



Water treatment plant

On Nov. 12, the Beavers of Schreiber were given a tour of the Water Treatment Plant there. Shown above is Peter Doig explaining one of the facets of the plant.



Gifts From The Kitchen

Gifts from the kitchen are always welcome. Here are some delicious suggestions to make for family, friends and for yourself.

Steamed puddings are traditional Christmas fare but many are too rich after a very filling dinner. This cranberry pudding is much lighter and can be steamed either conventionally or in the microwave. It can be made ahead and refrigerated for up to three days. For longer storage, it should be frozen.

For gift giving, include instructions for storage and reheating, and wrap in a pretty ribbon. If you include the pudding bowl as part of the gift, wrap the cooled pudding in plastic wrap and replace into the clean bowl. Cut a circle of festive cloth and tie with a bright ribbon, a Christmas decoration and the instructions.

Punches are not only good to have on hand for holiday entertaining but also make thoughtful gifts. Here is a recipe for Punch Spice Bag that adds flavor to three tea-based punches — a hot red or white wine punch plus a non-alcoholic cold punch using either red or white sparkling grape juice. Make the Punch Spice Bag and hang around the neck of a bottle in a small gift bag along with the recipe.

Steamed Cranberry Pudding

Serve warm with a Brandy Hard Sauce.

- 1 cup (250 mL) fresh or frozen cranberries
- 1/2 cup (125 mL) golden raisins
- 2 tsp (10 mL) grated orange peel
- 1/4 cup (50 mL) strong, hot tea
- 2 tbsp (25 mL) honey
- 1/2 cup (125 mL) butter
- 3/4 cup (175 mL) sugar
- 2 eggs
- 1 cup (250 mL) all purpose flour
- 1/2 cup (125 mL) fine soft breadcrumbs
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda

1/4 tsp (1 mL) each salt and nutmeg

Halve the cranberries and combine with raisins and orange peel. Stir in hot tea and honey, set aside.

In a large bowl, cream butter and sugar together until light. Beat in eggs, one at a time. Combine dry ingredients and add to butter egg mixture, mixing well. Stir in cranberry mixture.

Pour batter into a well-buttered 6 cup (1.5 L) pudding bowl. Cover with a 12-inch (30 cm) well-buttered sheet of aluminum foil. Tie tightly with string. Set bowl on a rack in a deep saucepan. Pour in boiling water to halfway up the sides of bowl. Cover and simmer gently for 1-1/2 hours. Remove, uncover and let stand 5 minutes before unmolding. Makes 6 to 8 servings.

Microwave Directions: Reduce tea to 2 tablespoons (25 mL) and sugar to 1/2 cup (125 mL). Pour batter into a well-buttered 6 cup (1.5 L) microwavable ring mold. Cover with plastic wrap and cook at MEDIUM-HIGH (70%) power for 8 to 10 minutes, or until a toothpick inserted in the centre comes out clean. Let stand, covered 10 minutes, then unmold.

To Reheat Conventionally: Wrap pudding in well-buttered aluminum foil (make sure it's well sealed). Place in top of a steamer or double boiler over simmering water for 1 hour.

Microwave: Reheat, covered with plastic wrap at MEDIUM (50%) for 4 to 6 minutes.

Punch Spice Mixture

- 1 cinnamon stick, broken into 3 or 4 pieces
- 1/2 whole nutmeg, broken into 4 or 5 pieces
- 1 piece dried ginger root
- 10 dried juniper berries
- 5 whole cloves
- 1 piece bay leaf
- 2 tsp (10 mL) dried orange peel

Place all ingredients in a spice bag, made from a square of muslin or triple-thick layers of cheesecloth. Tie tightly with kitchen string.

Hot White Wine Punch

- 3 cups (750 mL) medium-dry white wine
- 1/4 cup (50 mL) honey
- 2 tbsp (25 mL) orange liqueur

Punch Spice Bag
1 1/2 cups (375 mL) strong, hot tea

Orange slices
Heat wine, honey and liqueur until hot, but not boiling. Add spice bag, reduce heat, cover and simmer gently for 30 minutes. Pour hot tea into wine with orange slices. Stir for 1 minute. Ladle into punch cups or warm mugs. Makes about 6 servings.

Hot Red Wine Punch

- 4 cups (1 L) dry red wine
- 1/2 cup (125 mL) port
- Punch Spice Bag**
2 cups (500 mL) strong, hot tea

Orange and lemon slices
Heat wine and port until hot but not boiling. Add spice bag, cover and simmer for 30 minutes. Add hot tea to wine with a few orange and lemon

Tourism to get financial boost from ministries

Four provincial government ministries will invest \$15 million over five years to boost tourism in the North, John Eakins, Ontario minister of tourism and recreation, announced on Nov. 26.

Between 1986 and 1991, the ministries of tourism and recreation, transportation and communications, natural resources and northern development and mines will provide grants under the new Northern Ontario Tourist Information Centres Enhancement program (NOTICE).

"Through the NOTICE program, more travellers will take notice of the North- will get to know the North better and will want to stay in the North longer. And that can only bring benefits to the Northern

tourism industry," Eakins said.

Grants will be provided to renovate existing information centres, rest and picnic sites, and help construct new ones.

Grants will also be used to develop an easily recognizable visual symbol for information centres, highway signs and travel counsellor uniforms. As well, qualification of travel counsellors will be upgraded through a training program.

"By 1991, we will have in place a sophisticated system that will not only serve the travelling public as pleasant stopping points, but will serve the industry by encouraging travellers to discover this truly remarkable part of the province," Eakins added.

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Bridge

These are the results of play for Nov. 21.

First place: Joan and Bram Adey.
Second place: Duncan MacKay and Chris Pollard.

Third place: Anne and Colin Dodd.

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