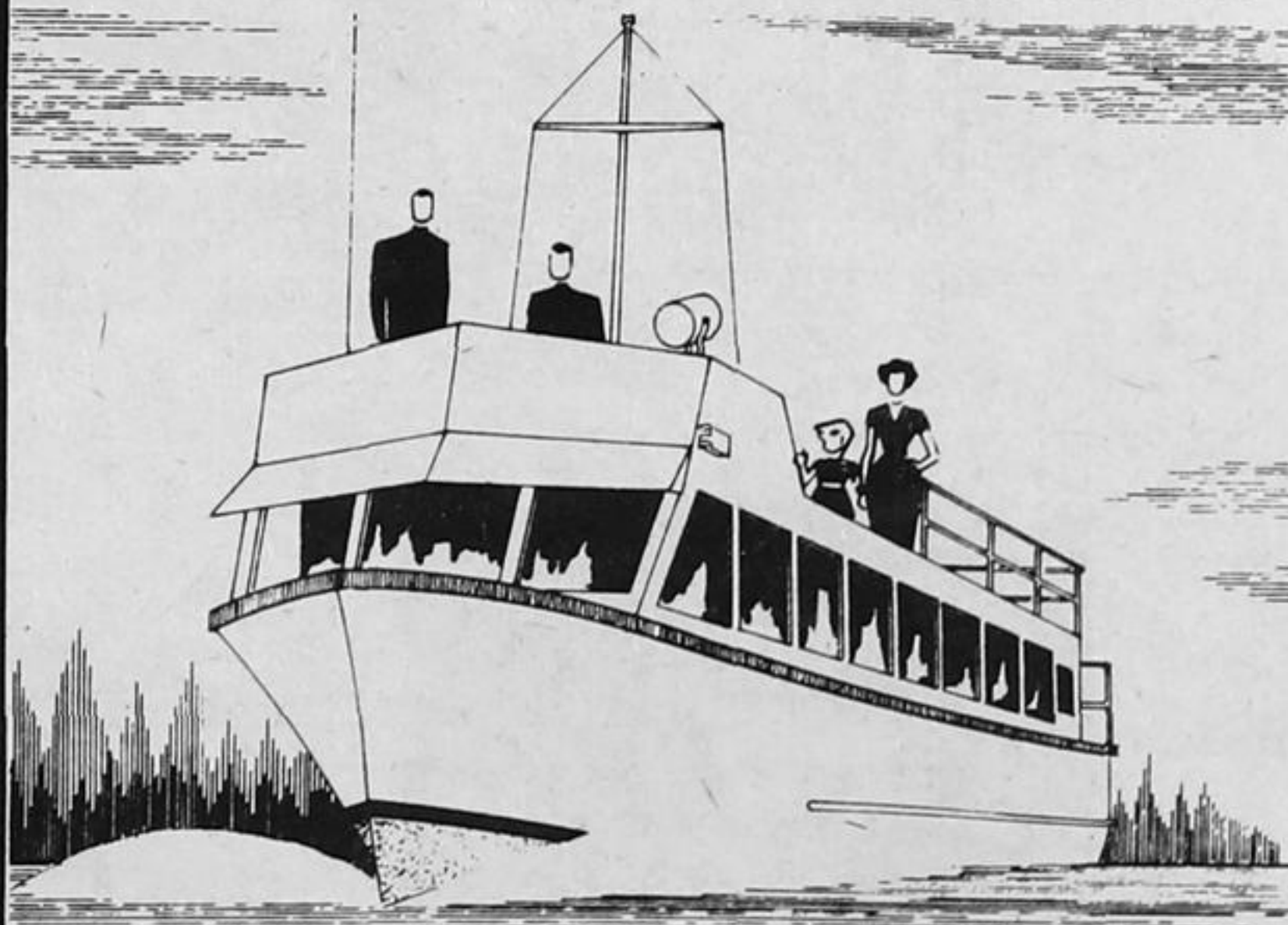
Depart Portland	10:00 A.M.
Depart Newboro	11:30 A.M.
Depart Chaffey's	1:30 P.M.
Depart Newboro	2:00 P.M.
Arrive Portland	3:30 P.M.

LUNCHBREAK AT CHAFFEY'S
(RESTAURANT, PICNIC, OR BOAT SNACK BAR)

Return fares from:

	PORTLAND	NEWBORO
Adults	\$5.00	\$3.00
Seniors	4.00	2.00
Children	3.00	1.00

RESERVATIONS RECOMMENDED



Special charters are available to run anytime, daytime or evening, anywhere between Smiths Falls and Chaffey's Lock. The boats are licensed under the LLBO for charters.

P.O. BOX 130 PORTLAND, ONTARIO 613-272-2174