

Church Listing

Schreiber

Grace Baptist Church

Pastor: Rev. Jim Johnson. Phone 824-2402. Sunday School: all ages - 10 a.m. Morning worship service: 11 a.m. Sunday evening service: 7 p.m. Bible Study and prayer: Wednesdays, 7 p.m. Nursery provided for all services.

Holy Angels Roman Catholic Church

Pastor: Father Jan Rademaker, O.M.I. Phone 824-2010. Sunday Masses: Saturdays, 7:30 p.m. Sundays, 10 a.m. Rosspart, noon. Confessions: Saturdays, 4-5 p.m. in Schreiber. Pays Plat Prayer Group: Mondays at 7:30 p.m.

St. Andrew United Church

Minister: Ernie Hunt. Phone 825-3346 or 825-3396. Morning Service and Sunday School are at 11:15 a.m. Communion Service is the first Sunday of every month. A nursery for infants is provided.

St. John Anglican Church

Pastor, Bob Elkin. Phone 824-2771. Service Time at 9 a.m. and 10:30 a.m. Holy Eucharist, 1st and 3rd Sunday. All welcome.

Easter celebrations: Palm Sunday, regular service times 9am and 10.30
Maundy Thursday - 6 pm Sedor Supper and Eucharist.
Good Friday Service - 1 pm
Easter Vigil Saturday - 7.30 pm
Easter Sunday - Regular Sunday Service - 9.00 and 10.30

Terrace Bay

Community Church

Minister, Ernie Hunt. Phone 825-3346 or 825-3396. Worship service is every Sunday morning at 9:45 a.m. Church School is also at this time. Communion service is every first Sunday of every month. A nursery is provided. A warm welcome awaits all.

St. Martin of Tours

Pastor, Father Bernard Campbell. Phone 825-3231. Confessions are on Saturday from 1:30-2:30 p.m. Sunday Masses are on Saturdays at 7 p.m. and Sunday at 8:30 a.m. and 10:30 a.m. Birchwood Terrace, 1 p.m.

Terrace Bay Gospel Assembly

Pastor, Rev. Keith Milne. Phone 825-9098 or 825-9368. Family worship is on Sunday at 11 a.m. Wednesday night is Action Night from 6:30-8 p.m. Friday night is YOUTH ALIVE at 7:30 p.m.

Advertising, Editorial and Classified
Deadline Thursdays at 5:00 p.m.
The News 825-3747



THE CORPORATION OF
THE TOWNSHIP OF
TERRACE BAY

STUDENT SUMMER EMPLOYMENT

Public Works/Engineering Departments

\$5.23/hr

Applications are being received for two students to carry out various tasks. Work may include, but is not limited to the following:

- litter pick-up
- brush removal
- survey assistance
- construction inspection
- entering record data on computer
- general public works duties

Please submit written application, with references, to the attention of the
Township Engineer
no later than **June 30, 1988**

Selecting the ideal steak

It's "steak-out" time at the meat counter. Eager backyard chefs vie for the perfect steak to sizzle in the summer season.

According to a recent national consumer survey on beef quality, tenderness was the single most important attribute placed on a cut of beef. The same survey determined that more than 80% of consumers select a beef cut on the basis of its leanness and its bright red colour.

"Colour is not an indicator of tenderness," states Al Locking, Retail Merchandiser with the Beef Information Centre. "Meat

is naturally a bright red colour when exposed to the air. Slight variations in colour are not important indicators of quality."

Some consumers surveyed held the mistaken belief that beef was artificially coloured, distorting their ability to judge a good cut. *Fresh beef contains no added ingredients — no colouring, preservatives or artificial ingredients of any type. Such additions are illegal.*

Leanness is a desirable quality. A well trimmed steak with not more than ¼ inch (6 mm) of exterior fat reduces smoking and flare-ups. But a

lean steak should always include a light degree of marbling. Marbling is the network of fine streaks of fat which run through the muscle, adding to tenderness and taste.

Marbling is sometimes confused with connective tissue which has a heavier, gristly appearance. Look for a fine textured steak, free of coarse tissue and gristle.

Aging affects tenderness. The longer beef is aged, the more tender the meat. The maximum benefit from aging occurs up to 21 days. However, due to high storage costs, most retail beef is aged anywhere from 3 to 14 days. You may wish to ask your butcher about his aging policy.

A major factor influencing tenderness is the cut itself. Since meat is muscle, the most tender cuts come from the little used muscles in the centre back of the animal. Steaks cut from the rib (rib and rib-eye), and the loin (wing, T-bone, tenderloin, strip loin and sirloin) are the most tender.

Selecting that perfect steak for the barbecue need not be a tender trap when you know what to look for. For more helpful tips on selecting and grilling cuts for the barbecue write for your copy of the "Beef on the Barbecue" booklet, Beef Information Centre, 422-590 Keele Street, Dept. N.R., Toronto, Ontario M6N 3E3.

CALIFORNIA MIXED GRILL

Barbecue the perfect steak with colourful vegetables for a tasty combination. Serve on a big platter of rice pilaf.

- 1 large eggplant
- salt
- 2 cobs of corn
- 4 filets, rib-eye or strip loin steaks
- 1 large Spanish onion, quartered and skewered
- 8 cherry tomatoes, skewered
- 2 sweet green peppers, quartered
- 2 sweet red peppers, quartered

Slice eggplant into 1½ inch (3.5 cm) pieces. Salt exposed flesh and let stand for 30 minutes, then pat dry. Husk corn and cut into roughly 2-inch (4 cm) pieces.

Place eggplant directly on grill about 3 inches (7.5 cm) above red-hot coals or at high setting of electric or gas barbecue. After 5 minutes put filets on grill. After another 5 minutes, turn eggplant over and put corn on grill. After 2 minutes, turn filets over and put onion, tomatoes and pepper on grill. Cook for about 7 minutes longer, removing vegetables and meat as they are done. Makes 4 servings.

From: The New Look of Beef Cookbook



THE CORPORATION OF
THE TOWNSHIP OF
TERRACE BAY

Journeyman/Lineperson or Electrician

Rate: \$16.64/hr plus full benefit package

A position exists in the public works department for an individual to be responsible for maintenance of the street light system, reading of hydro meters, electrical maintenance of municipal buildings, as well as general public works duties.

Experience in the operation of heavy equipment would be an asset. The successful applicant may be required to undertake training in the operation of heavy equipment.

Please send written application stating qualifications, experience and references postmarked no later than June 30 to:

Township of Terrace Bay
P.O. Box 40
Terrace Bay, Ontario
POT 2W0