





sales@connectequipment.com

(R) Case IH Puma 230 #289170, 1805hrs, 195hp, CVT, 4wld, 4 remotes, 3pth, rear duals...\$195,000 (R) MF 1652 #288429, 2011, 41hp, 224hrs, mfwd, ROPS, MF DL 130 ktr wbuckt, hydro, 3pth...\$32,900 (C) JID 7830 #287903, 2008, 165hp, 7051hrs, mfnd, IVT, 4 remotes, 3pth, quick hitch... \$92,500 (M) Bobcat CT335, #282826, 2011, 26.5 pto, hydro trans, 1 remote, 3pth, ldr, snow blowe...\$25,000 (I) Fendt 930 PF N251746, 2009, 12 Mo or 1000 hir Powertrain Warranty 2933 fibrs, 250hp.. \$195,000 (C) Agco DT240A #285623, 2006, 240hp, 3445hrs, CVT, 4 remotes, 3pth, rear duals...\$125,000 (C) MIF 4608L #287992, 2013, 63hp, 812hrs, 3 remotes, 3pth, DL250 ktr, 2 12x12 syncro... \$35,900 (C) Challenger MT595B #285558, 2010, 1820hrs, CVT, 4 remotes, rear axie duals...\$125,000 (i) Fendt 718 #287849, 2013, Profi, 165pto/hp, 1310 hrs, CVT, front 3pth, auto climate..\$173,000

TILLAGE

(R) New Holland 185 Spreader #251455, 2000, 285bu, operates well, new beaters 2012.	\$5,900
(L) Salford 870 Disc. #253834, 26', 9" spacing, 21" blade, tandem on main frame/wings	\$29,900
(M) Kverneland B5 Plough #282720, 1991, 5 x 18 bottom	.\$3,500
(M) Salford 5004 Plough #282720, 7500 acres, 5 furrow conventional	\$8,500
(L) J/D E1000 Cultivator #282860, 21 ft, busterbar	\$3,900
(M) International Cultivator #282860, "S" tine, 25' working width	\$2,495

EQUIPMENT

(K) Steiner BD358 V Blade #281689, 53in, adjustable skid shoes, 248bs, electro-hyd...\$1,995 (R) Metal Pless E0HD1048 #288432, 2011, 10-15-23' front mount blade, JCB8250 mount. \$13,500 (K) Horst Welding \$B3500V60#289285, 60" hyd V blade, MF V nose mount for Kubota. \$2,800 (C) Trackless MT5T #285712 ,2005, 4470hrs, 100h/p, cab, 2 snowblowers, blade, salter...\$14,900 (R) Ford Snow Bucket #73884, 5' snow bucket.....

INDUSTRIAL

(M) Gehi 7800 Loader #281535, 3114hrs, 72" bokt, pallet forks, T bar controls, 2 speed... \$21,500 (R) Gehl Z27 Excavator #288360, 2013, 21hp, 306hrs, 18" bokt witeeth, 9' digging depth. \$35,000 (R) Gehl 5640E Loader #288356, 70hp, 778hrs, 70° bokt, open ROPS, Duetz engine.. \$34,000

MISCELLANEOUS

(C) Polaris 850 Scrambler #48470, 4x4, 4500b winch, handguards, 908mls, 14" rims... \$8,500 (C) Polaris 800EFI RZR #596574, 4X4, roof, windshield......\$11,300

(C) Polaris 900 Ranger XP LE, #882331, 4x4, roof, glass windshield, rear glass panel...\$13,900 (C) System Fencing TRC8 Groomer #287984, 8t, pull behind, 2-way adjust blade handwing ht... \$950 (C) Alo Q50 Loader #285555, no self-level, soft drive, mech valve, subframe from Appo RT100... \$6,900.

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Second Helpings

SWEET ADVICE FOR RURAL KITCHENS

Garlic gaining acceptance



The combined flavours of garlic, leeks and aged cheddar give this potato soup some extra zest.

7th nine festivals celebrating ety of that Ontario hardneck garlic. garlic in Ontario, it's hard to imagine that less than a century ago those who ate garlic were considered inferior.

culture dominated in Englishspeaking Canada and those who cooked with garlic, "garlic eaters," were viewed as "foreigners," "poor" and "backward."

This is just part of the story of garcentral Asia 10,000 years ago to its prevalence in modern-day cuisine, recounted by Peter McClusky in his book, Ontario Garlic: The Story from Farm to Festival, published in tory through garlic.

unfulfilling career marketing digital photography in New York City, garlic's medicinal value. McClusky returned to his native farming.

After a dismal attempt at growing vegetables, McClusky says he was determined to try again by planting a fall crop. With tulips and garlic being the only fall-planted options in his small plot, he chose garlic, planting about 1,000 cloves of different varieties.

impressed with the flavour and vari- Farm to Festival)

While farming didn't really pan out (although he does use his marketing skills in agriculture), he continues to plant one to two thousand In the early 20th century, British cloves each year. His passion for Ontario garlic, and an appreciation for hard-working farmers, led him to found the Toronto Garlic Festival in 2011 and to write his book.

Ontario Garlic, which has been short listed for a Taste Canada lic's journey, from its discovery in award in the Culinary Narrative category, covers the bases when it comes to garlic – growing it, cooking with it, storing it – but goes further, looking at social his-

"Garlic is a window to talk McClusky has been on his own about more than garlic," says garlic journey. After leaving an McClusky who also delves into the validity of claims made about

McClusky also shares 40 favou-Toronto in 2009 and, at a loss for rite recipes with garlic. The garlic what to do, tried his hand at and aged cheddar in this recipe make for a very flavourful potato soup, perfect for a cold winter's day.

> Loaded Potato Soup with Garlic, Leeks and Aged White Cheddar

(Recipe by Lesley Stoyan, Co-founder, Dailey Apple and Apple Tree Markets Group

Reprinted with permission from An amateur chef, he was Ontario Garlic: The Story from



BY HELEN LAMMERS-HELPS

The writer is a freelance journalist based in New Dundee hlh@megawire.ca

Yield: 4 servings

Ingredients:

- 1 tsp. (5 mL) garlic, minced
- 1 small onion, chopped
- 2 leeks, cleaned well and finely chopped
- 1 tsp. (5 mL) olive oil
- 3 ½ cups (775 mL) peeled diced potato
- 3 cups (700 mL) vegetable
- 1 cup (240 mL) aged white cheddar cheese, shredded 1 cup (240 mL) milk (rice, cow
- or goat) No-salt seasoning (NSS), fresh dill, salt, black pepper Sour cream (optional for
- 2 Tbsp. (30 mL) shredded cheese, for topping (optional) Green onions, chopped, for topping (optional) Crisp smoked bacon, chopped, for topping (optional)

Using a stockpot, sauté garlic, onions and leeks in oil at low-medium heat. When onions become translucent, add potatoes. Mix and sauté for several minutes.

Add vegetable stock. Bring to a boil and then reduce heat to simmer. Cover for 20 or more minutes or until potatoes are soft. Purée with stick blender or conventional mixer.

Add cheese, milk, NSS, herbs, salt and pepper. Simmer until cheese melts.

Serve in bowls or fancy mugs. Top with small sprig of fresh parsley or dill and shredded cheese. Add desired toppings and dig in!



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