

The Weeklies Say . . .

STAMP OUT LITTER

The job of litter fighting is a daily responsibility. — Vernon (B.C.) News

PLAYING WITH FIRE

Mr. Nixon is like a child playing with matches as he sets another world conflagration in Cambodia. Telling the world American troops will be out of there in eight weeks is already resulting in derisive hoots at home and abroad. — Whitehorse (Y.T.) Star

HIGH PRICE

British Columbia may be in for the most devastating wave of strikes in history. This wave could result in imposed price and wage controls which would end free pricing and free collective bargaining — a high price to pay for peace. But no society will submit very long to a suspension of vital services. — West Vancouver (B.C.)

ACTION NEEDED

To say that drugs are the current fad with young people and will disappear as a problem with the next generation of youngsters who will find something new to focus their attention on, is hardly responsible or realistic. Ignoring the situation will only lead to chaos. If North Americans can rally behind the cause of pollution and to some degree change the course of the war in Vietnam, then surely a united concern can do much to purge a growing cancer among our youths. — Vernon (B.C.) News

STILL IN CANADA

Election day has come and gone. And contrary to the fears of the pundits and prognosticators, Quebec remains firmly a part of the Canadian nation. . . Quebec has in fact followed the path of common sense, realizing that neither Canada nor Quebec stands to gain from fragmentation. — Chilliwack (B.C.) Progress

FUTURE IN DANGER

We want political and business independence and at the same time want a standard of living beyond our means. To get it we are selling our industry, our resources and, some fear, our future. . . If we are to live as we apparently wish to live, we need every dollar we can shake out of the foreign money tree. But we should stop hiding our heads, ostrich-fashion, to the accompanying truth that if we continue to follow this course it will be at the sacrifice of what we now call free enterprise and perhaps even a free Canada. — Salmon Arms (B.C.) Observer

Rockford UCW

Mrs. Carl Hall was hostess for the May meeting of the United Church Women. The

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Care Of Hedges

By A.R. Buckley

Although selecting and planting hedges are two very important steps in their establishment, subsequent care from the time of planting until they reach maturity and the maintenance thereafter are extremely important and are factors seldom given adequate coverage in articles on hedges.

New hedges that were planted during April and May will need initial trimming. Deciduous hedges should be cut back to a point just two or three inches above the base of last year's growth. This will encourage the production of many basal shoots and will result in a thicker hedge. The actual trimming and training of a deciduous hedge (like privet, alpine currant, Chinese elm, etc.) will start the second year as follows.

Before growth starts the second season, level off the tops of the plants and shear the sides. Leave the bottom wider, even at this early stage of development. Another pruning should be made after the first flush of growth is complete (late June). With Amur privet, and other fast growing plants, a third shearing is desirable in late summer.

After the second year, prune the deciduous hedge in late June and as many times after this as necessary. Avoid fall pruning (September and early October) as this encourages new growth that might be winter-killed. Very late fall pruning (November and December) when the plants are dormant, may be practised if the hedge was left unpruned in the summer or an old hedge needs rejuvenating.

Evergreen coniferous hedges like pines, spruces, junipers, cedars and hemlock need an entirely different treatment. With these plants it is especially important that you select good bushy ones right down to the base. It is difficult — and often impossible — to induce basal branching with most evergreens.

At planting time, level the tops of most evergreens. While they are being grown to their desired size, one trimming a year is all that is necessary. This is best done in June after the first flush of new growth has formed when about one-half of the new growth should be removed. New growth can easily be identified as it is soft and usually much lighter green in color. With some hedges like cedars, yews and junipers, the pruning can be done before

growth commences in early spring. In this case, about one-half of the previous year's growth should be removed.

After the hedge has reached the desired size, almost all of the new shoots should be sheared off, leaving an inch or two for further growth.

You can make excellent hedges from white, red, Scots or Austrian pines, but they need particularly careful pruning. Select bushy plants as recommended above and plant them fairly close together. Wait until the new candle-like growths have straightened out, and then cut them to one-half their length on the side shoots from the top branches. Leave more of the candles on the lower branches so that you will eventually get a nicely-shaped tapered hedge. Do this each year until the hedge has reached its proper size. Then the new shoots are cut back each year to within an inch of the point from which they arise. This means that the hedge will grow slightly larger each year.

All hedges in areas where heavy snow is expected should be sheared with their sides sloping, so that they are wider at the bottom than at the top. This also allows more light to reach the lower foliage and helps to keep the hedge healthier. The hedge should be rounded or pointed on to further assist in shedding snow and ice in winter. Hedges, like other shrubs, should be fertilized every

two years to produce thick vigorous growth. A good complete fertilizer such as 10-6-4, or 6-9-6 may be used at the rate of from two to four pounds for 25 feet of row applied at the same time as well-decayed leaf mold or pulverized peat moss.

Evergreen hedges such as cedars, yews and junipers are best fertilized with a nitrogenous fertilizer. An urea formaldehyde-type applied in late fall is usually best for these hedges.

If hedges have been neglected for many years, they are usually too high and too wide. This destroys their usefulness as a screen and makes them unsightly. In some cases these hedges may be renovated and returned to their original beauty.

It is difficult and sometimes impossible to renovate a neglected evergreen hedge. Yew and a few other evergreens will often grow new shoots from old wood if properly treated, but most other large overgrown hedges are best removed and new ones planted.

Almost all deciduous hedges can best be renovated by cutting down to six to eight inches from the ground in late winter or early spring. The new shoots can then be sheared and shaped into a good solid hedge. An application of 5-10-10 fertilizer or similar analysis at three to four pounds per 100 feet will accelerate growth. Watering during dry periods also helps.

Rockford Personal

Donald Edwards, Mr. and Mrs. R. Edwards, competed in the Canadian League Festival in London and received second prize with his guitar.

Rockford and Mr. Rockford won Monday evening ball on Monday evening.

Mr. and Mrs. Chambers recently won a score of 100 in the 1970 Commonwealth Games at Edinburgh.

Condy disclosed in an interview that he had discovered the Russians became a power in world fencing "because they didn't worry about their style."

He said that most fencers spend hours perfecting such things as correct stance and forget about the prime objective — winning.

It applies to most sports because few athletes realize that style is something that seldom can be taught.

For instance, Bobby Orr of Boston Bruins has style and ability. Team-mate Phil Esposito has ability, but his

Sports Camera

Specially Written for The Record

Sy Sterling Taylor Canadian Press Staff Writer

"The trouble with most of these guys is that they never put on bad greens and I've put on rice

Lee Trevino made that statement during the 1967 world golf championship.

No one paid the statement much heed. Trevino, who won his tour card only

few weeks earlier, had just completed his second good round and slipped it in among his quips to reporters.

But in less than three years the bouncing Mexican-born golfer became the leading golfer on the United States professional tour despite his unorthodox and clumsy style.

Trevino had polished his golf in such unlikely places as the South Seas Islands while serving with the U.S. Marine Corps, and he wasn't

smug. He was simply pointing out that you play

the game to win and not to look stylish.

It's a lesson that so many coaches and athletes forget when they get to a competitive level in a sophisticated sport.

In fact, the point was brought home only a few weeks ago by Egyptian-born Magdy Condy, a member of Canada's fencing team for the 1970 British Commonwealth Games at Edinburgh.

Condy disclosed in an interview that he had discovered the Russians became a power in world fencing "because they didn't worry about their style."

He said that most fencers spend hours perfecting such things as correct stance and forget about the prime objective — winning.

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Teatime Topics

Specially Written for The Record

By Jean Sharp Canadian Press Women's Editor

If you enjoy cooking an elaborate meal sometimes, the Canadian Restaurant Association has a suggested menu. Begin with petite marmite, go on to mignonettes of veal tenderloin, and finish with zabaglione.

For petite mermite you need: ¼ lb. top of rump, ½ lb. rib of beef, 3 ounces marrow bone, 2 sets of chicken giblets, 2 to 3 small carrots, 1 small turnip, 2 to 3 white portions of leek cut in chunks, 2 small onions, ¼ head celery, ¼ head cabbage, 4½ pints cold simple consommé.

Put the meat, marrow bone (wrapped in muslin) and the cold consommé in a small pan. Bring to the boil and skim. Add carrots, and turnips, cut to uniform size and shape, leeks cut in chunks and blanched, small onions lightly cooked on the stove, celery blanched and cut into small pieces, cabbage also blanched and rolled into a small ball.

Simmer very gently for 4 hours, adding a little stock from time to time to make up for the loss of liquid from evaporation. One hour before serving, add the chicken giblets.

Before serving, remove surplus fat, bearing in mind that petite marmite consommé should have a few light circles of fat on the surface. Remove the marrow bone, unwrap and

put back into the pot. Serve in the same pot with bread sliced and dried in the oven or with rusks.

For mignonettes of veal tenderloin, saute, you need: 3½ ounces butter, 4 shallots chopped or ½ chopped of ½ medium-sized onion, 4 ounces vermouth, 12 ounces 35-percent cream, 1 ounce cognac, 10 ounces cooked lobster sliced ¼ inch thick, 8 white sliced mushroom bottoms, 12 ounces veal tenderloin slices ½ inch, freshly ground pepper, salt to taste.

Saute half the butter in a pan and let it clarify. Add the veal and saute until golden brown. Take out the veal, keep separate, add the mushrooms, cook for a few seconds. Add the shallots, the lobster and pepper and cook lightly for ¼ minutes. Add the veal, pour the cognac and flambe. Add the vermouth, reduce to half. Then add the cream and cook until it is reduced to a consistent sauce. Remove from heat and add the rest of the butter by small pieces and blend. Serves 2 people.

For Dessert: To make zabaglione, you need — 12 egg yolks, 12 teaspoons sugar, 12 tablespoons marsala wine.

Beat the eggs and sugar together until white and foamy. Stir in wine, pour into the top of a double boiler. Cook over boiling water, stirring continuously until thickened as for custard. Do not allow zabaglione to curdle. Serve it in tall glasses.

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