Terrace Bay Schreiber

The Terrace Bay-Schreiber News is published every Wednesday by: Laurentian Publishing Co. Ltd., Box 579, Terrace Bay, Ontario, POT 2W0. Telephone: (807) 825-3747. Second Class Mailing Permit Number 0867

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Single copies 35 cents Subscription rates per year in-town \$14.00 out-of-town \$18.00 Member of Ontario Community Newspapers Association and The Canadian Community Newspapers Association



Response rate poor

Both housing survey meetings had poor turnouts which might suggest that the need for housing is not all that great in this area.

The consulting firm doing the study, Doggett and Kowalchuk Appraisals, reports that the initial response was very disappointing- out of 155 questionnares sent to seniors in the area, only 50 were received and out of 200 sent to families, only 50 were sent back.

And out of the total number received by the firm, half are immediately eliminated because of insufficient information.

At the second meeting at the recreation centre on Dec. 10, approximately 17 people attended and many that had improperly filled out the questionnares were not there at all.

Since this type of study can only be conducted once every three years, it is of paramount importance that the questionnares be filled out properly.

It appears that the questionnares are not that easy to fill out and even ask some personal questions that some people have been reluctant to answer. That information is kept strictly confidential.

The firm needs to know if there is a demand for housing within a couple of years- Kowalchuk has said that he is not concerned with applicants who have stated a possible need in five years and beyond. Another study would be conducted then for those people, but what is important is the present need.

If you have a need for this housing, there is still time to get a questionnare from the Terrace Bay Municipal Offices.



Pancakes with topping and punch for holidays

The epitome of hospitality, graciousness and caring for guests is typified by the St. Gregory Hotel in the TV series, Hotel. The Fairmont in New Orleans was the model on which Arthur Hailey based his famous novel, Hotel, and the hotel shown on television is the Fairmont Hotel in San Francisco.

Of all the supreme and varied foods served at these - and their sister Fairmont Hotels in Dallas and Denver - there is one recipe that is everyone's favorite and a festive delight morning to night: Pancakes Oscar.

Here, for the first time, the Fairmont chefs reveal their special recipe. Your family or your guests will rave about it.

PANCAKES OSCAR 3 pancakes (per serving) 3 oz. brown sugar 3 oz. butter - melted

Make 3 pancakes out of your favorite pancake mix. Take 1 pancake, put 1/3 brown sugar and butter on top, repeating with each pancake. Stack all 3 together.

Cover with marshmallow topping. Brown in oven until light brown. Serve strawberry sauce on

Marshmallow **Topping** 4 oz. granulated sugar 1 tablespoon water 1 oz. egg white

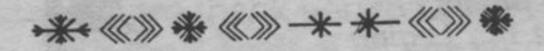
Dissolve sugar and water, bring to boil, then lower heat to medium flame. Continue to boil until thick syrup appears (consistency of honey). Put aside.

Beat egg white at high speed until stiff. Pour in sugar mixture gradually at low mixing speed and continue mixing until egg whites are stiff (5 min.).

Cover stack of pancakes with mixture.

Strawberry Sauce 1/2 lb. frozen strawberries 3 oz. granulated sugar 1 teaspoon cornstarch 1/4 cup cold water

Bring strawberries and sugar to boil. Thicken with cornstarch which has been dissolved in the water. (Enough for 4 servings.)



Busy home bartenders agree that holiday entertaining for a crowd becomes easier with a greattasting, festive-looking punch as the featured beverage.

This party season, party planners are going beyond the traditional eggnog by creating punches that appeal to America's awakened interest in lighter foods and drinks.

Expect to find more fruit-based

punches than ever before, mixed with festive sparkling wines and champagnes or white spirits like vodka, America's most favorite distilled spirit.

A few tips on punch service from Monsieur Henri Wines, Ltd., the importers of Stolichnaya vodka:

· Always use the finest ingredients, with fresh fruits and topquality spirits.

· Mix spirits and juices early on and then chill. Just before serving, add the soft drink or champagne so that the effervescence is not lost.

· Never add ice molds, ice cubes, ice cream or sorbet until serving time.

 Providing two ladles makes for quicker self-service.

· Replenish the punch bowl when it's about one-third full.

• Use plastic 8 oz. cups to save on cleanup chores.

In the tradition of the classic mimosa, Monsieur Henri Wines suggests this pretty holiday punch:

STOLICHNAYA MIMOSA PUNCH

2 750 ml bottles Stolichnaya vodka I bottle chilled champagne or sparking wine 18 oz. frozen orange juice concentrate j2 oz. orange liqueur 2 oz. orange extract 2 oranges, thinly sliced

Combine Stolichnaya, orange juice concentrate, orange liqueur and orange extract. Chill.

Before serving, add champagne sparking wine and float orange slices.

Serves 30-35.

Black N' White

Vacation in space

By Arthur Black

Look at you -- you're a wreck! You're haggard and fretful, you look in a week. you haven't slept You've got a nervous tic and a halting stammer...there's a despairing shuffle in your gait and a furtive look in your eye.

I know what's wrong with you.

It's the Gift Problem, isn't it? Here we are practically hours away from wondering who that is clattering around on the roof, and you still haven't bought a present for that Special Someone.

Well relax. Have I got the gift for

you.

It wasn't easy. First I asked myself what a Canadian would want most for Christmas. That led me to the only present that could truly matter to any poor

You give them Someplace Else. Buy them a plan ticket and point

them towards the Departure Lounge. Doesn't matter where you send them -- any place is better than Canada in the winter.

Actually, I lied. It does matter where you send them. The problem is, every year about this time, 26 million Canadians along with every Yankee north of the Mason-Dixon line get the same idea. Flee.

The consequence of that little transcontinental brainwave is that as soon as you get to Myrtle Beach or Puerta Vallarta or Antigua or Bermuda or the Greek Islands, what do you find? You find the same people you left home to get away from.

Let's face it, most of the popular tourist destinations have been ruined by the people like... well, like you and special travel destination we have to look elsewhere.

And I have. Allow me to introduce you to a firm called Society Expeditions of Seattle, Washington. Society Expeditions is a travel agency that's not afraid to think big -- or at least high. They've put together the ultimate round

the world junket. And I do mean "round the world." Society Expeditions is going to pile 20 passengers into a rocket, put the pedal to the floor and go six miles straight up. After that, the ship will go into orbit around the earth and the folks with the window seats will experience all the pleasure of space travel, such as weightlessness, multiple sunsets, an asteroid's view of our planet and the thrill of chasing their orange juice

across the cabin. Sounds far out, right? Nobody would bus for tourists? Hah. You overestimate your fellow creatures.

The first three project flights -- each of which will carry 20 passengers - are already booked solid. Society Expeditions says seats on the remaining 25 scheduled trips are going fast.

The people who have shelled out the \$200 deposits rasnge from a Japanese sci-fi writer to a Harvard Med School eye surgeon. There is also a San Francisco urologist and a Kuwaiti aluminum company executive. The rest of the passenger list pretty well falls into the Idle Rich category. As one of them explained, "What do you do after you've been to the North Pole and Siberia and flown all over the world in your own jet helicopter?"

I dunno. Never faced the problem. Oh... before you call the long distance operator and ask for the Seatthings I should mention. For one thing, there's no big rush. Society Expeditions doesn't expect to send up a flight for about six years yet. They claim they want to launch their inaugural load of sightseers on October 12, 1992 -- the 50th anniversary of Columbus' landing in the New World.

It could also be that the company wants that lead time to come up with the \$200 million in research money they need, and to cover the \$100 millin price tag for the two rocket ships they've ordered.

Which brings us to the second sticky point: the cost of the ticket for one of these flights.

Society Expeditions will sell you a window seat for an eight-to-twelve hour orbital flight around the earth for a mere \$50,000 US.

Mind you, that's a round trip ticket. it includes inflight snack and a