

# 15-13 Lake Trout Wins at RosSPORT

Well over 3,000 fishing enthusiasts from all points on the compass attended the 28th annual RosSPORT Fish Derby Sunday and most of them were on hand at the weigh-in stand at Government dock for presentation of prizes.

The entry from farthest distance was C. H. Bradish of Little Rock, Ark., who has been attending the derby for 20 years.

Nimrods for the most part enjoyed good success and many fine catches in the six competition species—lake, speckled and rainbow trout, pike, pickerel and bass, were reported.

Winners in each species with weights in pounds and ounces were as follows:

**Lake trout:** M. Bouchard, Macdiarmid, 15-13; Harry Jartus, Schreiber, 9, and Alf Ray, RosSPORT, 8-9.

**Speckled trout:** Caroline Gill, Red Rock, 3-2; George Berube, Nipigon, 2-4; Donald Berube, Nipigon, 2-2.

**Rainbow trout:** Doug Ray, Schreiber, 2-11; Rene Gaudet, Terrace Bay, 2-8; Clyde Gordon, Schreiber, 2-7.

**Northern Pike:** Frank Swatek, 889 Vera St., Port Arthur, 20-8; Brian Paulsen, Terrace Bay, 8-14; E. Jackson 219W. Christina St., Fort William, 7-1.

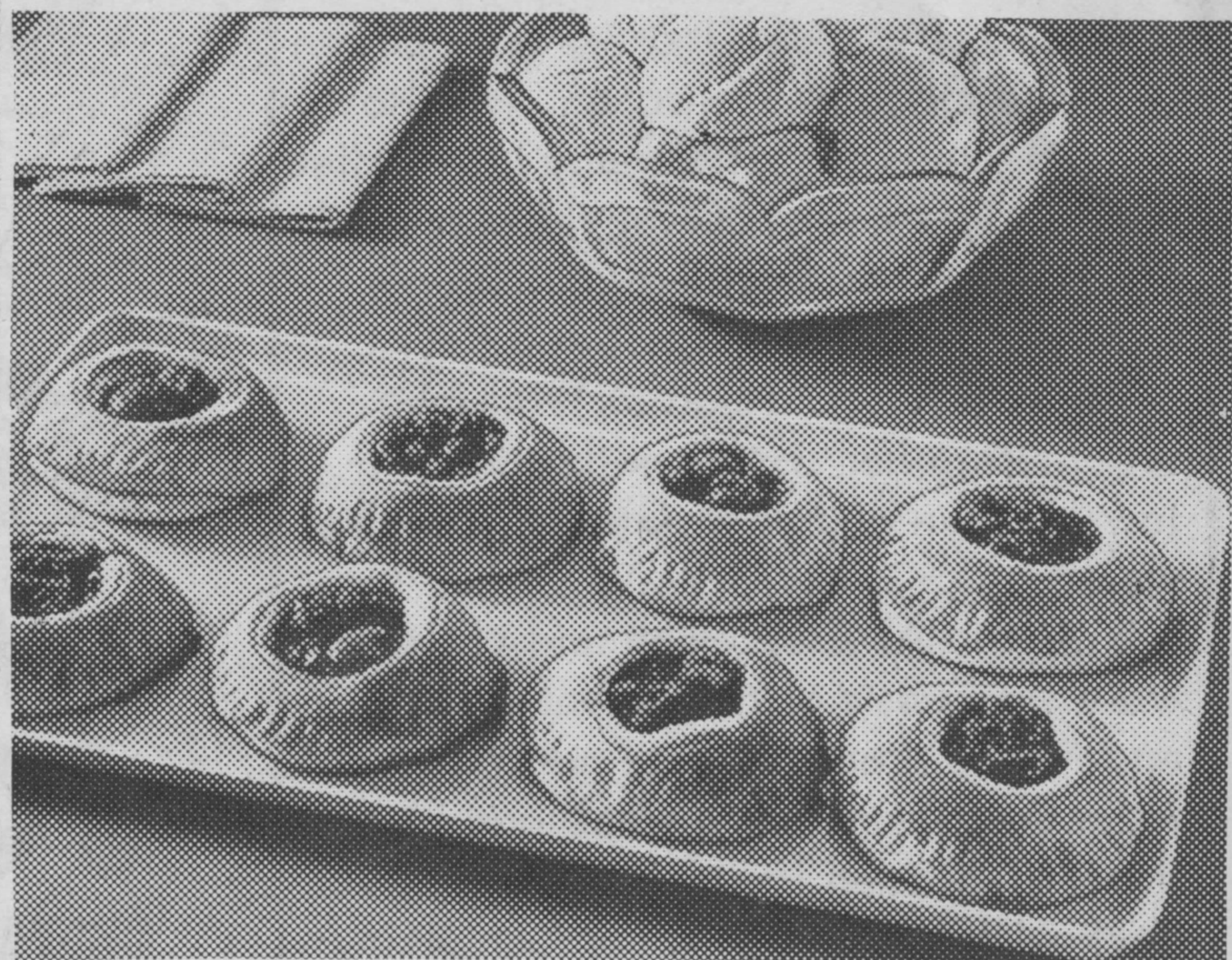
**Pickerel:** David Kay, Dorion, 10-7½; Jim Pawluk, Dorion, 10-7; Andy Thompson, Macdiarmid, 8-8.

**Bass:** Paul Kozak, 212 Nelson St., Port Arthur, 3-10; John Stokaluk, 585 Harold St., Port Arthur, 3-9; Lawrence Berube, Nipigon, 2-3.

Linda Stenlund of Red Rock entered the largest lake trout caught by boy or girl under 12 years. The fish weighed in at 2 lb. 12 oz.

Largest lake trout entered by a lady was a six-pound, five-ouncer caught by Rita Ray of Chippewa Falls, Wisc.

Winner of special entry prize of \$1,000 was J. Mackerichuk, South Heron Bay



## CHERRY NUT ROLLS (Yield - 1 1/2 Doz.)

- 1 cup milk
- 1/4 cup granulated sugar
- 1 teaspoon salt
- 1 teaspoon grated lemon rind
- 1/2 cup butter or margarine
- 1/4 cup lukewarm water
- 1 teaspoon granulated sugar
- 1 envelope fast-rising active dry yeast
- 2 eggs, well-beaten
- 3 1/4 cups (about) pre-sifted all purpose flour
- 1 tin (20 Ounces) cherry pie filling
- 1/2 cup chopped pecans
- 2 tablespoons milk

Scald 1 cup milk; add 1/4 cp. sugar, salt, grated lemon rind and butter. Cool to lukewarm

Meantime measure lukewarm water into a large bowl; stir in 1 tsp. sugar. Sprinkle yeast on top. Let stand 10 minutes, then stir well.

Stir in lukewarm milk mixture, beaten eggs and 2 cps. of flour. Beat until smooth. Add enough additional flour (1 1/4 cps.) to make a soft dough. Turn out on a lightly floured board kneed until smooth. Place in a greased bowl, turn to grease top. Cover and let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

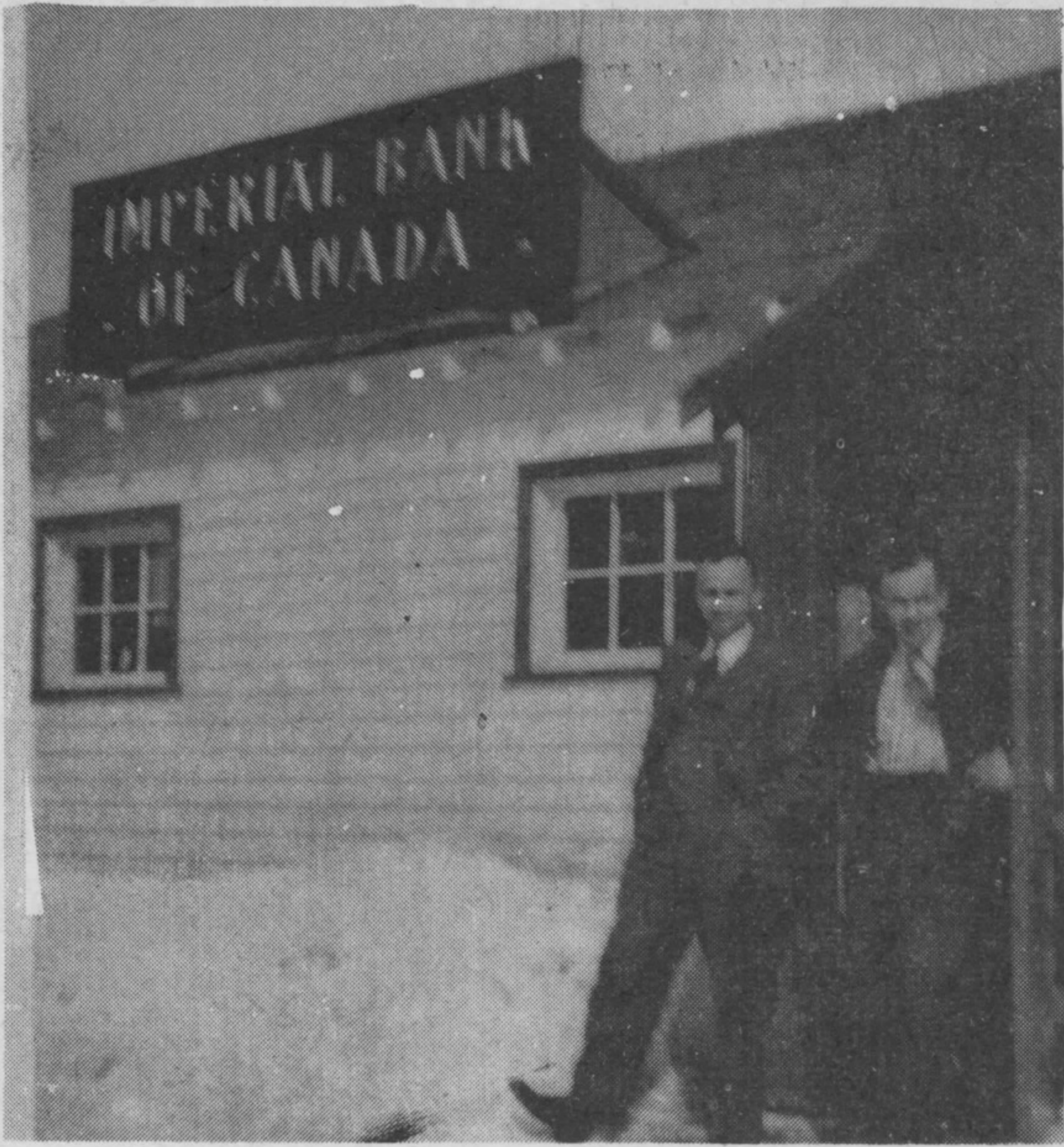
Punch down dough; turn out on a board. Divide dough in half. Roll out half to 1/4 " thickness. With a 3 " cutter, cut 18 circles and place on greased baking sheets! Brush circle edges with milk.

Combine cherry filling and chopped pecans. Spoon cherry mixture on center of circles.

From remaining dough, using a 3" doughnut cutter, cut 18 more circles, place over filling. Press edges to seal with a floured fork.

Cover and let rise as before for 30 minutes.

Bake in pre-heated oven (400 deg. F) for 15 - 20 minutes or until done.



The picture at the left shows the first building occupied by the Imperial Bank....

the first Staff are shown in the picture.

We are indebted to Mr. W.E. Cavanaugh for the 'way b ack when' pictures we show.

The picture on the right shows the first Post Office Building...

taken in March, 1947.

The cut wood was fuel at that time.



## MEN OF FEW WORDS

ONE OFFICIAL who has worked for twenty years among Indians says that his observation is that Indians are as mentally competent as are any other people in Canada and he predicts that an Indian will one day become prime minister. This statement would likely be taken for granted by anyone who knows Indians.

Unlike some other Canadians, the Indian has the reputation of speaking when he has something worth saying. It is possible that a House of Commons consisting largely of Indians would reduce the talking substantially.