

CASTOR CUPBOARDS

with Margot McCallum

DESNEIGES COUSINEAU'S TOURTIERE



Desneiges Cousineau

INGREDIENTS: MAKES 3-4, 9 in. pies.
6 lbs. ground pork
1 1/2 lbs. ground beef
1 medium onion, chopped
1/2 tsp. Cinnamon
1/8 tsp. cloves
1 tsp. salt — dash of pepper

Mix all ingredients well. Place in deep pot with one (1) measured cup of hot water. Simmer for two (2) hours stirring often, till meat is well done. Pour into uncooked pastry shell. Fit slashed top crust and bake in 400F to golden brown. App. 30-40 min. To freeze — cool the meat well before assembling. Wrap well. Follow baking directions as above.

Desneiges Cousineau (née Marion) was born in Marionville. She married Maurice moving to Russell in 1945. She was mail lady on the Russell rural route for 21 years. Raising eight children has not prevented her from being a visible and active community worker. President of the Ladies Auxiliary of Notre Dame Parish for 12 years and leader of the choir for 15 years, Madame Cousineau now bakes only for her family; but a few years ago she produced upwards of 100 meat pies every Christmas for local residents.

RUM BALLS

3 cups graham wafer crumbs
3 tblsp. cocoa
1 cup icing sugar

1 cup finely chopped nuts

Combine above ingredients; then add —

1/2 cup of corn syrup and 1/4 cup dark rum or 3 tblsp water and rum flavoring to taste.

Shape into 1 in. balls — let stand one hour — roll in icing sugar. Store for three days. Makes 5 dozen.

SNOWBALLS

1 cup icing sugar

1 cup peanut butter

1 cup Rice Krispies

1 cup chopped nuts — if desired.

Mix together very well. Form into small balls dip in thin butter icing, then roll in choice of coconut, cookie crumbs, or chocolate sprinkles. Will keep in tin or freezer very well. Children can handle this mixture very well.

Need help or a special recipe? Call Margot 445-5635.



THE FIRST 90 YEARS — Ten years older than the century, Mrs. Alice Hamilton celebrated her 90th birthday with a special party at the Women's Institute where she has been an active member for many years. (Photo by Dennis McGann).

Season's Greetings

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Greely Grist

Editor's note: Greely Grist correspondent Mel Tomkins has been confined to Winchester Hospital for several months with a serious illness. We miss his contribution and are asking other village residents to help fill the void.

GROWING UP

by Joy Scharff

All my life I have lived in Greely and it has been great. I feel I have had a great advantage over the city kids because all my life I have been able to breathe fresh air and there haven't been any really bad influences on me.

Living out here doesn't mean a person can't have fun, there are dances at the community centre and I'm sure everybody's parents drive and Ottawa isn't that far away.

In January the Carnival comes and that is always interesting almost everybody in Greely participates in one of the many different events.

Greely has grown a lot, we now have a store (candy and grocery), a post office, a craft shop, a library and even a cheese shop. Many more houses have been built here and Greely has become almost 100% young families.

In the winter all the children can go skating at the community centre and if cold, they can go in the canteen to warm up and have a snack.

When I was eight, brownies and t-ball were much fun. Now at fourteen it's Senior I Roller-Skating and baseball. There are also a lot of bike paths and after a long bike ride nothing is more relaxing than a swim. I'm satisfied living in Greely and I don't really feel I've missed out on anything that city kids have had.

Castor Cuisine

Richmond steaks a pleasure

With Katherine Durrer-Mattice



The Richmond Steak House, Dining Lounge and Tavern is the perfect place to go for a nice quiet, hearty meal. Located on the main street of the village of Richmond, it is being run by John and Margaret Kunz, the new leasors, since this past April.

The restaurant is a living example of the philosophies of Mr. Kunz, "If you give the people good tasty food, good service, at a reasonable price, the people are bound to keep coming back." He has retained many of the former regular customers through his deliciously prepared food and friendly, cozy atmosphere.

We were glad we had made a reservation, as it was a Saturday night and the dining room was quite busy. We were led to our table, past the (artificially) lit fireplace adorned with a set of bull's horns and quaint lights. The room was decorated in red, black and white with flowing red velvet curtains and red table cloths.

We started our meal with our favorite aperitif, Dubonnet on the rocks (\$1.90-4 oz.). There were also several kinds of beers and ales listed as well as liquors at average prices.

We decided to skip the appetizers and head right into the main course. Our mouths were watering for steak, and, to our great pleasure, the Daily Special "Inflation Fighter" was Steak 'n Shrimps Dinner at \$7.99. We both decided to try this. It included a good sized, fresh, tossed salad and warm roll, four jumbo shrimps, with a side dish of garlic butter in which to dip them, a 1/2 lb. New York cut steak, baked potato, sour cream, baby carrots and garnished with tomato, lettuce and a dill pickle. It was all nicely presented on a stainless steel steak platter.

We were delighted to find out that the house wines included a choice of a Canadian, British Columbian wine, San Piedro of which we immediately ordered a half litre (at \$4.25). There was a good selection of imported and Canadian wines at fairly reasonable prices. House wines were available by glass and carafon.

Our dinner was simply delicious and done perfectly to our tastes. My husband had chosen the house dressing for his salad, which was a garlic mixture and one he enjoyed very much.

The menu offered quite a range of items. The standard appetizers were available at good prices. Steaks of various kinds were available from the Char Broiler list ranging from the Chef Special, a 1/2 lb. New York city (at \$7.50) to Filet Mignon (\$9.95). Other grill items included Liver (4.95), Pork Chops (4.95), Lamb Chops (7.95) and Wiener Schnitzel (at \$7.95). (Needless to say, with Wiener Schnitzel on the menu, the head chef, John, is European, from Locarno Switzerland.) There was also a wide range of seafood available from Fish and Chips (at \$4.25) to the Surf and Turf Lobster Tails (at \$13.50). Chateaubriand for Two was \$26.00.

John has also retained a former specialty of the house, pizzas and Italian food. Prices are quite competitive and from all accounts, the pizzas are a big seller on the take-out circle.

Various desserts, including homemade pies (\$.85) and Fresh Orange Maraschino (\$1.00) were available.