

Opens Bear Meat Mart

RAMORE, Ont. (CP) — Kelly Chamandy has opened an unusual butcher shop in this town 100 miles north of Sudbury.

He is probably the first man in Canada licensed to sell the meat of bear, beaver, muskrat and racoon.

Already known for his famed "Eskimo Land"—a unique collection of northern Ontario relics—Chamandy predicts a booming meat business.

Since obtaining his licence a month ago, he has sold the meat of two whole black bears but claims he "could have sold 10 of them if I had them."

The supply of bear meat now is exhausted and he doesn't expect more until next August. However, with the trapping season in full swing, he expects he'll have a good supply of beaver and muskrat meat on hand by the end of the month.

Racoons, he said, are few and far between in the north but he believes he'll have some racoon meat for sale occasionally.

Requests of friends for bear meat gave Chamandy the idea of the butcher shop and set him about trying to get a licence.

With tongue in cheek he approached the wildlife division of the Department of Lands and Forests at Kirkland Lake in search of the licence.

And with tongue in cheek the division took Chamandy's request to the Ontario government in Toronto.

OPENS BUTCHER SHOP

Within a week's time the licence came, enabling him to open his butcher shop but stipulating that only the meat of beaver, bear, muskrat and racoon be sold.

The plight of the now lowly-paid trapper is part of the reason why Chamandy believes he secured his licence without delay.

"The trappers used to get \$75 for each blanket beaver pelt and now they get only \$25," he said.

Chamandy pays trappers 20 cents a pound for the meat and sells it at 35 cents a pound. He had already sent out a number of circulars advising trappers of the new meat market and mailed to settlements from North Bay to Moosonee on James Bay.

About 200 trappers will get circulars. Some of the circulars went to trappers Chamandy already knows, while others were mailed directly to settlements for the trappers' information.

Chamandy estimates that 75 per cent of those who buy from him since he obtained his licence had never tasted the meat before.

"But they all keep coming back for more. They like it so well I can't meet the demands."

Farmers to Make Marge

SASKATOON (CP)—A group of Saskatchewan farmers have an about-face on margarine. Instead of fighting it, they now make the butter substitutes themselves.

"We have no prejudice against margarine any more," said Mr. Urwin, president of Saskatchewan Federated Co-operatives.

Gooding, manager of the Saskatchewan Dairy Pool, added: "Margarine has been giving dairy industry a ride. We are now going to take the ball from the soap companies and other manufacturers of margarine and keep the savings to ourselves."

The Saskatchewan Dairy Pool will take care of selling its 300 stores. The Dairy Pool will take care of selling its 300 stores.

Butter production in Canada, now at the lowest level in 20 years, has dropped by about 40,000,000 pounds a year since the manufacture of margarine was declared legal by the judicial committee of the Privy Council nearly three years ago.

Besides competition from the margarine, dairy men blame the decline in butter production on the difficulty of obtaining labor for dairy farms and the relatively high returns to farmers for other products such as beef cattle, grain, hogs and poultry.

DAIRY PRODUCTS

Legislation is necessary. Saskatchewan now requires that at least 95 per cent of any butter substitute be vegetable oils. West-Canada Ltd. will be able to produce about 16-per-cent milk in its product, but Mr. Urwin and Mr. Gooding like to see the proportions changed.

Advocates of the plan see a long-range advantage for Saskatchewan farmers, who have been urged to lessen reliance on grain growing. They will encourage farmers to grow sunflowers, whose seeds are a high-grade vegetable oil. In Saskatchewan, about 100,000 acres of sunflower plots are planted this year. Already a vegetable oil extract-

ion plant in Saskatoon, which has been processing rape-seed oil for low-quality European margarine.

The two influential co-operatives do not speak for the entire Saskatchewan dairy industry, but their decision to get into the margarine business marks a big step from the previous stand. Only a year ago Mr. Gooding, voicing scepticism regarding a news story that some dairy farmers cashed their cream cheques in order to buy margarine, said:

"A dairy farmer would be a fool to cut his own throat, and dairy farmers are not fools."

WON'T HURT DAIRYING

Announcing the new plan, Mr. Urwin said: "Before very long you will be able to buy co-operatively produced margarine. For the life of me I cannot see that this is going to hurt the dairy industry in any way because, as I say, the Dairy Pool came in with us on the proposition."

Federated Co-operatives will distribute the margarine through its 300 stores. The Dairy Pool will take care of selling its 300 stores.

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... HOUSEKEEPING ...

With Christmas only a few days away, greeting cards will soon be arriving. The last of the presents are being bought and wrapped in attractive paper. Decorations are ready to hang and a happy festive note rings throughout the house.

Activities on Christmas Eve vary from home to home in our vast country. In some, the children go to bed early in anticipation of Santa's visit, while father dresses the tree and mother completes last minute preparations for the Christmas dinner. In other homes, the first party of the season takes place. Sometimes it takes the form of a house-decorating party. If this is the case, as the guests arrive, they are made responsible for some small part of the decorations and at the end of the evening their work is judged and a prize awarded. In still others it is the custom for the family to have a large meal after they return from midnight church service. No matter which type of celebration is taking place a brightly decorated tree with colorful packages piled below, candle light and a pretty centre piece on the table is a typical setting for the Christmas Eve party. Home economists say that when entertaining, the refreshments should be planned and prepared in advance so that all may join in the fun of the evening. It is important to bear in mind, that everyone eats a large variety of rich foods at Christmas time and that simple, but attractive party fare, tempting to the eye and the appetite, without taxing the budget will be very much enjoyed.

A buffet party will eliminate many serving difficulties. The guests, by serving themselves, help with the work. If the dining room is large enough, leave the table in the centre with the decorations in the middle of it. If the room is small or if the living-room is to be used, place the table against the wall and arrange the decorations along the side of the table nearest the

wall. The decorations should be characteristic of the season with a color scheme of red, green and white.

The plates, cutlery and napkins may be placed at one or both ends of the table and duplicate dishes of food are a good idea if many are to be served. Card tables with pretty cloths will be appreciated by those present without laps, that is, the men. The home economists suggest that the menu may be sliced ham or tongue with perhaps a potato salad, and for color, a jellied one in a Christmas shape. Another good idea is to have an easy-to-prepare hot casserole dish such as creamed chicken and mushrooms. Whether the main dish is cold or hot, be sure to have a festive array of relishes on the table. It goes without saying that a generous supply of hot rolls should be there too.

For an informal gathering, the home economists suggest that the hostess have a large saucepan or soup on the stove. Everyone is sure to enjoy a cup of hot soup either upon arriving or before leaving on a crisp, winter night. Consomme or bouillon are both quite suitable for the occasion. To serve with the soup, there is nothing better than Melba toast, croutons or small salted crackers. Hot sausage rolls made with either sausages or weiners, a large plate of assorted sandwiches or a make-your-own sandwich tray are all good foods which can be prepared well ahead of time.

For a sweet tooth filler, a tray of cookies could be the answer. Why not serve an international selection of cookies such as Scotch shortbreads, Chinese chews, Danish fancies and Canadian applesauce cookies? The final touch to entertaining at this season is, of course, Christmas cake and coffee.

The British Naval library in London has records showing the position of any vessel at any date for two centuries past.

Royal Tour Orchid Wins Merit Award

LONDON (CP)—Award of Merit by the Royal Horticultural Society goes to 'Canadian Welcome,' a new variety of the world-famous 'Bow Bells' orchid, well-known on Canadian markets.

The white orchid, in the form of a bouquet, was presented to Princess Elizabeth and Princess Margaret at a reception in London's Guildhall, given as a "welcome home" to Elizabeth after the royal tour of Canada.

"Canadian Welcome" was grown by Peter Black, director of an orchid-growing firm, in honor of the Canadian visit.

Hotel Arrivals

Prince Rupert

G. Titus, Prince George; J. K. Stevens, J. Osborne, C. N. Shears, D. Newton, E. Kisko, E. S. Warner, G. Burns, J. H. McNaughton, G. Speirs, F. H. Weeden, H. B. Everett, G. E. Wilson, W. C. Budd and J. Moutatt, Vancouver; R. E. Falardeau, Prince George; E. A. Magel, Vancouver; Mr. and Mrs. E. Snidal and family, Cassiar; H. Wiperman and H. Guy, Masset; I. McAuley, Ocean Falls; O. H. Dolond, J. Heckling, city; A. J. Bond, Hazelton; J. McMahon and G. Heffernan, Vancouver; Mrs. G. H. Jolliffe, Queen Charlotte City; L. Casey, Terrace.

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All of Section 2

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