Ranald: Tape number RT 82.10. This is a continuation of an interview with Mrs. Elmira McLeod, on August 12, 1982, in her apartment in Mississauga.

Ranald: We were talking a bit about your mother, and cooking, and things like that. I was wondering if you've ever written down the recipes you use, or whether you just do them out of your head all the time?

Elmira: No. Our cooking would be just about like your mother cooked.

Ranald: But traditional foods that you use, like wild rice, and things. Have you ever written your recipes down for them?

Elmira: No, but there's a cookbook just came out, and I was to get one free. My name is in there and Myrtle's; but I put a recipe in there for wild rice and it got under her name -- it
should have been under my name, but anyway. But they never send us a...

Ranald: Was that the one that was put out by, oh what was it, some sort of organization that worked with the wild rice down around Alderville?

Elmira: I don't know, Sara Banatle(?) gave me an address and I got it all -- M.C. now I forgot what that means -- Press Limited. And there's a section, she says, where I'm in, is game fish and meat. And she said that's the address of it, to call her again. And I called down there the other day to get the address. I was going to write, or buy one and they said they're... Hettie as managing them so I got to wait until Hettie is home.

Ranald: Do you know the name of the book?

Elmira: Oh, just say cookbook. I have a book here from the west, great big thick book, thicker than that, all Indian cooking -- John brought it home to me. How to cook everything. But to me, I can do anything with wild rice, I was raised on wild rice. It one time grew on Rice Lake like a hay field, and we don't know what killed it, it all got killed. When we had a... Sunday before Christmas, I had a lot of, everybody's related to me, I had them in here last Christmas. I made a great big casserole just for a side, you know, they liked it. I have a little bit now. I'll have to put in a order for Rice Lake -- my nephews and that -- you seem to get more tastier rice down there, they have a different way of curing it. The rice you get from up around Rainy River and Dryden, up that way, you know, it's from polluted water. And you really have to boil it, bring it to a boil and then strain it, and then put it to boil again and cook it. And the proper thing about that is you cook that rice till it opens like popcorn.

Ranald: Did you used to harvest the rice yourself?

Elmira: No, mostly my father. My mother and I used to go out there and fool around, maybe get a bag full.

Ranald: Did you help cure it and that kind of thing?

Elmira: There's nothing to curing. Just, it's put in a big pot, those great big kettles, I call them a potash(?) kettle, you know, great big iron kettles.

Ranald: That was what, about a yard across?

Elmira: They used to boil sap in them years ago, and they build a fire under it and put the rice on that, keep stirring it up till it kind of pops and dries. You don't let it... just sort of cook that hull on it, you know, that... Then you take it out quick and when the pot cools down they dig a little hole that the pot will set in; and they put on rubber boots with a nice clean sole, you know, them high rubbers. And they hang on a branch of a tree or build something and then they keep their
feet, you know. We call it dancing rice -- step like that, and then very carefully, don't break it up and then they...

Ranald: They're not putting their weight on it?

Elmira: No, that's why they hang on the... And then they fan it after. And then my job used to be sit down and pick any that's left in it.

Ranald: What do you mean by fanning it?

Elmira: Keep it in the wind, pouring it back, you know. Dip it again with a pail and, any of that chaff that's left blows away. But I imagine up these other parts they've got a thresh, some kind of way to thresh it with a machine, there's so much of it. Because it's really clean rice, you just wash it and cook it. My father used to... and Myrtle's father, they'd go together, two brothers. They'd have two car loads, take it down to the store where it was sold, and I think it was about... you were happy to get fifteen to twenty cents a pound. And they'd get ten hundred of flour each and bring it home. We'd have flour for our bread all winter. But wild rice, you can make a soup with it, you know, like you would white rice. Or you can put a little bit in the stew and make... flavor the stew. And a rice pudding. The seniors used to sell the native food at the Library. At certain times, you know, they'd have a craft show; or the Board of Education. And we always had moose meat, we'd take a piece of moose meat and make a great big pot of stew. And then we'd make Johnny cake and serve it with maple syrup. And I'd make a great big rice pudding about that big. And we'd sell two tablespoons full for a quarter. No trouble, and we'd make some money for ourselves, put it in the bank and... But as far as native food, that was just a change for us. My mother would make corn, that corn soup once in a while. But bannock was served often, my dad demanded it, he wanted his -- we called it scone.

Ranald: How do you make the bannock?

Elmira: It's just like if your wife made biscuits, you know what a biscuit, but you leave the sugar out. And you make it a little -- you don't put so much shortening, just flour, baking powder and you work a little bit. A little bit of shortening through it, butter or something; and mix it, keep packing it till it's dry, roll it out half an inch thick, and put it in the oven. And you can either break it or make little biscuits.

Ranald: How do you make corn soup?

Elmira: Oh, that's hard to get into that. It's... the way we cure the Indian corn. Did you never eat it when they sell it down at the Centre?

Ranald: No, I haven't had it yet.
Elmira: They've been having it there recently. Didn't they have any at... did you go to that dinner for Mr. Borre(?) after he died?

Ranald: There wasn't any corn soup.

Elmira: Wasn't there?

Ranald: No.

Elmira: Oh, Hettie don't make... she don't know how to make... Well, you can buy it in cans called Halaney(?); and drain it off and make your stock with pork. Salt pork is good, you know what salt pork is. If you haven't got that, a pork hock or something. And then you get some of them brown kidney beans, but wash that, wash it off under the tap. Or if you don't, your soup will be red-looking, and we don't like that. Or you can boil beans and put your corn in that; pepper, and salt. We like to dice an onion very fine, keep boiling it and it's ready. But years ago we cured, we cured that corn ourselves. Mrs. Johnson can do it. My, she's great at curing the corn. We used to have that in the wintertime once in a while.

Ranald: How did you cure the corn?

Elmira: Well, it's dried and then it has to be boiled in soda. It's not the corn that you eat, it's white corn about that big, it's called...

Ranald: With big kernels?

Elmira: It's called Indian corn and it's white. You can use the yellow corn, like sweet corn, if it's dried, but it doesn't got the same taste. And you put soda in it and bring it, boil it, and boil it till that little white end comes, black end comes off. Then you got to wash that and rub it, that's the hard part. Then you rub all the... turns nice and white.

Ranald: You rub it between your hands?

Elmira: Yes. And usually you make a big pot full and you can freeze it, or give it to your neighbors or something. Everything like that was shared at one time. And we made Johnny cake once in a while. Johnny cake is not Indian, it's just... your mother probably made it with cornmeal. But they associate us with corn, so we make that and put maple syrup on, which we're associated with, and they think they're eating... And then we, she used to make, that's about all that we ate. And wild meat, venison, moose, beaver, wild duck, rabbits -- I love wild rabbits -- partridge. My other boy used to always go and he'd bring home a moose in the fall.

Ranald: Did your family have any home cures, home, home medicines that they used?

Elmira: No, not very much. It's much easier to go to your
doctor, I guess. Once in a while my father used to boil cedar, you know, the cedar balls, the green... Put it in a pot and boil it. Just cut it and wash it, and it turns out like tea for your chest, if you can't... Your chest gets, a cold in your chest and you can't get... that will cure it every time; but my God it's a strong drink. I tried it on that old John, he couldn't get rid of his chest. I went out to the hedge where I lived and around the garage there were some cedar trees and I washed it and boiled it and he said, "You're killing me, you're killing me, you're trying to poison me!" Of course I says, "Lay there and die, then." He might drink it now, I don't know, so that's the Indian medicine there. I don't know anything else. Oh, there was things I know of but we didn't do it, you know, because as I say, it's cheaper to go to your doctor.

Ranald: What are the other ones that you know of?

Elmira: I know they cooked wintergreen. Did you ever see wintergreen? Little green bushes like. You can pick the leaves off and it tastes like wintergreen. And there's little wee red berries come on it. Oh, there's a lot of things I could tell you.

Ranald: What would they use that for?

Elmira: I think it done something to your kidneys, or something like that.

Ranald: Would they use the berries or the leaves?

Elmira: Oh, you eat them berries -- we used to eat them all the time. They're not that plentiful -- one here and there. And Morley helped, John helped an old doctor here in Mississauga, old Doctor Holling. They wrote a book on Indis(?), I think they're in the library down here. Jack just helped him a bit and when he presented his book down here, Jack sat with him, and kept him informed, you know, and he thinks a lot of Jack. Of course a lot of people like Jack, you know. So you might, if you had that book, you'd be able to get a lot of... He done a lot of research after he retired, on Indian...

Ranald: Was it Hollings?

Elmira: Holling.

Ranald: H-O-L-L-I-N-G?

Elmira: Yeah. I don't know where he lives really, but he used to come and visit us and have coffee. And John used to get his little drum and sing and drum for him. I don't, I think he's a professor, doctor, you know, he's got a doctor. He's not a medical doctor, he's a doctor of something. But he used to think a lot of this family. I never read the book. I should tell Jack to pick up one, or bring it home from the library. Maybe they're not for sale -- just to be put in
libraries.

Ranald: Did you hear any stories about the stars?

Elmira: No. My dad used to point the Big Dipper, you know, and we used to look for a bear. They say there's a bear up there, Job's Coffin is it?

Ranald: I don't know.

Elmira: Yeah, Job's Coffin is in the skies; Milky Way. Only thing I ever seen was the Dipper, but you never see stars out here. I went north one time and gee, the skies was lit. I see one star through my window -- the Morning Star, or some... shines there all night. I'm so happy when I see the moon, moon gets, a new moon I can see that but...

I don't know, I think there a lot of the medicines is in what you're drinking now anyway. What, they've got it down into pills, and, and drugs. They used to use sumac root for babies with a sore mouth, you know, some little babies used to get a sore mouth.

Ranald: Would they make a tea?

Elmira: No, they made something and wiped it around in there, you know, like a Q-tip. A couple of days you'd be all cleared up. But we used to go dig the sumac root in the wintertime, you know, summer or winter. But I would never tell a recipe I knew, I might not tell it right, or what it's for and you might drink it and kill you. That's what I told a man. He come here and he wanted to know to cure something. I said, "I don't know, if I did know I wouldn't tell you." I said, "You might drink it and I'd make a mistake, and you'd maybe get very sick. You better go to the doctor and he'll give you x-rays." And there's raspberry tea, which is nice, you know, and you can drink that anytime. A lot of people are drinking these teas, these herb teas. I got a whole box give to me and I just gave them away, I just couldn't stomach them, this hernia wouldn't take them, there was a taste after. There was one that I used to like, it was from rosehips, rosehip tea, that's nice. We used to live among so many blueberries that we could make a blueberry drink.

Ranald: From the berries?

Elmira: Yes, but now I don't know if I'll see any wild berries, wild blueberries, they're so expensive. Oh, I did have some -- Morley brought me some when he went out travelling. He brought me about two cups. "They're going to be so dear," he says, "It's almost going to pay for you to go and, they'll charge you to go and look at them." And he said the ground was blue wherever he was, but the mosquitoes started to come and with the two little children they had to go. They were way down Kaladar, Cloyne, Bon Echo Inn. And he said he went in, come to Cloyne, he couldn't get in Bon Echo
Campgrounds, it was full. He wanted to look around -- that's where my mother grew up. So they went in to a little museum, just a little store, and there was a book printed about my grandfather, the Bay family. And they said they were sorry, that's the last book. "Well," she said, "we're raffling that off." So he bought four tickets in the hope he might have a lucky ticket. "Well," I said, "why didn't you get the name of the publisher or something? Maybe they're going to print another..." My grandfather's name was Johnny Bay, and he was quite a gentleman, quite a man.

Ranald: When someone died on the reserve when you were a child, what, what did, what was the procedure, what did people do?

Elmira: Just about the same as, we didn't have any undertaking parlor, you know, like, whatever you call them. So they were kept at home in one room. We had an undertaker came in and fixed you up.

Ranald: Was he somebody from Alderville?

Elmira: No, from a little town. He was a licensed (?) undertaker, he's still living, you know. Well his father before him and now him.

Ranald: What's his name?

Elmira: McMillan, McMillan I think, or Mullin, I don't remember. He's still alive -- he buried my mother. Come all the way up here and got her, and took her down.

Ranald: Did he make the coffins?

Elmira: Oh no. No, I don't think so. I think he brought them in and you went and selected what you wanted; he had good ones and cheap ones, and...

Ranald: How long would the, would the person be in the home before they buried him?

Elmira: Maybe two, three days, you know. The last night they'd have what you call a "wake". All gather in the house, you know, and minister come in or one of the old local elders take over and talk, and have coffee. And the next day the body was taken to the church, and from there to the cemetery. But now we use the undertaker in Cobourg and he keeps you there and you go in there in the evenings and he brings the (inaudible) to Alderville in the church.

Ranald: Did people come and stay with the family?

Elmira: Men used to sit up all night -- my husband was great for that, they still done that when we were first married. He'd stay and two, three others would stay up all night and
keep the house, you know, and watch.

Ranald: What did they do all night?

Elmira: Sit and talk and exchange stories.

Ranald: Did people come and visit and things during the whole three days?

Elmira: Oh yeah. Well, if you had visit, relatives from somewhere and they had, they'd come and if you had room for them, and if you didn't somebody would keep them.

Ranald: What about cooking and that kind of thing?

Elmira: There was always food brought to the house from different places. They're very close people, native people are very close. I went to Manitoulin Island, Wikwemikong, when my husband's uncle died, and I never seen anything as beautiful. He laid right in the living room and they had all these wreath cases -- we used to hang wreathes on, you know -- and big lights from undertaker; and they brought in a little electric organ. And they said the mass all night without stopping. And I went in the kitchen -- I'd keep a hot coffee pot going and sandwiches -- and those singing mass they'd keep ice and freshee going to wet their throats. And in the morning I slept for a little while and then we got up and the lady there, Margaret, was starting to fry bacon -- she had a great big parcel of bacon. And she was making a macaroni, and cooking I guess it was hamburger and onions. I said, "You've been working hard. Let Margaret, young Margaret and I attend to this, I'll fry the bacon. How much will I fry?" I said. There was a chick's clerk basket of eggs, she said, "Keep frying. Fry bacon there and eggs there." And she said, "This macaroni, get Paul to drain it and make macaroni in a roast pan. We'll stir that meat in it and pieces of cheese, and butter and put it in the oven." So we did that and then I start frying bacon and eggs, and you know they start coming in, bringing in their dishes; and this lady was making toast and after a while she said, "Oh, the hell with the toast! Put bread on the table." And we fried all that bacon. People come in for breakfast -- those ones who were singing mass, you know, and some others.

And then we're going to go to the funeral and I see ladies coming in with big baked beans, scalloped potatoes, and stew, and you name it, a ham, home made bread. And I thought, "What's going on?" So we went to the mass and they started sweeping and mopping floors -- a beautiful modern house, you know, with a lot of people in it all night. When we got back from the funeral there was long tables of table cloths and they said, "The people that's travelling sit in here first, and the mourners," you know, the family. We sat in and that's where all that food was. People came in for dinner -- that would be dinner then, I guess. So then we came away shortly after that. We got a ride out to Toronto, so we didn't have to come by
buses and trains. And I thought that's so... It's all done in
the native language too, you know, that mass. I said, "If I
ever have to come again I must bring John, let him see that,
it's so beautiful."

Ranald: When was that?

Elmira: Maybe ten years ago.

Ranald: And what was the uncle's name?

Elmira: Joel McLeod.

Ranald: Joel?

Elmira: Yeah. And you know he's an old man with a grey beard
down to here, and when everybody was leaving the church the
choir sang the Battle Hymn of the Republic, about his soul goes
marching on. I thought it was, everything was so beautiful.
To hear that mass and doing, some do it in Indian, some do it
in English. So Jack says, "Oh, you should die right away so I
can go." "Cut it out," I said, "there's Aunt Suzette." She's
still living in the home there, you know. But it is something
to see that mass. You would... it's something that you won't
forget for a while. And they have their children around to be
the next generation to take over that. "Well," I said, "why
the food?" "Well," Reg says, "I don't know. It's to get
together and you feel for each other, and..." I went down in
the basement and the food, boxes of food down there that was

sent in, you know, couldn't eat it up in... But we, sometimes
down in my reserve, we open up the hall after the funeral,
because there's outside visitors, you know. When my sister
died they were from up here, Chicago, Toronto, and all over.
It was one of the largest funerals. So we took them to the
hall and the ladies there they had lots of tea and coffee, and
a table set up with sandwiches. That's the way they do it
there, you see, and everybody has their own system.

Ranald: Did the wakes go all night at Alderville?

Elmira: No, see, they're in the undertaker's now.

Ranald: But in the, earlier times, did they go all night?

Elmira: When we used to have wakes? No, about maybe one, two
o'clock, some did start leaving and... But as I said, two or
three men always sat up and talked till daylight. I think they
have a saying that your last night on earth you shouldn't be
alone. It's just... they're getting away from it. As I say,
Rice Lake are... they're getting to be different, you know.
They live like the outside world, which they're losing a lot of
that sharing and...

Ranald: Some stories I hear about wakes, they talk about, oh,
dancing and singing, and playing games, and things like that.
Were they like that at all in Alderville?

Elmira: No, that's Irish wake. That's done in Ireland. I don't think it's done in Canada, I think that's over in Ireland. They always say, "Let's have a Irish wake." When they start... that's just like a party gets dull they'll say, "Come on! Let's have an Irish wake."

Ranald: When... They'd have a funeral in the church then, would they, on the last day?

Elmira: You mean us?

Ranald: Yes, at Alderville.

Elmira: Oh yes, go in a church and the minister will, we sing and start with a hymn, and the minister does some quotes from the Bible and says a little sermon and that's all.

Ranald: Was the cemetery right by the church?

Elmira: No, quite a ways, but there was always cars. I remember when I was a little girl they used horses and sleighs, you know.

Ranald: Who would bury the, who would bury the person?

Elmira: Well, undertaker stands there, and the minister gives a little farewell reading, same as you'd say at any funerals, about the same thing, you know. "Man is born a woman, brings nothing in the..." I'm quoting. And the Lord's Prayer, and they go, whoever's paid to keep, look after the cemetery will cover the grave. But two or three stays behind and gives a hand. They're getting to use those cement vaults and you have to that hoist there to lift that big heavy lid, cement lid.

Ranald: Did the family have any special help in getting adjusted back to regular life? Or, or say if the father died would, would the community support the rest of the family or anything like that?

Elmira: Well, if they can't support themselves they'd get a welfare from the council, mother's allowance -- now we're eligible these days for mother's allowance right away if we were a mother. And the old age pension, they get that same thing as we do up here. You're well, you can do well living on the reserve. You get all them... what's coming to you and maybe more. If I was well I'd go home so fast and get a house built, I'd live like a king on my income. My husband left me with three incomes beside the senior's pension, the old age pension. He worked hard and paid into those so as I would get them if I lived longer than him, and a little bit from the veterans' pension. Or I'd never be able to live in here.

Ranald: Is there anything else you wanted to add?

Elmira: He went, he was buried in Cape Croker. I thought I'd
send him among his own people. There is no Catholic church, or Catholic cemetery in Alderville, it's all Protestant. And he could be buried there, you know, he would be just as welcome there as anywhere else, but I thought he'd feel better -- if there is an after feeling, which he believed. He was a very good Catholic.

I was two years older than him, but he, the only job he could do was maintenance, you know, cleaning and he worked for the O.P.P. for years. And he used to belong to the Canadian Legion. I just sent away for veterans' tickets for Warrior's Day -- they sent them to me. You know, the first Saturday is Warrior's Day. Warrior's, the family gets in free and there's a parade at the... you sit in a grandstand, and there's a parade of legions and what's left of the old vets. Alvin used to parade in that.

Ranald: Is this at the Exhibition?

Elmira: Yeah.

Ranald: The Canadian National Exhibition, that's Alvin Hager?

Elmira: Yeah, he won't be able to this year, I don't think, unless he asks for it. Jack used to walk there, he was in the militia. I used to kid him. So he can go now. I just done it -- you can pay your way, it's not that much, but I thought, "He's entitled to that so let him use it." My husband used to write away for ten tickets and give them out. No, I don't know, I don't want anything fancy. If I die today I want to be buried tomorrow as early as they can do it, ten o'clock in the morning. I'm funny. I don't like laying around and people looking at you and... I want the coffin closed. As soon as my two boys see me, that's it! They look down at you and say, "She was so nice looking, she looked really good." And you know what's worse than laying there, you can't speak for yourself. I said to my brother-in-law, "I don't want to be taken in the church." He said, "Can you see me carrying you in there saying, 'You're going to go in whether you like it or not?'" (laughs) No these, as you were asking what we do, I think these big funerals are very hard on the family.

Ranald: The way they do them today?

Elmira: They have three days of waiting and they're tensed up, and it's hard enough to wait for them to die when they're dying. If it takes you a long time to die, your family is waiting, and then to go through all that funeral business. I don't like cremation though, I don't think I could cremate one of my family.

Ranald: Do you think funerals are harder today than they were in earlier times, or was it the same then?

Elmira: Oh no, it was... You go back a few years, everything was smaller and quiet. When Myrtle died she had so many
friends from all over they had to have a police directing traffic in every corner, and then the police at the cemetery. Where to park, and which way to go, and direct them in the gate.

Ranald: This is at Alderville?
Elmira: Yes.
Ranald: And when was this that she died?
Elmira: About two years ago. That, that's too many and too big. Just throw me in there and... I'm like the cowboy, "Lay the sod over me and play the dead marches." Oh, my friend, she's going to sing Peace in the Valley for me and that's it. (laughs) I got a friend, a beautiful singer. She used to sing at wedding and choirs and teach singing. So I told her, "Would you sing that for me?" And she said, "If you're around where I can get to you I'll be there and sing it."

Ranald: What's her name?
Elmira: Pardon.
Ranald: What's her name?
Elmira: Diana Waldom.

Ranald: Is she from Toronto?
Elmira: No she's from out here. I've known her ever since I lived near Clarkson. This is her daughter getting married and I'm making it for her. I did want to make that in white, but I couldn't -- I bought this yarn on sale. Good yarn is very hard to get fine like that, and it was boxes of it so there was the most of that. I wanted to make her a nice, but... Her mother said she lets everything lay all over the floor now. She won't get any better when she gets married -- an unmade bed, so I'd get it in colors.

Ranald: Was there anything else you wanted to talk about or...

Elmira: No, unless you want to ask me, it's...

Ranald: No, I don't think so. We can round it up there. Thank you. So this one will be going into the library like the others for the library users and librarians to use. Do you agree that it can go in there without restriction?

Elmira: Oh sure.
Ranald: Okay.
Elmira: Why don't you put one, make one great big one out of them?
Ranald: Oh we might, we might do that.

(END OF SIDE A)
(END OF TAPE)

INDEX

<table>
<thead>
<tr>
<th>INDEX TERM</th>
<th>IH NUMBER</th>
<th>DOC NAME</th>
<th>DISC #</th>
<th>PAGE #</th>
</tr>
</thead>
<tbody>
<tr>
<td>DEATH</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>-burial</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>11-20</td>
</tr>
<tr>
<td>FOOD</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>-preparation of</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>3-7</td>
</tr>
<tr>
<td>-traditional</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>2-7</td>
</tr>
<tr>
<td>MEDICINE AND CURING PRACTICES</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>-and plant remedies</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>7-10</td>
</tr>
</tbody>
</table>

PROPER NAME INDEX

<table>
<thead>
<tr>
<th>PROPER NAME</th>
<th>IH NUMBER</th>
<th>DOC NAME</th>
<th>DISC #</th>
<th>PAGE #</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALDERVILLE, ONT.</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>2,11,15,16, 19</td>
</tr>
<tr>
<td>CAPE CROKER, ONT.</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>17</td>
</tr>
<tr>
<td>MANITOULIN ISLAND, ONT.</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>13</td>
</tr>
<tr>
<td>RICE LAKE, ONT.</td>
<td>IH-OT.008G</td>
<td>E. MCLEOD #8</td>
<td>106</td>
<td>3</td>
</tr>
</tbody>
</table>