

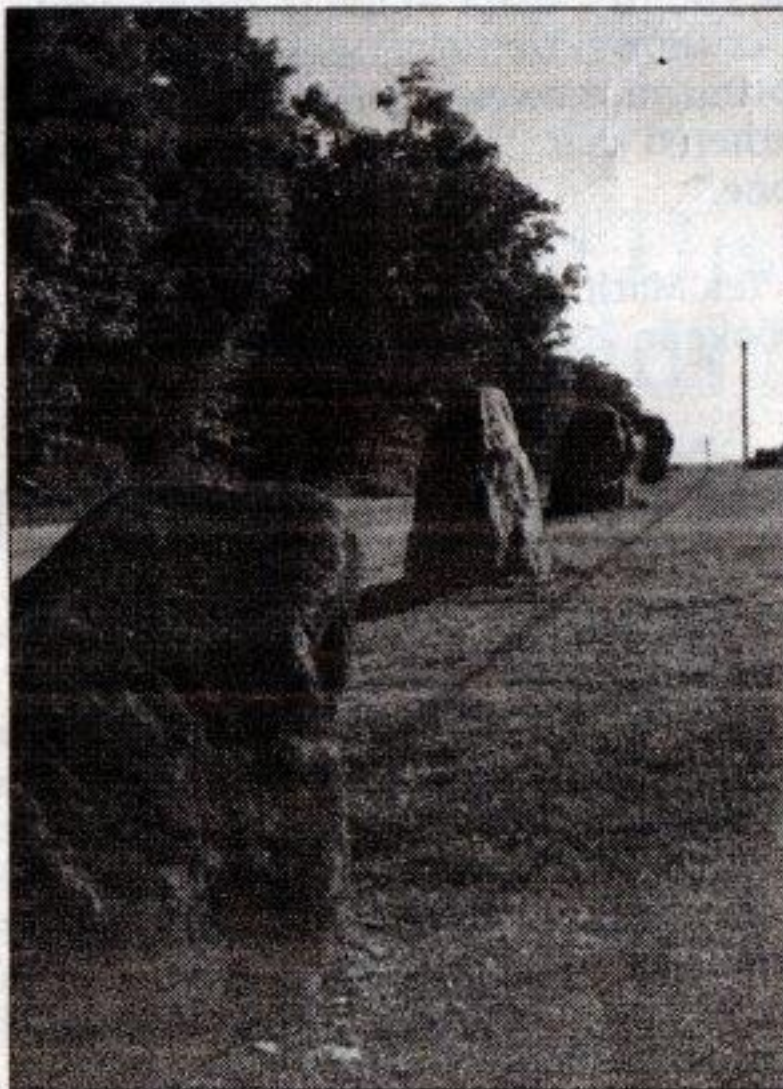
Standing Stones in Potton?

By Olivia Ranger-Enns
Record Correspondent
POTTON

It may sound incredible, but yes the Potton businessmen and women are hard at work marketing rock-solid products derived from the Township's very own standing stone, or if you have read Uderzo's Asterix and Obelix; "menhir" as Obelix so lovingly carried one on his back. On the plus side, the business owners are having a ball developing and manipulating the stone product.

It would appear, from many findings, that Celts once lived in Potton proper. The most striking piece of proof is found in Vale Perkins, where certain rocks were inscribed with markings, a common Celtic practice. Although the markings are sometimes hard to read, the Celts thankfully left many other clues behind, such as large standing stones. Over centuries, the Celts grew many stones and used them in a plethora of ways. The variety common in Potton seems to be across between pure Celtic granite and the softer, more porous Appalachian type.

Today, the Potton community has



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The Peabody Alignment Potton Township standing stones

unanimously agreed that it is time to unveil the secrets and oral tradition use of the menhir. Packets of Potton's standing stones are now for sale at the public

market on Main Street during the summer... every Saturday morning. As of now, you can build your very own standing stone garden.

Alain Larouche, the general manager for Tourism in the Eastern Townships, was honoured with the results. "What patience, what tenacity, what innovation! Hats off to the Potton community who decided to market this product only after confirming its sustainability and that the know-how was solidly in place for products to be made locally. Such initiative inspires new thinking about Potton and its region: Rock stars of innovation."

Owl's Bread bakery in Mansonville is also part of the project. The bakery has developed an original product using finely milled and sifted standing stone flours. Denise Mareuge, the owner of the bakery, had the following to impart. "The bread's texture is robust and somewhat chewy, but I'm told this particular product has long lasting therapeutic value. Over time, it seems to alleviate problems with digestion from start to finish."

The public market will also sell honey made from menhir flowers. The public

market will offer specially prepared honey from menhir flowers. "Making an exclusive honey from the elusive flower of the standing stone is simple. It's amazing how bees are able to locate these delectable bee-treats" muse Maude Tougas and David Marchand-Duchesneau, local honey producers from the API. M. D. farm.

As for Giroux's hardware store, the owner advises using a complete fertilizer for growing the standing stone seeds. "You have my word", says Daniel Giroux, "our fertilizer will provide all the nutrients necessary for your standing stone seeds. Be patient. Simply apply generously each year during the first 50 years of germination. Guaranteed results..."

Jacques Ducharme's grocery store will sell a selection of meats marinated in a secret flavouring using rare juices extracted from grinding standing stones with secret spices. As for Trattoria Sophia in Mansonville, the establishment will add "Potton rocks" to certain of its drinks, in addition to offering a special treat of buttermilk as well as "menhir" truffles.

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Standing Stone seeds and soaps, and bread, at Potton market

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Drop by Jewett's General Store in Vale Perkins which will offer sprouts of standing stone, carefully dried and completely edible. "This Celtic recipe was handed down to us from generation to generation," says Sandra Jewett, co-owner of the store. "The standing stone sprout is edible only at a very precise time of growth and this is when you need to pick it. In spite of lengthy drying, the heart of the sprout somehow remains tender. Timing is essential in its production. I admit that every time I see people popping hands full of these little treats, my heart falls as so much time, effort and care disappears ... on the other hand, they are so delicious."

A line of tools respecting traditional design and employed for cultivating and harvesting standing stones is now available. Specialty Celtic spices, flavoured salts, infusions of locally grown herbs... all these products will be at hand in local Potton businesses.

You can purchase packets of specially selected standing stone seeds at the Potton public market, which is located at the Round Barn in the heart of the village of Mansonville, every Saturday morning during the summer season, from 9:00 AM to 1:00 PM.

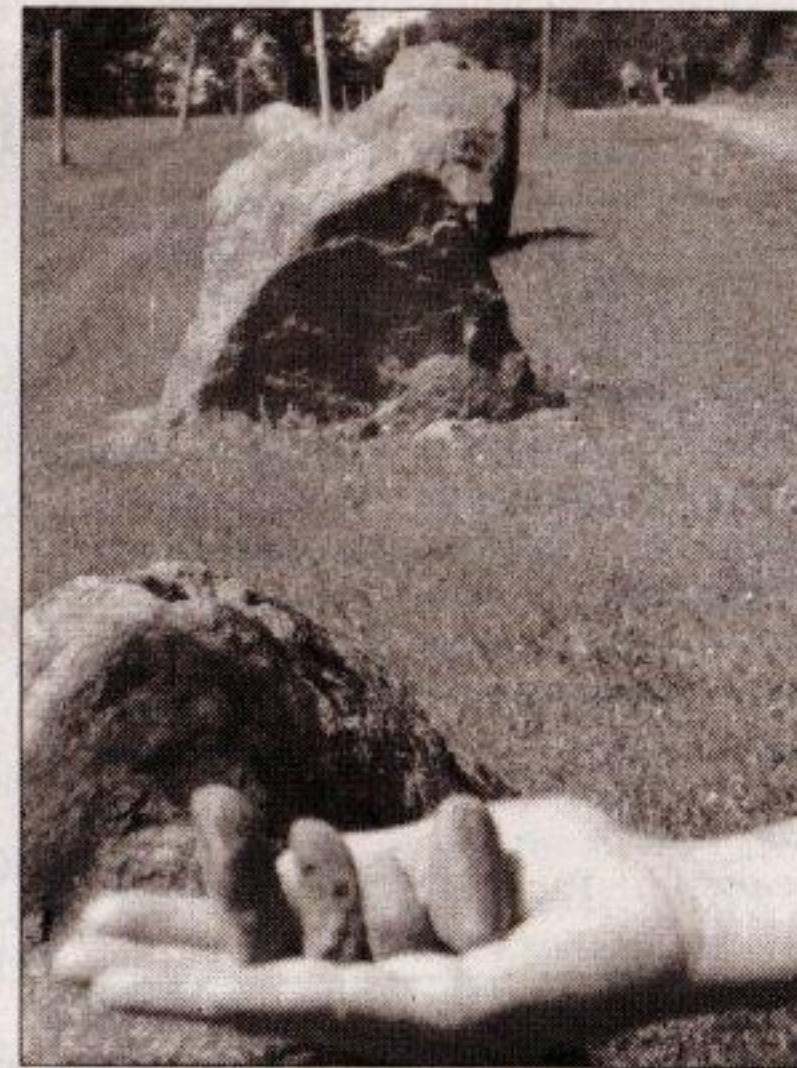
The packets are sold for \$5 to benefit the Ken Jones Centre, a non-profit orga-

nization that gears for social integration and leisure services to clients with special needs, primarily for persons with intellectual disabilities.

Within the context of the new launch of the Potton, an original product was placed on the market on June 22nd at 9:00 AM, namely an exfoliating soap made from cold pressed standing stone roots.

Yes, you might understandably be shaking your head in pure puzzlement at this. A stone made from soap? No, in actuality it is soap made in the traditional style, and the method has been taught from mother to daughter for numerous generations. According to legend, Celts would ritually cleanse themselves in icy waters by the base of the Missisquoi North river falls. It was in the winter that their soap was created out of essential oils from the tender shoots of standing stone rock. The acronym of the soap, P'S SSS, makes sense in that history informs us that early Celts traded soaps with other families using secret hand signals along with a low whistling noise which must have sounded like P'S SSS.

The soap can be purchased every Saturday morning at the Potton public market from 9:00 AM to 1:00 PM, at la Savonnerie des Diligences in Eastman, at Jewett's store in Vale Perkins or online at www.savonneriediligences.com.



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The standing stone seeds are ready for planting

Recipient of the Gold Award at the Grands Prix Tourisme de 2012 et 2013, the Savonnerie des Diligences is proud to be working and marketing Potton's standing stone seeds.

Twenty-five per cent of the profits from sales will be distributed to finance projects promoting accessibility for people with physical handicaps to tourism establishments in the region of Mem-

phremagog.

In addition, the Centre local de développement de Memphrémagog in collaboration with Kéroul, an organization concerned with tourism and travel for the handicapped, will aid in electing recipient businesses.

Jacques Marcoux, Mayor of the Township of Potton and President of Memphremagog CLD was honoured. To quote Marcoux: "We are very happy to see that the standing stones of Potton are germinating and growing so well. Productivity is particularly helpful with projects helping to integrate handicapped persons of our community," says Marcoux.

To get your standing stone seed packets, please send your inquiries to ckjc@cabmn.org or call (450) 292-4171.

For Menhir seed products, direct your questions to Menhirs-Potton@hotmail.com.

For information about the Potton public market, contact Richard Tétreault by dialling (450) 292-3780 or by e-mail to: marchepublicdepotton@gmail.ca

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