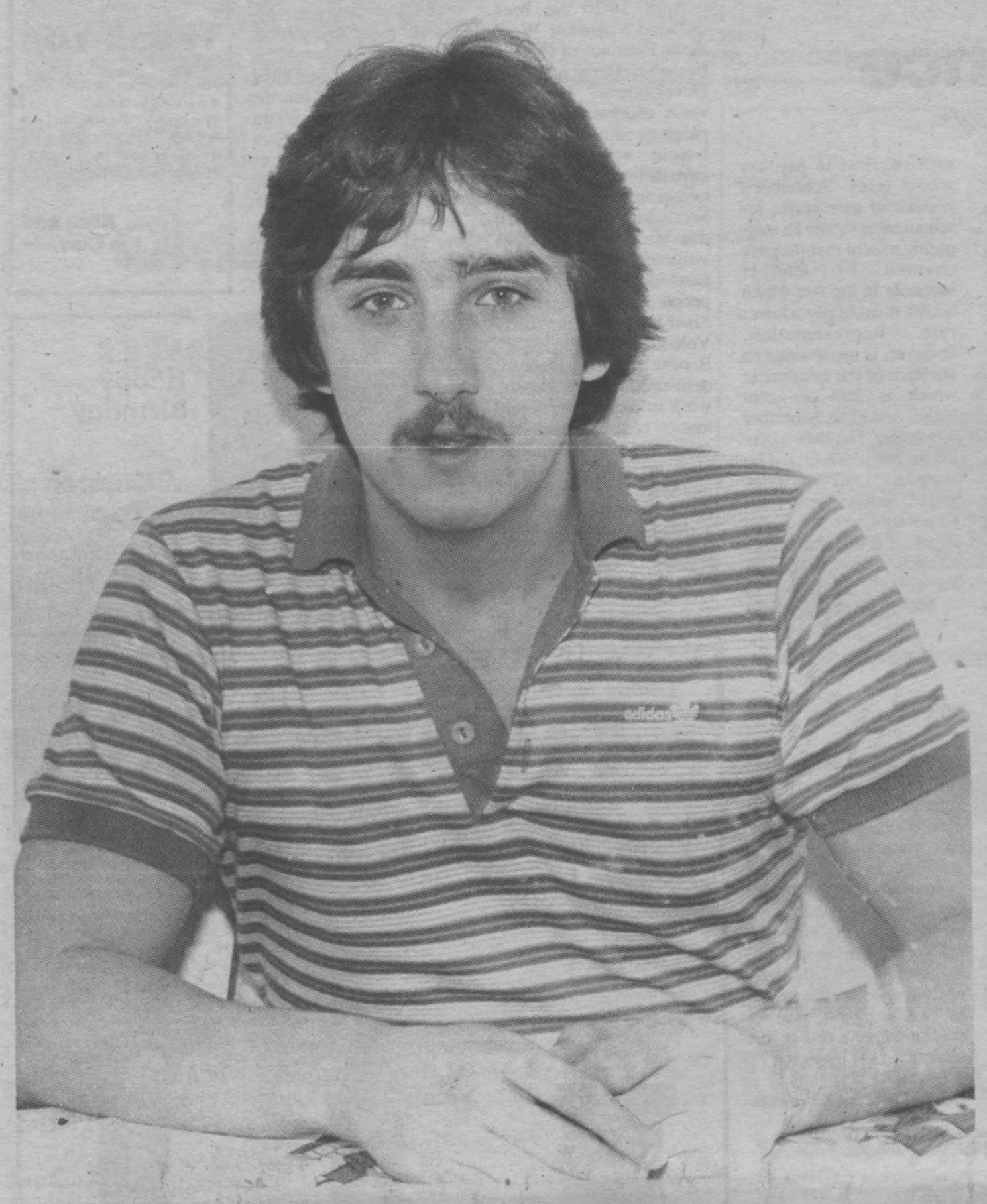
Cook of the Week



THE CORPORATION OF THE TOWNSHIP OF TERRACE BAY

DAYLIGHT **SAVING TIME** NOTICE

Citizens are reminded to set clocks ahead one hour at 2 o'clock a.m. on Sunday, April 28th, 1985.



L.H. Simons Clerk Co-ordinator **Township of Terrace Bay**

Control forest

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independent monitoring of the success and failures of the Forest Management Agreements that have been signed-between the government and the larger companies. "We cannot reasonably expect the same people who signed these Agreements to come to us and say, 'Look at that, we didn't do what we said we were going to.' It's time to put aside the empty slogans of the past. You remember them. Things like 'We're going to plant two trees for every one cut.' We have to take charge of our own

future in forestry or we are not going to have one.'

At the close of his speech Pouliot said, "There must be a larger financial committment towards maintaining the size and improving the quality of our wood supply. To do this we are going to have to put more professional foresters and technicians to work catching up on the backlog of neglect that has been allowed to prevail for too long. We have been told only too often that forestry is the life blood of our northern economy. It's now up to us to make sure that we don't bleed to death."

Porcupine Balls

Our cook this week is Mr. Rob Breen who moved to Terrace Bay 11/2 years ago with his girlfriend Lisa. They came from Grand Falls, Newfoundland to be close to Lisa's sister and relatives.

Rob worked at a Newfoundland hotel in a number of different capacities and was looking forward to a change.

He found it tough getting a job in the area, but soon applied for cook's helper at the Red Dog Inn. He worked in that position for six months before getting promotion to cook.

Rob enjoys cooking at home and this recipe is one of his and Lisa's favorite. The recipe originally from Newfoundland.

Porcupine Balls

1 lb. hamburger meat dash salt dash pepper dash parsley dash garlic salt dash worcestershire sauce ½ cup chopped onion

½ cup Minute Rice

1 egg

Mix all ingredients into a bowl, and form into small balls. Boil 1 can of tomato soup with 1 can of water.

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Add meat balls to sauce, reduce heat and let simmer for 45 minutes. Serve with mashed potato or rice.

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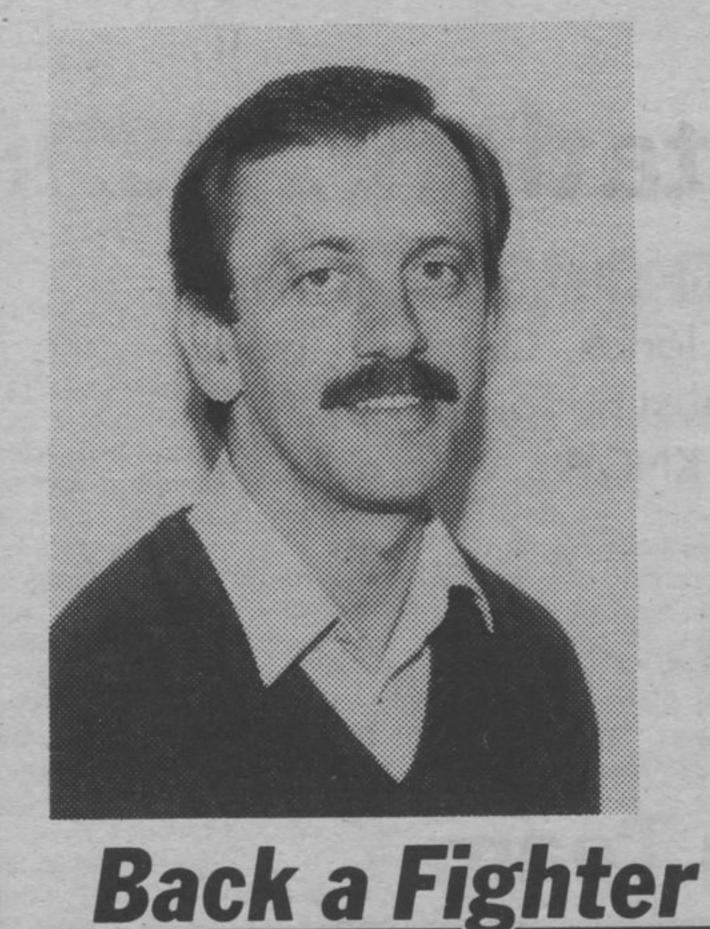
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The Terrace Bay Men's Curling Club would like to thank the following contributors for their generous donations to the 3rd Annual Terrace Bay Open Mixed Bonspiel: Kodila's Home Hardware, Dave Desrosiers and Son Ltd., R.P.M. Drives and Designs, Berglund's Industrial Supply Co. Ltd., A&I Supply, and Colin's Safety Supply.



Tourist trade growth...

will only be made possible by planning and developing potentially viable tourist service areas, working together IN Government, sharing ideas, expertise, and exploring new potential attractions. Fish re-stocking programs can be accomplished in our northern lakes, increasing the attractiveness to the Tourist/Holidayer.

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