

A REMINDER

The Northwestern Ontario Junior Hockey League will be holding an Award Banquet on Sunday, June 27th, at 5:00 P.M. This will be held in the Moose Hall, Terrace Bay.

On March 1, 1971, Leo Bernier was named Minister of Mines and Northern Affairs in the first cabinet appointed by Prime Minister William Davis of the Province of Ontario.

Mr. Bernier is a native northerner born in Sioux Lookout, Ontario. He presently lives with his wife and four children in Hudson, Ontario.

DUTCH TULIP TART

Here is a pie as glorious and regal as the tulips of Spring.

A smooth filling of imported Holland Baby Gouda cheese, flavored with sugar and spice is topped with fresh fruits or top-quality canned fruits.

Filling:

- 1 10 oz imported Holland Baby Gouda, at room temperature
- $\frac{1}{2}$  cup icing sugar
- 1 egg
- 2 tablespoons lemon juice
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon salt

One baked 9 inch pie shell, flaky pastry or crumb crust or 18-24 tart shells, baked.

and fresh, frozen or canned fruits; (peaches, strawberries, grapes, apricots, cherries).

Shred imported Holland Baby Gouda with fine vegetable shredder.

Cream with other ingredients until smooth. Beat at high speed 3 minutes. Spread in cooled pie shell or use as filling for tarts.

Arrange pineapple chunks, well-drained mandarin orange sections, halved seedless grapes, strawberry slices or any desired fruits on the filling. Brush with glaze. Chill until serving time.

Glaze:

- $\frac{1}{2}$  cup apple jelly (use pale for light colored fruits;  
red for darker fruits)
- 1 teaspoon water

Melt jelly in small saucepan on low heat. Stir in water.

Brush glaze on fruit.