

Pays Plat Pizza Place Plus can please many palates

By Ken Lusk

If Peter Piper, who picked a peck of pickled peppers, felt like a pizza, he would probably go to the Pays Plat Pizza Place Plus.

The new pizza place, operated by Real Bouchard and his mother Gladys, opened in early January.

The pair explained that it was out of necessity that they opened the pizza place. There are no jobs

in Pays Plat and it also keeps Gladys busy said Real. "I'm the silent partner," he said.

Gladys said business has been fairly good and it also keeps her busy.

Real explained that business comes in cycles. "When people are working, business goes up, and when they're not working, business goes down," he said.

Real funded the entire operation with his own money and what is left over is the amount they will continue to work with. If that runs dry they will discontinue the operation. "It won't be for lack of trying," said Real.

Real has a Bachelor of Administration Degree and he is incorporating the skills he learned into the new business.

He said the operation does not receive any help from the reserve Council because it is a commercial undertaking. If it were just a residence, the Council would help to renovate if any repairs were needed.

"The Chief was receptive to our idea but we're on our own," said Real.

The major source of revenue right now is the movie rentals. But sales from chips and pop for the Pays Plat monthly bingo games has helped considerably, Real said.

The pizza place sells about 10 cases of pop for the once-a-month bingo game. The Volunteer Fireman in Rossport also buy for their bingo games. Real said those games are smaller in scale and run usually once a week.

Various goods

Besides pizza, the store also sells cigarettes, pop, popcorn, chips, chocolate bars, hot dogs and coffee.

The pizza place also rents video cassette recorders and has about 80 movies that Real has bought outright from a distributor in Thunder Bay.

In turn, Real can lease the movies to other outlets in Schreiber, like the Voyageur, or in Terrace Bay.

When it comes to what is sold "We take note of what people

want," said Real. If they can get it for them, they will try.

The Bouchards mentioned that five babies will be born this summer on the reserve. They want to have Huggies available for sale by that time.

Not many vehicles

Real explained that the services they provide are very beneficial to many residents on the reserve.

There are not many vehicles there so residents cannot go to Rossport, Schreiber or Terrace Bay very often to get groceries. People can get the essentials right in Pays Plat.

He added the delivery service, for a minimum charge, is good for people in Rossport because now they can drive five minutes to Pays Plat for a pizza instead of 20 minutes to Schreiber.

The Pays Plat Pizza Place Plus can have a piping hot pizza in Rossport in one half hour from the time they receive a call.

"It hasn't caught on in Rossport yet," said Real. "We have to be more forceful and get our message across there."

Real has figured that the total number of households in Pays Plat and Rossport that can use the services is 60.

Real said he looked in Schreiber to compare prices for different items in order to make his prices competitive.

Small operation

Real wants to keep the operation small. Only him and his mother work there, but Debbie Bouchard will begin training at the store this week as part of the Futures program.

Debbie is Real's sister-in-law and she will learn general retail knowledge, merchandising and counterwork, Real said.

The Pays Plat Pizza Place Plus is open six days a week, Monday to Saturday, from noon until 6 p.m.

But once the Futures placement starts there, Real said they might stay open until nine or ten at night.

For a Pays Plat Pizza Place Plus pizza that would please even Peter Piper, call 824-2668.



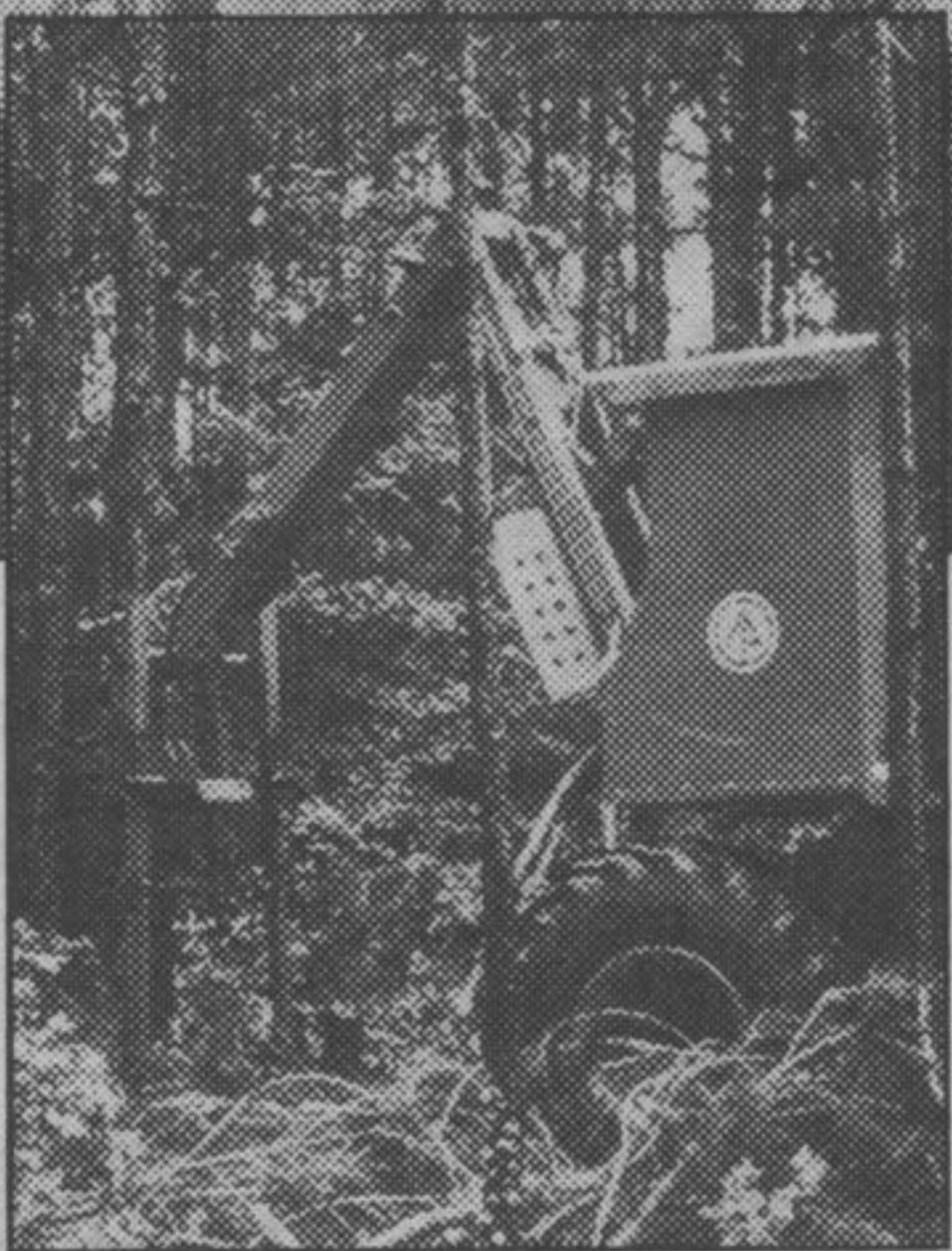
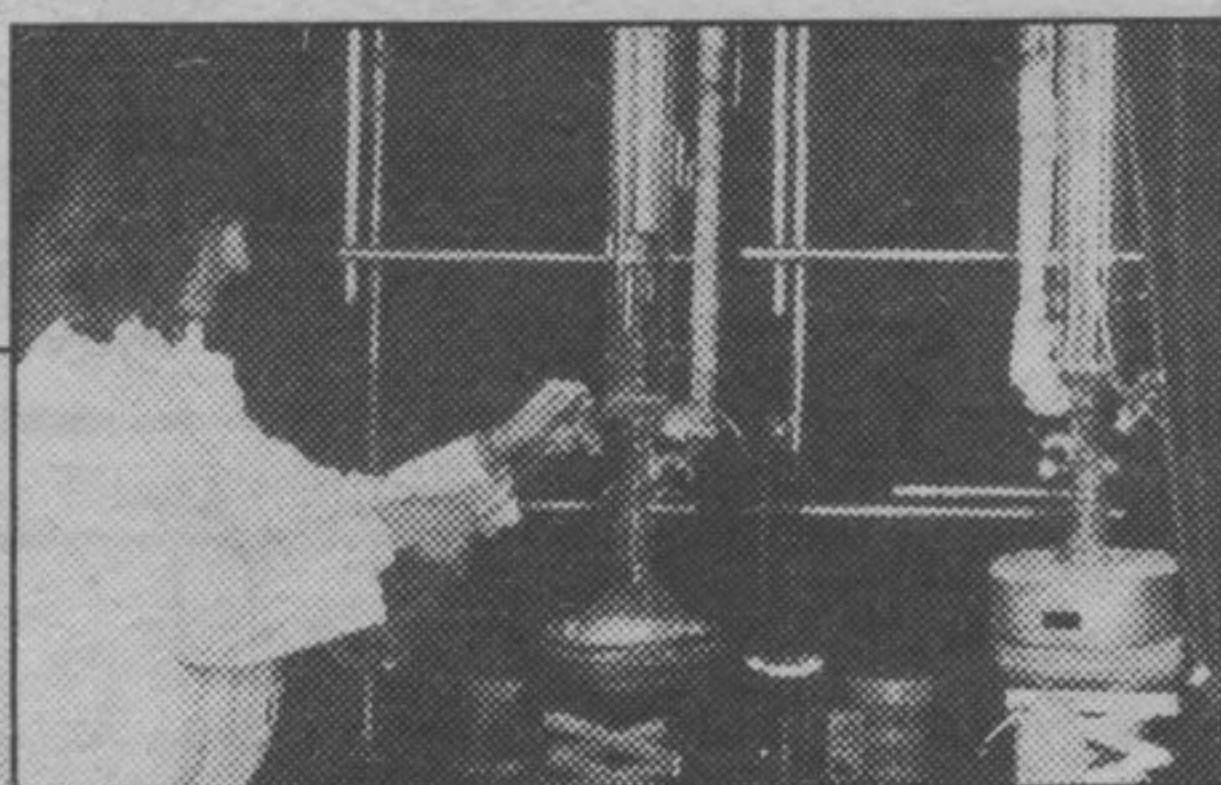
PPPPP

Above are Real Bouchard and his mother Gladys, proprietors of the new Pays Plat Pizza Place Plus. The PPPPP provides a tantalizing assortment of delicious pizzas, rents VCRs with a variety of movies and also has general confection items available.

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Mary says let's eat

Why did the chicken cross the road? I don't care how many answers you know - that chicken was one smart chicken - the best way into the Hall of Fame is through fowl play! That chicken knew that alive it was nothing - just another dumb bird. But in the hands of a cook like Sudha Arora it could achieve culinary immortality.

I refer to course to The Recipe of the Week in the Feb. 25 issue of our paper. Did you try it? Tandoori Chicken is a delightful change from the curry dishes we have come to expect from India. I was especially pleased with the use of natural yogurt, convinced that frequent servings of yogurt are an important factor in good physical and mental health. It is not expensive if one makes it at home and there are many appliances on the market to do this. My problem is to persuade N. that it is not just soured milk, a condition he had to put up with often on a farm with no electricity. I tell him it's almost cottage cheese, which they used extensively, but still have to resort to trickery to get it into him: make up a batch using cereal cream instead of milk, add dill, celery salt, chives and a dash of mayo and serve with baked potatoes; sweeten and spice it and add fruits for dessert. Make the dough for his perogies with the plain milk kind of yogurt, or a couple of loaves of sparkling white bread.

It boggles the mind to count the chicken recipes Canadian cooks now can prepare with ingredients in the house that were not even available a few years ago. I'm going back sixty odd-years, to the little town of Neepawa in Manitoba. We kept our own chickens for a few years until some poly-unsaturated snob persuaded Council to pass a By-law outlawing such noisy, smelly (!) creatures as chickens, goats- even rabbits, from the residential zone. I heard that person finally went off her rocker and refused to eat anything but boiled potatoes. Well, that was the rumor anyway.

Mother and Dad had to draw a fine line between having fresh eggs in the house, and a stuffed, roasted chicken for 'company' dinners. My brother and I usually spoiled the occasion by wailing loudly at the table - "Waa-a-ah - I can't eat that - you killed Toesy" (or Misty or Cranky or Fluffy), "I know you did!" Guests, shmeets - those people didn't care about kids and pets!

But oboy, how we changed as we grew up. Chinese chicken, Ukrainian chicken, German chicken (with stuffing dumplings), India chicken, Cajun chicken, Italian chicken - you name it. No pheasant-under-glass, no nightingale-tongue-pate, could please the Canadian palate as does the humble chicken. Long may it squawk.