



Barbecue with a Difference

Anything new at the barbecue? You bet there is ... one of the cleverest ideas for outdoor cooking we've seen in a long time - bucket steak!

We all love the results of barbecuing, but let's face it, the preliminaries can be a hassle. Charcoal can be stubborn ... first to get it lit, then the fuss of making sure it's hot enough at the right time. And, heaven help you if you are planning to pack up and lug along your regular barbecue and all of its paraphernalia to a picnic!

The bucket steak technique solves all these problems. What you do is put that old galvanized bucket you've stashed away in the garage to an ingenious new use. And, instead of charcoal, your fuel is something you're bound to have on hand. Old newspapers! Now you're equipped and ready for trouble-free, speedy barbecuing.

Just pull together the following: one galvanized bucket, one double-sided, hand-held grill and discarded newspaper (no colour pages). Takes about four to six double-spread sheets in all! About ten minutes before dinner, crumple each sheet of paper into a ball ... just tight enough to keep ball shape. Next arrange steaks in centre of grill and sprinkle with Lawry's Seasoned Salt and Seasoned Pepper. Use no liquids such as marinades. Now, drop one paper ball into bucket, light with match. Hold steak-filled grill over top of bucket. When

paper has almost burned out, lift off grill and drop in next ball. Turn grill. For rare steak, repeat process of turning grill and burning individual balls until four have been burned ... or five or six if you prefer steaks medium. Your steak comes out savory and juicy with all the great flavour of outdoor cooking. Try it, too, for hamburgers, chops, hot dogs, or anything your imagination cooks up!

One cut of steak worth looking at is the chuck. They are always less expensive than more tender steaks yet are flavourful and when properly barbecued, very tender. The trick is to buy them at least an inch thick and grill only until cooked rare or at the most, to a medium doneness. Of course one way to always be sure of fork tender results, is to use Lawry's Beef Marinade. This is a foil packaged Seasoning Mix that will produce enough marinade to tenderize up to 4 pounds of meat. Easy to prepare - combine package contents and 2/3 cup cold water. Blend thoroughly and with a fork pierce deeply both sides of the chuck steak. Marinade meat 15 minutes, turning several times. Ideal for barbecue time - seasons meat while tenderizing it.

Remember the bucket barbecue technique can be used any place - works well inside the fireplace and of course always easy to carry to an outdoor location. Try it - it's fun and different!



Marsh World

Ducks Unlimited (Canada)

ANIMAL COMMUNICATION — Marsh vegetation is often very thick and it is easy for young animals to become separated from their families. Nature, however, has developed ways of preventing them from becoming lost. For example, a family of raccoons travelling through a marsh keep together by making a soft "cherring" sound. The "cherring" sound, in effect, means "Wait for me, I'm over here!" or "I'm over here, where are you?"

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NOTICE

Persons interested in serving on the Terrace Bay Recreation Committee are asked to submit their names to the undersigned by August 19th, 1976.

W.J. Hanley,
Clerk-Treasurer,
Township of Terrace Bay,
P.O. Box 40,
Terrace Bay, Ontario.

10am → 1 pm
first Saturday
each month

THE CRAFT MARKET

Ogden St. School
600 M'kenzie
(one block off Simpson
corner of Ogden & M'kenzie)

Coming dates:
June 5, July 3, August 7,
Sept. 4, Oct 2, Nov 6, Dec 4, etc.