

SOCCKER NEWS

Soccer is a sport which is considered to be the most popular of all, world-wide, however it has not enjoyed great popularity in North America until fairly recently. It has enjoyed a tremendous growth spurt at both the professional and amateur levels in the last decade. It is becoming increasingly popular with coaches at the amateur level for several reasons. It is fast-paced, providing an excellent form of hard exercise; it is mostly non-contact, lessening the chance of serious injury. Also, of all the major sports, it is probably the least expensive to operate, as it requires a minimum of equipment and facilities.

In our area the demand for the game has been met by a group of dedicated coaches, mostly from the Seeley's Bay vicinity. There are teams participating right from novice (ages five to eight), up through the system. The teams use both Sweet's Corners and Rideau District High School for their home fields. The away games are played at a variety of fields through-out Kingston. Last season's most successful team was the novice, which won the league Championship. The regular schedule runs from May to September.

Anyone interested in any of the league activities should contact Mr. Jim Cairns of Seeley's Bay.

Marina Sold Auction Sale

Saturday July 19
10 A.M.

Property of Strong Marina and Construction

4 miles off Hwy 15 on Chaffey's Locks Rd. & 1 mile north, turn left to sale (see sign)

1933 SEAGRAVE FIRE TRUCK (good tires & motor) BOATS, MOTORS, FURNITURE, HARDWARE, & TOOLS

Boats at 2 P.M.

sail boat, complete
26' house boat with pontoons
14' fibreglass M & G boat
(new seats)

40 hp Johnson on a fibreglass boat with tilt trailer (rebuilt generator)

15' Glastron boat with 85 hp Chrysler

Motors

1978 Triton outboard 5.5 hp
9.9 Chrysler outboard motor
7 hp Chrysler outboard motor
(both motors reconditioned)

Furniture 10 A.M.

3-pc. cherry set, trunks, assortment of chairs, chesterfield & chair, radio & record player, old records, hand painted candy dish, bedspread, kitchen chairs, wood stove, spin dry washer, 2 elec. stoves, copper boiler, J&J Taylor safe, pine bench, 2 drop leaf tables, boat toilets, car heaters, assortment of doors & windows, old wood planes, numerous other items impossible to list.

Plan To Attend

Terms cash
Lunch available

Owen Fitzgerald, Auctioneer

Portland 272-2207

RIDEAU LAKES HISTORICAL DRIVING TOURS

There is a noticeable lack of available literature dealing with places of interest in the North Leeds area. The tourist or summer resident who wishes to familiarize himself or herself with the historical or architectural aspects of the region finds this very difficult to do. There is material on the Kingston area or the Ottawa Valley, but very little has been written on the townships of South Crosby and Bastard and Burgess. The Rideau Lakes Union Public Library has, however, decided to remedy the situation, and with this end in mind is sponsoring a program which has hired four local students to compile a driving tour.

Under the name of the Rideau Lakes Historical Driving Tours, manager Kevin Guthrie and workers Valerie Weir, Stephanie Welch, and Susan Keates are collecting information of a mostly historical or architectural nature. They are researching individual houses, schools, businesses, churches, and cemeteries, as well as the pertinent villages, through talking to anyone who has lived in the area long enough to remember "the olden days", sifting through newspaper articles, consulting historical documents, and searching names in Brockville. In August, all this information will be assembled in booklet form, complete with illustrations, and of course a map, and, hopefully, in the near future this booklet will be available to anyone who wishes to learn of the area.

It is hoped that any individual approached by the group will feel comfortable enough to lend all possible assistance. However, if you should feel at all uneasy, simply ask to see the identification which declares the bearer to be a member of the project. Thank you.

ONTARIO AGRICULTURAL HALL OF FAME

Nine of Ontario's agricultural pioneers have been honoured in the first unveiling of the Ontario Agricultural Hall of Fame Association. The Official Unveiling took place on June 1 at the Ontario Agricultural Museum, Milton, the permanent home of the Hall of Fame Gallery. More than 400 attended the ceremonies.

The 9 persons honoured, all deceased, have made outstanding contributions to the industry of agriculture in Ontario, and their accomplishments are set forth in plaques appropriately ascribed.

Those honoured in the Unveiling are: Stewart A. Brown, Shedden (1898-1966) Stockman, beef producer, community leader.

Dr. Ethel Chapman, Toronto (1888-1976) Home Economist, journalist, author, youth leader.

James A. Garner, Toronto (1898-1958) Agricultural extension leader.

Dr. H. H. Hannam, Ottawa (1898-1963) Farm organization leader, co-operator, early farm journalist.

William Johnston, Guelph (1848-1885) One of the founders of the Ontario Agricultural College.

Wesley A. Magwood, Hanover (1888-1961) Dairyman, Co-operator, Farm Radio Forum and organization leader.

Charles W. McInnis, Iroquois (1896-1977) Founder, Ontario Hog Producers' Marketing Board.

Joseph H. Patrick, Ilderton (1863-1939) Purebred livestock breeder, exhibitor, exporter and importer.

William Ruthven, Alliston (1892-1967) Dairyman, fox breeder, sod farmer, potato and seed grain grower.

People can be divided into three groups: those who make things happen, those who watch things happen, and those who wonder what happened. John W. Newbern

SIGN IN A FACTORY SUPERVISOR'S OFFICE:
Caution - be sure brain is engaged before putting mouth in gear.

MAKING JAM

Fruit	Amount of prepared fruit	Directions	Water	Precook time	Sugar	Bolling time	Approx. yield
			Cups	Min	Cups	Min	Cups
APRICOT	6 cups, chopped	Wash, pit, and cut in quarters or small pieces. Add sugar, let stand 1 hour. Add 1 tablespoon lemon juice. Bring to boil and boil, uncovered, to jam stage.	-	-	3 1/2	15	4 1/2
BLACK CURRANT	6 cups	Wash, top and tail. Add water, bring to boil and precook, uncovered. Add sugar, bring to boil and boil, uncovered, to jam stage.	5	15	6 1/2	5 to 8	7 1/2
BLACK CURRANT and RHUBARB	4 cups	Wash, top and tail black currants. Wash, trim and cut rhubarb in 1/2-inch pieces. Combine fruit, add water and precook, uncovered. Add sugar, bring to boil and boil, uncovered, to jam stage.	2 1/2	10	6 1/2	4 to 7	7
BLUE-BERRY and RHUBARB	8 cups	Wash fruit. Cut rhubarb in 1/2-inch pieces. Combine fruit, add water and precook, uncovered. Add sugar, bring to boil and boil, uncovered, to jam stage.	1	10	4	7 to 10	7
CHERRY, GOOSE-BERRY, RED CURRANT and RASPBERRY	4 cups, pitted 4 cups 4 cups stemmed 4 cups	Wash fruit. Pit cherries, top and tail gooseberries, stem currants. Combine fruits, crush, bring to boil and precook, uncovered. Add sugar, bring to boil and boil, uncovered, to jam stage.	-	15	8	10 to 12	10
GREEN GOOSE-BERRY	12 cups (3 quart boxes)	Wash, top and tail. Add water, bring to boil and precook, uncovered. Add sugar, bring to boil and boil, uncovered, to jam stage.	3	15	7 1/2	5 to 7	8