

Cook of the Week



Leandre Theriault.

Our cook this week is Mr. Leandre Theriault, supervisor and head chef of the dietary department at Birchwood Terrace. Leandre came to Terrace Bay 22 years ago to work with his brother in the kitchen of the Terrace Bay Motor Hotel, then owned by Kimberly Clark.

Leandre brought with him his wife Blanche, and their 3 sons. Since moving to Terrace Bay they had one addition to the family, Roger, who is now 19 years old.

Kimberly-Clark sold the hotel 12 years ago and it is now operating as a home for the aged. Leandre stayed on. He enjoys his job very much, and has worked hard to maintain the kitchen's high standards. He works with a 5 week rotating menu, offering delights such as chop suey, roast beef and casseroles. He makes all his soups, the staff's favourite being cream of tomato and he also makes a banana cream pie, which gets raves.

The residents are offered a choice of two menu items

at lunch time, and Leandre also makes up a special diet tray and fruit trays for those who cannot indulge. Leandre says he and his staff aim to please, and you know they do because all the residents are anxious to get back to their cooking if ever they're away.

Leandre is also in demand for private parties and functions, with his specialty being Prime Rib of Beef, which he buys from Joe's meat counter in Terrace Bay where he says the quality is outstanding. He also likes to serve fresh Lake Superior trout which he buys on the highway close to Thunder Bay.

Everyone at Birchwood Terrace seems happy even though there is a lot of weight watching going on and we know that has a lot to do with Leandre. His recipe is originally from his wife Blanche. Leandre can't remember where she got it, but he knows it's one of the residents' and staff's favourite.

Pineapple Squares

- ¾ cup butter
 - ½ cup brown sugar
 - 4 egg yolks (keep the whites)
 - 2 cups flour
 - 2 tsp. baking powder
- Mix together and spread over the bottom of a square

pan. Do not press down. Take a can of crushed pineapple and heat on stove. Add two tablespoons of corn starch to thicken it. This should take a couple of minutes. Spread over first layer. Place in 325 degree oven for 40 minutes.

Take the egg whites and beat until peaks form. Add 1½ cups brown sugar. Spread over pineapple layer and return to oven until golden brown.

MEETING Ladies Fast Ball

Monday, March 25, 1985
Multipurpose Room in the Rec Center

All interested in playing please
ATTEND



New executive to be Elected.

Moose Darts

- | | | |
|--|---|--|
| First place team
6 with 84 wins: | Gents Most Shots:
Harold Sutherland 30
Gerry Laidley 29
Alphonse Broke 24 | Jean Cornect 18.9
Irene Folz 18.5 |
| Harold Sutherland
Sylvia Sutherland
Alphonse Broke
Blanche Broke
Bill Malcolm | Gents Most Tuns:
Phil Folz 30
Maurice Laundry 28
Guy Bozec 26 | Ladies High 1st Legs:
Lorraine Lauzon 32.3
Ann Ray 30.8
Jean Cornect 30.3 |
| Second place team
11 with 83 wins: | Top Ten Gents:
Maurice Laundry 17.0
Phil Folz 16.5
Harold Sutherland 15.9
Guy Bozec 15.6
Gerry Laidley 14.7
Andy Lauzon 14.5
John Benko 14.4
Bob Kennedy 14.3
Alphonse Broke 14.2
Jim Luddington and Paul Sodaro 14.1 | Ladies Most Shots:
Polly King 24
Lorraine Lauzon 21
Harriett Andrews 18
Patsy Madore 18 |
| Gerry Laidley
Darlene Laidley
Annette Beaulie
Maurice Laundry
Carol Dakin | Top Ten Ladies:
Irene Folz 14.7
Lorrain Lauzon 14.5
Marg Mauger 14.3
Harriett Andrews 14.2
Annette Beaulieu 13.8
Patsy Madore 13.8
Blanche Broke 13.7
Wendy Langford 13.4
Shirley Opas 13.3
Darlene Laidley 13.3 | Ladies Most Tuns:
Irene Folz 18
Harriet Andrews 14
Lorraine Lauzon 13 |
| Third place team
10 with 75 wins: | Ladies High Average:
Irene Folz 14.7
Lorraine Lauzon 14.5
Marg Mauger 14.3
Harriett Andrews 14.2
Annette Beaulieu 13.8
Patsy Madore 13.8
Blanche Broke 13.7
Wendy Langford 13.4
Shirley Opas 13.3
Darlene Laidley 13.3 | Ladies High 3 Darts:
Phil Folz 34.0
Gorden Benoit 33.1
Paul Sodaro 30.8 |
| Phil Folz
Irene Folz
Jan Lauritzen
Polly King
Yvonne Mallis | Ladies High 5 Legs:
Dot Kennedy 19.1 | |
| Gents High Average:
Maurice Laundry 17.0
Phil Folz 16.5
Harold Sutherland 15.9 | | |
| Gents High 3 Darts:
Jim Luddington
John Benko
Chris Joubert
Guy Bozec | | |
| with 14 tied at 140 | | |
| Gents High 5 Legs:
Maurice Laundry 21.3
Guy Bozec 20.9
Phil Folz 20.2 | | |
| Gents High 1 Legs:
Phil Folz 34.0
Gorden Benoit 33.1
Paul Sodaro 30.8 | | |

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