

# Classified Ads

CARDS OF THANKS & ANNOUNCEMENTS

MINIMUM CHARGE

\$1.00 (25 words and under)  
 \$1.25 (if charged)  
 3¢ PER WORD AFTER 25

## BINGO

The Chimo Senior Citizens Club will sponsor a Bingo with cash and prizes on THURSDAY JULY 11th at 7:30 P.M. in the Club Room. Sorry no minors allowed to attend.

**MANAGER** - Bowling Alley Manager for a 24 lane house in Thunder Bay. Must be aggressive and be able to get along with people. Interested party please apply to Box 579, Terrace Bay News, stating age and experience if any.

# BUSINESS DIRECTORY

*Donald Beno*

INSURANCE  
AGENT

1972 SAW 189,494 TOTAL COLLISIONS  
IN CANADA

SCHREIBER, ONTARIO

PHONE 824-2666

## TERRACE BAY CLEANERS

DRYCLEANING & LAUNDRY

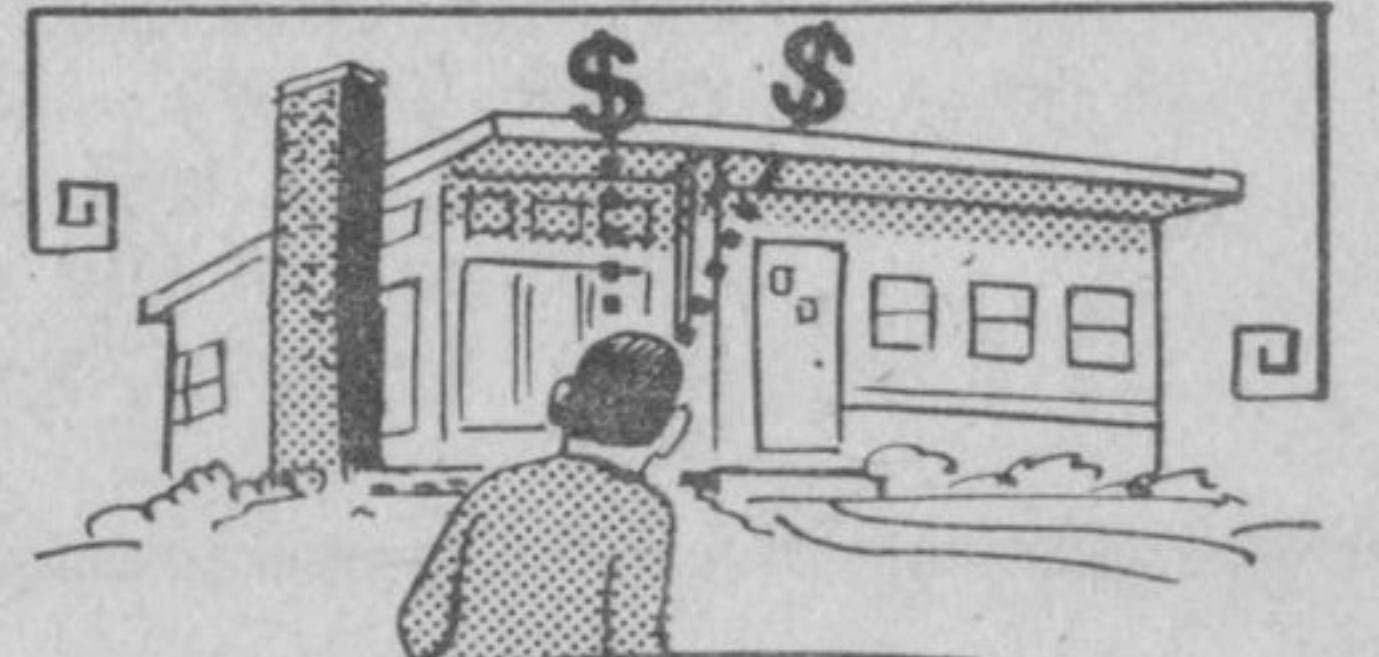
PHONE: Terrace Bay 825-3335

Schreiber 824-2639

### Curry Butter Barbecue

Thaw 3 packages (8 oz. each) South African rock lobster tails. With kitchen shears, cut underside membrane around edges and remove. Grasp tail in both hands and bend backwards toward shell side to crack in several places or insert skewers to prevent curling. Grease grill and arrange tails, flesh down on rack. Barbecue flesh side for 4 minutes. Mix 1 teaspoon curry powder and a few drops lemon juice with 1/2 cup melted butter and keep warm on side of grill. Turn. Brush liberally with Curry Butter and continue grilling shell side down over coals. Grill for 8 minutes, baste with more Curry Butter. Rock lobster tails are done when meat is opaque and tender when pierced with a fork. Serve with remaining butter sauce.

### PUNCH LINE OF THE WEEK

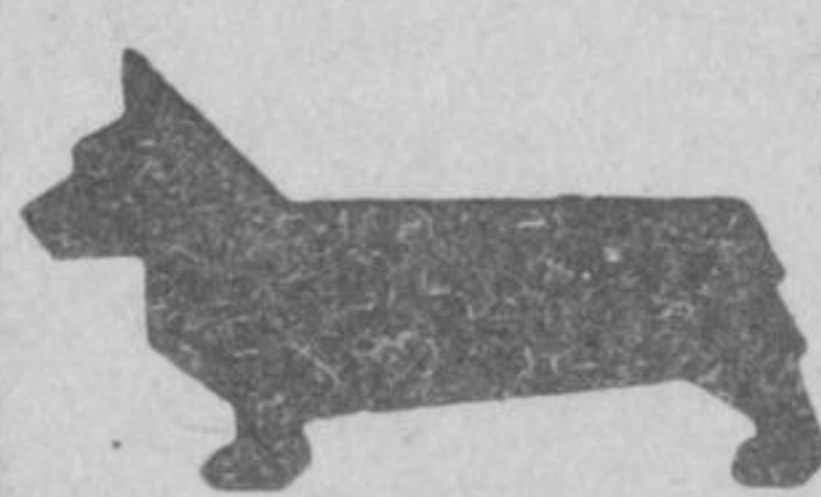


WITH INFLATION, YOU CAN LIVE IN A MORE EXPENSIVE NEIGHBORHOOD - WITHOUT EVEN HAVING TO MOVE.

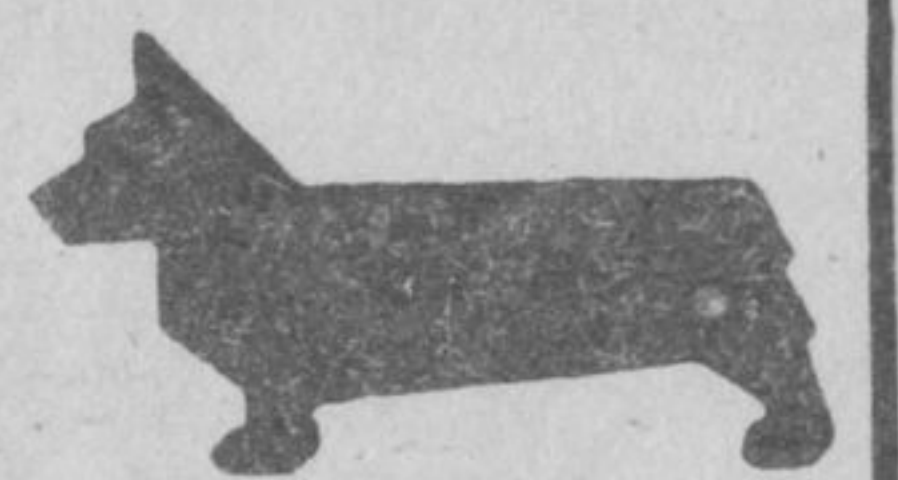
**DON'T BURN CANADA'S FORESTS!**

WATCH YOUR CAMPFIRES AND SMOKING MATERIALS

ONLY YOU CAN PREVENT FOREST FIRES!



**Red Dog Inn**



TERRACE BAY

PRESENTS:

THE RED DOG BURGER

Hamburger, fried egg, lettuce, tomato, relish onions & mustard \$1.25

REMEMBER, WE ARE OPEN TILL MIDNITE (11:30 P.M. FOR MEALS). SO, HOW ABOUT AN AFTER MOVIE SNACK - TRY OUR RED DOG BURGER