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This Birch tree is in the yard of Harvey McCanna of Schreiber, and it seems to think that spring is coming instead of Christmas. McCanna called the *News* on Dec. 10 and asked if us to come out and take a picture of the tree that has 1-inch buds sprouting from its branches. McCanna said that he is now worried that the tree will not come to life next spring.







Sharing is most important

Once again, the Earles of Terrace Bay, who are originally from Guyana, have enlightened our paper with more insight into what Christmas means to them, as well as supplying us with a couple of tantalizing recipes.

Last year, two things that Yvonne Earle wrote about were the great deal of work undertaken by the Guyanese to prepare for celebration, and the large-scale visitations to and from family and friends.

For the Earles, Christmas is definitely a time for happiness, giving, and remembering-but most importantly, sharing.

Joe Earle said that sharing is so much a Guyanese tradition that it takes on a life-like manifestation.

When Guyanese celebrate Christmas, he said, it is a national celebration, which includes the sharing of culture and tradition of the many different ethnic groups.

He continued that out of the six different ethnic peoples in Guyana, the largest group is the East Indians, comprising between 47 and 50 per cent of the total population.

Most of these people are Hindus and Muslims and this clearly shows that there are few Christians, said Earle.

The native peoples of Guyana are not traditionally Christian- there is a healthy Muslim population among the

blacks.

The fact that there is a diverse ethnic composition bears evidence of the hospitality and caring, regardless of religious persuasion, said Earle.

Tradition alive

Earle added that Guyanese living abroad always remember home fondly, and proof of this is that the airlines have been sold out since Septemberthis is an indication of how many people go home for the holidays, he said, and the airlines will be reserved until early January.

"Sharing and giving are true to form in Guyana, and throughout the Caribbean," remarked Earle. "The traditions are kept alive wherever they (Guyanese) live."

Guyana Black Cake

1 lb. butter

1 lb. dark sugar

1½ lb. prunes

1½ lb. flour

1 doz. eggs

½ lb. walnuts 2 tsp. baking powder

½ bottle rum

Soak fruit in the rum for a month or longer. Grease and double line an

8-inch cake pan.

Cream sugar and margarine. Add eggs one at a time beating well after each egg.

Add fruits and stir well. (Add enough caramel to make it as dark as desired).

Sift flour, baking powder and mix together. Fold flour into liquid ingredients, a little at a time.

Mix to a soft dropping consistency (using more rum if needed).

Add ½ tsp. cinnamon and vanilla. Pour the mixture into the prepared pan and bake in a slow oven at 300 F for 2 hours (on the middle shelf).

Sprinkle rum over cake immediately after it's baked. Repeat three or four times.

Hazra Hasin.

Tangerine Liqueur

6 tangerines 1½ lb. sugar

2½ cups white rum 4½ cups water

Steep the rinds of the 6 tangerines and also the juice of two of the tangerines, with the rum. Leave for 15 days. Make a syrup with the sugar and 2½ cups of water.

Boil together until thick. Strain the rum and add it to the warm syrup. Stir well, and strain. Add two more cups of water and bottle.



Reeve: Councillors:

OLLIE CHAPMAN PETER ROMANUK GEORGE RAMSAY JIM ZIEGLER
CHRIS JOUBERT
and the OFFICE STAFF

THE CORPORATION OF THE TOWNSHIP OF TERRACE BAY