

# Cook of the Week

## Mother's Kleiner & danish red cabbage



by SANDRA SEBESTYEN  
 Billie Jo Keating: cook of the week.  
 Billie Jo is from Danish Heritage and has hung un- to many family treasures passed down four or five generations. She spent a lot of time with her Grand- parents on her mother's side and has learned a lot of their old ways. She has took up her Grandmother's interests of painting, stamp collecting, gardening and embroydery. She moved here in 1975. She says she did not enjoy the area at

first, but now has learned to love it here. Married now with one wonderful daughter. Her mother and grandmother plan to move back here and take up residence here. Here are some traditional Danish recipes you may enjoy that she has shared with us:  
**Mors Klejner (mother's kleiner)**  
 4 eggs  
 1/2 tsp. sugar  
 1/2 tsp. butter  
 4 tsp. flour  
 3 tsp. cream  
 1 tsp. baking powder  
 1/2 tsp. salt

1 tsp. cardemon  
 1 lemon rind  
 grated pure lard for cooking  
 Beat eggs and sugar un- til lemon coloured. Add the rest of the ingredients. Mix well. Roll out thin on a lightly floured board. Cut in diamond shape slit in centre and twist end through. Fry in deep fat 375 degrees until golden brown, turn with fork or ice pick. Drain on brown paper.

**Rod Kaal (danish red cabbage)**  
 1 head red cabbage water  
 3 tbsp. raspberry jam (to taste add vinegar and white sugar, salt approx. 1/4 tsp.)  
 3 cloves  
 Wash head, remove core, slice thin, cut in 3" pieces. Add enough water till you just barely see it. Add other ingredients. Cook till done. Around four to six hours. Best reheated the next day.

# Rosspport Notes

## Train plows

by ANNE TODESCO

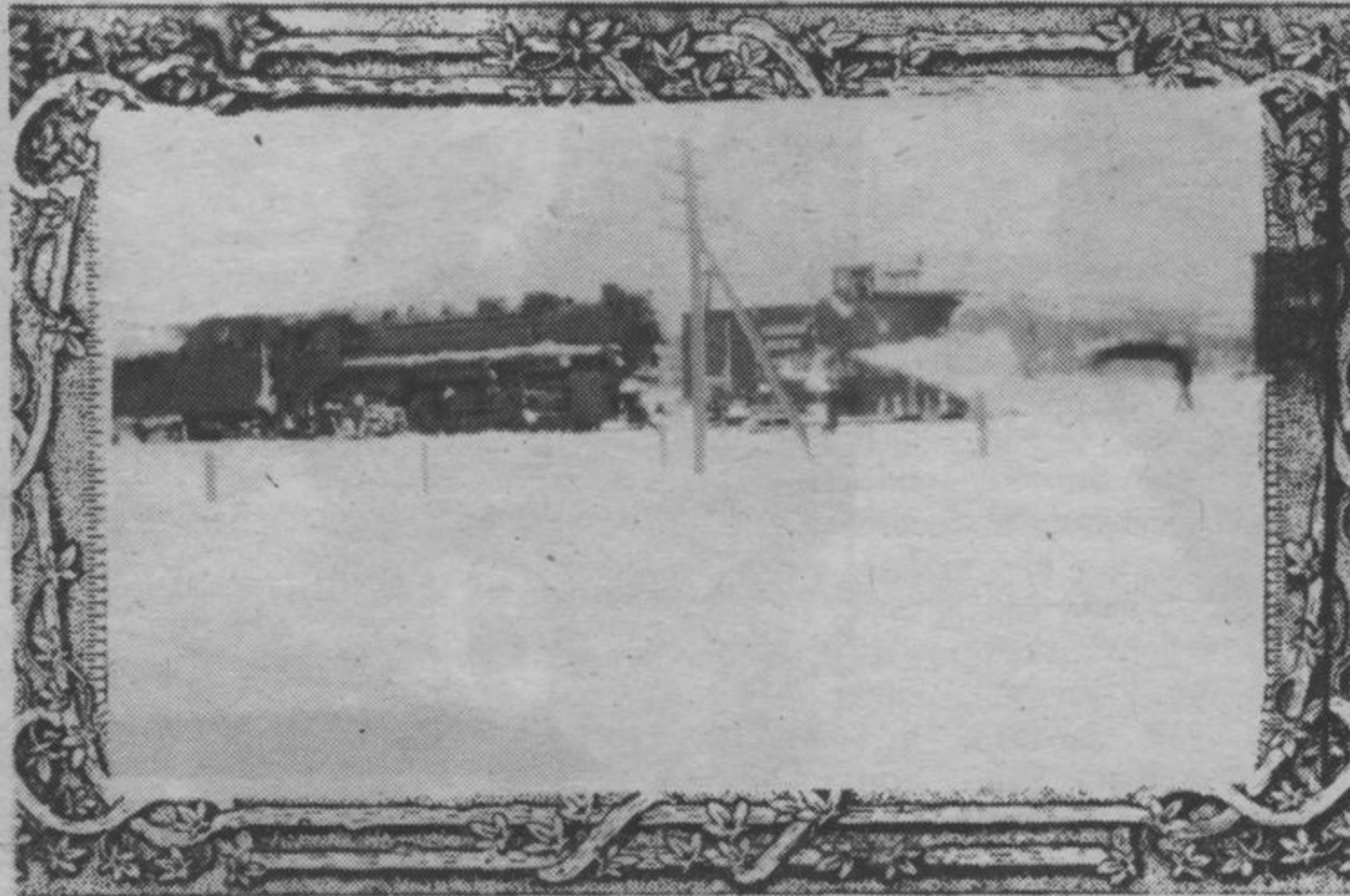
This snowplow has a 5100 PI steam locomotive shoving it about. What the initials PI stand for are beyond my knowledge or if they should be in front or at the end of the numbers 5100. The picture was taken just back of my home as it waited for the switch to be thrown. This took place during the time of the double tracks and a siding went through Rosspport. The tracks were just finished being plowed and the crew was ready to climb the grade to Selim and Schreiber.

During the era of the steam locomotives, we saw the plows often, before the Deisels became popular. Everyone enjoyed watching the plow pushing away the snowdrifts and snow flying in all directions. Now with the heavy deisels pulling the trains, we rarely see one of these plows.

I asked a few railroaders for information on this lack of snowplows now. I'll try to get the correct phraseology presented to me. It appears that the Deisels have some sort of a skirt and blowers on the front of the engine which can plow away the snow or through it.

I am not too sure whether it is Peter Sparks on the plow as he often went out on it. The engineer was Mr. Nesbitt Sr., as I heard my husband addressing him as such. I cannot recall the names of the tailend crew. In writing a story about the snowplows, brought to mind a story of a snow-bound passenger train caught in a snow filled rock cut on the Soo Line of the CPR. My dad was the engineer on this particular train and Allan Fisher the fireman. I was a child when this happened but can remember the incident from dad relating the hap- pening. I cannot recall the

exact location on the Sooline that it happened. The snow had to be remov- ed manually (men and shovels) till a plow could reach the train. So the train was marooned for several hours. The dining car became depleted of food. The engineer and fireman always carried large tin lunch pails — enough food for at least 2 or 3 days. Dad and his fireman went through the day coach and counted the children, then shared their lunch with them. One incident thoroughly disgusted my father when some adults pleaded for some of the hot food. When thinking about that incident, I wonder if the adults in the hungry countries would grab food given to children. Just look at your TV for accounts of this starvation. Take another good look, don't you think that the adults look pretty fit? I do. It is only the children that are the emaciated ones. It makes a person wonder and makes one sick. In writing about the amount of food the train crews car-



ried, we kids always met dad when he was on his way home after "check- ing" in "booking off" or whatever the terminology is, and carried his lunch and teapails. And do you

know whatever food was left in the pail, we all had to have a share of it. We thought it was "Food from the Gods" at least we en- joyed a bite or two or everything left.

### Card of Thanks

**BOON:** We wish to express our sincere thanks and appreciation to all our relatives and friends for their many kindnesses during the loss of our brother Charlie. To all that called, phoned, sent cards, letters, flowers etc. To Father Estok for the beautiful service, the ladies that served the lovely supper, and the lunch after the service.

To everyone  
 Sincerely  
 Marg McKenna & Della Moore

**Insurance Agents...**  
 before you renew your client's employee-group health and dental benefits plan, ask me for information on a Blue Cross program. Your client will be glad you did.

For details contact:  
 Al King  
 34 Cumberland Street North  
 Suite 707  
 Thunder Bay, Ontario P7A 4L3  
 ☎ (807) 345-5451



### The Corporation of the Township of Terrace Bay



### Notice of Public Meeting

Re: Discipline Policy & Procedures  
 Terrace Bay Recreation Centre

On Wednesday, March 13, 1985, Council will hold a public hearing on the issue of discipline policy and procedures used in the operation of the Recreation Centre. This meeting will be held in the Conference Room in the Centre at 7:00 p.m. on that date.

Individuals or groups wishing to make oral or written presentations to Council at that time should contact the undersigned before March 1 to be included on the agenda. If possible, written submissions should be made available to the Council prior to the actual meeting date, in order to facilitate full discussion.

For further information, contact the Municipal Office at 825-3315.

L.H. Simons  
 Clerk-Co-ordinator  
 Township of Terrace Bay  
 Box 40  
 Terrace Bay, Ont.  
 P0T 2W0



### THE NORTH OF SUPERIOR DISTRICT ROMAN CATHOLIC SEPARATE SCHOOL BOARD

### Holy Angels School

Requires for March 18 to June 28, 1985

### Half-Time

### Senior Kindergarten Teacher

Please submit resume and names or references by March 1, 1985 to:

Sister S. Grexton  
 Principal  
 Holy Angels School  
 P.O. Box 579  
 Schreiber, Ontario  
 P0T 2S0

B. Lalonde  
 Chairman

P. Gillen  
 Director of Education

### THE NORTH OF SUPERIOR DISTRICT ROMAN CATHOLIC SEPARATE SCHOOL SCHOOL HOLY ANGELS SCHOOL

Invites parents of students who have not yet registered their children who will be attending kindergarten in September 1985, to complete the form which is printed below and mail or send to the Principal of Holy Angels School. For your convenience a telephone call with the required information would suffice. (Telephone: 824-2553) Junior Kindergarten children must be four (4) years of age on or before December 31, 1985 (born during the calendar year of 1981) Senior Kindergarten children would have to be born during the calendar year of 1980.

NAME OF STUDENT \_\_\_\_\_  
 NAME PARENTS \_\_\_\_\_  
 DATE OF BIRTH \_\_\_\_\_  
 TELEPHONE NUMBER \_\_\_\_\_