

Sports Camera

Specially Written for The Record By Jean Sharp Canadian Press Staff Writer

Despite a sorry lack of good coaches at the Little League levels, Canada and particularly southern Ontario has produced a number of major league baseball players during the last 50 years.

"Canadian boys are every bit as good at playing the game as American boys", says Forbes Walkey of Toronto, a former trainer with Toronto Maple Leafs.

"The main problem, of course, is that they don't really get any coaching until they're 16 or 17. Up until then, they just get out there and whale away at the ball."

Despite this lack of early training, the southern Ontario area currently boasts five players in the majors. They are pitchers Ron Taylor of Toronto, Ferguson Jenkins of Chatam, John Hiller of Toronto, Mike Kilkenny of Bradford and John Ryan of Oshawa.

Over the last 50 years, however, there have been at least 22 southern Ontario natives in big league baseball.

In the 1920s there were Mooney Gibson of St. Thomas and Jim Archer of Guelph, both with Chicago Cubs, and Bob Emslie of Galt.

Then in the hungry 1930s, Vince Barton and Earl Cook, both of Toronto, Lefty Krakourkis of Hamilton and Ed Runge of Brantford made their marks in the majors.

The 1940s saw the greatest number of southern Ontarians in the majors with Sal Maglie of Toronto, Dick Fowler of Toronto, Phil Marchildon of Penetang, Goody Rosen of Toronto, Frank Coleman of London, Hank Bissardi of Windsor, Oscar Judd of Guelph and Shotgun Shuba of Toronto.

Ken Mackenzie of Gore Bay and Reno Beatoia made it in the 1950s.

Eleven of those players were pitchers, six outfielders, one catcher, two infield and two umpires.

"Baseball will never take over from hockey in this country, of course", says Walkey. "Hockey is too well established and besides everyone knows the game so well that there's no shortage of kids' coaches."

Walkey retired from his training duties almost a decade ago, but a chance to do something for baseball in Canada brought him back.

He is currently head trainer with the Maple Leaf Amateur Baseball Club, which operates out of Toronto in the Ontario Senior Inter-County League.

"We're trying to interest people in senior, semi-pro ball", he says.

"If we can get enough people interested, it will create backwater and result in better coaching at the kids' level in the area."

And it's all part of a scheme, which Walkey hopes will spread to other areas in Canada and result in more players from this country reaching the majors.

Keyed for Solid Saleability



helps business

grow

200% CIRCULATION INCREASE 1969

JAN. 1st 1970 OVER

2,000

COPIES SOLD WEEKLY

THE MANAGEMENT OF THE

JARVIS RECORD WILL MAIL ONE SILVER DOLLAR

TO EACH NEW SUBSCRIBER

To Qualify: Mail \$3 For One Year's Subscription And We Will Mail You Your SILVER DOLLAR.

Offer Extended To May 30th

PHONE 587-2223

What's THIS COUNTY COMING TO? Giant Industry GIVES US THE ANSWERS!

BY 1995 **1,000,000** Who Knows!



Teatime Topics

Specially Written for The Record By Jean Sharp Canadian Press Women's Editor

Eggs for breakfast, brunch or lunch don't have to be served in an entirely traditional way. The Canada Department of Agriculture has some recipe suggestions that would even make a good emergency supper.

A fluffy ham omelet will feed four people. It calls for: 1/4 teaspoon salt, 1/8 teaspoon pepper, 1 cup commercial sour cream, 6 beaten egg yolks, 1 cup chopped cooked ham, 6 egg whites stiffly beaten, 1 tablespoon butter.

Beat salt, pepper and 1/2 cup of the sour cream into egg yolks. Add ham. Fold whites into yolk mixture. Beat butter in a 10-inch frying pan until a drop of water sizzles. Pour in omelet and spread evenly. Cook slowly until very lightly browned on bottom (3 or 4 minutes). Place in a 350-degree oven and bake until set, about 10 to 15 minutes. Slide on to serving dish, spread with remaining 1/2 cup sour cream and garnish with sauteed apple rings. Cut in wedges to serve.

Saute Apples: For sauteed apple rings you need: 2 tablespoons butter, 1 tablespoon brown sugar, 1/8 teaspoon cinnamon, 3 red apples cored and cut in rings.

Melt butter, stir in brown sugar and cinnamon. Add apples and saute over

medium heat until tender (3 to 4 minutes each side).

Another omelet, called Chinese, calls for: 1 cup sliced onions, 1/2 cup diced celery, 3 tablespoons butter, 2 cups sliced mushrooms, 1 cup thin strips of cooked chicken or turkey, 1 cup bean sprouts well drained, 1 teaspoon salt, dash pepper, 6 beaten eggs, 2 to 3

tablespoons butter. Saute onions and celery in butter for about 4 minutes. Add mushrooms and cook another 4 minutes. Cool and mix with chicken and bean sprouts.

Add salt, pepper and vegetable mixture to eggs. Melt 2 tablespoons of butter in frying pan. Drop in large spoonfuls of egg mixture (2

tablespoons for each omelet). Cook over medium heat about 1 minute, turn and cook 1 minute more. Makes 18 omelets, 3 per person for lunch or 2 each as an entree.

Try a Quiche: A Quiche Canadienne calls for: a baked 9-inch pie shell, 6 strips fried crumbled bacon, 1/2 cup grated old cheddar cheese, 1 tablespoon flour, 3 beaten eggs, 1/4 cup light

cream, 1/4 teaspoon salt, dash pepper, 2 tablespoons grated old cheddar cheese. Sprinkle bacon in pie shell. Mix 1/2 cup cheese with flour and sprinkle over bacon. Combine eggs, cream and seasonings and pour into pie shell and top with remaining cheese. Bake at 350 degrees until custard sets (30 to 35 minutes). Makes 6 servings.

Erie Personals

Mrs. Duffy and Miss Pringer of Chatham spent the weekend at the home of Mr. and Mrs. J. G. Duffy.

Peter McKeen of Jarvis spent the weekend with his friend Jim Pridmore.

Misses Hennie Rynsoever and Louise Williams of Toronto visited at the home of Mr. and Mrs. John Rynsoever on Monday.

Mr. and Mrs. Stanley Lint of Hagersville spent Sunday afternoon at the home of Mrs. J. W. McBurney.

Mr. and Mrs. Bruce Atawary and Roy of Streetsville spent Saturday with Mr. and Mrs. John Rynsoever. Little Tammy Atawary who had been staying with her grandparents returned home with them.

Sandusk News

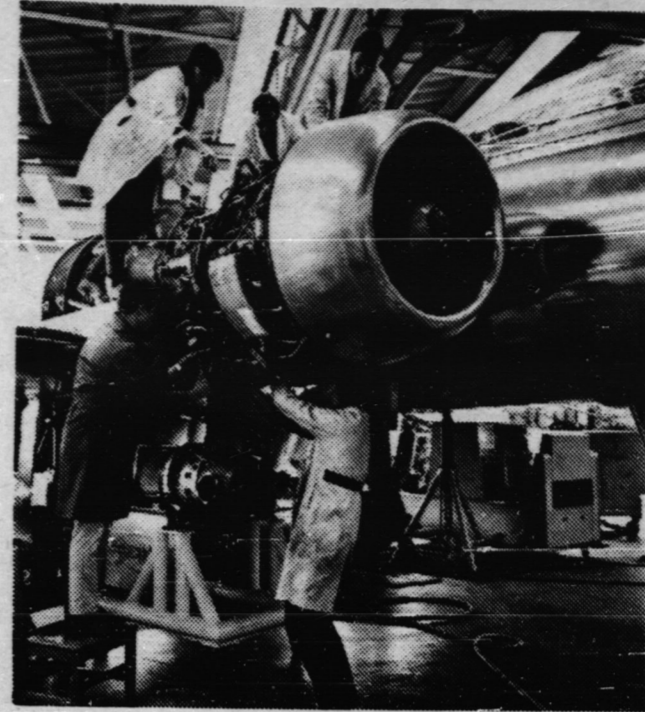
Mrs. Craig Werner and Mrs. Wm. Bray attended anticoke United Church U.C.W. meeting on Thursday evening when Mrs. Lambert, president of the Presbtery U.C.W. was a guest.

Mr. Dale Werner was in Hamilton on Saturday, with the High School Bands, in a contest.

Master Floyd Nie attended a music recital on Saturday in London.

Mrs. Wm. Deal of Vittoria and Mr. and Mrs. Aranold Turner of Thornhill were guests of Mr. and Mrs. Craig Turner and family and attended Cheapside United Church anniversary services.

Mr. and Mrs. Les Burton and Carol Anne of Simcoe, and Mrs. Harold Bray and Daryl of Hagersville were dinner guests of their hosts Mr. and Mrs. Wm. Day, after attending the anniversary service at Cheapside United Church.



Your children aren't going to get the education you got.

Ontario's way of learning has changed, because our way of life has changed. Children today learn mathematics by discovering how numbers behave and what they mean. They don't study grammar for the sake of grammar, nor accept history without examining all view points. And the sciences they are taught are the sciences of the 70's.

The things your child learns today, will prepare him for the life style he'll face tomorrow. We'd be short changing our young people and our province if we taught them anything less.

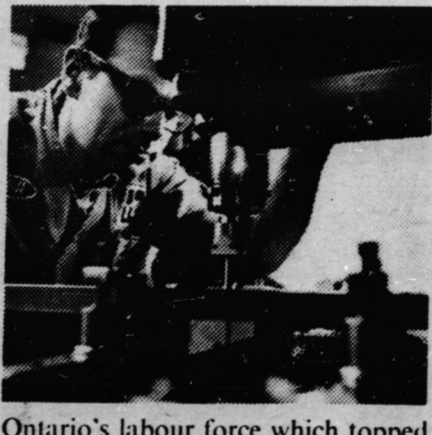
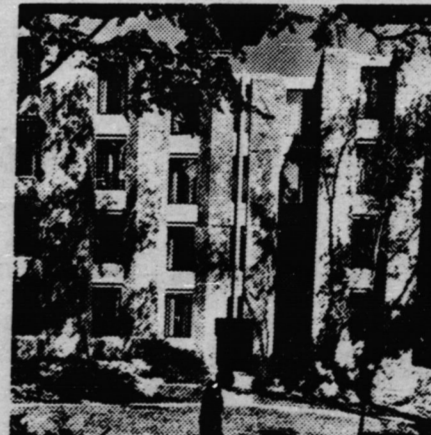
Today the province has 16 universities. In the last four years alone enrolment has more than

doubled, and the total Ontario Government expenditure for student awards, scholarships and fellowships has risen from \$5 million to more than \$30 million.

Other forms of post-secondary education are also growing rapidly. Example: the colleges of applied arts and technology are a new style of Ontario education flourishing from Sarnia to Thunder Bay. These community colleges offer diploma courses in everything from biochemistry to naval architecture and from air traffic control to advanced electronics. Starting from zero in 1967 Ontario now has 20 community colleges with 61 locations and some 38,000 full time and 34,000 part time students.

If you don't really believe we need advanced education techniques to face an advanced world, we'll give you a selfish reason. Your future. Ontario's economy has grown from \$14.7 billion in 1960 to some \$31.5 billion in 1969. Our incomes have doubled in the same decade. Our increase in exports is the second highest in the world. To maintain this kind of development, we need well developed people.

Our investment in education helps build a better future. But we need a strong economy to support our good intentions. One way you can help: when price and quality compare, shop Canadian.



Ontario's quest for knowledge continues after the sun goes down, with adults doing most of the studying. In Toronto alone evening courses number in the hundreds and thousands of adults study subjects ranging from carpentry to civics, pottery to poetry.

Ontario Universities now have an estimated 104,000 full time students and 69,000 part time students. Pictured above is one of the newest Ontario campuses, Trent university in Peterborough.

Ontario's labour force which topped 3 million last year for the first time is becoming increasingly skilled and competitive with other leading industrial nations. Our annual investment in manpower education is designed to continue the upgrading of skills through Ontario's program of in-plant training.

Canada's life style of tomorrow presents many challenges. But it's Ontario's style to meet these challenges today.

Government of Ontario
Department of Trade and Development