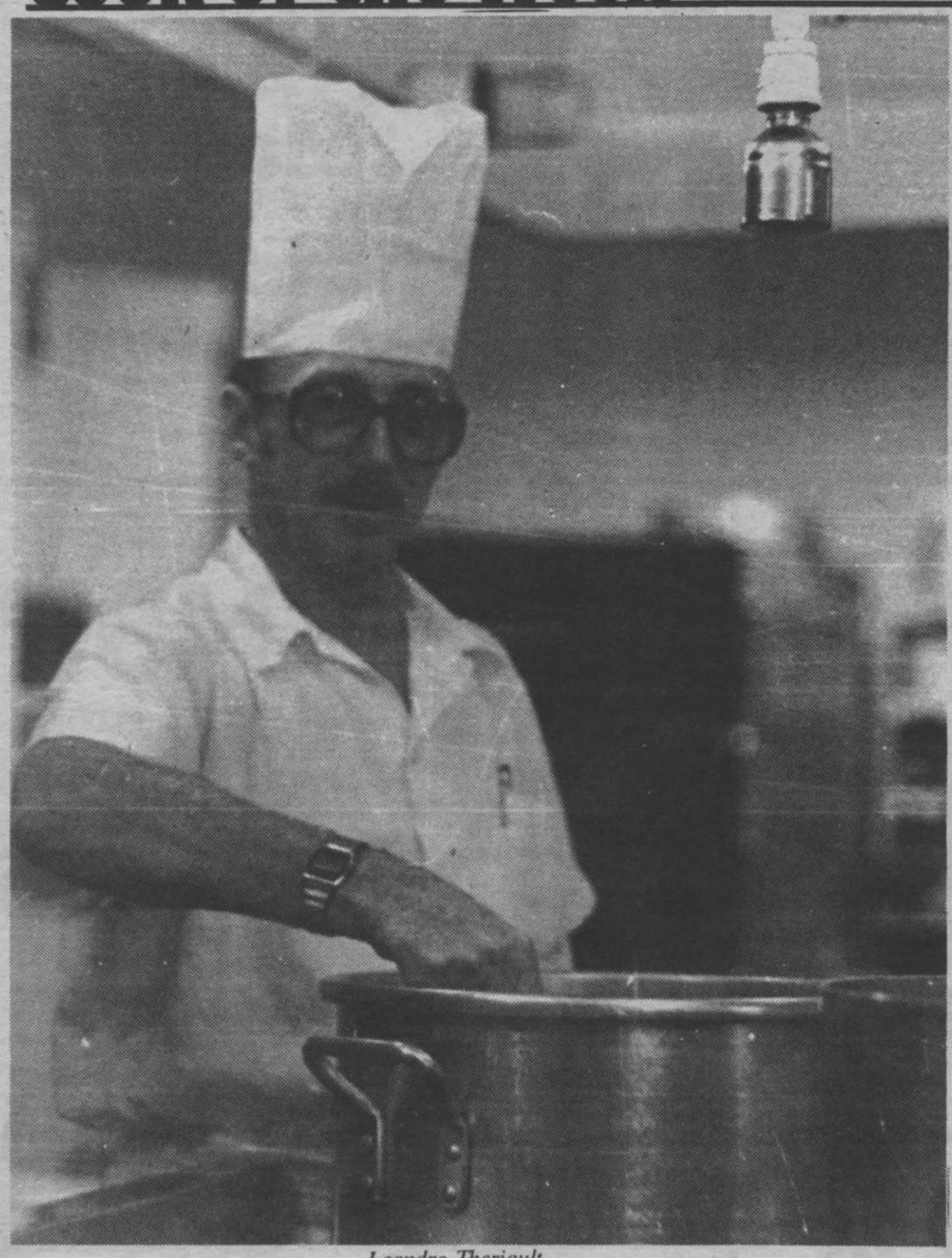
cook of the Week



Leandre Theriault.

Moose Darts

First place team # 6 with 84 wins:

Harold Sutherland Sylvia Sutherland Alphonse Broke Blanch Broke Bill Malcolm

Second place team # 11 with 83 wins:

Gerry Laidley Darlene Laidley Annette Beaulie Maurice Laundry Carol Dakin

Third place team

10 with 75 wins: Phil Folz Irene Folz Jan Lauritzen Polly King Yvonne Mallis

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

Gents Most Shots:

Harold Sutherland 30 Gerry Laidley 29 Alphonse Broke 24 **Gents Most Tuns:**

Phil Folz 30 Maurice Laundry 28 Guy Bozec 26

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 Top Ten Ladies: Irene Folz 14.7

Lorrain Lauzon 14.5 Marg Mauger 14.3 Harriet Andrews 14.2 Annette Beaulieu 13.8 Patsy Madore 13.8

Blanch Broke 13.7 Wendy Langford 13.4 Shirley Opas 13.3 Darlene Laidley 13.3

Ladies High Average: Irene Folz 14.7 Lorraine Lauzon 14.5 Marg Mauger 14.3

Ladies High 3 Darts: Shirley Opas 15.9 Sharon Kennedy 15.6

Jean Bozec 15.0 Ladies High 5 Legs: Dot Kennedy 19.1

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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 Blanch. Leandre can't remember where she got it, but he knows it's one of the residents' and staff's favourite.

Pineapple Squares

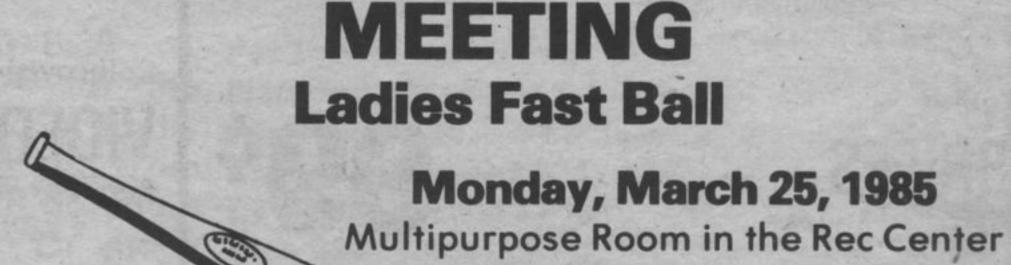
¾ cup butter ½ cup brown sugar 4 egg yolks (keep the whites)

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.



All interested in playing please

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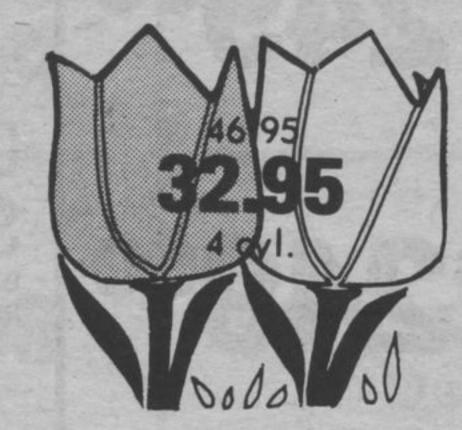
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Lorraine Lauzon 32.3

Ladies High 1st Legs:

Ladies Most Shots:

Ladies Most Tuns:

Irene Folz 18.5

Ann Ray 30.8

Polly King 24

Jean Cornect 30.3

Lorraine Lauzon 21

Harriett Andrews 18

Harriet Andrews 14

Lorraine Lauzon 13

Patsy Madore 18

Irene Folz 18

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