



20% of all film in stock

(includes Kodak & Fuji colour print, colour slide, and black and white film)

Thursday
Dec. 19

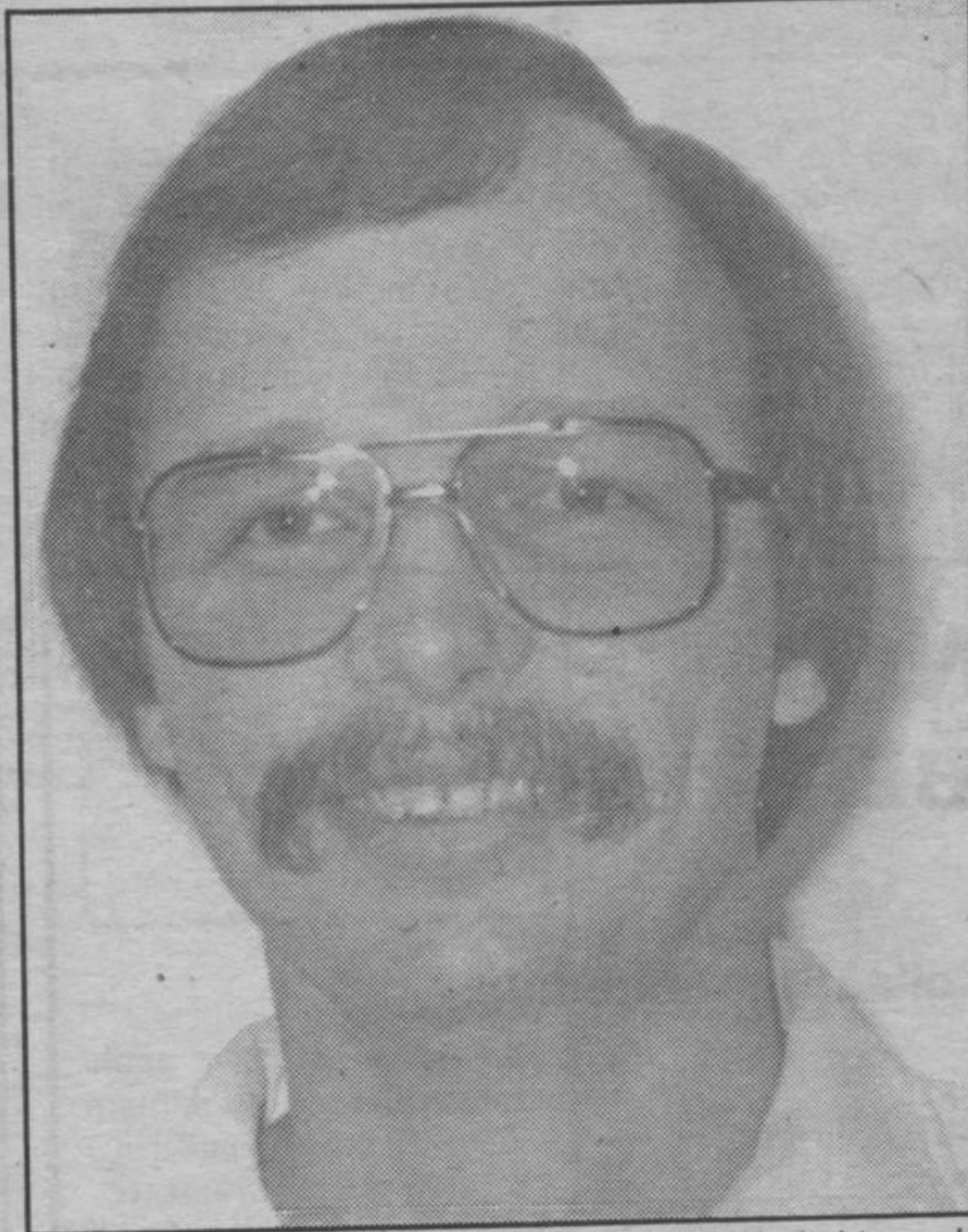
Sale runs
thru

Tuesday
Dec. 24

Photo Prints

7 Simcoe Plaza
825-3776

Hrs. Mon. to Sat.
9:30 a.m. - 5:30 p.m.



Doctor Forrest Notwell is our Cook of the Week this week. He is a dentist at McCausland Hospital in Terrace Bay and has been here for 11 years, after moving from Toronto. He and his wife Kathie have three children: Jessica, 8; Nathan, 6; and Katie, 3. One of his favorite treats is Chocolate Buttermilk Cake with Sour Cream Frosting, and he is sharing the special recipe this week.

Cook of the Week

Here is Dr. Notwell's recipe for Chocolate Buttermilk Cake with Sour Cream Frosting:

2 sticks unsalted butter, softened
1 1/2 cups granulated sugar
2 eggs
1/2 cup cocoa powder
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon (if you want)
2 cups sifted all-purpose flour
1 1/2 cups buttermilk
1 tablespoon instant coffee (dissolved in 1 tsp. hot water)

Preheat oven to 350. Butter a 10 inch springform pan. Line the bottom with round of waxed paper, lightly butter paper.

Cream together butter and sugar until light and fluffy. Add the eggs, one at a time, and continue beating until thick and light.

Sift together the cocoa, baking soda, baking powder, cinnamon and flour. With mixer on low speed, add the dry ingre-

dients in four portions, alternating with the buttermilk and coffee. Beat until perfectly blended.

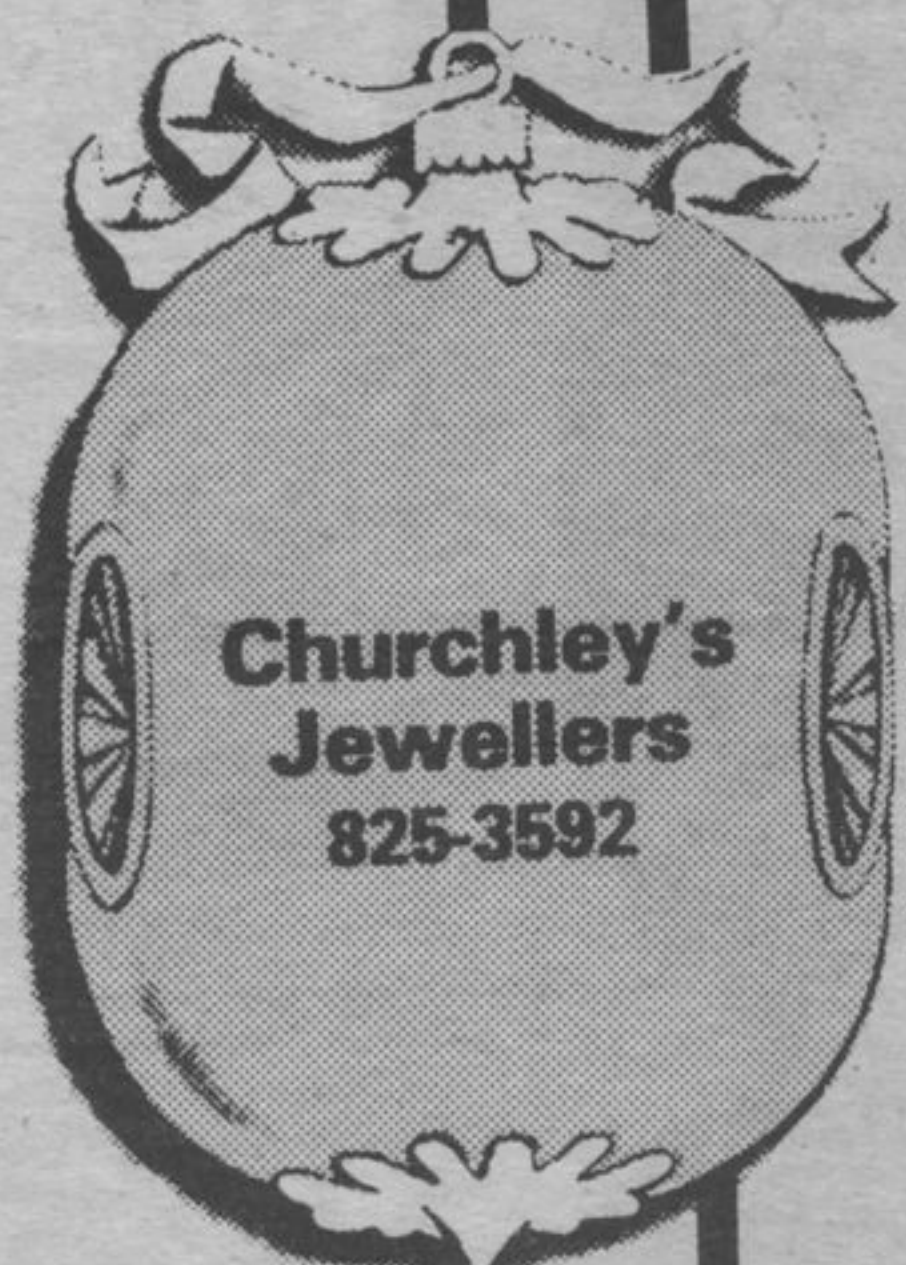
Pour batter into the prepared pan and bake for 60 minutes or until cake tester comes out clean. Run knife around the edge of the pan. Let cake cool completely in the pan.

Sour cream frosting
1 cup sour cream
1 cup confectioners sugar, sifted after measuring
1 cup heavy cream

Make the frosting shortly before needed. Mix together the sour cream and the sugar. Whip the heavy cream until it is firm, then mix the two creams together.

Release the cake and turn it out upside-down on a platter. Use a long serrated knife to cut the cake into layers. Spread the frosting generously over one layer and top with the other layer. Swirl the filling over the entire top and sides of the cake. Refrigerate until ready to serve.

Got a Christmas List? WE'VE GOT THE GIFTS



Churchley's Jewellers
825-3592



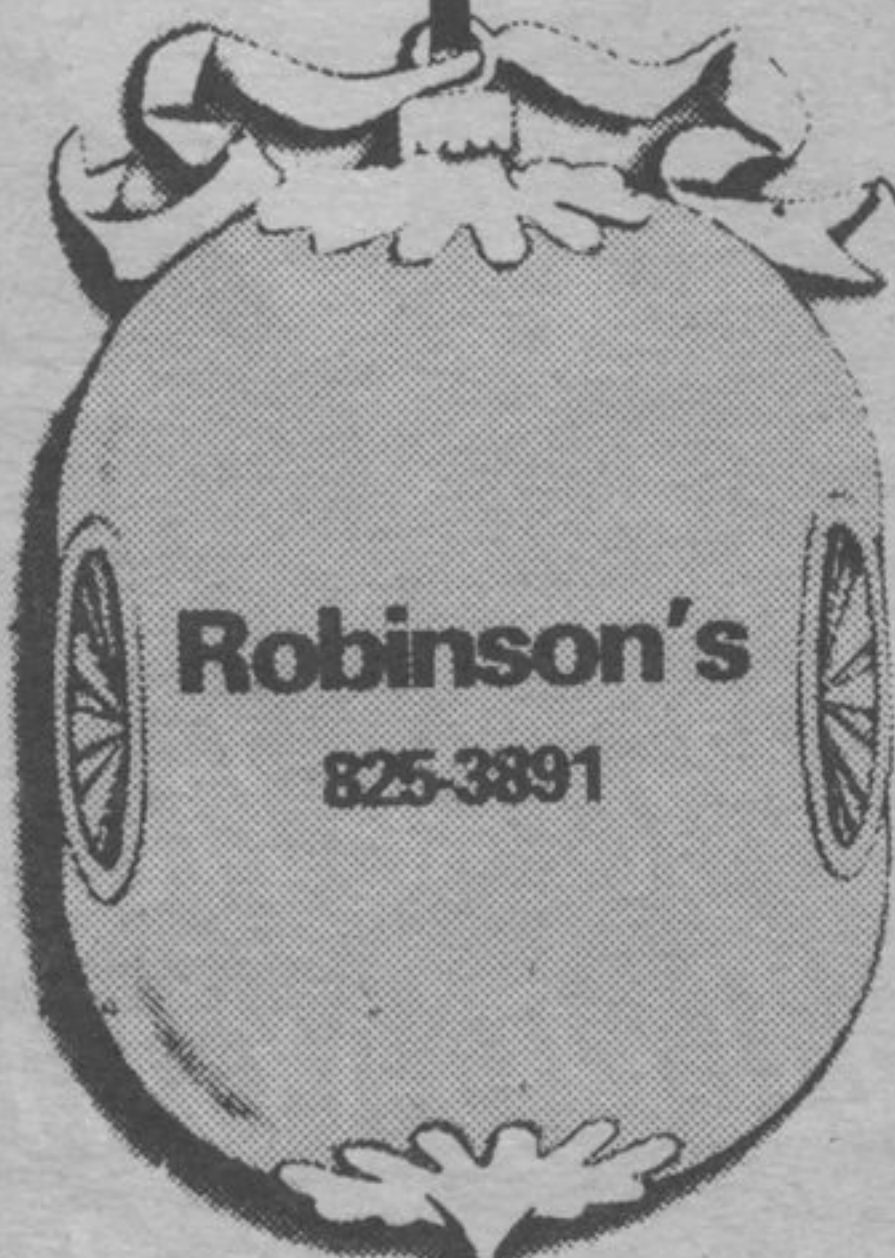
Strawberry Patch
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Moore's Ltd.
825-3327



Young Fashions Unlimited
825-3775



Robinson's
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Terry's Sight & Sound
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CHRISTMAS

store hours

wednesday - friday
december 11 - 13 9 - 9

monday - friday
december 16 - 20 9 - 9

monday
december 23 9 - 9



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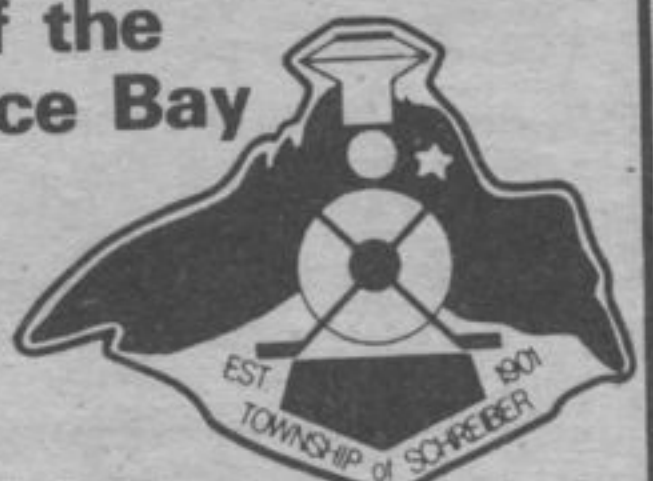
Professional Photography
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Merry Christmas to all my friends and neighbors of Schreiber, Terrace Bay and Rossport.

Lucy Chicoine
322 West Illinois
New Port Richey
Florida 33552

The Corporation of the Township of Terrace Bay



NOTICE

Council Committee Appointments
At the inaugural Council meeting on December 2, Reeve Chapman made the following Committee Chairman appointments:

Councillor P. Romanuk: Police, Thunder Bay Health Unit, Public Works, Emergency Measures

Councillor J. Files: Finance, Personnel and Policies, Recreation, Senior Citizens

Councillor G. Ramsay: Fire, Airport, Cemetery, Library Board, Social Services

Councillor J. Ziegler: Personnel & Policies, Police, Hydro, Recreation (Facility Chairman)

Reeve Chapman will continue in the areas of Finance, Senior Citizens, the Handicapped and Youth.